Cheesecake de crabe, coulis d'orange sanguine

Crab Cheesecake, orange blood coulis.

Serves 10

Crab mix 100gr Brioche breadcrumbs 10gr butter 200gr Crab meat 100gr cream cheese 10gr mayonnaise 10gr chopped chive 10gr Pickled ginger 5gr Wasabi paste 150gr blood orange juice (+ zests) 25gr sugar 15ml white wine vinegar Seasoning Fine Salt Pepper from the mill Cayenne pepper



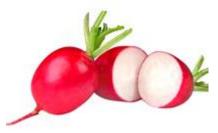
- Make a gastrique with vinegar and sugar.
- Deglaze with blood orange juice and reduce gently until a syrupy consistency is achieved and keep at room temperature.
- Fry off the brioche crumbs in to beurre noisette and finish in the oven to colour until golden brown.
- Mix the crab meat into a bowl with the pickled ginger julienne, cayenne pepper and some of the chives. Season to taste.
- Mix the cream cheese, mayonnaise, remaining chives and wasabi paste. Season to taste.
- Build up in verrine.

Bulgare drink-shake, légumes croquants

Bulgarian drink-shake, crunchy vegetables

Serves 8

Bulgarian cream Onions 50gr Vegetable stock 80cl Cucumber 600gr Miso Yuzu 30gr Plain voghurt 500gr Olive oil 6cl Yuzu juice Lime 100gr **Crunchy vegetables** Cucumber 100gr Red radishes 50gr Fennel 50gr Celery stick 50gr Zucchini 50gr Decoration Edible flowers mix Yellow Celery leaves **Oysters** leaves Seasoning Olive oil Fine salt White pepper from mill



- Start the preliminary preparations on vegetables. Wash & dry, keep in a very cold water the celery leaves.
- Mince the onions & cucumbers. Sweat in olive oil without any coloration the onions for 5 minutes then add the cucumbers, sweat again 5minutes with a lid.
- Moisten with the vegetable stock, bring to a boil add the miso. Simmer for 20 minutes.
- Blend efficiently, pass through a strainer. Refresh quickly.
- From cold add the plain yoghurt with the help of a whisk. Season with salt & yuzu juice (Lime juice is also allowed). Store in the fridge.
- Cut all vegetables in very thin dices. Keep half of them raw. Cook very quickly the remaining vegetables with a drizzle of oil in a pan. Refresh.
- When everything is cold, assemble them in a bowl & season with salt flower, pepper & olive oil.
- Fill the verrines.
- Spread the leaves on all verrines to finalize the decoration

Royale de foie gras, brisures de pain d'épices

Foie Gras Royal, crumbs spiced bread

Serves 4 Spiced bread 100 g butter 125 ml water 125 g caster sugar 125 g honey 250 g soft flour (T55) 60 g rye flour 2 tsp baking powder 1 tsp ground cinnamon 1 tsp ground aniseed ¹/₂ tsp ground ginger grated rind of 1 orange pinch of salt Royale de foie gras 250gr duck foie gras cut in big chuncks 3 egg yolks 200gr boiled liquid cream 4gr fine salt

Method for the Royale

2gr White pepper powder

- Mix the foie gras directly in the Thermomix with the seasoning and the hot liquid cream. Add the egg yolks.
- Pass this mixture quickly through a fine strainer.
- Cook in small ramekins at +80°c / 40 minutes approximately.
- Put aside to cool down.

Method for the Spiced Bread

- Melt butter, sugar, honey and water together in a pan
- Add all the dry ingredients
- Mix well
- Line a bread or fudge tin with silicon paper
- ³⁄₄ fill with the mixture
- Cook at 160°C for 25 to 30 minutes, and then turn the oven to 200°C to finish, rest 5-10 mins before turning out. Cool before serving

Cuillère de Caponata, pignons de pins, ricotta

Spoon Caponata, pinenuts & ricotta cheese

Serves 8

Caponata

2 aubergines 60 ml olive oil 250 g onion 60 ml olive oil

3 celery sticks600 g plum tomatoes6 garlic cloves40 ml olive oil

100 g black olives 50 g pine nuts

30 g capers 60 ml balsamic vinegar 10 g basil 150gr de ricotta **Seasoning** fine salt black pepper



- Dice thinly the cubes of aubergine with fine salt for one hour, rinse and dry
- Finely sliced onion and sweat into olive oil until tender (not confit)
- Fry the aubergine with olive oil without coloration then drain and reserve in the fridge
- Fry finely sliced celery in olive oil add tomato chopped and chopped garlic and cook for 5 more minutes, then reserve with previous
- Toast the pine nuts, cut olives in slices.
- Mix onions, celery and tomato with the aubergine caponate and dress with capers, olive, pine nuts, balsamic vinegar. Season & add the cheese.
- Finish with basil chiffonade
- Reduce some of the balsamic until syrupy.
- Build up in scoops.

Carotte et Betterave, Cumin/Citron vert

Carrots & Beetroot, cumin & lime

Serves 8

Carrots 350gr Vegetable stock 500ml Beetroots 300gr Fresh lime 150gr Rock salt 35gr Cumin powder 3gr Turmeric grinded 3gr Sherry vinegar 25ml Sugar 25gr Olive oil 100gr Fine salt 10gr Pepper from mill 2gr Loaf bread slices 300gr



- Start the preliminary preparations on vegetables. Wash & dry.
- Cook the beetroots from cold in an appropriate pan by adding rock salt & sugar. Refresh in a cold running water.
- Slice the carrots in large quarters & sweat them in olive oil with a pinch of fine salt for 1 minute. Moisten with vegetable stock + turmeric powder & cumin powder. Cook for 30 minutes. Drain & purée with the thermomix. Ensure to have a dry and smooth purée. Finish the seasoning with both spices powder, olive oil, pepper& salt.Cool it down. Insert in a piping bag.
- Once the beetroots are cold, scoop delicately with a melon baller the size u need. Marinate for 30 minutes the beetroot scoops in lime juice, zests & few drops of sherry vinegar. Keep the juice remained after the marination (can be used in the purée for seasoning). Chill it.
- Toast quickly the bread slices under the salamander both sides.
- By using the piping bag with nozzle, spread a nice carrot purée. Put a beetroot scoop in the middle and decorate.