SUMMER SQUASH WITH SWEET POTATOES, TOMATOES, ALMONDS AND LAVENDER
SERVES 5

INGREDIENTS

LAVENDER OIL
- 100g grape seed oil
- 1g lavender

GREEN TOMATO SAUCE
- 500g tomatoes
- 250g green tomato juice
- 75g lavender oil
- 8g salt
- 8g ginger, peeled and finely ground
- 25g orange juice, freshly squeezed

SUMMER SQUASH MARINADE
- 5 mustard seeds
- 5g coriander seeds
- 75g lemon juice
- 100g acacia honey
- 50g white balsamic vinegar
- 65g water
- 12g salt
- 2g lavender

SUMMER SQUASH
- 1 summer squash
- 140g roughly torn summer squash
- 2g pepperoni brunoise, peeled
- 2 leaves Scottish lovage, chopped
- Salt

FRIED SWEET POTATO CONFIT
- 1 sweet potato
- 60g orange juice
- 5g orange zest
- 7g ground ginger
- 50g acacia honey
- 250g nut butter
- 10g salt
- 1.5g coriander, roast and ground

FINISH SUMMER SQUASH
- 5 fried sweet potatoes, cut into slices
- summer squash salad
- 5 tsp almonds, roast and shaved
- 5 marinated summer squash slices
- 20 summer squash cubes
- 15 pickled green almonds
- 5 leaves Scottish lovage, finely cut

METHOD

LAVENDER OIL
Vacuum the fresh lavender with the grape seed oil and cook in a water bath at 58°C for 12 hours. Let it cool and leave to infuse for a further 24 hours. Strain through a Belgian sieve. Keep in a cool and dark place.

GREEN TOMATO SAUCE
Puree the tomatoes and strain through a fine chocolate sieve. Mix the rest of the ingredients together, strain through a fine sieve and leave to cool.

SUMMER SQUASH MARINADE
Dry roast mustard and coriander seeds in a pan. Then, finely crush them in a mortar. Boil with the spices. Add lavender and allow to infuse in a cool place overnight. Then strain through a fine sieve.

SUMMER SQUASH
Summer squash slices: Peel the summer squash. Cut the summer squash lengthwise 5×1mm thick slices. Just before serving, marinade the summer squash slices with summer squash marinade for 30 seconds.

Summer squash cubes: Cut 20 9×9mm cubes from the summer squash. Grate the rest of the summer squash with a grater.

Summer Squash Salad: Mix the roughly torn summer squash with the remaining ingredients and season to taste. Add peppers depending on the degree of hotness.

FRIED SWEET POTATO CONFIT
Peel the sweet potatoes and but in 5mm thick and about 9cm long slices. Confit the sweet potatoes with the remaining ingredients until soft. Fry quickly but sharply on both sides before serving.

FINISH SUMMER SQUASH
Place the summer squash salad on the sweet potato slices. Sprinkle the almonds on the salad and then cover loosely with a summer squash disc. Briefly steam the squash cubes, marinate with the tomato juice and place around the summer squash salad. Garnish with green almonds and the Scottish lovage. Serve the tomato juice on the side.
PARSNIPS WITH CHICORY, TRUMPET CHANTERELLES & CORNELIAN CHERRIES
INGREDIENTS

**TOMATO VINEGAR STOCK (FOR 10 PEOPLE)**
- 65g banana shallots, peeled and coarsely diced
- 3g coriander seeds
- 1 bay leaf
- 6g peppercorns, black
- 3g juniper berries
- 130ml balsamic vinegar
- 500ml tomato water

**CORNELIAN CHERRY LEATHER (FOR 50 PEOPLE)**
- 350g cherry pulp
- 3.75g pectin NH
- 7g granulated sugar
- 0.35g citric acid

**TRUMPET CHANTERELLE-PARSNIP CREAM (FOR 10 PEOPLE)**
- 65g shallots, coarsely diced
- 7g garlic, peeled
- 135g trumpet chanterelle (scraps)
- 20ml vegetable oil
- 220g parsnips (scraps)
- 50g butter
- 70ml beef soup
- Salt

**CORNELIAN CHERRY-BAHARAT MAYONNAISE (FOR 20 PEOPLE)**
- 100ml apple juice
- 37g egg yolk
- 110g cornelian cherry pulp
- 2.5g salt
- 1.3g Baharat
- 25ml reduced apple juice
- 125ml vegetable oil
- 62g crème fraîche

**PICKLED PARSNIP HEARTS (FOR 4 PEOPLE)**
- 2 parsnips
- Parsnip hearts
- Tomato vinegar stock
- 1 pinch of Carpathian salt

**CRUNCHY PARSNIPS**
- Parsnips, peeled
- Vegetable oil for frying
- Baked parsnip

METHOD

**TOMATO VINEGAR STOCK**
Lightly fry the shallots in vegetable oil, add spices and cook briefly. Deglaze with balsamic vinegar and let reduce on low heat to about 100ml. Pour in tomato water and simmer for 45 minutes. Strain through a Belgian sieve and fill into screw-cap glasses until use.

**CORNELIAN CHERRY LEATHER**
Heat, puree and strain the cornelian cherry pulp. Add pectin, citric acid and sugar and bring to a boil. Thinly spread on baking mats and parch at 45°C for about 2.5-3.5 hours. Cut into root-like wedges and store airtight and dry until use.

**TRUMPET CHANTERELLE-PARSNIP CREAM**
Sweat the shallots in vegetable oil, then add garlic, chanterelles and parsnips. Add butter and cook over low heat until soft. Pour in beef stock and let reduce completely. Finely puree, pour into cups and refrigerate. Season to taste with salt.

**CORNELIAN CHERRY-BAHARAT MAYONNAISE**
Reduce apple juice to 25ml. Whip together egg yolk, cornelian cherry pulp, salt, baharat and apple juice. Pour the oil slowly into the yolk mass (emulsify). Gently stir crème Fraiche into the finished mayonnaise. Finally, fill in cups, label and refrigerate.

**PICKLED PARSNIP HEARTS**
Make two adjacent lengthways cuts into the fresh parsnip, then cut out a 1cm-wide wedge reaching into the heart. Following this the parsnip heart can be taken out through the wedge. Keep the outer parsnip flesh for the baked parsnip. Boil the parsnip hearts in salt water until soft, then vacuum seal with the warmed up tomato vinegar stock. Cook in water bath at 65°C for 60-90 minutes. Keep vacuumed and cool until use. Before serving, warm up in the stock, then season with Carpathian salt.

**CRUNCHY PARSNIPS**
Using a food slicer, cut the parsnip into 0.5mm strips. Heat the vegetable oil to 170°C and fry the parsnip strips until crispy. Then let fat drip off thoroughly. The strips should curl as little as possible during frying. Keep dry until use.

**BAKED PARSNIP**
Steam parsnip flesh at 95°C for 10 minutes until soft. Then spread with nut butter and bake in the oven at 180°C for 3 minutes.

**GLAZED CHICORY**
Cut chicory in 5mm wide and 10cm long strips. Cut the strips from the white part of the chicory. Place the tips of the raw marinated chicory aside. Briefly sauté the chicory strips in chilli oil and tarragon oil. Add salt and sugar and let caramelise slightly. Deglaze and thicken with the tomato vinegar stock. Finally, fill in cups and store in a cool place.
PARSNIPS WITH CHICORY, TRUMPET CHANTERELLES & CORNELIAN CHERRIES

- Parsnip flesh (outer layer)
- Nut butter for brushing

GLAZED CHICORY
- 40g chicory
- 6ml chilli oil
- 8ml tarragon oil
- 6.5g salt
- 17g granulated sugar
- 65ml tomato vinegar stock

MARINATED CHICORY
Marinate everything together.

CHANTERELLES & CORNELIAN CHERRIES
To re-assemble the parsnip, fill the parsnip heart with the glazed chicory and trumpet chanterelle-parsnip cream. Arrange with cornelian cherry leather, parsnip puree and crispy parsnips to a root-like shape. Garnish with marinated chicory. Briefly steam mushrooms, season with salt and sprinkle with tarragon. Serve the mayonnaise separately.

• Parsnip flesh (outer layer)
• Nut butter for brushing

MARINATED CHICORY
• Chicory tips
• Salt
• Balsamic vinegar

CHANTERELLES & CORNELIAN CHERRIES
• French tarragon
• 30 trumpet chanterelles
• Carpathian salt

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LAMB TONGUE WITH CHANTERELLE MUSHROOMS, DUWICK CARROT AND RED ORACHE
INGREDIENTS

**LAMB TONGUE, COOKED AND FRIED (FOR 4 PEOPLE)**
- 4 lamb tongues
- 500g water
- 15g pickling salt
- 1 tbsp vegetable oil
- 1 sprig of thyme
- 1 tbsp butter
- 1 pinch of Carpathian salt

**PICKLED LIME ZEST (FOR 10 PEOPLE)**
- 1 organic lime
- 80g water
- 80g sugar
- 40g verjus

**FLAXSEED CRACKERS (FOR 5 PEOPLE)**
- 30g linseeds
- 60g water
- Vegetable oil for frying

**DUWICK CARROTS, STEWED WITH MISO (FOR 4 PEOPLE)**
- 4 Duwick carrots, small to medium
- 1 tbsp butter
- 50ml white port
- 200ml carrot juice
- 1 bay leaf
- 10g miso
- 4g salt
- Butter for glazing

**YELLOW LENTIL SALAD (FOR 4 PEOPLE)**
- 40g yellow lentils
- 20g Duwick carrot stewing juice, reduced
- 8g white balsamic vinegar
- 1 pinch berbere
- 1 pinch salt

**RED ORACHE SAUCE (FOR 6 PEOPLE)**
- 1 banana shallot, roughly chopped
- 5cm lemongrass
- 1cm ginger
- 1 tbsp olive oil
- 50ml white wine
- 300g chicken stock
- 20g red orache, cleaned and plucked

METHOD

**LAMB TONGUE, BOILED AND FRIED**
Clean lamb tongue and soak in water for 3 hours. Then pickle in brine for 3 days. Cook the lamb tongues in plenty of water until soft. Allow to cool slightly, then peel. Cut the tongue lengthwise and optionally slightly straighten on the outer edges. Just before serving fry in oil over high heat until crispy. Add butter and thyme, baste and lightly salt. Let degrease on paper towels.

**PICKLED LIME ZEST**
Peel and remove the white skin completely. Bring water and sugar to a boil, add the lime peel and simmer on low heat until the peel is candied and glazed, then strain. Pour the verjus over the lime peel, pour into cups and store in a cool place. Before serving, cut the lime peel into 2cm long thin strips.

**FLAXSEED CRACKERS**
Soak the flax seed in the water and allow to swell for about 1 hour. Spread the soaked flax seeds thinly on baking mats and dry in the dehydrator at 57C for 2 hours. Fry the dry crackers in 180C hot vegetable fat.

Tip: Only briefly dip the cracker into the hot oil. This prevents it from becoming bitter.

**DUWICK CARROTS, STEWED WITH MISO**
Peel the carrots. They should not be larger than 12cm. In a pan, let the butter melt and add the carrots. Deglaze with port wine and bring to a boil. Add carrot juice, bay leaf, miso and salt, bring to a boil and cover with aluminium foil. Braise in the oven at 175C for 25-30 minutes. Allow the carrots to cool down in the braising liquid. Just before serving glaze the carrots in the braising liquid with some butter.

**YELLOW LENTIL SALAD**
Cook lentils al dente in salted water. Strain and rinse with cold water. Season lentils to taste with the remaining ingredients.

**RED ORACHE SAUCE**
Fry the shallot, lemongrass and ginger in a saucepan over medium heat. Add the white wine and let reduce by about half. Pour in the chicken stock, let it simmer and gently reduce to 2/3. Then strain through a Belgian sieve. Stir the red orache into the warm stock and let infuse for 20 minutes. Again strain through a Belgian sieve. Tip: Put aside some young, tender leaves for garnishing. Season with salt and bind with guar gum. Pour into cups and store in a cool, dark place.

**PICKLED CHANTERELLES**
Sauté the chanterelle mushrooms with the butter in a pan over high heat. Bring verjuice with sugar and salt to a boil and place the chanterelles in it. Allow to cool in the marinade.

**SAUTÉED CHANTERELLES**
Fry the chanterelle mushrooms and thyme in the butter and season with salt.
• 1 pinch of Carpathian salt
• Guar gum

**PICKLED CHANTERELLES (FOR 4 PEOPLE)**
• 50g chanterelle mushrooms, cleaned and diced
• 1 tbsp butter
• 100g verjus
• 20g sugar
• 2g salt

**SAUTÉED CHANTERELLES (FOR 4 PEOPLE)**
• 24 small chanterelle mushrooms, cleaned
• 1 tsp butter
• 1 sprig of thyme
VEAL TAIL AND VEAL SWEETBREADS WITH GREEN BEANS AND CRANBERRIES
VEAL TAIL AND VEAL SWEETBREADS WITH GREEN BEANS AND CRANBERRIES

SERVES 5

INGREDIENTS

CRANBERRY PURÉE
- 150g verjus
- 150g cranberries, dried

STewed VEAL TAIL
- 4 veal tails
- 2 onions, peeled and roughly chopped
- 4 tbsp vegetable oil
- Salt
- 200g white port
- 50g soy sauce
- 2kg veal stock
- 40g Hoisin sauce
- 200g cranberry puree

VEAL TAIL & GREEN BEAN JUICE
- 500ml veal braising liquid, degreased
- 40ml yellow bean essence, strained
- Carpathian salt

RED ONION WITH CRANBERRIES
- 1 red onion
- 50ml verjus
- 500ml cranberry juice
- 2g salt

YELLOW BEANS & COCONUT CREAM
- 200g yellow green beans, cleaned
- 100ml coconut milk
- 2g salt
- 8g galangal, peeled and roughly chopped
- ½ stalk lemongrass, peeled and roughly chopped

GREEN BEANS
- Yellow or black beans, young and fine
- Green beans, young and fine
- Salt
- 100ml veal stock, light
- 1 tbsp butter
- Salt

SWEETBREAD
- 300g veal sweetbreads
- Clarified butter for the confit
- Murry River salt

METHOD

CRANBERRY PURÉE
Bring to a boil and purée to a fine paste, strain through a chinois, then pour into cups and refrigerate.

STewed VEAL TAIL
Cut the veal tail in two, then lightly salt and evenly fry in a casserole dish with oil. Remove the tail and fry the onions in it. Deglaze with the port wine and fill with the liquids, add tail again, cover and simmer for 120 minutes at 200°C until soft. Allow the tail to cool a little in the stewing liquid, remove from the liquid when still warm and immediately debone. Thoroughly remove the cartilage, the rubber-like skin and the pure fat. Cover and refrigerate. Add the cranberry puree briefly bring to a boil. Then strain the stewing liquid through a fine chinois and refrigerate. After cooling, skim off the fat layer. Before serving, lightly salt the veal tail and “dry” fry it under the Salamander.

Note: Once it starts to pop up, it’s ready.

VEAL TAIL & GREEN BEAN JUICE
Boil down the stewing liquid to 50%. Then add the bean essence and season with salt.

RED ONION WITH CRANBERRIES
Peel, halve and cut the onion into 5mm thick slices. Boil the onion in the verjus until soft, then remove from the liquid. Reduce the liquid and deglaze the onions with it.

YELLOW BEANS & COCONUT CREAM
Combine all ingredients in a saucepan, cover and cook for about 10 minutes. Then puree and strain through a fine chinois. Fill into cups and refrigerate. Heat just before serving.

GREEN BEANS
Clean the green beans. Blanch in salted water and plunge into ice water. Glaze the blanched green beans with beef stock and butter, add salt to taste.

SWEETBREAD
Carefully remove the rubbery skin parts from the sweetbread, making sure you don’t get too many small pieces. Heat the butter to 63°C heat and cook the cleaned sweetbreads for 35-45 minutes each depending on size. Remove from the butter and glaze in veal stewing liquid. Then season with fine salt crystals.

MARINATED RADISH WITH CRANBERRY JUICE
With a food slicer, cut the radishes into slices at level 1.5. Then cut into pins. Before serving, add some cranberry juice and salt to the radish pins.

VEAL TAIL AND VEAL SWEETBREADS
Spread 1 tpbs heated green bean purée on each plate, sprinkle the cranberries, then cover with the glazed green beans and pickled red onions. Loosely put the veal tail, veal sweetbreads and radishes on top. Peel the water leaves with a small knife and...
then cut lengthwise into rough pins. Marinate water leaves and basil with olive oil and salt and drizzle over. Serve juice on the side.

**MARINATED RADISH WITH CRANBERRY JUICE**
- 3 large radishes
- Cranberry juice
- Salt

**VEAL TAIL AND VEAL SWEETBREADS**
- 2 tablespoons cranberries, parched and roughly chopped
- 5 water leaves
- 15 small leaves of Greek bush basil
- 1 tsp basil oil
- Carpathian salt