

CUCUMBER, GREEN APPLE,  
MUSTARD AND CEDRATE



**SERVES 4**

**INGREDIENTS**

**CUCUMBER CHUTNEY**

- ½ shallots
- 1 cucumber, peeled and deseeded
- 1 tsp olive oil
- 2 kaffir lime leaves
- 1 tbsp sugar
- 1 tsp white balsamic vinegar, to glaze
- 1 tsp roasted mustard seeds

- ½ green apple, diced
- 1 tsp finely chopped coriander

**MARINATED CANDIED CEDRATE**

- 1 cedrate
- Yellow food colouring
- Fresh lemon juice

**LEMON CONFIT MAYONNAISE**

- 3 lemons
- 100g sugar
- 100g salt

Mayonnaise (see the Method for QTY)

**METHOD**

**CUCUMBER CHUTNEY**

Finely dice shallots and cucumber (peeled and deseeded). Cook both in some olive oil with a few kaffir lime leaves. Add some sugar and deglaze with some white balsamic vinegar. Leave to cool and add roasted mustard seeds, raw diced green apple and finely chopped coriander. ➡

### MARINATED CANDIED CEDRATE

Peel cedrate, cut into thin slices using a Japanese mandolin. Steam for 1 minute until al dente. Vacuum-pack the sliced cedrate with parts of sugar water, yellow food colouring and fresh lemon juice. Leave to marinate for about three days.

### LEMON CONFIT MAYONNAISE

Rinse lemon and cut into wafer thin slices, sprinkle with half the sugar and half the

salt. Vacuum pack the lemons and leave to marinate for at least one month. The salt will taste sweeter because of its contact with the acids and the bitter flavours of the lemon. Mix several tbsp of mayonnaise with a few tbsp of finely crushed lemon confit (make sure there are no pips).

### PRESENTATION

Cut a cucumber into long rectangles, remove the seeds and marinate in tarragon

vinegar, olive oil, pepper and salt. Fill up with cucumber chutney and turn over onto a cold plate. Then arrange the marinated mustard seeds (roast and marinate with soy, mirin and sushi vinegar), the lemon confit mayonnaise, the strips of marinated candied cedrate, some finely chopped and marinated beetroot and iceberg lettuce leaves around it. Serve separately with an ice cold vinaigrette of watercress, coulis, vanilla oil and cardamom oil.

SARDINES, RADISH, SPRING ONION  
AND CUCUMBER



**SERVES 4**

**INGREDIENTS**

**GOAT'S CHEESE CRÈME**

110ml semi-skimmed milk  
500g Goat's cheese  
1 tbsp honey  
1 tbsp sherry vinegar  
400g cream  
Salt and pepper, to taste

**MARINATED SARDINES**

4 sardines  
Coarse salt, to taste

5 sprigs of tarragon  
Juice of ½ lemon,  
Pepper, salt,  
250ml water  
3 tbsp white balsamic vinegar  
50ml sweet white wine  
80ml olive oil

**TOMATO PRESERVE**

3 large tomatoes  
6 celery leaves  
Pinch of salt  
1tsp capers, finely chopped  
3 basil leaves, finely chopped  
Black pepper, to season

2-3 drops of Tabasco  
Gelatine (refer to method for QTY)

**MARINATED RADISHES**

8 radishes  
Beetroot juice (to cover radishes)  
Sherry vinegar, to taste  
Salt and pepper, to season

**METHOD**

**GOAT'S CHEESE CRÈME**

Heat the milk and mix in 550g of the goat's cheese, add the honey, sherry vinegar and leave to cool briefly. When temperature is ➔

about 30C, fold in the partly-whipped cream, and season with salt and pepper to taste.

### MARINATED SARDINES

To make the marinade, mix together tarragon, lemon juice, pepper, salt, water, white balsamic vinegar, sweet white wine and olive oil. Clean the sardines. To remove head, use scissors to remove stomach and remove bones using your fingers. Open the fillet out onto a board. Sprinkle over some coarse salt and leave to soak up for about 2 minutes.

Rinse the fillets and pat dry. Place the sardines in the marinade for around an hour. Remove from marinade just before serving, brush with olive oil and a few grains of fleur

de sel.

### TOMATO PRESERVE

Cut the ripe tomatoes into chunks and mix with some celery, salt, finely chopped capers, finely chopped basil leaves and black pepper. Place a clean, wet muslin cloth on a sieve and put the tomatoes on top. Put in the fridge overnight to allow the juices to seep out. Add a few drops of Tabasco to the juice, as well as salt and pepper and add 3 leaves of gelatine per 500ml.

### MARINATED RADISHES

Quarter several radishes and place them in beetroot juice, which has been flavoured with

sherry vinegar, pepper and salt. Sprinkle with olive oil, pepper and salt just before serving.

### PRESENTATION

Cut the marinated sardines into strips of about 1cm. Melt some tomato preserve and pour a layer onto a flat, cold plate and leave to set. When the 'preserve' has firmed up a little, place the sardine pieces on top, in a row. Finish off the plate with some finely diced green apple, pieces of smoked eel, the green part of a spring onion filled with the goat's cheese crème, the marinated radishes. Serve with a sorbet of green apple, tomato juice and cucumber. Serve immediately.

SEPIA, RED BELL PEPPER, PICCALILLI, AVOCADO



**SERVES 4**

**INGREDIENTS**

1 sepia (normal size) for approximately 4 people, starter portion

**PICCALILLI**

80g mayonnaise  
100g cream  
50g piccalilli

**BLACK TAPIOCA PEARLS**

50g tapioca  
Small bag of squid ink  
1tbsp soy sauce  
1tbsp rice wine  
1tbsp olive oil  
A small amount of lime zest

**GUACAMOLE**

2 creamy Hass avocados  
1tbsp coriander

1tsp lime juice  
1tsp lime zest

**CITRUS CONDIMENT**

145g lemon juice  
60g cane sugar  
36g olive oil  
10g white soy sauce  
Fleur de sel

**CANDIED RED BELL PEPPERS**

1 red bell pepper  
Olive oil, to taste

**MARINATED SHII-MEJI**

2tbsp sushi vinegar  
120g shii-meji (white beech mushroom)

**RED BELL PEPPER SORBET**

450g red bell pepper coulis  
92g sun dried tomatoes  
38ml lime juice  
2 tarragon leaves

13g tarragon vinegar  
4 basil leaves  
37ml Arbequina olive oil  
75ml water  
150ml white wine  
20ml soy sauce  
230g peeled tomatoes  
8g red bell pepper  
20 strokes of black pepper  
11ml Xérès Capirete  
107g Palatinose  
5g stabilizer  
8 drops of Tabasco

**SQUID DRESSING**

2 tbsp olive oil  
1 tbsp ponzu  
2 tbsp basil oil  
2 tbsp delicately chopped, roasted pine nuts  
Small amount of delicately chopped, candied bell pepper  
Small amount of delicately chopped basil ➡

## INK TUILE

26g pine nuts  
12g lemon zest  
300g panko  
70g miso  
9g bonito flakes  
30g black olives  
35g sushi vinegar  
4 small bags of squid ink  
50g soy sauce  
16g Trisol  
60 g Malto  
550ml water

## SWEET AND SOUR SHALLOTS

1 recipe sweet and sour mixture  
1 shallot  
55g mustard seed  
15g sushi vinegar  
15g rice wine  
(SWEET AND SOUR MIXTURE)  
30g tarragon vinegar  
250ml water  
2g coriander seeds  
1.5g white peppercorns  
1 sprig thyme  
3 sprigs tarragon  
25g granulated sugar

## TO FINISH

Piccalilli of Tierenteyn  
Violets  
Liquorice  
Delicately grated mojama (dried and salted tuna fish)  
Salmon eggs

## METHOD

### SQUID

Using a cleaned squid, cook the squid and olive oil Sous Vide for 30 minutes at 50C. Let it cool. Slice the squid in long, thin strips and sprinkle with olive oil, season with pepper and salt. Briefly fry the strips in a dry, non-stick pan and cool down in the refrigerator.

### FOR THE PICCALILLI MAYONNAISE

Mix both ingredients and add the whipped cream. Season with salt and pepper.

### TAPIOCA PEARLS

Cook the tapioca three times and use fresh water each time. Rinse thoroughly. Marinate with the squid ink, soy sauce, rice wine, olive oil and a small amount of lime zest.

### GUACAMOLE

Blend all ingredients and pass through a sieve.

### CITRUS CONDIMENT

Cook the lemon juice with the cane sugar until you get a syrupy mass. Add the white soy sauce and the olive oil. Season with fleur de sel.

### CANDIED RED BELL PEPPERS

Preheat the oven to 190C. Put the red bell pepper together with some olive oil in a baking dish. Roast the red bell pepper for 20 minutes in the oven until it's almost black. Let it cool down for a while, peel the red bell pepper and pour the juice from the baking dish through a sieve. Mix the juice with a few tsps of good quality olive oil and put the red bell pepper, sliced in strips, back in the dish. Season with salt and pepper and heat until it reaches its boiling point. Let it cool down immediately.

## MARINATED SHII-MEJI

Cut the caps off the white beech mushrooms. Bring the vinegar to the boil and pour over the mushrooms. Let it marinate for a minimum of 10 minutes.

## RED BELL PEPPER SORBET

Blend the ingredients in a Thermomix. Let it rest for a while. Sieve and churn until you have sorbet.

## SQUID DRESSING

Mix the olive oil, ponzu, basil oil, roasted & chopped pine nuts, candied red bell pepper and the delicately sliced basil.

## INK TUILE

Mix the panko with all liquid ingredients and soak for just under an hour until everything is black. Put the mixtures in the Thermomix with all the other ingredients except for the Malto. Blend very well and pass through a sieve. Add the Malto to the mixture. Spread it out on a silpat and dry in a food dryer/ dehumidifier at 60C until it's crispy.

## SWEET AND SOUR SHALLOTS

For the sweet and sour mixture, bring all the ingredients to the boil and pass through a sieve. Cook the mustard seeds for 45 minutes in chicken stock. Let it cool down and marinate in rice wine and sushi vinegar. Slice the shallots into a desired shape. Add the cold sweet and sour mixture and Sous Vide to cook the shallots.

## TO FINISH

Put the cold squid strips on the plate and cover with the following: delicately chopped piccalilli, cream of piccalilli, black tapioca, cream of avocado, citrus condiment, strips of red bell pepper, violets, liquorice, mustard seeds, delicately grated mojama (dried and salted tuna fish), salmon eggs, red bell pepper sorbet, a piece of ink tuile and the marinated shii-meji. Serve the dressing separately.

# CHOCOLATE, SÃO THOMÉ, EARL GREY AND BEETROOT



**SERVES 4**

## INGREDIENTS

### SÃO THOMÉ MOUSSE

100g sugar  
400g cream  
80g egg yolks  
380g Callebaut São Thomé chocolate  
130g Callebaut milk chocolate  
20g Callebaut cocoa powder  
650g cream, partly whipped

### DULCE DE LECHE

1 tin condensed milk  
100g purée of ripe mangoes  
1 tbsp mango vinegar

### BRONZE CHOCOLATE ROCKS

200g São Thomé chocolate  
3g Earl grey tea  
60g Callebaut chocolate pearls

150g Tapioca starch  
Bronze powder

### BEETROOT AND CHERRY TUILE

300g Morello cherry purée  
100g juice of centrifuged beetroot  
White bread

### BEETROOT AND CHERRY GEL

300g Morello cherry purée  
100ml juice of centrifuged beetroot  
40g agar agar  
Verjus, to taste

## METHOD

### SÃO THOMÉ MOUSSE

Use the sugar to make a golden caramel and deglaze with the cream, bring to the boil and mix in the beaten egg yolks. Stir with a wooden spoon until temperature reaches 85C and pour, through a sieve, over the pieces of

chocolate. Leave to cool to around 35C and fold in the partly-whipped cream. Mix 1/3 of the mousse with some feuilletines and divide between hemispherical moulds, leave to cool and stick the two halves together. Freeze. Divide the rest of the mousse between slightly smaller moulds and press into a small pastille. Leave to cool briefly, smooth into a pebble shape and roll in the cocoa powder.

### DULCE DE LECHE

Boil a tin of condensed milk in water for 3 hours, cool briefly and mix with a purée of ripe mangoes. Finish with the mango vinegar. Place in a piping bag.

### BRONZE CHOCOLATE ROCKS

Infuse the São Thomé chocolate with the earl grey tea, in a vacuum bag, at 70C in a bain-marie for 5 minutes. Pass the chocolate through a sieve and mix with Callebaut chocolate pearls. Now slowly mix in some ➡

tapioca starch and roll until the desired shape is achieved, add tapioca until dry granules are formed. Colour with bronze powder.

### BEETROOT AND CHERRY TUILE

Mix  $\frac{3}{4}$  Morello cherry purée (from Boiron) with  $\frac{1}{4}$  juice of centrifuged beetroot and sweeten slightly. Soak in a few slices of white bread

(without crust) and place in a dryer at 60C overnight. Break off small pieces.

### BEETROOT AND CHERRY GEL

Mix  $\frac{3}{4}$  Morello cherry purée with  $\frac{1}{4}$  juice of centrifuged beetroot and sweeten slightly. Bring to the boil with the agar agar. Remove from pan, blend, sieve and add a few drops

of Verjus to taste. (Verjus made from ice wine)

### PRESENTATION

Place 3 São Thomé mousses on a cold, dark plate. Finish off with dollops of dulce de leche, bronze pearls, crumble and the blood sorrel leaves.