

LAKE CRAYFISH SLOW ROASTED IN SEAFOOD BUTTER
VARIATIONS OF NEW TURNIPS AND A LIGHT VOATSIPERIFERY
PEPPER AND TONKA BEAN STOCK

PHOTOGRAPHY BY GINKO



SERVES 4

INGREDIENTS

CRAYFISH

1kg crayfish

SEAFOOD BUTTER

500g crayfish carcasses
500g butter

TURNIP CONSOMMÉ

1kg turnips

2 white onions
1l mineral water

TURNIP PURÉE

1kg turnips
1l milk
Sea salt, to season

**VOATSIPERIFERY PEPPER
BUTTER**

250g semi-salted butter
1g voatsiperifery pepper
1g Tonka beans

MINI TURNIPS

20 mini turnips with their greens intact
Crushed garlic, to season
Thyme, to season
1l vegetable stock
Fine salt, to season

THE SAUCE

40g shallots (sweated down)
50g good quality gold rum
200ml turnip stock
90g voatsiperifery pepper
90g Tonka bean butter ►

Fine salt, to season
Ground pepper, to season

TO FINISH

Olive oil
Maldon salt

METHOD

CRAYFISH

Remove the innards and cook for 2-3 minutes, depending on the size, in very salty boiling water. Drain, peel and refrigerate.

SEAFOOD BUTTER

Break up the crayfish carcasses and fry in a little peanut oil and butter then place in an oven at 180C to dry out. Return to the pan, add plenty of butter and let them cook on a low heat until the butter has turned a nice red colour. Strain through a fine sieve. Set aside and keep cool.

TURNIP CONSOMMÉ

Finely chop the turnips. Vacuum pack with the water and a charred onion. Cook for 8 hours in a steam oven at 83C. Strain, then reduce. Keep cool.

TURNIP PURÉE

Peel the turnips, rinse under cold water. Cut into 3-4cm cubes. Blanche in boiling salted water. Drain and finish cooking in milk with a little sea salt. Once they are cooked, mix in a Thermomix. Loosen the mixture if necessary with the cooking milk. It is important to ensure that the purée is very smooth. Put the seasoned purée in a piping bag and keep in a bain-marie.

VOATSIPERIFERY PEPPER AND TONKA BEAN BUTTER

Soften the butter. Add it to the finely grated Tonka bean and the voatsiperifery. Leave to infuse for 24 hours in the fridge.

MINI TURNIPS

Using a Japanese mandolin, slice 5 mini-turnips (with their greens still on) and blanch in boiling water before plunging rapidly into ice-cold water. Dry on a cloth and refrigerate. Peel the remaining turnips and cut them in half lengthways, once again retaining the greens. Braise with olive oil, garlic, thyme and salt. Moisten slightly with a little vegetable stock. Cook with the lid on. Keep refrigerated after cooking.

THE SAUCE

Finely chop and sweat the shallots with a knob of voatsiperifery pepper butter. Deglaze with the gold rum and leave to reduce for a while, moisten slightly with the turnip stock and leave to cook for a few minutes. Blend with a hand mixer adding the Voatsiperifery and Tonka bean butter. Check the seasoning. Strain through a fine sieve. Keep warm.

TO SERVE

Take a soup plate, pipe on a few dots of purée. Brush the strips of turnip with a little olive oil before placing over the dots of purée. Add the halved mini turnips, having brushed them with the Voatsiperifery butter. Next add the crayfish having warmed them in their butter first. Emulsify the sauce with a hand mixer and pour some sauce across the plate. Serve the remaining sauce in a jug. Season with rock salt and some of the seafood butter.

FRESH GOATS CHEESE PARCELS
LIGHTLY SMOKED CHEESE, SEASONAL MUSHROOMS, TONKA
BEAN AND VOATSIPERIFERY PEPPER

PHOTOGRAPHY BY ELISABETH LHOMELET



SERVES 10

INGREDIENTS

PASTA PARCELS

250g extra fine white flour
150g egg yolks
Dash olive oil
1 tsp white vinegar
3g green tea
Fine salt, to season

PARCEL FILLING

100g fresh goats cheese
100g mascarpone
70ml pouring cream
1 dash olive oil
Fine salt

**TONKA BEAN AND
VOATSIPERIFERY PEPPER BUTTER**

300g semi-salted butter
1.5g grated Tonka bean
1.5g ground voatsiperifery pepper

MUSHROOMS

500g chanterelle mushrooms
500g cep /porcini mushrooms
500g black trumpet mushrooms
50g semi-salted butter
Dash olive oil
1 tbsp shallot chutney
Fine salt

MUSHROOM STOCK

300g button mushrooms
20g butter

1 dash olive oil
500ml water
Fine salt

**TONKA AND VOATSIPERIFERY
PEPPER EMULSION**

200ml mushroom stock
75g Tonka bean and voatsiperifery pepper
butter
Fine salt

TO SERVE

A few shoots of Atsina cress

METHOD

PASTA PARCELS

Put all the ingredients in the mixer and ➡

then work the mixture using a dough hook until you obtain a dry-ish ball. Vacuum-wrap and leave for 2 hours to rest. Set the rolling mill to 1mm and roll out the pasta, thin enough so that you can see through it. Keep in a cool place and make sure it doesn't dry out.

Lay out a strip of pasta on a board. Spoon 1cm balls of the filling onto the pasta sheet leaving 2cm between each ball. Dampen the space between the balls using a wet brush. Next, roll the pasta sheet to obtain a tube approximately 1cm in diameter. With the tip of a knife pierce the pasta in between each pocket of filling to enable the air to escape when you seal the parcel. Using the back of a large knife, press hard enough on the pasta to seal it and then turn the roll half way around and press again to seal the other edge to create the 'lozenge' shape. Cut off the excess at each end. Keep refrigerated.

PARCEL FILLING

Wrap the mascarpone in a moist cheesecloth and place in a smoking chamber for 15 minutes. Cool quickly. Whisk the goat's cheese, mascarpone and pouring cream. Add a few drops of olive oil and season. Spoon into a piping bag with a number 8 tip. Refrigerate.

TONKA BEAN AND VOATSIPERIFERY PEPPER BUTTER

Using an electric whisk, beat the butter until it becomes creamy and white, add the Voatsiperifery pepper and grated Tonka bean, leave to infuse for 12 hours. Sieve if necessary.

THE MUSHROOMS

Prepare and wash the mushrooms, cook in olive oil to remove the excess water. Drain. Next, brown the mushrooms in butter and

add the shallot chutney. Check the seasoning and put aside.

MUSHROOM STOCK

Sweat the chopped button mushrooms in some butter. When all the water has disappeared, lightly colour the mushrooms. Then add water and slowly cook for 45 minutes. Strain then put aside.

TONKA BEAN AND VOATSIPERIFERY EMULSION

Reduce the mushroom stock if necessary and then thicken with the flavoured butter. Check the seasoning and put aside.

TO SERVE

Cook the parcels for 1 minute in boiling water, drain and add butter. Serve 5 parcels per plate with the mushrooms. Pour on the emulsion and then decorate with Atsina Cress.

CARROT VARIATIONS
CARROT JELLY AND CREAM WITH
ORANGE FLOWER AND VOATSIPERIFERY

PHOTOGRAPHY BY GINKO



SERVES 4

INGREDIENTS

ORANGE FLOWER YOGHURT

150g yoghurt
1l full fat milk (UHT)
30g orange blossoms
60g powdered milk
12g orange flower water
Dash of olive oil

CARROT JELLY

200g carrot juice (use a centrifuge)

5g gelatine (2 sheets)
Fine salt, to season

CARROT EMULSION (20 SMALL PORTIONS)

500g carrots
200ml carrot juice
10g gelatine (4 sheets)
Fine salt, to season

CARROT RIBBONS

4 carrots with their leaves
2 purple carrots
2 yellow carrots

2 mini carrots
1 sand carrot
White balsamic vinaigrette

TO SERVE

Dash of olive oil
Pinch of salt

METHOD

ORANGE FLOWER YOGHURT

Add the orange blossoms to the cold milk and leave to infuse for 12 hours. Strain and then bring to the boil to sterilise the milk. ➡

Pour into a bowl and leave to cool to 13C in a cold bain-marie. Meanwhile, mix the yoghurt, milk powder and orange flower water in a small bowl. Add to the milk, once it has cooled to the right temperature. Strain before pouring into the pots. Leave to ferment for 8 hours. Chill before serving.

CARROT JELLY

Soak the gelatine strips in icy water. Gently heat a small amount of carrot juice and incorporate the gelatine. Mix until it has melted and then pour onto the remaining carrot juice. Season. Keep refrigerated.

CARROT EMULSION

Peel and finely chop the carrots. In a saucepan, cook the carrots in the carrot juice for 15 minutes without reducing the juice too much. Blend to a fine consistency using a Thermomix. For 500g of purée, add 4 pre-soaked gelatine strips. Season and then fill the syphon. Use two cartridges to pressurize and then refrigerate.

CARROT RIBBONS

Peel and finely slice the carrots using a Japanese mandolin. Soak in icy water for added crunch. Drain and keep refrigerated.

TO SERVE

To serve, mix the yoghurt with a dash of olive oil and a pinch of salt. Be careful not to work it too much so as to retain its creamy texture. Keep refrigerated. Carefully remove the centre of the jelly using a 7cm cutter. Apply the carrot emulsion to the centre of the plate making a nice dome shape. Pour the yoghurt over the top of the carrot jelly and then carefully and equally arrange the carrot ribbons seasoned with the vinaigrette. Decorate by dotting carrot juice and olive oil in the yoghurt then add the Voatsiperifery powder.

POITOU YELLOW LEEKS AND AQUITAINE CAVIAR
LEEK CRAYONS, MARINATED MEDITERRANEAN ANCHOVIES,
MATCHA GREEN TEA BROTH, ALVERTA CAVIAR

PHOTOGRAPHY BY GINKO



SERVES 4

INGREDIENTS

MATCHA TEA BUTTER

100g semi-salted butter
3g Matcha tea

DASHI BROTH

200ml water
6g Kombu
6g dried tuna

LEEK STOCK

2 yellow leeks finely chopped
Mineral water

Dash olive oil
Pinch fine salt

MATCHA TEA SAUCE

120ml Dashi broth
60ml leek stock
10g Matcha tea butter
Zest 1 lemon
Juice of ½ a lemon
Vintage sherry vinegar
Fine salt, to season

YELLOW LEEKS

64 mini yellow leeks
30g rock salt
50ml Matcha tea sauce

MARINATED ANCHOVIES

24 anchovy fillets
100g Guérande salt
2g Matcha tea
150ml grape seed oil

MELBA TOAST AND CAVIAR

¼ loaf sliced bread
50g clarified butter
36g Aquitaine caviar

METHOD

MATCHA TEA BUTTER

Cut the butter in to small pieces. Soften and then incorporate the Matcha Tea. Refrigerate. ►

DASHI BROTH

Let the Kombu infuse in the cold water for 30 minutes. Boil and then remove the Kombu. Add the dried tuna; leave to simmer for 2 minutes. Filter through a cheesecloth. Set aside.

LEEK STOCK

Sweat down (without colouring) the chopped leeks with a dash of olive oil and a pinch of salt to remove the water. Cover with mineral water and boil. Leave to infuse off the heat for 30 minutes. Strain and set aside.

MATCHA TEA SAUCE

Make the sauce by heating the Dashi broth and the leek stock. Mix with the chilled Matcha tea butter, and then add the lemon juice, sherry vinegar and then the lemon zest. Leave to infuse for a few minutes and then

strain. Check the seasoning.

YELLOW LEEKS

Clean the leeks and cook them 'à l'anglaise' in a very salty water. Fix the colour with some cold water. Cut into 6cm long sticks.

MARINATED ANCHOVIES

Remove the scales and rinse the anchovies. Fillet and remove the bones. Mix the Guérande salt with the Matcha tea and let them marinate for 3 minutes (they should be completely covered with the salt). Rinse well under cold running water and then reserve in the grape seed oil.

MELBA TOAST AND CAVIAR

Preheat the oven to 180C. Set the bread slicer to 1.5cm and slice the bread. Soak

the bread in clarified butter and then use a round cutter (size 2) to cut 36 pieces. Place in between two baking trays and cook in the oven for 8 minutes. Keep in a dry place. When ready to serve, spoon the caviar onto the Melba toasts (serve 9 toasts per person).

TO SERVE

Pour the Matcha tea sauce onto the leeks. Add a knob of butter for added shine, if necessary. Arrange the leeks in a star shape on the plate by forming 8 branches (2 sticks per branch). Lay the anchovies in the spaces in between the branches. Gently heat the plate and then pour on the emulsified Matcha sauce. Finish by adding the caviar Melba toasts on top of the anchovies.