

KAMA CREAM

with honey-juniper berry meringue and parsnip-rye bread crumble

INGREDIENTS:

Kama cream:

300g sour cream, 30% fat 60a Kama flour

30g sugar

Blackcurrants:

100g frozen blackcurrants

70g sugar 70ml water

Zest from two lemons

Honey-juniper berry meringue:

1 egg white

85g honey

1 tsp lemon juice ½ tsp freshly ground

juniper berries

Parsnip-rye bread crumble:

30g rye breadcrumbs

5g rye flour30g butter

30g sugar

45g egg whites

100g parsnip20g brown sugar

Purple wood sorrels, for serving

SERVING:

To assemble, put one tablespoon of meringue in the middle of the plate, press it flat, and lightly burn with a kitchen torch, if available. Spoon two Kama cream quenelles using two tablespoons. Add blackcurrants without syrup and cover with the crumble. Decorate with purple wood sorrels (optional).

METHOD:

ESSERT

Kama cream:

Pour the sour cream into a sieve or coffee filter added on top of a bowl. Refrigerate it overnight, allowing it to flow through to get rid of any excess water. Combine the strained sour cream with the Kama flour and sugar and stir throughout until creamy.

Blackcurrants:

Bring the water and sugar into the pot until just about to start boiling, then add the lemon zest and simmer for additional 2 minutes. Pour the sugar syrup over frozen blackcurrants and allow cooling in the fridge overnight.

Honey-juniper berry meringue:

Beat the egg whites with lemon juice until light foam. Heat the honey with freshly ground juniper berries till 115°C, gradually pour the hot mixture into the egg whites, constantly stirring at high speed for 10 to 15 minutes until light and shiny.

Parsnip-rye bread crumble:

Preheat the oven to 180°C. Mix rye breadcrumbs with rye flour until combined. Whip the butter and white sugar together until pale colour appears, then add the dry mix. Separately whip the egg whites until light foam and carefully fold into the mixture. Place the batter onto a baking sheet and bake for 10 minutes.

Peel and grate the parsnip, then stir together with brown sugar. Lower the temperature in the oven to 100°C. Transfer to a baking sheet and bake for 30 minutes or until completely dry. Crumble the bread and mix it with dried parsnip.











SEA BREAM CEVICHE

with avocado and mango

INGREDIENTS:

120g sea bream fillet
20g avocado, ripe
20g mango, ripe
3g red onion
30ml tomato water
2g chilli
3g coriander leaves

3 peppermint leaves
20ml extra virgin olive oil
Juice and zest from one lime
Juice from ½ orange
Maldon salt, to taste
Black pepper, to taste
Agave syrup, to taste





Tomato water:

350g / 3 medium size tomatoes Salt, to taste

For serving:

Peppermint and coriander leaves, some flowers, optional Chilli, recommended fresh, to taste

METHOD:

Cut the sea beam fillet into large cubes.

To make the tomato water, blend finely sliced tomatoes and salt in light foam, then leave to flow through a fine sieve to get about 100ml transparent juice.

Cut avocado and mango into small cubes and chop the red onion. Make a quick marinade combining lime juice and zest, tomato water, orange juice, finely sliced chilli, chopped coriander, peppermint leaves, and olive oil. Season with salt, ground black pepper, and agave syrup, stir throughout. Add avocado, mango, and onion pieces to the bowl and toss to coat.

SERVING:

To serve, arrange the sea beam fillet pieces on a plate, top with salad, and garnish with peppermint and coriander leaves, flowers, and finely sliced chilli.



HAMACHI CEVICHE with ginger gel and coriander oil

INGREDIENTS:

Ginger gel:

50g ginger 100ml water 100g sugar 70g lemongrass 400g agar-agar

Coriander oil:

150g coriander 60g salt

150ml grapeseed oil

For serving:

400g Japanese amberjack

2 pcs of Nori leaves

50g chives

1g Maldon sea salt 1 pc of lemon Lime zest from 1 lime

Microgreens

METHOD:





Ginger gel:

Extract the ginger juice using a juicer. Combine with water, sugar, and chopped lemongrass in a pot, bring to a boil, then add agar-agar and cook for another 5 minutes. Strain through a sieve and put it aside to cool down and set. Then blend until a viscous gel mass forms. Fill the finished gel mass in a pastry bag.

Coriander oil:

Blend almost all the coriander, leaving a little bit for decoration add salt and grapeseed oil in the process, then strain through a fine sieve to get the coriander oil.

On preheated saucepan, roast the Nori leaves and grind into a powder using a pestle. Finely chop the chives.

SERVING:

Cut Hamachi fish with a cold knife into thin slices and arrange on a cold dish. Arrange the ginger gel on each slice, pour over the coriander oil, grate the lime zest and squeeze some lemon juice on top. Scatter the powdered Nori, topping with coriander leaves, Maldon sea salt, and chives to garnish.







MOREL, black truffle and onion TARTS

INGREDIENTS:

450g fresh morels

250g brown champignons

200ml sherry 200ml port wine 10g garlic 10g thyme

20g parsley 100g mascarpone

350g onions 20g sugar 250g butter 200g puff pastry Salt and pepper, to taste

For serving:

40g black truffle 20g birch juice balsamic

vinegar or any other Sabatino Tartufi truffle zest

seasoning

Sabatino black truffle pate

METHOD:

Select the most beautiful morels – 8 pieces for 1 person. Put aside for later.

Mushroom duxelles:

Cut the rest of morels and champignons into cubes and slice quarter of an onion. Fry in butter, add salt and pepper. Then add $\frac{1}{2}$ sherry and $\frac{1}{2}$ port wine, boil until caramelization begins. Then add garlic, thyme and parsley. Put aside to cool. Blend half of the mushroom duxelles together with the mascarpone until it's smooth.

Preheat the saucepan with butter. Julienne (cut into matchsticks) the onions, combine with sugar and salt, and cook in butter for 2-3 hours until caramelized. Then cool down a little bit and blend until it reaches a creamy consistency. Fill into a pastry bag.

Fry the examined, whole morels in a pan with butter. Then add the remaining sherry and port wine and reduce the liquid until caramelized. Let it cool, then combine with the mushroom duxelles.

Preheat oven to 180°C. Roll out the puff pastry so it is 3mm in thickness, cut out circles 10-12cm in diameter. Bake for 12 minutes between parchment papers, so that the dough does not rise. Then remove and put aside to cool.

SERVING:

Fill the mushroom duxelles in the cooled dough tart, top with the stuffed morels, and squeeze caramelized onions in an attractive form using a pastry bag. Decorate with grated truffle and drizzles of balsamic vinegar.



ARCTIC CHAR FILLET

with cauliflower-coconut purée and plum glazed pak choi





INGREDIENTS:

150g x 4 arctic char fillet (or sea trout; salmon) Lemon, optional Sea salt, to taste Ground black pepper, to taste

Cauliflower-coconut purée:

120g cauliflower 20g butter 10g sugar 180ml water

60ml Alpro coconut cream

Sea salt, to taste

Iliada olive oil extra virgin bio, for frying

Strawberry-cucumber crust:

80g cucumbers 80g strawberries Sea salt, to taste

Plum glazed pak choi:

320g pak choi
20g plum sauce
20ml *Kikkoman*Teriyaki sauce
20ml *Iliada* olive oil
extra virgin bio

For serving:

10ml *Iliada* olive oil extra virgin bio
A pinch of beetroot microgreens ►





«THE KISS»Open sandwich

INGREDIENTS:

Slice of sourdough bread

1 whole apple,

Granny Smith, or similar medium sized beetroot,

baked

25g sugar

25g butter1 tbsp honey

100g soft goat cheese

A bit of hard goat cheese Balsamic vinegar, to taste

Microgreens

Maldon salt, to taste Pepper, to taste

METHOD:





Toast the bread. Peel and slice an apple and caramelize in a pan with butter and sugar until a golden glaze. Set aside to cool.

Peel and finely slice the beetroot. Fill the creamy cheese into a pastry bag, but small cheese crumbs will also be perfect.

SERVING:

Lay thin slices of beetroot on toasted bread, pipe several dots of cheese cream, place apple slices in the gaps. Season with Maldon salt and favourite pepper to taste. Form thin beetroot tubes giving them the desired shape. Garnish with preferred microgreens. Grate the hard goat cheese on top and finish with a drizzle of honey, and a few drops of balsamic vinegar.

SPECIAL NOTES:

This dish became popular after it was broadcasted on a TV show – now the snack is a double star.



