



EGYPTIAN FERRERO

Recipes

Crushed Papaya Seed Cone

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|-------|----------------------|
| 310 g | milk |
| 250 g | cake flour |
| 80 g | sugar |
| 35 g | almond powder |
| 10 g | salt |
| 10 g | crushed papaya seeds |
| 20 g | cocoa butter |
| | pinch of baking soda |

Mix all the ingredients, sieve. Using a waffle cone machine, make individual discs and form into cone shapes when golden brown and still warm.

Foie Gras Parisienne

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|-------|-----------------------|
| 100 g | foie gras |
| 50 g | warm melted butter |
| | salt, pepper to taste |

Season the foie gras and pan-fry. Blend the butter and the foie gras together, pass through a sieve. Let the mixture rest for 1 hour. Form into parisienes and refrigerate for 2 hours.

Balsamic Jelly

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|------|-----------------------|
| 50 g | balsamic vinegar |
| 20 g | chicken stock |
| 2 | soaked gelatin leaves |

Boil the stock and balsamic vinegar. Add the gelatin. Cool.

Peach Confit

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|-------|----------------------|
| 100 g | diced peach pulps |
| 80 g | sugar |
| 20 g | butter |
| 30 g | white wine |
| 50 g | chicken stock |
| | fresh rosemary sprig |

Cook all the ingredients together for 30 minutes and cool. Keep the peaches in the syrup.

Quinoa Dukkah Crust

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|-------|---------------------|
| 50 g | quinoa |
| 150 g | sesame seeds |
| 50 g | almonds |
| 50 g | shelled pistachios |
| 40 g | coriander powder |
| 50 g | cumin powder |
| 5 g | salt |
| 2 g | ground black pepper |

Cook quinoa in salted water for 10 minutes and drain. Toast sesame seeds, almonds and pistachios, grind into a rough powder. Add the remaining ingredients and season.

Garnish

Spiral of crispy spring roll skin

