



LA COURONNE

Recipes

Seaweed Sable Dough

400 g	bread flour
700 g	cake flour
600 g	soft butter
120 g	icing sugar
10 g	seaweed
20 g	salt
30 g	egg whites
120 g	whole eggs

Mix all the ingredients well except the flour. Sieve the flour and add slowly to the mixture by hand. Refrigerate overnight before using.

Miso Flan

20 g	white miso paste
60 g	whipping cream
40 g	dashi
1	whole egg
2	egg yolk
	salt, pepper to taste

Merge all the ingredients until well mixed. Bake at 180°C for 12 minutes in unbaked tart shell.

Teriyaki Glazed Scallops

4	fresh scallops
50 g	soy sauce
30 g	mirin
10 g	honey
50 g	chicken stock
10 g	sliced ginger,
10 g	sliced garlic
10 g	arrowroot mixed with a little water

Cook all the ingredients together for 10 minutes except the scallops and arrowroot. Add the arrowroot and cook 2 minutes until thickened, strain. Season and pan-fry the scallops, deglaze with the teriyaki sauce.

Seaweed Cracker

220 g	flour
220 g	butter
200 g	egg whites
40 g	icing sugar
20 g	seaweed powder
	salt, pepper to taste

Mix all the ingredients together and spread on to a baking tray. Bake at 200°C until golden brown. Shape and mold into a crown.

Garnish

Wasabi crab roes, seaweed chiffonade, ginko nuts, edible flowers.

