

TRICOLOUR AMUSE BOUCHE

Recipes

Sesame Basket

310 g	milk
250 g	cake flour
85 g	sugar
35 g	almond powder
10 g	salt
10 g	black sesame 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 basket shapes when golden brown and still warm.

Cauliflower Mousse

200 g	cauliflower
200 g	chicken stock
70 g	cream fraîche
5 g	lemon juice
30 g	whipped cream
1	soaked gelatin leaf
	salt, pepper to taste

Simmer the cauliflower in a seasoned chicken stock until soft. Strain and place the cauliflower on a baking tray, bake at 160°C for 5 minutes to dry. Remove from the oven and blend to a paste while still warm. Pass through a fine sieve. Add crème fraîche, lemon juice and season, fold in the whipped cream and the melted gelatin. Refrigerate for 1 hour.

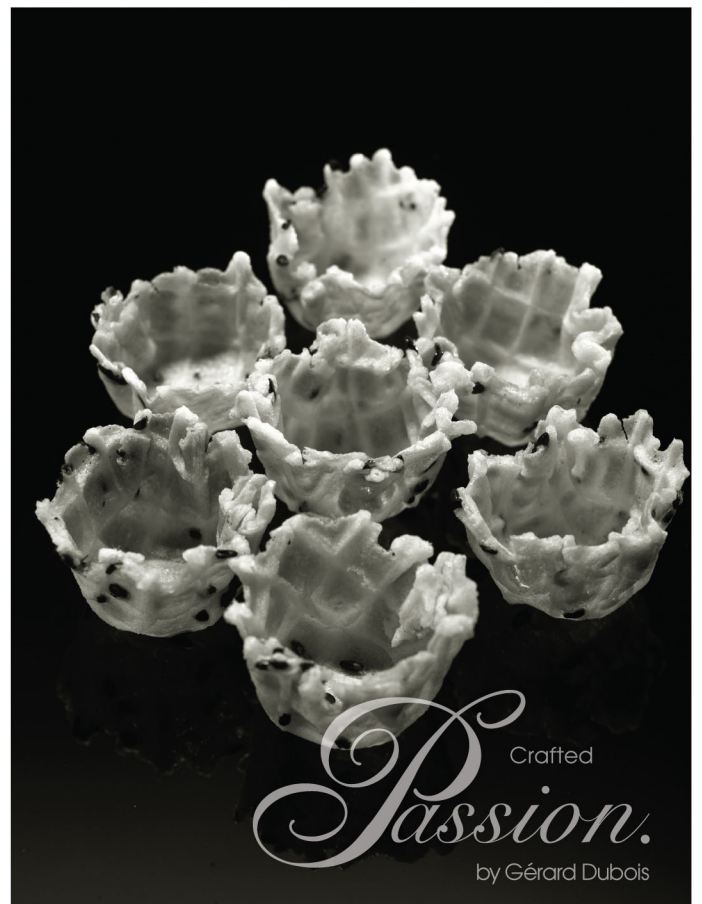
Egg Yolk Drops

100 g	egg yolks
100 g	chicken stock
30 g	butter
	salt, pepper to taste

Bring the chicken stock and butter to a simmer. Mix the egg yolks with salt and pepper and pour into a pipette. Slowly squeeze drops of egg yolk mixture directly into the simmering stock and allow to cook for 1 minute. Remove from liquid.

Garnish

Crispy sliced cauliflower, sevruga caviar, chive.



Crafted
Passion.
by Gérard Dubois