

Crafted
Passion.
by Gérard Dubois



Recipes

Black Pepper Sable Dough

400 g bread flour
700 g cake flour
600 g soft butter
120 g sugar
10 g crushed black pepper
22 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.

Char Siu

1 kg pork tenderloin
200 g sugar
6 g salt
1 g five spice powder
5 g finely chopped garlic
1 g annatto seeds or red food coloring
10 g finely chopped shallots
10 g malt sugar
10 g Hoi Sin sauce

Merge all the ingredients together except the pork to make a marinade. Add the pork and marinate for 8 hours. Take out the pork and rest on a wire rack for 10 minutes. Sear the pork in a frying pan to caramelize and finish in the oven at 160°C for 10 minutes.

White Turnip Puree

250 g grated white turnip
30 g diced bacon
50 g dried mushroom, soaked and diced
30 g onions
500 g chicken stock
3 egg yolks
salt, pepper to taste

Simmer the turnip and the onion in a seasoned stock for 30 minutes. Drain and mash. Sauté the bacon and the mushrooms for 15 minutes. Drain off the bacon fat. Merge the bacon and mushrooms mixture with the mashed turnips. Remove from heat and add the egg yolks. Spoon into a half baked tart shell and bake for 8 minutes.

