



QUAIL EGG WALDORF

Recipes

Truffle Sable Dough

400 g	bread flour
700 g	cake flour
600 g	soft butter
120 g	icing sugar
10 g	truffle paste
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.

Potato Mousse

60 g	mashed potato
1	egg
1	egg yolk
60 g	whipping cream
	salt, pepper to taste

Mix all the ingredients until smooth. Fill the mousse to the tart shell and bake at 180°C for 15 minutes and cool slightly.

Waldorf Salad

40 g	diced celery
40 g	diced celery root
20 g	diced walnuts
40 g	diced apples
10 g	chopped parsley
10 g	chives
20 g	aioli
	salt, pepper to taste

Mix all the ingredients together.

Poached Quail Egg

4	quail eggs
750 g	water
35 g	white vinegar
3 g	salt

Simmer the vinegar water and salt, poach the quail eggs lightly. Cool.

Truffle-Potato

4 pc	thinly sliced potato with skin and blanched
8 pc	truffle slices
	fresh herbs

Lay out the sliced potatoes. Arrange sliced the truffles and fresh herbs on top.

Garnish

Apple chip

