



Recipes

Rosemary Sable Dough

400 g	bread flour
700 g	cake flour
600 g	soft butter
120 g	icing sugar
5 g	dried rosemary
3 g	black pepper
20 g	salt
30 g	egg whites
120 g	eggs

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

Carrot Flan

300 g	carrot puree
30 g	butter
30 g	grated Asiago
2	egg yolks
1	whole egg
50 g	whipping cream
2 g	chopped rosemary
	salt, pepper to taste

Simmer the cream, pureed carrots, butter and rosemary for 5 minutes. Cool. Add the eggs and cheese. Blend and season.

Kumquat Glazed Carrots

4	blanched baby carrots
40 g	kumquat caramel puree
15 g	butter
	salt, pepper to taste

Simmer all the ingredients together for 5 minutes and season.

Polenta Pops

100 g	corn meal
400 g	water
5 g	salt
40 g	grated parmesan cheese
20 g	butter

Simmer the water, corn meal and salt for 15 minutes. Add the parmesan cheese and butter. Mix with a whip and cool. Roll the mixture into small balls and dredge in corn meal. Deep-fry until golden brown.

Drunken Raisins

50 g	brown and green raisins
30 g	white rum
2	cardamom pods, broken open
5 g	honey

Heat the white rum and cardamom for 5 minutes. Add the honey and raisins, remove from heat. Leave at room temperature for 2 hours before garnishing.

Carrot Foam

50 g	carrot juice
20 g	chicken stock
20 g	whole milk
	pinch of cinnamon
	salt, pepper to taste

Simmer all the ingredients for 5 minutes and blend to a foam.

