



Sea Urchin Scrambled Eggs

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| 100 g | whole eggs |
| 50 g | whipping cream |
| 40 g | butter |
| 50 g | sea urchin |
| 5 g | chopped chives |
| | salt and pepper to taste |

Melt the butter in a nonstick frying pan and add eggs, cook slowly. Add the whipping cream and cook for 1 minute, add sea urchin, chives and season.

Caviar Cream

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| 100 g | whipping cream |
| 30 g | white wine |
| 50 g | fish stock |
| 10 g | caviar |
| 20 g | butter |
| | salt, pepper taste |

Reduce the stock, cream and wine together for 5 minutes. Add the butter and blend. Fold in caviar and season.

Recipes

Sesame Tubes

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|-------|----------------------|
| 310 g | whole milk |
| 250 g | cake flour |
| 85 g | sugar |
| 35 g | almond powder |
| 12 g | salt |
| 10 g | 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 rolls when golden brown and still warm.

