

Pain brioche with muesli

Ingredients:

100g	Mashed muesli
75g	Rye flour
250g	Bread flour
10g	Sugar
12g	Salt
21g	Yeast
56ml	Milk
2.5pce	Egg
150g	Butter, soft
1pce	Egg
	Regular muesli

Preparation:

- Mix dry ingredients together
- Mix milk at room temperature with the yeast then add to the dry ingredients
- With the hook attachment, knead the dough until it's incorporated
- Add the eggs and the soft butter, knead until the butter is incorporated and dough is smooth
- Add the last egg and knead for 3 more minutes
- Cover the bowl with a humid kitchen towel and let it rest at room temperature until the dough doubled the size.
- Once it has doubled, slightly flour you table and work the dough a little bit.
- When you shape the bread, add some muesli.
- Once the bread is shaped, let it raise again for 30 minutes at room temperature, covered
- Before putting in a preheated oven at 180C° / 360F°, brush some water on the top of the bread and sprinkle with muesli
- Bake it for 45 minutes, adjust the timer in function of the size of your bread

Swiss style ramen

6 people

Ingredients:

Broth:

1.5kg / 53 oz. Chicken bones
1.5kg / 53 oz. Pork bones
20g / 0.7 oz. Kombu
20g / 07 oz. Ginger
250ml / 8.5 oz. Sake
2pce Onion
10pces Dry shitake
2pces Carrots
1 bunch Spring onions, white part
1 head Garlic
1pce Celery root

Pork Belly

1.5kg / 3Lb Pork Belly
20ml / 0.8 oz. White wine
6g / 0.2 oz. Salt
3g / 0.1 oz. Sugar
6g / 0.2 oz. Dry rosemary
3g / 0.1 oz. Dry sage
3g / 0.1 oz. Dry thyme
1.5g / 0.05 oz. Dry basil
2g / 0.08 oz. Ground ginger
1g / 0.04 oz. Powdered garlic
2.5g / 0.07 oz. Powdered onions
2.5g / 0.07 oz. Ground black pepper
300g / 10.5 oz. coarse sea salt

Garnish:

Soft boiled egg 7 minutes
90ml / 6tbs Mirin sauce
90ml / 6tbs Soy sauce
270ml / 9.1 oz. Water
Green scallion
Roasted leek
Fresh shitake
Confit Garlic (4 cloves per person)
Fish cake
Cherry tomato confit (5 tomatoes per person)
Edamama Pasta

Preparation:

Broth:

- Preheat the oven à 250C° / 480F°

- Place the bones in a roasting tin and into the oven. Roast for 45 min , turning them until golden brown color
- When cooked, strain and put in a large pot with water a little bit higher than the bones
- Roast the onion cut in big dice and garlic in quarter.
- Add the diced vegetable garnish (don't peel them, only well washed for a better taste!!), roasted onions-garlic, dry shitake and bring it to a boil. Simmer for 3 hours. For a more intense flavor, simmer for up to 12 hours!
- Rinse very well the Kombu and let it soak in a pot full of water for 30 minutes. Keep the soaking water for another utilization (i.e. vegetarian broth)
- When the bouillon is well infused with vegetable and bones infuse add the dashi and let it infuse for 5 minutes without boiling.
- Drain the broth over a pot and set aside.

Pork Belly:

- Rinse and pat dry the belly
- Mix the spices and seasoning all together
- Place the pork belly skin-side down on a tray brush with the white wine and rub with the spices.
- Flip the belly skin-side up and clean the skin.
- Let it dry in the refrigerator for 24 hours without covering it
- When it is dry, preheat the oven at 190C° / 375F°
- With a sharp metal skewer pick holes all over the skin, try to not to gouge it too much
- Place a large piece of alu foil onto a baking tray, place the pork belly on it and fold up the side around the belly
- Brush the skin with white wine and put the sea salt on top
- Place in the oven for 1h30.
- Take the belly out, turn the broiler on and position the oven rack in the lower position. Remove the layer of sea salt from the skin.
- Put back the belly in the oven under the broiler to crisp up it to crispy pork belly, 10-15 minutes
- When crispy, let it rest for 15 min
- Separate the meat from the skin and chopped the skin then slice the meat in thin slices

Garnish:

- Boil egg 7 min in boiling water. Then refresh them in ice water bath. Peel and then marinated them overnight
- Put the sliced shitake in the broth and cook them
- Mince the green scallion
- Roast slices of leek in the oven with olive oil at 190C° / 375F°
- Garlic confit: wrap the cloves in alu foil with butter and salt. Cook in the oven for 45 min at 160C° / 320F°.
- In a big bowl, season the tomatoes at your taste with salt, black pepper and sugar. Add some olive oil. Recover a backing pan with baking sheet and add the tomatoes. Cook in the oven at 135C° / 275F°. Cook until the tomatoes are wilted. Cool the tomatoes at room temperature, store the tomatoes with cooking jus and oil in an airtight container in refrigerator up to 2 weeks

Rösti

Beet marinated salmon and salad

6 people

Ingredients:

Marinated salmon: 3-4 days in advance

600g / 20 oz. Salmon filet
1pce Cooked beet
60g / 2.1 oz. Salt
55g / 1.9 oz. Sugar
1pce Lemon zest
1pce Orange zest
50g / 1.7 oz. Vodka
½bunch Cilantro
3 pods Cardamom
Crush black pepper

Buttermilk vinaigrette:

125ml / 4.2 oz. Buttermilk
30g / 1 oz. Plain Greek yogurt
Salt and pepper
3-4tbsp Salmon marinade

Rösti:

1pack Rösti pack
½bunch Cilantro
½ Red onion

Garnish:

Olive oil
Lemon juice
Micro greens
Radish
Sour cream
Caviar
Dill

Preparation:

Marinated salmon:

- Prepare the salmon, boneless and skin on.
- Prepare the marinade by grating the beet and mixing all the other ingredients. Rub the salmon with the marinade.
- Place the salmon and marinade skin-side up in an airtight box in the fridge. Leave it 48-72 hours (depending of the thickness) by turning the salmon after one day.
- When it well cured, rinse under cold water, pat dry and wrap up in a clean kitchen towel.

Rösti:

- Peel and grate the potatoes in a big bowl
- Add the cilantro and red onion finely chopped, and season with salt and pepper
- Make a nice flat cake, pack well and let it brown on high heat turning it when it is golden on one side.

- Tear open the sachet at the top and loosen the Rösti by pushing the sides of the sachet together several times. Now open the sachet completely, put the Rösti into a non-stick frying pan of the size of your choice with some butter and distribute evenly. Fry at a medium heat for 7-8 minutes until golden brown. If needed add butter. Every now and then, shape the Rösti by pressing it down.

- With help of a pan lid or a plate, turn the Rösti, slide it back into the pan and then fry the other side until golden brown.

Sauce:

- Mix buttermilk and plain Greek yogurt
- Add the marinade
- Season at you taste.

Plating:

- Warm the rösti in the oven
- Rösti in the middle of the plate
- Add the sliced salmon on the top of the potato
- Topped the salmon with a spoon of sour cream and add caviar on top of it
- Season the salad with olive oil and lemon juice and put it over the salmon
- Decorate with some radish slices and garnish with the sauce.

Chocolate mousse

White chocolate frozen yoghurt and poached pear

6 people

Ingredients:

Chocolate mousse:

225g / 8 oz. Bittersweet chocolate
120g / 4 oz. Brewed coffee at room temperature
120g / 4 oz. Water
45g / 1 ½ oz. Sugar

White chocolate frozen yoghurt

120ml / 4 oz. Condensed milk
240ml / 8 oz. Coconut milk
120g / 4 oz. White chocolate
500g / 2 cup Plain yoghurt
150g / 5.3 oz. Honey
1pce Vanilla bean
2cs / 2tbs Vodka

Gaufrette:

75g / 2.6 oz. Butter, melted
100g / 3.5 oz. Confectioner sugar
90g / 3.1 oz. Flour
2pces Egg white
Muesli

Pear compote:

6pces Pear
2pces Orange
2pces Lemon
40g / 1.4 oz. Light brown sugar
1cs / 1 tbs Honey

Garnish:

Mint
Confectioner sugar

Special tool : You need a 1-liter cream whipper with 1 N2O charger

Preparation:

Chocolate mousse:

- Melt the sugar into the fresh brewed coffee and let it rest at room temperature
- Create a bain-marie. In a bowl, melt the chocolate with the water and coffee
- Remove from heat and set the bowl in an ice bath. Whisk until the mixture reaches 15C° / 60F°. Consistency of heavy cream
- Pour mixture into the cream whipper and charge with 1 charge and shake well

- Set aside for 1-2 minutes
- Pour into bowls.

White chocolate frozen yoghurt:

- Place white chocolate in a bowl
- Bring the coconut milk with sugar and condensed milk to a simmer and pour over the chocolate. Let it sit for 2 min
- Use a whisk to beat together the chocolate and milk
- Combine the yoghurt with vanilla then add the milk mixtures
- Place mixture into the refrigerator and chill for 4 hours
- Whisk vodka in and pour mixture into the ice cream machine
- Set in the freezer for 6 hours max, or at least before it is too hard to scoop.

Gaufrette:

- Sift flour with the sugar
- Add the egg white and the butter
- Let it cool in the refrigerator
- Spread out in the shape you like and sprinkle with the muesli
- Bake at 150C° / 300F° until golden brown
- When cooked, keep it in an airtight container.

Poached pear:

- Peel and slice the pears in quarters
- Place them into a pot
- Add the sugar, honey and the juice from lemon and orange
- Bring it to a boil then lower the heat. Cook it until it is tender but still a little bit crunch
- Take the pear out and set aside. Reduce the just until consistency of a syrup. Pour over the pear.

Plating:

- Pour the pear at the bottom of the glass and sprinkle with some müesli
- Add a little bit of chocolate mousse
- Scoop the frozen yoghurt and dispose over the mousse
- Add some pear
- Cover with chocolate mousse and garnish with the gaufrette and a head of mint.
- Sprinkle a little bit of confectioner sugar on top.

Muesli bar

6 people

Ingredients:

450g / 15.8 oz. Muesli mix
180g / 6.3 oz. Honey
1,5 pack Vanilla sugar
1.5pce Egg white, lightly beat

Preparation:

- Mix all ingredients together.
- Between 2 baking papers, spread out the mix on a rectangle shape (18x24cm 1cm thick)
- Bake 25 minutes at 160C° / 320F°.
- Once cooked, pull out of the oven and cut into the desired shape and let it cool down on a baking rack.
- Keep in an airtight container up to 1 week
- You can coat with dark chocolate.