

FROM THE FEATURE
Wood & Fire



Recipes

Amuse Bouche

FOR 5 PEOPLE

1 piece of aubergine
50 g miso paste
20 g butter



BAKED AUBERGINE

- 1.** Cook the aubergine in the oven over a bain marie at 120°C/248°F for 40 minutes.
- 2.** Let cool and cut in half lengthways. Combine the butter and miso paste to form a smooth paste then thinly spread it onto the cut edges of the aubergine.
- 3.** Bake both halves for another 10 minutes at 180°C/356°F.
- 4.** Cut into bit-sized pieces and serve.

AUBERGINE PUREE

2 pieces of aubergines
50 g butter
2 twigs of thyme
2 twigs of rosemary
2 twigs of sage
salt & sugar

- 1.** Cook the aubergines topped with thyme, rosemary, sage, salt and butter in aluminium foil in the oven at 200°C/390°F for 60 minutes.
- 2.** Remove the aubergines first from the oven then from the foil, remove the stalk and puree into a fine paste using a food processor!
- 3.** Add salt and a little sugar to taste.

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Amuse Bouche

FOR 5 PEOPLE

GOAT'S CHEESE AU GRATIN

100 g *goat's cheese*
20 ml *honey*
2 twigs of *thyme*
sea salt

1. Pull the thyme off the twig and blend with honey and goat's cheese, then form into balls using your hands.
2. Gratinate using a burner, add salt to taste..

HAZELNUT BRITTLE

50 g *hazelnuts*
(peeled)
50 g *sugar*

1. Roast the hazelnuts in a pan.
2. Let the sugar caramelize in a second pan and then add the nuts.
3. Let cool, then pulse lightly in a food processor.

PLATE SETTING

100 ml *Skyr*
50 g *shiso leaves*
lemon peel

Put one tea spoon of skyr and aubergine puree respectively onto small starter plates then place goat's cheese ball next to them. Layer the baked aubergines diagonally across the skyr and puree and top with some hazelnut brittle, lemon peel and leaves.

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Recipes

Starter

FOR 5 PERSONS

SALMON TROUT

5 pieces of salmon trout
50 g butter
salt

- 1.** Remove the bones from the trout then place the fillets skin up onto a buttered baking tray.
- 2.** Bake for 2 to 3 minutes at 180°C/356°F in the oven. Remove from the oven and peel the skin off the fillets. Salt to taste.



5 carrots
100 g butter
200 ml cream
2 tbsp cider vinegar
2 g cumin
1 tbsp sugar
sunflower oil
salt

CARROT PUREE

- 1.** Peel the carrots and cut them into small pieces. Braise in oil and butter until soft, then add cream and boil to reduce.
- 2.** Transfer to a food processor, add salt, sugar, vinegar and butter to taste.

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Recipes Starter

FOR 5 PERSONS

CARROT STOCK

500 ml carrot juice
200 ml orange juice
50 g ginger
1 tbsp cider vinegar
5 pieces of fennel leaf
salt

1. Mix the carrot and orange juice and boil down to one third. Add ginger, cider vinegar and fennel leaves, cover with aluminium foil and let set.
2. Add salt to taste

MINI CARROTS

5 legume carrots
1 trace. duqqa
1 trace ras el hanout
1 trace curcuma
1 tbsp honey
1 tbsp maple syrup
20 g butter
salt

1. Clean the carrots of any dirt.
2. Then wrap in aluminium foil adding butter, ras el hanout, duqqa, curcuma, salt, honey and maple syrup and bake for 10 minutes at 180°C/356°F.
3. Remove the foil and caramelize the carrots in a pan before serving.

BUCKWHEAT

50 g buckwheat
200 ml sunflower oil

1. Boil the buckwheat in water until al dente then dry in the oven for two hours at 60°C/140°F.
2. Fry in hot oil until the seeds pop.

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Recipes Starter

FOR 5 PERSONS

PLATE SETTING

Fennel pollen
Carrot greens
Peanut butter
Peanuts (roasted)

Spread a little peanut butter on a plate as the base. Then add several roasted peanuts. Put some carrot puree onto the plate and top with a fish fillet. Place one or two carrots next to the fish then pour over some carrot stock. Top with buckwheat and carrot greens then sprinkle with fennel pollen.

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Recipes

Main course

FOR 5 PERSONS

1,2 kg/ 2.65 lb *venison tenderloin*
 2 twigs of *thyme*
 2 twigs of *rosemary*
 20 g *sea salt*
 20 g *80% cocoa-based chocolate powder*
butter
sunflower oil

ROASTED VENISON

1. Carefully remove any fat and tendons from the venison meat with a sharp knife.
2. Sear from all sides in oil, butter and herbs. Cook in the oven at 80°C/176°F to a core temperature of 50°C/122°F, use a roasting thermometer to check.
3. Sear once more, cut the meat into portion sizes and serve.
4. Blend salt, cocoa powder and plugged herbs and grind using a mortar and pestle and use to spice the meat.



200 g *celeriac*
 200 ml *cream*
 100 g *butter*
 2 tbsp *cider vinegar*
 1 tbsp *sugar*
sunflower oil
salt

CELERIAC PUREE

1. Peel and cut the celeriac then sear in oil and butter until the pieces are soft.
2. Add cream and boil to reduce. Transfer to a food processor, add salt, sugar, vinegar and butter to taste.

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Recipes

Main course

FOR 5 PERSONS

MUSHROOM STOCK

200 g *bacon*
 200 g *onions*
 200 g *button mushrooms*
 100 g *dried porcini mushrooms*
 50 g *butter*
 50 ml *sunflower oil*
 200 ml *game stock*
 100 ml *red wine*
 100 ml *port*
 1 twig of *rosemary*
 1 twig of *thyme*
 2 cloves of *garlic*
 1 *nori leaf*
salt

5 *shallots*
sugar
salt

- 1.** Sear bacon, onions and button mushrooms in oil and butter.
- 2.** Pour in red wine and port and reduce.
- 3.** Add game stock and simmer.
- 4.** Add dried porcini, garlic, herbs and the nori leaf to the stock and cover. Let set thoroughly. Pass through a sieve and reduce a little more.
- 5.** Season to taste.

ROASTED SHALLOTS

- 1.** Cut the shallots in half lengthways and roast in a coated pan until black.
- 2.** Season with sugar and salt and bake in the oven at 180°C/365°F for 10 minutes.
- 3.** Caramelize using a torch.

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Recipes

Main course

FOR 5 PERSONS

CRANBERRIES

250 g *cranberries*
1 tsp *sugar*

1. Rinse the cranberries and boil in 200ml water with sugar until the berries pop open.
2. Let stock cool. Remove the berries and reduce the stock by half.

PLATE SETTING

100 g *cranberries*

Cut the nori leaf into strips and arrange them in a pattern on the plate.

Spoon cranberry stock and cranberries, celeriac puree and shallots onto the plate, add a piece of venison and sprinkle with a few drops of mushroom stock.

Ground some pepper onto the plates' rims for decoration.

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Recipes

Dessert

FOR 5 PERSONS

5 eggs
125 g butter
450 g sugar
5 tblsp tangerine peel
(organic)
100 ml lemon juice
100 ml tangerine juice



TANGERINE CREAM

1. Combine all ingredients and stir over a bain marie at approximately 90°C using a hand-held blender until reduced.
2. Then blend on high for a short while.
3. Careful! The cream will harden when set aside to cool.

POPPY

100 g poppy

1. Roast poppy in a hot pan until golden.

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Recipes

Dessert

FOR 5 PERSONS

2 pumpkins
250 g sugar
250 ml orange juice
1 tonka bean
2 vanilla pods
1 tbsp yasmine tea
0,2 g saffron
20 g fresh ginger
2 tbsp orange peel
(organic)
1 twig of lemon verbena

2 oranges

Tagetes blossom
Lemon balm
Kumquat slices
Fennel pollen

PUMPKIN

1. Scoop out the pumpkins.
2. Caramelize the sugar then pour in orange juice. Boil and add the remaining ingredients.
3. Cover with foil and let the pumpkin set until still al dente.

ORANGE CHIPS

1. Cut the oranges into thin slices and place them on a paper lined baking tray. Bake in the oven at 60°C/15,5°F. Depending on their thickness they will need 2 to 4 hours to dry.
2. For quicker results, use a dehydrator like the one from Grüne Smoothies to dry your fruit.

PLATE SETTING

Spoon tangerine cream into a dessert bowl, add pumpkin and sprinkle with the remaining ingredients. Top with an orange chip.