

GREEN PERTUIS ASPARAGUS, CRAB AND BERGAMOT, YUZU MUSTARD, KRISTAL CAVIAR

Savoury recipe / by Mickaël le Calvez



1. Green Pertuis asparagus

Ingredients

green asparagus - 12

Caviar - 12g

Herbs and flowers

2. Asparagus jelly

Ingredients

green asparagus - 500g

Coriander - 70g

green Tabasco - 10

Chlorophyll - 80g

Gelatin - 6g

Agar agar - 6g

Mix everything together, then put through a cheesecloth and bring to the boil. Add the gelatine and the agar-agar, lower the temperature to 75°C.

Pour onto a thin tray and cut into 8x8 cm pieces.

3. Yuzu mustard

Ingredients

Frozen fruit purée 100% :

Yuzu - 200 g

Brown sugar - 6g

Agar agar - 1g

Fresh Squeezed Lemon -
30g

grapeseed oil - 100g

Bring to the boil. Put through a cheesecloth and whisk with the grapeseed oil until the consistency is thick.

In this step



Frozen fruit purée
100% : Yuzu

Frozen fruit purées

4. Crab and bergamot mix

Ingredients

Frozen fruit purée 100% :

Bergamot - 35 g

Meal (meat) - 400g

Mayonnaise - 75g

Ginger (diced) - 5g

Sprigs of coriander - 20g

green Tabasco - 20

Shallot - 12g

Avocado (brunoise) - 60g

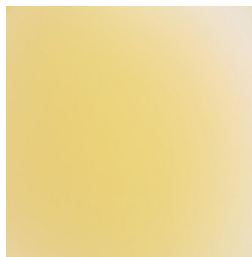
Mix everything (be careful to get rid of any cartilage in the crab meat) in a bowl placed over ice.

In plastic film, shape the mix into cylindrical shapes (8cm x 2cm in diameter).

Roll the cylinders in the asparagus jelly and re-form the asparagus with the blanched asparagus tips.

Arrange the plate as in the photo.

In this step



Frozen fruit purée
100% : Bergamot

Frozen fruit purées