ESCARGOT IN PUFF PASTRY

CHEF WALTER MESSIAH

Serves 2

Puff Pastry
Egg Wash
8 Escargot, bottled
1 Shallot, chop finely
1-2 cloves Garlic, chop finely
3 canned Tomatoes, seed & dice small
4 leaves Basil, chiffonade
¼ tsp Curry Powder (to taste & color)
Heavy Cream
1 -2 tsp Dijon Mustard

Sweat shallots in butter – no color. Add garlic, snails and sweat. Add tomato basil, curry powder, cream & Dijon. Season with salt & pepper. Cook until cream has reduced into sauce consistency. Ladle into soup bowls & chill. (fill to half-way mark or filling won't be hot when pastry is golden)
Cut circles of puff pastry. Egg wash one side & adhere it to soup bowl. Press down sides & chill. (Don't stretch or tear pastry) Glaze top with egg wash & bake in hot oven – 450º for 50 minutes – until puffed & golden. Brush with clarified butter & serve.

Spinach Spaetzle

12 eggs

3 cups spinach

240ml milk

Flour as required to reach consistency of a slightly stiff pancake batter

Salt and pepper and pinch of nutmeg

Blend egg , spinach in blender

In a mixer Add egg spinach mixture with milk

Add flour , nutmeg , salt and pepper

Use paddle in mixer

In a large kettle boil salted water.

Force mixture through a course grate with a spaetzle maker or with a soft scraper

Boil for ten minutes

Strain and cool in ice water. Strain again and hold until ready to serve.

To serve heat in a large frying pan with butter. Add blanched root vegetables and heat mixture before plating.

Butter Cake

Part A

500 g Butter

100g Cream cheese

525g Sugar

1/2t salt

4 Egg

Vanilla pod

Part B

Flour 375g

Cream cheese filling

100g Cream cheese

1 egg

80g sugar

Vanilla

In a stand mixer cream butter, cream cheese, and sugar for 2 mins

Add egg one at a time to beat on low for 20 sec

Whisk flour and salt then add to creamed mixture ,

Beat on low until just incorporated, making sure not to over beat

In a small bowl whip together cream cheese and sugar until creamed add egg and vanilla extract

Pour cake batter into sprayed tin cup 2 /3 hight then top with a layer of the cream cheese mixture

Bake at 325F for 30 mins