

## *Menu*

Beets en Croute, Lavender & Lemon Curd  
Smoked Brie, Artichokes & Mushrooms  
Canard Apicius, Leeks, Kohlrabi  
Gateau Pont-Neuf

### ***Beets En Croute***

8 Large Beets

1 large yellow beet

Bag of grey salt, If grey salt not available add in aromatic herbs to

8 Lemons

Lavender infused olive oil or

Picual olive oil & lavender

Procedure:

Cook whole beets in a salt crust for 90/+ Mins. Beets must be fully covered in salt in order to be properly cooked. Insert knife to test that it's perfectly soft. Rest the beets in the salt crust till right before serving.

Cook two lemons in simmering water till very soft and not broken. Remove seeds while keeping the entire contents of the lemon and blend with juice from 6 lemons till very smooth. Once blended add in a some salt and emulsify in lavender olive oil or picual olive oil till curd forms. Finish with salt and add lavender if not already infused.

### ***Smoked Brie***

1 large wheel of Brie, Bonjour bakery or paddy's cheese

16 artichokes

1kg oyster mushrooms

Clean Artichokes and reserve in acidified water. Clean oyster mushrooms by destemming them and keeping them as whole as possible. Cold smoke brie for 5-10 minutes and let it cool down in the fridge immediately after. Temper brie for 30-120 minutes depending on ripeness of the cheese and how much heat occurred during smoking.

Thinly slice artichokes on a mandoline. Cook oyster mushrooms in a pan for 5-10 minutes on high without and oil. Then right before removing add in oil to absorb into oyster mushroom. Add in artichoke at this point and add olive oil & salt to finish.

Portion the brie and place oyster mushrooms and artichoke on top as a garnish. Finish with lemon juice.

### ***Canard Apicius***

#### Ingrédients

8ea duck breast

4 oz poire Williams

160g Honey

4 dl White wine

1 L Chicken stock

Apicius Spice Mix, Coriander, caraway, Fennel Seed, Pepper, Cumin.

1 Bunch of mint

3 Pears

10 Leeks

3 Kohlrabi

#### Préparation

##### Ducks:

Salt ducks @ 1% by weight. Mix 2 oz poire williams and a little bit of olive oil together. Rub onto ducks and marinate for at least 1 hour.

Reduce stock & wine with half the spices by  $\frac{3}{4}$  quarters. Add honey and reduce till glaze consistency. The glaze needs to be kept in a warm area to avoid seizing. Toast the remaining spices and reserve.

Render duck in a pan removing the duck fat every so often and reserving for usage in the vegetable preparation. Once mostly rendered place in to pre-heated oven @ 350F on a tray with the duck skin side down. Cook till med rare till 125F Internal Temperature & Glaze with honey glaze and followed by the toasted seed mixture as a crust. Rest for 5 minutes till 135F in a warm place. Cut into two pieces on the bias to ensure cooking temp is correct then adjust as needed before plating.

##### Vegetables:

Peel kohlrabi and trim off the green part of the leek. Reserve green part and roast in the oven quickly and use in the stock for the duck reduction.

Cut leeks into halves and slice lengthwise keeping the end attached. The idea is to cut the leeks into squares at this point so measure your lengthwise cut accordingly. Slice into squares.

Shave the kohlrabi into razor thin slices and marinate in a warm pan with duck fat, salt. It's super important that all the slices are very thin otherwise the texture will be wrong.

Slice the pear on a mandolin somewhat thin only enough to keep it from falling part depending on the ripeness and variety. Season with vinegar and salt.

Make kohlrabi and pear sandwiches with mint leaves in between each layer. Season again with salt, vinegar & duck fat as needed. Cut the kohlrabi sandwich into half and place upright on the plate for serving.

In several dry pans on medium high heat. Heat the leeks up and put a small amount of oil into the pan and try to keep the leeks as flat as possible without crowding. Once starting to color place in preheated oven @ 350 F till showing good color and not burnt. Remove from oven when ready and place onto paper towel immediately and season with salt. Reserve for plating.

Wine pairing:

cuvée Libre Expression du Domaine Cazes - 1999

### ***Gateau Pont-Neuf***

Pâte sablée :

390g Flour  
6 pinch of salt  
390g Cold Butter, Grated  
180 g Sugar  
6 Egg

Préparation de la pâte :

Sift Flour, sugar and salt into a bowl. Combine with grated butter till sandy texture. Incorporate egg till just combined and reserve in fridge for 1 hour.

Crème pâtissière :

60 cl milk  
20 cl cream  
6 egg yolk  
120 g sugar  
40 g cornstarch  
2 tsp vanilla paste

Préparation de la crème pâtissière :

Heat milk and cream on stove.

Mix yolks with sugar, mix till doubled in volume and thickened. Incorporate cornstarch. Temper cream/milk mixture into egg yolks. Back on the heat cook for 1 minute while constantly mixing. Add Vanilla Paste. Put into a container to cool and cling film the top to avoid a crust from developing. Cool at room temp.

Pâte à choux de Ch. Michalak :

15 cl water  
15 cl milk  
130 g butter  
2 tsp sugar  
2 pinch of salt  
170 g flour  
4 eggs

Préparation de la pâte à choux :

Put the milk, water, salt, sugar and butter in a pot and bring to a boil. Sift the flour and add all at once into the pot of boiling liquid. Mix and let thicken on med heat and keep stirring until it comes clean away from the pot. Off heat add one egg at a time and incorporate well after each addition.

2 Egg yolk  
8 Tbsp Fruit glaze

Montage des gâteaux :

Weigh out 400 g choux paste and add the equivalent in weight of pastry cream. Mix well and reserve in fridge.

Divide the ball of dough into 10 equal pieces. Roll out into rounds of equal thickness to the others roughly 12 cm diameter.

On the top of the rolled sablées place the crème-pâte à choux mixture equally divided amongst the tarts.

Cut strips of pastry for decoration. Place on top of Crème-Choux mixture and egg wash the pastry.

Cook 30 minutes at 380°.

When removed from oven take out of pastry immediately.

Cool on a icing rack and glaze with jam and icing sugar.