



SIDNEY SCHUTTE & GRAE NONAS

BEECH ANEMONE

BEECH MUSHROOM WITH BUERRE NOISETTE AND RADISH

INGREDIENTS

Basic oil dressing:

Beech mushroom
Garlic (minced)
Tarragon
Beurre noisette
Piment d'espillette
Dried cepes
Sunflower oil
Colombian curry powder
Garlic cloves (finely chopped)

Dressing:

Basic oil (see recipe above)
chardonnay vinegar
Sushi vinegar
Sambai vinegar
Green soy sauce
Walnut oil
Lemon juice

Cheese cream:

Gouda gris sec
Milk
Xanthana

Serves 12:

20 pcs.
15 g
45 g
175 g
17 g
30 g
850 g
2 g
2 pcs.

Serves 150:

200 pcs.
187.5 g
562.5 g
2.19 kg
212.5 g
375 g
10.63 kg
25 g
25 pcs.

80g
65 g
25 g
50 g
10 g
10 g
20 g

1kg
812.5 g
312.5 g
625 g
125 g
125 g
250 g

400 g
70 g
2.4 g

5 kg
875 g
30 g

INGREDIENTS continued

GARLIC BUTTER:

Soft butter
Garlic
Curry powder

Serves 12:

500 g
45 g
1 g

Serves 150:

20 kg
500 g
12.5 g

REST OF THE INGREDIENTS:

30 pcs. combava/ kaffir fresh
30 pcs. organic egg
30 pcs. red meat radish
30 pcs. green meat radish
30 pcs. purple meat radish
10 bunches chives

DIRECTIONS

1. Boil the milk and blend with the cheese.
2. Add the canthana and strain.
3. Leave to cool down.
4. Blend the butter with the rest of the ingredients.