

CHRISTOPHER KAJIOKA paired with PIERRE GAGNAIRE
FAVORITE DISH

INGREDIENTS

GOLDEN OSETRA CAVIAR

MAPLE

MARCONA ALMOND

SMOKED BRIOCHE

DIRECTIONS

1. Cut brioche into 2 inch by 1 inch rectangles.
2. Toast slowly in clarified butter.
3. Let cool and smoke over Applewood for 1 minute. Leave in warm place to harden.

MAPLE GEL

1. Combine 1 cup blis maple with 1 cup filtered water.
2. Slowly heat to incorporate. Stir in 6 grams of agar, and whisk until it simmers.
3. Remove from heat and cool. Once cool, blend in a vita prep until smooth. Place in small squeeze bottle.
4. Place golden osetra caviar on smoked brioche. Place 4 small dots of maple gel and 4 dots of whipped crème fraiche. Use a micro plane to shave toasted Marcona almond. Garnish each Crème dot with chervil.