

JELLIED SEA URCHIN WITH SAKE AND RICE VINEGAR, RICE CREAM WITH COFFEE

🕒 - 🏠 Difficult



MATERIALS

Saucepan
Sieve
Bowl On Ice
Kitchen Towel
Mixer
Small Scissors
Mocha Spoon

RECOMMENDED NESPRESSO COFFEES



INGREDIENTS

For The Jelly Sake
750 G Of Sole Bones
30 Cl Of Sake
3 Cl Of Rice Vinegar
50 G Of White Mushrooms
4 G Of Salt
Gelatin Sheets
For The Bavarian Urchin
130 G Of Urchin Tongues
3 Cl Of Urchin Juice
350 G Of Whipped Cream
Sheets Of Gelatin
Salt And Pepper

HOW TO MAKE !

- **For the jelly sake**
- Crush the sole bones and put them in a saucepan
- Cover them with water and pour sake, rice vinegar and add the sliced white mushrooms
- Season and cook for 20 minutes over low heat, skimming regularly
- Strain through a sieve and allow to gel in the refrigerator
- **For the bavarian urchin**
- Pass the urchins through a sieve
- Collect the juice from the sea urchins and heat slightly adding the previously soaked gelatin then mix with the sea urchin tongues
- Gently fold in the whipped cream, season and set aside in a bowl on ice
- **For the parsley puree**
- Wash and peel off the parsley leaves from their stems
- In a saucepan of boiling salted water, blanch the leaves of parsley and cool immediately in ice water to keep the green chlorophyll
- Drain and press hard in a kitchen towel
- Mix and pass through a fine sieve
- Melt the parsley with the chicken stock
- Season
- Refrigerate
- **For the seaweed biscuits**
- In a bowl mix the chlorophyll parsley with butter cream
- Add egg whites and the sifted flour
- Add salt and powdered algae
- Spread the batter with a spatula in a nonstick baking mould 5 cms in diameter
- Bake in a preheated oven at 180 degrees for 23 minutes
- Take them out and set aside in a warm place
- **For the cream of rice**
- Cook the rice in 40 ml water and coffee for 20 minutes
- Mix and put through a sieve, recovering 20 cl
- Cool
- Add milk, whipped cream, a dash of sherry vinegar and adjust the seasoning

For The Parsley Puree
Bunches Of Parsley
5 Cl Of Chicken Stock
Salt And Freshly Ground Pepper
For The Seaweed Biscuits
25 G Of Softened Butter
25 G Of Flour
25 G Of Egg White
5 G Of Parsley Puree
Pulverized Seaweed (Nori And
Sea Lettuce)
Fine Salt

For The Cream Of Rice
100 G Of Basmati Rice
10 Cl Of Whole Milk
50 G Of Whipped Cream
5 G Of Sherry Vinegar
2 G Of Coffee

Salt And Freshly Ground Pepper

Finishing And Presentation

Urchins
1/2 Cucumber
Sheets Of Nori Seaweed
1/2 Bunch Of Chervil
1/2 Bunch Of Dill

- Emulsify with an immersion blender to get a nice foam
- Set aside in a bowl on ice
- **Finishing and presentation**
- Using small scissors, open the sea urchins
- Gently remove the tongues with a mocha spoon and wash under running cold water
- Peel and cut the cucumber slices so they are 8 cm in length, 2 cm wide and 2 cm in height; place a layer of cucumber; add a layer of Bavarian about mid way and place a sheet of nori seaweed over this
- Allow to cool for one hour
- Unmold the frames on cold plates and arrange the sea urchin tongues, garnishing with a few sprigs of chervil and dill
- Emulsify the rice cream and place a nice mound of foam on it
- Place the biscuit on the side of the plate

INSPIRATIONS

