

**WHITE MUSHROOM  
LIKE A BABA**

**SERVICE:**

<b>CANDIED WHITE MUSHROOM</b>	1 UNIT	Season Candied Net Mushroom with pumpkin oil and nutmeg. Submerge Candied White Mushroom in liquid nitrogen 15 seconds.
<b>CANDIED NET MUSHROOM</b>	1 UNIT	Fill nitro frozen mushroom with Panacotta Grand Marnier. Submerge again in liquid nitrogen 5 seconds.
<b>PANACOTTA GRAND MARNIER</b>	2 G	Rub top and bottom of mushroom to defrost the cream. Set standing on plate. Top with seasoned Candied Net Mushroom.
NUTMEG	PM	
PUMPKIN OIL	PM	

**CANDIED WHITE MUSHROOM**

MUSHROOM STEM		Dip mushroom stem in vanilla syrup.
VANILLA SYRUP		Stuff center hole with straw. Freeze dry 24 hours Store room temperature, dry air tight silica box.

**CANDIED NET MUSHROOM**

MUSHROOM TOP		Dip mushroom top in vanilla syrup.
VANILLA SYRUP		Lay flat on sil-pat, dry alto-shamm 65c, 12 hours Portion, round heavy cutter size 90mm. Store room temperature, dry air tight silica box.

**PANACOTTA GRAND MARNIER**

<b>PANACOTTA</b>	200 G	Mix all. Syphon, 1 No2 charge
GRAND MARNIER	20 G	

**PANACOTTA**

CONDENCED MILK	400 G	Mix all together except gelatine
YOGURT	500 G	<b>Melt</b> gelatine with small amount of mixture,
<b>CREAM BRULEE</b>	200 G	
GELATINE	2.5 G	

**CREME BRULEE**

MILK	250 G	Mix milk and cream, boil
CREAM	250 G	Mix sugar, vanilla and egg yolk.
SUGAR	50 G	Add small amount of warm milk mix.
VANILLA STICK	0.5 UNIT	Temper all.
EGG YOLK	4 U	