

**WOOD EGGPLANT
TAHINE ORANGE BLOSSOM**

ROASTED EGGPLANT SEMI-DRIED	5 G
HAZELNUT SORBET	10 G
HAZELNUT CRUMBLE	2 G
SWEET BREAD ROLL	5 G
PRALINE CREAM	PM
BEER BATTER FRITTERS	PM

ROASTED EGGPLANT SEMI-DRIED

ROASTED EGGPLANT	2 PART	Infuse 2 days.
ORANGE BLOSSOM VANILLA SYRUP	1 PART	Remove, pat dry. Transfer to sil-pat. Dry Fabri-steel 65c, 6 hour, turning every 2 hours. Roll with heavy rolling pin, 1mm thick. Cut size 8x8cm, 5g?

ORANGE BLOSSOM VANILLA SYRUP

VANILLA SYRUP	200 G	Mix all
WATER	50 G	
ORANG BLOSSOM (SEVAROME)	0.25 G	

HAZELNUT SORBET

HAZELNUT PASTE	100 G	Mix all but gelatin. Warm a small quantity of mix, melt in gelatin.
YOGURT	100 G	Remix all, freeze.
VANILLA SYRUP	50 G	Spin, quenelle.
GLUCOSER POWDER	5 G	
GELATIN	0.5 U	

HAZELNUT CRUMBLE

HAZELNUT CRUMBS	200 G	Mix all. Layer flat on silpat, 1cm flat.
SUGAR	100 G	Dry, 65c hot box, 12 hours

HAZELNUT CRUMBS

HAZELNUT ROASTED, PEELED	150 G	Boil water, pour over hazelnuts. Transfer to fridge, steep in fridge 12 hours.
WATER	300 G	Juice in wheatgrass juicer. Reserve hazelnut crumbs for hazelnut crumble.

SWEET BREAD ROLL

BREAD FLOUR	330 G
YEAST	3 G
WATER	550 G
SIMPLE SYRUP	350 G

PRALINE CREAM

PRALINE PASTE	50 G	Combine and store
SOUR CREAM	50 G	

BEER BATTER FRITTERS

BEER BATTER TEMPURA

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TRISOL	20 G	<u>Dry mix</u>
BREAD FLOUR	50 G	Combine and sieve through tamis
CORN STARCH	100 G	
EGGWHITE POWDER	8 G	
BAKING POWDER	20 G	
SPRITE	100 G	<u>Wet mix</u>
TIGER BEER	100 G	Combine
		Mix 1 part dry to 1 part wet
		sieve through fine mesh chinois
		Use immediately