

Chanterelle And Dried Apricot Pate



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 Jaroslaw Uscinski

CHANTERELLE AND DRIED APRICOT PATE
deconstruction of traditional dutch pea soup with a warm jelly of ceylon souchong based dashi

- Sub Category Name
Food
Main Courses
- Recipe Source Name
The Chefs and the Tea Maker - 2014

Used Teas



Exceptional Berry
Sensation

Ingredients

Chanterelle And Dried Apricot Pate

- 300g chanterelle
- 200g dried apricots

- 200g barley groats
- Dilmah Berry Sensation tea, regular brew Cloves by Ceylon Spice Company
- Black pepper by Ceylon Spice Company
- Salt
- Nutmeg by Ceylon Spice Company
- 100ml rich sweet cream
- 5g agar agar
- 1 small red onion, diced
- 6 no. green asparagus
- 2 tbsp sunflower oil
- 100g fresh raspberries
- Knob of butter (optional)
- Square silicone or metal mould

Methods and Directions

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- Brew enough Berry Sensation tea to boil barley.
- Boil barley in brewed tea with a touch of salt, cloves and pepper for about 30 minutes, until it starts to soften without being starchy or hard.
- Mince or blend with a knob of butter.
- If it is too sweet add a bit of lemon juice or 2-3 spoons of raspberries.
- When chilled the consistency of this must be similar to whipped cream.
- Heat the oil and fry the diced onion for about 5-7 minutes.
- Add diced chanterelles and apricots.
- Next add nutmeg, salt and black pepper.
- Stew for about 20minutes, occasionally stirring it with a spoon.
- Mix agar agar with 30ml boiling water and add to the stew.
- Cook for another 5 minutes.
- Mince roughly in a machine.
- Return to the pot with cream and boil for 2-3 minutes.
- Pour into mould and chill.
- Clean and wash green asparagus.
- Cut into really thin long slices.
- Brush with sunflower oil just before serving.
- Plate up as you wish.