

SEA URCHIN ON TOASTED BRIOCHE



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- Sub Category Name
Combo
Main Courses
- Recipe Source Name
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Ingredients

SEA URCHIN ON TOASTED BRIOCHE

Sea Buckthorn

- 250g sea buckthorn
- 200g honey
- 100g sherry vinegar
- 2 vanilla pods

Mayonnaise

- 3 egg yolks
- 10g Dijon mustard
- Squeeze of lemon
- 250g of sea buckthorn purée
- Salt



- Vegetable oil

Methods and Directions

SEA URCHIN ON TOASTED BRIOCHE

Sea urchin

- Cut the sea urchin open using a scissor.
- Remove from the shell, clean it with a soft brush. Do not rinse in water.
- Serve right away after cleaning or store in freezer.

Sea Buckthorn

- Warm the honey with the sherry vinegar and vanilla in a saucepan. Then add the sea buckthorn.
- Cook at 60C for 10 minutes.
- Reserve the nicest pieces for presentation
- Place the rest of the sea buckthorn in Robot-Coupe, blend it and then sieve it.

Mayonnaise

- Whisk egg yolks with all the ingredients, except the vegetable oil.
- Slowly pour the oil into the mix. Check seasoning at the end.

Fennel

- Set the fennel in ice water for 3 minutes.
- Dry on paper towel.

Brioche

- Toast the brioche right before serving.
- Make sure it has a nice golden brown colour.