

OSSENWORST WITH A TWIST



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This traditional Amsterdam dish of smoked sausage, originally made back in the 17th century, gets a new twist with the addition of mustard seeds, quail egg yolk, Amsterdam pickled onion and puffed quinoa.



- Sub Category Name
Food
Main Courses
- Recipe Source Name
Dilmah Real High Tea Global Challenge 2015

Ingredients

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Mustard Seed Relish

- 100g Mustard Seeds
- 200ml White Wine Vinegar
- 50g Sugar
- Salt and Pepper

Quail Egg Yolk

- Quail Eggs, organically sourced

Puffed Quinoa

- 100g Quinoa

- 500ml Water
- 200g Sunflower Seed Oil

Methods and Directions

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Mustard Seed Relish

- Mix everything and let it marinade overnight.

Quail Egg Yolk

- Freeze the quail eggs overnight. Let them defrost and break them open, separate the egg yolk from the white. The yolk is now cooked.

Puffed Quinoa

- Cook the quinoa until the seeds are open. Strain them and wash them. Put the oven on 70°C and put the quinoa on baking paper. Leave them in the oven till they are totally dry. Heat the oil to 200°C, add the dried quinoa and strain right away. It will puff due to the heat.