

PARMIGIANO REGGIANO 40 MONTHS | JERUSALEM ARTICHOKE |  
TRUFFLE POTATO | SWEET 'N SOUR | COPPA DI PARMA |  
WENTERSCH POMP 4

Netherlands  
Chef Mike Vrijdag  
Restaurant LEV by Mike

## PARMIGIANO REGGIANO

### INGREDIENTS

300	g	Parmigiano Reggiano 40 m
400	g	Jerusalem Artichoke
500	g	Colza oil (non-drying oil obtained from the seeds of rapeseed), infused with garlic, herbs and spices. Don't throw away the oil when finished the dish. Use it for other dishes.
70	g	Mayonnaise
160	g	Coppa di Parma (I made my own but Coppa from the store is ok)
120	g	Sweet & Sour vegetables (pickles)
20	g	Quadruple (I used Wentersch Pomp 4m from a local brewery)
1		Shallot
15	g	Pasteurized egg white
250	g	Truffle Potaties (Purple)
60	g	Full Milk
20	g	Butter
		Olive Oil
		Salt
		Pepper

### PREPERATIONS

Wash the Jerusalem artichoke.  
Cook (confit) on a baking tray with the Colza oil in the oven at 100°C for about 3 hours.  
When cooked, peel of the skin, cut into beautiful pieces and season with Colza oil, salt and pepper.  
Grate 150 g Parmigiano Reggiano and cut the other half into pieces.  
Mix 40 g of grated Parmigiano Reggiano with 40 g mayonnaise and leave aside in piping bag.  
Use the rest of the grated cheese to bake crisps. Use a non-stick pan and oil.  
Peel the potatoes and leave the skins in a pan with cold water. Leave in for a bit (the water will turn purple).  
Remove the skins and cook the potatoes, season with the heated milk/butter, olive oil salt and pepper.  
Fry the potato skin into a crispy chip.  
Mix the masked potatoes with the rest of the mayonnaise and a thinly sliced shallot. Leave in a piping bag.  
Beat the egg white, the quadruple beer, salt and pepper and leave for a bit.  
Arrange the Jerusalem artichoke, Parmigiano Reggiano, Coppa, pickles, mashed potatoes, Parmigiano Reggiano mayonnaise and crisps on the plate and garnish with the Quadruple cloud.