

## PARMIGIANO REGGIANO 40 MONTHS | JERUSALEM ARTICHOKE | TRUFFLE POTATO | SWEET

Netherlands  
Chef Mark Captein  
Restaurant Orangerie de Pol

### MOUSSELINE OF POTATO, MUSTARD AND PARMIGIANO REGGIANO

#### INGREDIENTS

500 g Flooury potatoes  
25 g Butter  
150 g Milk  
150 g Cream  
200 g Parmigiano Reggiano 40 m  
30 g Mustard (from Doesburg, NL)  
Salt  
White pepper

#### PREPERATIONS

Cut the potatoes into quarters and boil with 10 grams of salt. Make sure your potatoes are just below the water. Press the boiled potatoes through a sieve. In the meantime put the milk, cream, butter and Parmigiano Reggiano on the stove. Make sure the cheese is well melted. Gently stir this mixture through the sifted potatoes with a spatula. Add mustard, salt and pepper to flavour.

### CRÈME FRAÎCHE FILLING

#### INGREDIENTS

200 g Crème Fraîche  
100 g Chives, finely chopped  
6 g Salt

#### PREPERATIONS

Put the crème fraiche in a mixer and add 10g of salt. Mix until it looks light and airy. Add the chives and save for later.

### FROZEN EGG YOLKS

#### INGREDIENTS

4 Eggs

#### PREPERATIONS

24 hours before: Putting the eggs in your freezer.  
After 24 hours, take out the eggs and defrost in a cup of water.  
When defrosted, extract solidified yolks.

### PARMIGIANO REGGIANO COOKIES

#### INGREDIENTS

300 g Parmigiano Reggiano 40 m

#### PREPERATIONS

Preheat the oven to 170°C.  
Make little piles of Parmigiano Reggiano on fat-free paper, make sure these are about 3cm in diameter.  
Bake these cheese piles for 9 minutes before letting them cool off and set outside the oven for another 10 minutes.

## LOVAGE OIL

### INGREDIENTS

200 g Lovage  
200 g Grapeseed Oil

### PREPERATIONS

Take the stems off your lovage and put the tips in a pan, together with the grapeseed oil.

Warm the grapeseed oil, warm slowly up to 60°C. Measure this by sticking your finger in the pan; the oil should be warmer than your finger, but not too hot to touch. When the oil has reached a temperature of 60°C, mix in a blender and sift through a fine sieve.

## GARNISH

### INGREDIENTS

Cress

### PREPERATIONS

Use a nice champagne coupe to serve this dish.

It is supposed to show the different layers from the side of the glass.

If at your disposal, use a piping bag to create these layers with the mousseline and crème fraiche. If you don't have a piping bag, a spoon would work just fine. Start with the frozen egg yolk in the bottom of the glass.

On top of this, add a scoop of crème fraiche and on top of that add a scoop of the potato mousseline.

Put the Parmigiano Reggiano cookies in the middle of the glass and drip some lovage oil around them.

Dot some crème fraiche onto the cookies and garnish with a bit of cress.