

PARMIGIANO REGGIANO 40 MONTHS | RISOTTO | CAULIFLOWER | COD | MUSHROOM | WHITE ASPARAGUS

Netherlands
Chef Jeroen Raes
Restaurant Rozemarijn

RISOTTO

INGREDIENTS

1 g Cauliflower
Parmigiano Reggiano 40 m
3 dl White wine
3 spoon Crème Fraîche
1 Shallot
1 clove Garlic
Olive Oil

PREPERATIONS

Mix half of the cauliflower very finely in the Robocoup.
Fry a thinly sliced shallot and the garlic.
Add half of the cauliflower, do not colour gently on frying.
Deglace with white wine and cook gently at the last moment, add the crème fraiche and cream and cook until smooth.
Finally add the rest of the cauliflower to give a crispy bite.
Season with Parmigiano Reggiano and salt and pepper.

PARMIGIANO REGGIANO CRISP

INGREDIENTS

Parmigiano Reggiano 40 m

PREPERATIONS

Grate the Parmigiano Reggiano very finely.
Sprinkle this thinly on a baking tray and bake for 4 minutes at 180°C
Carefully place on a piece of paper with a palette.

CODFISH

INGREDIENTS

500 g Skrei or cod
1 l Brine water, 10% salt
Olive Oil
Pepper

PREPERATIONS

Place the skinless cod in the brine for 30 minutes.
Pat and dry the cod.
Cut the cod into slices about 125 grams.
Place this on a baking tray and cook gently at 120°C for 4 minutes.

VINAIGRETTE

INGREDIENTS

5	dl	Chicken broth
1	l	Brine water, 10% salt
		Parmigiano Reggiano 40 m, grated
		Mushroom waste
1	dl	Vinegar
		Olive Oil

PREPERATIONS

Heat the Chicken stock together with the stems of the toadstools and the crust or waste Parmigiano Reggiano. Let it reduce gently to half for 30 minutes. Infuse with the basil and mint. Cover and allow to cool. Add 1dl olive oil to the mushroom reduction and 0,5 dl Arceto syrup.

SALAD

INGREDIENTS

12	pcs	Green Asparagus
1		Cauliflower
200	gr	Cave from the Cave in Kanne
		Champignons
8	pcs	Confit Onions
		Olive Oil
		Basil
		Mint
		Parsley

PREPERATIONS

We prefer to work with white asparagus in spring, in this version we used green asparagus. Peel the asparagus half, cut them the long way and grill the asparagus. Keep 2 asparagus and peel them completely with a vegetable peeler. Use only the white part of the spring onion, cut it and place it on ice water. Cut the cave mushrooms as thin as possible or use the mandolin. Cut the candied onion in half. Cut the cauliflower in half and cut it as thinly as possible around the cutting machines or use a thin peel. Burn this cauliflower with a burner and marinate with oil and salt and pepper. Dress this thin cauliflower on a deep plate.

DRESSAGE

- Fill the edge of the deep border with the thin cauliflower
- Put the cod in the oven for 4 minutes.
- Place the Risotto in the centre of the deep plate.
- Add the cod.
- Arrange the salad on top of the cod.
- Now use the grilled and raw asparagus together with the raw mushrooms and candied onion and raw onion.
- Finish with the herbs such as basil and a little mint.
- Mix the vinaigrette and divide it on the plate
- Now grate the Parmigiano over the salad with a fine grater
- Place the crispy Parmigiano on top