

## PARMIGIANO REGGIANO 40 MONTHS | SEPIA | CARBONARA STYLE | QUAIL EGG

Netherlands  
Chef Mart Scherp  
Restaurant Scherp

### CARBONARA SAUCE

#### INGREDIENTS

25	g	Shallot, finely chopped
		Olive Oil
2	cloves	Garlic
250	ml	Cream
0,3	g	Black Pepper
2,5	g	Salt
1	pinch	Chili pepper, grounded
3		Egg Yolk
50	g	Parmigiano Reggiano 40 m, grated

#### PREPERATIONS

Put some olive oil in a saucepan with shallots and put on medium heat. Add all ingredients except the egg yolk and cheese and leave for 10 minutes at low heat. Remove the garlic cloves, add cheese and egg yolk and stir with whisk on medium heat till max 85°C

### CRISPY PARMIGIANO REGGIANO

#### INGREDIENTS

100	g	Parmigiano Reggiano 40 m, grated
1	tblsp	Dried squid ink
5	g	Pastry flour

#### PREPERATIONS

Mix Parmigiano Reggiano with squid ink and flour. Spread thinly on baking tray with silpat baking mat. Put for 9 minutes at 170°C in the oven and let cool. Break into pieces and store dry in a sealed container.

### EGG AND SEPIA

#### INGREDIENTS

200	g	Tagliatelle, thin sliced from fresh Oosterschelde Sepia
8		Quail eggs, 48 hours frozen at -20°C
1,5	dl	Smoked sunflower oil Olive oil
50	gr	Small cubes fried bacon
2	tblsp	Parsley Oil Few leaves winter purslane Parmigiano Reggiano 40 m, Sliced

#### PREPERATIONS

1 day before: Peel the still frozen eggs and keep under cold streaming water till egg whites are gone. Put yolks in smoked sunflower oil till they are under store in refrigerator for at least 1 day. Put some olive oil in a big saucepan and put on medium heat, add sepia tagliatelle and stir shortly until it's warm and add 5 tblsp of still warm sauce and heat till 75°C. Dress as in the picture.