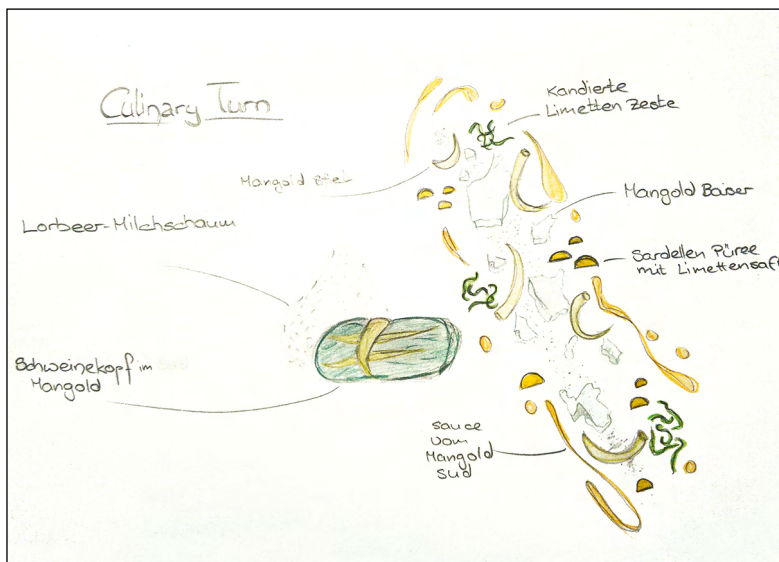


Pig's Head in Chard/Sautéed Chard Stems/ Chard Sponge/Bay Leaf Milk Froth/Candied Lime Zest/Anchovy and Lime Puree

Rebecca Clopath



*4 persons***PIG'S HEAD IN CHARD**

300 g pig's head

by the piece. Cook until soft with 50g onion in lightly salted water, covered (min. 3h). Slice the head into 2 cm-wide strips. Reduce the stock. Put head and onion through the grinder (3.5 disk).

100 g whole spelt flour

Add

5 g finely chopped or crushed garlic

and

9 chard leaves

into the mixture. Season.

Wash, remove the lower stem and set aside. Depending on the size of the leaf, cut part of it away and set aside.

Distribute the filling onto the leaves and roll up so they are nicely full. Cook in a cream-bouillon broth half-covered with a lid.

SAUTEED CHARD STEMS

Remaining chard stems

Slice into fine strips and briefly toss in the broth before serving. Reduce the broth and serve.

CHARD SPONGE

Remaining pieces of chard leaf

Finely chop and dry in the oven at 120° C. Finely beat

30 g egg white

(with sugar if relevant) to form a snow-like mass (retain yolk). Gradually mix with the dried chard. Gradually add

30 g sugar.

Spread approximately 5 cm thick over a baking parchment. Bake for 10 min at 150° C, dry for 1 hour at 100° C. Depending on the thickness, the drying process may take longer. Crumble gently on the plate.

BAY LEAF MILK FROTH

400 g milk
4 bay leaves (fresh)

Heat to 58° C. Add to the milk and allow to steep for 10 minutes. Remove from the milk and froth until small bubbles form. This froth stays on the plate for longer.

CANDIED LIME ZEST

Zest of 1 lime

10 g sugar

Peel using a potato peeler and cut into fine strips.
Mix with
and dry on baking parchment in a warm place.

ANCHOVY AND LIME PUREE

1 lime
40 g anchovies
20 g egg yolk

Press juice and combine with

Cook in a bain-marie for 35 minutes at 65° C.
Combine everything together. Season.
Puree finely in a mixer or use the PacoJet.

