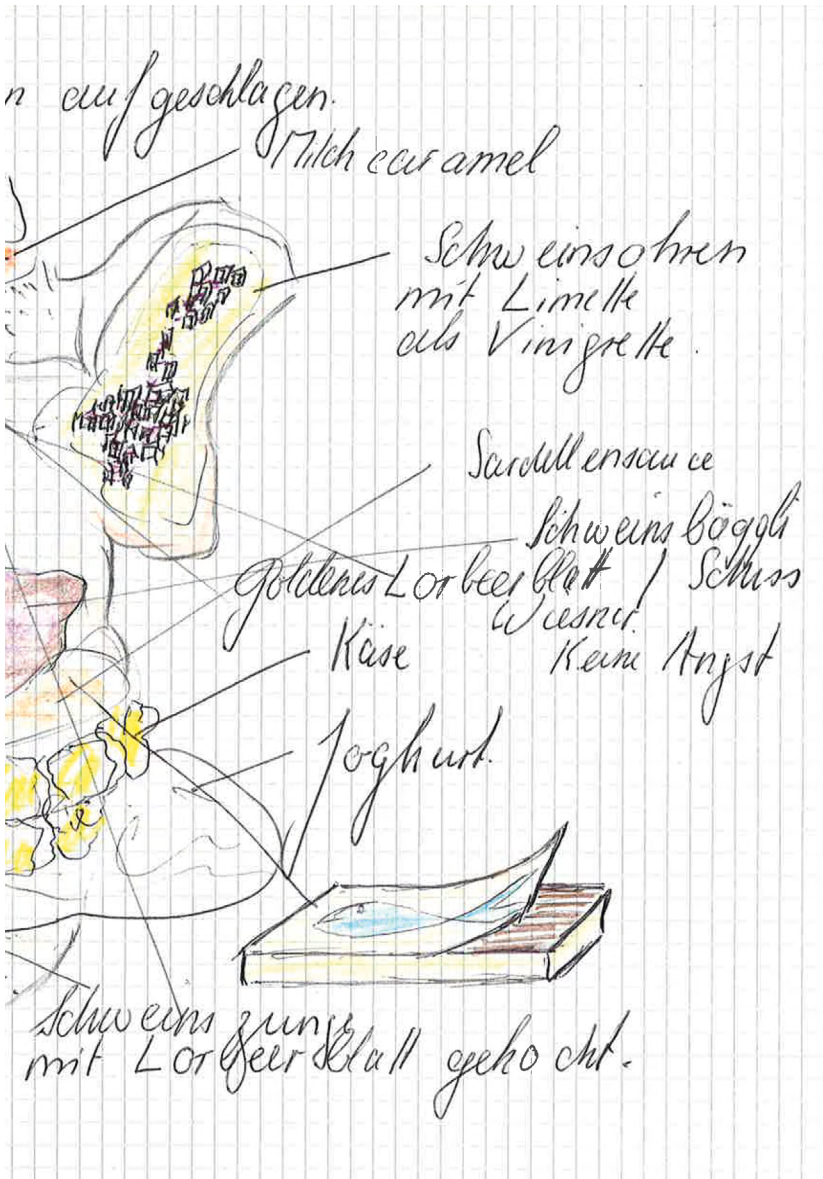


No Title

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TONGUE COOKED WITH BAY LEAVES

- 1 pig's tongue
- 8 fresh bay leaves
- 1 liter full fat milk

Bring the milk with the pig's tongue and bay leaves to boiling point and allow it to simmer for 20 minutes.

PIG'S CHEEKS WITH ANCHOVY SAUCE

Pig's Cheeks

- 2 pig's cheeks
- 500 ml red wine
- oil for frying

Wash well and trim the cheeks. Sear them in a little oil. Then place them in the red wine and bring to the boil. Allow to simmer for 20 minutes.

Anchovy Sauce

- 1 tin of anchovies (do not throw the tin away)
- cream or milk as you see fit
- salt, pepper, sugar

Put the anchovies in a mortar or small mixer. Gradually add some milk or cream as you see fit. Grind until you have a creamy consistency. Season. Use the anchovy tin to serve.

PIG'S SNOUT

- 1 pig's head (halved)
- salt
- 4 bay leaves
- water

Wash the pig's head well and if necessary remove remaining whiskers with a Bunsen burner.

Place the head in a sufficiently large pan. Add the seasoning and fill the pan with cold water until the head is 15 cm beneath the water

level. Now bring the water to boiling point and boil gently until the meat is tender (use a meat fork to test).

Drain. Reheat the broth and boil until reduced by half.

Season with salt.

Place the head in a baking tray and add the reduced broth.

Cool until it has jellified.

PIG'S BRAINS

- 1 whole pig's brain (fresh from the day's slaughter)
water

Remove the veins from the brain and then wash it. Blanch briefly in boiling water.

Then beat with a whisk.

PIG'S EARS

- 2 pig's ears

Wash the pork ears and remove remaining whiskers with a Bunsen burner.

Boil for approx. 90 minutes until really tender and then cut into thin slices or strips. Then cool in the fridge for at least 2 hours. Fry in hot oil (180–200°C). Ideally the ears should pop like popcorn.

Dry on kitchen roll and season with a pinch of salt.

PIG'S TONGUE IN A LIME VINAIGRETTE

Vinaigrette

- 100 ml rape seed oil
20 ml olive oil
40 ml white Balsamic vinegar
1 lime
40 gr onion
Salt, pepper, sugar

Finely chop the onions. Grate the lime peel and squeeze out the juice. Combine the rape seed oil, olive oil, Balsamic vinegar, lime peel and juice in a bowl.

Stir well and season with salt, pepper and sugar.

Now peel the pig's tongue (ideally when still warm). Cut into approx. 5 mm wide slices, then into 5 mm strips, and finally into 5 mm cubes. Mix with the vinaigrette and add more seasoning.

CHARD

200 ml milk
3 sheets gelatin
Salt, pepper, 1 pinch of sugar

Pour the milk into a sufficiently large pan. Heat gently, but do not boil.

Soak the gelatin in cold water.

Separate the chard leaves carefully from the stalk but do not throw them away.

Season the milk, add the soaked gelatin and stir until completely dissolved.

Wash the chard leaves and dry well with kitchen roll. Using tweezers or pliers, now drag them carefully through the hot milk. If necessary, repeat the process. Plate up immediately.

Stalks

500 ml very cold water
400 gr ice or dry ice (100 gr) or even better liquid nitrogen
(200-300 ml, no water)

Wash the chard stalks. At a slight angle cut them into very thin slices.

Blend the water and ice or dry ice.

Add the stalks and leave them there for 2 to 4 minutes, stirring occasionally.

Remove the stalks, drain briefly and serve. Season lightly with salt. If using nitrogen: Add the stalks to the nitrogen for 2 to 3 seconds, then remove and serve.

FROZEN COW'S MILK

1 Liter cow's milk (3.5 %)
140 ml full cream
22 gr milk powder

40 gr dextrose
215 gr glucose
65 gr granulated sugar

Put all the ingredients in a suitable pan and heat to 92 degrees, stirring continuously.

Cool in the fridge to avoid crystals forming when “shaving”. Put in a Pacojet container and freeze. “Shave” into portions. Alternatively freeze in an ice machine for 8 to 15 minutes.

CARAMELIZED MILK

1 liter UHT milk, 3.5 %
500 gr sugar
6 barrique wood cubes à 2.5 × 2.5 cm
5 gr Fleur de sel

Apart from the salt, put all the ingredients in a suitable pan. Bring to the boil and reduce the milk until the consistency is thick. Remove the wood cubes. Mix well to produce a homogeneous mass. While still warm, add the salt.

If so desired put into preserving jars and sterilize in steam at 100 degrees for 10 minutes.

BAKED MILK SKIN

500 ml full-cream milk

Put the milk in a pan with as large a surface area as possible. Slowly heat to approx. 70 to 80 degrees. Remove from the heat and allow to cool.

Wait until a skin forms. Using tweezers and a small brush carefully separate the skin from the milk and place it on a silicone mat. Repeat the process several times.

Heat the oven to 160 degrees and set the fan assistance to half power. Bake the skin for approx. 5 to 10 minutes. Then allow to cool briefly until the skin is crispy.

ROASTED MILK POWDER

50 gr milk powder

On a medium heat gently roast the milk powder in a coated Teflon pan. When roasted to the desired level put on a cold tray and allow to cool.

YOGHURT ESPUMA WITH A HINT OF WHEY CHEESE

100 gr natural yoghurt

40 gr full cream

8 gr sugar

3 gr whey cheese

1 sheet gelatin

Soak the gelatin in cold water.

Put the yoghurt, full cream, sugar, and whey cheese in a bowl and on a warm bain-marie heat to approx. 45 degrees. Add the gelatin and stir until dissolved. Pass through a fine sieve. Put in an iSi bottle, attach a gas cartridge and cool for 2 hours. Dispense as required.