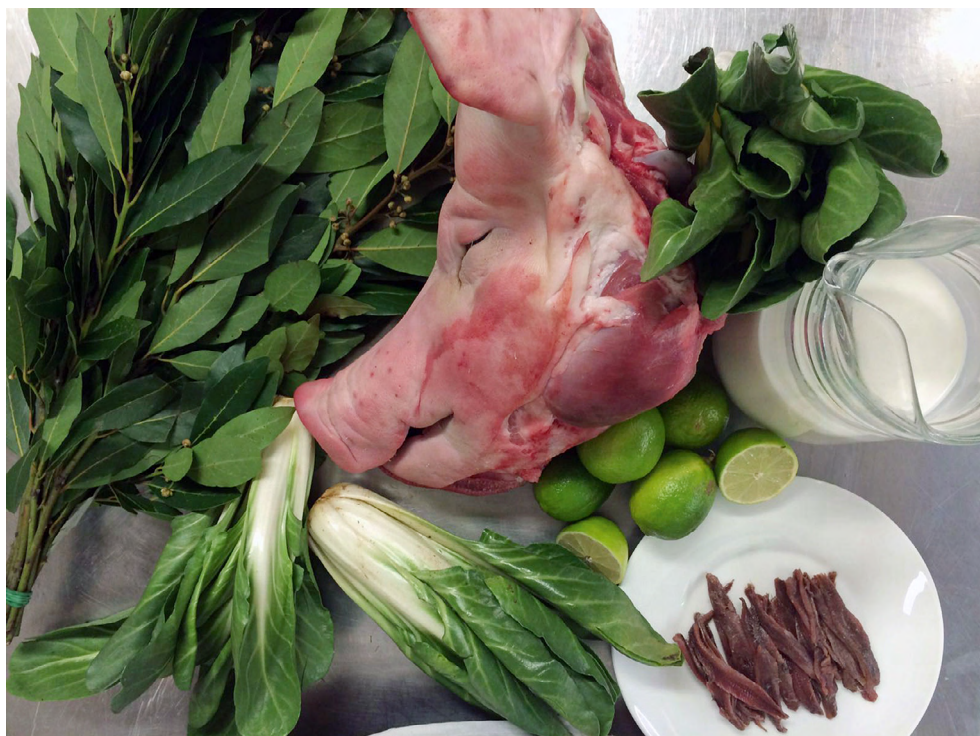


Pig's Head/Chard/Milk/Bay Leaf/ Lime/Anchovies

Marius Keller, dilettantin produktionsbüro



For two people

PIG'S CHEEK

2 loosened pig's cheeks, 1 bay leaf, one chili pepper, 1 clove of garlic, 1 sprig of thyme, 1 sprig of rosemary, 2 tablespoons of olive oil

Prepare the pig's cheeks and place in a vacuum pouch with all the herbs, seasoning and the olive oil, sealing the vacuum afterwards. Cook for 24 hours at 65 degrees using a sous-vide method.

PIG'S HEAD GRAVY

1 pig's head, 80 g each of diced celery, onion, apple, mushrooms, leek and carrots, 1 l red wine, 1 clove of garlic, 1 chili pepper, 20 g ginger, 2 sticks of lemongrass, 2 tbsp. tomato puree, 2 l veal stock, salt, pepper, 1 sprig of bay leaf, 1 tbsp. coriander seed, 1 tbsp. cumin seed, 50 ml Ketjap Manis, 20 ml Ponzu

Roast the pig's head in the oven at 230°C until golden brown. Brown the vegetables, ginger and garlic with a little rapeseed oil in the roasting pan and add tomato puree and seasonings. Deglaze with a little red wine and then reduce down further. Repeat this process three times. Add stock, Ketjap Manis and Ponzu. Add lemongrass, chili, bay leaf and salt. Allow to simmer carefully for approx. 3 hours. Strain the sauce and reduce down to desired consistency. Season with salt to taste.

PIG'S EAR STRAW

2 pig's ears, 1 bay leaf, 1 tbsp. olive oil, 1 tbsp. Ponzu

Vacuum-seal ears with oil and bay leaf and cook using sous-vide method for 72 hours at 65 degrees. Slice the tips of the ears into fine strips, fry until crisp and brown with the Ponzu sauce in a frying pan.

PIG'S EAR CHIPS

Cut the cartilage out of the pig's ear once it has been cooked sous-vide, salt the skin and crisp between parchment paper under a heavy pan on an induction plate.

CHARD KIMCHI

1 piece of chard, 60 g ginger, 1 chili pepper, 1 clove of garlic,
1 young leek, 1 piece of lemongrass, 2 anchovies, 20 g sugar,
20 g salt, 20 ml lactic acid 80 %, 120 ml water

Combine salt, sugar, lactic acid and water. Finely chop all other ingredients and add to the mixture. Vacuum-seal with the washed chard and allow to ferment for 72 hours.

ANCHOVY AND LIME MILK

200 ml milk, 8 anchovies, 2 pinches each of Iota Texturas and
Kappa Texturas, zest of half a lime

Heat milk, lime zest and anchovies and allow to steep for one hour.
Strain and combine with Iota and Kappa, heat to 80 degrees, place
in a mold and allow to cool.



