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<i>ID application number</i>	1801
<i>Type of dish</i>	Main course
<i>Serves</i>	10
<i>Preparation time</i>	3 hours
<i>Cooking time</i>	2 hours

***Ballotin of West-Flemish red beef,
sweetbread and portobello mushroom cooked in a salt crust
Gravy of veal finished with porcini
Veal liver , sweetbread and celeriac
Tartelette, roasted onion and mushroom duxelle
Spheres of celeriac stuffed with a creme of girolle***

Ballotin of West-Flemish red:

Portobello mushroom:

4 Portobello

250 g Butter

Melt the butter till hazelnut butter.

Cut the portobello in tiny slices with a cutting machine.

Put the slices side by side and spread with hazelnut butter.

Set on a warm place.

Farce of sweetbread:

150 g veal
25 g egg white
35 g cream
25 g smoked foie
100 g poached sweetbread
porcini salt
pepper

Cutter the veal with egg white and smoked foie, season with pepper and porcini salt.

Add the cream to the veal and cutter .

Cut the sweetbread in fine cubes and blend with a spatula by the veal farce.

Set the portobello little by little on a plastic foil, add the farce on the portobello.

Turn up and steam 45 min at 65°C.

West-Flemish red:

2 kg striploin West-Flemish red
smoked sea salt
pepper
transglutaminase

egg white
coarse sea salt

Cut the striploin in bray's of the same sizes.

Season with pepper and smoked salt, cover with transglutaminase.

Put 5 bray's side by side, set the portobello farce on the meat.

Turn the meat up in carta fata.

Blend the sea salt and egg white.

Wrap the meat in a salt crust, bake 15min at 180°C.

Crumble:

50 g dried onion
50 g air bag patata
50 g roast pork foot
Fresh flowers of ramson

Blend everything and garnish the meat with this crumble and flowers.

jus of veal with porcini:

veal jus:

stock of veal

Reduce the stock until a sauce and season.

Foam of porcini jus:

300 g butter
1 g xantana
6 el jus de porcini
1 dl egg white
pepper
porcini powder
salt

Boil the xantana with porcini jus and mix, add the butter and melt.

Season with pepper, salt and porcini powder .

Join the egg white and push under pressure in a fill bottle with 2 gas cartridges.

Hold warm and spout at the last moment in the sauce.

croquette of veal liver:

Kroket kalfslever en zwezerik:

85 g veal liver
50 g smoked bacon
50 g shallot
15 g porto
15 g cognac
Bouquet garni
65 g cream
1 leaf gelatine (soaking)
parsley
200 g poached sweetbread
hazelnut butter
egg white
flour
panko

Stick shallot and bacon to the pan, add the liver and bouquet garni.

Moisten with cognac and porto.

Remove the bouquet garni and mix, sieve the liver mousse.

Hold the mousse cold.

Fry the chopped sweetbread at hazelnut butter.

Heat the cream and add the gelatine.

Blend the cream with liver mousse, sweetbread and chopped parsley.

Pour in little tray.

Cut the croquettes in the same little bray's, to breadcrumb

Deep-fry at 180°C.

Cylinder of celeriac:

half celeriac
100 g butter
pepper
salt

Make hazelnut butter.

Make cylinders of the celeriac with an apple-corer.

Steamed the celeriac with hazelnut butter sous-vide for 5 min at 90°C.

Burn the celeriac.

Spiral of pasta dough:

150 g flour
60-70 g water
10 g olive oil
4 g salt
4 g sugar

Blend all the ingredients for 5 min .

Rest for 25 min at the fridge.

Roll the dough out with a pasta machine and cut in small spaghetti.

Twist around a small tube and bake 10 min at 180°C.

Put the celeriac cylinder in the pasta and put this on the croquettes.

Tartelette:

bouillon burned onions:

650 g onions
0,5 l chicken stock
10 g soy sauce
3 toes garlic
2 branches thyme
2 leaves bay leaf

Cut the onions and garlic, fry until the onions are gold-brown.
Add the soy sauce, thyme and bay leaf.
Moisten with chicken stock and simmer .
Sieve the bouillon and season with salt and pepper.

Tartelette:

150 g flour
100 g chestnut flour
100 g cold butter
1 egg yolk
salt
porcini powder
75 ml water

Blend the flour, butter and egg yolk, add slowly the water.
Season with salt and porcini powder.
Rest for 30 min at the fridge.
Roll the dough out with a pasta machine on stand 4 and cover the baking
mould with the dough.
Bake first 7 min blind and afterwards 3 min at 170°C.

Jelly of burned onions:

100 g bouillon of onion
2,5 g vegetal

Boil the bouillon with the vegetal.
Rub the tartelette in with the bouillon.

Duxelle:

1 big shallot
200 g girolle
remains of portobello mushroom
50 g cream
3 g xantana
pepper
salt

Slices the shallot and mushrooms in brunoises.
Bake the mushrooms and shallot in butter.
Season with pepper and salt, add the cream and xantana.
Filled the tartelette up with the duxelle.

Finishing onion:

2 little onions
100 g bouillon

Cut the onions in tiny slices with a cutting machine.
Boil the bouillon and pour on the onions.
Set the slice onion up the duxelle.
Rub the onion with the jelly of onion.

Ball of celeriac:

Celeriac:

Half celeriac
butter
pepper
salt

Take 10 ball's off a celeriac with a big parisienne spoon.
Take with a little parisienne spoon a little ball out the big ball.
Steam the celeriac with pepper, salt and butter sous-vide for 10 min at 90°C.

Creme of girolle:

half shallot
200 g girolle
50 g chicken stock
150 g cream
5 g agar+
pepper
salt

Cut the shallot and girolle, bake in butter.
Add the cream and stock and simmer until a light thickness.
Add the agar+ and mix, season with pepper and salt.
Stuff the celeriac ball with the cream.
Coagulate the cream and hold warm at 60°C.

Jelly of burned onions:

100 g bouillon of onion
2,5 g vegetal

Boil the bouillon with the vegetal.
Pour the Bouillon in a little plate.

Extra garniture:

Silver onion:

10 silver onion
butter
Pepper and salt

Peel the onions and cook vacuum with butter, pepper and salt for 15 min at 90°C.
Cut the onions in 2 and burn them.

Girolle:

20 beautiful little girolle
Butter

Scratch the handle of the girolle.
Bake the girolle in butter, season with pepper and salt.