

RECIPE

Kamouraska Table Cave Épicerie

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SHITAKE, TANGERINE, CELERIAN

SERVES 4

- 6 Big shitake mushroom
- 20cl Maple syrup
- Juice of 6 blood orange
- Maldon salt

- 4 Tangerine [*peeled*] and 2 tangerine
- 50g Brown sugar
- 6 Cloves of forest pepper

- 300g Celerian
- 200g Milk
- 200g Cream
- 60g Brown sugar
- Maldon salt

For the shitake:

Clean the shitake and cut into quarters. Preheat the oven at 180c. Cook the shitake in the oven with the maple syrup, the blood orange juice and a pinch of Maldon salt for 30 minutes.

For the tangerine marmalade:

In a pan at medium heat cook, the 4 peeled tangerine and the 2 tangerines cut into quarters with the sugar and the forest pepper for 20 minutes mixing continually. Blend and keep in the fridge.

For the celerian foam:

Peel the celerian and cut into small dice. In a pan at medium heat cook the celerian with the milk, cream, sugar and a pinch of Maldon salt until it's very soft (*about 30 minutes*). Blend until very smooth. Transfer into a siphon with 1 gas cap, shake and put in the fridge for a minimum of 2 hours.

In each plate, put 1 big spoonful of marmalade, 6 pieces of shitake, and cover with the celerian foam.

Wine pairing:

"Héraclès" Gewurztraminer skin contact, produced by Jean-Marc Dreyer.

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