



Chef Lieven Lootens offers an experience that lives up to the name of his restaurant. In picturesque Merendree, a stone's throw from Ghent, you are immersed in an idyllic world where the bounty of nature, authentic beauty, and enchanting creativity flourish. A paradise for the senses created from what the earth provides.



RECIPE LIEVEN LOOTENS
PHOTOS WIM DEMESSEMAEKERS

CARROT & SEA BUCKTHORN BERRIES WITH TURMERIC, LEMON MARIGOLD & KUMQUATS

🕒 SERVES 4

🕒 1 HOUR

For the carrots

- 4 carrots
- 2 tbsp grapeseed oil
- 1 piece of fresh ginger

For the sambal mayonnaise

- 150 ml rapeseed oil
- 5 tbsp plant-based egg yolk
- 1 tsp sambal oelek
- 1 tbsp sushi vinegar
- Salt and pepper

For the sea buckthorn berry glaze

- 100 ml juice of sea buckthorn berries
- 1 tbsp syrup of candied orange peel
- 100 ml water
- 2 tsp arrowroot or kuzu

For the calamansi mousseline

- 3 tbsp plant-based egg yolk
- 50 ml calamansi vinegar
- 50 ml white wine
- 50 ml mandarin juice
- 1 tbsp syrup of candied orange peel
- 5 tbsp plant-based clarified butter

For the garnish

- 1 fresh turmeric root
- 10 dried eucalyptus leaves
- 20 kumquats
- 20 Tagetes tenuifolia 'Lemon Gem' flowers
- 20 small sprigs of Tagetes tenuifolia 'Lemon Gem'
- 20 sea buckthorn berries from the freezer (fresh berries are only available in autumn)
- 1 tbsp candied orange peel syrup

The carrots

- 1 Peel the carrots and place in a vacuum-seal bag with two spoonfuls of grapeseed oil and a few slices of fresh ginger. Seal the bag and cook the carrots in the steamer for 5 minutes at 100 °C.

The sambal mayonnaise

- 1 Make a mayonnaise with the egg yolks and rapeseed oil and a little salt and pepper.
- 2 At the end, stir in the sambal oelek and a tablespoon of sushi vinegar.

The sea buckthorn berry glaze

- 1 Dissolve the arrowroot in cold water and stir over a gentle heat until it thickens.
- 2 Then pour in the sea buckthorn berry juice and syrup and stir everything together until hot (just below boiling point) to obtain a smooth sauce.

The calamansi mousseline

- 1 Whisk the yolks with the vinegar, white wine, mandarin juice and the syrup until thick and frothy.
- 2 Remove from the heat and gently stir in the melted butter.

The garnish

- 1 Briefly place the turmeric root in a pan on the grill, cover and smoke with a few eucalyptus leaves.
- 2 Warm the sea buckthorn berries in the pan with a spoonful of syrup.
- 3 Garnish with slices of kumquat, sea buckthorn berries and the Tagetes flowers and leaves.

TIP

Pair this dish with a glass of water-kefir fermented sea buckthorn berry lemonade, flavoured with a dash of ginger juice, or a glass of Sauvignon blanc.