

# Chestnut mushroom carpaccio, sweet pepper and almond

SERVES 4

## Sweet pepper cream

1 sweet red pepper  
 3 cloves of garlic  
 2 shallots  
 2 portobello mushrooms  
 2 kg ripe tomatoes  
 Thyme and laurel  
 A pinch of cumin seeds  
 1 tsp coriander seeds  
 A pinch of chipotle  
 Olive oil  
 70 ml Merlot red wine vinegar  
 1 tsp tomato concentrate  
 1 litre vegetable stock

- Mince the red pepper, garlic, portobello mushrooms and shallot. Cut the portobello mushrooms and tomatoes.
- Cook the shallot, garlic and spices in olive oil and deglaze with the red wine vinegar.
- Reduce completely and add the tomatoes, the tomatoe concentrate and the stock, cover and allow to simmer for about 20 minutes. Remove the lid and continue to reduce.
- Blend to obtain a smooth cream.

## Shallot pickling liquid

1 shallot  
 A pinch of sugar  
 1 bay leaf  
 2 dl red wine  
 Splash of sherry vinegar

- Make a fine brunoise from the shallot and cook together with the sugar and baby leaf until translucent.
- Deglaze with the wine and vinegar and reduce.

## Chestnut mushroom carpaccio

1 garlic clove  
 Olive oil  
 125 g chestnut mushrooms

- Crush the garlic and briefly infuse the olive oil with it.
- Thinly slice the mushrooms (about 2 mm slices) and fry in the oil. Arrange on a plate so the slices overlap.
- Place in the fridge for 15 minutes and cut out 4 discs with an 8 cm round cutter.

## Bread croutons

2 slices sourdough bread  
 Olive oil  
 Salt

- Cut the bread into croutons and fry in olive oil until golden brown.
- Season with a pinch of salt.

## Almond sauce

30 ml Chardonnay white wine vinegar  
 A pinch of salt  
 60 ml Priorat olive oil  
 560 ml almond milk  
 65 g pure almond flour  
 10 ml argan oil

- Blend everything until smooth and pass through a fine sieve.

## Finishing touches

Chive oil  
 Fleur de sel

- Swirl a smear of pimento cream on a plate, sprinkle with the crushed croutons and pickled shallot.
- Top with a slice of mushroom, cook briefly with a culinary torch and sprinkle with fleur de sel. Finish with a few spoons of almond sauce and a few drops of chive oil.

