

Nut pâté

SERVES 4

Nut pâté

300 g mixed nuts
300 g mushrooms
77 g boiled-off brandy
225 g cocoa butter
450 g Dutch soy cream
15 g roasted yeast
15 g nutritional yeast
9 g mushroom powder
8 g sugar
90 g miso
0.5 g nutmeg

- Roast the nuts in the oven for around 6 minutes at 180 °C.
- Slice the mushrooms and roast in the oven for around 6 minutes at 180 °C.
- Melt the cocoa butter.
- In a Thermomix, blend the warm nuts with the warm soy cream and the brandy until smooth.
- Add the mushrooms.
- Add the remaining ingredients and finally the cocoa butter.
- Pour into the desired mould and store in the fridge for at least 24 hours.

Glacé beetroot

2 litres beetroot juice
1 g cloves
2 g dried juniper berries
2 g fennel seeds
2 bay leaves
20 g lemon thyme
5 g black pepper
10 g salt
400 g sweet and sour shiso leaves
64 g vegetal (SOSA)
8 g agar-agar

- Mix everything together in a pan and reduce to about half.
- Leave to infuse overnight in the fridge.
- Pass the mixture through a conical strainer.
- Mix 32 grams of vegetal and 4 grams of agar-agar to 1 litre of juice.

Finishing

- Cut the nut pâté into bars measuring 1.5 by 6 cm and place them in the freezer for at least four hours. Afterward, pour the warm beet glaze over them and let them cool in the refrigerator. Serve and garnish with a few wildflowers



