

Caviar with Potato and Onion

By Dominique Crenn

Caviar

- Golden Russian Osetra Pomme Puree
- 700 g cooked potato
- 300 g roasted potato milk
- 250 g butter
- 100 g creme fraiche
- salt

Blend together in thermomix at 50C until homogenous, careful not to overmix charged twice.

Burnt Onion Powder

- 10# onions
- Burnt. Grind to powder.

Spring Onion

- Salt Bake
- 600g Kosher Salt

Cooked for 8-14 minutes at 400 temp. Rest at room temp until cool to make peeling easier. Cut in half, char with torch and Punch into pedals.

Beurre Blanc

- 200ml White wine
- 2ea bay leaf
- 10g garlic
- 25g shallots
- 5 sprigs tarragon
- 175 g butter
- 10g colatura
- 10g lemon juice
- 2g xanthan gum

Reduce white wine with aromatics, mount in butter and season with colatura and lemon juice. Stabilize with XG. Finish with 1 spoon of whipped cream folded into sauce on pick up.

