

A vertical arrangement of small, square, semi-transparent images of various flowers and leaves, including blue, green, and purple blooms, scattered around the central text.

# MENU

## FINLAND



GLOBAL CHEFS CHALLENGE 2018

A single, larger, semi-transparent image of a blue flower, positioned at the bottom center of the page.



# GLOBAL CHEFS CHALLENGE 2018

Kuala Lumpur, Malaysia  
July 2018

CHEF

ASSISTANT



KRISTIAN VUOJÄRVI  
Finland

MIKKO PAKOLA  
Finland



FINNISH CHEF  
ASSOCIATION



Culinary Team  
Finland



# 1<sup>st</sup> COURSE

Caviar and egg yolk

Cauliflower flan

Smoked miso flavoured cauliflower soup

Calamansi gel

Crispy rye bread

Koppert cress herbs






## 2<sup>nd</sup> COURSE



Halibut-king crab roll and  
crispy halibut flakes



Croquette made of halibut  
and potato



Marinated cucumber with  
halibut cream and apple filling

Apple cured halibut  
and kohlrabi

Halibut stew

Koppert cress herbs





## 3<sup>rd</sup> COURSE

Forrest mushroom flavoured veal file,  
osso bucco and tongue

Pumpkin-potato terrine and morels

Pea tartalet and mint

Glazed carrot and pumpkin seeds

Forest mushroom-black garlic  
sauce

Koppert cress herbs





## 4<sup>th</sup> COURSE

Tea flavoured raspberry mousse

Chocolate-tea feuellantine

Ginger spiced raspberry sorbet

Chocolate cake and  
pistachio-raspberry crumble

Raspberry sauce

Koppert cress flowers



# RECIPES

## 1<sup>st</sup> COURSE

### CAULIFLOWER FLAN

---

1100 g Cauliflower  
400 g Roasted cauliflower  
300 g Cream  
300 g Milk  
22 g Vegegellan  
2 g Agar  
8 g Salt

Make cauliflower pyre. Add roasted cauliflowers. Mix agar and gellan in, cook. Put in the molds and chill.

### NORI DUST

---

100 g Nori seaweed  
10 g Salt

Drive in blender until its dust.

### CAULIFLOWER SOUP

---

1000 g Cauliflower  
500 g Cream  
500 g Veggie stock  
50 g Miso paste  
15 g Salt  
20 g Kalamansi puree (boiron)  
0,3 l Rapeseed oil  
0,3 kg Seafennel

Smoke cauliflowers 6 minutes. Make soup. Drive in the blender, season with miso and calamansi. Sieve. Put seafennel and oil in the blender, drive 3 minutes. Sieve.

### MUSTARD SEEDS

---

30 g Mustard seeds  
0,1 l White balsamico  
0,1 kg Sugar  
0,2 l Water

Put all ingredients in to a pot, cook 15 minutes, chill.



## KALAMANSI GEL 1

---

0,2 l Kalamansi puree  
0,04 kg Sugar  
3 g Elastic  
2 g Salt

Put ingredients in to a pot, cook. Pour in to frame and chill.

## KALAMANSI GEL 2

---

0,2 l Kalamansi puree  
20 g Water  
0,04 kg Sugar  
2 g Agar  
2 g Salt

Put ingredients in to a pot cook, put in to container and chill. Drive in blender smooth gel.

## EGG YOLK

---

12 Egg  
Oil  
Salt

Put eggs in to circulator 64,7 °C, cook 45 minutes, chill. Separate egg yolks and season salt and oil.

## CRISPY BREAD

---

20 g Yeast  
220 g Sour milk  
80 g Honey  
250 g Emmer flour  
250 g Graham flour  
80 g Wheat flour  
100 g Rye flour  
Salt

Make a dough. Make thin layers and stans small rounds.  
Bake 180 °C 5 min.

## HERBS

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Koppert cress

## CAVIAR

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Caviar

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## 2<sup>nd</sup> COURSE

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### HALIBUT-KINGCRABROLL

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2 file Halibut	30 g Fennelseeds
6 leg of Kinggrab	1 punch Dill
Salt	1 Lemonchest
2 kg Butter	0,05 kg Horseradish

Trim halibuts and kinggrabs. Cure fish 10 minutes in salt brine. Make a roll with cleanfilm. Cook 37 °C, chill and cut. Warm butter 5 °C and put seasons in it. Warm halibuts in the butter.

### CRISBY HALIBUT

---

200 g Halibut
0,2 kg Butter
Salt
Vinegar powder

Put halibut strimmings in to pan with butter, fried until its colden brown and crispy. Season with salt and vinegar powder.

### CROQUETTE

---

0,3 kg Potatoes	50 g Egg Yolck
200 g Halibut	Salt
10 g Potatostarch	Panko
Salt	Tomato powder
50 g Butter	3 Egg

Put all ingredients in to a pot, cook 15 minutes, chill.

### MARINATED CUCUMBER

---

4 Cucumber
2 stems Dill
0,3 l Cucumber juice
20 g Vinegar
10 g Sugar
10 g Salt

Make 12 cucumber balls. Drive cucumber juice and season it. Put cucumbers in to juice and vacuum it.

### FISH CREAM WITH APPLE

---

200 g Halibut
125 g Water
70 g Olive oil
180 Creme fraiche
10 g Salt
4 Grannysmith apple

Make a fish cream in to a blender, cut apples cubes and slices. Add cubes in to cream and marinate slices in applejuice.

## HALIBUT STEW

---

0,5 l Crab stock  
1 l Musselstock  
0,2 l White wine  
100 g Shallot  
50 g Fennel  
0,05 l Pastis  
600 g Halibut bones  
100 g Butter  
0,1 l Cream  
0,2 kg Halibut  
Dill  
Salt

Roast halibut bones, put shallots and fennels in to pot, add pastis and wine, cook half. Add bones and stocks. Cook 20 minutes. Sieve. Cook half season with butter and cream. Add halibut cubes and dill.

## KOHLRABI TACO

---

150 g Kohlrabi  
Salt  
Water  
140 g Halibut  
10 g Apple juice  
3 g Lemon juice  
Herbs  
Daikon cress  
Scarlett cress

Make kohlrabi slices, cook it in to salt water 1 minute. Dice halibut cure it in to applejuice and lemonjuice and salt.

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## 3<sup>rd</sup> COURSE

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### VEALLOIN

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1,4 kg Vealoin  
Salt  
Black pepper

### VEAL FARSE I

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0,5 kg Minced veal  
0,3 kg Minced chicken  
0,5 l Cream  
20 g Salt

Mix in paco jet.

### VEAL FARSE 2

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300 g Minced veal  
180 g Over cooked veal osso-bucco  
180 g Veal Tongue cooked  
20 g Cep powder  
15 g Lemon thyme  
90 g Black trumpets  
11,5 g Salt  
7,5 g Glue

### SAUCE

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100 g Shallot  
100 g Carrot  
100 g Champignon  
0,4 l White wine  
10 g Garlic  
1 l Chicken stock  
1 l Veal stock  
Roasted veal scraps and bones  
Lemonthyme  
Salt  
Sugar  
Vinegar

Mix together, press into thin layer. Make a terrine off file and two farses.  
Cook it in to steam to 54 °C.

Fry vegetables. Add wine, reduce. Add vealbones, stock, thyme, cook for 2 hours. Sieve and reduce if needed, season to taste.

## GLAZE

---

130 g Apples  
100 g Shallot  
200 g Chicken stock  
100 g Mushroom stock  
30 g Apple vinegar  
50 g White wine  
40 g Sugar  
40 g Honey  
10 g Lemon thyme

Caramelize apples and shallots in honey and sugar. Add rest of ingredients and reduce until thick, sieve.

## TARTALET

---

1000 g Wheat flour  
250 g Butter  
250 Water  
80 g Egg yolk  
20 g Salt  
25 g Sugar

Make a dough, make thin layers and stans small rounds. Bake in to tartalet molds 180 °C 5 min.

## MINT FLAVOURED PEA SPHERE

---

1000 g Peas  
100 g Butter  
100 g Milk  
100 g Cream  
Salt  
Mint  
Lemonjuice  
5 g Iota

Make peaprye season it with mint. Add iota, cook and put in to a mold. Chill.

## POTATO-PUMPKIN TERRINE

---

1 kg Rosamunda  
0,5 kg Pumpkin  
100 g Mini silver onion  
200 g Morel  
100 g Egg yolk  
Vinegar  
25 g Salt

Roast potatoes and pumpkins. Make terrine. Cook onions in to a salt water season it with vinegar. Cook morels and fry them.

## CARROT

---

20 Pieces mini carrot  
10 g Olive oil  
Salt  
20 g Sugar  
5 g Vinegar  
0,4 l Carrot juice  
30 g Honey  
50 g Pumpkin seeds

Cook glaze, cook carrots in to a vac bac 90 °C 5 minutes.

## BLACK GARLIC CRISP

---

20 g Yeast  
280 g Wheat flour  
100 g Rye flour  
20 g Egg yolk  
30 g Water  
5 g Black paste  
Salt

Make a dough. Make thin layers and stans. Bake 200 °C 5 min.

## HERBS

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Koppert cress

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## 4<sup>th</sup> COURSE

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### TEA (LYCHEE & GINGER) FLAVOURED RASBERRY MOUSSE

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10 g Tea (lychee & ginger)  
200 g Raspberry puree  
100 g Italian meringue  
10 g Gelatine  
300 g Cream whipped  
1 Vanilla pods  
5 g Lime juice  
45 g Freeze dried raspberry  
Red paint

Bring puree to boil and add vanillapods, tea and lime juice. Let infuse.  
Add gelatin. Cool to 35 °C. Add whipped italian meringue and fold in.  
Add lightly whipped cream and fold in.

### CHOCOLATE TEA (LYCHEE & GINGER) FEUILANTIN

---

240 g Chocolate 72%  
100 g Cream  
Tea (lychee & ginger)  
200 g Feulantine  
100 g Praline  
20 g Freeze dried raspberries

Mix ingredients and put in to a mold.

### GINGER SPICED RASBERRY SORBET

---

0,4 kg Raspberry puree  
0,1 kg Ginger puree  
0,2 kg Sugar  
0,05 kg Glucose  
4 g Gelatin

Put ingredients in to a pot and chill. Drive in pacojet or ice cream machine.



## CHOCOLATE CAKE WITH PISTACIO- RASBERRY CRUMBLE

---

0,22 kg Chocolate 72%  
0,3 kg Butter  
0,05 kg Wheat flour  
0,1 kg Sugar  
0,1 kg Almond flour  
0,13 kg Egg whites  
Pistachio  
Freeze dried raspberries

Make dough and bake in to molds 165 °C for 7 minutes.

## ITALIAN MARENQUE

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250 g Sugar  
75 g Water  
120 g Egg whites

Boil water and sugar to 121 °C. Add syrup thinly to a mixer with egg whites.  
Mix until room temperature.

## GINGER-LYCHEE MARMALADE

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100 g Sugar  
20 g Pectin  
300 g Ginger puree  
300 g Lychee puree  
150 g Glucose

Pulp 50 °C, 20 pectin and 100 g sugar, boil, other 106 °C. Roll with 400 g sugar.

## RASBERRY SAUCE

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200 g Puree  
60 g Icing sugar  
10 g Absolut cristal  
24 pieces Raspberries

Blend in thermomix 60 °C for 5 minutes.

## **CHOCOLATE DECORATION**

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250 g Chocolate 72%  
Gold

## **HERBS**

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Koppert cress





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