

A vertical arrangement of various floral and plant specimens, including purple and blue flowers, green leaves, and pink buds, scattered around the central text.

MENU

FINLAND



YOUNG CHEFS CHALLENGE 2018



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Kuala Lumpur, Malaysia
July 2018

CHEF



Niall Larjala

NIALL LARJALA

Finland



FINNISH CHEF
ASSOCIATION



Culinary Team
Finland



1st COURSE

Braised Halibut with Sugar

Salt Cured Halibut

Halibut Crumble



Red Pepper Terrine with Tomato

Fennel, Cauliflower and Celery

Red Pepper Gel



Dill infused Cucumber

Halibut Crème



Beluga Queen Caviar

Pickled Shallot

Beurre Blanc sauce





2nd COURSE



Grilled Veal Loin

Over Cooked Veal Osso Bucco

Grilled Cabbage

Cabbage Puree

Celeriac Flan

Braised Celeriac Disk

Pickled Celeriac

Fried Chanterelles

Puffed Spelt

Dark Sauce Seasoned with Madeira





3rd COURSE

Raspberry Bavaoise

Tea infused Milk Chocolate Namelaka

Ice Cream infused with Green Tea
flavoured with Lychee and Ginger

Feulantine Biscuit

Ginger Cake

Ginger Biscuit

Sugared Ginger

Raspberry Compote



RECIPES

IST COURSE

RED PEPPER TERRINE

300 g Red Pepper Puree
1 pc Gelatin Leaf
1 pc Tomato
1 pc Celery
2 g Agar Agar
4 g Salt
1 pc Fennel
1 pc Cauliflower

Place red pepper puree to a sieve and refrigerate for 30 min. Cut cauliflower into small buds. Blanch tomato and peel the skin, blanch cauliflower as well. Cut tomato, celery and fennel into cubes. Cook fennel, cauliflower and celery in butter until transparent. Mix in tomato cubes and place into the mold. Take the tomato water what is left from the puree and heat it, add salt, gelatin and agar agar and boil the mixture. Pour into the mold and chill. When completely chilled take out of the mold.

PICKLED SHALLOT

2 pc Shallot
50 g Pickle stock

Place shallot and pickle stock in the vacuum bag, vacuum. Cook for 3 min in 100°C steam. Chill and place in the box.

PICKLE STOCK

50 g Water
50 g Vinegar
50 g Sugar
1 pc Bay leaf
5 pc Black pepper
1 pc Star anis

Mix all in the sauce pan, boil mixture, sieve and place in a box, chill.

FISH CRUMBLE

80 g Halibut
80 g Butter

Place butter and halibut in the sauce pan. Cook on low heat until crumble. Place in the box.

BEURRE BLANC

20 g Reduction
50 g Cream
150 g Butter
4 g Salt

Boil reduction and cream. Emulsify butter. Season with salt.

REDUCTION

1 pc Garlic
1 pc Shallot
1 dl White wine
0.5 dl Champagne vinegar
1 pc Bay leaf
10 pc Black pepper

Mix all in the saucepan, boil the mixture. Reduce until $\frac{1}{2}$ is left. Sieve and place in the box.

DILL OIL

200 g Dill
150 g Rapeseed oil

Blanch dill and chill in the ice water. Mix in blender with oil until split. Sieve and place in bottle.

DILL INFUSED CUCUMBER

1 pc Cucumber
0.5 dl Dill oil

Cut cucumber in thin slices. Vacuum with dill oil. When transparent place in the box.

RED PEPPER GEL

200 g Red pepper puree
2.6 g Agar agar

Mix all in the saucepan. Boil the mixture and chill completely. When chilled, mix in blender until puree. Place in the bottle.

SUGAR SALT CURED HALIBUT

80 g Halibut
50 g Sugar
50 g Salt
20 g Dill

Flatten the fish with a sauce pan. Mix sugar, salt and dill. Coat the fish with the sugar salt. Chill for 30 min. Rinse off excess and cut.

FISH EMULSION

1 pc Egg yolk
1 pc Egg
40 g Fish crumble
1 tbs Red wine vinegar
1 tbs Dijon mustard
1.3 dl Rapeseed oil

Mix all but oil. Emulsify oil with bamix. Place in the bottle.

HALIBUT ROLL

250 g Halibut
2.5 g Salt

Fillet the halibut. Take fillet and roll. Cook in 50°C steam until core temperature is 36°C. Chill in the ice bath. Cut when chilled. Place on the tray.

FENNEL ICE SLICE

1 pc Fennel

Cut fennel in thin slices with mandolin. Place in the ice water.

KOPPERT CRESS

1 box Scarlet Cress

1 box Sea Fennel

1 box Blinq Blossom

40 g Beluga Queen Caviar

2nd COURSE

GRILLED VEAL LOIN

600 g Veal loin

1 pc Bay leaf

20 g Thyme

15 g Oil

Fillet loin, roll and vacuum with spices. Cook in 62°C sous vide for 45 min. Chill and cut. Place on the tray.

OVER COOKED OSSO BUCCO

300 g Osso Bucco

0.4 l Veal stock

1 pc Bay leaf

1 pc Star anis

Fry osso bucco in the pressure cooker for even colour. Add stock. Cook for 30 min. Chill.

CABBAGE POCKET

1 pc Cabbage

Blanch cabbage and peel off layers. Chill in the ice water. Stans, save the rest of cabbage for filling and puree.

CABBAGE PUREE

1 pc Cabbage
150 g Cream
50 g Milk
75 g Butter
15 g Vinegar
7 g Salt

Cook cabbage in milk, butter and cream. Puree, season with vinegar and salt. Mix with cabbage julienne and over cooked osso bucco. Add pine nuts and herbs. Fill the cabbage pocket. Place on the tray.

GRILLED CABBAGE FILLING

1 pc Cabbage
0.2 dl Champagne Vinegar
20 g Butter
40 g Pine seeds

Grill cabbage and cut half to julienne and save the other half for puree. Cook julienne in butter until cooked, add vinegar. Place in the box.

CELERIAC DISK

1 pc Celeriac
30 g Butter

Cut celeriac to 2cm pieces and stans. Vacuum with butter. Cook for 20 min 100°C steam. Chill and stans. Place on the tray.

CELERIAC FLAN

200 g Celeriac
150 g Cream
75 g Butter
50 g Milk
2 g Iota
4 g Salt

Vacuum all except iota. Cook for 20min 100°C steam. Puree. Boil with iota and fill the celeriac disk. Chill.

FRIED CHANTERELLES

12 pc Chanterelles
15 g Butter
10 g Thyme
10 g Oil

Fry the chanterelles in oil until most moisture is out. Sieve. Fry in butter and thyme. Sieve and place on the tray.

PICKLED CELERIAC

1 pc Celeriac
50 g Pickle Stock

Cut celeriac thin with mandolin, stans. Vacuum with pickle stock. Cook for 8min 100°C steam. Place on celeriac disk.

DARK SAUCE SEASONED WITH MADEIRA

1 pc Shallot	1 pc Star anis
1 pc Fennel	5 pc Juniper berries
1 pc Garlic	10 pc Black pepper
1 pc Carrot	3 dl Madeira
1 pc Celery	0.5 dl Red wine vinegar
1 pc Bay leaf	0.5 l Beef stock

Roast vegetables and add to the pot. Heat pot and add vinegar and spices, reduce to 1/3. Add Madeira and reduce to 1/3. Add beef stock and reduce to 1/3. Sieve. Season and reduce if needed

KOPPERT CRESS

1 box Zallotti cress
1 box Daikon cress

3rd COURSE

RASPBERRY BAVAROISE

176 g Raspberry Puree
32 g Sugar
2.5 pc Gelatin
50 g White Chocolate
187 g Cream
75 g Egg Yolk

Boil puree and sugar, add gelatin. Mix in the chocolate. Lightly whip eggs and pour hot mixture on top of eggs. Whisk. Whip cream lightly and add to other mixture when it at 40°C. Place in mold and phock freeze. Place on the tray and paint white.

NAMELAKA

75 g Milk
3 g Glucose
133 g Milk Chocolate
1 pc Gelatin
150 g Cream
5 g Tea

Boil milk and glucose add gelatin and tea, let infuse for 3min. Pour hot mixture through sieve on chocolate and emulsify with bamix. Add cold cream and continue to emulsify. Pour in the mold and shock freeze. Place on the tray.

TEA ICE CREAM

200 g Milk
5 pc Egg yolks
200 g Cream
75 g Sugar
20 g Procrema
50 g Glucose
15 g Invert sugar
15 g Tea

Boil all except egg yolks. Pour hot mixture on yolks and whisk. Cook mixture to 82°C. Leave to infuse for 5min. Sieve and place to Paco jet or ice cream machine.

GINGER BISCUIT

50 g Butter
70 g Wheat Flour
50 g Syrup
50 g Sugar
30 g Ginger Puree

Mix all together. Cook for 5min in 160°C. Stans and cook for 4min in 160°C.

GINGER CAKE

90 g Egg Whites
90 g Beurre Noisette
1 pc Lemon Zest
105 g Icing Sugar
40 g Wheat Flour
62 g Almond Flour
50 g Ginger Puree

Mix all ingredients except butter. Add butter. Place in the mold. Cook in the 200°C oven for 8 min.

FEULANTINE BISCUIT

70 g Milk Chocolate
70 g Feulantine

Mix well. Add to the mold. Shock freeze and place on the tray.

RASPBERRY COMPOTE

100 g Raspberry Puree
50 g Raspberry
50 g Sugar

Boil all in saucepan for 3-5 min or until it starts to thicken. Chill.

CANDIED GINGER

20 g Ginger
30 g sugar

Cut Ginger thin with mandoline. Melt sugar add ginger and stir. Place on the silicon matt.

KOPPERS CRESS

1 box Atisina Cress



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