

# Pacojet Christmas menu

Main course  
Frederik Jud



## Ingredients

### Yuzu sorbet

500	g	water
60	g	glucose syrup
110	g	sugar
60	g	yuzu juice
2.9	g	Stab2000

### Pickled salmon trout

500	g	salmon trout
38	g	salt
38	g	sugar
80	g	lemon grass

### Cucumber Cone

1	piece	cucumber
20	g	mango vinegar
20	g	olive oil
20	g	rapeseed oil
10	g	cucumber juice
		sugar
		salt

## Preparation

(1) Mix the sugar with the binding agent (Stab2000), blend into the water and add the glucose syrup. Bring the sorbet mixture to the boil while stirring, allow to cool slightly and add the yuzu juice. Pour it into a pacotizing® beaker.

(2) Close with lid, label and freeze at -20 °C for at least 24 hrs.

(3) If necessary, pacotize® with normal pressure.

(1) Wash the salmon trout, parcel it, remove the bones and pat dry. Finely chop the lemon grass and mix with salt and sugar.

(2) Cover the salmon trout with the mixture on the flesh side. Carefully place in a vacuum bag and vacuum seal. Leave in the fridge for about 6 hours, depending on the thickness. Turn the bag in between so that the dressing can spread better.

(3) Then take the salmon trout out of the bag and wipe off the marinade and pieces of lemongrass with a paper towel. Remove the skin from the salmon trout and cut into slices about 0.5 cm thick.

(1) Cut the cucumber into strips as long as possible.

(2) Cover the strips with the dressing and form into a roll.

(3) Cut 1 cm wide strips from the roll and shape into cones.

### Yuzu mayonnaise sauce

100	g	Japanese mayonnaise
45	g	yuzu juice
15	g	sesame oil
0.5	g	sugar
0.5	g	salt

(1) Blend the mayonnaise with the yuzu juice, sesame oil until smooth and season with sugar and salt.

### Yuzu gel

60	g	lemon juice
40	g	calamansi juice
40	g	lime juice
40	g	Yellow Ponzu Citrus Seasoning
180	g	sugar syrup 1:1
3	g	agar-agar
2.5	g	gelan
6	g	fresh yuzu juice

(1) Bring all ingredients to the boil, cool and blend until smooth.

### Flamed mango and avocado cubes

1	pc.	Mango
1	pc.	Avocado
		Rapeseed oil

(1) Peel the mango and the avocado and cut the flesh into approx. 1x1 cm cubes.

(2) Briefly flame the mango cubes and brush the avocado cubes with oil.

### Wasabi avocado cream

300	g	avocado
30	g	rapeseed oil
10	g	wasabi powder
2	g	ascorbic acid
2	g	salt

(1) Halve the avocado, remove the pit and scrape out the flesh with a spoon.

(2) Place in a tall container with all the other ingredients and blend thoroughly with a hand blender until smooth.

## Fennel oil

300 g fennel greens  
300 g sunflower oil  
10 g salt

- (1) Blanch the fennel greens in salted water and rinse in ice water. Remove the fennel greens from the water, squeeze, roughly chop and mix with the other ingredients.
- (2) Pour into a pacotizing® beaker, close with lid and label. Freeze at -20 °C for at least 24 h.
- (3) If necessary, pacotize® with normal pressure.