

PARMIGIANO REGGIANO 40 MONTHS | JERUSALEM ARTICHOKE |
TRUFFLE POTATO | SWEET 'N SOUR | COPPA DI PARMA |
WENTERSCH POMP 4

Netherlands
Chef Mike Vrijdag
Restaurant LEV by Mike

PARMIGIANO REGGIANO

INGREDIENTS

300	g	Parmigiano Reggiano 40 m
400	g	Jerusalem Artichoke
500	g	Colza oil (non-drying oil obtained from the seeds of rapeseed), infused with garlic, herbs and spices. Don't throw away the oil when finished the dish. Use it for other dishes.
70	g	Mayonnaise
160	g	Coppa di Parma (I made my own but Coppa from the store is ok)
120	g	Sweet & Sour vegetables (pickles)
20	g	Quadruple (I used Wentersch Pomp 4m from a local brewery)
1		Shallot
15	g	Pasteurized egg white
250	g	Truffle Potatoes (Purple)
60	g	Full Milk
20	g	Butter
		Olive Oil
		Salt
		Pepper

PREPERATIONS

Wash the Jerusalem artichoke. Cook (confit) on a baking tray with the Colza oil in the oven at 100°C for about 3 hours. When cooked, peel of the skin, cut into beautiful pieces and season with Colza oil, salt and pepper.

Grate 150 g Parmigiano Reggiano and cut the other half into pieces.

Mix 40 g of grated Parmigiano Reggiano with 40 g mayonnaise and leave aside in piping bag.

Use the rest of the grated cheese to bake crisps. Use a non-stick pan and oil.

Peel the potatoes and leave the skins in a pan with cold water. Leave in for a bit (the water will turn purple).

Remove the skins and cook the potatoes, season with the heated milk/butter, olive oil salt and pepper.

Fry the potato skin into a crispy chip.

Mix the mashed potatoes with the rest of the mayonnaise and a thinly sliced shallot. Leave in a piping bag.

Beat the egg white, the quadruple beer, salt and pepper and leave for a bit.

Arrange the Jerusalem artichoke, Parmigiano Reggiano, Coppa, pickles, mashed potatoes, Parmigiano Reggiano mayonnaise and crisps on the plate and garnish with the Quadruple cloud.