



# GREEN TEA NOODLES / SALTED EGG YOLK ESPUMA / EGG WHITE CHILI TARTARE / PONZU STOCK



## QimiQ BENEFITS

- Emulsifies with oil
- Foolproof real cream product, cannot be over whipped



45



medium

## INGREDIENTS FOR 10 PORTIONS

### FÜR DAS EIDOTTER-ESPUMA

**220 g** QimiQ Whip Pastry Cream

**80 ml** Milk

**4 piece(s)** Egg yolk, salted

**6 piece(s)** Egg yolk, cooked

**10 g** Sesame seed oil

**1 g** Mustard powder

**3 g** Salt

**1 g** Cayenne pepper

**3 g** Sugar

### FÜR DAS RESTLICHE REZEPT

**300 g** Green tea noodles

**200 ml** Ponzu stock

**150 ml** Egg white(s)

**100 g** White radish

**100 ml** Beetroot broth

**10 g** Chili oil

**10 g** Ginger, fresh

## METHOD

1. For the egg yolk espuma: Puree the QimiQ Whip, salted egg yolks, cooked egg yolks, sesame oil and spices together.
2. Add the milk and puree the mixture again. Strain through an iSi sieve and pour into the iSi bottle.
3. Screw in the iSi capsule and shake well. Refrigerate until ready to use.
4. Cut the white radish into fine long slices. Mix the beetroot juice with a little hot water and salt. Pour over the radish. Cool and roll into cylinders.
5. Cut the green tea dough into strips using a pasta machine. Blanch.
6. Mix 100 g of ponzu sauce with 10 g of light soy sauce, 3 g of lime juice and 5 g of oyster sauce. Stretch the ponzu stock with pasta water and thicken with 3 g of rice flour.
7. Cook the egg whites and drizzle with chili oil.
8. Roll up the noodles and serve with the radish, ginger and ponzu stock.
9. Dress the salted egg yolk Espuma on the plate.