

# VANGANZA CULINAIRE

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I recall an argument with my father who told me to finally stop star hunting. I understand now that he was trying to protect me.

“

Thomas Buehner





## Thomas Bühner

For over 20 years, Thomas Bühner has been at the top of the league of German chefs. Born 1962 in Riesenbeck as the son of a housewife and a commercial clerk, he was first exposed to catering at his grandparents' establishment. Here, guests were always greeted with a slice of fresh pain gris with butter and Westphalian ham, and the clattering in the kitchen and the hubbub from the pub acted as a backdrop at bedtime, late in the evening. But all the same, young Thomas Bühner had no clear idea for a long time which career to choose once he left school. Whilst his twin brother turned to carpentry, an aptitude test at the job centre came up with concrete ideas: he was facing a choice of becoming a chef, a baker or a farmer. Bühner decided to become a chef, and even back then, he announced to his parents: "So if I'm going to be a chef, then at least I want to be a good one" - and he has kept his word to this day dimensions.

Thomas is HoteliersGuild's "AmabassadorCulinaire" and we are honoured that he will instal the all new Chefs Chapter in our private society that will comprise also young and upcoming colleagues, chefs and sommeliers.

# Octopus Kimchi Wild Boar Emulsion



### **Pork fond**

2 kg pork bones

5 pieces carrot

2 pieces onion

Roast the bones in the oven at 200°C. Wash the carrots and cut

them in half, cut the onions in six and roast everything together at 180°C. Bones and vegetables then together in a pot, fill it up with water and let it cook to the right taste.

Put aside and let infuse for a couple hours.

In the evening pass it and put it in the fridge over night.

The next day reduce it to a jus.

### **Razorclam soy sauce**

500 gr razor clam

500 gr water

250 gr kikkoman soy sauce

50 gr sugar

1 piece rembrandt appel

1 clove garlic

1 piece pear

1 piece onion

1 sheet kombu

Wash the razorclam and blanch it quickly in salted water.

Then put it in ice water, take the meat out put it in the dryer over night. (you need 21gr of dried razorclam). Peel the appel, garlic, pear and onion and cut everything fine.

Put everything in tin foil and roast in the oven at 180°C.

Wash the kombu to remove the salt.

Put the sugar in a pot and let it carmelise goldbrown and pour in the water and soy sauce.

Now put in the vegetables and kombu in and let it simmer for 10 minutes, after that take the kombu out and let it boil until everything in cooked.

Pass everything trough a cloth and measure 180gr of the liquid.

Boil up the 180gr of liquid one time and add the 21gr of dried razorclam, let it infuse for 20 minutes and take out the razorclam.

### **Pork bread sauce**

125 gr pork sauce

50 gr razoclam soy sauce

30 gr sake reduced from 120gr

25 gr mirin reduced from 50gr

30 gr lardo

40 gr algi oil

10 gr merlot vinnegar

180 gr bread without crust

Wash and dry the wakame.

Cut the garlic in half and roast golden brown.

Put everything together with the oil and heat up to 65°C. Let it infuse for 1 day then pass it trough a sieve.

### **Marinated pork belly**

1 piece pork belly

50 gr chilli paste

25 gr piment de espelette

25 gr soy sauce

35 gr brown sugar

30 gr crushed garlic

40 gr crushed galanga

1½ lemongrass

Roast the pork belly in a pan skin side down until the skin is crispy. Mix the chilli paste, piment, soy sauce, and brown sugar to a paste and cover the pork belly.

Now put the pork belly in a vacuum bag with the garlic, galanga and lemongrass not under or on top of the meat and vacuum. Put it in the waterbath by 65°C for 24 hours.

After 24 hours take it out and let it cool down with something heavy of top so it gets flattned.

Cutt the pork belly in to pieces of 0.7x0.7cm(3 pieces a person).

### **Octopus**

Octopus

Flour

Salt

Remove the head off the octopus and cut off the arms so you just have all the arms seperated.

Add just a little bit of flour to the octopus and massage firmly for 20-30 minutes.

Than add some salt and leave it for 15 minutes.

Now vacuum with some algi oil and put in the waterbath for 30-120 minutes at 52°C.

Let it cool off in the oil and portion 3 pieces a person (1 big, 1 middle, 1 small).

### **Kimchi creme**

150 gr kimchi creme

25 gr olive oil

2 gr xanthan

Mix everything together and pass trough a fine sieve.

Wagyu, Consommé, Sea Shalott



## Wagyu, Consommé, Sea Shallott

Kagoshima Wagyu Entrcote  
Bread  
Wagyu Consommé  
Apricot Chutney  
See Shallots  
Chives oil

### 1. Wagyu

- Clean and portion the meat.  
We need about 70gr per  
Portion  
- Melt the fat which is leftover  
in a pot and mix it later, so that  
you get the pure fat.  
- Use the fat later to cook the  
wagyu in the oven and to fry it  
before plating.

We paint the meat with the fat  
and then we cook the meat at  
a temperature of 105°C in the  
oven for about 20 Minutes (it  
depends on the size of the  
pieces).  
After cooking we let it rest for a  
while in the hold o mat similar  
Before plating we fry it hot and  
fast in a pan using the fat.

### 2. Wagyu Consommé

1 Day:

4 Beef Knuckles  
1 Beef Brisket  
8 kg including disk (osso  
bucco) of veal  
10 big onions  
7 carrots  
1 Bunch green celery  
2 garlic bulb  
8 Tomatoes  
1 celeriac/celery root  
0,6 L Cognac  
0,5 L Maderia

-Cut the meat and roast it in  
the oven  
-half the onions and roasted  
on the white side  
-Fry garlic and onions in a pot

and caramelize  
-add tomatoes, caramelize  
-add the alcoholics, reduce  
-add the meat and the Roasted  
Onions and fill it up with water,  
cook it, skim the stock  
-let it cook for about 6 hours  
- put the rest of the vegetables  
inside  
-30 minutes cooking, let it rest  
for 2 hours  
-pass the stock and put it cold

2 Day:

5 carrots  
4 Onions  
4 Tomatoes  
10kg Beef Brisket  
6 Egg white

-Clean the vegetables and cut  
the meat  
-grind all together in the  
mincer  
-mix it with the eggwhite, mix it  
with the cold stock  
-boil it slowly  
-pass it, reduce it

Season with:  
Cognac  
Soya sauce  
Salt

Before serving add fresh Thai  
Basil

1L Consommé Thai Basil

### 4. Chutney (Apricot-Chili)

450g Apricots  
13g Chili red  
130g red Onion

410g Carrot Juice  
1 clove of garlic

95g brown Sugar  
4g Salt

80g Chardonnay Vinegar

50ml Water  
Mustard, Mizkan

- pit the apricots and divide  
into eights  
- roast the garlic at 130°C hot  
air in the oven for 12 Minutes  
- cut the onions and the Chilis  
in fine cubes  
- make from the Sugar and the  
water a dark caramel  
- add the Chili, the onions and  
the garlic  
- add the apricots and saute  
everything  
- deglaze with the carrot juice  
and cook it for 3 minutes  
- let it cool down

Season it with  
Mizkan  
Dijon Mustard  
Chadonnay Vinegar

5 Sea Shallots

5 pieces of Sea Shallots per  
guest

-clean the shallots  
-in the service steam the  
shallots for 30 seconds in the  
bamboo

### 6. Chives oil

500g Chives  
300g Sunflower oil  
300g Olive oil  
Salt

Blanch the Chives in Salt Water  
and refresh it in salted ice  
water.  
Squash the Chives, that the  
water goes out.  
Mix it in the Thermomix at  
60°C really fine.  
Cool it down on ice and pass it  
really

Le phébus | Pine nuts / persimmon / soy sauce



*Lephébus | Pine nuts | persimmon | soy sauce*

Phébus milk

80 g	Phebus cheese
70 g	of cream
120 g	of raw milk
100 g	buttermilk
50 g	yogurt 1.5%

Put everything in a blender and mix at 50 °C for 3 minutes until everything has dissolved. Strain. 7g per person.

persimmon marinade

500 g	Sojasauce
300 g	water
50 g	Mirin 3 years old (reduced by 100ml)
100 g	Sake (reduced by 200ml)
80 g	Jang Vinegar (brand Sempio)
20 g	honey

Boil everything up and cover the persimmon slice with and place in fridge until you need on side.

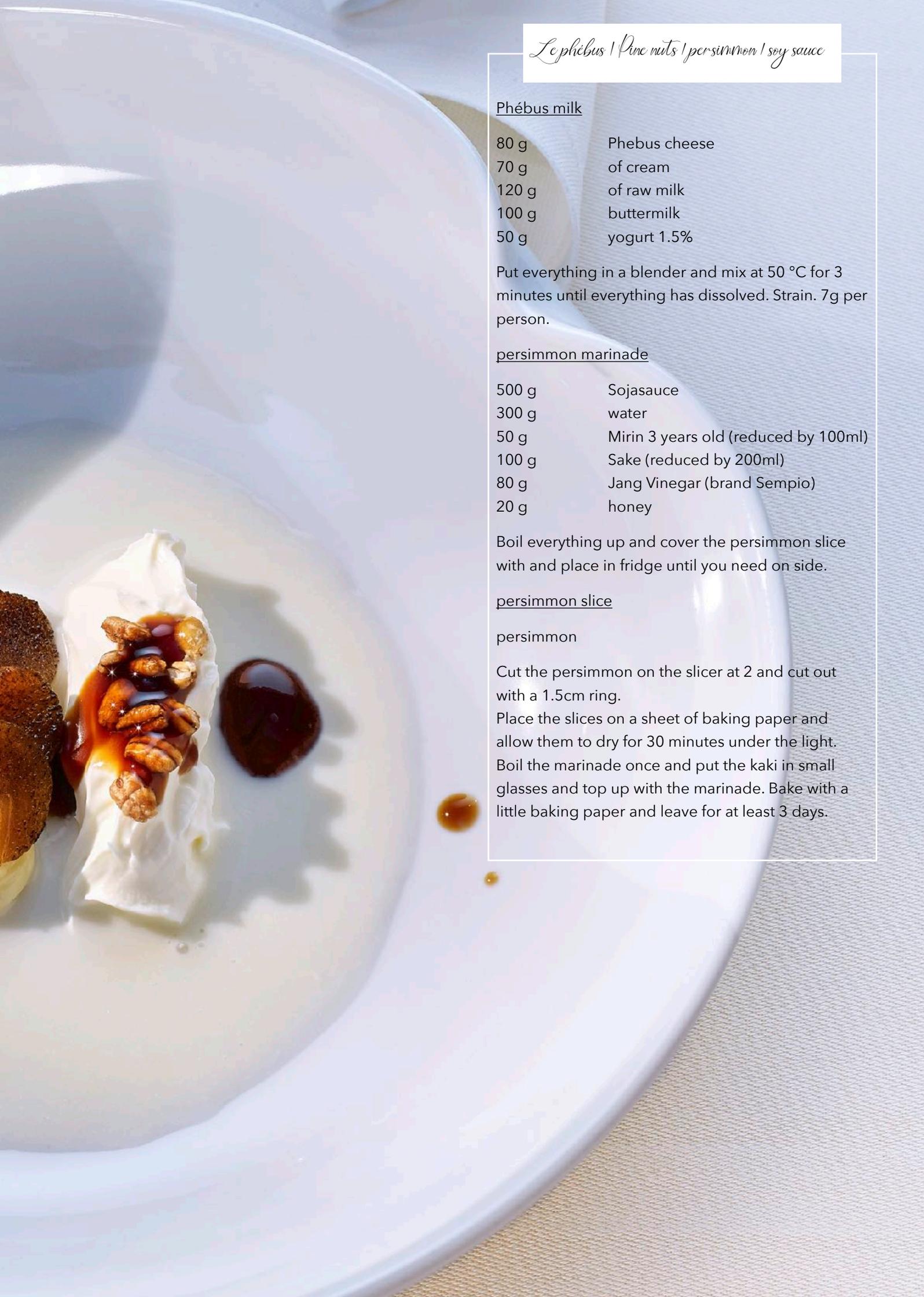
persimmon slice

persimmon

Cut the persimmon on the slicer at 2 and cut out with a 1.5cm ring.

Place the slices on a sheet of baking paper and allow them to dry for 30 minutes under the light.

Boil the marinade once and put the kaki in small glasses and top up with the marinade. Bake with a little baking paper and leave for at least 3 days.





**THOMAS BUEHNER**



*compliments*

