

YES & NO

I S A B E L L E



HUPPERT

Immaculate Concentration



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LONDON MADE
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YES

&

NO



Courtesy of THOMAS BÜHNER

Wines paired by Sommelier Christian Scholz
Photography: Michael Holz

SEASONAL

MENU

[1]
JAPANESE WAGYU 30-DAY DRY AGED |
STEAMED COD | SAFFRON TEA

Starter: The cod with wagyu and saffron infusion is for me the perfect start to the menu. It is light but absolutely full of flavour. It's all about the combination of fish and meat: an exciting introduction to the menu and a real umami bomb.

SAFFRON STOCK

- 2.6l water
- 300g kohlrabi
- 2 pcs kombu
- 50g galangal ginger
- 50g ginger
- 50g lemongrass
- 10g Kazubushi bonito
- 60g white soy sauce
- 1g saffron
- 6g kaffir lime leaves
- 150g dried cod
- 48g dried cod eggs
- 300g white soy beans soaked in water

Soak the white soybean in water for one day.

Strain the soaked soy beans and place with the kohlrabi slices in a pot. Add the washed kombu leaves and 2.6 litres of water, and simmer slowly for 10 minutes. Then remove the kombu leaves and simmer again for a further 30-40 minutes until the beans are tender and the stock is reduced to 2.2 litres.

Add all the other ingredients, finely cut and crushed, mix and bring to the boil. Then take the pot off the heat. Allow it to cool, cover with clingfilm and put to one side. When it has reached room temperature, strain. Serve 45cl of warm stock per person.

WAGYU ENTRECÔTE

(finely sliced, allow 15g per person)
 Slice the Wagyu in 1cm thick slices 7cm long. Then slowly freeze the pieces on a plate and slice again with a sharp knife to 1mm thickness. (Freezing the meat allows you to cut the thinner slices without shredding it).

Serve 15g per person with the slices slightly over-lapping. These overlapping slices will cover the cod (see recipe below).



COD STEAMING AND SEASONING

200g cod loins

Clean the cod's loins and leave them in sea salt for 15 minutes in the refrigerator for pickling. Then take the pickled cod out of the refrigerator, rinse, roll it into a cloth, and place it back in the refrigerator to rest for one day.

Cut the cod into 30g pieces and steam in a bamboo basket for up to 2 minutes, until a temperature of 35°C is reached in the centre of the fish.

HERBS

- 2 wasabi flowers
- 1 mini mustard leaf
- 2 mini wild ruccola
- 1 mini red feather sheet
- 1 watercress
- 1 tongho

Clean the herbs under cold running water without the flowers. Season with a little sea salt and olive oil and place on top of the Wagyu slices.

PAIRED WINE

2017 Weißburgunder Erste Lage, Winklerberg, Stigler, Baden, South Germany

[2]

KING PRAWN |
SWISS CHARD | PERSIMMON

Second Course: The crustacean I call Red Gamba is the Spanish Carabinero, one of the most beautiful crustaceans I know. The Carabineros are only grilled for a short time yet they are still juicy in the core and retain their own aroma which combines with all the other ingredients in the recipe. For me, this journey is like a visit to a classical concert where many instruments (flavours) come together and combine with every bite to make an exciting symphony.

KING PRAWN

- King prawns from Spain
- 100-120g Carabineros King Prawns

CARABINEROS KING PRAWN

Remove the prawn from the shell and clean the intestine; take out the giblets, remove the head, and set aside.

For the respective processing we keep separate

1. king prawn tail piece
2. head giblet and Corail (eggs from the female Carabineros)
3. shell of head and body

CITRUS OIL FOR MARINADE AND CONFIT

- 20cl sunflower oil
- 25cl olive oil
- 13g galangal
- 13g lemongrass
- 1 small chili (bird's eye)
- Juice of 2 lemons
- ½ clove garlic



Roast the half clove of garlic slowly in a pan with the cut side facing down. Lightly toast the top part of the garlic, keep it in a ceramic bowl.

Mix the oils together and warm up to 80°C. Then cool it down, add king prawns tails and keep in the refrigerator for 24 hours.

GREEN EGG GRILLED KING PRAWN

- 1l water
- 34g salt

Stir the king prawn tail for 15 minutes in salted water. Then dry and place in the citrus oil for 24 hours.

When ready to cook, pierce the king prawns with a wooden skewer and grill for 10 seconds on either side on a Green Egg BBQ Grill. Then slice into 8 to 10 pieces.

Marinate one side with king prawn reduced stock and sear with a gas burner until the surface takes on a light, golden colour. Then serve.

KING PRAWN TARTAR

Heat citrus oil in a small saucepan to 60°C, then add the king prawn (no more than three per 20cl) and confit for 8 minutes.

Then chop finely to a tartar consistency and season with the following ingredients:

- Grated lime
- Glasage of the abalone
- Marinated ginger (finely cut)
- Marinade juice from ginger
- Sea salt
- Olive oil

SWISS CHARD

Separate the red stems from the green leaves. Blanch the leaves for a few seconds and cool off in ice-water to retain its green colour. Dab dry and allow to cool down. Before serving, drizzle a little olive oil over the leaves.

CHARD STEMS

Peel the stems and cut into pieces of about 6cm in length. Then slice into julienne strips. Store in ice-cold water until ready to use. Marinate with olive oil and sea salt to taste.

PERSIMMON KOMBUCHA

Peel the persimmons. Cut two into large chunks, and one into smaller 5×5mm pieces.

Place the large chunks in a juicer, add the 40cl of kombucha, and blend together.

3 persimmons
40cl kombucha

Pour into a clear container with a lid, add the smaller pieces of persimmon, and leave to ferment for three days until the carbon dioxide has formed.

1l whiskey
1l Ozeki Sake

Heat together to 95°C.

Peel persimmons without cutting or loosening the stalks. Tie the stalks together with some twine, making sure the twine long enough in order to hang the persimmons later.

Insert the persimmons in the whiskey and sake for 2 minutes to prevent mould infestation. Then hang on a drying rack. (N.B. as an alternative you can also use dried apricots instead persimmons).

After the drying process, cut the persimmons into cubes of 1.5cm in length, depending on use, and place in the persimmon kombucha (five pieces per person).

PERSIMMON GEL

20cl persimmon juice
20cl kombucha
1g agar-agar gelling agent
2g Gelan powder
Juice of one orange

Mix the agar-agar and Gelan powder into the persimmon juice and allow them to dissolve for two hours. Then boil the mixture until its texture begins to form into a gel.

Remove from the heat and stir into the kombucha to a smooth consistency. Then pour into a bowl. Once it has cooled down, mix again into a gel. Season with a little salt and fresh orange juice.

OIL FOR MAYONNAISE

700g king prawn heads
60g fennel
60g carrots
1 chili
2 laurel leaves
2 sprigs of thyme
0.5l olive Oil
1l sunflower oil

Place all the ingredients in a saucepan and cook at 80°C in a hot air oven for four hours. Then mix and pass through a sieve.

FONDANT FOR THE MAYONNAISE

500g king prawn carcasses
(roasted in the oven at 120°C for 40 minutes)
1 onion
1 shallot
1 garlic

Cook the king prawn carcasses on all sides on the Green Egg Grill. Then wrap them in aluminium

foil and cook in the oven at 140°C for one hour.

1.2l water
28cl white soy sauce

Mix all the ingredients together and simmer for 1 hour. Then leave to rest for one day.

MAYONNAISE

25cl king prawn fondant
6cl milk
3cl persimmon kombucha
4g Iota Carrageenan (thickener)
0.3g Xanthan gum

Give all the ingredients, apart from the king prawn fondant, a quick mix with a hand mixer. Then place in a Thermomix and heat to 60°C. Then mix down to 20°C.

Mix in the 250g of king prawn fondant

KING PRAWN STOCK

1.2kg king prawn carcasses
200g carrots
100g perennial celery
100g leeks (only the white parts)
100g shallots
4 cloves of garlic
2 laurel leaves
10 sprigs of thyme
140g canned peeled tomatoes
60cl Noily Prat
20cl white Burgundy
12cl mirin wine
125g butter
2.5l water

Roast the king prawn carcasses at 150°C for one hour.

Sweat the vegetables in the butter. Add the peeled tomatoes, Noily Prat, and reduce.

Then add the white Burgundy and Mirin, and reduce again. Add the water and simmer for 20 minutes. Allow the whole mixture to infuse over night.

TOM YAM

30g shallots
16g garlic
16g ginger
20g lemongrass
15g galangal
28g shiitake mushrooms
20cl king prawn stock
15ml sesame seed oil
10cl almond milk
1 kaffir lime leaf fresh
Juice of ½ lime and zest

Take the shallots, garlic, ginger, lemongrass, galangal, and shiitake mushrooms and cut very fine. Then place in the sesame oil and leave to sweat.

Simmer with king prawn stock for 5 minutes. Then add the almond milk and bring to boil. Mix gently for 30 minutes, then allow to cool down and rest.

Place zest, kaffir leaf and juice of lime into a cloth strainer and hang over night, allowing the juice to drip slowly into a small bowl.

Season with reduced king prawn stock and almond milk.

PICKLED GINGER

250g fresh ginger (peel and finely slice, then blanch 3 times with cold water).
13cl water
6cl Mizkan vinegar
10g sugar
12.5cl grapefruit juice
5g lemongrass (finely chopped)
2.5g galangal (finely chopped)
2.5cl lime juice
½ an orange peel

Apart from the ginger, mix all the ingredients together and bring to the boil. Allow to settle for two hours, strain, and cool down. Then add the ginger.

Place in a sealed container and allow to rest for three days.

RICE CAKES

200g Caneroli risotto rice
400g king prawn stock
6g sea salt

Place the ingredients together in a steamer and cook for 40 minutes at 100°C, until the rice is over-cooked.

Then mix well and place on silicon sheets.

Allow to dry for two hours on either side in an Excalibur Dehydrator. (Alternatively you can place in an oven at 80°C-90°C with circulating air). Then store over night in a container.

Before serving, break up into small pieces and gently fry in sunflower at 190°C.

PAIRED WINE

2008 FE Trimbach Riesling Cuvée Frédéric Emile, Alsace, France

[3]

ÉTOUFFÉE PIGEON | JUNIPER SMOKE | CAMELISED PUMPKIN JUICE | ESMERALDA GEISHA BY DIFFERENCE COFFEE CO.

Main Course: Pigeon smoked with juniper needles gives a wonderful aroma to the sauce made from burnt pumpkins that we squeeze out and reduce the juice. The second sauce is a pigeon jus refined with Esmeralda Geisha coffee from the Difference Coffee Company. The sweetness of the pigeon goes well with the slightly bitter sweet pumpkin and the many wonderful flavours of one of the best coffees in the world.

JUNIPER SMOKED PIGEON

1 pigeon 600g (sufficient for two people)
Juniper needles

Remove the pigeon's head, legs, feathers and innards, then leave overnight in refrigerator.



[&] THOMAS BÜHNER

meat in the oven and carry out the same procedure as the previous day. This time, however, only add the stock (also from the previous day).

Bring to the boil for at least 8 hours. Once again, leave the stock to rest overnight. The next day reduce the liquid to the desired consistency and taste. Always remember to de-grease the liquid during cooking.

Then add Esmerelda Geisha by Difference Coffee Co. and simmer for about 10 minutes. Let it cool, and taste.

CARAMELISED PUMPKIN JUICE

2 Hokkaido pumpkins (red kuri squash)
2 butternut pumpkins
Xanthan gum

Halve the pumpkins and roast in the oven at 220°C. When they are cooked and black, remove from the oven.

After about 30 minutes, when they have cooled down, squeeze them out through a cloth strainer, as you would milk a cow.

Place the collected pumpkin juice in a pot and gently heat in order to reduce the liquid to the consistency of honey.

If needed add some xanthan gum to help with the process. Add burnt juniper needles to give the juice a smokey flavour.

PAIRED WINE

2014, Chenin Blanc, El Bandito Cortez, Testal-onga, Swartland

[4]

LE PHÉBUS | PINE NUTS | PERSIMMON | SOY SAUCE

Fourth Course: Cheese preparations hardly take place in high-end gastronomy. Very different in our menu—I love to prepare cheese. Le Phébus is a very special but still unknown cheese. This soft cow's milk cheese with its mild dairy acidity goes perfectly with the persimmon fruit, the excellent soy sauce, the honey, and the pine ice-cream. A most untypical cheese course, almost Asian-like, but a perfect bridge to the desert.

PHÉBUS MILK

80g Phébus cheese
70g cream
120g powdered milk
10cl buttermilk
5cl yogurt (1.5% fat)

Place all the ingredients in a blender and mix at 50°C for 3 minutes until everything has dissolved. Strain and allow 7g per person.

PERSIMMON MARINADE

50cl Soy sauce
30cl water
50cl mirin rice wine (reduced to 10cl)
10cl sake (reduced to 2cl)
8cl Sempio jang vinegar
20g honey

Place the pigeon in a smoking oven with juniper needles for 20-30 minutes. Take the pigeon out once it has absorbed the fine aroma of the smoke.

Dry the pigeon skin with a hot-air dryer. Then place the pigeon back in the oven at 110°C for 15-30 minutes (depending on its size) for crisping.

When the temperature reaches 48°C in the middle of the pigeon's breast, take the bird out and let it rest at a temperature between 55°C-60°C.

When ready to serve, cut the pigeon into sections. Once again dry the skin with the hot-air dryer and put back in the oven to make the skin crispy.

PIGEON'S LEGS

Smoked pigeon's legs (depending on the number of guests)
Sunflower oil
Olive oil
Fennel seeds
Pepper
Thyme
Rosemary
Bay leaf

Mix the oils with the herbs and spices, place in a pot and heat up to 65°C. Then add the pigeon legs and let it simmer for 3.5 hours. Remove the stove and leave the pot with the pigeon legs in a cold store overnight.

The next re-heat the pigeon legs to 65°C. Then take out the legs, dry the skin with the hot-air dryer, and put back in the oven as above to make the skin dry and crispy.

PIGEON GRAVY

5kg pigeon bones
1kg pigeon meat
5 small onions
1.5l red wine
7g Esmerelda Geisha coffee (finely ground)

Cook the carcasses in the oven at 300°C until they are golden brown. During cooking always turn, and drain the fat.

While the carcasses are in the oven, place two small chopped onions in a large pot with some sunflower oil. When the onions turn golden brown, add 75cl of red wine and allow to completely reduce.

Then add the roasted carcasses and fill with cold water. Slowly bring to the boil and simmer for about eight hours, so that all the flavours can dissolve. Occasionally de-grease. After eight hours take off the stove and allow to rest over night.

Next day, stir the pigeon sections and the

Bring everything to the boil. Take off heat, cover, and place in the refrigerator till needed to marinate the persimmon.

PERSIMMON SLICES (6 per person)

1 persimmon

Slice the fresh persimmon using a slicer at 1mm thickness. Then make discs with a 1.5cm diameter pastry-cutter. Place the persimmon discs on a sheet of baking paper and allow to dry for 30 minutes under a heat lamp. (Alternatively, you may dry them in the oven with circulating air at a maximum of 60°C).

Take the persimmon marinade from the refrigerator and bring to the boil.

Place the persimmon discs in small glasses and top up with the marinade.

Put a little baking paper on top of the mixture to ensure that all the slices are beneath the surface of the marinade, and leave in the refrigerator to infuse for minimum of three days.

POPPED BARLEY

One coffee cup of peeled barley
Water
Sunflower oil

Wash the barley once and boil with water until soft. Then put the barley on a Silpat tray and place in a dehydrator. (Alternatively, you may dry them in the oven with circulating air at a maximum of 60°C).

When dry, place in a covered pot, and heat in the sunflower oil at 220°C. Just as they begin to pop, remove and drain on kitchen paper.

BARLEY ICE CREAM—A 2 DAY METHOD

1st Day

1.3l milk
130g barley (with skin)

PINE NUT PASTE

200g Sosa Pine Nut Cream
200g pine nuts

2nd Day

250g pine nut paste
65g barley without skin (soaked)
6cl 15 year old aged soy sauce
45g glucose powder



110g white sugar
15g icing sugar
6g pectin rose
1 gelatin sheet
25g milk powder

Roast the pine nuts in the oven at 160°C for 10-20 minutes. Add the roasted pine nuts to the Sosa Pine Nut Cream, place in a Pacojet, mix and freeze in an ice-cream maker.

Soak the barley without skin in cold water a day before needed. Then without oil toast the barley with skin thoroughly in a pan.

When everything is golden brown, add the barley to the milk and bring to the boil. Then leave the mixture overnight in the fridge to infuse.

Next day, separate the barley from the milk using a strainer. Keep the flavoured milk to one side. Place the barley without skin in a pot, add a little oil and roast until golden brown.

Pour the flavoured milk onto the roasted barley and gently cook together. After about 30 minutes, bring the barley to boil.

Place more of the flavoured milk into a pot, add the dry ingredients and bring to the boil.

Take off the boil and allow to cool. Put the mixture in a blender. Mix in the pine nut paste and boiled barley, add the remaining flavoured milk, and blend everything together.

At the end add the aged soy sauce and allow it to soak into the mixture. Then place in the ice-box until ready to serve.

SOY SAUCE GEL

10cl 15 year old aged soy sauce
1.5g xanthan gum

Mix the ingredients in a blender and pour into small bottles.

PHÉBUS

7g Phébus cheese
honey

Take the Phébus cheese from the refrigerator an hour and a half before needed, so it's at room temperature when serving.

Drizzle a few drops of honey over the cheese and six slices of persimmon per person.

PAIRED WINE

1987 Marco de Bartoli Marsala Superiore Oro Riserva, Sicily

[5]

GUANAJA LACTÉE (LIQUID SAVARIN) | CHERRIES | MULLED WINE | PUFFED QUINOA

Dessert: This is a pure taste explosion not only because you put the whole doughnut in the mouth, but also because the chocolate inside the doughnut is liquid! All the other preparations are either made with chocolate or cherries in a kind of mulled wine. Every bite is exciting, surprising—and tasty.



CHOCOLATE FILLING

for the mini Savarin
(makes approx 30 mini Savarins
i.e. 15 doughnuts)

130g Guanaja Lactée Valrhona
250g cream
50cl milk
½ vanilla pod
1g salt
3g cacao powder
5cl sesame oil

Bring the liquids to the boil, then mix together with the rest of the ingredients. Strain. When cold, fill the silicon mould for the mini Savarin, just a tiny bit over the button spot in the center. (Two Savarins are needed to assemble one mini doughnut).

Freeze, take out of the mould and join the two together to form a mini doughnut. While frozen, use a toothpick to dip them in the coating (see recipe below) and make sure the coating is around 60°C.

CHOCOLATE-COATING (for dipping)

330g Guanaja Lactée Valrhona
165g Mycryo cacao butter

CHERRY FONDANT

250g sugar
0.5l cherry juice 100% (without sugar) Van Nahmen
55cl red port-wine
55cl red wine
25cl Crème de Cassis
1.5 tonka beans
3 cloves
17.5cl orange juice
10cl lemon juice
2.5g cinnamon buds
12.5cl grenadine syrup
1.5g sea salt
15g orange zest
20g lemon zest
1.5 vanilla pods

Caramelize the sugar and add all the remaining ingredients. Bring to the boil, remove from the fire, and leave to infuse overnight. Next day, strain and set aside until ready to serve.

CHERRY JELLY

100cl cherry fondant
2.1g agar-agar
tonka beans to taste

Bring to the boil, allow to cool down, then gently mix to the consistency of a gel.

CARAMELISED QUINOA

Heat the quinoa in salted water until it is overcooked. Strain and rinse under cold water, then place on a kitchen cloth leave to dry over night in order to dehydrate.

When needed for the recipe below, fry the quinoa in sunflower oil at 200°C, until the quinoa puffs up.

CHOCOLATE STREUSEL

50g brown sugar
100g almonds (finely grated)
90g wheat flour
20g cacao powder
100g butter
0.5g sea salt

Mix all the ingredients together to the consistency of a dough for shortbread. Bake in the oven on a baking tray like a biscuit at 170°C. Then, cut coarsely and use for the recipe below.

CHOCOLATE MALT

25g Guanaja Lactée (melted at around 45°C)
50g Texturas malt
A drop of sesame oil
A pinch of sea salt

Use a whisk to blend ingredients together. The mix will be used for the recipe below.

QUINOA CRUMBLE

25g chocolate malt (see recipe above)
50g chocolate streusel (see recipe above)
50g caramelised quinoa (see recipe above)

Combine and set aside.

CHERRY SORBET (FOR ONE LITRE)

500g fresh cherries
35g glucose powder
6g Louis François super neutrose gallia (sorbet stabiliser)
30cl cherry fondant (see recipe above)
8cl water
1cl lemon juice
0.5 tonka bean
1g sea salt

Boil the water with the cherry fondant, sugar and sorbet stabiliser. Set aside and leave to cool down. Add the remaining ingredients. Mix and strain. Then place into the ice-cream maker until it freezes, and store in the ice-box.

Before serving, remove from refrigerator and set aside until it melts to a delicate sorbet texture.

MARINATED CHERRIES

Cut the cherries in half and remove the stones. Discard the stones and place the halved cherries in the cherry fondant and allow to set overnight in the refrigerator until ready to serve.

PAIRED WINE

NV Taylor Fladgate 325th Anniversary Tawny Port, Douro, Portugal