



Fresh Rolls



Preparing the Poussin

Blast the poussin with a blowtorch and cut out the ribcage. Season the ribcage well on the bone, fry in nut butter with salt and pepper. Cook the poussin-ribcage with Hot Air at 180°C until it reaches a core temperature of 60°C. Leave the ribcage to rest for 10 mins. and then cut out the poussin breasts (separate wing and joint) . Optional: Smoke the breasts with cherry wood in the Green Egg for 30 secs.

Preparing the Coriander rice paper

Soak the rice sheets in warm water for 10 secs. and place one piece on greased baking paper. Sprinkle with coriander and cover with another sheet of soaked rice paper. Cover with a piece of greased baking paper and press together. Repeat this process four times and chill the Korean rice paper for 30 mins. in the fridge.

Preparing the Avocado puree

Scoop out the avocado with a spoon and mash it with a fork, add sour cream to taste, season.

Rezept für 4

Ingredients for the Poussin

2 poussin, whole
50 g butter
Sea salt / black pepper
30 g cherry wood

Ingredients for the Coriander rice paper

8 sheets of Vietnamese rice paper
10 g coriander, thinly sliced
8 x baking paper
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Ingredients for the Avocado puree

1 Hass Avocado
20 g sour cream
1 x sea salt / pepper

Filling for the Fresh Rolls

100 g cucumber, peeled and cut into strips
1 lime, segmented and the segments halved
20 g salted peanuts, roasted and crushed
4 Belgian endive leaves, halved
1 spring onion, finely chop green part
40 g harissa ketchup
40 g sesame Dressing
60 g mango, thinly sliced



Preparing the Harissa ketchup

Mix all of the ingredients in a blender for 60 secs. until a homogeneous texture is achieved. Season with salt and pepper to taste. Tip: The ketchup can easily be stored for two weeks in a sealable glass container.

Preparing the Sesam dressing

Mix all of the ingredients in a stone mortar to create a creamy sauce.

Anrichten

Remove the baking paper and place the Coriander rice paper on a plate with a serviette. Place all of the ingredients on the rice paper and roll up.

To the video!

Ingredients for the Harissa ketchup

400 g tomato puree
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400 g white wine vinegar
80 g sugar
30 g sea salt
0.5 g ground cloves
10 g porcini powder
2 g harissa, dried
2 g piment d'Espelette
Sea salt / black pepper

Ingredients for the Sesam dressing

60 g sake
30 g toasted sesame paste
10 g shiro miso paste
5 g toasted sesame oil
20 g sugar
20 g mirin
20 g rice vinegar
20 g roasted, chopped peanuts