



# Goat's cheese and juniper cake, pickled red cabbage and vitelotte crème



## Preparing the goat's cheese and juniper cake

Bring the cream, juniper berries and pepper to the boil, remove from the heat, melt the cheese in the mixture and season to taste. Add the eggs, then strain. Pour into silicon moulds, sprinkle with the Pecorino cheese and poach in a double boiler on the Hot Air setting at 200 °C for 20 minutes. Remove from the moulds and leave to cool down slightly.

## Preparing the pickled red cabbage

Bring all the ingredients for the marinade to the boil, leave for 30 minutes to infuse then strain. Pour hot over the red cabbage and leave to marinate in the fridge overnight.

## Rezept für 6

### Ingredients for the goat's cheese and juniper cake

3 dl cream  
120 g goat's cream cheese, crumbled  
5 juniper berries  
5 black peppercorns  
Salt  
3 eggs, whisked  
1 tbsp freshly grated Pecorino cheese

### Ingredients for the pickled red cabbage

5 dl red wine vinegar  
3.5 dl water  
200 g brown sugar  
30 g salt  
2 pcs star anise  
2 cm sliced ginger  
½ tsp coriander grains  
½ tsp of black peppercorns  
1 tsp juniper berries

### Ingredients for the red cabbage foam

500 g red cabbage, very finely chopped  
½ head of red cabbage, juiced  
1 tbsp gin  
1 pinch of salt  
1 pinch of lecithin



### Preparing the red cabbage foam

Shake all the ingredients together until the mixture has turned into a foam.

### Preparing the vitelotte crème

Boil celery in salt water until tender. Boil up milk with juniper berries, add salt and let simmer. Strain it and puree with the steamed celery and the peeled potatoes until very smooth. Add crème fraîche and cassis purée, season to taste and fill into a piping bag.

### Anrichten

## Serving

Turn out the pickled red cabbage onto a plate, position the vitelotte crème and the goat's cheese and juniper cake on the plate and finish with the red cabbage foam. You can also garnish the dish with blue flowers. Cooking level for the goat's cheese and juniper cake

## After pre-heating

20 minutes | Hot Air 200 °C

### Ingredients for the vitelotte crème

300 g celery, peeled and diced

1 dl milk

5 juniper berries

Salt

70 g crème fraîche

150 g blue vitelotte

potatoes, cooked in their skins

30 g cassis purée