

DANI VALENT

Signature Dish Series

Bread

Peanut Butter Butter

Rock Oyster, Saffron Syrup & Blood Orange Oil

Avocado & Trout Roe

The Black Box

by chef Peter Gunn

Bread

45 grams starter
2 grams yeast
200 grams warm water
320 grams flour
20 grams toasted white sesame seeds
1 gram sea salt
black sesame seeds

Method

1. Mix starter, yeast, warm water and flour for 3 minutes.
2. Rest dough for 30 minutes.
3. Add sesame seeds and sea salt and mix for 3 minutes.
4. Transfer dough to prove box and put in prover. Fold every 15 minutes for three turns, then every 30 minutes for three turns.
5. After final turn, transfer to bench and cut 65-70 gram rolls and rest for 20 minutes.
6. Roll and rest again for 20 minutes.
7. Cut and cover with black sesame seeds.
8. Cup and prove overnight in fridge.
9. Remove from fridge and let come to room temperature for 60 minutes.
10. Bake on steam bake at 200°C for 10 minutes, then 7 minutes on dry heat at 185°C.

IDES

Peanut Butter Butter

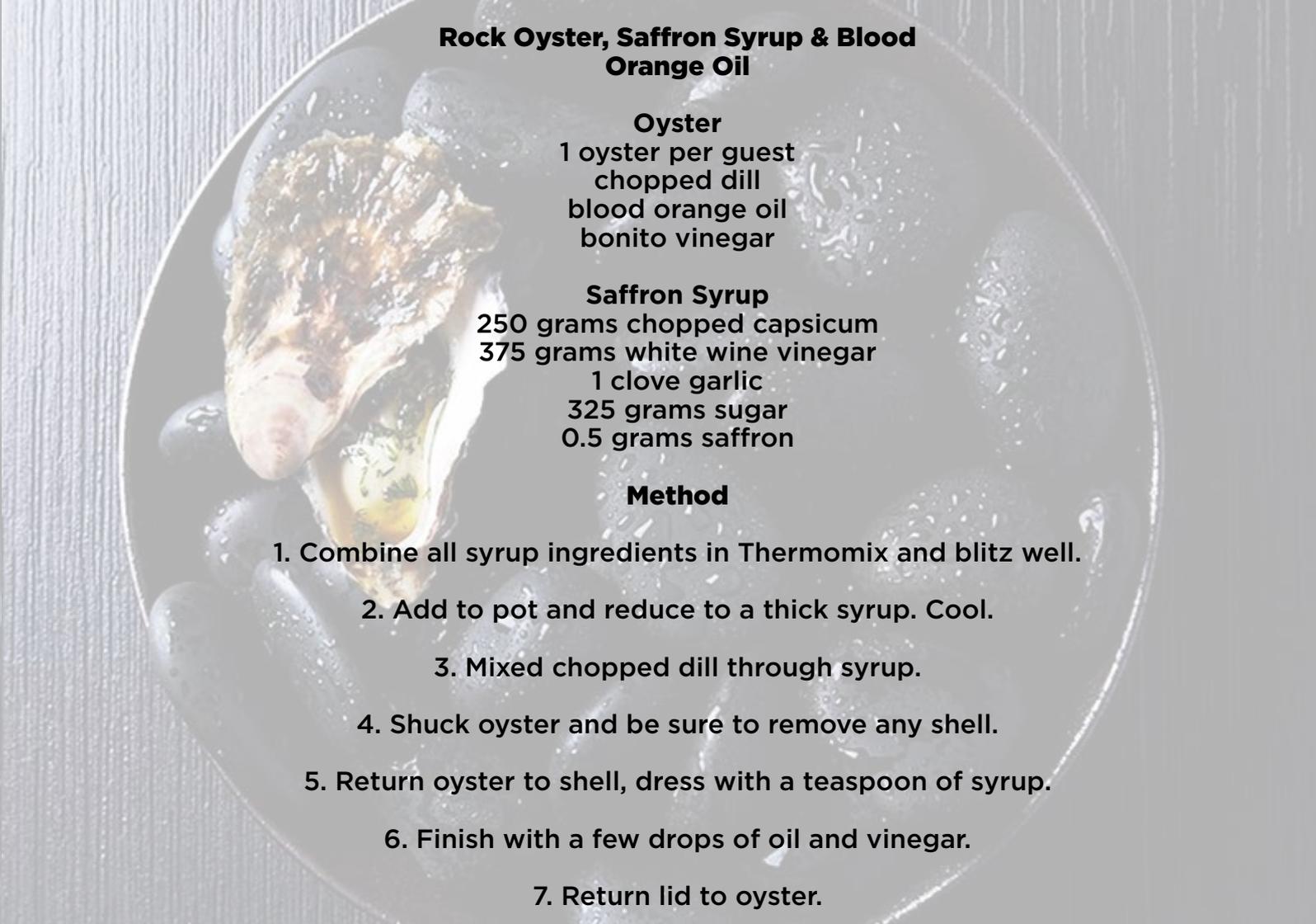
600 grams unsalted butter
300 grams peanut butter
20 grams salt, or to taste

Method

1. Blend ingredients until well combined.

100g of peanuts, butter & salt.

IDES



Rock Oyster, Saffron Syrup & Blood Orange Oil

Oyster

1 oyster per guest
chopped dill
blood orange oil
bonito vinegar

Saffron Syrup

250 grams chopped capsicum
375 grams white wine vinegar
1 clove garlic
325 grams sugar
0.5 grams saffron

Method

1. Combine all syrup ingredients in Thermomix and blitz well.
2. Add to pot and reduce to a thick syrup. Cool.
3. Mixed chopped dill through syrup.
4. Shuck oyster and be sure to remove any shell.
5. Return oyster to shell, dress with a teaspoon of syrup.
6. Finish with a few drops of oil and vinegar.
7. Return lid to oyster.

Method

Avocado & Trout Roe

Chilli Seasoning

20 grams Korean chilli flakes
10 grams flake salt
5 grams ground black pepper

Lime Oil

100 ml extra virgin olive oil
zest of 1 lime

Tomato Juice

2 kg beef steak tomatoes
35 grams sea salt
80 grams sweet apple vinegar

Tomato Jelly

200 grams tomato juice
1 leaf gelatine
2 grams agar
few drops lime oil

Roe and Avocado

15 grams golden trout roe
or
7 gram tomato concasse + 3 grams finger
limes

Chilli Seasoning

1. Combine ingredients and set aside.

Lime Oil

2. Place olive oil and lime zest in Thermomix and warm for 1 hour at 60 degrees on slow speed. Strain and set aside.

Tomato Juice

3. Chop tomatoes, add ingredients, mash together and leave to marinate for 1 hour in fridge.
4. Hang in muslin to drain over a bowl, reserving liquid.

Tomato Jelly

5. Place tomato juice and agar in a pot. Bring to boil, cook for 1 minute.
6. Take off heat, add gelatine. Mix well and strain through sieve.

Roe and Avocado

7. Slice avocado into halves and remove pits.
8. Place a small amount of roe in avocado cavity. Top with jelly liquid. Set and cool.
9. Peel skin from avocado and burn avocado flesh with a blowtorch.
10. Cool and then slice into wedges, ready to serve. Brush with lime oil and sprinkle over seasoning.
11. Serve with 15g of tomato juice with a dash of lime oil.

The Black Box

White chocolate - 700g
Cocoa butter - 200g
Black food colouring powder - 2g
Spray oil - 1 bottle
Liquid nitrogen - 4lt
Cocoa butter - 200g
Food colouring - 1g

Naked ginger finely diced - 8g
Fresh honeycomb - 20g

Mango - 100g
Champagne - 50g
Passionfruit chocolate - 100g
Cocoa butter - 100g
Liquid nitrogen - 500g

Cream - 125g
Candied mixed peel - 62g
Ginger biscuit crumb - 37.5g
Sugar - 18.25g
Honey - 18.25g
Salt - small pinch
Egg whites - 1

Cream - 90g
Icing sugar - 6g
Honey - 2.5g
Cinnamon powder - 0.25g

Butter - 60g
Golden syrup - 87g
Brown sugar - 33g
Egg - 1 half
Plain flour - 180g
Baking soda - 4g
Ginger powder - 5g
Cinnamon powder - 3g

Egg whites - 35g
Sugar - 70g

Method

Box

- Melt 400g of the white chocolate, cocoa butter and colouring to 45 degrees
- Drop temp to 30 degrees and add remainder of the white chocolate
- Mix through until no lumps and check temper
- Spray box moulds lightly with oil
- Fill a container with the liquid nitrogen and fill a mould with nitrogen, roll around and pour out
- Ladle the chocolate mix into the mould and roll around creating a thin layer and pouring out
- Quickly fill up the mould again with nitrogen to set the chocolate
- Set in the fridge for 1 hour
- Once set nicely remove the excess chocolate around the edge by bending the sides down and putting back in the fridge so the chocolate doesn't get warm
- Once all done by grabbing the sides of the mould you can pull it down removing the box cleanly
- Once all removed, against a warm surface place the box down on the open side to equally flatten
- Set once again in the fridge
- Melt the second batch of cocoa butter and colouring gently and mix thoroughly
- Add it to a spray gun
- Take boxes out of the fridge and lay them on a wire rack against tin foil to not get the spray everywhere
- Gently spray the boxes covering all over and set finally this time in the freezer

Gingerbread Stars

- For the gingerbread melt butter, sugar and golden syrup together
- Cool down and add the egg and beat together
- Sift in flour, baking soda, cinnamon and ginger and mix together
- Knead together and roll out to 1.5mm thick
- Freeze the sheets, to make the stamping process easier
- Cut star shapes out 12 per person and keep all trim
- Bake the stars and the trim at 155 degrees with no fan for 8 mins
- Store in an airtight container.

Meringue Buttons

- Cook egg whites and sugar over a bain-marie stirring until 72 degrees and ensuring the sugar has dissolved
- Add to Kitchenaid and whisk on medium-low until the mixture has completely cooled, looking for a semi soft peak
- Add to a piping bag with a 3mm nozzle and pipe out into little callets
- Put into dehydrator and dry out for 1 hour
- 20 meringues per person

Raspberry Segments

- For the raspberries put them into a metal container and fill with the liquid nitrogen
- Once completely frozen strain them off and put in between a clean tea towel and crush with the back of a pot
- Sieve out with a spider to remove excess dust and portion 3g per person into little cups and keep in the freezer

Rosemary Sherbet

- Dehydrate the rosemary overnight and strip from the stalk
- In the Thermomix blitz the rosemary, salt, citric acid and sugar

Mango and Champagne Puree

- Blitz the mango and champagne with a stick blender until smooth and pass through a chinois, season with some of the rosemary sherbet
- Pour into 2x2cm square moulds and freeze
- Pull out of freezer and remove from moulds and keep stored in the freezer
- Melt the passionfruit chocolate and cocoa butter and whisk together until emulsified
- Set a metal container up with the liquid nitrogen
- Using a skewer, pierce one of the mango pieces in the centre and dip in nitrogen for 2 seconds, then dip into the chocolate mix fully covering it and dripping off any excess then quickly putting back into the nitrogen for 3 seconds ensuring it's fully set
- Finally store in a container and leave it in the fridge to defrost so the centre is liquid

Mixed Peel Parfait

- whip cream till semi-stiff peaks
- heat honey to 120 degrees
- whisk whites with pinch of salt
- add sugar slowly then honey slowly and whisk until completely cool (5 min) the eggs and honey must be ready at the same time, otherwise the eggs will not pasteurise
- fold together cream and meringue
- fold in biscuit (the baked off trim from the gingerbread stars, which has been blended until fine) and mixed candied peel
- freeze and portion into 4x4x0.5cm square squares

Cinnamon Cream

- whisk cream, icing sugar, cinnamon and honey until soft peaks and reserve in the fridge

To assemble

Take out the box from the freezer upside down. Add 12 gingerbread stars, 20 meringue buttons, 2g of diced ginger. Add a small pinch of rosemary sherbet to the frozen raspberries and add into the box. Next put in 5g of fresh honeycomb and the mango and champagne square. Add a small teaspoon of the cinnamon cream and then top it off with the citrus peel parfait. Take a plate from the freezer and flip the box carefully right in the centre ready to be smashed.





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IDES

