

TOWN & COUNTRY

FINE FOODS

SERVING THE PROFESSIONAL SINCE 1984

WHIPPED SMOKED COD ROE WITH LIME CAVIAR



COMPOSITION

Smoked Cod Roe mix in piping bag

20 LRN Sesame Cones

Fingerling lime

RECIPE (20 PIECES)

SMOKED COD ROE MIX

50g Sliced white bread soaked in milk and Squeezed dry

75g Peeled Cods Roe

Juice of 1 Lemon

1 Clove of Garlic Crushed

1 Desert Spoon Dijon Mustard

250ml Vegetable Oil

75 ml Olive Oil

40g Natural Yoghurt

Salt & Pepper to taste

METHOD

1 Blend all ingredients in thermo except oil

2 add oil gradually to form an emulsion and Season

FINISHING

Fill Cones with Mousse

Extract Lime Caviar from limes

And garnish

Serve