ASPARAGUS MOUSSE ON SLUMBER PARSLEY BREAD AND ASPARAGUS TIPS

Ingredients:

ASPARAGUS MOUSSE

Fresh panna 600g

Asparagus lexicon 550g

Jelly 20G

Boiled potato 50g

Salt Q.b.

PARSLEY BREAD

Parsley 75g

Seed oil 50g

Water 200g

Mais starch 37g

Melted butter 25g

Salt

CUTTLEFISH CRUST

 Cuttlefish 200g

Procedure

ASPARAGUS MOUSSE: BLEND THE ASPARAGUS IN THE BIMBY. ADD IN A BOWL WITH THE CRUSHED POTATO AND INCORPORATE WELL WITH THE WHISK. ADD THE SOAKED AND MICROWAVED FISH GLUE WELL. ADD THE CREAM FROM THE BOTTOM UP. WHEN EVERYTHING IS WELL INCORPORATED PUT IN MOLDS AND THEN IN FREZZER AND REMOVE 30 MINUTES BEFORE THE HANGING REMOVE FROM THE MOLDS AND PLACE ON THE PLATE WITH UNDER THE PARSLEY BREAD.

PARSLEY BREAD: BLANCH THE PARSLEY LEAVES AND BLEND WELL. IN A BOWL ADD THE PARSLEY SMOOTHIE WITH ALL THE OTHER INGREDIENTS AND BLEND WITH THE MINI PINNER. THE COMPOUND MUST BE LIKE THAT OF A CRESPELLA. COOK THE A REGULAR TREMPER SALTIERE BY DEHYDRATING WELL. THE RESULT WILL BE A CRISPY, NET-EFFECT BREAD

SLED CRUST: BLEND THE CUTTLEFISH, PUT A SLUFF ON A SHEET OF BAKING PAPER PASSED WITH OLIVE OIL AND ON TOP OF ANOTHER SHEET OF BAKING PAPER WITH OLIVE OIL. THEN PLACE ON TOP OF A CUPCARE AND CRUSH SLOWLY TO MAKE IT THIN AND EVEN. PLACE IN THE OVEN AT 100 DEGREES UNTIL CRISPY. REMOVE FROM THE OVEN PAPER AND PLACE IN PIECES ON THE PLATE.

SERVE THE DISH WITH ASPARAGUS TIPS.