

Supplements

Black Truffle Explosion

Parmesan, Black Truffle

Please note: The ravioli are still uncooked.

1. Bring a small pot of water to a simmer, carefully transfer only the ravioli to the water, leaving the cornmeal in the container.
2. Simmer the black truffle explosions (ravioli) gently for 6 minutes.
3. Melt the **Butter** in a small bowl or pot. Carefully remove the explosions from the water with a slotted spoon and transfer to the butter. Let the ravioli cool down for 5 minutes.
4. Transfer the explosions to a spoon, placing the rounded side down.
5. Place the **Romaine Lettuce** and **Parmesan Cheese** on top of the ravioli.
6. Eat in **ONE BITE** with your lips firmly sealed.

CAUTION:

Eating the ravioli directly out of the simmering water **WILL** burn your mouth.

Tempura Pacific Prawn

Spicy Chipotle Mayonnaise

1. Remove the **Chipotle Mayonnaise** from the tin and place the prawns in the container into the preheated oven for 10 minutes or until hot.
2. Using your stove top burner (or lighter), torch the end of the cinnamon stick until it is glowing and starts to smolder. Be careful not to touch the end.
3. Dip the warm prawns into the mayonnaise and enjoy the aromatic element from the cinnamon, using the cinnamon stick as a utensil.

Foie Gras Terrine

1. Remove the lid and **Foie Gras Mousse** from the **Foie Gras & Brioche**. Place the original tin, with the brioche, in your preheated oven for 10 minutes or until warmed.
2. Pour the **Dressing** into the container with the frisée and gently mix until evenly coated.
3. Spoon the **Foie Gras** on to a medium plate or bowl, or serve from the original container.
4. Use the **Apple Butter** as a condiment alongside the Brioche & Frisée salad.

Hot Potato - Cold Potato

Parmesan, Périgord Black Truffle, Chive

Note: This is a time sensitive course, so you will want to eat it as quickly as possible after assembly. The experience is in the temperature contrast!

To assemble:

1. Remove the paraffin **Wax Bowls** from the container. Note that on the underside of the container's lid are two pins.
2. Using a pin, pierce the bowl about ¼ inch from the rim from the outside of the bowl, piercing to the inside. The pin should be at roughly a 50° angle facing upwards, being careful not to squeeze the bowl, as it can break.
3. Slide 1 **Parmesan** cheese chunk, 1 butter cube, and 1 chive length onto the pin, spacing them about ¼ inch apart.
4. Remove the lid from the container with the **Potato Sphere and Butter** in it and place in the microwave on high for 1 minute, or until butter is bubbling and very hot.
5. Pour the chilled **Truffle Soup** into the wax bowls.
6. Spoon the potato sphere out of the butter onto a paper towel lined plate to drain.
7. Quickly spear the potato sphere onto the end of the pin. *Be sure that the tip of the pin does not pierce through the top to avoid a potential pin prick.
8. Place the slice of **Black Truffle** on top of the potato sphere.

To Eat:

1. Pick up the wax bowl carefully with one hand, and with the opposite hand gently pull the pin down to remove it from the bowl, allowing the hot potato sphere to submerge in the cold soup. Be careful NOT to squeeze the wax bowl too firmly as it will break. Also, please do not eat the wax bowl.
2. Once the pin is removed and the potato sphere is in the potato soup, treat the wax bowl as you would an oyster on the half shell. In one gulp, drink the soup from the wax bowl making sure to get the liquid and the garnishes all at the same time.