

Sous Vide neck of lamb with sweetbreads and sweet potato

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Ingredients

Neck of lamb (sous vide):

4 necks of lamb
500 g sweetbreads
Transglutaminase
1 onion
2 cloves of garlic
1 piece of galangal
1 carrot
Mustard seeds
Caraway seeds
Citrus thyme
Parsley
Lemon balm
50 ml sherry
200 g poultry stock
200 g lamb jus
Grapefruit peel
Lime spritzer
Olive oil
Salt

Saddle of lamb:

1 saddle of lamb
Lamb tatar:
1 lamb fillet
Salt and lemon shell (75 % salt / 25 % sugar and spice, 1 month in a box)
Mustard
Olive oil
Salt
Sancho pepper
Matsagae algae placed in water and cut into small pieces
Fermented pepper
100 g Mung beans, raw (100 g beans 1l

Preparation

Neck of lamb (sous vide):

Salt and fry the neck of lamb. Initially keep the sweetbreads in the refrigerator. Cut the onion, carrot, galangal and garlic into small pieces and fry them. Deglaze with the sherry. Add the rest of the ingredients and vacuum together with the neck of lamb. Cook for 24 hours at 65 °C in the **fusionchef** sous vide water bath. Next day cut the cooked neck on the side in the collagen and scatter the transglutaminase on it. Salt and add the pieces of sweetbreads. Scatter the transglutaminase again and wrap securely in foil. Vacuum the roll and cook sous vide for 30 minutes at 65 °C in the **fusionchef** water bath. Place in iced water immediately after cooking and leave to cool. Slice.

Saddle of lamb:

Remove the saddle of lamb, cut and cook in the "La Vie" style in the oven at 120 °C. Spread with butter and turn every five minutes. After resting, fry and salt.

Lamb tatar:

Soften the beans in 1 l of water for 24 hours. Change the water three times during this period. Cut the lamb into fine pieces and add the ingredients carefully to taste.

Lamb lasagna:

Make a glagage of one part butter, one part lamb jus and xanthan.

Sweet potato balls:

Make 6 g balls out of the sweet potatoes. First press them out with the cutter and then roll them into 6 g balls
Vacuum the balls with the other ingredients and steam in the oven for 20 minutes at 100 °C. Place the vacuum bag into ice water immediately after cooking.

Juice from sorrel:

Juice the ingredients together.

Sorrel meringue:

Froth up the ingredients a la minute in service.

Buffered amaranth:

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water, change water three times, 24 hours)
Shichino (Japanese spice powder)

Lamb lasagna:

125g lamb jus
125g butter
0.7 g Xanthan

Sweet potato balls:

1 sweet potato
Nut butter
Lardons
Chicken stock
Quince vinegar
Lemon melissa
Salt
Pepper

Juice from sorrel:

6 packs of sorrel
2 Granny Smith apples

Sorrel meringue:

200 g sorrel juice
100 g yoghurt water from hanging yoghurt
100 g spinach juice
Lemon juice
70 g meringue (bought, mixed)
120 g egg whites
Buffered amaranth
Amaranth
Poultry stock
Marinated sweet potato strips
1 sweet potato
75 % grapefruit juice
25 % lemon juice
Fresh lemon melissa
Grapefruit zest
Olive oil
Salt
Sugar
White balsamic vinegar
White soy sauce

Sweet potato base:

Sweet potato
Salt
Sugar
Olive oil
Sweet potato in garlic mayonnaise
Sweet potato base
Confit of garlic
Quince vinegar
Salt, sugar
50 % sunflower oil

Boil the amaranth in the poultry stocks until soft. Spread on a sprat and dry. Deep fry the dried amaranth and then dry again.

Marinated sweet potato strips

Cut the sweet potatoes in a slicing machine first into thin slices and then into strips measuring 2.5 x 10 cm. Mix the remaining ingredients to make a marinade, vacuum with the strips of sweet potato and leave for 24 hours.

Sweet potato base:

Peel the sweet potatoes and bake in the oven in aluminum foil. Place in the Thermomix, mix, strain and add the remaining ingredients to taste.

Sweet potato in garlic mayonnaise:

Mix the sweet potato base and garlic. Mix to taste and with the oils to form a garlic mayonnaise.

Comte cheesecake:

Mix the sweet potato base, ricotta, Comte and creme fraiche in the Thermomix at a temperature of 70 °C. Add the remaining ingredients and continue to mix. Pour the mixture onto the base of a mold. Cook at 150 °C in the water bath for 2 hours. Leave to cool and cut out.

Sweet potato rings:

Cut the sweet potatoes using the slicing machine at 0.5 setting. Cut 2.5 cm slices over the full length of the sweet potato. Make a marinade using the remaining ingredients. Bring this to the boil, add the sweet potato strips and simmer. Take a ring, spray it with non--stick spray and wrap it in parchment. Spray it again. Now place the strip on a piece of kitchen roll and dab it dry. Wrap around the ring and place on the end of the strip. Finish in a dryer for 30 hours.

Grapefruit risotto:

Cut the grapefruit and place it in nitrogen. When it is frozen hard, breaking to individual segments and store in the foster. When ready to serve, warm briefly with lamb jus.

Ricotta / Comte cream:

Place the ingredients in the Thermomix at 60 °C to a smooth mixture and add xanthan if necessary to adjust consistency.

Sweet potato cannelloni:

Cut the sweet potato into thin slices, blanch and dab dry. Cut the Comte into thin slices and place it on the sweet potato slices. Make a smooth mixture from the remaining ingredients. Place the mixture on the sweet potato-comte mat and roll into a cannelloni. Deep fry the cannelloni and cut into 2 cm pieces. Defrost for service.

Wheatgrass yoghurt:

Mix the ingredients together.

Wheatgrass gelee:

Make a gelee from the ingredients.

This recipe was kindly provided by Thomas Bühner.

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50 % olive oil

Comte cheesecake:

Base:

125 g goat butter

150 g wheat cookies mixed to a powder

30 g Malto

Salt

Cheese mixture:

200 g sweet potato base

50 g ricotta

50 g Comte (microplane)

50 g creme fraiche

20 g butter

2 eggs

Grapefruit zest

Salt

Sugar

Sweet potato rings:

Sweet potatoes

200 g pumpkin juice

30 g Quinn's vinegar

50 g grapefruit juice

75 g maltodextrine

750 g sugar syrup

Salt

Grapefruit zest

Grapefruit risotto:

1 grapefruit

Ricotta / Comte cream:

250 g Ricotta

75 g Comte rubbed with a microplane

50 ml poultry stock

Lemon juice

Salt

Lemon zest

Sweet potato canneloni:

Sweet potato

Comte

Ricotta

Lemon melissa powder (leaves dried and ground)

Lemon melissa oil 350 g neutral oil

50 g olive oil

100 g lemon melissa sous vide

Confit of sweet potato brunoise

Wheatgrass julienne

Lemon melissa julienne, salt, olive oil

Wheatgrass yoghurt:

2 parts hung yoghurt (on a cloth in a cool

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store)

1 part wheatgrass juice

Wheatgrass gelee:

100 g wheatgrass juice

100 g mineral water

1 g gellan