

Grisons taste archives



Ham, goat cheese and onions

Ham drops

50 g cooked ham, diced
150 ml cream
1 shallot, cut into brunoise
1 teaspoon Pommery
mustard
1 leaf of gelatine
100 ml ham stock
5 g vegetarian gelatine
[Sosa]

Sweat the shallots in a bit of butter. Add the ham and pour in the cream. Add the gelatine. Mix and season with salt, pepper and mustard. Pour into small half-moon moulds and freeze. Bring the ham stock and gelatine to the boil and immerse the frozen ham drops in the mixture. Allow to thaw.

Ham stock

1 l chicken stock
200 g cooked ham
100 g belly of pork, cooked and smoked
3 egg whites
Bay leaf

Mince ham and pork belly in the meat grinder, add chicken stock and egg whites and simmer until clear. Carefully strain through cloth, simmer to reduce a little and season to taste.

Ham vinaigrette

2 tablespoons ham, brunoised
1 teaspoon shallots, finely diced
1 teaspoon chives, finely chopped
White balsamic vinegar
Salt, pepper

Olive oil
1 teaspoon bouillon

Mix all ingredients.

Goat cheese ice cream

300 g milk
30 g cream
20 g sugar
7 g pectin
15 g milk powder
3 soaked gelatine leaves
30 g glucose
400 g goat cheese

Boil first five ingredients; add gelatine and glucose. Allow to chill and then add goat cheese. Season to taste with salt and pepper. Deep freeze mixture in Pacojet beakers and pacotise briefly before serving.

Cheese foam

200 ml water
100 g goat cheese, grated
1 pinch soy lecithin

Bring water and cheese to the boil, allow to simmer and then strain through a fine sieve. Add soy lecithin and foam together.

Fresh goat cheese

Use spicy cheese, depending on preferences.

Stewed onions

50 g sugar
2 large onions
50 g white wine vinegar
350 ml broth
50 ml jus
Salt, pepper
1 bay leaf
½ star anise
1 clove

1 juniper berry
10 mustard seeds

Caramelise sugar. Halve onions and add. Deglaze with wine vinegar. Add broth, jus and spices. Simmer onions until soft. Strain stock and reduce once again. Finally, glaze onions in stock.

Pickled shallots and pearl onions

2 shallots, grated
5 pearl onions, pieces and whole
60 ml water
33 ml white balsamic vinegar
Salt and sugar

Boil water, vinegar, salt and sugar. Add shallots and bring to boil again. Conserve in a jar.

Onion confit

40 g brown sugar
50 g butter
200 g shallots
White balsamic vinegar
1 small star anise
1 bay leaf
1 clove
1 juniper berry

Caramelise sugar. Add butter and diced shallots. Deglaze with vinegar. Add spices and stew, covered, until soft.