

Alexandre BOUSQUET



Alexandre BOUSQUET, born in Lavour in 1972

Restaurant

L' Atelier de Gaztelur

France | Newly Opened

Chemin de Gastelhur 64200 ARCANGUES, FRANCE

www.gaztelur.com

Position

Head chef and owner (since the end of 2015)



Oysters in yuzu jelly

Ingredients for 4 servings

12 oysters

Yuzu jelly

70g fresh yuzu juice

50g mineral water

20g oyster stock

1.5 gelatine sheets

Pomegranate mousse

300g pomegranate juice

15g grenadine syrup

210g cream

Juice of ½ lemon

3 gelatine sheets

Garnish

1 chopped shallot

¼ bunch of chives

zest of 1 yuzu

10g sweet rice vinegar

with yuzu juice

10g yuzu ponzu

10g olive oil

Directions

Preparation

Poach the oysters in their shells in water for about 10 seconds, open them, put them to one side and clean the shells.

Pomegranate mousse

Mix the pomegranate juice, grenadine syrup, lemon juice and cream, heat 1/3 of the mixture and add the gelatine. Mix the both liquids together and put into a siphon with 2 gas cartridges, put in a cool place.

Yuzu jelly

Mix the yuzu juice, mineral water, oyster stock, and add the gelatine.

Garnish

Mix the shallot, yuzu zest, chives and season with the olive oil, yuzu vinegar, and yuzu ponzu.

Finish

Take the cleaned shells, put 1 coffee spoon of the yuzu garnish and then an oyster. Pour over the jelly and put in a fridge.

To finish, siphon the pomegranate mousse for decoration.



Raw sea bass tartare with yuzu

Ingredients for 4 servings

400g sea bass fillet

1 red onion

chives, olive oil, salt and pepper

Marinade

90g honey

50ml RICARD pastis

30g white wine

60g mineral water

140g white vinegar

2 bird's eye chili

4g salt

30g olive oil

Tuiles

5g butter

20g sugar

85g flour

100g white vinegar

1 squid ink sachet

fennel seeds

Vinaigrette

15g tapioca

15g sweet rice vinegar

with yuzu juice

10g yuzu vinegar

10g olive oil

salt



Directions

Tartare

Cut the sea bass fillet into small, equal-sized cubes. Mix the tartare with the chives and olive oil, put in a cool place.

Red onion marinade

Mix the marinade ingredients and boil. Cool and add red onion petals. Marinade them for about 2 hours.

Tapioca vinaigrette

Cook the tapioca for about 10 min in boiling water and cool. Mix the yuzu juice, yuzu vinegar and the salt then beat with the olive oil. Add the tapioca and leave for about 1 hour.

Squid ink tuiles

Melt the butter and sugar together and mix the flour and vinegar. Wait for both to be at room temperature then mix them and add the squid ink. Leave for about 1 hour. Shape the tuiles with a chablon mould of 3cm circles. Sprinkle fennel seeds and bake them in an oven for 1 hr at 100°C and another 30 min at 120°C.

Finish

Season the tartare with salt and place on a plate, put a red onion petal and a squid ink tuile on it. Surround with the tapioca vinaigrette. Decorate to taste.

Banka rainbow trout

Ingredients for 4 servings

4 thick Banka rainbow trout slices
½ white cabbage
4 oyster mushrooms
salt
pepper
olive oil
thyme
yuzu zest

Yuzu butter
150g fresh yuzu juice
250g butter
100g cream
salt
pepper
sugar

Fresh Herbs
chervil
basil
chive
tarragon
parsley

Directions

Preparation

Finely slice the white cabbage and fry in the olive oil, season and put to one side.

Cut the mushrooms into strips and stir-fry with the olive oil, season and put to one side.

Cook the trout gently with the olive oil at 65°C for about 10 min with the thyme and yuzu zest.

Yuzu butter

Heat and reduce the yuzu juice by 3/4 with the salt, sugar and pepper. Add the cream and whisk with the butter. Put in a siphon and keep in a bain marie.

Finish

Place the white cabbage in the center of the plate and position the trout on it. Make a salad with the herbs and place it on the trout then add the mushrooms. Place the yuzu butter with a siphon.



Rum baba and yuzu

Ingredients for 4 servings

Baba dough
250g fine wheat flour
4g salt
25g honey
30g candied yuzu
100g butter
25g fresh yeast
1 vanilla pod
250g eggs
zest of 1 yuzu

Baba syrup
600g water
500g sugar
peel of 2 yuzus
zest of 2 oranges
60g fresh yuzu juice
1 vanilla pod
180g dark rum

Matcha ice cream
500g milk
5 egg yolks
120g sugar
25g green matcha tea
100g cream

Directions

Baba dough

Place the butter, flour, salt, honey, vanilla, yeast, yuzu zest and candied yuzu and the eggs in a mixer. Spin very fast for around 4 min. Mould the baba dough in cylindrical moulds and leave them to prove. Cook the babas in an oven at 180°C for 12 min and at 150°C for 8 min.

Baba syrup

Boil the water, sugar, yuzu peel, orange zest, yuzu juice and the vanilla, then add the rum.

Matcha ice cream

Beat the egg yolks and sugar until whitened. Pour the boiled milk over the whitened yolks and add the matcha tea. Cook at 84°C then add the cream. Put them in a Paco bowl and leave in a very cold place. At the right time grind the ice cream.

Finish

Soak the baba in the hot syrup for 6 to 8 min then strain. Cut the top and place the baba in the centre of a plate then a ball of the matcha ice cream on top and a few drops of whipped cream.

