



Eric  
JAMBON

Eric JAMBON, born in Lyon in 1964

Restaurant

Domaine des Séquoias

France | Michelin ★ (since 2014)

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Position

Head chef and owner (since 2000)

Tourteau crab, apple, yuzu sorbet

Directions

Tourteau crab

Season the mayonnaise with the iced broth. Mix the crab meat and the mayonnaise, season to taste. Add the yuzu zest, mix and put in a cool place.

Yuzu sorbet

Zest the yuzu with a Microplane zester. Put the yuzu fruit into a juicer. Strain the juice, pour the juice over the yuzu zest.

Mix the Super Neutrose with the dry sugar. Add glucose and water. Bring to a boil to thicken.

Add the zest, mix well. Leave to become syrupy and thicken. Pour the resulting syrup into the yuzu juice.

Mix with a hand mixer. Leave to thicken and cool and hand mix. Place into the Pacojet bowls, leave to harden.

Finish

Grind the yuzu sorbet in the Pacojet or with a sorbet maker. Create a yuzu sorbet quenelle and place onto a diced raw apple on a plate. Shape the seasoned crab meat into a circle and season with the ume plum sesame. Finish off with some yuzu zest and a slice of round-cut apple.

Ingredients for 4 servings

Tourteau crab

100g Tourteau cram meat  
mayonnaise  
iced broth  
yuzu zest  
salt and pepper

Garnish

ume plum flavoured sesame  
fresh yuzu zest, 1 apple

Yuzu sorbet

(recipe for 1 Pacojet bowl)  
1 litre yuzu juice  
3 fresh yuzu  
230g sugar  
115g glucose  
115g water  
5g Super Neutrose  
sorbet additive



Directions

Yuzu vinaigrette

Mix the yuzu juice, the white balsamic vinegar, salt and pepper, and olive oil. Put to one side.

Scallops

Slice scallops into 2mm thick.

Marinate in the yuzu vinaigrette for about 20 minutes.

Turnip rooted chervil

Peel and cut 1mm thick slices.

Cover with a dampened paper and place in the fridge.

Yuzu mousse

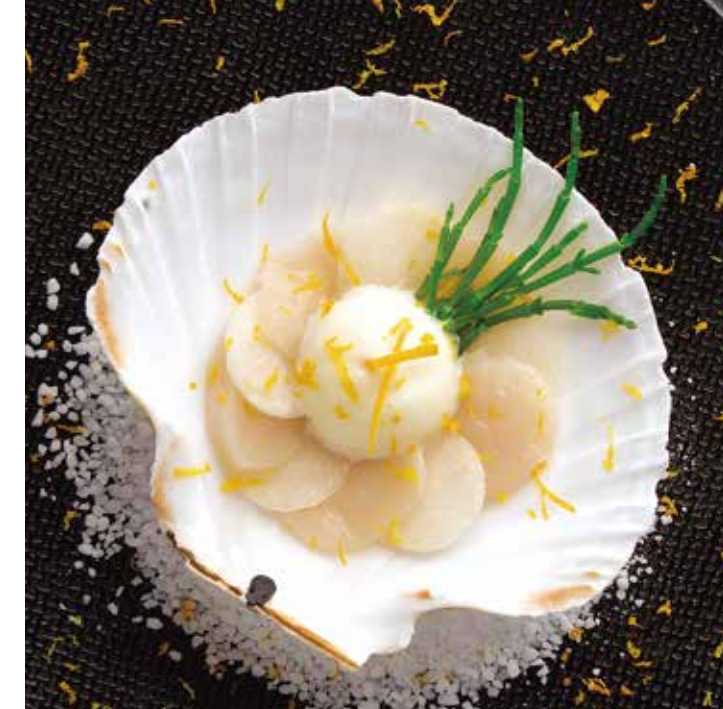
Mix the cream and the yuzu juice.

Season to taste and place into siphon.

Prepare 2 gas cartridges. Put into a siphon.

Finish

Put a handful of coarse salt on a plate and place a well-cleaned scallop shell. Create a rosette by putting scallop and chervil slices alternately. Position a yuzu mousse on top of the rosette and finish off with some marsh samphire. Grate the yuzu zest over the plate.



Ingredients

king scallops  
turnip rooted chervil

Yuzu mousse  
100g yuzu juice  
800g single cream  
salt and pepper

Garnish

coarse sea salt  
marsh samphire  
yuzu zest

Yuzu vinaigrette

¼ yuzu juice  
¼ white balsamic vinegar  
½ olive oil  
salt  
pepper

King scallops, yuzu vinaigrette,  
turnip rooted chervil, yuzu mousse and fresh yuzu

## Yuzu soy sauce glazed pigeon, asparagus, squash

### Ingredients for 4 servings

**1 bottle of yuzu ponzu**  
**1 pigeon**  
**carrots, onions**  
**1 red squash**  
**asparagus tips**  
**chopped hazelnuts**

### Directions

#### Red squash purée

Wash the red squash well. Cook the diced onions and carrots in a saucepan until soft. Cut the unpeeled red squash into cubes and cook them with water just enough to cover. Put the squash in a blender.

#### Pigeon

Cut the pigeon fillets. Season the pigeon fillets and marinate for 6 hours in yuzu ponzu. Cook the fillets on the skin and glaze regularly with yuzu ponzu.

#### Asparagus

Marinate the asparagus tips in the yuzu ponzu.

Cook on a tray in the salamander grill.

#### Finish

Position a large scoop of red squash puree then spread out with a spoon. Place the pigeon fillet. Position the asparagus tips. Add the hazelnuts.



## Yuzu yogurt and dried yuzu

### Ingredients for 12 yogurt pots

**1 litre of whole milk**  
**2 natural yogurts**  
**yuzu essence**  
**100g sweet condensed milk**  
**1 vanilla pod**  
**1 caldron cooked yuzu jam**

### Directions

#### Yogurt

Mix the milk, yogurts, condensed milk and vanilla and 20 drops of yuzu essence. Place a spoonful of caldron cooked yuzu jam at the bottom of the pots. Pour the mixture in the pots. Cook at 45°C for 8 hours. Cool for at least 2 hours.

#### Finish

Serve the yogurt with a slice of dried yuzu.

