

Xavier TAFFART

Xavier TAFFART, born in St Georges de Didonne in 1972



Restaurant

L'Aquarelle

France | Michelin ★ (since 2010)

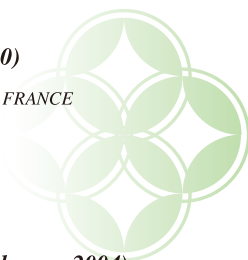
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From this position

Head chef and owner (since February 2004)



Foie gras brulee with muscovado sugar, rice vinegar and sweet sake “amazake”, black fungus pulp

Ingredients for 4 servings

Foie gras

1 foie gras
100g muscovado sugar

Mushrooms

100g black fungus
50g white shimeji mushrooms
1 piece of ginger
100ml rice vinegar
300ml amazake
onion, 100g butter

Fond blanc

1 chicken, 100g onion
100g carrot, 100g leek
50g smoked garlic
thyme, bay
rosemary
kombu seaweed
black fungus

Groceries

50g yuzu jam
sea fennel
salt, pepper, sugar

Directions

Foie gras

Open the foie gras into two and season all over, close again. Singe it all over with a kitchen torch and coat with muscovado sugar. Singe again. Put in kitchen paper making a rectangular shape. Leave for at least 12 hours in the fridge.

Fond blanc

Prepare the stock, fond blanc. Put to one side. Add the black fungus and kombu seaweed. Infuse.

Shimeji mushrooms

Cut off the mushroom heads and plunge them into the mixture of hot rice vinegar and amazake. Put to one side.

Mashroom pulp

Clean the black fungus several times in different waters. Sweat the onions with the butter and ginger. Add the mushrooms. When the water has evaporated, add the rice vinegar and amazake. Mix the pulp with the butter. Place in a piping bag.



Roasted calf sweetbread, polenta, yuzu and salsify

Ingredients for 4 servings

Meat

3 whole calf
sweetbread
50ml milk
2 liters water

Vegetables

1 bunch of salsify
1 sweet onion
Groceries
10ml olive oil
2 litres fond blanc
1 leaf of laurel
1 sprig of thyme
1 fresh yuzu

2g smoked tea
3g ascorbic acid
coarse salt
Japanese panko breadcrumbs

Yuzu sauce

250g yuzu juice
250g water
20g pectine NH

Polenta

250g cornmeal
1.5 litres water
1g smoked tea

Directions

Salsify

Peel the salsify and plunge them into lemon water. Saute sweet onion (mirepoix), laurel, thyme until wilted, then deglaze with a fond blanc. Add the salsify and the ascorbic acid. Cook for 10 minutes. Leave it to cool down and then preserve in the fridge.

Finish

Place some drops of mashroom pulp on the plate.
Position the white shimeji mushrooms, yuzu jam quenelles, the sea fennel and the slice of singed foie gras.
Pour the stock with kombu and black fungus all around.



Yuzu sauce

Bring the juice to a boil, add water and the pectine. Cook for 5 minutes, preserve in a pipette in a bain-marie at 65°C.

Polenta

Bring water to a boil. When it boils, pour the ingredients and cook it for 1 hour at a slow heat. Put on a tray to cool it. Cut in small dices of 0.5 cm by 0.5 cm.

Calf sweetbread

Soak the sweetbread in the mixture of water, milk and a handful of coarse salt. Cool them in iced water. Put them under a press for 2 hours then peel them, salt, and roll them in the Japanese breadcrumbs. Preserve.

Finish

Cut the salsify lengthwise with the ham slicer machine, roll them, warm them with a salamander machine, and put them on a round plate. Deep fry the polenta at 180°C for 3 minutes, put some on the salsify with smoked tea and freshly grated yuzu. Sear the whole sweetbread on a plancha to obtain a crunchy feel on the outside and keeping tenderness inside. Pour generously the yuzu sauce on the sweetbreads and the salsify.

Sand castle of Kochi, yuzu, blood orange

Directions

Yuzu sand castle

Mix and cook the water and sugar to obtain a caramel. Deglaze with the butter, stir until completely cold. Add yuzu powder.

Yuzu mousse

Heat the wild yuzu juice at 60°C with the sugar and add the gelatine. Siphon, use 2 gas cartridges, keep in a cool place for 2 hours.

Blood orange mousse

Heat the blood orange juice at 60°C with the sugar, add the gelatine. Siphon, use 2 gas cartridges, keep in a cool place for 2 hours.

Finish

Put the yuzu powder dough in a plastic conical mold and place in a deep plate. Put the two mousses around the cone.

Ingredients for 4 servings

Yuzu sand castle
150g sugar
500ml water
400g butter
250g yuzu powder

Yuzu mousse
600g wild yuzu juice
200g sugar
4 sheets of gelatine

Blood orange mousse
600g blood orange juice
200g sugar
4 sheets of gelatine



Meringue apple with yuzu & juniper berries

Ingredients for 4 servings

Meringue shells
240g egg whites
200g sugar
200g icing sugar
2g egg white powder
3 drops of yuzu essence
1 fresh yuzu

Jellified syrup
500g sugar
1 liter water
1 lemon
5 sheets of gelatin
Juniper berries

Apple ice cream : (with Paco jet machine)
150g apples
70g glucose
500g syrup
5g ascorbic acid

Directions

Meringue shells

Beat the egg whites, tighten them with sugar, add the icing sugar and sieved egg powder. Put in spherical molds with a 6mm piping nozzle. Cook at 80°C for 2 and half hours.

Jellified syrup

Heat the water, lemon, juniper berries and glucose together to 80°C and add the gelatin. Mix well and then cool it down.

Apple ice cream

Cut the apples in very small dices (brunoise) and cook them for 30min in the mixture of syrup and ascorbic acid. Mix them with the thermomix and freeze them for 24 hrs. Put in the Paco jet machine.

Finish

Pour the jellified syrup in a soup dish. In the center of the plate, put two of the half meringue shells garnished with the apple ice cream inside.

