



# Olivier BEURNÉ

*Olivier BEURNÉ, born in Besançon in 1968*

*Restaurant*

**Château de Locguénolé**

France | Michelin ★ (since 2009)

Locguenole 56700 KERVIGNAC, FRANCE

Tel : +33 (0)2 97 76 76 76

[www.chateau-de-locguenole.com](http://www.chateau-de-locguenole.com)

*Position*

**Head chef (since March 2009)**



## Yuzu vinegar vegetable and red onion pickle vinaigrette

**Ingredients for 4 servings**

<b>12 green asparagus</b>	<b>8 purple artichokes</b>
<b>1 red meat radish</b>	<b>vinaigrette flavoured with yuzu juice</b>
<b>leaf beet leaves</b>	<b>yuzu powder</b>
<b>1 Chioggia beetroot</b>	<b>finely ground sea salt, pepper</b>
	<b>butter, lemon juice</b>

### Directions

Peel and cook 8 asparagus. (Keep the remained four for the raw sliced asparagus.)

Slice the radish very thinly.

Peel and cut the beetroot into very thin strips.

Stir and cook the artichokes in a drop of water, butter and lemon juice.

Bring the vegetables together and season with sea salt, milled pepper and yuzu vinaigrette and mix well.

Place the cooked and raw vegetables on a plate harmoniously, lightly sprinkle with yuzu powder.



## Vegetable bread crust

**Ingredients for 4 servings**

**100g white T45 flour**  
**85g water**  
**30g olive oil**  
**a little salt**  
**1 sweet potato**  
**1 spoonful of honey**  
**50g yuzu juice**  
**a few marrow seeds**  
**a few black sesame seeds**  
**1 fresh yuzu for zest**  
**30g butter**  
**50g single cream**  
**herbs**

### Directions

Mix flour, water, olive oil and salt in a mixer. Spread thinly on a silicon baking tray, sprinkle with black sesame seeds and cook in an oven for 6-8 min at 200°C.

Cook the washed sweet potato with its skin in a parchment paper in the oven for about 45min, scoop out the pulp, and mix with a little cream and butter, and season.

Bring the honey to a boil and mix adding the fresh yuzu juice.

### Finish

Break off a piece of crust per person. Grate the yuzu zest onto each crust, place quenelles of sweet potato and drops of yuzu honey and then position the herbs and marrow seeds harmoniously.





## Yuzu honey aubergine roast, thin salted yuzu, slices of John Dory fillet

### Ingredients for 4 servings

**2 aubergines**  
**1 spoonful of honey**  
**1 garlic clove**  
**1 sprig of thyme**  
**1 spoonful of yuzu juice**  
**220g fillet of John Dory**  
**paste of green yuzu peel**  
**yuzu powder**  
**100g coarse sea salt**  
**15g sugar**  
**zest from 1 fresh yuzu**

### Directions

Cover the John Dory fillet with the mixture of yuzu zest, coarse sea salt, and sugar. Marinate it for 20 min, rinse and dry, and put it in a fridge. Halve the aubergines lengthwise, season, cook them until just brown in olive oil. Add the honey, crushed garlic, thyme, deglaze with the yuzu juice. Continue cooking while basting. Place thin slices of the raw John Dory fillet on each aubergine half. Decorate with some yuzu powder and yuzu paste.

## Meringue slices, yuzu and lime cream

### Ingredients for 4 servings

#### Meringue

**100g egg whites**  
**100g caster sugar**  
**120g icing sugar**

#### Yuzu and lime cream

**120g eggs**  
**100g sugar**  
**180g yuzu juice**  
**zest from 1 fresh yuzu**  
**100g lime juice**  
**120g butter**

### Directions

Beat the egg whites with one pinch of salt and the caster sugar. Add the icing sugar at the end and mix. Mould 12cm-diameter and 3mm-thick disks on a silicon tray. Dry them in an oven for 90 min at 86°C. Put to one side. Cook the eggs, sugar, yuzu zest, yuzu and lime juice together in a Thermomix at 90°C. Once it becomes 55°C, add the butter and mix further. Put it in a piping bag and place in a fridge till it gets cold.

### Finish

Dress drops of yuzu and lime cream on each meringue and assemble like a mille-feuille. Place some lemon grass and green cardamom puree on top.

