

NORWAY LOBSTER TARAMASALATA, AVOCADO CHIPS, AVRUGA AND PLUM KERNEL OIL

For 4 people:

100 g raw Norway lobsters (or prawns or shrimps)
170 g AVRUGA
20 cl olive oil
300 g crème fraîche
200 g avocados + 2 pieces of avocado
1 lemon
Plum kernel oil

- Mix the Norway lobsters with 70 g AVRUGA and 20 g of olive oil. Strain the mixture through a sieve and add 100 g of whipped cream.
- Then mix the pulp of 200 g of avocados with the juice of one lemon. Add to this 200 g of whipped cream.
- Cut the avocados in disc shapes. Place in a glass or a soup dish in layers: first the mixture of Norway lobster, then the avocado discs and finally the avocado mixture. Decorate with AVRUGA herring pearls.



HALF-SMOKED SALMON SCALLOPINE SERVED TEPID, GREEN SPRING ROLLS, AVRUGA AND ITS GLASS OF WHISKEY.

For 4 people:

300 g smoked salmon loin
1/3 litre of skimmed milk
2 green cabbages
1 litre crème fraîche
200 g AVRUGA
1 slice of Poilane bread
Salt, pepper
Whiskey

- Take a piece of smoked salmon, cut it into scallopine and leave it to soak in milk. Steam it to warm it.
- Make the buttered cabbage:
 - Scald the cabbage heart, let it cool and drain. Cut it in pieces taking out the veins. Cook the pieces with the cream and gin. Drain.
 - Roll up the stuffing in a cabbage leaf.
- Serve with crème fraîche, AVRUGA and a glass of whiskey.



BLACK ON WHITE SOLE, AVRUGA AND POTATO WAFFLE

For 4 people:

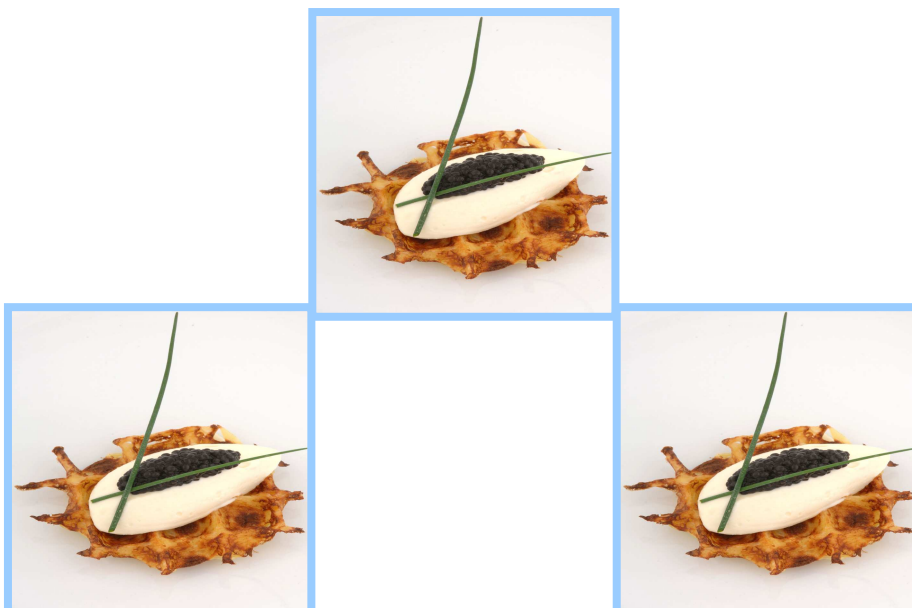
150 g sole fillet
600 g potatoes (400 g for the waffles)
10 cl water
A garlic clove
30 g powdered almond
2 gelatine sheets
2 eggs (1 whole egg and a yolk)
460 g cream (100 g for the Black on White and 160 g for the waffles)
AVRUGA

For the Black on White sole:

- Boil the jacked potatoes (with the peel in salted water with a garlic clove). Drain and peel.
- Cook the soles together with the potatoes; add the powdered almond, the crème fraîche, the garlic clove and a little water. Season with salt and pepper.
- Leave the gelatine sheets to soak in water in a receptacle.
Beat, strain through a sieve and set aside in a cool place.

For the waffle:

- Grate the "ratte" potatoes with a thin shredder; add the cream, the whole eggs, the egg yolks, salt and pepper. Cook this mixture in a waffle machine.
- Place the Black on White sole onto the potato waffle and then the AVRUGA on top of the sole.



LITTLE FENNEL AND CUCUMBER "AVRUGA MACAROONS"

For 4 people:

For the macaroon mixture: you can buy unflavoured macaroons.

140 g egg whites

50 g powdered almonds

12 g sugar

For the garnish:

½ cucumber

2 fennel bulbs

100 g crème fraîche

30 g AVRUGA

For the macaroon mixture:

- Strain through a sieve 90 g egg whites with the 50 g powdered almond and prepare a French meringue by whipping 50 g of egg whites and 12 g of sugar.
- With a piping bag number 8, make the macaroons onto a baking tray covered with baking paper. Let it dry at room temperature for half an hour.
- Bake the macaroons for 2 or 3 minutes at 150°C.

For the garnish:

- Make a fennel puree: to do so, cut the fennel into pieces and boil them in salted water, drain, beat, and whisk until dry on the hob.
- Add a gelatine sheet previously soaked in cold water.
- Cut into brunoise the scalded cucumber: cut the cucumber in dices and scald them.
- Mix the fennel puree with AVRUGA and the cucumber dices.
- Decorate the top of the macaroons with small AVRUGA dumpling.



CORN BLITZ, EGG MIMOSA, POPCORN AND AVRUGA

For 4 people:

For the blintz mixture:

100 g tin of corn
200 g flour
1 bag baking powder
33 cl beer

For the garnish:

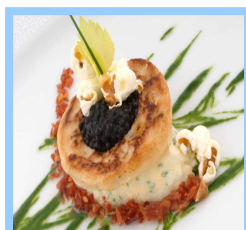
3 eggs
A little cream
50 g popcorn
160 g AVRUGA

For the blintz mixture:

- Make the blintz mixture with the flour, baking powder, beer and salt.
Add popcorn previously drained.
Cook the blintz in clarified butter

For the garnish:

- Make the egg mimosa by sieving the white and the yolk of a boiled egg and adding the cream.
Make a dumpling with AVRUGA.
- Place the mimosa egg onto the blintz; add the AVRUGA dumpling and also the popcorn.



AMANDINE POTATOES WITH AVRUGA

For 4 people:

Charlotte potatoes
Cooking salt
2 eggs
Butter
Peanut oil
Crème fraîche
AVRUGA
Almond slivers
Flour

- Boil the potatoes in water with a big amount of cooking salt.
Peel them and pass it through the food mill.
While the puree is hot, add an egg and the butter.
- In a different receptacle, mix the whipped cream and the AVRUGA.
Shape the dough, roll it into the flour, and make round pieces of dough with the pastry-cutter.
- Place the AVRUGA cream in the middle and close the round pieces into balls.
Roll the balls into flour, later into whisked egg with salt and pepper and, finally, into peanut oil
- Finally, roll it on almond slivers and fry.



TOFU WITH OKRA AND AVRUGA CAVIAR
冷奴 (JIYAYAKKO)

Ingredients

- ¼ soft Tofu
- Stock (Konbu seaweed stock with tuna, soy sauce and Mirin (very sweet sake) proportions 5:1:1)
- 1 Okra pod
- Avruga caviar
- Lemon peel

Instructions

Wash the Okra in salted water, then cook gently and place in cold water. Once it is cold, cut it in half, remove the seeds and cut into pieces. Add a little stock. Place the tofu in a dish, add the cubed Okra and decorate with Avruga caviar and lemon peel. Pour over the remaining stock.



SALMON TATAKI WITH SCALLOPS AND AVRUGA CAVIAR

サーモンたたきと炙りホタテの和風カルパッチョ

Ingredients

- Salmon Tataki
- Scallops
- Avruga caviar
- Baby Leaf
- Japanese lemon sauce
- Mayonnaise

Instructions

Remove the scallops from their shell, add salt and leave for 15 minutes. Then, cook them using a blow torch until they are golden on the outside. Arrange the Baby Leaf on a large plate and place the salmon Tataki and the scallops (cut into halves) on top. Drizzle over thin lines of the sauce and mayonnaise and finally place the Avruga caviar on top.



HARD BOILED EGGS WITH TUNA JELLY AND AVRUGA CAVIAR
温泉卵だしジュレアブルーガ添え

Ingredients

- Hard-boiled eggs
- Fish jelly [gelatine and stock]
- Avruga caviar
- Spring onion

Instructions

Dissolve the gelatine, then mix with the fish stock and leave to cool. Place the hard-boiled egg and the fish jelly in a bowl and decorate with Avruga caviar and spring onion.



RUSSIAN SALAD WITH SMOKED SALMON AND AVRUGA CAVIAR
ぜいたくポテトサラダ

Ingredients

- Russian salad
- Diced yam
- Cucumber
- Smoked salmon
- Avruga caviar
- Ikura
- Mayonnaise

Instructions

Mix together the Russian salad, diced yam and smoked salmon. Add more mayonnaise if you want the salad to have a thicker consistency. Arrange some iceberg lettuce leaves in a bowl, place the Russian salad on top and decorate with smoked salmon, cucumber, Avruga caviar and Ikura.



SQUID SASHIMI WITH OLIVE OIL AND AVRUGA CAVIAR

イカ洋風お刺身アブルーガで

Ingredients

- Fresh squid for the Sashimi
- Extra virgin olive oil (Arbequina)
- Avruga caviar
- Cucumber (peel the cucumber as you would an apple, into long strips the length of the cucumber, then cut the flesh into spears)
- Shiso leaves (*perilla nankinensis*)
- Lemon slices
- Dill
- Salt

Instructions

Mix between 50 ml and 75 ml of olive oil with the salt and a teaspoon of Avruga caviar. Place the squid Sashimi on a plate together with the cucumber and the Shiso leaves, and drizzle over the olive oil mixture. Decorate with dill.



NAMETAKE MUSHROOMS WITH AVRUGA CAVIAR AND QUAIL'S EGGS
山芋短冊なめ茸・アブルーガ和え

Ingredients

- Axin (in strips)
- Nametake Mushrooms soaked in Japanese Tea
- Quail's eggs (only the yolk)
- Avruga caviar

Instructions

Place the Nametake mushrooms soaked in Japanese Tea (buy them already prepared) in a bowl in a small heap and made a hole in the centre with the strips of axin. Fill the hole with Avruga caviar and finally place a quail's egg yolk on top.





SMASHED OR BROKEN EGGS WITH AVRUGA

Preparation time: 60 minutes

Difficulty: Easy

Ingredients for four servings: 3/4kg potatoes, one onion, 8 quail eggs, one 120g jar of Avruga, extra virgin olive oil, a teaspoonful of finely chopped fresh parsley, salt and pepper.

Instructions:

Cut the potatoes into rounds and chop the onion finely. Fry these ingredients in a frying pan in plenty of olive oil. Serve in a dish. Gradually fry the eggs and arrange them on top of the potatoes. Carefully break the eggs and lightly salt and pepper. Sprinkle the chopped parsley on top and add Avruga to taste.





POTATO CREAM WITH AVRUGA

Preparation time: 20 minutes

Difficulty: Easy

Ingredients for four servings: 2 medium-sized potatoes, 2 decilitres single cream, 4 decilitres consommé, 200g cured ham, ½ 145g can of Avruga, extra virgin olive oil, salt and black pepper.

Instructions:

Peel and dice the potatoes. Fry the onion until soft in a saucepan with a splash of oil, add the potatoes, sauté and add the consommé at once. Salt and pepper. When the potatoes are cooked (some 15 minutes depending on the type of potatoes), beat and sieve adding the cream. Put to one side. Fry the ham in strips in a little oil until golden brown in a very hot frying pan. Serve the cream with the crispy strips and the Avruga on top.





AVOCADO WITH ARVUGA AND PRAWNS

Preparation time: 15 minutes

Difficulty: Easy

Ingredients for four servings: 4 avocados, 250g prawns, two spoons of lemon juice, 2 hard boiled eggs, one 145g can of Avruga, 2 spring onion strips, a teaspoon of Dijon mustard, extra virgin olive oil, salt, pepper, a lemon to garnish.

Instructions:

Cook the prawns for one minute in salted, boiling water. Remove from the heat and leave to stand for 10 minutes. Hollow out the avocados and mash the pulp with a fork. Mix with the finely chopped spring onion and one of the eggs cut into cubes. Make the dressing by mashing the other egg with the salt, the lemon juice and the freshly ground black pepper in a mortar and add the olive oil little by little. Garnish with lemon slices and Avruga.





GREEN CRUSTY LOAF WITH AVRUGA

Preparation time: 15 minutos

Difficulty: Very easy

Ingredients for four servings: Lollo rosso (red) lettuce, oakleaf lettuce, lollo bionde (green) lettuce, cooked prawns, light mayonnaise, one 120 g jar of Avruga.

Instructions:

Slice a crusty loaf and spread mayonnaise on each piece. Arrange an equal number of leaves of the three kinds of lettuce, the prawns and the Avruga on the slices. Note: Apart from spreading mayonnaise on the bread, more can be added to make the sandwich juicier.





PASTA RIBBONS WITH VODKA SAUCE AND AVRUGA

Preparation time: 30 minutes

Difficulty: Very easy

Ingredients for four servings: 400g pasta ribbons, 50g butter, 100ml single cream, Avruga, a glass of vodka, sugar, cayenne pepper, salt, pepper and nutmeg

Instructions:

Heat the single cream in a pan on low heat, stir in the vodka little by little and add a pinch of sugar, salt and pepper and nutmeg. Stir continuously. Sprinkle with cayenne pepper and set aside. Cook the pasta in plenty of salted water and a teaspoon of butter. When the pasta is cooked "al dente", serve in a preheated dish. Mix with the vodka sauce and add Avruga to taste. Stir carefully and serve at once.





ANTIPASTO DI CRUDITÉS WITH AVRUGA SAUCE

Preparation time: 15 minutes

Difficulty: Easy

Ingredients for four servings: ¼ kg carrots, baby corn, one spring onion, one red pepper, one green pepper, a cucumber, a stick of celery, a 120g jar of Avruga, 2 spoons of extra virgin olive oil, a spoon of single cream, blue cheese (cheese sauce), 2 spoons of lemon juice, salt and black pepper.

Instructions:

Cheese sauce: Mix the cheese at room temperature with the salt and lemon juice. Add the oil little by little and stir in. Add the single cream and a pinch of pepper and leave to stand in the fridge.

Cut the carrots, spring onions, peppers, celery and cucumber into thin sticks of equal length. Arrange the vegetables and the baby corn in a dish and put the sauce, previously mixed with Avruga, in a bowl in the centre.

Serving suggestion: Make a bed of different kinds of lettuce leaves arranged alternately (sliced lettuce hearts, chicory, oakleaf, curly endive, etc.).





FETUCCINE WITH AVRUGA, CREAM SAUCE AND SURIMI ELVERS

Preparation time: 20 minutes

Difficulty: Very easy

Ingredients for four servings: 400g of spinach fettuccine, 150ml single cream, a garlic clove, olive oil, Avruga, 100g surimi elvers, 25g butter and nutmeg.

Instructions:

Sauce: Melt the butter on low heat. Add the cream little by little, a pinch of salt, pepper and nutmeg and stir continuously. Add the garlic crushed in a mortar and mix in well. Remove from the heat before it boils. Cook the pasta in plenty of salted water with a little butter. When the pasta is al dente, drain, and tip into a serving dish. Pour the sauce on top and add Avruga and the surimi elvers.





SLICED DUBLIN BAY PRAWN SALAD WITH AVRUGA

Preparation time: 30 minutes

Difficulty: Average

Ingredients for four servings: 1 oakleaf or lollo rosso lettuce, a small curly endive, 1/2 kilo of Dublin Bay prawns, 1 pomegranate, 6 spoons of extra virgin olive oil, 2 spoons of cider vinegar, 2 finely chopped spring onions, 1 hard boiled egg, dill, salt and pepper and a tablespoon of brandy cognac, one 145g tin of Avruga.

Instructions:

Put the prawns in a saucepan of salted, boiling water and remove from the heat when it comes back to the boil. Leave to stand for 8 minutes and drain. Prepare the dressing the previous day by crushing the chopped spring onion with the egg, the dill, the salt, and a pinch of pepper in a mortar. Add the oil little by little and then the vinegar and the cognac. Marinade the prawn slices (cut the tails into 2cm slices) in the dressing in a cool place for at least 3 hours. Arrange the lettuce and curly endive leaves alternately in a dish with the pomegranate seeds on top. Mix the Avruga and the prawn slices in the dressing and arrange on top.





AVRUGA STYLE ROAST POTATOES WITH MILK CREAM

Preparation time: 50 minutes

Difficulty: Very easy

Ingredients for four servings: 1kg small potatoes, 150 ml liquid cream, 100g cream cheese, one 120g jar of Avruga.

Instructions:

Peel the potatoes and cut them in thick slices. Fry them slightly in a frying pan, drain them, place them in a dish and cook in the oven for 30 minutes. Meanwhile, beat the cheese and the liquid cream together and mix with the Avruga. Salt and pepper the potatoes and pour the cream over the top. Serving suggestion: Sprinkle with parsley and any other aromatic herbs such as basil, oregano or dill.





TOMATOES STUFFED WITH AVRUGA

Preparation time: 20 minutes

Difficulty: Easy

Ingredients for four servings: 5 pear tomatoes, 2 hard-boiled eggs, 50g. unsalted, baked, diced cod, one finely sliced new onion, 2 spoonfuls of finely chopped capers, 2 spoonfuls of mayonnaise, one spoonful of chopped parsley, one 120g. jar of Avruga.

Instructions:

Cut the tomatoes lengthways and use a spoon to scoop out the pulp. Remove the seeds from the pulp and dice the pulp with a knife. Mix with the cod, onion, capers, parsley and mayonnaise. Season and stuff the tomatoes with the mixture. Arrange a slice of hard-boiled egg on each tomato and put a teaspoonful of Avruga on the top.





MELON CREAM WITH THIN CURED HAM SLICES, CRISP POTATO AND AVRUGA

Preparation time: 15 minutes

Difficulty: Easy

Ingredients for four servings: two small onions, one melon, 100g finely cut Iberian cured ham, 250 ml single cream, $\frac{3}{4}$ litre chicken stock, three spoons of extra virgin olive oil, one small potato, Avruga.

Instructions:

Chop the onions into large pieces and sauté over low heat for some fifteen minutes. Add the melon pulp in pieces and set some balls aside to garnish. Stir in the stock. Leave to cook for 20 minutes and beat to a smooth cream. Stir in the single cream. Check for salt and, when it has cooled, leave to stand in the fridge. Cut the potato into fine slices and fry in very hot oil before serving the dish. Serve the cream and arrange some melon balls, the crisp potato, a teaspoonful of Avruga, the thin slices of cured ham with a few drops of olive oil on top in the centre of the dish.





AUBERGINE SNACK WITH AVRUGA AND SALMON MOUSSE

Preparation time: 15 minutes

Difficulty: Very easy

Ingredients for four servings: Two aubergines, flour, two eggs, extra virgin olive oil, one 120 g. of jar Avruga y un tarro de mousse de salmón.

Instructions:

Cut the aubergines into 1 cm. thick rounds. Salt and leave them to stand. Wash them out and let them dry out. Coat in batter and fry them in plenty of olive oil. Spread half of them with the salmon mousse, add a teaspoon of Avruga and another slice of aubergine on top.





**CARPACCIO RAW TUNA AND SWORDFISH WITH AVRUGA
(CHEF JAMES KIDMAN, RESTAURANT OTTO´S - SIDNEY)**

Preparation time: 60 minutes

Difficulty: Difficult

Ingredients: 1.0kg Tuna (sashimi grade), 1.0kg Swordfish (sashimi grade). Dressing : 50ml Red wine vinegar, 175ml Extra Virgin Olive Oil, 1 x Teaspoon of Italian Mustard Fruits chopped, Salt to taste. Method: Mix all ingredients together and season to taste
Garnish : 2 x Tea spoons Avruga Caviar, 2 x Tea spoons Salmon Roe, 40 Baby rocket salad leaves

Method: To prepare the fish cut each of Tuna and Swordfish into 3cm. x 3cm logs. Then slice each of the logs into 2mm thick squares. You will need 8 x squares of each fish for each carpaccio. Place alternating squares on a plate to create a chequer board effect. To finish...dress the Carpaccio with approximately 1 x Table Spoon of the Dressing. Place 3 x small mounds of Avruga in a diagonal line and 2 x of the Salmon Roe in the opposite direction. Garnish the remainder of the white squares with miniature rocket leaves.

