

CENTURION MENU

Daniel Boulud

combines his French heritage with a worldly experience in elegantly creative cuisine



Wylie Dufresne

likes to take diners on a gourmet adventure with his unconventional concoctions



Combining the masterful skills of the renowned Daniel Boulud with the innovative flair of rising star Wylie Dufresne, our exclusive Centurion Menu features contributions from two of New York City's most respected gourmet talents



“You can’t be too much of an egoist - you’ve got to think of the wine”

Daniel Boulud

WALK DOWN THE STREET IN NEW YORK CITY AND ON ANY given corner, you can get a noseful of a host of different cuisines. No matter what the budget, it is foodie heaven.

This diversity is no different at the top end, where chefs Daniel Boulud and Wylie Dufresne are like negative images of one another: Boulud’s restaurant Daniel is held up as the paragon of fine dining in New York and was recently awarded a third Michelin star; Dufresne’s wd-50, meanwhile, is like a laboratory for experimental cuisine.

Any thought that these two chefs are not on the same level should be dismissed quickly, though. Very simply, they are artists on different paths. Boulud is a big, media-friendly personality with a thumb-thick press kit full of information on his myriad restaurants in New York, Beijing and around the world. It is hard to find fault with Boulud and it easy to have your breath taken away. Dufresne’s cuisine isn’t nearly as accessible. He stays in just one kitchen, where the show begins in his head and ends on your plate. You have to be game for this kind of cuisine, but if you are, it can leave you speechless.

In short, Dufresne delights in showing us what we can do with food, while Boulud reminds us how wonderful it can be.

This disparate duo worked together to create this year’s Centurion Menu, each creating a starter, main course and dessert, which plays off against the other’s style, centring each dish around one of three ingredients: egg, scallops and pistachio. Though the ingredient choice was given to chef Dufresne, Daniel Boulud had no trouble getting into the game. A Frenchman by birth, eggs and scallops send Boulud over the moon. “But pistachios?” he jokes, “Why did he choose them?”

No matter, he cooks them all as if they were his own and displays a worldliness that is matched with a skill all his own. Boulud shows why he is one of New York’s most respected chefs with brave and artful combinations that call on his expert palate, as

well as the wisdom to leave a good thing be. “A plate’s got to have an equilibrium,” he says, referring to his broiled scallop ‘rosette’ dish, which relies on the bivalve’s inherent sweetness to play off the tang of a black miso sauce and the textural crunch of crispy rice. The real bravura is the addition of stewed Brussels sprouts, even going as far as garnishing the dish with little ‘sails’ made from the sprouts’ leaves.



Some might go slack-jawed with appreciation at this point, but Boulud deflects with a joke: “You can’t be too much of an egoist – you’ve got to think of the wine.”



This attention to balance and detail continues with Boulud’s main course, which might best be called ‘pistachio three ways’. “The garnish is simple but harmonised and it cuts and elevates the rich side of the dish,” he says, referring to the baby zucchini, feta and cured lemon rind mixture which he tosses with a pistachio pistou and uses as a base for barbajuans – tiny, fried ravioli from Monaco – that he has stuffed with spinach, Swiss chard, leeks, ricotta and parmesan.



Need more pistachio? Boulud encrusts the lamb chop (frenched, bien sûr) with crushed Sicilian pistachios and even places a few drops of pistachio oil on the plate next to minted lamb jus. The nut is the quiet star of a dish that is both simple and complex. As he says, “The pistachio is in good company”.

And for dessert?

“I came back to Lyon,” Boulud says of his decision to float meringue on a few spoonfuls of crème anglaise, all done his way. “When I think of oeufs à la neige, I think of Paul Bocuse,” he says of the beloved Lyonnais chef and a clear influence. “It’s a childhood memory.”

While his starter and main dish reveal a global depth of experience, this dessert looks inward and back to his childhood

“Where I’m going might seem non-traditional, but it’s not without tradition”

Wylie Dufresne



home. “We do the Lyonnais pralines,” he says of the city’s trademark sweets, made from toasted almonds coated in red-tinted crystallised sugar. As for the egg itself, he adds lime zest. “I never understood why we didn’t flavour it,” he muses, before concluding on the dish as a whole, “For me, this is what you do with an egg in a dessert.”

For all the sentiment he devotes to his hometown dish, what he really gushes about is Wylie Dufresne. Boulud is clearly one of the young chef’s biggest fans, having dined with Basque chef Juan Mari Arzak at wd-50 the night before the interview. He also featured Dufresne on the first season of his cooking show, ‘After Hours With Daniel Boulud’, where the two cooked a post-service meal in Dufresne’s kitchen for a few lucky guests.

“Chef walked into my kitchen with a bag of live baby glass eels,” says a still-impressed Dufresne, “so we had breakfast.” Though they made traditional eggs Benedict for the show, Dufresne has recently received a lot of attention for his deconstructed version of the breakfast classic and has kept a breakfast influence for his Centurion Menu appetiser.

A warning: if you don’t like the sound of ‘scrambled egg ravioli, charred avocado and hamachi’ as a dish, don’t come to wd-50.

“Don’t ask me for a salad,” says Dufresne, implying that the adventure that he will take you on will not include a bowl full of lettuce.

Sometimes the only place his creations make sense is on the palate. You might wonder if he conceived his egg ravioli dish while levitating above a yoga mat or just plucked the ingredients from the fridge at random. But put a bite in your mouth – preferably with a little bit of each element – and you might start hovering, too.

Dufresne disagrees with the idea that he and Boulud (whom he refers to as ‘Chef’) come from opposite ends of the table.

“You can’t say that. This is how the French ... and my mother ... taught me how to scramble eggs,” he says, citing two major style influences and referring to his starter, which includes a ‘ravioli’ cube made from egg yolk that contains scrambled eggs. “Where I’m going might seem non-traditional, but it’s not without tradition.”

Tradition is also a heavy factor in his scallop dish. The udon noodles served in the bowl may be flavoured with house-made pine oil, yet their preparation derives from an ancient method.

“We found old recipes where a guy stomps on the udon dough to get it right, so here, a guy stomps on ours every day,” he says, placing a few uncooked noodles on the table between us. I nibble one and it has beguiling a tangy, pine flavour. “Tastes like Christmas, right?” he grins.

The most impressive part of the meal might be the dessert conceived by Dufresne’s pastry chef Alex Stupak. The Sicilian pistachio cake is every bit the equal of Dufresne’s appetiser and main dish, blending pistachio with Meyer lemon and Chartreuse in a cake

that looks like a pillow for the crown jewels.

What might be most impressive is that Dufresne has the confidence to keep a pastry chef this good when he constantly risks being overshadowed. Typically, high-end chefs leave the baked goods to someone else and the clash of egos can keep the sweet end of the meal from standing as tall as the savoury. Here, though, the synergy is reminiscent of Ferran and Albert Adrià at Catalonia’s El Bulli restaurant.

“Wylie always loves to play it low key, but he’s the most interesting chef in town,” concludes Boulud. “It will be interesting to see when Michelin gives him three stars.”

Joe Ray ►





Daniel Boulud

BROILED SEA SCALLOP 'ROSETTE', STEWED BRUSSELS SPROUTS, CRISPY RICE, BLACK MISO SAUCE SERVES FOUR

SEA SCALLOPS

8 large (U 10) sea scallops, olive oil (as needed), salt and ground white pepper

Preheat oven to 200°C. With a sharp slicing knife, slice the scallops horizontally 1/4cm thick. Cut the slices with a 5cm ring mould to form perfect circles; reserve the scraps. Place a 12cm ring mould in the centre of a 15cm square of lightly oiled parchment paper. Layer two whole sliced scallops inside of the ring mould in a circular pattern, slightly overlapping each slice. Remove the ring mould and top with more oiled paper, oil-side down. Repeat to make four rosettes. Reserve in the refrigerator. When ready to serve, remove the top layer of parchment, sprinkle scallops with salt and pepper and return the paper. Bake for two to four minutes until just cooked through.

BLACK MISO SAUCE

1 teaspoon olive oil, scallop scraps (see above), 1 teaspoon minced shallot, 1 teaspoon minced carrot, 1 teaspoon minced celery, 1 teaspoon minced onion, 1/3 cup rice vinegar, 1/3 cup mirin, 1 tablespoon black miso, 1/2 tablespoon chopped black garlic (optional), 1 cup chicken or veal jus, salt and pepper to taste

Heat the olive oil in a large skillet over medium-high heat. Add the scallop scraps and cook, stirring until golden brown. Add the shallot, carrot, celery and onion and cook, stirring for five minutes until translucent. Add the rice wine vinegar and mirin and simmer until almost completely reduced. Add the black miso, black garlic and chicken or veal jus. Simmer until reduced enough to coat the back of a spoon. Transfer to a blender and puree until smooth; pass through a fine meshed sieve, season with salt and pepper and reserve.

STEWED BRUSSELS SPROUTS

16 Brussels sprouts, 1 tablespoon colza (or olive) oil, 1 tablespoon minced carrot, 1 tablespoon minced onion, 1 tablespoon minced celery, 1 cup chicken stock

Peel and reserve three or four green outer leaves from each Brussels sprout. Shave the Brussels sprouts on a mandoline, avoiding the core. Heat the oil in a large skillet over medium heat and add the carrot, onion, and celery. Cook, stirring until tender. Add the shaved Brussels sprouts and chicken stock and simmer, stirring until Brussels sprouts are cooked through but still firm (about

ten minutes). Season to taste with salt and pepper and then reserve. Bring a medium pot of salted water to boil; place a bowl of ice water on the side. Boil the Brussels sprout leaves until tender; about 30 seconds. Transfer to the ice water to chill, pat dry and then reserve for garnish.

SHALLOT CONFIT

6 medium shallots, peeled, 1 cup olive oil, 1/8 teaspoon chilli flakes, 1 teaspoon white balsamic vinegar, pinch of salt and ground white pepper

Combine all ingredients in a small pot, being sure the shallots are submerged, and bring to a simmer. Reduce heat to just below a simmer and cook until the shallots are very tender (about 20 minutes). Strain and reserve the oil from the shallots and when cool enough to handle, slice each shallot in half.

CRISPY RICE

3/4 cup jasmine rice, salt (as needed), frying oil (as needed), cornstarch (as needed)

Rinse the rice in cold water. Bring a large pot of salted water to a boil. Add the rice and cook for 10-15 minutes, stirring occasionally until tender. Strain the rice and spread in a flat layer onto a parchment paper-lined baking sheet. Dry, uncovered, at room temperature. Fill a large pot one third of the way with frying oil and heat to 220°C. Toss the rice in cornstarch to coat each grain. Fry the rice in three batches until the rice is puffed. Strain onto a paper-towel lined plate.

TO SERVE

Crushed black pepper (as needed), 55g micro red shiso, 3 cloves black garlic, shaved on a mandoline

Warm four 25cm round dinner plates. For each plate, place the 12cm ring mould in the centre and spoon a layer of warm Brussels sprouts onto the bottom. Remove the ring from the plate and remove the top layer of parchment from a rosette of cooked scallop. Flip rosette onto the Brussels sprouts and remove the other sheet of parchment paper from the top. Glaze the scallops with some black miso sauce and sprinkle with crushed black pepper and crispy rice. Arrange three confit shallot halves in the shape of a star on top of the rosette along with three pieces of shaved black garlic, some micro shiso and a few leaves of cooked Brussels sprouts. Serve warm.

SWISS CHARD BARBAJUAN, MINTED ZUCCHINI, PISTACHIO PISTOU, FETA CHEESE SERVES FOUR

BARBAJUANS (RECIPE YIELDS EXTRA; ABOUT 40 BARBAJUANS)

For the dough:

255g '00' flour, 45ml virgin olive oil, 85ml water, 1/2 teaspoon salt
Combine all of the ingredients in the bowl of an electric mixer fitted with a paddle attachment and mix on medium speed until well combined. Using a pasta machine, roll the dough through several times, reducing the thickness on each pass, to make several 0.5cm-thick sheets. Lay the sheets of dough onto a tray and wrap in plastic; reserve chilled.

For the filling:

450g spinach, 450g green Swiss chard leaves, 1 small onion – sliced thin, 1 leek – diced and rinsed, 100g ricotta cheese, 45g parmesan cheese, olive oil (as needed)

Bring a large pot of salted water to a boil and place a bowl of ice water on the side. Boil the spinach and Swiss chard until very tender, chill in the ice water, then wrap in cheesecloth and squeeze out all of the liquid. Heat olive oil in a large sauté pan and sweat the onion and leeks until tender. Transfer all of the cooked spinach, Swiss chard, onion and leek to a cutting board and chop finely with a knife. Transfer to a bowl and combine with the ricotta, parmesan, olive oil and salt and pepper to taste. Transfer filling to piping bags and keep chilled until ready to assemble.

To assemble:

Lay a sheet of dough horizontally on a lightly floured working surface. Pipe filling onto the front half of the dough into 1.5cm-wide mounds (about 1 teaspoon each), at least 4cm apart. Fold the back half of the dough over the top of the mounds and using your fingers, press well in-between the filling mounds to make airtight pockets. Trim around the barbajuans to make 3cm squares. When ready to serve, fill a third of a large saucepan with cooking oil and heat to 175°C. Fry the barbajuans until golden brown in batches, strain on a paper-towel-lined plate and sprinkle with salt.

PISTACHIO PISTOU

1 bunch basil leaves, 1/2 bunch mint leaves, 1 tablespoon Sicilian pistachio, 1 tablespoon parmesan cheese, 1 clove garlic – germ removed, olive oil (as needed)

Bring a pot of salted water to a boil and place a bowl of ice water on the side. Boil the basil and mint leaves for about 30 seconds and then shock in the ice

water. Squeeze the leaves dry and transfer to a blender with the pistachio, parmesan and garlic, and puree with olive oil until smooth; reserve.

GARNISH

6 baby zucchini – tops cut into (12) 3cm tall cones and the rest cut into brunoise, 2 baby zucchini – sliced lengthwise into 1/2cm-thick strips, 225g feta cheese – cut into 0.75cm cubes, 3cm long piece of preserved lemon skin – cut into thin julienne, salt and ground white pepper

Bring a pot of salted water to a boil and place a bowl of ice water on the side. Blanch the zucchini cones, brunoise and then slices until tender, chill in ice water and set aside.

LAMB RACK

1 rack lamb – trimmed and frenched, 2 sprigs thyme, 2 cloves garlic – crushed, 1/2 cup crushed Sicilian pistachios

Preheat oven to 175°C. When ready to serve, heat a large sauté pan with olive oil, thyme and garlic and sear the lamb racks and tenderloin on all sides, constantly basting the meat with the oil. Transfer to the oven and cook to medium rare (55°C internally). When ready to serve, increase the oven heat to broil. Top the tenderloin with garlic coulis and broil. Coat the racks with garlic coulis and roll in the crushed pistachio to coat. Rest the meat for five minutes before slicing.

LAMB JUS INFUSED WITH MINT

Basil seeds – boiled until tender in simple syrup, baby opal basil, pistachio oil

Mix together to make one cup of jus.

TO SERVE

Place one slice of lamb rack on one side of a heated dinner plate. Arrange three slices of zucchini horizontally through the middle. Place a square of feta cheese in the centre of each zucchini slice and top feta with a slice of cured lemon. Toss the blanched brunoised zucchini with the pistachio pistou and arrange in three small mounds at the other end of the sliced zucchini. Top each mound with a barbajuan. Place a piece of baby zucchini cone in-between each barbajuan and top with a leaf of baby opal basil. Garnish the plate with a few drops of pistachio oil and minted lamb jus.





*F*or me this what you do with an egg in a dessert”



Daniel Boulud

**LIME SCENTED OEUFS À LA NEIGE
PINK PRALINES DE LYON STAR ANISE
ANGLAISE, CARAMEL CRISP**

SERVES UP TO EIGHT

LIME-SCENTED OEUFS À LA NEIGE

*6 egg whites, 1/2 cup sugar, 3 tablespoons warm glucose syrup,
1 lime zest*

Preheat oven to 175°C. In the bowl of an electric mixer fitted with a whisk attachment, whip the egg whites until foamy. Add the sugar in three stages, allowing the whites to rise in volume after each stage. Continue to whip until medium peak, then stream in the warm glucose syrup on high speed. Continue whipping to reach stiff peaks, making a meringue. Using a rubber spatula, fold in the lime zest just until combined.

Place a finely perforated pan on top of a deep roasting dish. Pour water in the bottom of the roasting dish to reach about 1.5cm high. Place a 23cm round cake ring on top of the perforated pan and spread the meringue inside to make a flat layer. Invert another roasting dish on top (allowing space to rise) and transfer to the oven. Bake for 15 minutes, or until the meringue is fully cooked but not coloured. Uncover the oeuf à la neige, removing the perforated pan from the roasting pan with water and cool at room temperature. Store chilled in an airtight container.

PINK PRALINES DE LYON

*455g pound skinless almonds, 1 1/2 cup sugar, 1/3 cup water,
4 tablespoons confectioner's sugar, 2 drops red food colouring*

Toast the almonds in a pan until golden and, while still warm, coat with half of the confectioner's sugar. In a medium saucepan, bring the water and sugar to a boil, stirring, to reach 140°C. Add the food colouring and stir to combine well. Add the almonds and fold with a wooden spoon until the almonds are well covered and crystallised. Pour into a heat-proof bowl and toss with remaining confectioner's sugar. Arrange on a baking sheet in a single layer and cool to room temperature.

STAR ANISE ANGLAISE

*4 pieces star anise, 1 cup whole milk, 1 cup whipping cream, 1/2 cup sugar (divided), 1/4 vanilla bean – split lengthwise, 4 large egg yolks,
2 tablespoons Pernod liqueur*

Place star anise in a heavy medium saucepan with milk, cream, and 1/4 cup of sugar. Scrape seeds from vanilla bean into pan. Bring mixture to boil. Cover and rest at room temperature for 15 minutes. Remove the star anise and return to the heat. Whisk egg yolks and remaining 1/4 cup of sugar in medium bowl. Gradually whisk in hot milk mixture. Return mixture to same saucepan. Stir constantly over medium-low heat until custard thickens (85°C) and leaves a path on the back of a spoon when finger is drawn across. Cover and chill until cold, about 3 hours, then stir in the Pernod.

TO SERVE

Place a slice of the oeuf à la neige in the centre of a chilled bowl. Pour the anglaise into the bottom of the bowl and sprinkle the cake and anglaise with the pink pralines. Garnish with a caramel crisp and freshly grated lime.

Wylie Dufresne

SCRAMBLED EGG 'RAVIOLI', CHARRED AVOCADO CAVIAR SERVES FOUR

SCRAMBLED EGGS

100g eggs, 25g cream cheese, salt and cayenne (as needed), 5g butter, 2g gelatin sheets – bloomed

In a small bowl, whisk together the eggs, salt and cayenne. Melt the butter over medium high heat and add the eggs. Stir constantly for a few minutes to create very fine curds. Take off the heat and whisk in the cream cheese and gelatin. Pour into a plastic lined pan and allow to cool overnight. Cut into cubes and freeze.

'RAVIOLI'

385g egg yolk, 15g water, salt/cayenne, 3g xanthan gum, wooden skewers, 3.5l boiling water, 1l warm water (around 80°C)

Blend everything together and reserve. Individually stick each egg cube with a skewer. Carefully drag through the ravioli mixture and tap off the excess yolk. Carefully place into boiling water for 30 seconds to set the exterior of the yolk, then transfer to the warm water for five minutes. Repeat until all the ravioli are done. Carefully remove the skewer from each ravioli (at this point they can be served immediately or placed in ice water to be reheated later).

CHARRED AVOCADO

2 ripe avocados, 25g plain yoghurt – preferably Greek style, 25g Dijon mustard, lemon juice, salt

Place avocado in a blender and puree until smooth. Add the remaining ingredients to taste, then reserve.

FRIED POTATO DICE

1 Idaho potato – finely diced

Fry at 190°C until crispy (three to four minutes). Season with salt and reserve.

TO SERVE

28g caviar

Place a small spoonful of avocado puree on four plates and char with a blow torch. Place a ravioli on one side and a dice of potato on the other. Top the ravioli with a small spoon of caviar and serve.





Wylie Dufresne

SCALLOPS, PINE NEEDLE UDON, GRAPEFRUIT DASHI, CHINESE BROCCOLI SERVES FOUR

GRAPEFRUIT DASHI

1l dashi, 1.2l grapefruit juice with zest, agar agar, soy sauce, 3l water, 85g bonito flakes, 55g kombu

Place kombu and water in a pot and heat to 60°C for one hour. Then remove kombu and heat to 80°C and add bonito flakes. Once they have naturally submerged, allow to soak for ten minutes, then strain liquid. Reserve one litre for use, the remainder can be frozen for future use.

Combine the litre of reserved dashi and the 1.2l of grapefruit juice and zest. Weigh the mixture, then measure out 0.2% of the total weight in agar agar. Blend the agar agar into one cup of the mixture and boil for a few minutes. Warm the rest of the mixture to at least 60°C and combine. Pour into a shallow pan and allow to cool and set completely. Once cool, use a whisk to break the mixture up into curds and hang in a cheesecloth-lined chinois over a container. Allow to hang for one hour to harvest clear dashi. Adjust seasoning with soy sauce and reserve.

PINE NEEDLE UDON

200ml water, 24g salt, 10 drops Douglas fir essential oil, 500g bread flour

Combine the water, salt and oil. Place the flour in a food processor and drizzle in the liquid. Transfer the mass to a large mixing bowl and bring together into

a ball. Place into a large bag and knead on the floor with your feet (this is the most effective, and also the traditional method for a dough this firm). Allow to rest and roll through a pasta machine and cut into desired shape. Portion into 60g piles and freeze.

SCALLOPS

*12 large scallops
salt/cayenne*

Season scallops with salt and cayenne and place in Ziploc bags and cook in a water bath at 50°C for 12-14 minutes. Remove and allow to rest in bag.

TO SERVE

4 red radishes, pine needle udon, clarified butter, 3-4 pieces of Chinese broccoli, pine oil (made from fresh pine shoots), noodles

Slice the radishes thinly. Cut stems of broccoli thinly and chiffonade the leaves. Steam the stems. Cook four orders of udon for three minutes in boiling water and reheat the reserved dashi. Sauté the scallops in clarified butter on one side. Place three scallops in four large bowls. Top with noodles, Chinese broccoli and, lastly, with the radish slices. Drizzle a few drops of pine oil into the dashi and serve.

Wylie Dufresne

SICILIAN PISTACHIO CAKE SERVES TEN

BASE MIXTURES

Sicilian pistachio paste

COMPOSITION

Sicilian pistachio cake, Sicilian pistachio tuile, Meyer lemon crème anglaise, Chartreuse foam, lemon balm sauce, honeydew ice cream

GARNISHES

Sicilian pistachios (50, previously soaked in cold water for 12 hours, drained, split open and seasoned with salt), honeydew melon brunoise (about 10 heaped tablespoons), micro lemon balm sprigs

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FOR THE PISTACHIO PASTE

150g Sicilian pistachios, 150g pistachio oil

Combine the two ingredients in a blender and puree until smooth.

FOR THE PISTACHIO CAKE

600g egg whites, 360g sugar, 175ml milk, 200g all-purpose flour, 200g pistachio flour, 14g baking powder, 300g pistachio paste, 225g glucose syrup, 5g salt

Pre-heat an oven to 160°C. Line a half-size sheet tray with parchment paper. In a mixer combine the egg whites and sugar and whip to soft peaks. Fold the milk into the meringue mixture. Sift the flour, pistachio flour, and baking powder and fold into the meringue mixture. Whisk together the pistachio paste, glucose syrup, and salt and fold into the mixture. Pour the mixture into the prepared pan and bake for 20 minutes, or until done. Allow the cake to cool and cut into 10cm-square portions. Reserve in an airtight container until needed.

FOR THE SICILIAN PISTACHIO TUILE

420ml water, 4.2g propylene glycol alginate (PGA), 180g Sicilian pistachios, 180g sugar, 180g glucose powder, 1g salt

Combine the water, PGA, and pistachios in a blender and puree until smooth. Add the remaining ingredients and continue to blend until all the sugar has dissolved. Spread the mixture on 15cm squares of acetate and place in a dehydrator set at 65°C for 24 hours. Peel the tuiles away from the acetate and store in an airtight container at room temperature until needed.

FOR THE MEYER LEMON CRÈME ANGLAISE

1l half cream, 12 egg yolks, 200g sugar, 10 Meyer lemons – zested, 2 Meyer lemons – juiced

Bring the half cream to a boil. Whisk the egg yolks and sugar together and temper the hot liquid into the yolks. Return the mixture to the heat and add the lemon zest. Stir the mixture over low heat until it has thickened slightly and coats the back of a spoon. Strain the mixture into an ice bath and stir until cool. Stir in the lemon juice and store under refrigeration until needed.

FOR THE CHARTREUSE FOAM

400ml water, 6g Versawhip, 1.5g xanthan gum (Keltrol T630 variety), 1ml citric acid, 100g sugar, 100ml green Chartreuse

Combine all the ingredients in a blender and blend on high speed. Transfer the mixture to a mixer fitted with a whisk attachment and whip until a soft peak foam occurs. Store the mixture under refrigeration until needed.

FOR THE LEMON BALM SAUCE

500ml water, 5g agar, 200g sugar, 150g lemon balm leaves, 2g salt, 1g xanthan gum

Combine the water and agar in a pot and bring to boil for one minute. Place the hot liquid in a blender along with the remaining ingredients. Blend on high speed until the lemon balm leaves have been pureed. Strain the mixture through a chinoise into an ice bath and stir until cold. Transfer the mixture to a refrigerator and allow to finish gelling for at least one hour. Return the mixture to the blender and puree the gel until it is completely smooth. Pass the mixture through a chinoise and hold under refrigeration until needed.

FOR THE HONEYDEW MELON ICE CREAM

617g honeydew puree, 100ml milk, 150g dextrose powder, 79g sugar, 4g xanthan gum, 50ml lemon juice

Combine the honeydew puree and milk in a small pot and bring to boil. Add the dextrose powder and sugar and continue to simmer until the sugars have dissolved. Transfer the mixture to a blender. Blend in the xanthan gum at high speed for one minute. Transfer the mixture to an ice bath and cool. Stir in the lemon juice and spin in an ice cream machine.

TO FINISH

Stand the cake portions up vertically on a metal tray. Cantilever a tuile on top of each cake piece and place under a salamander broiler until the tuile softens and drapes over the sides of the cake. Using your hands, form the tuile to adhere to the sides of the cake and then invert onto serving plates. Top the cake with some of the Meyer lemon crème anglaise and also drizzle some onto the plate. Place some of the melon brunoise both on and beside the cake. Garnish the cake and the plate with some of the Chartreuse foam, pistachios and lemon balm leaves. Place a few dollops of lemon balm sauce on the plate. Top the cake with a quenelle of honeydew ice cream.

“A cake that looks like a pillow for the crown jewels”

