

G A U T H I E R

home



‘RESTAURANT HOMAGE’

GAUTHIER *home*

Menu

Box delivered Friday, 6th November 2020

Meat Fruit (vg)

Dinner by Heston Blumenthal, London

N, Sy, SO

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Pea, Watercress & Horseradish Soup (vg)

Restaurant Delaunay, London

SO², Sy

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Soufflé Suisse (vg)

Restaurant Le Gavroche, London

Sy, SO²

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Venison Puff (vg)

Restaurant Yautcha, London

N, Sy, Se, G

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Curry Indien (vg)

Restaurant Ivy, London

Sy, Se, SO², N

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Choux Farci (vg)

Restaurant Chez Bruce, London

G, N

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Nemesis Chocolate Cake (vg)

Restaurant River Café, London

Sy, Peanut

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Iles Flottantes (vg)

Restaurant La Grenouille, New York City

Sy, G

Allergens: G: Gluten, SO²: Sulphites, N: Nuts, Se: Sesame, Sy: Soya, M: Mustard

With the greatest respect to all the brilliant and inspirational London restaurants mentioned here

Hello,

We are all missing the things we love the most. I know it is depressing. Being free to do whatever we want, whenever we want.

Deciding on a coup de tête to visit someone we love; to take a train or a plane to a special destination or to book a table to your favourite restaurant because you crave their signature dishes.

As I was designing our menus, I was dreaming at the old time when I did not think so much about animal welfare and would indulge in some of the world's best culinary creations.

So it is my pleasure to have come up this week with a funny theme:

My All Time Favourite Dishes, The Vegan Way.

Inspired by plenty of unbelievable creations from **Heston Blumenthal**, **Michel Roux**, **Bruce Poole** and many others. And this includes the impossible to resist Nemesis Chocolate cake from the **River Café**.

And wait, I am also taking you on the other side of the pond for the best ever Floating Island ever made, from **La Grenouille in New York City**.

Enjoy my mock 'restaurant classic' vegan creations!


Alexis

 @gauthierinsoho

 @gauthiersoho

 @gauthiersoho



Meat Fruit *N, Sy, SO²*

(inspired by Dinner at Heston Blumenthal, London)

Spread on toasted bread making sure you have a little bit of the mandarin jelly.

When Heston came up with this old English recipe, it suddenly reminded everyone that that there is a true gastronomic heritage in Great Britain and no other than this dish represents this. A soft p ate which is sweetened by some Port reduction and topped with a sweet mandarin jelly.

Our take on it is a combination of quinoa, tofu, wild mushroom, shallots, Port...

Pea, Watercress & Horseradish Soup *SO², Sy*

(inspired by The Delaunay, London)

Reheat the soup in a thick bottom pan until piping hot. Serve with croutons & watercress leaves.

This is probably the best soup ever created. A subtle balanced of freshness, texture and character.

Watercress and Horseradish was a marriage made in heaven and created by the genius of Corbin & King at the Delaunay.



Souffl e Suisse *Sy, SO²*

(inspired by Le Gavroche, London)

Reheat the small ramequin of souffl e in a pre-heated oven at 180 degrees for 8 minutes. Reheat the sauce in a pan until piping hot. Demould the souffl e in the middle of a plate and cover with the sauce. Sprinkle the vegan cheese on top of each souffl e. Finish under the grill for 3 minutes.

French comfort food at its best! Everything is white in the plate and everything is soft and creamy.

A depth of flavour from the cheese which has been enhanced by its double baking cooking technic. This is a recipe that should never be lost. A national treasure created by the Roux Family.

'Venison' Puff *N, Sy, Se, G*

(inspired by Yauatcha, London)

Reheat the puffs in a preheated oven at 180 degrees for 6 minutes.

Fluffy, rich, slightly sticky and full of flavour. This little feuilletes could actually be from the kitchen of Paul Bocuse. Yauatcha menu has plenty of wonderful creation inspired from China. For me, this venison puff is their best invention ever.





Curry Indien Sy, Se, SO², N

(inspired by The Ivy, London)

Reheat all the ingredients together in pan until piping hot.

Serve in soup plates and sprinkle the toasted almonds.

There is always something delicious on the menu at the Ivy. When vegan became "à la mode" they came up with a sensational concoction of slightly sweet red curry which has a perfect balance of acidity and sweetness. The potatoes virtually dance with the broccoli and the two make the perfect Curry one could ever dream of having.

Choux Farci G, N

(inspired by Chez Bruce, London)

Place the choux farcis on a baking tray and place in a preheated oven at 180 degrees oven with a dash of water at the bottom of the tray (half a centimetre)- to make sure there is enough humidity in the oven. Cook for 12 minutes. Meanwhile, reheat the celeriac until piping hot. Remove the choux from the oven. Detach the aluminium foil and cling film from the choux and cut into 4 pieces. Place on top of the celeriac puree on each plate and serve.

When it comes to French rustic cuisine, Bruce Poole is probably the chef that has understood its subtlety the best. Nothing encapsulate more than his Choux Farci. The kind of family dish that everyone got a secret ingredient. Cooked in a stock with plenty of wine and filled with rich cut of animals. Obviously ours is as pungent and generous minus the animals.



Nemesis Chocolate Cake Sy, Peanut

(inspired by The River Cafe, London)

Reheat the chocolate cake in their pots in a preheated oven at 160 degrees for 3 minutes. Let the cake rest 3 more minutes and demould them on a plate. Simply add a spoon of the plantcream on top of them and serve.

I believe that there is no better chocolate pudding on this planet. The lightness of this flour-free cake is phenomenal. It is not a mousse but it is not a tart either: It is a chocolate cloud made by angels. Ruth Rogers & Rose Gray probably did not realise the impact this cake would have on chocolate lovers like me. My vegan take is almost as good.

Iles Flottantes (vg) Sy, G

(inspired by La Grenouille, New York City)

Pour the crème Anglaise at the bottom of each soup plate. Demould the floating dome in the centre and cover generously with the caramel sauce. Eat either at room temperature or very cold.

Nowhere in the world is this dish more celebrated than at the super classic La Grenouille restaurant in New York City. The vanilla, the creaminess of the crème Anglaise and the tenderness of the iles flottantes have been mastered over the years and no one has ever come close to match their expertise.



STORAGE

We are aware that there may be a lot of food for one sitting so we have ensured that all items are suitable freezing or will last up to 3 days in the fridge.

PREPARATION

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Soufflé Suisse (vg) *Sy, SO²*

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