



ROGGEWANGEN

BY INTER SCALDES * * *

Ingredients:

4 stingray cheeks
300 g string beans
1 celeriac
100 ml milk
80 gr butter
120 gr Foudroyante caviar
salt

Supplies:

Binchotan
grill grid
slow juicer
hand blender

Kamado set up:

Direct heat, caveman style

Court by Paul de Groote and Ruben van Helvert - Restaurant Inter Scaldes***

Fill the Kamado with a layer of Binchotan and heat to 180°C. Do not place anything else in the Kamado for now.

You will be working with direct heat from Binchotan so make sure a few blocks of Binchotan are free of ash.

Pat the rye cheeks dry and place them on the hot Binchotan and sear them hard and fast. Then let the cheeks rest for another 5 minutes in a place that is not too hot.

Place a grill rack on the highest level in the Kamado and grill the string beans.

Let the string beans cool and then squeeze them with a slow juicer, season with salt.

Meanwhile, clean the celeriac and cut it into even cubes. Then cook the celeriac for 12 to 15 minutes until tender.

When the celeriac is cooked (it should be soft). Puree it together with the milk and butter to a smooth but firm cream.

Cut the cheeks in half and serve on a plate with a quenelle of celeriac cream, the gravy of grilled string beans and a generous spoonful of caviar.

Tip! You can of course make this dish without caviar. The flavour of the cheeks will certainly not be diminished by this.