

Salt cod poached in olive oil with langoustine and cold Langoustine jus

Salted cod and langoustine for a visually stunning seafood spectacular. This dish requires cooking so we need correct equipment combi steamer and sous- vide machine and big vacuum bags, Vita prep blender.

4 gastro trolleys in each serving kitchen, lot of gastro trays and Bama boxes to transport to beach

Plastic wrap strong

Ingredients this is a base recipes for 10 person so for for 800pers x 80

Cod

600g cod fillet, skin off

Cod salt mix

0,2 lemon grass stalks

0,2 kaffir lime leaves

1/4 garlic clove, sliced

1/8 tsp of ground cumin

1/8 tsp of Chinese five-spice powder

10g of sea salt

1/8 lime, zested

1/4 bunch of coriander

Baby herbs

10g baby herbs

20g of olive oil

1 pinch of salt

Langoustine (and Stock)

200g (6 langoustines) If the are fresh we need half frozen raw for fars

100g Egg white

200g full fat cream

1/2 carrot, peeled and roughly chopped

1/4 onion, peeled and roughly chopped

1/4 celery stick, washed and roughly chopped

1 star anise

5 white peppercorns

1/2 chervil stalk

1/2 dill stalk

½ tarragon stalk

5g of salt

200ml of fish stock (white fish bone)

Langoustine mix

1/2 lemon, zested

10g of fresh ginger, peeled and grated

5g of coriander, finely chopped

1 kg Agar agar (same for 800pers)

1kg gelatin (same for 800pers)

Cod dressing

1/4 sprigs of dill, finely chopped

1/4 sprigs of chervil, finely chopped

1/4 lemon, juiced

1 pinch of salt

400ml of extra virgin olive oil

Langustine jus

1 garlic clove

Tomato pure

1/2 shallot

5 white peppercorns

1 sprig of fresh tarragon

1 star anise

6 large white mushrooms

35ml of white wine

100ml of langoustine stock

5ml of olive oil

To plate nice small plates and dish tree's and plastic wrap.

1. For the cod, combine all the ingredients for the salt mix in a bowl. Clean and trim any sinew from the cod fillets
2. Sprinkle a layer of salt mix on a long piece of cling film, lay the cod on top and cover with the rest of the salt mix
3. Press between two heavy trays of 1 hour. Turn the fish over and press for a further 1 hour
4. Rinse off the salt in ice water and pat dry with kitchen paper. Remove the skin and
5. Place each piece in big vacuum bag and vacuum each bag
6. For the herbs, remove stalks. Allow 2-4 per portion. Keep refrigerated until serving
7. For the langoustines, remove the heads. Add the carrot, onion and celery mirepoix, the herbs and aromatics to a medium pan and fill with water
8. Submerge the half of the langoustines in stock and poach for 6 minutes Remove and plunge straight into ice water. When cold, break away the shells
9. For the langoustine mix, add the half of the peeled langoustines to a blender with the lemon, ginger, coriander and salt egg white and cream. Blitz to a purée. Keep the mixture refrigerated
10. Mix the langoustine put in plastic pastry bags
11. Poach the cod in a water bath at 50°C for 9 minutes. Meanwhile combine the fresh herbs, lemon juice, salt and oil in a medium pan
12. For the jus, in separate medium heavy based pans, color the mushrooms and shallots to golden brown. Combine the two then add the garlic, peppercorns, tarragon, star anise, wine and langoustine stock
13. Bring to a boil and reduce by half, skimming constantly. Change into a new pan if needed. Pass twice through a fine cloth or muslin. Keep refrigerated until serving
- 14.
15. Warm the oil but do not boil. Remove the cod from their bags and place into the infused olive oil. Coat
16. Make gel from herbs agar agar and gelatin Remove the cod pieces from the herb infused oil dressing and drain on a paper towel. Gently flake and place a few pieces on gastro tray
17. Lay a layer off langustine mousse, salted cod í gastro tray 3x cook in oven for 10 min at 80°C
18. Cut in 50g pc and refrigerate until serving
Cool down over night tand serve
19. Lay out plates. On big table and plate in dish tree, 4 hours before serving
20. Gently toss the baby herbs leaves in olive oil. Season and place around the cod and langoustine terrine
21. Garnish with the jus mixed with the herb infused oil dressing

A Icelandic Omnom chocolate candy Bar in Two halves with berry's

Ingredients this is a base recipes for 40 person so for 800pers x 20

Light CHOCOLATE MOUSSE

Basic custard 650g

Omnom 70% Icelandic COUVERTURE 650g

Whipped cream 1800g

1 sheet gelatin

Reheat the custard and add gelatin sheet pour onto the couverture and cocoa paste.

Emulsify and when the mixture reaches 40°C, add the whipped cream.

Take care not to over- whip the cream.

Blueberry GEL

Blueberry puree 1000g (just 3 for 800)

Sugar 35g (Carmel)

Invert sugar 45g

Gelatin leaves 14g

Lemon juice 35g

Heat 10% with the sugar and add the softened and strained gelatin.

Add the remaining puree with the lemon juice, and pour into a gastro frame with plastic wrap

MARSHMALLOWS

Gelatin leaves 170g

Water 800g

Sugar 2740g

Invert sugar 900g (just 1 box for 800)

Invert sugar 1400g

Natural flavoring and different colors 40 drops (blue, red and white) Icelandic flag colors 😊

Invert sugar 1140 g

Cook the sugar, the first quantity of invert sugar and water to 110°C. Pour onto the second quantity of invert sugar and blend.

Melt the soaked and strained gelatin leaves in a microwave and add to the syrup.

Add the drops of rose oil or any other desired flavor. Blend in a freestanding mixer until it reaches the ribbon stage. Pour into a frame on a Silpat sheet. Leave to rest for 12 hours and then cut.

Candy bar

We make this in Iceland so we

2kg Omnom 70% Icelandic COUVERTURE for tempering

Temper some chocolate and mold the cocoa bean halves. When the chocolate is set, fill with different colored marshmallows and then close it up by spreading some chocolate on a sheet and using it to seal the bean. Leave to cool and then unmold. Store at 15°C.

LEMON CAKE

Eggs 250g

Sugar 500g

Weak flour 400g

Ground almonds 115g

Baking Powder 35g

Milk 375g

Olive oil 350g

Lemon juice and zests 125g

Beat the eggs with the sugar until the mixture forms stiff peaks.

Add the milk mixed with the crushed blanched lemon zests and then the oil, flour, baking powder and ground almonds.

Leave to rest for 24 hours before baking at 180°C, 800g, for around eight minutes.

RASPBERRY GLAZE

Raspberry puree 10% sugar 1000g

Mineral water 250g

Sugar 700g

Pectin 40g

Glucose 500g

Citric acid 5 drops

Total weight 2400g

Neutral Glaze

600g water

100g sugar

12 g pectin

1 gelatin sheet

900g sugar

300g glucose

Combine the puree with the water and glucose, and heat to 40°C.

Add the pectin mixed with the sugar.

Bring to a simmer.

Remove from the heat and add the citric acid.

Skim and filter.

Leave to cool at room temperature.

Use at 45°C.

Note: To glaze the bar, use equal amounts of Raspberry Gelatin and Neutral glaze Gelatin, and use at 45°C.

ASSEMBLY

1 box fresh raspberries

Pour the Light Chocolate Mousse in the candy bar frame, add the blueberry Gel insert and another layer of Light Chocolate Mousse. Finish with the Lemon Cake. Freeze and then glaze with the Raspberry Glaze. Place the second half-candy bar on top of the chocolate and marshmallow half-candy bar. Add some metallic color powder fresh raspberries and serve.

Team Iceland

Bjarni Gunnar Kristinsson

Björn Albertsson

Svein Þorgeir Jóhannsson

Guðleifur Kristinn Stefánsson

Stefan Ingi Svansson