

"Beausoleil" oysters in the half shell marinated with star anise, smoked herring roe and red beet foam

Ingredients: (For 4 persons)

- 12 fresh "beausoleil" oysters
- juice of 2 big red beets
- 1 teaspoon herring roe
- 3 star anises, powdered
- 1 teaspoon chopped chive
- 1 teaspoon extra-virgin olive oil
- _ teaspoon of lemon juice

Remove all sand and grit from the oysters, then open them carefully. Scoop them out and place them in a bowl. Add the star anise, chives, olive oil and lemon juice. Refrigerate for 24 hours. Wash and bring to a boil three half shells to rid it of impurities. Dry them. Put the marinated oysters back in their half shell. Top them with a tiny bit of smoked herring roe. Emulsify the beet juice with a milk frother or egg beater until it forms a thick foam. Gently place about 1 tablespoon of beet foam on each oyster.

Green pea soup with "blue point" oysters "au gratin"

Ingredients: (For 4 persons)

- 1 kg frozen green peas
- 3 french shallots, peeled and finely chopped
- 600ml fish or vegetable stock
- 12 "blue point" oysters
- 150gr freshly-grated aged cheddar cheese
- salt
- 2 tbsp. olive oil

Pre-heat your oven to highest setting, and set it to broil. Sauté the shallots on medium heat until they are caramelized. Add the stock and bring to a boil. Pour hot stock into your mixer bowl and add the peas (save a few to use as garnish). Whip this up until very smooth. Pass through a strainer and reserve. Shuck the oysters. Sprinkle grated cheese on them. Broil the oysters just until cheese melts and starts to bubble. Bring the soup to a simmer. Pour soup into soup plates. Slide three oysters from their shells onto each plate of soup. Sprinkle a couple of peas and drizzle a tiny bit of olive oil as garnish.

Roasted sweetbreads with fresh herb gnocchi, black chanterelles and bacon broth

Ingredients: (for 4 people)

800 g sweetbreads
3 tbsp. unsalted butter

For the gnocchi:

500 grams russet potatoes
_ cup all-purpose flour
2 egg yolks
1 tsp. fresh finely chopped chives
1 tsp. fresh finely chopped sage, stems discarded
1 tsp. fresh finely chopped parsley, stems discarded

For the broth:

2 L water
3 tbsp. vegetable oil
2 white onions
1 leek stalk
3 French shallots
1 garlic bulb
2 celery stalks
1 tomato
2 bay leaves
1 sprigs parsley
1 branch fresh thyme
200 grams Black Chanterelles
150 grams smoked bacon
1 French shallot, chopped
salt, freshly-ground pepper

1. Soak the sweetbreads overnight in lightly-salted, lukewarm water.
2. Make the gnocchi dough, starting by baking the potatoes in the oven at 350F for about 1 hour, until soft in the center. Cut them in half and scoop out the flesh with a spoon. Pass it through a potato masher. Make a mound of potato paste on a flat, clean surface. Make a well in its center, and put half of the flour, the yolks and the chopped herbs in it. Start working the dough by “cutting” it with a pastry spatula with swift strokes. Gradually add the remaining flour, and keep working the dough until ingredients are well blended. Roll out the dough onto a lightly floured surface, pressing down with the palm of your hands, until you form a long snake-like shape, about 1 inch in diameter. Cut this up into 1-inch long gnocchis, and reserve.

Recipes from Chef Roland Ménard Hovey Manor

3. Make the broth by peeling all the vegetables, chopping them coarsely and sautéing them in oil until golden (not the mushrooms). Add the water, the parsley sprigs and bay leaves, cover and let simmer for 45 minutes. Strain, and reserve 400 ml of this liquid.
4. Bring the rest of the broth to a boil in a large pot. Poach the sweetbreads in this broth for 7 to 10 minutes until firm. Drain and let cool, then remove all membranes and veins. Reserve.
5. Chop up the bacon very finely, then sauté in a large non-stick skillet until crispy. Reserve. In the meantime, separate mushroom heads from the stems. Return skillet to heat, first pouring out the excess bacon fat, and sauté the shallots until golden. Add the chanterelle stems and the 400 ml of vegetable broth that had been set aside, and cook for another couple of minutes. Whip this up in a blender, and pass through a sieve.
6. At serving time, cook gnocchis in boiling salted water for a minute or two, until they rise to the surface. Strain. Heat up the butter in a non-stick frying pan. Sauté the gnocchis in butter with the mushroom heads, adding salt. Remove from frying pan and keep covered, add a touch of oil and sear the sweetbreads on high-heat for a couple of minutes, until golden. Place crispy sautéed gnocchis in each plate (they have to be soup plates). Place sweetbreads over the gnocchis. Pour some of the bacon and mushroom broth around the ensemble carefully, use the crispy bacon as garnish (re-heat it in the microwave first) and serve at once.