





PLANNING

 VICTORINOX	 DESSERT	 PIZOKEL	 SWISS SHRIMPS
-7.5 Hours	<ul style="list-style-type: none"> • Melt chocolate over boiling water • Beat egg white with salt, add sugar • Combine melted chocolate and egg yolk with egg white • Spread onto a baking tray lined with parchment and dehydrate in the oven for 7 hours at 70°C 		
-2.5 Hours	<ul style="list-style-type: none"> • Soften gelatin • Heat the cream with the sugar, dissolve the gelatin in it and mix in the yoghurt • Fill into a whipped cream dispenser, close firmly, load with a cartridge and shake well • Cool in the refrigerator for approx. 2 hours 		<ul style="list-style-type: none"> • Make shallot-cucumber compote, cool and refrigerate until serving
-2 Hours	<ul style="list-style-type: none"> • Steam condensed milk tube for 90 minutes in a steam oven or in a pot of boiling water at low heat 		
-1 Hour		<ul style="list-style-type: none"> • Make the dough for the pizokel and refrigerate for 30 minutes 	<ul style="list-style-type: none"> • Boil potatoes. Once cooked, blend along with nasturtium greens, milk, white wine vinegar and ice cubes to make the purée
-30 Mins		<ul style="list-style-type: none"> • Fry the peeled salami over a low heat 	
-15 Mins		<ul style="list-style-type: none"> • Bring a pot of water to the boil and cook the pizokel • In a separate pan, cook the green beans for 3 mins and then cool in an ice bath 	
ASSEMBLE	<ul style="list-style-type: none"> • Place a layer of caramel in the bottom of a bowl, cover with a layer of the yoghurt whipped cream on top. Sprinkle smashed raspberries on top and tuck in a chunk of the chocolate chip 	<ul style="list-style-type: none"> • Place pizokel, salami and beans on a plate and top with freshly grated cheese 	<ul style="list-style-type: none"> • Lightly fry shrimp approx 1 minute each side and place on top of the compote and potato purée.

THERE'S ONLY ONE THING LEFT TO SAY: BON APPÉTIT!