<table>
<thead>
<tr>
<th>Time</th>
<th>DESSERT</th>
<th>PIZOKEL</th>
<th>SWISS SHRIMPS</th>
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</thead>
<tbody>
<tr>
<td>-7.5 Hours</td>
<td>- Melt chocolate over boiling water&lt;br&gt;- Beat egg white with salt, add sugar&lt;br&gt;- Combine melted chocolate and egg yolk with egg white&lt;br&gt;- Spread onto a baking tray lined with parchment and dehydrate in the oven for 7 hours at 70°C</td>
<td>- Make shallot-cucumber compote, cool and refrigerate until serving</td>
<td>- Boil potatoes. Once cooked, blend along with nasturtium greens, milk, white wine vinegar and ice cubes to make the purée</td>
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<tr>
<td>-2.5 Hours</td>
<td>- Soften gelatin&lt;br&gt;- Heat the cream with the sugar, dissolve the gelatin in it and mix in the yoghurt&lt;br&gt;- Fill into a whipped cream dispenser, close firmly, load with a cartridge and shake well&lt;br&gt;- Cool in the refrigerator for approx. 2 hours</td>
<td>- Make the dough for the pizokel and refrigerate for 30 minutes</td>
<td>- Lightly fry shrimp approx 1 minute each side and place on top of the compote and potato purée.</td>
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<td>-2 Hours</td>
<td>- Steam condensed milk tube for 90 minutes in a steam oven or in a pot of boiling water at low heat</td>
<td>- Fry the peeled salami over a low heat</td>
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<td>-1 Hour</td>
<td>- 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</td>
<td>- Bring a pot of water to the boil and cook the pizokel&lt;br&gt;- In a separate pan, cook the green beans for 3 mins and then cool in an ice bath</td>
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<td>-30 Mins</td>
<td>- Place pizokel, salami and beans on a plate and top with freshly grated cheese</td>
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<td>-15 Mins</td>
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<tr>
<td>ASSEMBLE</td>
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**PLANNING**

- **1 Hour**
  - Make shallot-cucumber compote, cool and refrigerate until serving

- **30 Mins**
  - Boil potatoes. Once cooked, blend along with nasturtium greens, milk, white wine vinegar and ice cubes to make the purée

- **15 Mins**
  - 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!**