

TOP CHEF AT SEA

JEREMY FORD

HOUSE-MADE CYLINDRICAL BURRATA, BLACK TRUFFLE SOUR APPLE JAM, SOURDOUGH BREAD TUILE

INGREDIENTS

60 g. mozzarella, stretched smooth, draped into a coffee cup

25 g. ricotta mix

800 g. curd, broken into 1" pieces

4 qts. tea water

100 g. salt

350 g. fresh ricotta

110 g. crème fraîche

1000 g. cider vinegar

1000 g. sugar

1000 g. green apple, peeled, very small dice

35 g. salt

100 g. cider vinegar

1 g. guar

70 g. black truffle microplaned

40 g. black truffle oil

DIRECTIONS

For the burrata: 1 ball

Spoon the ricotta into the center of the mozzarella, and pull all the sides together to make a package. Squeeze the end to pinch it closed and squeeze off the loose end. Put in a container of cool water. The final weight of the burrata should be 90 g. and it should be 7.5 inches long.

For the ricotta mix:

makes 9 – 10 cylinders

Mix well.

For the mozzarella:

makes 9 – 10 cylinders

Put curd in a large bowl. Put salt in a 2-quart. lexan container and fill with tea water. Immediately pour over curd and let sit for 5 minutes. Gather 80 g. worth of curd and work gently until smooth and shiny, then stretch into 8.5"x4" rectangle.

For the sourdough tuile:

Slice on number 2 on slicer and remove crust. Bake between two sheet trays and parchment papers at 375 for 7 minutes.

For the truffle jam:

Combine first set in a small pot and reduce on high heat until it weighs 195 g. Cool over ice until just warm, then add second set, stir well, then cool and reserve.

TO SERVE

1 ea. cylindrical burrata

1½ tsp. olive oil

Fleur de sel/black pepper

25 g. dots fig purée

Baby mesclun

Basil

Beet powder