

## ROE REMIX



### INGREDIENTS FOR 4 PERSONS

- 500g roe loin
- 50g Pumpkin Cream
- 8 Chestnuts In Syrup
- 8 brussels sprouts
- q.s. Brown Stock
- 16 goji berries

#### for tahine crust

- 100g Black Sesame, Whole
- 10g Black Bbq, Barbacoa Seasoning Mix
- 10g Pumpkin-Seed Oil

### METHOD

- For the tahina crust, whisk all the ingredients together until you reach a smooth but dry consistency.
- Spread two sheets of baking paper and wrap the roe loin with tahine crust. Bake in the oven at 180 degrees until it reaches 55 degrees at the heart.
- Make the brown stock with the mixture, add the goji berries and simmer until soft.
- Blend the pumpkin cream with water until the desired consistency is reached.
- Serve the sirloin on a hot plate, combine with the pumpkin puree, chestnuts, brussels sprouts and toss with the goji berry puree.

## PRODUCTS IN THIS RECIPE



**Pumpkin Cream**



**Chestnuts In Syrup**



**Brown Stock**



**Black Sesame, Whole**



**Black Bbq, Barbacoa  
Seasoning Mix**



**Pumpkin-Seed Oil**