

More from Chef Matthew Bousquet at The Clifton's 1799

Mastering Measurements

Chefs often prefer weighing ingredients over measuring them by volume because it provides more accuracy and consistency in recipes. Volume measurements can vary based on factors like how ingredients are packed into a measuring cup, leading to potential differences in the final dish. Weighing ingredients, on the other hand, ensures that the exact amount is used, resulting in more precise and reliable cooking and baking outcomes. It's wise to use dry cups to measure dry ingredients like flour and sugar and liquid measuring cups to measure (drum roll...) liquid ingredients.

Three recipes from Chef Matthew Bousquet, Clifton's 1799

Green Garlic & Buttermilk Emulsion

This tasty sauce can be used to accompany salads, vegetables, fish, or chicken.

500 ml. buttermilk

1 g. xanthan gum (available in supermarkets and online)

6 g. salt

30 g. lemon juice

60 g. green garlic*

200 g. butter, melted

Heat buttermilk until hot but not boiling, then blend in xanthan gum, followed by the butter. Transfer to a blender, and while it's still running add salt, lemon juice, and garlic, and leave to infuse for 3 minutes. Strain and refrigerate.

** Green garlic is simply baby garlic. It's usually available at farmers markets and looks like big scallions or small leeks. To use, cut off the tip of the bulb and use the rest of the white and light green parts.*

Lemon Gel

There are countless ways to use lemon gel, among them:

- **Lemon vinaigrette:** combine a little mustard (dijon or stone-ground), olive oil, lemon gel, and lemon juice to taste. Toss with greens for a light and tasty salad.
- **Lemon marinade:** Make a marinade for chicken, fish and other seafoods.
- **Cocktails:** use lemon gel as a cocktail (or mocktail).
- **Dipping sauce:** Eat as is, like a dipping sauce for fruits and veggies.
- **Desserts:** drizzle on ice cream and cakes for a delicious dessert.



2 cups lemon juice

2 cups simple syrup

1 ½ tablespoons agar-agar*

Bring simple syrup to a boil and whisk in agar-agar. Cook for 5 minutes stirring constantly. Remove from heat and stir in lemon juice, strain and chill until solid. Place in a blender and process until smooth. Strain.

** Agar-agar, a stabilizing and thickening agent, is a jelly-like substance that comes from the cell walls of some species of red algae. Sold in the form of powders, flakes, bars, and strands, it's purely vegetarian, whereas gelatin is derived from livestock. In addition to being used to culture bacteria and diagnose infection, agar has been used as an ingredient in desserts throughout Asia, a vegan substitute for gelatin; a thickener for soups; in fruit preserves, ice cream; and as a clarifying agent in brewing.*

Preserved Meyer Lemon & Sumac Rosettes

Note: Rosettes are traditional Swedish cookies that have a distinct rosette shape and are made using special molds. They're available in cooking stores and online.

2 eggs

2 teaspoons sugar

1 teaspoon sumac

1 cup milk

1 cup all-purpose flour

¼ teaspoon kosher salt

1 preserved Meyer lemon rind, pureed

3 cups vegetable oil, for frying

In a large mixing bowl, sift together sugar and all-purpose flour, then stir in salt and sumac. Add milk, eggs, and preserved lemon puree. Set aside. Measure vegetable oil in a small sauce pot and heat to 350°F. Preheat rosette mold in hot oil, then dip mold into batter just below the lip of the mold. Submerge in hot oil and hold for 10 seconds, allowing it to cook until just golden brown. Remove the mold. The cookie should release from the mold. Place on a paper towel to drain. Serve immediately or store your rosettes in an airtight container at room temp for up to three days. (They can also be frozen for several months.)

