

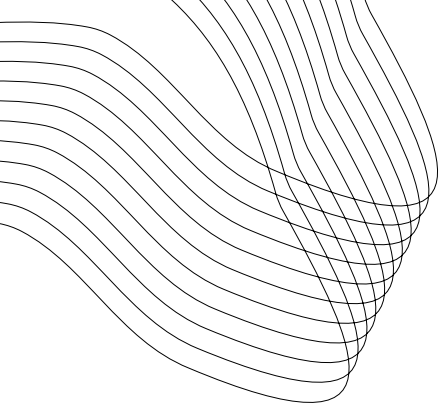
What is so special about Estonia –

Estonians are widely considered a singing nation, however, the diverse wild nature of bogs, lakes, rivers, and deep forests are really the core of the Estonian spirit.

Estonians love nature and all the four seasons that come and go each year. We love to go to the forest to forage mushrooms, berries and, of course, bear garlic in springtime or just to hug a tree. For these reasons, our food traditions are strongly influenced by nature, growing our own food, fermenting, preserving in jams, chutneys, curing meats and freeze-drying.

Estonian cuisine is rich in traditions but also increasingly interwoven with modern techniques. It is a culinary journey that is influenced by our Nordic history and natural curiosity. Just everyday magic living in Estonia.





Rye bread

on the table says Estonia without using words. Rye (*Secale cereale*) grows from our hearts. Many beliefs and customs have been associated with bread. A Dropped piece of it had to be picked up and given a kiss. Our bread is sacred and therefore our spread is made with the golden mushroom (*Cantharellus cibarius*) of the forests.

Dips and spread

*Brown butter brioche and
rye bread with caraway
Chanterelle butter
Hemp seed dip*



Chanterelle and onion butter

60 g chanterelles
20 g shallot
3 g garlic
130 g softened butter
2 g dried ceps
salt
7 g dried chanterelles
2 g thyme

Finely chop onion, chanterelles and garlic and fry until the onions are soft, add thyme, let it cool down. Put all the ingredients into Pacojet and blitz 2 times, seasoning with salt.

Hemp seed dip

75 g hemp seeds
38 g white onions
23 g butter
3 g rose pepper
salt
80 g water
15 g carrot vinegar

Melt butter on a pan and add finely chopped onion and cook until soft on low heat. Fry the seeds on a dry pan until golden in colour. When onions are soft and seeds are fried, mix all the ingredients in a blender and blend until the texture is smooth. Season with salt.



Innovation and IT -

two of our favorite words that drive us. Growing mushrooms in an old warehouse for medical and gastronomic use is the symbol of the essence of Estonia. Lion's mane mushrooms (*Hericium erinaceus*) crown this umami bomb of mushroom on a rye tartlet with oyster mushrooms (*Pleurotus ostreatus*) and hear the whisper of respect for our clean environment from our ancestors.

Finger foods

2 x hot and 2 x cold
Quail ragout with lingonberry
Lion's mane mushroom
Lavaret tartar with quince
Carrot "croissant" with goat cheese



Quail ragout with lingonberry and potato

Quail ragout

- 1 whole quail
- 100 g lingonberry juice
- 10 g vegetable gelling agent
- 15 g fennel, finely chopped
- 15 g Jerusalem artichoke, peeled and diced
- 15 g leek, white part only, thinly sliced
- 30 g butter

Cook the quail in a pressure cooker with stock for 30 min on full pressure, remove it and reduce the stock.

Cut the fennel, artichoke and leek to small brunoise, pan fry in some butter, add thyme, mix with reduced stock, add shredded quail meat and season to taste with salt. Put the mixture in small silicone cube moulds and freeze. When frozen, take out of the moulds, insert a needle or cocktail stick and keep in the freezer until ready to glaze.

For the glaze, bring lingonberry juice to boil, add sugar premixed with vegetable gelling agent. Dip the cubes in the hot simmering glaze 2 times and leave to rest on a tray.

Pickle kohlrabi

- 20 g kohlrabi, peeled and thinly sliced
- 50 g white wine vinegar
- 150 g water
- 100 g sugar

Cut the kohlrabi into about 1 mm sheets. Bring vinegar, salt and sugar to boil and cover the kohlrabi sheets with the liquid. Leave to marinade for about 30 min, then take out of the marinade and cut into desired shape with a small cutter, set aside.

Potato rolls

- 300 g big potatoes
- 1 sprig of thyme
- 30 g butter
- salt

Cut the potato with a vegetable sheet cutter into sheets, season with salt, set aside for 5 min, then dry with a paper cloth. Roll them very tight and put in a sous vide bag with butter and some thyme, cook at 85C for about 30-40 min until soft. When ready, cool down with ice water. Cut slices of about 5 mm thick and pan fry until golden.

Rye tartlet with lions mane mushrooms

Mushroom cream

- 200 g oyster mushrooms
- 200 ml double cream
- 30 g butter
- 20 g maltose

Fry mushrooms with butter on a pan, add double cream, reduce add maltose, bring to boil and blend in with blender until smooth, season with salt and pass through a fine sieve.

Lion’s mane mushroom

- 100 g lion’s mane
- 30 g white wine vinegar
- 60 g sugar
- 90 g water

Fry only the top of the mushroom in a deep fryer, then slice it very thin and cover with hot marinade, leave it to marinade for about 30 min, then layer out and cut to the size of the tartlet.

Rye tartlet

- 60 g rye flour
- 15 g butter
- 30 g water
- 3 g salt

Mix rye flour with water, add melted butter and salt. Roll thinly, put in a small baking mould and bake in the oven at 160 C for 6-10 min, until slightly brown.

Mushroom sphere

- 400 g mushroom stock
- 20 g tarragon
- 20 g thyme
- 1 g Xanthan
- 20 g vegetable gelling agent

Reduce the mushroom stock in half, add some thyme, salt, tarragon and Xanthan gum, and freeze in a small sphere silicone mould. Take out of the mould, insert needles or cocktail sticks and keep in the freezer until needed. For glazing, take the rest of the mushroom stock, bring it to boil and add vegetable gelling agent. Keep it on slow heat, dip the mushroom balls two times, set aside.

Fried mushroom

- 100 g oyster mushrooms
- 100 g mushroom stock
- 1 g agar-agar

Chop oyster mushrooms and fry on a pan until golden, season with salt, put in a small mould. Boil mushroom stock with agar-agar, season with salt and pour into the mould, covering the fried mushrooms.

Carrot “croissant” with goats cheese cream

Carrot “croissant”

- 250 g carrot
- 5 g salt
- 5 g sugar
- 10 pcs timur berry
- 5 pcs juniper berry

Cut carrots to long strips of about 1 mm thick, put in a vacuum bag, add timur berry,junipes, salt, and sugar. Seal in full vacuum, cook in boiling water for 2 min. Cool on ice water, remove from the bag, and roll.

Carrot base for croissants

- 200 g carrot
- 5 g salt
- 5 g sugar
- 10 pcs timur berry
- 5 pcs juniper berry

Cut carrots to strips about 5 mm thick, cut with a ring cutter, put in a vacuum bag, add timur berry,juniper, salt, sugar, and seal on full vacuum. Cook in boiling water for 5 min. Cool on ice water, remove from bag.

Ginger lemon gel

- 5 g lemon zest
- 10 g lemon juice
- 10 g maple syrup
- 10 g ginger
- 1,5 g agar-agar
- 100 g water

Bring ginger, lemon zest, water and maple syrup to boil, add agar-agar and boil for 3 minutes, strain through a sieve, season with lemon juice to taste. Cool down in the fridge, once set, blend with a blender, until smooth.

Purple carrot tartare

- 80 g Purple carrot
- olive oil
- salt
- pepper
- thyme

Wrap carrot in foil and cook in the oven at 190 C for 25 min. Once cooked, take out of the oven and leave to cool down. Peel and cut into brunoise, season with chopped thyme, pepper, salt and olive oil.

Goats cheese cream

- 80 g creamy goat cheese
- 3 g thyme
- salt
- pepper

Finely chop thyme, add to cheese. Season with salt and pepper.

Lavaret tartar with quince gel and smoked sourcream

Lavaret tartare

- 120g lavaret fillet
- 5 g dried birchleaf
- 100 g salt
- 100 g sugar
- 500 g water
- 100 g cucumber
- 20 g herring caviar
- 6 g chives
- 6 g coriander
- 10 g extra virgin olive oil
- 10 g white fish caviar

Make birchleaf brine with water, salt, sugar and birchleaf. Keep the lavaret fillet in brine for 30 min, take it out, dry with a paper cloth, and cut small cubes for tartare. Peel the cucumber, discard seeds and cut into brunoise. Chop the chives and coriander, and mix with the fish, adding herring caviar and olive oil.

Crunchy pillows

- 5 g yeast
- 80 g flour “00”
- 5 g sea salt
- 40 g water

Mix all the ingredients in a food processor and let the dough rest in a vacuum bag for 2-3 h in a warm place. Then roll it very thin in a pasta roller, overlapping the dough 5-7 times and not adding any flour. Then roll it very thin and cut it into squares with a knife. Transfer them to a silicone mat and bake for 6-8 min in an oven preheated to 220 C.

Quince gel

- 40 g quince juice
- 115 g water
- 12 g sugar
- 2.5 g agar-agar

Boil agar-agar with sugar and water for 3-5 min, add quince juice. Cool it down and blitz in a blender until smooth.

Smoked sourcream

- 100 g sourcream 30% fat

Put sourcream on a cloth and strainer to strain off some liquid. Leave it there for about 2-3 hours. Smoke with a smoking gun. Season with salt



Our grandparents

knew that after summer with potatoes, the land must heal and peas (*Pisum sativum*) must be sown. The fresh sweetness that they bring to this plate is like a summer breeze. Topped with the Rutikvere manor house caviar from the sturgeon. The rare taste, ash-like color and texture like no other.

Showplate

Smoked sturgeon and leek terrine

Arctic char ballotine

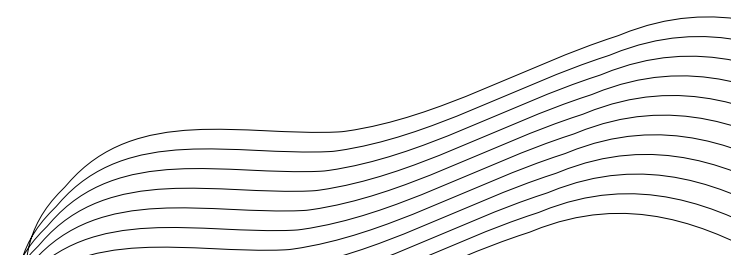
Sides: Green pea jelly with sturgeon caviar,

Squid ink crepe with zucchini

Mixed garden green salad

Sauces: Fennel sauce with tarragon oil,

Sauerkraut cream



Arctic char ballotine with green herbs

2 pcs arctic char fillet
85 g salt
35 g sugar
1 l water

Trim the fish to size and keep the trimmings. Mix salt, sugar and water, put the fish in and brine for 40 min. Take out of the brine and dry with a cloth. Put two fillets together, cover with pre cooked fish mousse, wrap tightly in cling film and cook sous vide at 42 C for 20 min, cool in ice water.

Fish mousse

140 g fish trimmings

60 g cream
20 g herb puree

Blitz the fish until smooth, add cream and some salt, divide in two parts. Mix one part with herb puree. On an acetate film make a 2 coloured pattern with a serrated comb. Cook in a steamer covered at 85 C for 3 min, cool down.

Herb puree

50 g spinach
20 g coriander
20 g chives
20 g chervil

Cook in boiling water for 2 min, strain and cool in ice water, strain and blitz until a smooth puree is formed.

Sturgeon and leek terrine

40 g salt
1000 g water
30 g hickory smoke liquid 10 %
500 g sturgeon

Cut the fish in stripes, brine the fish for 1 h. Strain it and put in a smoking liquid and cook sous vide at 58C for 10 min. Remove from the bag, put in a terrine mould and cover with hot fish stock with gelatine, let set and cut into pieces.

Fish stock jelly

500 g fish stock
20 g coriander
40 g spring onion
4 leaves gelatine
150 g green part of leek
20 g smetana or sourcream
finger lime

Add coriander and spring onion to stock and reduce by half. Strain through a fine sieve. Add bloomed gelatine. Blanche leek for 3 min in boiling salted water, transfer to ice water and cool down. Layer the leek leaves in terrine mould, add some fish stock with gelatine and cooked sturgeon stripes, press and leave to set in the fridge. Take out of the mould, cut to portions, garnish with finger lime and smetana.

Green pea jelly with sturgeon caviar

150 g pea water
1,5 g agar-agar
50 g peeled peas
30 g pickled cucumber balls
5 g chervil
0,5 g gelatine
3 g white wine vinegar
10 g sturgeon caviar
20 g salicornia

Boil pea water with agar-agar, season with salt, add bloomed gelatine. Add peeled peas, pickled cucumber and chopped chervil to the mould, top up with pea water with agar-agar. Let set in the fridge, remove from the mould, place caviar and blanched salicornia on top.

Pea water

400 g green peas
200 g water

Blend water and peas, strain with coffee filter or muslin cloth.

Pickled cucumber balls

100 g cucumber
3 g salt
3 g vinegar

Peel the cucumber, cut with a small baller. Blend the leftover cucumber and strain the juice. Season the juice with salt and vinegar, compress in balls with pickle juice, and leave to rest for 1 h.

Squid ink crepe with courgette

35 g fish stock
75 g milk
60 g flour
1 pcs egg
3 g black garlic
3 g squid ink
salt

Mix everything together, fry on a pan at low heat.

Courgette filling

80 g yellow courgette
80 g green courgette
40 g fennel
40 g leek
30 g mayonnaise
3 g gelbinder
salt
5 g chervil
oil for frying

Cut all the vegetables into small cubes, sweat off on a pan, season, cool down, add plain mayonnaise, chervil and gelbinder, roll tight rolls in clingfilm and slightly freeze, remove from the clingfilm and roll on ink crepes.

Mayonnaise

20 g egg yolk
5 g white wine vinegar
10 g Dijon mustard
100 g oil
1 psc lemon

Mix egg yolk with mustard and vinegar, add oil, while slowly and continuously whisking, season with salt. Divide the mayonnaise in two, adding lemon zest and some lemon juice to one part.

Zucchini rolls

50 g yellow zucchini
50 g green zucchini
salt
10 g extra virgin olive oil

Cut zucchini into long and thin strips, season with salt and add olive oil. Compress in a vacuum machine, layer 2 strips of different colour and roll, trim off the excess.

Mixed garden salad

200 g chicory leaves
50 g radish
50 g fennel
20 g lemon mayonnaise
50 g cucumber
5 g cress mix

Separate chicory leaves. Slice fennel very thinly. Peel cucumber, discard seeds and slice very thin. Slice radish very thinly. Assemble everything on chicory leaves and pipe lemon mayonnaise dots on top.

Fennel sauce with tarragon oil

150 g fennel
2 g garlic
sugar
salt
15 g tarragon oil
55 g plain yoghurt
oil

Chop the fennel, toss on a pan, caramelize slightly, add garlic and some water, cook until soft. Transfer to a blender and blitz until smooth. Pass through a fine sieve and mix with yoghurt. Season with salt and add tarragon oil.

Sauerkraut cream

200 g sauerkraut
100 g Philadelphia cheese
100 g water

Cook the sauerkraut in sous vide with some water. When soft, blend until smooth, mix with cream cheese.



The sea

has always taken and also given to Estonians. We respect the sea, fish, seaweed, seals, clean beaches and sunsets. Now, the invisible microplastics are everywhere, fish are threatened by overfishing, invasive species and general pollution.

Algae, on the other hand, carries the taste of the sea, the golden twists of celeriac (*Apium graveolens* var. *rapaceum*) have patterns of sand, and in the cold of winter, the sun sets into the sea like a flaming tomato.

Vegan course

Baked celeriac roll
Pumpkin seed and pistachios cream
Golden beetroot "caviar"
Celeriac tuile
Pickled seaweed
Puffed buckwheat and seeds crumb
Tomato & horseradish sauce



Salt baked celeriac roll

4 kg peeled celeriac
thyme
salt
oil for frying

Cut the celeriac with a vegetable sheet slicer, season with thyme and salt and roll tight. Put it in a round mould and cover with salty dough and bake in the oven at 170 C for 18 min. Take out of the mould and discard the salty dough. Fry on a pan with some oil until golden crust is achieved.

Salt dough

375 g flour
38 g salt
190 g water

Mix all together and roll about 0.5 cm thickness

Golden beetroot “caviar”

200 g golden beetroot
15 g tamarind paste
salt

Bake beetroot in the oven until soft, peel. Blend in a food processor to a coarse texture. Season with tamarind and salt.

Celeriac tuile

45 g celeriac puree
15 g flour
1 g salt
4 g oil

Mix everything together, spread on a silicon tuile mat. Bake at 175 C for 7-10 min.

Pickled seaweed

20 gr wakame, dry
80 g water
20 g white wine vinegar
salt

Wash and hydrate the wakame for 30 min in cold water. Cover with water and vinegar mix. Leave for 30 min, then cut to julienne size.

Puffed buckwheat and seeds crumb

30 g puffed buckwheat
30 g sunflower seeds
5 g wakame seaweed
10 g hemp seeds
5 g nori seaweed
10 g olive oil

Roast the seeds, blend slightly or chop with a knife, add puffed buckwheat, seaweed powder and olive oil, season with salt. Roll in cling film about 1 cm diameter rolls and freeze. Cut at the last minute before serving.

Pumpkin seed and pistachio cream

75g pumpkin seeds
75 g pistachio nuts
35 g Granny Smith apple
70 g pear
1 g garlic
30 g white wine vinegar
15 g maple syrup
40 g water
40 g soy sauce
20 gr mini spinach, washed and dried

Blend everything together to a creamy texture. Lastly add the spinach and cool down immediately.

Tomato & horseradish sauce

300 g red desire cherry tomato
25 g horseradish
10 g salt
10 ml sesame oil
5 g dried tomato powder

Blend all together, pass through a fine sieve, season to taste and add tomato powder.

Pickled seaweed

20 gr wakame, dry
80 g water
20 g white wine vinegar
salt

Wash and hydrate the wakame for 30 min in cold water. Cover with water and vinegar mix. Leave for 30 min, then cut to julienne size.





Parsnip

(Pastinaca sativa) used to grow only in the gardens of manor houses, but soon found their way into the vegetable beds of peasants. With its nutty taste and sweet undertone, you wouldn't dare to think that the unattractive climate of Estonia could suit it. Between pumpkin and onion, parsnip is dressed to impress in a velvety robe.

Main course

*Veal silverside with grill butter
Pearl onion with bone marrow
Savoy cabbage roll with baked garlic
Pumpkin salad with mustard and coriander
Parsnip puree
Veal jus*

Roasted veal silverside with grill butter

1,2 kg Veal silverside
80 g Grill butter
200g Cream
salt

Trim the meat, cut to a smaller size, leaving the silverskin for the sauce. Blend the meat trimmings in a food processor until smooth. Add the same amount of cream and blitz all together, season with salt. Salt the cut meat in 10 % salt and water mixture for 40 min. Wash off the brine in cold water, dry with a clean kitchen towel. Spread the mousse on a cling film in an even and thin layer, wrap the meat, and roll tightly. Cook in sous vide for 20 min at 58 C, after cooking, cool down in cold water for 5 min. Fry on a pan and baste with grill butter.

Pearl onion with bone marrow

250 g shallot
30 g beef bone marrow
150 g port wine
150 g red wine
salt
30 g sugar
20 g red wine vinegar
200 g pearl onion

Roast pearl onion with skin in the oven at 200 C, leave to cool, use only the middle layer as a shell for the onion confit. For the onion confit, cut shallots into small cubes, sweat off in a pan with bone marrow. Add red wine and port wine, reduce until almost dry. Add red wine vinegar. Season with sugar, salt and red wine vinegar. Put onion confit in the pearl onion shells.

Pumpkin salad with mustard and coriander

250 g squash
5 g fresh coriander
5 g rosepepper
10 g mustard seeds, boiled 4 times
1 g Xanthan gum

Cook the diced pumpkin in the pumpkin marinade until soft but crunchy, add some Xanthan and mustard seeds, coriander, and rose pepper. For the ravioli, cut thin slices of the pumpkin, cover with hot marinade. Leave to rest for 10 min. Take out of marinade and fill with cooked diced pumpkin.

Pumpkin marinade

250 g water
60 g vinegar
60 g sugar
2 g rose pepper
0,5 g dry meadowsweet
1,5 g black pepper corn
1,5 g star anise
1 g juniper berry
2 g fennel seed
0,5 g cloves

Bring to boil all ingredients, and leave to infuse for 30 minutes, strain through fine chinoise.

Veal jus

100 g carrot
250 g onion
100 g celery
200 g leek
2 000 g veal stock
veal trimmings
thyme
garlic
200 g red wine
butter

Roast the meat and vegetables in the oven until brown, put in a pot with veal stock and reduce, strain through a fine sieve. Add red wine, reduce to sauce consistency, add some butter, season to taste.

Savoy cabbage roll with baked garlic

500 g savoy cabbage
50 g whole garlic
10 g chives
10 g mustard
20 g brown butter
salt

Separate cabbage into leaves. Blanch cabbage leaves in salted boiling water for about 2-3 min, transfer to ice water,cool down. Roll the bigger and greener leaves flat between the kitchen cloth, and let them dry.

For the stuffing, cut smaller leaves into strips, add baked garlic, chopped chives, mustard and brown nutter, season with salt, and roll the stuffing inside the cabbage leaves. Make as tight as possible, cut the rolls and warm for serving in the oven

Parsnip tuile

20 g flour
5 g oil
salt
60 g parsnip puree

Mix everything together and bake on a silicone stencil mat at 175 C for 5-7 min.

Parsnip puree

400 g peeled parsnip
130 g chicken stock
120 g mascarpone
200 g milk

20 g vegetable gelling agent
200 g liquid puree

Cut the parsnip, vacpac with chicken stock and cook in the steamer at 95 C until soft, around 30-50 min. When soft, blend until smooth, milk, and mascarpone to get the right texture. Put in small moulds and freeze. Keep some puree, dilute it with some milk and bring it to boil. Add the vegetable gelling agent and use it for dipping the frozen parsnip puree.

Blackcurrant

(Ribes nigrum) is one of the most aromatic plants in Estonian gardens. Pure superfood that has been made into jams and juices for hundreds of years.

Strong in taste, sour to your bone and at the same time intensely sweet. A superhero with a tender soul.

Dessert

*Blackcurrant & blackberry gateaux,
Blackcurrant sherbet and
green apple sherbet,
Plum crisp, plum jelly,
Quince whipped ganache and
apple tarte tatin*



Blackcurrant and blackberry jelly

40 g blackcurrants
40 g blackberries
7,5 g honey
15 g coconut sugar
1,5 g pectin NH
7,5 g lemon juice

Heat the berries with honey, add coconut sugar mixed with pectin, bring to boil and add lemon juice. Fill small half-sphere silicone moulds halfway and freeze.

Blackcurrant and blackberry crémeux

60 g blackcurrant purée
60 g blackberry purée
1 egg
45 g coconut sugar
1 gelatine sheet
15 g butter

Whisk the egg with sugar. Heat the purées and add to the egg mixture. Pour everything back to the pot and heat to 82°C. Add the bloomed gelatine, let it cool a bit and add butter, blend. Fill the half-sphere moulds and freeze.

Blackcurrant sponge

50 g blackcurrant purée
27 g butter
25 g egg yolk
50 g egg white
27 g unrefined Demerara sugar
15 g flour
5 g corn starch

Melt the butter. Heat the purée to 35°C, add melted butter and egg yolk. Add the sieved dry ingredients and thereafter egg white whipped with the sugar. Spread on a silicone mat and bake at 165C for 8 minutes.

Feuilletine

30 g butter
30 g ground unrefined Demerara sugar
30 g egg white
30 g flour

Whisk room temperature butter with sugar, add egg white and sieved flour. Spread thinly on a silicon mat. Bake at 180°C for 5 minutes until light brown.

Chocolate crunchy layer

45 g blackcurrant chocolate
23 g feuilletine
7,5 g grapeseed oil
15 g hazelnut paste

Melt the chocolate and mix with grapeseed oil, hazelnut paste and crushed feuilletine. Spread thinly on top of the blackcurrant sponge and freeze. Cut into discs

Mirabelle plum mousse with tonka bean

250 g mirabelle plum purée
4 gelatine sheets
18 g xylitol
175 g whipping cream
tonka bean

Heat a smaller part of the purée with xylitol and grated tonka bean, add bloomed gelatine and the rest of the purée. Fold in whipped cream. Fill half of the cake moulds with the mousse, add the frozen insert and cover with the mousse, topping the cakes with sponge discs. Freeze.

Mirabelle plum jelly

365 g mirabelle plum purée
4 gelatine sheets
4 g agar-agar
25 g xylitol
½ vanilla bean

Heat the purée to 40°C, add the agar-agar and xylitol mix, bring to boil, then add the bloomed gelatine. Pour onto a tray covered with a silicone mat and freeze. Then cut into circles with a pastry cutter.

Quince whipped ganache

85 g white sugar free chocolate (e.g. Callebaut Malchoc with maltitol)
1,5 gelatine sheets
75 g quince juice
2,5 g honey
100 g whipping cream
½ vanilla bean

Heat the quince juice with honey and scraped vanilla, add bloomed gelatine. Pour ontoc chopped chocolate and blend, add the whipping cream and blend again. Keep refrigerated for at least 3 hours, then whip carefully and pipe.

Blackcurrant glaze

400 g blackcurrant purée
200 g water
160 g unrefined Demerara sugar
8 g pectin NH
2 gelatine sheets

Bring the purée and water to boil, adding sugar mixed with pectin, add bloomed gelatine and blend. Use at 50-60°C for glazing the frozen cakes.

Blackcurrant sherbet

250 g blackcurrant purée
2 g lemon juice
75 g Greek yoghurt
225 g water
50 g honey
25 g coconut sugar
blackcurrant leaves
0,5 gelatine sheet

Heat water and honey to 40°C, add sugar, heat to 85°C, add bloomed gelatine and blackcurrant leaves. Let the sherbet base mature in the fridge for 2 hours. Thereafter add the blackcurrant purée, lemon juice and yoghurt and blend. Freeze the mixture in Pacojet beakers. Pacotize and make marbled quenelles with green apple sherbet

Green apple sherbet

165 g apple juice
75 g honey
15 g lemon juice
265 g green apple purée
70 g Greek yoghurt
½ vanilla bean
0,5 gelatine sheet

Heat the apple juice with honey and scraped vanilla to 85°C, add bloomed gelatine. Let the sherbet base mature in the fridge for 2 hours. Thereafter add the green apple purée, lemon juice and yoghurt and blend. Freeze the mixture in Pacojet beakers. Pacotize and use to make marbled quenelles

Plum crisp

120 g mirabelle plum purée
30 g honey
50 g isomalt
25 g corn starch

Blend all the ingredients, heat until boiling, cool down. Spread with a palette knife thinly on a silicon mat and dry at 100°C for 50 minutes.

Hazelnut pâte sucrée

150 g flour
8 g baking powder
50 g coconut sugar
90 g egg yolk
75 g butter
150 g hazelnut flour
1 g salt
cardamom

Whip egg yolk with coconut sugar, add soft butter, flour sieved with baking powder, salt, cardamom and hazelnut flour. Roll between two sheets of baking paper and refrigerate. Then cut into desired shape and bake between two perforated silicone mats at 150°C for 9 minutes

Apple topping

7 pcs Granny Smith apples
30 g butter

Peel the apples and cut into sheets with KitchenAid vegetable sheet cutter. Roll the sheets into tight spirals and cut into mould-size pieces.

Caramel

200 g unrefined Demerara sugar
55 g butter
50 g whipping cream

Melt the sugar until amber-coloured, add butter and whisk until even, add warm cream. Divide the caramel between the silicone moulds, press the apple rolls in the caramel and brush with melted butter. Bake between two baking sheets at 160°C for 25 min. Cool them down and unmould. Place on top of hazelnut biscuits and warm them up before plating, brushing them with syrup.

Apple syrup

100 g unrefined Demerara sugar
100 g apple juice

Heat the juice with the sugar until the sugar is melted. Use for brushing the apple tatins.

Decoration

750 g white sugar free chocolate (e.g. Callebaut Malchoc with maltitol)
edible flowers



Cranberries

Have you ever been to a bog in the spring when cranberries (*Oxycoccus palustris*) are blooming? Berries that bloom in the spring are supposed to be eaten in the springtime, grow on unnoticeable stalks.

Seen these beautiful flowers, which are like fairies? Berries that bloom in the spring are supposed to be eaten in the springtime, grow on unnoticeable stalks.

This delicate bite that melts in your mouth is paired with a crispy choux. By now, you have seen fields with a pale pink hue in mid-June? A sweet smell and bees buzzing. A true fairytale.

Petit fours

Cranberry
(vegan petit four, made without a mould)
Lingonberry and hazelnut tartlets
Rhubarb choux

Cranberry on meringue

Vegan meringue

- 118 g water
- 4 g potato protein
- 2 g pea protein
- 1,2 g Xanthan
- 0,8 g salt
- 240 g sugar
- 20 g dried and ground cranberries

Mix the dry ingredients, except sugar. Add to water and blend. Pour into a mixer bowl, add sugar and whip. Pipe small balls on a silicon mat, sprinkle with cranberries and bake at 90C degrees for 2 hours. Let them cool down, grate the bottoms with microplane and cut holes inside with melon baller.

Cranberry whipped ganache

- 20 g cranberry puree
- 2,5 g glyose
- 2,5 g invert sugar
- 65 g cranberry chocolate
- 9 g cocoa butter
- 80 g oat cream for whipping

Melt the cranberry chocolate with cocoa butter. Heat the cranberry puree, glyose and invert sugar, pour onto chocolate and blend. Add the oat cream and blend again. Reserve in the fridge, then whip and pipe on chocolate disks placed on top of the meringue.

Cranberry ganache

- 55 g cranberry chocolate
- 35 g oat cream for whipping
- 23 g cranberry puree
- 5 g cocoa butter

Heat the cream, add to melted chocolate, stir, add cranberry puree and cocoa butter, blend. Reserve in the fridge, then pipe inside the meringue.

Decoration

- 200 g cranberry chocolate
- dried and ground cranberries
- buckwheat flowers

Lingonberry and hazelnut tartlets

Hazelnut pâte sablée

- 100 g flour
- 40 g powdered sugar
- 15 g hazelnut flour
- 1 g salt
- 55 g butter
- 20 g egg

Mix the dry ingredients and cold butter into a crumble with a paddle attachment, add egg and mix until the dough forms. Roll between two sheets of baking paper and refrigerate. Cut out small flower shapes with a cutter and bake in the oven at 150C degrees for 9 minutes

Hazelnut cream

- 10 g butter
- 10 g Demerara sugar
- 10 g egg
- 10 g hazelnut flour

Soften the butter, mix everything together. Pipe inside tartlet bases and bake at 150C degrees for 2-3 minutes.

Lingonberry and hazelnut crunchy layer

- 35 g lingonberry chocolate
- 12 g hazelnut paste
- 14 g feuilletine

Melt the chocolate and mix with hazelnut paste and feuilletine crumble. Spread thinly on a silicon mat and freeze. Then cut to desired shapes

Lingonberry insert

- 50 g lingonberries + extra
- 5 g sugar
- 1 g pectin NH
- 7 g glyose

Heat the lingonberries with glyose, add sugar mixed with pectin. Fill small silicon sphere moulds and add a whole lingonberry into each cavity. Freeze.

Milk chocolate and hazelnut mousse

- 50 g milk chocolate (e.g. Valrhona Jivara)
- 10 g hazelnut paste
- 31 g milk
- 1 g gelatine
- 62 g whipping cream

Melt the chocolate with hazelnut paste. Bring milk into boil, add bloomed gelatine, mix and add to the chocolate mix. Let it cool slightly and add the whipped cream. Fill silicon sphere moulds halfway, add the lingonberry insert, cover with chocolate mousse and top up with lingonberry crunchy. Freeze.

Caramel and chocolate glaze

- 75 g sugar
- 25 g glyose
- 50 g whipping cream
- 50 g milk
- 2,5 g gelatine
- 40 g milk chocolate (e.g.Valrhona Jivara)

Make caramel sec with sugar and glyose, add warm milk and cream, bring to boil and add to chocolate and bloomed gelatine, blend and sieve. Use at 35-38C for dipping the mousse balls. Then place them on tartlet bases.

Decoration

- cranberry chocolate
- Egyptian star flowers

Rhubarb Choux

Choux pastry

- 50 g water
- 50 g milk
- 1,5 g salt
- 3 g sugar
- 40 g butter
- 60 g flour
- 90 g egg

Heat water, milk, salt, sugar and butter in a pot until the butter melts and the liquid starts to simmer. Take it off the heat, add flour and mix, bring it back to heat and cook it until necessary. Then add the eggs gradually. Pipe the choux pastry into moulds and bake in the oven at 165C for 20 minutes. Let them cool, then fill with rhubarb cream and jam and decorate.

Rhubarb cream

- 100 g rhubarb puree
- 25 g sugar
- 2,6 g pectin NH
- 17 g butter
- 1 g gelatine
- 10 g mascarpone

Heat the puree, add sugar mixed with pectin and bring it to 85C. Add gelatine and let it cool. Then add butter and mascarpone and blend.

Rhubarb jam

- 50 g rhubarb puree
- 1 g pectin NH
- 5 g sugar

Heat the puree, add sugar mixed with pectin and bring into boil. Cool down.

Decoration

- white chocolate
- green cocoa butter
- small edible flowers



President of Estonian chefs association

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The Culinary Team of Estonia consists of

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