

## **Fermented Salsa**

- 2.5 kg tomatoes
- 1 kg red onion
- 3 jalapeño peppers (but adjust depending on desired heat)
- 50g coriander
- 1-2 heads of garlic finely chopped
- Cumin and oregano to taste

1. Add ingredients into a jar and ferment for 2 weeks

Can backslop with prior lacto ferment liquid for faster fermentation

## **Herb Oxymel**

- 60g chimichurri spice blend
- 200 mL unfiltered apple cider vinegar (filtered will be fine, but it'll be less likely to ferment and more become spice-infused vinegar)
- 100g honey (you can go up to equal amounts with vinegar, I just prefer it less sweet)

1. Add the spices and the vinegar to a sterilised glass jar. Stir to properly combine and then seal tightly with a lid.

2. After a week, open the jar and add the honey. Stir to combine once more before closing the lid for another week.

3. Once fully fermented, this ferment can sit at room temperature for up to 6 weeks.

## **Fermented pesto (for 50 people)**

- 150-200g fresh herbs (basil, coriander etc.)
- 1.5-2% w/w herbs salt
- 80-100g nuts (pine nuts is most traditional, but walnuts work great, probably wouldn't do cashews due to creamy texture when blended)
- 150-200g grated parmesan (substitute with nutritional yeast if vegetarian option decided)
- 1/4 tbsp chilli flakes
- 2-3 fresh garlic cloves
- 300-400 mL oil
- Black pepper to taste

1. Separate herb leaves from stems + weigh.

2. Take 1.5-2% by weight of herbs or salt.

3. Blend salt + herbs into a rough paste, making sure there's no salt clumps.

4. Place in a sterilised jar for about 1 week at ambient temperature. If too little mixture comes to the top of the jar, cover the top of the mixture with a cartouche.

5. 1 week later toast nuts of choice and roughly chop.

6. Combine chopped nuts, herb paste + all other ingredients in food processor/mortar + blend/mash to pesto consistency.

7. Season to taste with pepper (salt may be needed, but I doubt with such high salt content)

## Japanese Cheesecake

- 60g salted butter (plus extra to grease the pan)
  - 120 mL milk
  - 250g full-fat soft cheese
  - 200g granulated sugar
  - 1 tsp vanilla extract
  - 6 large eggs, separated
  - 80g plain flour
  - 1 tbsp lemon juice
1. Preheat the oven to 180C, fan 160C, gas 4. Grease and line a deep 20 cm diameter (fixed-base) cake pan.
  2. Add butter, milk, soft cheese, and 50g of the sugar in a heatproof bowl. Place over a pot of simmering water (bain marie) and whisk gently until the butter has melted into a smooth mixture.
  3. Remove from heat and stir in vanilla.
  4. Cool mixture slightly
  5. Whisk the egg yolks together before gently adding into the cheese mixture
  6. Sift flour and add into the egg and cheese mixture
  7. Add lemon juice
  8. Use a hand mixer to whisk the egg whites into soft peaks. Gradually add the remaining 150g of sugar while mixing until you reach a meringue-like mixture
  9. Fold one third of the egg white mixture into the cheese mixture until there are no lumps. Repeat with the other two thirds.
  10. Pour into the cake pan
  11. Add a tray of boiling water to the bottom rack of the oven before placing the cheesecake in a rack in the middle of the oven
  12. Bake for 20 minutes. Reduce the temperature to 160C, fan 140C, gas 3 and bake for another 30 minutes. The cake should be double its original height and set, but with a slight wobble.
  13. Turn off the oven and leave the cake inside for 30 more minutes before removing it from the oven and cooling completely.

## Miso Caramel

- 100g granulated sugar
  - 3 Tbsp golden syrup (I just used honey)
  - 30g salted butter
  - 120 mL double cream
  - 1 Tbsp white miso
1. Put sugar, syrup, and 1 Tbsp of water in a small pot and heat gently. Stir until the sugar has completely dissolved.
  2. Bring to a simmer and leave alone for about 5 minutes, when it reaches a deep amber color.

3. In a separate pot, melt the butter and whisk in the cream and miso
4. Once the sugar is ready, mix in the miso cream
5. Simmer for another 1-2 minutes until thick
6. Remove from heat and cool slightly before serving