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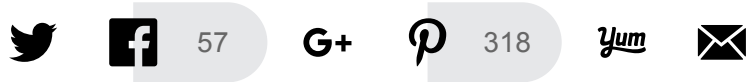
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The Birch Tree

MARCH 5, 2014 by [RONNY EMBORG \(HTTP://HONESTCOOKING.COM/AUTHOR/RONNY-EMBORG/\)](http://honestcooking.com/author/ronny-emborg/)



Ronny Emborg, Nordic star chef from Copenhagen and author of [The Wizards Cookbook](http://booksforcooks.dk/products/the-wizards-cookbook) (<http://booksforcooks.dk/products/the-wizards-cookbook>), creates a dish inspired by the birch tree.

By [Ronny Emborg \(http://booksforcooks.dk/products/the-wizards-cookbook\)](http://booksforcooks.dk/products/the-wizards-cookbook)



Yum The Birch Tree

The Nordic Star Chef from Copenhagen and author of, *The Wizards Cookbook*, creates a dish inspired by the birch tree.

Author: Ronny Emborg

Recipe Type: amuse

Cuisine: Nordic

Ingredients

Dried birch wood shavings

- 200 g fresh birch wood shavings without bark

Cream of birch

- 0,5 l cream
- 750 g milk
- 288 g sugar
- 2,5 g salt
- 33 g dried birch

Birch ice cream

- 610 g birch cream
- 128 g egg yolk
- 4 meter clear strips
- 4 long plastic tubes, 2,5 cm wide
- and 500 cm long

Celery bark

- 100 g hot water
- 100 g heath honey
- 1 celery

Malt branches

- 12 twigs of chervil
- 50 g malt powder
- 50 g cocoa powder
- 50 g egg whites
- 150 g powdered sugar

Dehydrated malt chocolate

- 150 g dark chocolate
- 50 g pasteurized egg yolk
- 115 g pasteurized egg whites
- 2,5 g malt powder
- 1,5 g salt



- 50 g sugar



- assemble and serve
- Herbs per person



- 5 small lemon verbena leaves



- 3 sorrel with a red centre
- 3 malt branches



Instructions

Dried birch wood shavings

1. Dry the birch wood shavings in the oven for 12 hours at 90°C.

Cream of birch

1. Put the dry birch wood shavings, sugar and salt in a deep gastro tray.



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2. Heat up milk and cream and pour over the ingredients.
3. Place the gastro tray in the oven at 70°C, 80% wind cycle for 12 hours.
4. Sieve the cream of birch through a net.

Birch ice cream

1. Heat the cream to 80°C and whisk it into the egg yolks.
2. Pour the mixture into a Thermomix and blend at low speed on 80°C for 4 minutes.
3. Freeze the mixture in a Pacojet beaker.
4. Fold clear strips into the plastic tubes.
5. When the ice is frozen, run it on a Pacojet, fill it in the plastic tubes and freeze.
6. Take out the frozen ice from the tube and take of the clear strips.
7. Cut this cylinder into pieces of 12 cm and freeze again.
8. Lay the cylinders on the unbrushed side of the celery, roll the band of celery and freeze again.

Celery bark

1. Caramelize the honey to 185°C and add the hot water.
2. Sieve the honey marinade when it has a consistency as syrup
3. Peel the celeriac and make bands on a vegetable machine.
4. Vacuum the bands between two baking sheets and cook them in a water bath at 83°C in 40 minutes.
5. Chill the cooked bands of celeriac in ice water.
6. Dry the bands of celeriac with a piece of paper and brush with honey syrup on one side.

Malt branches

1. Pluck all the leaves from the chervil branches.
2. Put the chervil branches in ice water.
3. Mix malt powder and cocoa powder really good.
4. Whisk egg whites and powdered sugar to a glaze.
5. Drain the chervil branches.
6. Dip the chervil branches in the glaze, one at the hour, and then in the malt powder.
7. Shake off the spare powder and put the branches on baking foil.
8. Dry the branches at room temperature for 24 hours.

Dehydrated malt chocolate

1. Whisk egg whites and sugar airy.
2. Melt the chocolate, stir in the egg yolks and fold in the stiff egg whites.
3. Stir malt and salt in the mixture.
4. Pour the chocolate mousse in a thin layer on baking sheets on a gastro tray and dry in the oven at
5. °C for 14 hours.
6. Let the dry chocolate mousse cool at room temperature and crush into a powder.

To assemble and serve

1. Sprinkle the malt chocolate onto the plate.
2. Trim the birch ice cream with bark in both ends and arrange on the plate.
3. Add the branches of malt.
4. Spray some water on the lemon verbena and lay them on the chervil branches.

5. Finally arrange the flowers.

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Ronny Emborg (<http://honestcooking.com/author/ronny-emborg/>)

Ronny Emborg, by some dubbed "The Wizard" is the executive chef at the D'Angleterre Hotel in Copenhagen, Denmark. Having previously cooked in Copenhagen, Denmark, as well as being at the helm of the Michelin starred AOC Restaurant Emborg is considered one of the best and most unique chefs in Europe. He has released his first cookbook "The Wizards Cookbook" in which readers can step into the kitchen of one of the most talented chefs in the world.

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