

CLASSIC ITALIAN TIRAMISU MADE WITH FRESH SILKWORM



INGREDIENTS :

- Mascarpone Cheese 150 g.
- Egg yolk 2 pcs.
- Egg White 2 pcs.
- Gelatin 6 g.
- Sugar 60 g.
- Whipping Cream 150 g.
- Silk worm 50 g. - ตัวหนอน
- Lady Finger 8 pcs.
- Espresso Caffe 60 ml.

NOTE :

- (1) blend worm + cream, strain
- (2) ทำน้ำเชื่อม (น้ำตาล + น้ำร้อน) ต้มให้ละลาย
- (3) ตี cheese ให้เนียน แล้ว cream
- (4) Take whip cream, add the egg yolk from (2)
5. Whip egg white
6. Stir together cream, mascarpone, silk worm cream
7. ^{with spatula} Gelatin
8. Lady finger จุ่มกาแฟ

CRAB AND GIANT WATER BEETLE RAVIOLI, TURMERIC CREAM SAUCE

INGREDIENTS :

STAFF FOR RAVIOLI

- Water beetle meat 50 g. (om 625) *Red Baked first*
- Mascarpone cheese 30 g.
- Olive oil 20 ml.
- Shallot 10 g.
- Salt / As need
- Pepper / As need

PASTA DOUGH

- Bread flour 225 g.
- Whole egg 2 pcs.
- Egg yolk 2 pcs.
- Salt ½ tsp.

*(for cricket pasta,
add 1 ½ tsp of white cricket)*

SAUCE

- Cooking cream 80 ml.
- Tamarind powder / As need
- Cherry powder / As need
- Parmesan cheese 40 g.



NOTE :

try cook shallot in olive oil

add beetle to it, salt, pepper, add basil

put in bowl wait to cool add cheese

NACHOS WITH SILKWORM FRESH TOMATO SALSA AND SOUR CREAM

INGREDIENTS :

- Corn tortillas 30 g.
- Tomato 20 g.
- Shallot 5 g.
- Coriander 5 g.
- Lime Juice 1 tsp.
- Chilli sauce 1 tbsp.
- Sour cream 3 tbsp.
- BBQ sauce 2 tbsp.
- Mayonnaise 2 tbsp.
- Bamboo caterpillar 20 g.
- Black cricket 20 g.
- Grasshopper 30 g.



NOTE :
