

Chili Coconut and Panko Crusted Egg Yolks along with an Avocado Puree Accompanied by Chorizo and Sweet Chili Sauce

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Sweet Chili Sauce/Butter

Ingredients

- ¼ cup rice wine vinegar
- 2 tbl spoons fish sauce
- ¼ cup hot water
- 2 tbl sugar
- 1 lime, juiced
- 1 tsp minced garlic
- 1 teaspoon of Osborn Pepper cayenne pepper mash
- ¼ cubed pineapple
- ¼ cubed mango
- 50 grams butter

Procedure

- Combine all ingredients except butter in a small container and set aside in the fridge to infuse
- To make the sweet chili butter, melt the butter in a small sauce pot and stir in half of the sweet chili sauce
- Set aside for further use

Avocado Puree

Ingredients

- 1 ripe avocado

- 2 limes juiced
- 1 medium size bunch of cilantro/chopped
- ½ tbl of the Osborn Pepper jalapeño pepper mash
- 2-3 garlic cloves/minced
- ¼ cup olive oil
- Pinch of nutmeg and clove
- Salt to taste

Procedure

- Combine all ingredients in a food processor and mix till combined
- Place in small container and set aside in fridge

Chorizo

Ingredients

- ¼ cup cubed chorizo
- 2 tbl water

Procedure

- Place the water and chorizo into a small sauce pan and cook till the chorizo begins to release its fat and take on a hard characteristic
- Be careful not to burn the chorizo
- Once finished place in a small container lined with paper towel to soak up excess fat

Birds Nest

Ingredients

- 1/6 of a Woodstock Bakery baguette
- Sweet chili butter

Procedure

- Slice the baguette in half. Be careful to only go through the first layer so you can flatten it into one long piece.
- Remove the excess bread from the inside of the loaf and cut into thin strips about 1cm wide
- Brush the strips with the sweet chili butter and place on a tray in the oven at 200 degrees for 3-5 minutes
- Be careful not to burn the bread as you only want a nice crispy texture

Panko Crusted Egg Yolk

Ingredients

- 1 cup of Panko
- ¼ desiccated coconut
- 2 tsp Osborn Pepper Zamba spice
- 2 tsp cinnamon
- 2 tsp ground cloves
- Pinch of salt

Procedure

- Combine all the ingredients
- Preheat deep fryer to 180 degrees
- Prepare the eggs by separating the egg whites from 3 yolks
- Set aside the white for future use
- Gently flour the eggs yolks and place on a tray in the freezer for 5-10 minutes
- Remove and dip in egg white and flour
- Place in freezer again for 5-10 minutes
- Remove from freezer and dip in egg whites as well as gently in the panko
- Place in freezer for another 10 minutes
- Remove and individually fry on a slotted spoon for 30-45 seconds or until a nice golden color appears on the panko
- Yolks will be liquid in the center

Plating

- Use a medium size rectangular plate
- Place the plate horizontally on the table
- Build the birds nest to the left side of the plate and place coriander leaves randomly on the side of the nest
- Place the fried eggs in the center of the nest
- From the center of the plate make a diagonal streak of the avocado puree with a paint brush
- Fill a squeeze bottle with the sweet chili sauce and randomly squeeze small dots on the plate
- Garnish with micro planed chorizo and coriander leaves

