



Lugar do Olhar Feliz

Kaffir lime (eng) / Combava (fr, pt) / lima kafir (es) (*Citrus hystrix*)

Harvest : The fruit is ripe in August and stays green until November. The leaves can be used all year round.

Conservation : Fresh fruit 3-5 days between 6- 8°C. Freezing is recommended. Dry leaves at less than 40°C until completely dry. Rehydrate in water ½ hour before use.

New uses in 2012/2013, older recipes marked with ■

Noma (René Redzepi) "Tiny insects (ants) with unexpected flavours of kaffir lime and lemongrass"

■ **Alinea** (Grant Achatz) : Otoro = Thai banana, sea salt, kaffir lime

■ **Attica** (Ben Shewry) : Banana, Caramel, Kaffir and Native Lime. "caramlised banana topped with honey from Otago, with a fluffy banana powder, kaffir lime powder and liquorice leaf from the garden."

Savoury

Per Se (Eli Kaimeh) : "langoustines on a smoking hot plancha, gastrique with rice wine vinegar and brown sugar, sliced lemongrass and kaffir lime"

Sint-Michiels.Restaurant (Hertog Jan) : "Cucumber and Marigold with marinated sea bass, smoked herring eggs and kaffir oil"

ABaC (Jordi Cruz) : Carril clam and kaffir lime curry / consommé de clam

Mugaritz (Andoni Luis Aduriz) : Warm liver floated in a Japanese broth of smoked bonito, Kaffir lime and barely cooked bittersweet cherries.

UD SLUIS (Sergio Herman) : Poussin aux épices (mariné 1 jour dans missô, touche de gingembre et combava), peau séchée grillée en chips

Hibiscus (Claude Bosi) : Slowgrilled Welsh Lamb, Morels & Kaffir Lime, Tarragon & Coffee

■ **Oud Sluis Sergio Herman** : Iberico ham and kaffir lime leaves

Quique Dacosta : peanuts and coconut on a chicken stock glaze gel grated Kaffir lime on top.

George Blanc : Crêpe Vonnassienne au Saumon Bio et Caviar, Beurre Battu aux Zestes de Combava

Schloss Berg (Yildiz & Christian Bau) : Taschenkrebs Warm & Kalt/ Dashi/ Kaffirilmone

Hof Van Cleve (Peter Goossens) : variation of local mussels: razor clams, small crabs, mussels with kaffir lime and dried soy jus.

Mozaic (Chris Salans) : Coral trout confit with kaffir gel, kaffir lime salad and shaved fennel salad at Mozaic

Mark Richards : Porcini mushrooms, hijiki algae, kaffir lime and San Marzano tomatoes

Sweet

Eleven Madison Park (Daniel Humm) : Kaffir Lime, Honey, Soda, Blueberries

Mugaritz (Andoni Luis Aduriz) White crystal, ganache, kaffir lime.

The Letbury (Brett Graham) "Mille-Feuille with mango and honey cream with kaffir lime ice cream"

Hugo & Victor : Kaffir lime macaron

Michelle Haut Chocolat (Laguna Beach, California) : kaffir lime chocolat

■ **La Pinède** (Arnaud Donckele) Rhubarbe et de la pomme verte de Manosque ravivée au combava

Boisson

■ **La Pinède** (Arnaud Donckele) boisson pour préparer le dessert : eau de fruit pomme/rhubarbe/combava

