CAFE DS

LARA & ESTELA'S RECIPES

POTATO & BUTTER PORTOBELLO WITH HERB CREAM FRAICHE

SERVES 2

3 MEDIUM POTATOES, PEELED
1 SPRIG OF SAVORY (ROSEMARY WORKS TOO) FINELY CHOPPED
4 TBSP CREME FRAICHE
30G PARSLEY
30G CHIVES
90ML OF NEUTRAL OIL
3 PORTOBELLO
1 CHILLI, FINELY CUT
30G BUTTER
2 SPRIG OF THYME
1 GARLIC CLOVE, CRUSHED SLIGHTLY
WINTER PURSLANE

- Chop the parsley and the chives roughly and puree them with oil in a blender, food processor, hand mixer etc. (The oil tastes best if you leave the puree in a jar for up to a day to intensify the flavour. You can also skip that if you don't have the time.)
- Strain once or twice through a fine sieve so you are left with a green oil. We don't need the puree that is leftover, but you can save it to make a salsa verde for with fish or veggies if you're up for it. You can keep the oil in a clean glass jar in the fridge up to a month.
- Thinly slice the potatoes on a mandolin or in a food processor, put in a bowl of cold water. Halve the portobello and cut into a 0.5 cm slices. Set aside.
- Mix 4 tbsp creme fraiche with 1 tbsp of the chive/ parsley oil and a pinch of salt. Set a set.
- Drain the sliced potatoes and pet dry. Heat 3 tbsp of olive oil in a large pan on medium/low heat and add the savory/rosemary, the potato and a pinch of salt. Cover with a lid. Stir every 5 minutes until the potato just cooked. We don't want the potatoes to colour.
- Meanwhile, in another pan, heat 3 tbsp of olive oil on high heat. When the oil is hot add the mushrooms. Keep on high heat for 2 minutes until the mushrooms are getting golden. Turn down the heat and add the butter, thyme and the whole garlic. Cook 5 more minutes and add salt and pepper to taste.
- To plate: spread the potatoes on the plate, spoon 2 tbsp of the herb creme fraiche over the potatoes. Portion the baked portobello on top. Garnish with some winter purslane.

PÃO DE QUEIJO (CHEESE BREAD)

250G TAPIOCA STARCH
250G GRATED CHEESE
5G SALT
150ML CREAM
1 EGG

- Mix the cheese, salt and tapioca together. Add the egg, mix well and add the cream.
- Mix until it becomes a soft consistent dough then make balls.
- Freeze the balls and later bake them in preheated oven, 180 C for 40 minutes or until golden.

LEMON & POPPY SEED CAKE
MAKES 12 CUPCAKES OR ONE CAKE

3 EGGS
225G GRANULATED SUGAR
120ML CREAM
75G MELTED BUTTER
10G POPPY SEEDS
ZEST OF 3 LEMONS
170G FLOUR
1.5 TSP BAKING POWDER
1 TSP SALT

GLAZING:
125G ICING SUGAR
JUICE OF 1 LEMON

- Preheat the over on 160 C. Whisk the eggs and the sugar together and mix for a minute.
- Add the cream and mix again. Stir in the flour, baking powder, salt and poppy seeds and mix into a smooth batter.
- Add the cooled melted butter and the lemon zest.
- Grease baking form with butter, add a spoon of flour and spread the flour evenly in the form and remove excess. Spoon the batter in the form.
- Depending on the form, bake the cake golden brown and until a toothpick inserted into the centre of the cake comes out clean. For a cupcake that's 25-30 minutes, and full cake 45-55 minutes.
- Little by little mix the lemon juice with the icing sugar. The mixture should be on the thicker side. When the cake is completely cooled off, spread over the glazing equally.

TAPIOCA CAKE

THE TEXTURE SHOULD BE A BIT MUSHY BECAUSE THAT'S HOW THE TAPIOCA IS!

95G TAPIOCA FLAKES
225ML COCONUT MILK
30G COCONUT SHAVING
135G PALM SUGAR
1 EGG
50G BUTTER

- Mix the tapioca flakes with the coconut flakes and the coconut milk. Leave it to soak for 5-10 minutes.
- Whisk the egg, melted butter and sugar, then add to the previous mix.
- Place it in a coated small cake baking tray and bake it at 200 C for 40 minutes or until golden.
- Add coconut shavings on top for decoration.