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# Buttered TiNDLE with Caramelised YETI Camembert, Green Kale and Green Peas Sauce

by Chef Damian Piedrahita

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## INGREDIENTS

### Buttered TiNDLE

- 60g TiNDLE
- 50g BETTER
- 2g smoked paprika
- 1 clove sliced garlic
- 50ml olive oil
- 2g salt

### Buttered green kale

- 20g green kale
- 2g salt
- Ice

### Caramelised YETI

- 30g yeti
- 3g sugar

### Lemon mayonnaise

- 150ml grape seed oil
- 50ml soy milk
- 10ml lemon juice
- 3g salt

### Green peas sauce

- 30g green peas
- 5g nutritional yeast
- 5ml lemon juice
- 10ml olive oil
- 10ml water
- 2g salt

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## INSTRUCTIONS

### Buttered TiNDLE

1. Combine TiNDLE (60g) with salt and paprika and form a rectangle shape.
2. In a small pan, melt 40g of BETTER at medium heat.
3. In a separate pan, heat the olive oil and garlic till golden brown. Remove garlic and dry with kitchen paper.
4. Heat the olive oil and sear TiNDLE rectangles on each side for a few seconds. Then, transfer the rectangle into the melted butter, and cook for 3 minutes.

### Caramelised YETI

1. Cut a rectangular slice of YETI and sprinkle some sugar on top.
2. Torch until surface of YETI is caramelised.





### **Buttered green kale**

1. Bring to boil a small pot of water.
2. Clean the kale and blanch it. Immerse in boiling water for few seconds, and then immerse immediately in a bowl of iced water.
3. Drain the kale, cut it and sauté in the pan with the chicken.

### **Lemon mayonnaise**

1. Blend the soy milk and salt.
2. Add the oil slowly while blending. Move the immersion blender up and down to incorporate air into the mix.
3. When mix starts to thicken, add lemon juice and blend again until a firm texture is obtained.
4. Pour into piping bag or squeeze bottle and keep in the chiller for 30 minutes.

### **Green peas sauce**

1. Blend all the ingredients together and sift.
2. Store the liquid in the chiller.