



Veles' Depths

Salt-crust black radish · Fermented garlic soil · Truffle snow



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INGREDIENTS

Black radish

2 medium, firm

Fine sea salt

600 g, for crust

Egg whites

3, lightly beaten

Black garlic

8 cloves, fermented

Activated charcoal

2 g, food grade

Dehydrated mushroom

40 g, blended to crumb

Black truffle

15 g, frozen for grating

Viola flowers

6 heads, purple

Micro radish

1 punnet

Garlic oil

2 tbsp, cold-pressed

Sherry vinegar

few drops, aged

Fleur de sel

to finish

METHOD

01 · Salt-crust the radish

Scrub radishes clean. Combine sea salt and egg whites until the mixture resembles damp sand. Pack radishes completely in the crust on a baking tray. Roast at 200°C for 45–55 minutes until a skewer passes through with no resistance. Crack the crust at the table or in the kitchen — both are valid. Peel while still hot, halve lengthways, and score the cut face in a fine crosshatch.

02 · Fermented garlic soil

Blend black garlic cloves with activated charcoal until a smooth paste forms. Fold in dehydrated mushroom crumb until the mixture holds a loose, crumbled texture — it should resemble dark forest soil. Adjust with a few drops of sherry vinegar for acidity. Spread on a lined tray and dry in an oven at 60°C for 30 minutes to set the texture. Break into irregular crumbs before service.

03 · Truffle snow

Keep the truffle frozen until the moment of service. Using a fine Microplane, grate directly over the composed plate in long, slow passes. The warmth of the dish will begin to release the truffle aroma immediately. Do not grate in advance — the snow must fall at the table.

04 · Plate

Scatter fermented garlic soil across a matte sage-green ceramic plate. Arrange scored radish halves among the soil. Dot with black garlic oil. Set viola flowers and micro radish at intervals. Finish with fleur de sel. Grate truffle snow at the table.