



Perún's Strike

Sea buckthorn & ginger granita · Palate cleanser



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INGREDIENTS

Sea buckthorn purée

300 ml, strained

Fresh ginger

30 g, finely grated

Water

150 ml

Caster sugar

60 g

Lime juice

30 ml, freshly squeezed

Agar agar

1 g — for the gel

Sea buckthorn gel

2 tbsp, set with agar

Candied sea buckthorn

12 berries

Purple micro basil

1 punnet

Gold leaf

4 sheets, edible

Dehydrated ginger

fine dust, to finish

METHOD

01 · Build the granita base

Dissolve sugar in water over gentle heat. Cool completely. Combine with sea buckthorn purée, grated ginger, and lime juice. Adjust acidity before freezing — flavour dulls when cold.

02 · Freeze and scrape

Pour into a shallow metal tray. Freeze 45 minutes until edges set. Scrape with a fork into coarse crystals. Return to freezer. Repeat every 30 minutes for 3 hours. Texture must be dry and crystalline — never smooth. Make on the day of service.

03 · Sea buckthorn gel

Simmer 100 ml purée with 1 g agar agar for 90 seconds. Set on a cold tray, blend smooth, pass through a fine sieve. Pipe from a bottle, refrigerated.

04 · Plate

Pipe three dots of gel onto a cold white square plate. Arrange granita chips in an angular composition. Add candied berries, micro basil, gold leaf, and a dust of dehydrated ginger. Serve immediately.

Chef's note — The gel creates suspension: crystals appear to float before they dissolve.

This dish lives for ninety seconds — a violent cold strike that silences the course before.