

Week Twenty:

This week Jo prepared more shroom-farci's and dazzled guests with a homemade hazelnut ice cream for dessert using liquid nitrogen to accompany her tigernut crème caramel for that extra wow factor. The star dish of the week had to be the cauliflower dish that featured the pickled vegetable that was brined for five days in apple cider vinegar, battered, and fried on the **KM 7897 FL Full-surface induction cooktop** to reveal beautiful crunchy golden nuggets of deliciousness. Frying the cauliflower was made easy thanks to the shorter heat up times on the cooktop, which meant less time waiting for the oil to heat and the easy to clean ceramic glass meant that oil splats were easy to wipe down without the use of any harsh cleaning chemicals. The fried cauliflower was also served with aged fenugreek sauce, inspired by Joost's friend Luke's recipe. Luke occasionally leaves Lorne to stay at the house and inspire the chefs.



Bugs and insects were also a hit this week in the Future Food house with cricket tostada starring as a meal starter on the menu. With the traditional Mexican dish which usually features a flat or bowl-shaped tortilla that is deep fried or toasted as the base of the dish, the team put their own spin on the Latin American dish with some chilli oil served with nutrient crickets as a garnish on top. With the meals all set, Matt also took us on a mini fridge tour, showing off their full and stocked Miele **KFNS 37682 iD Built-in fridge-freezer combination**, that included an array of wines, vintage sparkles and French dry white among the collection that would have certainly spoiled their guests for choice. With all the beverage deliveries over the past few weeks, the 279 L capacity has assured the team and guests glasses won't be empty or dry for the weeks to come.

To experience some of the Miele products incorporated in the house and gain a better understanding of the Future Food System, visit our website [here](#).