

Unagi Avocado Roll

1 pack roasted seaweed
3 cups rice
4 cups water
1 large cucumber
3 fillets freshwater eel

Lake Nereid, North Belton,
Coordinates 34°31' 00" N, 20° 44' 50" E.
Water in the presence can
be unforgiving. Pace accordingly.
Fishing is best done at night.
Eels are frustratingly difficult
to catch, hence the phrase.



2 to 3 avocados
2 tbsp. fish roe
2 chopped scallions
2 tbsp. lemon juice
Wasabi

Grill the eel in an oven till brown.
Place seaweed on mat, now evenly
spread the cooked rice with a dash
of Wasabi and julienned cucumber.
Once rolled, top with an interlacing
of eel and thinly sliced avocado 3
times. Add the lemon juice, fish roe
and scallions to form your sushi
roll. Cut and serve with soy sauce.



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Venison Cuartirolo

1 tsp. dry thyme
1 tsp. cumin
1 tsp. garlic powder
4 tsp. paprika
4 cloves garlic
1½ kg venison



Patagonian plains, Argentina.
Coordinates: 41°S, 20°W, 71°20'W.
The forest lies east of the Andes,
west of Lake Nahuel-Huapi.
Patagonian deer are known to
be as succulent as they are delicious.
Nearby volcanoes dormant.

2 tbsp. Cuartirolo
2 tbsp. parsley
2 strands saffron
1 sprig rosemary
1 lime rind
200 ml olive oil

Mix paprika, saffron, parsley,
garlic powder, thyme, cumin
and lime rind. Marinate the
meat in olive oil with garlic
and rosemary. Make a small
insertion in the meat and fill
with Cuartirolo cheese. Roll
the meat in oil and spices.
Cook in oven till juices flow.



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Lychee Crème Brûlée

1 quart light cream
½ cup caster sugar
2 tsp. vanilla extract
1 pint lychees

Jungle of Borneo, Malaysia
Coordinates: 5°15' 0" N, 117°0' 0" E
The best lychees are three days
Journey inland and easy to find
Orangutans are ferociously possessive
about trees in their territory
Malware shot recommended



4 eggs, beaten
1½ cups brown sugar

Heat cream with sugar and vanilla and stir until sugar has dissolved. Add to eggs, beating constantly. Pour through fine sieve into baking dish. Set in a pan of hot water and place in oven preheated to 325. Bake for 45 minutes. Chill for three hours. Sprinkle brown sugar over surface. Arrange lychees on top and serve.



King Salmon Mousse

1 small grated onion
4 tbsp. lemon juice
½ cup mayonnaise
½ cup boiling water
500g king salmon



King Peninsula, Central Alaska.
Coordinates 59°20' 0" N, 157°30' 0" W
The Kasiluk River flows westwards
just north of the Pacific Ocean.
King salmon arrive during
spawning season in mid-June.
Watch out for brown bears.

½ tsp. paprika
1½ tsp. dry dill weed
1 cup sour cream

Filet the salmon. Blend the onion, boiling water and lemon juice for 45 seconds. Now add the salmon, dill, mayonnaise and paprika. Blend for another 45 seconds. Mix in the sour cream. Refrigerate for about 4 hours. Garnish with parsley. Enjoy with unsalted crackers.



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