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Professeur de Cuisine



Beef tartare, beet, caviar, sturgeon

Beet consommé

neutral vegetable oil
red onions,diced
beet, diced
fennel, diced
garlic,, diced
fresh ginger, diced
cardamom pods
allspice
star anis sed pod
clove
mustard seeds
salt
Vadouvan spice mix from Ingo Holland
Champagne
ketjab manis
beet juice
breast of veal
egg white
aged balsamic vinegar and light soy sauce
gelatin



Professeur de Guisine

Sturgeon mousse

40 g trimmings from smoked sturgeons (skin, belly flaps, bones)

250 ml whole milk

1 pinch freshly grated lemon zest

13 g soy sauce

3 g salt

8 g sushi seasoning

120 g fillet smoked sturgeon 4 g rapeseed oil, cold pressed

60 g egg white

60 g whipped cream

Beef tartare

80 g fresh beef (not vacuum sealed)

1 tbsp. finely diced shallot, freshly blanched

1 tbsp. finely chopped chives

Olive oil, salt and freshly ground black pepper

Plating

A variety of beets (blanched small slices of yellow beet, very thin slices of pickled baby beets, beet puree seasoned with pickling liquid, beet chips)
Edible colorful flowers and leaves (borage, verbena, red-veined dock)
4 tbsp. Imperial Caviar

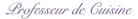
Beet consommé

Sauté the onions in vegetable oil. Add the beet, fennel, garlic and ginger and sauté. Add the spices, salt and the spice mix and fry for a few minutes. Then deglaze with Champagne. And the ketjap manis and pour in the beet juice. Simmer together for 4 hours, strain and refrigerate overnight. Pass the breast of veal through a meat grinder and mix with the egg white. Then add to the cold beet stock and slowly bring to the boil. Skim off the egg white raft and strain the stock. Reduce the beet consommé until it has a centrated flavor. Then season with aged balsamic vinegar, light soy sauce and salt. Dissolve the soaked gelatin sheets in 500 ml beet consommé and refrigerate for several hours.

Sturgeon mousse

Bring the sturgeon trimmings tot he boil in the whole milk and leave to infuse for 1 hour. Drain off the smoked sturgeon milk. Season 200 g oft he sturgeon milk with the lemon

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zest, soy sauce, salt and the sushi seasoning. Pour the mixture into a Pacojet beaker. Add the smoked sturgeon fillet and the rapeseed oil and freeze for 12 hours. Put the frozen Pacojet beaker into a Pacojet and process the contents. Freeze the sturgeon mixture again and pacotize further 3 times. Beat the egg whites until stiff and fold into the sturgeon mixtures togehter whit the whipped cream. Pour the sturgeon mousse into a recangular pan around 1 cm deep and refrigerate for several hours. Cut into 4 rectangles (7 cm x 2,5 cm) just before serving.

Beef tartare

Cut the fresh beef fillet into smal cubes. Then mix with the blanched diced shallots and chives. Season the tartare with olive oil, salt and freshly ground pepper and serve in 4 rings with a diameter of 4 cm.

Plating

Place 1 sturgeon mousse on each of 4 deep plates. Place 1 portion of beef tartare next to it. Arrange small yellow beet slices and very thin slices of pickled baby beet on top oft he sturgeon mousse and squirt cold beet puree and cold yellow beet puree on top. Then garnish with beet chips, colorful edible flowers and young red-veined dock leaves. Place 1 tbsp. Imperial caviar on top oft he beef tartare and pour around 100 ml lightly gelled beet consommé onto the dish when serving at the table.

Yours in culinary friendship		
Eckart Witzigmann		

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