



Beef tartare, beet, caviar, sturgeon

Beet consommé

1 tbsp	neutral vegetable oil
85 g	red onions,diced
280 g	beet, diced
85 g	fennel, diced
8 g	garlic,, diced
13 g	fresh ginger, diced
0,6 g	cardamom pods
0,4 g	allspice
½	star anis sed pod
½	clove
0,2 g	mustard seeds
2,5 g	salt
0,4 g	Vadouvan spice mix from Ingo Holland
75 ml	Champagne
12 g	ketjab manis
1 l	beet juice
250 g	breast of veal
50 g	egg white
	aged balsamic vinegar and light soy sauce
3 sheets	gelatin



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. Add 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 concentrated 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 to the boil in the whole milk and leave to infuse for 1 hour. Drain off the smoked sturgeon milk. Season 200 g of the sturgeon milk with the lemon

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 together with the whipped cream. Pour the sturgeon mousse into a rectangular 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 small 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 of the 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 of the 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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