

# MARINATED ZANDER IN ONION BROTH

RECIPE FOR 4 PEOPLE



## Ingredients for the onion broth

Juice of 10 limes

Juice of 2 lemons

2 green celery stalks

6 onions, red

30g ginger root

200 ml water

20g Colatura di Alici,  
(alternatively anchovy  
fish sauce from an Asian  
supermarket)

30g coriander leaves

2 stalks lemon grass, crushed

Salt

## Ingredients for the marinade

300 g zander fillet, without its  
skin 750 ml water

250 ml balsamic vinegar, white

50 g salt

### To prepare the onion broth

Mix the juice from the citrus fruits with the onions in a food processor, chop the remaining ingredients add to the onion mix and chill in the fridge for 24 hours. The next day, press the broth through a fine cloth (cheesecloth) and season with a little salt and Colatura di Alici. If the broth needs a little binding, carefully stir in a little xanthan gum and press through the cheesecloth again.

### To prepare the marinade

Bring a third of the water to the boil and dissolve the salt in it. Add the remaining ingredients and leave to cool in the fridge. Marinate the zander fillet in the cold mixture for about 45 to 60 minutes (depending on the thickness of the fillet). When cutting after this process, the fish should have a slightly vitreous centre.

### To serve

Remove the fish from the marinade, pat dry and cut into thin strips. Season the strips of zander with olive oil and a little fleur de sel and arrange in a deep bowl. Diced or sliced, kohlrabi and celery stalks add the perfect crunch. Marinate these in olive oil and salt and arrange in between the strips of fish. The kohlrabi leaves and young celery leaves make a great garnish. Pour the onion broth into the middle of the bowl so that the fish is evenly covered. For a refreshing flavour, arrange a few coriander leaves and some thin slices of raw red onion on top. A few drops of olive oil on the onion broth give the dish a creamy finish.