



Alpine salmon



To prepare the pickled onions

Peel and halve the onions. Vacuum-seal, along with the other ingredients, for 2 weeks. Remove from the juices and drain well. Blacken the cut side in a hot pan, without any oil. Once cooled, scrape off the toasted crust.

To prepare the salmon

Remove any bones from the fillet. Cut into 1.5 cm thick slices and brush with the rapeseed oil. Cook on a baking tray, covered, in the steam cooker with the steam programme set at 80 °C for 3 min. Remove and leave to rest for 2 min so that the flesh is evenly cooked. The aim is a core temperature of 40 °C. Season with Fleur des Alpes.

To prepare the Kohlrabi

Wash and peel the kohlrabi. Put through a vegetable slicer. Alternatively, slice into strips using a peeler. Heat the butter in a pan. Add the kohlrabi tagliatelle and briefly fry. Add salt to taste.

Rezept für 10

Ingredients for the pickled onions

500 g mini onions
200 ml tomato vinegar
50 ml water
50 g sugar

Ingredients for the salmon

1 fillet of Alpine salmon
(skinless, from Lostalloy)
10 ml rapeseed oil
Fleur des Alpes salt

Ingredients for the Kohlrabi

1 Kohlrabi
30 g butter
Salt

Ingredients for the vinaigrette

2 shallots
50 ml rapeseed oil
20 ml apple cider vinegar
1 bunch chives, finely chopped
Salt

Ingredients for the crispy fried onions

1 large onion
10 g flour
200 ml sunflower oil
Salt

Ingredients for the dill oil

200 g dill
200 ml sunflower oil



To prepare the vinaigrette

Brunoise the shallots. Mix all the ingredients together. Add salt to taste.

To prepare the crispy fried onions

Peel and thinly slice the onion. Coat the onion rings with flour and fry in the oil at approx. 160 °C until golden brown. Remove and drain on kitchen paper. Salt to taste. Crush the fried onions before serving.

To prepare the dill oil

Mix everything together in the Thermomix for 8 min at 50 °C, on the highest setting or vacuum all ingredients and cook them with steam at 50 °C, then puree with a hand blender. Drain through a Superbag or a cloth. Separate the oil from the liquid. Chef's tip: A piping bag is good for this. Suspend the bag with the oil and, after a while, the unwanted liquid settles at the bottom. Then all you have to do is cut a small hole in the bottom and carefully release the liquid.

To prepare the beurre blanc nut butter

Combine the ingredients and reduce by half. Heat the butter over a low heat until golden brown. Allow to cool completely. Cut the cold butter into cubes and incorporate with a hand blender. Season with salt and pepper to taste.

Anrichten

With slices of raw radish, fresh dill and flowers. Garnish.

To the video!

Ingredients for the beurre blanc nut butter

500 ml fish stock
100 ml white wine
100 g butter
Salt, pepper