



Celeriac/fish sauce



Preparation fish stock

Pour the cold water over the fish offcuts, skin and carcasses. Bring to the boil. Skim the foam off the top. Add the vegetables and seasoning. Simmer for 30 mins. then remove from the heat and leave to infuse for 1 hr.

Preparation fish sauce

Place the fish stock, egg yolk and whole egg in the mixer and mix thoroughly. Put the mixer on a low setting and gradually pour in the oil. Season to taste with fish sauce and salt. Serve. Heat the sauce gently over a low heat, stirring constantly, until the desired level of creaminess is achieved. Do not allow the sauce to boil, otherwise it will split. Add the caviar and the chive oil, and stir carefully.

Preparation celeriac

Halve the celeriac and vacuum-seal together with the butter and water. Cook the celeriac for 1 hr. at 95°C using the Vacuisine programme. Brown the celeriac in the pan.

Rezept für 10

Ingredients fish stock

1 l water
500 g fish offcuts and carcasses
2 smoked catfish skins
1 fennel
1 stick of celery
2 bay leaves
juniper berries
2 sprigs of dill

Ingredients fish sauce

350 ml fish stock
25 g egg yolk
25 g whole egg
125 ml sunflower oil
fish sauce
salt
50 g catfish or pike caviar
50 g chive oil

Ingredients celeriac

5 small celeriacs
50 g butter
50 g water
salt

Ingredients Sous-vide and grilled cabbage

3 white cabbages
100 g butter
100 g water
salt

Ingredients chive oil

200 g chives
200 g sunflower oil



Preparation Sous-vide and grilled cabbage

Cut the cabbages in half and vacuum-seal together with the butter and water. Cook the cabbage for 1 hr. at 95°C using the Vacuisine programme. Remove from the bag and cut the cabbage lengthwise into thin strips. Grill in batches.

Preparation chive oil

Mix everything together in the Thermomix for 8 mins. at 50°C on the highest setting. Drain through a Superbag or 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.