



Pickled zander in a saffron broth



To prepare the saffron broth and the anchovy relish

Mix the lime juice and the white onions. Chop the remaining ingredients, add them to the mixture and combine. Place the mixture in the fridge overnight. The next day, strain the mixture, season with salt and cold-infuse with saffron.

To prepare the zander fillet

Remove the skin and bones, then cover the fish completely with salt and sugar on both sides. Vacuum-seal and leave to pickle for 2.5 hours. Then, remove the salt and sugar and wash the fish. Cut into bite-sized pieces and divide into 4 portions.

To prepare the garnish

Peel the celery, thinly slice one third of it and brunoise the rest, add the diced shallots and season to taste with olive oil, vinegar, salt and pepper. Garnish with the dried cherry tomatoes. Tip: Alternatively, you can use finely chopped dried tomatoes.

Rezept für 4

Ingredients for the saffron broth

Juice of 9 limes
2 sticks of green celery
4 white onions
5 g ginger
230 ml water
1 g saffron threads

Ingredients for the anchovy relish

15 g coriander leaves
2 lemongrass stalks
Salt
20 g Colatura di Alici

Ingredients for the zander fillet

4 zander fillets (each approx. 80 g)
120 g salt
80 g sugar
Fleur de sel

Ingredients for the garnish

1 celery stick
1 small red onion
4 dried cherry tomatoes
Basil
1 tbsp diced shallots
Olive oil
Vinegar
Pepper
Salt

**Anrichten**

Place the zander fillet portions in a deep dish, drizzle with a little olive oil, and season with Fleur de Sel. Garnish with a few onion slices, dried cherry tomatoes, a little celery marinated in olive oil, and basil. Pour on the saffron broth and serve.