



# Halibut, calamansi, pointed cabbage, coriander



## Preparing the Calamansi stock

Finely dice the red onion. Boil the mustard seed in salted water for approx. 15 mins., then drain in a sieve. Finely dice the chilli pepper and finely chop the coriander stems. Bring the calamansi juice to the boil and season to taste with salt and honey, leave to cool slightly and add the remaining ingredients. Season to taste once more with salt.

## Rezept für 4

### Ingredients for the Calamansi stock

150 ml calamansi juice  
1 red onion  
20 g coriander stems  
20 g mustard seed  
1 red chilli pepper (jalapeño)  
50 g honey

### Ingredients for the pointed cabbage

1 pointed cabbage  
1 small chilli pepper  
3 sticks of lemongrass  
100 g ginger  
5 lime leaves  
100 g sugar  
200 g white wine vinegar  
300 g water  
salt

### Ingredients for the Halibut

320 g white halibut (80 g each)  
30 g clarified butter

### Garnish

dried cornflowers  
dried marigold flowers



### **Preparing the pointed cabbage**

Finely chop the small red chilli pepper, bash the lemongrass and halve, thinly slice the ginger. Bring the sugar, water and vinegar to the boil, season to taste with salt and add the remaining ingredients. Bring everything to the boil once again and leave to infuse for approx. 3 hrs., then strain the stock and season to taste once more with salt. Halve the pointed cabbage lengthwise and remove the green outer leaves. Halve the yellow cabbage leaves, place in a bowl or pan and pour the boiling stock over the top. Cover with a lid and leave the cabbage leaves to infuse once again for approx. 3 hrs.

### **Preparing the Halibut**

Season the halibut with a little salt and place on a buttered baking tray. Cook for approx. 6-8 mins. at 52°C using the Combi Steam function; the core temperature should be approx. 42°C.

### **Anrichten**

Place the fish in the middle of the plate. Pour the calamansi stock over the top and then add the strips of pickled cabbage. Garnish with the dried flowers.

To the video!