



# Marinated warm carabineros with bitter leaves, salted hazelnut and crustacean bisque



## Rezept für 2

### Ingredients for the carabineros

2 carabineros  
100 g salt  
120 g sugar  
Olive oil

### Ingredients for the caramelized radicchio

½ radicchio  
1 tsp white balsamic  
Icing sugar  
Salt  
Olive oil

### Ingredients for the chinese cabbage chips

100 g beetroot juice  
4 Chinese cabbage leaves  
Salt and pepper  
20 g icing sugar

### Ingredients or the marinated Castelfranco

4 leaves of Castelfranco  
White balsamic  
Olive oil  
Salt

### Ingredients for the grilled endive salad

4 endive leaves  
Salt, olive oil

### To prepare the carabineros

Remove the carabineros from their shells (set aside the carcasses for the bisque), halve widthways and remove the guts. Combine the salt and sugar and scatter the entire mixture over the carabineros. After 30 minutes, rinse the carabineros under cold water and pat dry. Marinate with olive oil, sear with a blowtorch, and place in the oven for 8 minutes at 50 °C (convection).

### To prepare the caramelized radicchio

Separate the radicchio, remove the white stalks and sauté the red parts of the radicchio in a very hot frying pan, with a little olive oil. Add salt and sprinkle with icing sugar to caramelize. Deglaze with white balsamic, remove from the pan immediately and leave to cool slightly.



### **To prepare the chinese cabbage chips**

For the Chinese cabbage chips, add salt, pepper and icing sugar to the beetroot juice and bring to the boil. Roll out the Chinese cabbage leaves with a rolling pin to lightly crush. Briefly marinate in the beetroot juice and dry in the oven for 24 hours at 60 °C (hot air).

### **To prepare the marinated Castelfranco**

Marinate to taste.

### **To prepare the grilled endive salad**

Char until dark brown under a grill or in a very hot, dry pan. Leave to cool completely and marinate in olive oil and salt.

### **To prepare the salted hazelnuts**

Bring everything to the boil, leave to cool overnight. Roast for about 25 minutes at 160 °C (convection).

### **To prepare the crustacean bisque**

Marinate the carcasses in olive oil and roast in the oven at 160 °C (convection) for around 40 minutes. Lightly sauté the vegetables in olive oil. Deglaze with Noilly Prat, cognac and Pernod. Almost completely reduce the alcohol. Add the tomatoes and seasoning and cover everything with two finger-breadths of cold water. Slowly bring to the boil. Simmer the stock for around 45 minutes. Strain the stock into a pan through a cloth; squeeze out well. Reduce the strained stock to a third and finish with the butter.

#### **Ingredients for the salted hazelnuts**

8 shelled hazelnuts  
50 g water  
5 g salt

#### **Ingredients for the crustacean bisque**

1 kg crustacean carcasses  
(preferably scampi for this stock)  
10 shallots, roughly diced  
200 g celeriac, diced  
100 g celery, diced  
200 g peeled, tinned tomatoes  
½ garlic clove  
1 fennel bulb, diced  
1 bay leaf  
2 star anise  
200 ml Noilly Prat  
50 ml cognac  
50 ml Pernod  
200 g butter  
Salt  
Pepper  
Olive oil