



Parsnip millefeuilles

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To prepare the parsnip millefeuilles

Peel the parsnips and slice thinly into slices of roughly equal thickness. Put the parsnip slices in a bowl of cold water and rinse thoroughly to remove the starch. Place the parsnip slices on a tea towel and pat dry. Melt the butter, add the garlic and herbs, and season with salt and pepper. Layer the butter mixture and parsnip slices alternately in a pan or dish, as desired. Bake the parsnip millefeuilles at 175 °C using the Hot air humid function. After 30 minutes, test to see if they are soft; if not, then leave to bake a little longer. Remove from the oven and leave to cool. Cut into the desired sizes once cooled. Heat through in the oven at the same temperature.

To prepare the Sauerkraut beurre blanc

Roughly chop the shallots and sauté in a little butter, pour in the alcohol and leave to reduce. Pour in the stock and sauerkraut juice, add the kimchi and dashi, reduce everything to approx. 300 ml then pass through a fine sieve. Mix in the rest of the butter. Season to taste with a little salt and lemon zest.

Rezept für 4

Ingredients for the parsnip millefeuilles

200 g parsnips
200 g butter
10 g herbs of your choice
3 g garlic
salt
pepper

Ingredients for the Sauerkraut beurre blanc

20 g butter
100 g shallots
5 white peppercorns
350 ml vegetable stock
100 ml white wine
200 ml Noilly Prat
100 ml white port wine
80 ml cognac
100 ml mushroom dashi
300 ml sauerkraut juice
30 g kimchi
lemon zest

Ingredients for the dressing

Kimchi
Cabbage relish
Oat crumble
Parsnip straw
Parsnip powder



Dressing

Sprinkle the slices with fleur de sel and spread the relish on top. Add the crumble and kimchi on top and arrange on a plate. Finish off with the parsnip straw and powder. Froth up the beurre blanc and pour it onto the plate.