



# Salmon filet with chestnut foam Root spinach ragout and caramelised chestnuts



## Rezept für 4

### Ingredients

20 chestnuts, whole and peeled  
1 bay leaf  
1 clove  
4 salmon filets, around 120 g each  
600 g of fresh root spinach  
5 tbsp of olive oil  
6 tbsp of cream  
2 × 1 flakes of butter  
2 tbsp of sugar  
Salt and pepper

### Preparing the chestnut sauce

Put 12 chestnuts with the bay leaf, clove, some water and a little salt in a vacuum bag and seal. Lay the bag on a stainless steel tray, put into a pre-heated oven and steam for 3-4 minutes at 100 °C. Remove from the oven. Discard the bay leaf and clove. Puree the chestnuts with the liquid in the bag, the cream and butter flakes finely. Season with salt and pepper and put to one side.



## Anrichten

# Preparing the spinach ragout

Remove all the stalks from the spinach, wash well and lay on a non-perforated stainless steel tray. Add a little salt. Put the tray into a pre-heated oven and steam for 3-4 minutes at 100 °C. Take out of the oven and rinse in plenty of cold water. Crush well with both hands and chop coarsely on a board. Mix with the olive in a pan on the hob and season. Remove from the hob and put to one side.

# Preparing the salmon filets

Put the filets into a suitably sized vacuum bag. Add a little salt and olive oil. Put the stainless steel tray into a pre-heated oven and steam for 12 minutes at 55 °C. Remove from the oven and leave to one side.

# Preparing the caramelised, whole chestnuts

Melt the butter and sugar in a frying pan on the hob and caramelize. Add the chestnuts and stir. Shock with a little water and allow to reduce slightly. Remove the pan from the heat and put to one side.

# Serving

Use two spoons to arrange two spinach dumplings on each of four plates. Put drops of the chestnut sauce onto the plates, interspersed by the caramelised chestnuts. Arrange the salmon filets alongside and serve immediately.

# Cooking level for the chestnuts

With pre-heat

3-4 minutes | steam setting at 100 °C

# Cooking level for the spinach

With pre-heat

3-4 minutes | steam setting at 100 °C

# Cooking level for the salmon

With pre-heat

12 minutes | steam setting at 55 °C