



Pike perch with artichoke puree

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To prepare the marinade

Fillet the pike perch with a sharp knife, remove the bones and the skin. To make the marinade, dissolve the salt and sugar in cold water, and stir in the other ingredients. Marinate the cleaned pike perch fillets in the marinade for approx. 1 hour, depending on their size. Halve the pike perch crosswise through the middle. Add the truffle and stick back together with Activia. Brush the pike perch with brown butter and top with the thinly sliced artichokes. Cover with cling film and leave the pike perch to rest in the fridge for 3 hours. Steam at 58 °C for 12 minutes until translucent and dip once more in the brown butter.

Rezept für 4

Ingredients for the marinade

1 500 g water
100 g sugar
100 g salt
Dill
Parsley
Peppercorns
Coriander seed
Fennel seeds
Bay leaves

Ingredients for the beurre blanc

5 shallots
500 ml Riesling
100 g Noilly Prat
1 l chicken stock
500 ml cream
Salt
Pepper
Tarragon
Butter

Ingredients for the chive oil

300 g oil
100 g chives
50 g spinach leaves



To prepare the beurre blanc

Sweat the shallots in butter, cover with the Noilly Prat and Riesling, reduce by a little over half. Pour in the chicken stock and cream, and simmer for a further 30 mins. Add a little tarragon and leave to infuse, strain, season to taste with salt and pepper. Add a little butter, if necessary, until the sauce has a substantial foam.

To prepare the chive oil

To make the chive oil, blend all of the ingredients in the Thermomix at 80 °C until smooth and cool as quickly as possible over an ice bath, stirring constantly. Pass the cold mixture through a fine sieve and chill (ideally overnight) in a tall container so that the liquid settles at the bottom. You can then skim the clear green oil off the top.

To prepare the artichoke pickling liquid

Peel the artichokes and cook in the pickling liquid for 8-10 mins., depending on their size. Sterilize the jars and fill with the artichokes and the liquid.

To prepare the artichoke puree

Sauté the shallots in a little olive oil. Add the artichokes and cook briefly. Cover with Noilly Prat and cook until soft. Blend in the Thermomix with the butter and cream until smooth.

Ingredients for the artichoke pickling liquid

500 g water
250 g white wine
100 g olive oil
25 g vinegar
25 g icing sugar
30 g salt
1 garlic clove
Thyme

Ingredients for the artichoke puree

120 g shallots
30 g Noilly Prat
300 g cooked artichokes
80 g butter
30 g cream