

CRAYFISH & CHARCOAL, KOHLRABI, EGG YOLK

CRAYFISH

Boil 1 kg of crayfish for 34 seconds in sufficiently salted water and rinse immediately in salted ice water.

Release the tails and remove the intestines. Then cut the tails finely lengthwise and season to taste with charcoal butter, crustacean oil, reduced crustacean broth, grated lime, lime juice and salt.

CHARCOAL BUTTER

Melt fresh butter and in the meantime, place a dried grape vine branch, in best case and old vine from the Battenfeld-Spanier Winery, on a grill until it smolders. Tap off the resulting ashes and flavor with butter. Filter through a sieve.

ORANGE BUTTER

Put 500 g of butter in a pot, add the zest of two oranges and the juice of half an orange. Heat everything slowly until the whey separates from the fat and caramelizes slightly in the pot. Afterwards strain through a sieve (lined with kitchen towel).

KOHLRABI

Peel the kohlrabi and cut it into 2 cm thick slices. Place in a vacuum bag together with some orange butter and seal. Steam at 96°C for 15 minutes.

Alternatively, you can carefully cook the kohlrabi in a saucepan with the orange butter, so that it still has a light bite.

Cut the kohlrabi into sticks (approx. 2 cm by 2 cm) and flambé from all sides with a Bunsen burner. Now cut the sticks again into very thin slices and marinate them with a little salt and fresh orange juice. (15 slices per serving)

ROE

Rub the larger eggs from fresh pike roe with sea salt and pickle for 12 hours. Afterwards wash them slightly, dab dry and leave to dry for 72 hours at 45- 50°C (Excalibur Dehydrator).

Alternatively, you can use dried or undried fresh pike caviar.

(1 egg per slice of kohlrabi = 15 eggs per portion)

TARRAGON OIL

Mix 100 g freshly, plucked tarragon with 300 g vegetable oil for 6 minutes at 60°C in a Thermomix. Then place on a straining cloth and let drain.

EGG YOLK SAUCE

Mix together 180 g of egg yolk with 15 g reduced tomato stock*, 36 g reduced crustacean broth and 24 g shoyu. Beat the mixture over a water bath (similar to a zabaglione) at low temperature (no higher than 62°C). Finally, season to taste with lime zest, lime juice and mandarin juice.

*(mix 1 kg of tomatoes with salt, put in a kitchen towel and place over a container to drain = stock)