

GARUM OXHEART TOMATO & GREEN JUNIPER

Components

Grilled strawberries	Red oxalis
Veal head	Pickled maple blossom
Marmande D'Antan tomatoes (8-10 cm Ø)	Green juniper powder
Tomato gelée	Garum sauce
Tomato/raspberry gel	Lovage oil

GRILLED STRAWBER- RIES

Grill the red strawberries (not too sweet) and cut them into 3 mm cubes, spread them out and chill immediately.

MARMANDE D'ANTAN TOMATOES

Blanch and peel the tomatoes. Carefully cut them into 28 g slices so that the slices retain the shape of the tomatoes. Place the slices next to each other on a deep baking tray and cover with green juniper oil heated to 100°C, leave to stand for at least 6 hours.

TOMATO GELÉE

220 g clear tomato stock*
1,6 g Agar
0,6 g Gelatine
0,4 g of citrus
Tomami (hearty)
White balsamic vinegar

Flavor the tomato stock* with tomami, vinegar, salt and sugar. Then bind with texturizers and pour on a plastic tray. Afterwards cut out circles with a ring (9 cm Ø).

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

TOMATO/ RASPBERRY GEL

100 ml tomato stock*
15 g fresh raspberries
Sea salt

Mix everything together and strain through a fine sieve. Season to taste with "Gegenbauer Edelsüß" vinegar and salt. Per 100 g of liquid, thicken with 1.2 g agar, 0.4 g citrus and a pinch of xanthan gum.

GARUM SAUCE

1 L poultry stock from heavily roasted poultry carcasses. Flavored with 20 g Kombu algae for 30 minutes.
55 g Sauerkraut (with bacon)
33 g trout garum
11 g beef garum
25 g Butter

Reduce the prepared poultry stock by a quarter. Add the sauerkraut, trout and beef garum and leave to stand for 20 minutes. Mix well with a hand blender and strain through a fine sieve. Emulsify with butter and season to taste with lemon juice/Chardonnay vinegar. If necessary, thicken with some xanthan gum.

TROUT GARUM

1 part trout (without head, fins and offal) Pork pancreas (5% of trout weight)
Water (80% of trout weight)
Sea salt (10% of trout weight – without iodine like Maldon)
Buckwheat Shio Koji (8% of trout weight)

Mix all ingredients well into a homogeneous mass, place in a preserving jar and seal air tight. Put in the oven at 60°C and steam for 35 minutes. Remove the rubber band from the jars and close them again. Now place in the oven/heating cabinet/garum box for 36 hours until the enzymatic process has taken place. Then strain the garum through a fine sieve.

*From 500 g of fish you get 600 g of garum

BEEF GARUM

- 1 part – beef (lean meat – e.g. shoulder filet)
– Pork pancreas (5% of beef weight)
– Water (80% of beef weight)
– Sea salt (12% of beef weight – without iodine like Maldon)
– Buckwheat Shio Koji (10% of beef weight)

Mix together all ingredients into a homogeneous mass. Pour into a preserving jar and close tightly. Put in the oven at 60°C and steam for 35 minutes. Then remove the rubber bands from the jars and close them again. Now place in the oven/heating cabinet/garum box for 36 hours until the enzymatic process has taken place. Then strain the garum through a fine sieve.

*From 500 g meat you get 450 g garum

VEAL HEAD

- 2 Veal heads
Water
Salt

Soak the meat from the veal head for 2 hours. Cook in fresh, slightly salted water for about 4 hours or until the meat is tender. If you have the veal's tongue, cook until it is tender as well. Take the veal meat out, let it drain and put it on a baking tray, then keep some of the leftover stock made. Now weigh the meat down with another tray and press, put it in a cool place until it has gelatinized. Cut the veal meat and the tongue (cleaned) into rough cubes (1 cm) and melt them in a pot, if necessary add some of the stock. Once thoroughly melted, pour into sausage skins (6 cm Ø). Leave the sausage skins to cool. When solid, cut rolls into 3 mm thick slices and cut them out with a ring (5.5 cm Ø).

LOVAGE OIL

- 1 part – plucked lovage
3 parts – rapeseed oil

Mix everything in a Thermomix at 60°C for 6 minutes and then strain through a cloth.

TO SERVE

Place 3 g of grilled strawberries in the middle of the plate. Place the slice of tempered veal head on top and briefly fuse with a Bunsen burner.

Spread the tempered tomato slice with fish sauce, cover with gelée and distribute 8 dots of tomato/ raspberry gel on top. Garnish with 7 red oxalis tips and 7 maple tree buds. Dust the edge of the plate with the powder from juniper needles. Pour 2 tablespoons of sauce around the tomato and drizzle with lovage oil.