



BRENNERS PARK-HOTEL & SPA
BADEN-BADEN



FILLET OF WHITE HALIBUT
WITH TRUFFLE FOAM, POINTED CABBAGE WITH PARSLEY
AND CHESTNUT ESPUMA

Serves 6:

FOR THE WHITE HALIBUT

6x 120 g **fillets of white halibut individually packed in sous-vide bags with some olive oil and butter**

Cook the sous-vide packed fish fillets in a 45 °C water bath for 16-18 minutes.

FOR THE TRUFFLE FOAM:

80 ml fish stock
200 ml chicken stock
3 shallots, finely cut into juliennes
5 champignons, cut into slices
½ stalk of the white part of a leek
30 g diced celery
50 ml white port
100 ml double cream
50 ml truffle juice
50 g Perigord truffles
80 g butter cut into cubes
6 sprigs of chervil
fleur de sel, freshly ground pepper
olive oil

Briefly sauté the shallots, champignons, celery and leek in a little olive oil until translucent. Add a pinch of fleur de sel and

deglaze with the port. Boil briefly and top up with the fish stock, chicken stock and double cream. Bring the mixture to the boil and reduce for approximately 30 minutes. Then puree in a mixer and pass through a fine hair sieve. The sauce should have a lightly bonding consistency.

Slice the Perigord truffles into 36 thin rounds with a diameter of 3 cm. Add the truffle trimmings to the truffle juice, bring to the boil and add to the finished sauce.

FOR THE POINTED CABBAGE:

½ bunch of flat-leaf parsley, washed and leaves plucked off
1 tbsp chicken stock
600 g pointed cabbage
2 shallots, finely diced
50 g brunoise of leek, celery and carrot, blanched
50 g butter
salt, pepper
nutmeg

Cut the pointed cabbage into 5 mm thick leaves, blanch in salted water for 2 minutes and quickly chill in ice-cold water. Likewise cook the plucked parsley leaves in salted water for 3-4 minutes, chill in ice-cold water and drain well. Mix the parsley with the chicken stock in a Moulinette to form a fine puree, push through a sieve, cover well and chill.

Briefly sauté the finely diced shallots in a little butter until translucent. Add the blanched pointed cabbage and the brunoise of vegetables, then heat and add 1-2 spoonfuls of the parsley puree. Season with salt, pepper and nutmeg and emulsify with the remaining butter.

FOR THE CHESTNUT ESPUMA:

200 g cooked chestnuts

100 ml cream

1 cream whipper (Isi) 0.5 l volume

2 chargers for the espuma

salt, pepper

Bring the cream together with the cooked chestnuts to the boil and blend in a mixer to a soft puree. Season with salt and pepper and transfer to a bowl. The consistency should be creamy. Fill the cream whipper with the chestnut cream, close and charge with 2 cream chargers one after the other (see manufacturer's instructions). Place the whipper in a pan with hot water to keep warm.

PREPARATION/FINAL STEPS:

Remove the fish from the bags, season with fleur de sel and pepper and cover each with 6 truffle circles. Brush the fish fillets with some butter and keep warm at approximately 50 °C. Using a hand blender with a whisking disc attached, beat the remaining butter into the sauce and blend to a foam. Place the pointed cabbage in the middle of the plates with some espuma, the rest can be served separately. Place the halibut on top of the espuma and the pointed cabbage, pour over the truffle foam and garnish with a sprig of chervil.

Bon appétit!