



BRENNERS PARK-HOTEL & SPA  
BADEN-BADEN



## RAW MARINATED HAMACHI WITH GINGER, LIME, SOYA GLACE AND WASABI

*Serves 6:*

### FOR THE HAMACHI:

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- 450 g hamachi fillet (amberjack) alternatively sushi quality tuna
- 1 tbsp brunoise of Granny Smith apple
- 1 tbsp brunoise of red pepper
- 1 tbsp chives cut into precise rings
- 1 tsp equal mixture of lemon-sea salt, vanilla fleur de Sel, piment d'Espelette
- 30 g tobiko wasabi caviar (flying fish roe with wasabi flavour)
- 18 lemon cress leaves or mini basil leaves
- 2 tbsp olive oil

Cut the hamachi or tuna fillet into long strips with an edge length of approx. 4 cm by 4 cm. Use the trimmed pieces of fillet to make a fine tartare.

### FOR THE SOYA GLACE:

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- 50 ml low salt soya sauce
- 50 ml Ketjab Manis sauce
- 50 ml sugar syrup
- 10 g finely grated ginger
- 15 ground coriander seeds
- 2 ground cardamom pods
- 1 piece of lemon grass cut into precise rings

Reduce everything in a saucepan until a syrupy consistency is reached. Then pass through a fine sieve, transfer to a small plastic bottle with a nozzle and cool.

### FOR THE WASABI FOAM:

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- 2 organic Granny Smith apples, washed
- ½ peeled shallot
- 1/3 peeled cucumber
- 1/3 tube of wasabi paste (Asian shop)
- 60 ml olive oil
- ½ tsp soya lecithin (health store or chemist)
- fleur de sel

Extract the juice from all the vegetables and heat almost up to the boiling point (do not allow to boil). While still warm, emulsify with the olive oil, add the wasabi paste and sea salt, and to finish off fold in the soya lecithin.

### FOR THE SOYA-LIME MARINADE:

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(prepare the day before)

- 1 tbsp peanut oil
- 25 g brunoise of shallot
- 20 g brunoise of ginger
- ½ tsp brunoise red chilli, without the core

Allow all the ingredients to sweat in the oil for about 8-10 minutes until translucent.

105 ml rice vinegar  
100 ml sugar syrup  
25 ml organic soya sauce  
1 tsp dashi powder

Make a strong stock out of the dashi powder by boiling it up in 100 ml of water. Deglaze the sweated brunoise with the rice vinegar and reduce slightly (by about. 1/3). Then add the sugar syrup, soya sauce and dashi stock and bring to the boil. Simmer gently for approx. 20 minutes.

20 g ginger, finely cut and pickled  
1 garlic clove, chopped very finely  
25 ml Asian fish sauce  
juice of 2-3 limes

Then add the fish sauce, lime juice, garlic and ginger to the reduced stock, bring once again to the boil, transfer while hot to storage glasses and cool. Storage life: approx. 2 weeks. Serve at room temperature.

### PREPARATION/FINAL STEPS:

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Season the hamachi or tuna fillet and dress with 1 tbsp of soya-lime marinade. Arrange 6 rings, each with a diameter of 8 cm, on a baking sheet, add 1 tsp of the soya-lime marinade to each and distribute evenly. Cut the fillet strips into approx. 3 mm thick slices and arrange 70 g in a rosette shape in each ring. Fill the hole created in the middle with the tartare. Season the rosette with the lemon-vanilla salt mixture and drizzle with the soya-lime marinade and the olive oil. Allow to stand in the refrigerator for about 10 minutes and drizzle once again with the escaped marinade. Then sprinkle the rosettes with the brunoise of apple, the brunoise of red pepper and the finely cut chives. In the middle of each, arrange the tobiko caviar evenly. With the aid of a wide palette knife, place the rings in the middle of the plates and lift the rings off. Then froth up the wasabi foam with a hand blender to a very fluffy consistency and allow to settle for 1 minute. Top the tobiko caviar with 1 tsp of the wasabi foam, garnish with cress or basil leaves and drizzle the soya glaze in circles around the rosette.

*Bon appétit!*