



AMUSE-GUEULE: COLD FESTIVE MENU

Recipe by Sven Gieseler, Best Western Premier Parkhotel Kronsberg, Hanover
Finalist in the HUG Tartelettes Phantasia 2008 Creative Competition (Qualified category)

Pangasius and Wild Salmon Guest-Smoked Roulade on a Ratatouille Salad with Frisee Lettuce

Ingredients:

Amuse geule Kalt, festliches Menu

- 10 Stk. Tartelettes
- 500 g Pangasiusfilet
- 50 g Tomate
- 30 g Zucchini
- 100 ml Tomatensaft
- 250 g Karotte
- 10 Stk. Pipetten
- 10 g Mehl
- 50 ml Liquit Hickory Smoke Öl
- 240 g Wildlachs
- 20 g Aubergine
- 30 g Schalotte
- 1 Kopf Friseésalat
- 1 Stange Lauch
- 10 g Thymian
- Salz/Pfeffer



Amuse-gueule – cold festive menu:

Instructions:

Clean the carrots and leek, cut into equal lengths and blanch quickly; arrange alternately on transparent foil.

Fry the pangasius fillet and slit in two to create two thin halves; dice the salmon and lay on top of the pangasius and season to taste; now roll up with the vegetable strips in transparent and aluminium foil and cook at a core temperature of 57°C. Clean the ratatouille vegetables and dice finely, fry quickly in olive oil, dust with flour, add the tomato juice, season and allow to cool; cut the thyme into small pieces and add.

Cut the roulade into equal portions and arrange on top of the ratatouille salad and prepared frisee leaves; draw the liquid hickory smoke oil into the pipette and insert into the roulade.

