



Cucumber and Yoghurt Shooter on Hot Fired Char with a Cucumber and Sea Lettuce Salad

Recipe by Sebastian Neumann, Magdeburger Gastro Konzept GmbH, Magdeburg
Finalist in the HUG Tartelettes Phantasia 2008 Creative Competition (Qualified category)

Ingredients:

Salad

- 0.25 Cucumber
- 15g Sea lettuce, salted
- 2 tsp Grey poppy seed oil
- 1 pinch Black pepper (Vietnam)
- 0.5ml Lime vinegar, naturally cloudy
- 1 pinch Salt, Australian, sweet-water salt
- 10 Snack Tartelettes

Shooter

- 0.75 Cucumber
- 50 ml Cream
- 20g Yoghurt
- 20g Creme fraiche
- 3g Gluco
- 1 pinch Black pepper (Vietnam)
- 1 pinch Salt, Australian, sweet-water salt

Fish

- 30g Char
- Hot Fire Spray
- 1 pinch Smoked salt
- 1g Rosemary

Stock solution

- 1 L Water
- 5g Algin

Decoration

- 10 Ciabatta slices
- 5g Hawaii salt, black
- 6g Yoghurt crispies



Instructions:

- Stock solution: mix the water with the algin and place somewhere cool.
- Salad: deseed the cucumber, wash the sea lettuce and slice finely.
- Add the poppy oil and lime vinegar and season to taste.
- Fillet and debone the fish.
- Remove the skin and slice finely.





- Season with smoked salt, place under a cheese cloche and puff rosemary smoke into it. Allow to stand for 30 seconds before removing the cloche.
- Shooter: peel, deseed then puree the cucumber.
- Add the yoghurt, creme fraiche and Gluco and mix well.
- Season and allow to stand in the fridge for 30 minutes.
- Using the large spherical spoon, create presentable-looking spheres with the cucumber mixture and slide into the algin solution.
- Leave for 3 minutes, stirring the solution now and then.
- Use a skimmer to remove the spheres and rinse in running water; drip dry on kitchen paper.
- Slice the ciabatta extremely thinly and dry in the Convectomat convection oven.
- Place the salad in the Snack Tartelettes and top with the fish.
- Place the shooter on the fish and garnish with the yoghurt crispies, ciabatta and black salt.

