



Skewered Anglerfish with Pancetta

Recipe by Joachim Habiger, Süss Deko Fellbach
Finalist in the HUG Tartelettes Phantasia 2008 Creative Competition (Qualified category)

Ingredients:

Tomatenrissotto

- 250ml Brühe
- 70ml Gewürztraminer
- 100g Arborio Reis
- 10g Butter
- 20g Parmesan



Instructions:

Sweat the risotto rice in the butter till transparent. Add half the stock and wine and reduce.

Add the rest of the stock and wine and reduce again.

End by adding the parmesan and diced tomatoes; season if necessary.

Anglerfish

- 16x20g Medallions
- Flour for frying

Pancetta

- 16x10g Cubes

Parmesan Schaum

- 180g Parmesan
- 150g Wasser
- 1,5g Lecithin

Instructions:

Add the parmesan to the water and slowly heat to 80 °C; simmer for 30 minutes. Add 1.3g of lecithin per 250g of parmesan mixture. Hand-blend till smooth.

Allow to stand for 1 minute.

Final touches:

Place the risotto in the Tartelettes and keep warm. Fry the anglerfish on both sides and keep warm. Warm the pancetta till lukewarm.

Skewer the pancetta, basil leaf and fish and arrange on the risotto. Top with a little parmesan froth and serve.

