

Cobia, dashi butter, beer straws and Andean potatoes

Author: Florian Wörgötter



Ingredients

Kaffir lime oil:

100 g rapeseed oil
20 g spinach
10 g kaffir lime leaves

Cobia (Sous Vide):

1 kg cobia
20 g "Waldgewürz Fichte" (forest spice, spruce)
Salt
Kaffir lime oil (see above)

Dashi butter:

1 l water
10 g kombu seaweed
10 g bonito flakes
3 g sweet lime leaves
20 g rice vinegar
25 g mirin
20 g shiro dashi
50 g butter

Fennel cream:

3 fennel bulbs
Oil
Salt
30 g Noilly Prat
Chicken stock
20 g cream
20 g butter

Hirter Morchel beer straws:

200 g Hirter Morchel beer
50 g butter
100 g flour

Preparation

Kaffir lime oil:

Heat rapeseed oil and kaffir lime leaves to 70 °C in the Thermomix, strain through a fine sieve and set aside to cool.

Cobia (Sous Vide):

Cut cobia fillet into rectangles, season with "Waldgewürz Fichte" and salt, then let sit for 30 minutes. Drizzle with kaffir lime oil and allow to rest for 30 minutes. Seal in plastic film then cook for 15-20 minutes at 48 °C in the **fusionchef** Sous Vide water bath.

Dashi butter:

Bring water, kombu seaweed, bonito flakes and sweet lime leaves to the boil then steep for 20 minutes. Strain through a fine sieve then season with rice vinegar, mirin and shiro dashi before reducing slightly. Add butter to the stock.

Fennel cream:

Sweat fennel briefly in a little oil, add salt and then douse with Noilly Prat. Pour in a little stock and cook until soft. Place fennel, butter and cream in a mixer and blend until a fine cream is formed.

Hirter Morchel beer straws:

Heat Hirter Morchel beer and butter in a pot, add flour and process like a choux pastry. Place the mixture into a kitchen machine, add egg yolks and sepia, then use milk to achieve the desired consistency. Squirt onto a silicone mat in thin straws and bake at 160 °C for 6-7 minutes.

Andean potatoes:

Brunoise the Andean potatoes and suave chili, glaze with a little stock and butter, then season with salt.

Preserved lemons:

Julienne the preserved lemons.

Pickle juice:

Place sugar, water, vinegar, ginger and lemongrass in a pot, bring to the boil and

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3 egg yolks
20 g sepia
Milk

Andean potatoes:

50 g Andean potatoes
2 g suave chili
Chicken stock
10 g butter
Salt

Preserved lemons:

20 g untreated preserved lemons

Pickle juice:

200 g sugar
200 g water
200 g vinegar
50 g ginger
50 g lemongrass

Radish:

1 radish
Pickle juice (see above)

allow to steep, covered for 1.5 hours.

Radish:

Peel the radish then cut it into 10 cm pieces. Cut off thin sheets then roll these up and cut off 2 cm thick strips. Place the rolls into hot pickle juice.

This recipe from the qualifying round of "JUNGE WILDE 2019" was kindly provided by Florian Wörgötter (finalist). Photo: ©ROLLING PIN