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Ingredients

Sea bass (sous vide):

Salt
Sea bass oil
Apple vinegar

Velouté of gooseneck barnacles:

135 g oil
365 g boiled water from the gooseneck barnacles
365 g mineral water
470 g fumet/fish stock
45 g flour
1 garlic clove

Cooked gooseneck barnacles:

1 l water
250 g gooseneck barnacles (for about 45 g meat / 30 g barnacle water)
25 g salt

Velouté with gooseneck barnacles meat:

45 g gooseneck barnacles meat
20g gooseneck barnacles water
50 g Velouté
Olive oil
Salt
1 tbsp. basil- coriander pesto (see recipe)
Chopped leeks

Zucchini:

4 mini zucchinis with blooms
Seawater
Salt
Oil

Preparation

Sea bass (sous vide):

Cut the sea bass into 80-90 g portions and salt lightly. Vacuum seal the the oil from the sea bass's fat in a sous vide vacuum bag.
Cook the sea bass in a **fusionchef** water bath at 62°C for 4 minutes (according to the size of the sea bass, benchmarked on a 4-5 kg sea bass from the Cantabrian Sea). Do the final grilling in a non-stick skillet until the skin is crispy. Then sauté hot three times and on the last time add a few drops of apple vinegar.

Velouté with gooseneck barnacles meat:

Put the garlic in very hot oil and when it starts to brown add some flour. Roast well and deglaze with water and fish stock. Reduce for about 20 minutes until you have about 700 g of mass.

Cooked gooseneck barnacles:

Set up a pot with water and salt. When the water begins to boil, add the gooseneck barnacles and let them cook for a minute. Remove them from the water and set aside.
Clean the gooseneck barnacles so that the meat and the liquid is separated for each other. Cut the meat into fine rings and set aside.

Velouté with gooseneck barnacles meat:

Place the Velouté and the gooseneck barnacle water in an AMC skillet and reduce. As soon as the mixture is reduced and the Velouté has a creamy texture, add the gooseneck barnacles meat. Salt and add a little olive oil. To finish off, add some chopped leeks and basil coriander pesto so that the Velouté is green as tastes like coriander.

Zucchini:

Cut the zucchini obliquely in two pieces. Hollow them out with an ice-cream scoop, add sea water and put aside. Before serving, sauté with a little oil and salt.

Egg yellow balls from the gooseneck barnacles (sous vide):

Crack the eggs and separate the egg yellows from the whites, so that the egg yellows are completely free of egg whites.
Whisk the egg yellows with an eggbeater and vacuum in a sous vide vacuum bag.

Egg yellow balls from the gooseneck barnacles (sous vide):

180g fresh egg yellows
30 g squid sauce (reduced)
3.8 g Gluco
0.6 g Xantana
20 g boiled water from the gooseneck barnacles
Salt

Trisol tempura:

160 g finely ground flour
110 g Trisol powder
0.5 g fresh yeast
250 g mineral water
0.5 g salt
0.5 g sugar

Basil coriander pesto:

220 g olive oil
40 g basil
200 g coriander
50 g pine nuts
25 g grated Parmesan
3 garlic cloves
210 g butter
25 g lemon juice
6 g Texturas Glice

Garnish with:

Borage and coriander sprouts

Cook in a **fusionchef** water bath at 62 °C for 30 minutes.

Take them out of the sous vide vacuum bag and add the squid sauce, gooseneck barnacle water and salt. Then quickly cool in cold water. After cooling add Gluco, then Xantana (always in this order) and mix in a blender before using a vacuum machine to extract the air and fill in a dispensing bottle.

Trisol tempura:

Mix the flour and yeast powder. Add water, salt and sugar. Let it sit for at least 2 hours.

Basil coriander pesto:

Sauté the garlic in 150 g of butter until it is a bit glassy. Blanch the basil and coriander for a few seconds and cool in ice water, dry well with kitchen towels and put aside. Brown the pine nuts in 60 g of butter until they get a nice color. Drain and dry them well. Mix all the ingredients together and fill in a pacotizing beaker. Heat the oil at 60°C and dissolve the Glice, fill in the pacotizing beaker and freeze. When the mass is well frozen, pacotize and add the grated Parmesan, freeze again. Pacotize again and again until the mass is consistently creamy and doesn't have any leaf residue.

Food arrangement:

Paint a streak of pesto on one side of a deep plate. On the other side of the plate, arrange the sautéed Zucchini with a little Velouté mixed with a little pesto and garnished with a few borage and coriander sprouts as well as the two poached eggs. Lay the sea bass on the streak of pesto. Put the Velouté in a small bowl so that the waiter can sprinkle it over the sea bass in the presence of the guest.

This recipe was generously provided by Erlantz Corostiza.