

Sous vide pikeperch with cauliflower

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Preparation time: 35 minutes
Cooking time: 1 hour 5 minutes



Ingredients

For 4 servings

Pikeperch (sous vide):

500 g boneless pikeperch fillet with skin
60 g butter
1 dash of lemon
Salt

Cauliflower (sous vide):

½ head of cauliflower
40 ml water
30 g butter
Salt and nutmeg to taste

Preparation

Pikeperch (sous vide):

Cut the pikeperch in four equal-sized pieces. Put the butter into a saucepan, let it froth and toss it until light brown. The salt and season it with the lemon juice. Pour it through a fine sieve and let it cool a bit. Put the pikeperch and the lemon butter in a bag and vacuum. Cook sous vide them in your **fusionchef** sous vide water bath for 16 minutes at 56 °C. Remove the fish from the bag and sear the skin shortly in a hot pan. Salt lightly.

Cauliflower (sous vide):

Break off florets of 2 cm diameter. Vacuum them together with the other ingredients. Cook sous vide them in your **fusionchef** sous vide water bath at 85 °C for 50 minutes. When cooked, glaze them in a pan and season to taste.

We recommend serving this dish with raw, marinated cauliflower.