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Ingredients

Marinated trout:

1 kg fresh trout
2 dl Yozu
10 g dried chili peppers
1 dl Melgarejo Premium Olive Oil Hojiblanca

Coconut Ajoblanco:

2 dl coconut milk
100 g almonds
20 g Jerez vinegar
3 g fresh garlic
3 g BASIC Textur
Salt

Pumpkin and ginger stones:

600 g pumpkin
100 g ginger
2.4 dl water
180 g kaolin
120 g lactose
5 g natural black dye
Salt
100 g sugar

Sea bass (sous vide):

3 kg sea bass
5 g lemon thyme
2 dl Melgarejo Premium Olive Oil Hojiblanca
1 dl orange blossom water
1 g salt

Algae-rooibos bubbles:

40 g rooibos
20 g wakame
20 g kombu

Preparation

Marinated trout:

Clean and scale trout, only use the two fillets. Remove skin from fillets and roll into 4 cm diameter cylinders. Poach fish cylinders in the oven at 90 °C for 2 hours. Cut the fillets into rings 1cm x 1 cm and place into an emulsion of oil, yuzu and chili peppers.

Coconut Ajoblanco:

Put all ingredients except BASIC Textur in the Thermomix and purée into a fine cream. Salt at the end and add the BASIC Textur.

Pumpkin and ginger stones:

Divide the pumpkin into halves and roast in the oven for about 1 hour at 180 °C. Remove the meat and add ginger and sugar. Salt and then make small 'stones' of approx. 5 g each and 'shock frost' them.

Mix water, kaolin, lactose and dye in a bowl.

Dip the frozen 'stones' into the mixture and dry in a 160 °C convection oven for 12 minutes.

Sea bass (sous vide):

Clean sea bass and cut into 100 g pieces and keep cool.

Mix olive oil, salt, lemon thyme and orange blossom water in a bowl. Vacuum the sea bass with the liquid and poach at 60 °C in the **fusionchef** sous vide water bath for 11 minutes.

Algae-rooibos bubbles:

Simmer water, algae and rooibos in a pan at 70 °C for 30 minutes. Strain the infusion, add the soy lecithin and beat with a hand mixer.

This recipe from the preliminaries of the "JUNGE WILDE 2016" was kindly made available to us by Alex Vidal.

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Trout and sea bass sous vide

2 dl water
2 g soy lecithin