

Pike dumplings

with caviar and lime butter sauce
Jan Hartwig



Ingredients

Lime butter sauce

70 g Gewürztraminer
100 g sake
100 g fish stock (basic recipe)
100 g tomato water (basic recipe)
20 g yuzu juice
80 g lime juice (Roses)
200 g yuzu butter (Bordier)
100 g creme fraiche
40 g lime Juice
Green tabasco
Salt
Cayenne pepper

Pike dumplings

215 g scallops
215 g pike
75 g egg white
75 g whole egg
10 g salt
200 g creme fraiche
125 g butter

Other

Char caviar
Chive rolls, finely chopped

Preparation

- (1) Bring all the liquids to the boil and blend with the creme fraiche and the butter.
- (2) Season with salt, tabasco and cayenne pepper and strain through a micro sieve.

- (1) Place all ingredients in a pacotizing® beaker.
- (2) Close the lid, label and freeze at −20 °C for at least 24 hours.
- (3) If necessary, pacotize® two times, fill into a silicone mold and poach in steam at 85 °C.

- (1) Place the dumplings and top with caviar.
- (2) Pour lime butter sauce and sprinkle chives over the dish.