



BROWN TROUT AND PEPPER SALMON TROUT FROM KARL AND RUDI OBAUER



QimiQ BENEFITS

- Acid and alcohol stable
- Emulsifies with oil
- Longer presentation times without loss of quality
- Enhances the natural taste of added ingredients



INGREDIENTS FOR 4 PORTIONS

FOR THE BROWN TROUT

- 2** Brown trout fillet(s),
- Butter, to brush

FOR THE PEPPER SALMON TROUT

- 1** Salmon trout fillet(s)
- Sea salt, coarse
- Juniper berries, crushed
- Szechuan pepper
- Granulated sugar
- Chives, finely chopped
- Cress
- Flat-leaf parsley

FOR THE ANCHOVY MOUSSE

- 160 g** QimiQ Classic
- 120 g** Trout meat, chopped
- 1 dash of** Pernod [Aniseed liqueur]
- 1 dash of** Tabasco sauce
- 30 g** Anchovies in oil, tinned and drained
- 70 g** Sour cream 15 % fat
- Salt
- Lemon peel
- 1 dash of** White "Triebaumer" vinegar

FOR THE LEMON JUICE

- 2** Orange(s), juice only
- 1** Lime(s), juice only
- Guar gum

METHOD

1. Bone the brown trout fillets. Line a baking tray with baking paper and brush with the clarified butter. Place the trout fillets skin side down onto the baking tray and brush with the butter. Cook at 68 °C in the hold-o-mat for approx. 35 minutes.
2. Marinade the salmon trout fillet with a mixture of sea salt, crushed juniper berries, Szechuan pepper and one half of sugar for 2 hours. Wash with cold water and pat it dry. Roll in a mixture of chives, cress and parsley. Cut into fine slices.
3. For the anchovy mousse: Mix the ingredients together in a Thermomix at 50 °C and fill into a triangle shaped mould lined with cling film. Allow to chill at 3 °C.
4. For the citrus juice: thicken the orange juice and lime juice with some guar gum.
5. As shown in the picture, garnish with additional cress and trout caviar and sprinkle with some olive oil.