

Pike-Perch on Riesling Sabayon with Sauerkraut Mash, Sautéed Mushrooms and Fried Bacon (Serves 4)

By B. Tintemann, Head Chef of Art Nouveau-Hotel Bellevue, Traben-Trarbach

600 grams of fillet of pike-perch with their skin, 8 rashers of bacon, 300 grams mixed mushrooms (p. e. shiitake, champignons, oyster mushrooms), 400 grams mealy (baking) potatoes, 250 grams cooked sauerkraut, 1 shallot, finely diced, 3 shallots, cut in thin stripes, 5 centilitres of Riesling wine, 10 centilitres of fish stock, 20 centilitres of cream, 2 tablespoons crème fraîche, 2 tablespoons olive oil, 2 tablespoons chopped parsley, lemon juice, salt, pepper and nutmeg to taste flour

Sauerkraut Mash:

Boil potatoes in saltwater until done, put through a potato press and reserve. Cut 4 slices of bacon in thin stripes and sauté with the shallots in half the butter. Heating up the pan, add the sauerkraut and the potatoes, mash the mixture with a little cooking liquid and season with salt, pepper, and nutmeg.

Mushrooms:

Sauté the diced shallots in butter at low heat until tender but do not brown, add the sliced mushrooms and, at medium heat, fry the until golden brown. Season with salt and pepper and add the parsley.

Sauce:

Reduce Riesling wine and fish stock together to about half their volume, add the cream and reduce again by one-third. Season with salt and lemon juice. Just before serving, whisk in crème fraîche until foamy.

Fish

Cut the fish fillets in four equal parts, lightly slice the skin with a sharp knife, rub salt into the skin, dip the fillets in flour, and at medium heat fry the fish on the skin until crisp, turn on the flesh for a minute or two and serve.

Mr. B. Tintemann recommends UL Harmonie – Riesling Auslese feinherb