

Char from Lechtal in juniper berry butter with leek and spruce tips
Joachim Wissler

Char in juniper berry butter

4 slices of fresh char fillet (40 g each), from a char from Lechtal weighing 2 kg;
250 g brown butter; 75 g charcoal oil; ½ bunch of thyme sprigs; 7.5 g juniper
berries, roasted and coarsely ground

Char liver flan

25 g sugar; 300 g whipping cream; 100 g smoked eel; 1.5 g juniper berries, crushed;
120 g char liver, fresh; 60 g egg white; 40 g egg yolk; 50 g Granny Smith apple juice;
35 g brown butter; 1.8 g beetroot granules; cider vinegar and salt, 5 g of each; 3 ½ sheets
gelatin, soaked; hot dashi jelly glaze

Char bone stock

375 g smoked, raw char bones; 1 l court bouillon; peeled onions, celery, celeriac,
60 g of each; 50 g leek, white part only; 25 g garlic, peeled; 2 fresh bay leaves;
4 g white pepper, coarsely ground; 8–10 g freshly grated horseradish; Guarzoon;
¼ bunch of parsley; lemon juice; cayenne pepper and sea salt

Plating

Freshly sliced leek rings, in various sizes; tapioca pearls, pre-cooked and marinated
in a birch sap and spruce tip stock; white radish pearls, blanched and pickled in their own
juice and wasabi; Granny Smith apple pearls, pickled in thickened apple juice; yellow
mustard seeds, cooked in apple juice; char caviar; Granny Smith apple gel; small nasturtium
leaves; plucked daisy flowers; wheatgrass oil; rice, puffed

Char in juniper berry butter

Heat the brown butter and charcoal oil to 80 °C. Add the thyme sprigs and juniper berries and leave to infuse for 20 minutes. Strain the juniper butter and heat to 48 °C. Place the char slices in small glass dishes with lids and pour over the warm juniper butter to cover the fish by 1 cm. Allow to cool and refrigerate. Before serving, place the glass dishes in a steam oven and cook the fish at 55 °C with steam to a core temperature of 42 °C to make a confit.

Char liver flan

Caramelize the sugar and deglaze with the cream. Add the finely chopped smoked eel and juniper berries. Vacuum seal everything together and steam in a steam oven for 1 hour at 70 °C. Strain the juniper and smoked eel cream, add the char liver, egg white, egg yolk, apple juice, brown butter, beetroot granules, cider vinegar and salt. Purée the mixture to a fine consistency in a Thermomix. Strain the mixture through a fine sieve, pour out onto a small baking tray and cover with cling film. Steam in a steam oven for 25 minutes at 70 °C. Leave the thickened char liver flan to cool down in the refrigerator without plastic wrap, then cover with hot dashi jelly and allow to set. Cut out circles with a diameter of 4 cm and cut in half to make semicircles. Refrigerate until ready to serve.

Char bone stock

Bring the char bones to the boil, together with the court bouillon, chopped vegetables, garlic, bay leaves and pepper and simmer for 20 minutes. Put the freshly grated horseradish into a cheesecloth and slowly pour over the stock from the fish bones. Strain the char bone stock in the refrigerator. Heat the stock before serving and thicken with Guarzoon. Add the finely chopped parsley to the stock and leave to infuse for 15 minutes. Season the fish bone stock with lemon juice, cayenne pepper and sea salt and strain.

Plating

Place 1 large cutter ring in the centre of each of 4 plates. Arrange several thin leek rings with different sizes inside. Fill the leek rings with spruce tip tapioca pearls, radish pearls, Granny Smith apple pearls, mustard seeds and char caviar. Pipe several dots of apple gel into the free spaces. Garnish the arrangement with nasturtium leaves and plucked daisy flowers. Drizzle with wheatgrass oil. Sprinkle puffed rice over each char slice and place 1 in the centre of each leek arrangement. Place 1 char liver flan on top of each piece of fish. Pour the warm stock into small jugs and pour onto the dish when serving.