



Andreas Caminada's Trout Kohlrabi Dill Recipe



Trout Kohlrabi Dill

Trout

2 trout fillets, boned and skinned
200 ml smoked oil
Season with salt and pepper and confit in smoked oil at 55°C.

Roe crème

100 g roe (char or trout caviar)
50 g potatoes, cooked
25 g lemon juice
1 g garlic, crushed
Pepper
48 g cream
150 g olive oil
Emulsify like a mayonnaise.

Pickling broth for small kohlrabi slices

30 g sugar
100 ml white wine vinegar
300 ml water
10 g salt
1 sprigs of tarragon
10 g mustard seeds

Bring the sugar, vinegar, water, salt, herbs and spices to the boil. Simmer for one hour, then strain. Pour over the kohlrabi slices and leave to marinate.

Large kohlrabi slices

Marinate with salt and white balsamic vinegar.

Vinaigrette

100 ml water
30 g white balsamic vinegar
Salt and sugar
Dill oil
Caviar

Fresh peach, finely diced and seasoned with salt and olive oil.

Dill oil

1 bunch of dill
300 ml sunflower oil

Roughly chop the dill and mix with the oil for 5 minutes at 60°C. Then pass through a fine sieve and immediately chill on ice.

To serve

Place the lukewarm fish in a shallow bowl, top with the roe crème and kohlrabi slices, drizzle with vinaigrette and dill oil and garnish with fresh herbs.





Enjoy your meal.

Andreas Caminada | KWC Ambassador

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