

A winter's journey in the dark



Red mullet, endive, chicory, Périgord truffle

Red mullet

4 red mullet fillets
Salt, pepper
1 tablespoon olive oil
½ shallot, sliced

Season the red mullet fillets with salt and pepper. Sprinkle with olive oil and shallots. Braise in oven for 8 minutes at 80°C until translucent.

Endive (pressed)

2 endives
Salt, pepper
1 tablespoon olive oil
Broth

Halve the endives and season with salt and pepper. Sear in olive oil and deglaze with broth. Simmer, covered, for 20 minutes at 160 C. Remove endives from stock and press between two baking trays, weigh down and chill. Cut strips from the endive block and sear on all sides.

Red chicory

10 red chicory leaves
Icing sugar
Salt, pepper
1 tablespoon white balsamic vinegar

Sear the leaves in a very hot pan with a little clarified butter. Dust with icing sugar, season with balsamic vinegar and toss briefly in pan.

Truffle vinaigrette

1 shallot, diced
1 twig thyme
¼ celery root, peeled

and diced
100 ml port wine
100 ml Madeira
100 ml sherry
100 ml truffle juice
200 ml essence of veal tail
Cornstarch
1 tablespoon Dijon mustard
50 ml corn oil
1 diced truffle
Salt, pepper

Sauté shallot, thyme and celery. Deglaze with the next four ingredients and simmer to reduce. Add essence and bind broth with cornstarch before straining. Mix mustard into broth. Add corn oil slowly to mixture. Add truffle to mixture and season with salt and pepper.

Pickled truffle slices

Cut fresh truffle into slices and warm with a bit of essence.

Fresh truffle

Grate fresh truffle with a Microplane grater.

Celery purée

1 celery root
1 tablespoon cream
20g Butter
Salt, pepper

Peel and dice celery root. Simmer in salt water until tender and allow to steam out briefly. Purée in Mouli-nette with a little butter and cream. Pour into saucepan, season to taste and hold ready for serving.