

MIELCKE & HURTIGKARL

WITCH FLOUNDER
APPLE MEAD AND CHICKEN SKIN



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WITCH FLOUNDER

Take off the skin, and filet the flounder so that you are left with 4 filets. Cut er small insertion into the middle of each filet so that you can fold it together so you get a thicker filet. Vacuum pack with a tbsps of butter and cook sous vide at 45 degrees celcius for 30 minutes.

APPLE MEAD AND KOMBU SAUCE

Heat up the mead, kombu and dashi until boiling point. Blend in the cold butter with a hand mixer until emulsified. Keep warm until serving and add extra mead and the lemon juice to taste.

“SALAD”

Cucumber

Peel the cucumber, and cut into 9 cm pieces. Shave it on a mandolin thinly and salt for 30 minutes. Rinse off the salt and fold the ends together.

Daikon

Peel the daikon and cut into 9cm x 4cm pieces and shave thinly on mandolin. Compress the daikon slices in a vacuum bag with the juice of 1 red grape and infuse for 5 minutes. Take the daikon out of the bag and fold the ends together. Place the folded cucumber on top of the folded daikon and keep cool until serving. 3 pieces for each serving.

Herbs

Pick 1 leaf of each herb and form a little bouquet. Each person gets 3 bouquets. Keep cool until serving.

Chicken skin

Scrape the chicken skin on the fat side so no excess fat is left, and you have a clean piece of skin. Put on a tray with baking sheets on the bottom and top, and put a baking tray on top so it is under pressure. Bake at 160 degrees celcius for 1/2 hour or until completely crispy. Dry off on paper towel and gently salt the pieces of crispy chicken skin. Keep in airdrop container until serving.

ASSEMBLE

Unpack the fish and scorch it on the topside with a blowtorch. Take a daikon/cucumber fold and top it with the herb bouquet and chickenskin. Repeat 3 times and collect them all together to a combined “bouquet” and put on top of the fish.

Reheat the sauce and split it with the thyme oil. Pour over the fish table side.

4 servings

1 big witch flounder

Apple mead and
Kombu sauce

1 dl white soy

1 dl black kombu

vinegar

2 dl dashi

1/2 dl apple mead of
high quality

200 g butter

2 tbsps lemon juice

“Salad”

1/2 daikon

1 cucumber

1 red grape

Lemon balm leaves

Anise hyssop leaves

Fennel shoots

Green shies leaves

Salt

Thyme oil

1 bunch of soft

thyme

100 g baby spinach

4 dl rapeseed oil

Crispy chicken skin

200 g chicken skin

Salt