



CISELÉ OF MARINATED ARCTIC CHAR IN AOP WALNUT OIL WITH FLEUR DES ALPES

- For 4 people - Recipe by Romain Dercile - Fleur de Sel Restaurant in Cossonay -

Ingredients:

- 1 piece of arctic char weighing 0.800 kg
- 150 g of AOP walnut oil from the Sévery Mill
- 50 g of fresh horseradish
- 2 stalks of celery
- 50 g of walnut kernels
- 100 g of arctic char consommé
- 10 ml of quince pulp
- Fleur des Alpes

Preparation:

Cut the arctic char fillet into small "chopped" cubes and marinate with horseradish, AOP walnut oil, and Fleur des Alpes for 20 minutes.

Slice the celery stalks diagonally, then quickly cook in a hot pan.

Halve the walnut kernels and set aside.

Whip the arctic char consommé with quince pulp and 50 g of AOP walnut oil.

Serving:

Pour 2 generous tablespoons of marinated consommé into the bottom of a deep plate and then arrange the chopped arctic char into a quenelle shape in the center.

Gently place the walnut kernels and celery on the quenelle and garnish the sauce with a drizzle of AOP walnut oil to finish.

