Russian Passion

Passion Fruit & Mango sorbet and lemon puree covered with the fillet of salmon.

Ingredients

Mövenpick Passion Fruit & Mango

For 4

4 strips of salmon fillet, each 60 g
Beechwood shavings for smoking
1 lemon
40 g sugar
50 ml milk
20 g egg yolk
1 sheet gelatine, 1 g, soaked in cold water
3 tablespoons vodka, e.g. Bison Grass
60 ml whipped cream
Emptied and cleaned eggshells
1/2 stick celery
Lemon-flavored olive oil
"Fleur de sel" sea salt
Chervil, dill
1 hard-boiled egg, with the shell removed
Maldon sea salt
Ground black pepper
4 small scoops of Mövenpick Passion Fruit & Mango
2-3 slices of toasted brioche, cut into cubes, or approx.20g
1 tablespoon salmon eggs

Preparation

Russian Passion:
Smoke the fillet of salmon for 1 hour over the beechwood. Then cook for a further 1 hour in an oven preheated to 50 °C. Cook the lemon by steaming it for 3 hours in an oven preheated to 130 °C. Chop the lemon and reduce to a puree with the sugar. Place the lemon puree in a piping bag, and keep refrigerated. Heat the milk and the egg yolk without bringing to the boil, stirring constantly. Remove from the heat, and add the well-drained sheet of gelatin. Incorporate the vodka, and leave to cool. Add the cream. Spread the mixture in the eggshells, placing in the refrigerator for it to harden. Just before serving, remove from the refrigerator and remove the eggshells. Using a melon ball scoop, carve a small hollow in the center of each egg (to make the fake egg yolk). Chop the celery stick very finely. Mix with the lemon-flavoured olive oil and the "Fleur de sel" sea salt. Add the leaves of chervil and dill, and sprinkle with olive oil. Cut the boiled egg in two, and pass the yolk through a sieve.

Plating:
Arrange the lemon puree on a plate, cover with the fillet of salmon. Season with Maldon sea salt and pepper. Add the celery and herbs. Place a scoop of Passion Fruit & Mango ice cream in the hollow in the egg. Garnish with the toasted brioche and salmon eggs. Sprinkle over the sieved egg yolk.