

Christmas Menu

EDITION 2023



BY GERHARD WIESER

finedining

CASTEL

Char tartare

Buttermilk cold dish | Char caviar



Char tartare, buttermilk cold dish,
parsley oil, char caviar

Sommelier Ivana Capraro
recommends a pairing wine:

Flors di Uis 2021 | Malvasia, Tocai Friulano, Riesling
Tenuta Vie di Romans
Friuli | Italy

Ingredients

for 4 people

Char

- 1 char, approx. 1 kg
- Salt
- White ground pepper
- Fleur de sel (salt blossom)
- 30 ml olive oil
- 1 squeeze of lemon juice

Buttermilk cold dish

- 50 g buttermilk
- 50 g cream
- 50 g yoghurt
- ½ clove of garlic
- Salt
- Ground pepper
- 2 basil leaves
- 10 ml mild olive oil
- 1 squeeze of lemon juice

Other

- Fresh horseradish root
- 2 tbsp chives, finely chopped
- 4 tbsp char caviar
- 4 tsp dill oil
- Nasturtium
- 4 slices of baked gray bread

Preparation

Char

- *Clean, wash and fillet the char, remove the bones with fish tweezers, peel off the skin and cut into small cubes.*
- *Season the char cubes with salt, freshly ground white pepper, fleur de sel (salt blossom), olive oil and lemon juice and mix all together.*
- *Then refrigerate.*

Buttermilk cold dish

- *Mix the buttermilk, cream, yogurt with salt and pepper.*
- *Add the garlic clove and basil leaves and leave to infuse for half an hour.*
- *Season with olive oil and lemon juice.*

Completion

- *Press the char tartare into rings and sprinkle with the grated horseradish and chives.*
- *Place the buttermilk cold dish in a deep plate, place the char tartare on top and pour over the dill oil.*
- *Garnish with the caviar and nasturtium and serve.*

Tips

- *Instead of char, you can also use trout, tuna, salmon or whitefish.*
- *You can also garnish the char with Imperial caviar.*

We wish you
Merry Christmas and
a happy new year.



Castel
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