

Created by: Debra C. Argen

## German Recipes

Traditional German fare of Spätzle and Wiener schnitzel is now met with new gourmet offerings of Monkfish-Salmon Carpaccio with Marinated Vegetables and Lime-Sour Cream, and Mountain Lentil Terrine with Goat Cheese Mousse and Paprika Pesto.

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Berlin is a city of diverse and exceptional cuisine, with some very creative and innovation chefs making their marks in some of the top restaurants in the world, changing the palate of German gastronomy. Traditional German fare of Spätzle and Wiener schnitzel is now met with new gourmet offerings of Monkfish-Salmon Carpaccio with Marinated Vegetables and Lime-Sour Cream, and Mountain Lentil Terrine with Goat Cheese Mousse and Paprika Pesto.

This month we feature recipes from the talented chef's from the Hotel Adlon Kempinski, Berlin's Quarrée restaurant, the Kempinski Hotel Bristol Berlin's Grill Room, and from the newest Berlin hotel, The Ritz-Carlton, Berlin's Brasserie Desbrosses.

Vielen Dank (Thank you very much) to all our Chefs who contributed their special recipes for this edition of Chefs' Recipes in English and in German.

Each month the **Kempinski Hotels** feature one of their hotels as their Hotel of the Month. For April 2004, the **Hotel Adlon Kempinski, Berlin** was selected as their hotel of the month. **Executive Chef Rainer Sigg**, along with **Chef Steffen Gube** and his team, at the **Hotel Adlon's Quarrée** restaurant share their April 2004 Hotel of the Month recipes with Luxury Experience readers.

**Chef Sigg**, age 33, was "Selected as One of the Finest Chefs in the World" at The Academy of Hospitality Sciences International Star Diamond Award 2004, held on March 13, 2004 at the Hotel Adlon Kempinski, Berlin. Executive Chef Sigg, a native from Swabia, began his impressive culinary career at the Hotel Colombi in Freiburg im Breisgau, followed by a move to the hotel Fährstehof in Landshut, and then to the world-famous gourmet restaurant "Aubergine" in Munich where he worked from 1993-1996, and his last position before coming to the **Hotel Adlon** in July 2002, was at the star-winning restaurant at the Stuttgart airport, called "top air."

### Hotel of the Month Menu

April 2004

ADLON

**Chartreuse of Asparagus and Imperial Caviar**

**with Scallops and Straw Potatoes**

**Grilled Sea Bass**

**on Jerusalem Artichoke & Tarragon Purée**

**with warm Tomato Balsamic Vinaigrette**

**Fillet of Veal with Stuffed Morels**

**Deep-fried in Strudel Pastry**

**with Spinach and Pinot Noir Sauce**

**Tarte of Thai Mango with Chocolate & Ginger Ganache**

**on Almond Shortcake**

**Chartreuse of Asparagus and Imperial Caviar with Scallops and Straw Potatoes**

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Serves 4

Ingredients:

8 scallops, in their shells  
2 tbsp rice vinegar  
3 tbsp sea salt  
120 ml olive oil  
freshly ground pepper  
1 sprig thyme  
1 bay leaf

Method:

Use a sharp kitchen knife to separate the scallops from their shell (flat side) and prise off the top. Carefully remove the flesh and any roe (coral) from the shell. Remove the beard and muscle from the scallops. Rinse under cold running water until clean, dry on kitchen towel. Place the scallops in a bowl, drizzle with vinegar and add sea salt. Mix and leave to stand for 20 minutes. Rinse salt off scallops under cold running water, drain and place in a suitable serving dish. Season with pepper, thyme and bay leaf, add olive oil and chill for 12 hours.

Chartreuse

Ingredients:

1 bunch green asparagus  
1 bunch white asparagus  
juice of 1 lemon  
1 tbsp sugar  
1 slice white bread  
salt  
pepper  
200 ml whipping cream  
80 g whipped cream  
80 ml white port jelly  
40 g Imperial caviar  
3 quail's eggs  
4 leaves gelatine

Method:

Wash green and white asparagus and peel evenly. Boil green asparagus in salt water and plunge into ice-cold water. Drain on kitchen towel. Bring salt water to boil, add lemon juice and sugar. Add white asparagus, cover with bread and top with a damp cloth to ensure it cooks evenly. When the white asparagus is just tender, plunge into iced water and drain on kitchen towel. Cut off 6 cm long asparagus tips (white and green) and halve lengthwise.

Line 4 rings (6 cm in diameter) with the asparagus tips. Cut the remaining white asparagus trimmings into dice. Mix 100 g of the dice with 180 ml whipping cream and pass through a fine sieve. Soak 2 leaves gelatine in cold water until soft, squeeze out all excess water. Add to 20 ml heated cream and stir thoroughly. Pour into the asparagus mixture, stir over crushed ice until cold. Shortly before the mixture gels, fold in 40 grams whipped cream. Adjust seasoning, divide between the lined rings and chill.

Top each of the white asparagus mousse portions with 10 grams caviar, spread evenly. Heat 40 ml port jelly, stir until cold, spread over caviar and chill.

Follow the same procedure to make an asparagus mousse from the green asparagus trimmings and again divide between the four rings and chill.

Boil the quail's eggs in salt water for 3 minutes and then plunge into cold water, shell and cut lengthwise into even slices.

Place two slices of egg on the green asparagus mousse, top lightly with the dissolved port jelly, chill.

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### Garnish

#### Ingredients:

1 potato, approx. 250 grams  
oil for deep frying  
1 fris e lettuce  
100 g daikon cress  
12 g keta caviar  
50 g cr me fra che  
10 ml milk  
juice of 1 lemon  
salt  
freshly ground pepper  
50 ml olive oil

#### Method:

Wash the potato, peel and cut into straws using a vegetable cutting machine. Deep fry in 160  C hot oil until golden brown drain on kitchen roll and season lightly with salt.

Separate yellow fris e leaves, rinse in cold water, spin dry and keep cool. Mix cr me fra che with milk and stir until smooth, add lemon juice, season lightly with pepper and salt.

#### To serve:

Cut chartreuse into two halves and arrange on upper part of plate. Cut marinated scallops into thin, even slices and arrange in a strip. Marinate yellow fris e leaves and daikon cress with lemon juice, salt, pepper and olive oil and arrange around the scallops. Garnish with Keta caviar, cr me fra che and straw potatoes.

### **Grilled Sea Bass on Jerusalem Artichoke & Tarragon Pur e with warm Tomato Balsamic Vinaigrette**

#### Fish

##### Ingredients:

360 grams fillet of sea bass with skin  
40 ml olive oil  
salt  
freshly ground pepper  
juice of    lemon

##### Method:

Remove any bones from fillet and skin the fish using a sharp knife. Line a baking sheet with baking parchment, spread out skin evenly, brush with olive oil and season with a little salt.

Dry in the oven at 60  C for approx. 2    hours. Cut fillet into four even portions, season with salt, pepper and drizzle with olive oil.

Grill fillet evenly from both sides under a preheated grill.

Drizzle with a few drops of lemon juice before serving.

#### Pur e

##### Ingredients:

400 grams Jerusalem artichokes  
200 ml whipping cream  
salt  
pepper  
40 grams butter  
20 grams whipped cream  
1 tbsp finely chopped tarragon

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Method:

Wash and peel the artichokes, cut into fine slices using a vegetable parer. Fry lightly in melted butter (20 grams) without browning, season with salt, pepper and add whipping cream; simmer gently. Transfer to blender and blend into a fine purée.

Heat purée in a sauteuse, stir in cold, diced butter and adjust seasoning. Finish with tarragon and whipped cream.

Croustion

Ingredients:

8 sheets filo pastry with tarragon  
2 tbsp Jerusalem artichoke purée  
oil for deep drying  
1 egg yolk  
10 ml cream

Method:

Spread out filo pastry, placing two sheets on top of one another. Use a forcing bag to place purée on the pastry, roll up and brush ends with egg yolk. Deep fry the croustion in 160 °C hot oil.

Vinaigrette

Ingredients:

2 medium-sized ripe tomatoes  
1 clove garlic  
1 sprig thyme  
2 tbsp mature balsamic vinegar  
6 tbsp top quality olive oil  
salt  
pepper

Method:

Blanch tomatoes in salt water, and then plunge into iced water. Skin, quarter and remove seeds. Chop quartered tomatoes into even dice. Heat a little olive oil, and then add garlic and thyme. Briefly sauté tomato dice. Add balsamic vinegar and whip with olive oil, and season with salt and pepper.

**Fillet of Veal with Stuffed Morels Deep-fried in Strudel Pastry**

Meat

Ingredients:

4 mÃ©dallions of veal fillet, 70 g each  
20 ml vegetable oil  
salt  
freshly ground pepper  
200 grams poultry forcemeat  
80 grams washed spinach leaves  
4 tbsp shelled peas  
8 sheets strudel pastry  
1 egg yolk  
10 ml cream  
12 medium-sized morels

Method:

Blanch spinach leaves in salt water, plunge into iced water, arrange carefully on a dry tea towel.

Wash morels thoroughly under cold running water and drain on kitchen roll. Blanch and skin peas, add to 60 grams poultry forcemeat and use a forcing bag to stuff morels.

Season veal mÃ©dallions well and brown on all sides in a preheated pan. Spread a thin layer of forcemeat on the spinach base, add the fillet and three stuffed morels each, cover with a little forcemeat and seal.

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Spread out strudel pastry, placing 2 sheets on top of one another. Spread the pastry with a thin layer of forced-meat, add then add the veal parcels in the spinach leaves and seal. Brush with egg yolk and bake in a preheated oven (170 °C) for approx. 14 min. Remove and leave to stand for 2 minutes.

### Spinach

#### Ingredients:

300grams washed spinach  
50 grams diced shallots  
30 grams butter  
salt  
freshly ground pepper  
1 clove garlic, peeled

#### Method:

Melt butter in a sauteuse, and then add shallots and garlic. Add spinach leaves and saut e lightly. Season the spinach with salt and pepper, and drain on a kitchen towel.

### Veal Jus

#### Ingredients:

2.5 kg veal bones  
0.6 kg mirepoix (carrots, onions, celeriac)  
1 sprig rosemary  
1 sprig thyme  
6 allspice corns  
1 bay leaf  
2 cloves  
2 juniper berries  
8 white peppercorns  
8 parsley stalks  
1 tomato  
3 mushrooms  
2 tbsp tomato pur e  
15 g flour  
350 ml Madeira  
1 bottle white wine  
2.5 l good brown stock  
200 ml oil

#### Method:

Chop bones into small pieces and brown evenly in hot fat. Add mirepoix and roast until lightly coloured. Add tomato and tomato pur e, mix. Dust with flour, and mix again. Add a little of the alcohol and glaze the bones.

Repeat this procedure several times. Add brown stock and all the spices. Simmer gently for approximately 2 hours.

Skim off fat regularly. Sieve jus and add finely chopped mushrooms. Reduce stock until it has the right consistency.

### Pinot Noir Sauce

#### Ingredients:

10 grams sugar  
40 grams butter  
12 peeled pearl onions  
200 ml Pinot Noir  
300 ml reduced veal jus

#### Method:

Sprinkle sugar over 20 grams melted butter. Add pearl onions and saut e briefly. Add wine and reduce.

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Top with veal jus and simmer for approximately 5 minutes. Remove pearl onions and use remaining cold butter in cubes to thicken sauce.

### **Tarte of Thai Mango with Chocolate & Ginger Ganache on Almond Shortcake**

#### Almond Shortcake

##### Ingredients:

100 grams roughly chopped almonds  
20 grams icing sugar  
4 egg yolks  
4 egg whites  
100 grams sugar  
50 grams starch  
50 grams flour  
40 grams marzipan  
20 ml Amaretto liqueur

##### Method:

Place almonds on a baking sheet, dust with icing sugar, and then bake until golden brown. Leave to cool.

Mix marzipan with Amaretto. Place egg yolks in a bowl with 50 grams sugar and whip over a bain Marie until thick. Fold in marzipan mixture and the toasted almonds. Whip the egg whites with 50 grams sugar until firm, and fold into marzipan mixture.

Fold in sieved flour and starch.

Line a baking sheet with parchment paper, and then spread mixture in an approximate 1 cm thick layer and bake in oven at 200 °C for 10 – 14 minutes.

### **Chocolate & Ginger Ganache**

##### Ingredients:

220 grams cream  
200 grams block chocolate, 60 – 70 %  
50 grams sugar  
10 grams cocoa powder  
40 grams butter  
5 grams freshly grated ginger  
45 grams water  
25 grams gin

##### Method:

Boil cream with the sugar and remove from heat. Break chocolate into small pieces and stir carefully into cream. Dissolve cocoa in water and bring to boil. Add gin and ginger, and remove from heat.

Add this mixture to the cream and chocolate and stir until cold. Add butter to thicken mixture.

##### Ingredients:

1 Thai mango  
1 cl Amaretto liqueur  
1 cl Malibu  
50 ml champagne  
50 grams sugar  
100 ml orange juice  
10 ml water  
4 leaves gelatine  
2 tbsp chopped pistachios  
2 tbsp chopped almond brittle

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**Method:**

Bring water and sugar to boil, add orange juice and mango purée, dissolved gelatine and stir well. Finally add all the alcohol and stir until cold. Spread chocolate & ginger ganache evenly over almond shortcake and chill. Cut into 9 cm x 7 cm rectangles and place on a cake rack. Peel mango and remove stone, cut into thin slices. Coat with the mango jelly and chill. Sprinkle chopped pistachios all around the sides.

**Garnish Sauce**

**Ingredients:**

½ l milk

5 egg yolks

125 grams sugar

1 tbsp pistachio puree

3 cl almond syrup

**Method:**

Bring milk and sugar to boil. Stir egg yolks until smooth, gradually add milk and sugar mixture. Heat until just under boiling point and mixture begins to thicken. Chill.

Divide into two, and then add pistachio paste to one half until the sauce turns green. Add almond syrup to the other half.

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Chef Frank Hokamp from the Grill Room at the Kempinski Hotel Bristol Berlin shares a few of the incredible recipes that I enjoyed at the restaurant. Chef Hokamp received his culinary training at the Hotel "Lippischer Hof" in Bad Salzungen, and has furthered his career at the Hotel Hiltons in Mainz, Berlin at the Hotel Wasserturm in Cologne, and at the Käfer Restaurant in Berlin before coming to work at the Kempinski Hotel Bristol Berlin in 1999.

**Amuse Veal in Aspic**

400 grams Veal boiled fillet of beef

0,5 l Boiled fillet of beef meat juices

1 carrot, 1 shallot, ¼ Nodule celery, 1 pickled cucumbers, 4 sheets gelatine

Amuse Veal: Cut the cooked boiled fillet of beef into fine cubes. Boil carrots, celery and onions, and then cut into fine cubes, along with cucumbers. Aspic: boiled fillet of beef meat juices, cubed beef, carrots, shallots, nodule celery, pickled cucumbers, and gelatine sheets.

Soak and dissolve the gelatine in the boiled fillet of beef meat juices, add seasonings.

Pour the gelatine and the other ingredients into cups or other serving bowls and let rest.

**White Bean Soup with Lamb Croutons**

200 grams lamb minced meat

8 slices baguette, ½ clove garlic

200 grams soaked white beans

2 shallots, 1 soup spoon butter, ½ broiled fillet of beef meat juices or chicken broth, ½ l cream.

Slightly brown the shallots in the butter, and then add beans, and meat juices out and lets a little boil up with the cream fills out once more have, assaisonner mash and pass, boiled down.

The chopping mass season and on the croutons brown slightly.

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#### Lentil Terinne

100 grams germinated lentils  
1 carrot cut into fine cubes  
½ bar leek into fine cubes  
500 grams peeled cooked potatoes pressed through a sieve  
2 eggs

Mix and season well all ingredients.

Put the mixture in a narrow tureen form and poach on the stove in a water bath at approximately 160°.

#### Goat Chesse Mousse

100 grams goat's milk cheese  
1 sheet of soaked gelatine  
150 grams whipped cream.  
Dissolve the gelatine in goat's milk cheese in a water bath.  
Let mixture cool, and then add the whipped cream. Refrigerate.

#### Pepper Pesto

1 yellow pepper  
1 cup of olive oil  
100 grams Parmesan cheese  
50 grams pine nuts  
Mix all ingredients well with a rotary beater or mortar (peel and cut the peppers into cubes before.)

#### Gratin of Fillet of Lemon Sole

4 Sole fillets  
100 grams red rice  
1 shallot  
2 eggs yolks  
30 grams Parmesan  
3 soupspoons white wine  
200 ml butter without whey (liquidly)  
¼ l lobsters bisque  
¼ l cream

Make a kind of Hollandaise sauce out of the egg yolks, white wine and the butter and season it. Slightly brown the sole fillets in oil and the Hollandaise on the stove approximately 5 minutes. Boil the red rice, and refine with the Parmesan cheese and a little cream.

Add the lobster bisque and the remaining reserved cream, and then season to taste.

Duet of Corney and Milk Piglet

4 Sideburns of the milk piglet backs  
4 back ropes of the rabbit  
500 grams of peeled crushed potatoes  
¼ l basic sauce  
400 grams carrots  
2 pieces black salsify (rubbed and boiled)  
5 egg yolks  
thyme, rosemary, and butter  
Slightly brown the sideburns and the back ropes and season slightly with thyme and rosemary.

Mix the potatoes together with the black salsify and the egg yolks.

Bake in the grease bath. Turn and boil the carrots.

Simmering the meat on the stove then (approximately 3 minutes for the rabbit, and approximately 6 minutes for the pig). Refine the basic sauce with the roasted vegetables, bind with butter and season with rosemary.



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### **Mille Feuille of Passion Fruit and Mango with Coconut Foam.**

Filo pastry sheets  
2 Sheets of Filo  
100 grams water  
100 grams sugar to purifying sugar boil.

Water and sugar to purifying sugar cook the sheets of Filo.  
Baking in the Filo with that and cut it into four-sided figures. Baking at 200°C 4-5 minutes.  
0,25l passion fruit purée  
0,25l mango purée  
6 sheets gelatine  
100 grams sugar and 6 egg yolks (foamy)  
100 grams sugar and 4 egg-whites (foamy)

#### Passion Fruit/ Mango Mousse

Bring the Passion fruit and mango purée to a boil, add the gelatine and dissolve. Beat sugar and egg yolk. Beat sugar and eggwhites. Raising the temperature of the purée and then adding the egg yolks, add then the eggwhites.

#### Coconut Foam

500 ml juice of a coconut  
100 grams desiccated coconut  
100 grams honey  
Mix all ingredients and boil for 30 minutes then let rest.

#### Mango Compote

3 ripe mangoes  
100 grams sugar  
juice of one lemon  
Peel mango and grate roughly, and then cook with sugar and lemon juice.

### **Grill Room**

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Chef Peter Hoenemann, Chef de Cuisine, of Desbrosses Brasserie at The Ritz-Carlton, Berlin shares his recipes for Onion Soup, Salade Nicoise, Coq au Vin and Soufflé au Chocolat. Chef Hoenemann, originally from Bielefeld in North Rhine-Westphalia, began his career in 1987. His impressive career includes positions at the Hotel Adlon Kempinski, the Kempinski Bristol Berlin, the Kempinski Resort Hotel Bad Saarow, before joining Desbrosses Brasserie at The Ritz-Carlton, Berlin.

Onion Soup  
400 grams onions  
200 ml white wine  
40 grams tomatoes  
600 ml chicken stock  
pepper  
salt  
1 sprig marjoram  
8 slices baguette  
200 grams cheese

Roast onions gently in butter until they are golden.  
Add white wine and reduce.

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Add tomatoes and let them cook gently within onions and wine.  
Season with pepper, salt and marjoram.  
Roast baguette in butter and grated cheese  
Top soup with grated cheese and baguette.

#### Salade Nicoise

200 gramsÂ potatoes  
200 gramsÂ green beans  
200 grams red onions  
200 grams tomatoes  
100 grams black olives  
300 grams tuna  
300 mlÂ dressing  
salt  
pepper

Cook potatoes and peel them.  
Wash green beans and blanch them.  
Peel onions and cut them into Julienne.  
Skin tomatoes and cut into pieces of 1/8.  
Sear tuna and pull aside.  
Mix red wine vinegar, olive oil, garlic, thyme, salt and pepper with a pinch of sugar to make dressing.  
Mix all ingredients and top with olives and tuna.

#### Coq au Vin

2000 gramsÂ spring chicken  
100 gramsÂ onions  
100 gramsÂ mushrooms  
100 gramsÂ celery  
100 gramsÂ tomatoes  
1 bay leaf  
1Â clove  
4 pc. Pimento  
400 mlÂ red wine  
10 ml oil  
200 ml chicken stock  
75 grams butter  
1/4 bunch parsley  
50 grams croutons of white bread

Prepare spring chicken and divide into breast and haunch.  
Roast onions gently in butter until they are golden.  
Add mushrooms, celery and tomatoes.  
Season with herbs.  
Fill up with red wine, boil then let and cool down.  
Put chicken in the marinade for 24 hours.  
Take chicken out of marinade, dry on kitchen cloth and roast in a pan.  
Cook chicken stock with marinade for 25 minutes and strain through a cloth.  
Add butter.  
Serve with parsley and croutons of white bread.

#### SoufflÃ© au Chocolat

100 grams butter  
80 grams powdered sugar  
2 grams baking powder  
4 eggs  
120 grams shortbread  
10 grams hazelnuts

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100 grams dark chocolate  
300 ml chocolate sauce  
cream

Stir butter and powdered sugar until foamy.

Add eggs and keep stirring.

Add nuts and short bread and melted dark chocolate and pour into sugared cups.

Poach mixture for 35 minutes in hot water-bath.

Serve with chocolate sauce and cream.

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