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Bellevue Brasserie Recipes - St. Petersburg, Russia

Executive Chef Philippe Bossert of **Bellevue Brasserie** at the [Kempinski Hotel Moika 22](#) in St. Petersburg, Russia shares his creative recipes for a delicious three-course menu.



French Chef Philippe Bossert loves a challenge, which he definitely received when he arrived at the Kempinski Hotel Moika 22 on December 26, 2005, one week before the new hotel would host their first gala New Year's Eve celebration. Since then, he has settled into his new city, and is thriving in his position as Executive Chef of Beau Rivage and Bellevue Brasserie.

His father is a chef and he grew up in the business, and when he was fourteen years old he worked at a three-star Michelin restaurant for three weeks, which helped his decision to study to become a chef. Chef Philippe Bossert said that his father's culinary style is Escoffier techniques, which he also uses, but it is not the same kitchen. His emphasis is on cooking lighter, using less butter and cream, without losing the taste.

Chef Bossert's impressive career includes training under Alain Ducasse, working in Paris for the Department of the French Ministry, and at several Michelin-star restaurants throughout France.

When he is not working, he spends his free time playing tennis in the summer, going to the museums, and discovering St. Petersburg. He believes "You need passion, and you need to give that passion to your staff." I had dinner at both the Beau Rivage and Bellevue Brasserie in November 2006, and it appears that he is succeeding in providing that passion.

The Menu

Prawns Tempura on a Bed of Mesclun Salad

Poached Monkfish with Seasonal Crispy Vegetables and White Truffle Shavings

Mocha Cream Waffle accompanied with Coffee Sabayon

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Prawns Tempura on a Bed of Mesclun Salad

Serves 4, Preparation: 30 minutes

Ingredients for salad

50 grams

(1.7 ounces)

Rucola

50 grams

(1.7 ounces)

Lollo

50 grams

(1.7 ounces)

Romaine

50 grams

(1.7 ounces)

Frisee

50 grams

(1.7 ounces)

Radicchio

Ingredients for Dressing

5 grams

(1 teaspoon)

Aceto Balsamico di Modena

10 grams

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(2 teaspoons)

Extra virgin olive oil

Salt and pepper to taste

Clean the salad, cut into small pieces and toss with the dressing.

Ingredients for Prawns

12

Jumbo prawns

60 grams

(2.1 ounces)

Tempura flour

8 grams

(.28 ounces)

Water

Salt and pepper to taste

Clean the prawns, cut in half, and put in tempura and water batter, and fry.



Poached Monkfish with Seasonal Crispy Vegetables and White Truffle Shavings

Serves 4, Preparation: 1 hour

Ingredients for the Vegetables

80 grams

(2.8 ounces)

Baby fennel

80 grams

(2.8 ounces)

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Baby carrots

80 grams

(2.8 ounces)

Baby zucchini

80 grams

(2.8 ounces)

Green asparagus

80 grams

(2.8 ounces)

Green peas

Salt and pepper to taste

Blanch the baby vegetables.

Ingredients for the Monkfish

560 grams

(19.7 ounces)

Monkfish

80 grams

(2.8 ounces)

White truffle

Salt and pepper to taste

200 grams

(7 ounces)

Prepared fish sauce

5 grams

(1 teaspoon)

White truffle oil

Poach the Monkfish for 8 minutes with the white truffle oil.

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Mocha Cream Waffle accompanied with Coffee Sabayon

Serves 4, Preparation: 2 hours

Ingredients for the Mocha Cream

160 grams

(5.6 ounces)

Butter

5 grams

(1 teaspoon)

Black coffee

35 grams

(1.2 ounces)

Italian meringue

Mix all of the ingredients and place in the refrigerator.

Ingredients for the waffles

30 grams

(1 ounce)

Butter

100 grams

(3.5 ounces)

Sugar

50 grams

(1.7 ounces)

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Egg whites

30 grams

(2 tablespoons)

Flour

Mix all of the ingredients and place in the refrigerator, until ready to prepare the waffles. Bake the waffles 5 minutes or until golden.

Ingredients for the Coffee Sabayon

1

Egg yolk

20 grams

(1 tablespoon +1 teaspoon)

Sugar

20 grams

(1 tablespoon +1 teaspoon)

Milk

Mix all of the ingredients and bring to a boil.

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