

Created by: Debra C. Argen

Lorenz Adlon Recipes - Berlin, Germany

Chef Thomas Neeser of the restaurant [Lorenz Adlon](#) in Berlin, (one-star Michelin, 17 GaultMillau points and five cutlery), shares his recipes for an exciting three-course menu.



Thomas Neeser has an impressive star-rated culinary background. Before joining the Lorenz Adlon in 2000, Chef Thomas Neeser worked at the two-star Michelin restaurants, Michel Chabran in Pont de é'Isère and Palme d'Or in Cannes, and at the three-star Michelin restaurant Auberge de l 'Ill in Alsace. The Lorenz Adlon features French haute cuisine and has maintained its Michelin-star since 2003 under Chef Thomas Neeser's guidance.

The Menu

Cauliflower Savarin served with Marinated Pike-Perch,

Warm Crayfish Tails and Citrus Vinaigrette

Medallions of Venison served with a Chocolate-Pepper Sauce, Creamed Shiitake Mushrooms, Brussels Sprouts and Walnut Spätzle

Composition of Pear and Brittle served with Spiced Coffee Ice Cream

* Please note that these recipes all require several days of advance preparation.



Cauliflower Savarin served with Marinated Pike Perch, Warm Crayfish Tails and Citrus Vinaigrette
For 10 persons

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Pike-Perch and Crayfish Ingredients:

1000

grams (2.2 pounds)

Filet of pike-perch (2 filets)

20

pieces (5.2 ounces)

Crayfish (150 grams)

Preparation: Prepare a mixture of salt, sugar, spices and coarse chopped herbs. Cover the pike-perch filets with the mixture and marinate for 24-36 hours (depending on the thickness of the filets) in the refrigerator (turn over twice during this process). Cut the marinated filets in thin slices.

Ingredients for the pickle:

80

grams (2.8 ounces)

Coarse salt

60

grams (2.1 ounces)

Sugar

½

bunch

Dill

½

bunch

Coriander

2

tablespoons

Pernod

1

teaspoon

Fennel seeds

Ingredients for the mousse:

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300

grams (10.6 ounces)

Cauliflower

20

grams (0.7 ounces)

Butter

200

grams (7 ounces)

Cream

100

grams (3.5 ounces)

Broth

50

grams (1.7 ounces)

Double Crème

4

leaves

Gelatin, soaked

Salt, Nutmeg

Preparation: Cut the cauliflower in thin slices, sauté quickly in butter and add the broth and cream, cover and cook slowly until the stock is nearly absorbed. Beat the cauliflower with a mixer, pass through a strainer, and add the soaked the gelatin leaves. Place the pan with the cauliflower on a bowl of ice, stir until mixture is cold, and then add the double creme. Pour the mixture into round forms and place in refrigerator until the mixture is set.

Salad Decoration:

2

boxes

Shiso Cress Mix

Celery leaves

Frisee salad

Chervil

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Preserved lemon zests

Dill and Chive tops

Filet 1 of the grapefruits and the pommelos, squeeze the juice leftover and set aside for the vinaigrette. Turn the filets in lime oil, sprinkle with Sancho pepper and icing sugar and marinate for 1 hour at 80° C (175° F).

Vinaigrette Ingredients:

Lemon

Olive oil

Lime oil

Salt, pepper, sugar

Garnish Ingredients:

Cauliflower florets

1

pinch

Saffron

Croutons

Caper halves

Steamed celery cubes

Egg white cubes

Chives

Preparation: Cook the cauliflower florets al dente in chicken stock, some champagne vinegar, and saffron, and cook until the cauliflower has turned yellow. Strain the cauliflower and mix with the remaining garnish ingredients.

Vinaigrette Ingredients:

1

Shallot

3

Grapefruits

2

Pommelos

100

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grams (3.5 ounces)

Mushrooms

1

teaspoon

Jerked black pepper

80

ml (2.7 ounces)

Thick cream

100

grams (3.5 ounces)

Olive oil

20

grams (0.7 ounce)

Butter

Preparation: Chop the shallots and mushrooms in slices, sweat them in olive oil, and then add them to the grapefruit and pommelo juices. Add the pepper and reduce the liquid to a third, strain, add cream, and whip with olive oil. Serve warm.

Glasage for Crayfish:

Crustaceans broth

Butter

Olive oil

Lemon juice

Preparation: Mix the broth, butter, olive oil and lemon juice together. Heat the crayfish tails and glaze lightly with the sauce.

Presentation: Place the pike-perch on a plate, top with the savarin in the middle, and decorate with herb salad. Arrange the garnish on the savarin, drizzle the vinaigrette on the plate over the garnish. Add the glazed crayfish tails.

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Medallions of Venison served with a Chocolate-Pepper Sauce, Creamed Shiitake Mushrooms, Brussels Sprouts and Walnut Spätzle

For 10 Persons

Sauce Marinade Ingredients:

1.5

kg (3.3 pounds)

Venison shoulder

1

liter (33.8 ounces)

Red wine

200

grams (7 ounces)

Vegetables (celery root, carrots, celery stalk, leeks) chopped

6

Mushroom

2

Shallots

1

Bay leaf

1

Garlic clove

6

Juniper berries crushed

1

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pinch

Rosemary

1

pinch

Thyme

1

teaspoon

Szechwan pepper

1

teaspoon

Black pepper

Preparation: (Sauce) Chop the meat into large pieces. Mix all ingredients and marinate the meat for 4-6 days. Strain the marinade into a pan and bring to a boil. Remove the foam, strain through a cheesecloth and set aside.

1

liter (33.8 ounces)

Venison stock

1

teaspoon

Tomato pulp

2

teaspoons

Cranberries

100

ml (3.4 ounces)

Balsamic vinegar

Salt

40

grams (1.4 ounces)

Gin

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40

grams (1.4 ounces)

Cognac

4

teaspoons

Flour

150

grams (5.2 ounces)

Extra-bitter chocolate (Valrhona)

100

ml (3.4 ounces)

Pork blood

20

grams (0.7 ounce)

Beurre manié

Fresh butter to stir

Freshly ground pepper

Cayenne pepper to taste

Preparation: Dry the meat, season with salt and pepper, and sauté in hot oil together with the vegetables. Add the tomato pulp and cranberries, roast for a short time, add flour, and flambé with cognac and gin, add the reserved marinade, the venison stock and simmer 2-3 hours.

Remove the meat and vegetables, and reduce the liquid to a sauce consistency. Pass the sauce through a sieve, bind lightly with beurre manié, stir in the blood and finish with the chocolate. Season to taste with freshly ground black pepper and cayenne pepper.

* Note: Beurre manié is a mixture of equal parts softened butter and flour.

Roast the medallions of venison until medium.

Vegetable Ingredients:

Brussels sprouts

Bacon brunoise

Shallot brunoise

Chicken stock

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Preparation: Blanch the Brussels sprouts, and glaze with bacon and shallots.

* Note: Brunoise is a term that means the vegetables are julienned, turned 90 degrees and then cut cut again, to create consistently sized diced pieces.

Spätzle Ingredients:

3

Eggs

6

Egg yolks

Salt, nutmeg

300

grams (10.6 ounces)

Flour

50

ml (1.7 ounces)

Water

50

grams (1.7 ounces)

Finely ground walnuts

Preparation: Place the spätzle dough into a sieve, push the dough with a spatula forming pieces 2 cm long x 0.5 cm thick (0.8 inches x 0.2 inches), over a pot of boiling water. Boil and then immediately place in an ice water bath to stop the cooking process. Drain.

For Finishing Ingredients:

Butter

50

grams (1.7 ounces)

Coarsely chopped walnuts

20

grams (0.7 ounce)

Bread crumbs

Preparation: Mix the spätzle in butter cooked until foamy with walnuts and breadcrumbs for finishing.

Mushroom Cream Ingredients:

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Shiitake Mushrooms

Shallot brunoise

White wine

Vegetable oil

Butter

Cream

1

tablespoon

Whipping cream

2

tablespoons

Chicken glaze

Parsley, julienne

Preparation: Make a shiitake mushroom cream.

Garnish: Cranberries



Composition of Pear and Brittle served with Spice-Coffee Ice Cream

For 10 persons

Pear Ingredients:

10

Small ripe pears, peeled and cored

Poaching Ingredients:

80

grams (2.8 ounces)

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Sugar

500

ml (16.9 ounces)

Pear juice

Poire Williams Liqueur

50

grams (1.7 ounces)

Grenadine

500

ml (16.9 ounces)

Red wine

500

ml (16.9 ounces)

Port wine

1

Cinnamon stick

2

Cinnamon blossoms

1

Clove

1

Vanilla pod

1

Star anise

Preparation: Make a stock with the ingredients, bring to a boil and then simmer for 30 minutes. Bring to a boil again, and add the peeled and cored pears. Poach until al dente. Let the pears cool in the stock and then place the pears and stock in the refrigerator for 2 days until the pears are colored approximately 5 mm (0.2 inches). Remove the pears from the stock and let drain. Cut the pears into a bowl, flambé lightly until the edges of the pears are brown.

Spiced Coffee Ice Cream Ingredients:

400

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ml (13.5 ounces)

Cream

1

liter (33.8 ounces)

Milk

80

grams (2.8 ounces)

Glucose

230

grams (8.1 ounces)

Coffee beans

1

Vanilla bean

Orange zest, star anise, pimento, lemon zest, cinnamon blossoms, nutmeg

80

grams (2.8 ounces)

Butter

8

Egg yolks

200

grams (7 ounces)

Sugar

Preparation: Bring the milk, cream, coffee beans and spices to a boil, simmer for 30 minutes, and then pass through a sieve. Add the butter, egg yolks, and sugar to the cream mixture. Let cool and then freeze in an ice cream machine.

Tuile Ingredients:

300

grams (10.5 ounces)

Flour

9

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grams (0.3 ounces)

Baking powder

70

grams (2.5 ounces)

Icing sugar

280

grams (9.8 ounces)

Butter

2

Egg yolks, hard boiled

12

grams (0.4 ounces)

Cinnamon powder

1

cl (0.3 ounce)

Dark rum

50

grams (1.7 ounces)

(1.7 ounces)

1.5

grams (0.05 ounce)

Salt

Hazelnuts, macadamias, coarse chopped and roasted almonds baked and coarse chopped meringue mixture, icing sugar

Preparation: Make a dough with all of the ingredients, and let rest for 4-5 hours. Roll the dough out to 3-4 mm (0.1-0.2 inches) thickness, and cut into rectangles, 3 cm x 12 cm (1.2 inches x 4.7 inches). Bake in a preheated 180° C (350° F) oven for approximately 15-20 minutes, remove from oven and let cool. Sprinkle with chopped nuts, meringue and icing sugar, and caramelize lightly.

Praline-Brittle Mousse Ingredients:

200

grams (7 ounces)

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Bitter chocolate

50

grams (1.7 ounces)

Milk chocolate

1

Egg

2

Egg yolks

10

ml (0.3 ounce)

Rum

10

ml (0.3 ounce)

Cognac

10

ml (0.3 ounce)

Grand Marnier

3

leaves

Gelatin

700

ml (23.6 ounces)

Whipped Cream

Zest of 1 orange

50

grams (1.7 ounces)

Roasted sliced almonds

50

grams (1.7 ounces)

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Macadamia nuts, roasted and chopped

1

tablespoon

Almond syrup

Caramel sauce, chocolate decoration, chocolate sauce

Preparation: Whip the egg, egg yolks, sugar and spirits, and add the orange zest. Add the chocolate and gelatin. Fold in the whipped cream and roasted nuts, pour onto a plate (2 cm high). When set, cut into rectangles 7 cm x 4 cm (2.7 inches x 1.6 inches)

The **Lorenz Adlon** is open for Dinner 7:00 pm - 10:30 pm from Tuesday - Saturday. The restaurant is closed on Sunday and Monday.

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