

Created by: Debra C. Argen

Chef Emmanuel Renaut Recipes - St. Moritz Gourmet Festival

Luxury Experience Magazine met **Chef Emmanuel Renaut** owner of [Flocons de Sel](#) in Megève, France, rated with two Michelin stars and a 17 GaultMillau rating at the 15th [St. Moritz Gourmet Festival](#) in [Switzerland](#) in January 2008 where he was one of the featured chefs.



I had the pleasure of meeting with Chef Emmanuel Renaut several times over the course of the six-day festival, as well as sampling his delicious cuisine. Meeting with him in the kitchen of the Rôtisserie des Chevaliers at the [Kulm Hotel St. Moritz](#) where he was the guest chef, I learned that he is passionate about cooking, and when not in working in the kitchen of his own restaurant, he can be found traveling the world teaching students traditional French cuisine. His passion also extends to skiing and climbing mountains, and when he travels to Japan, one of his favorite places in the world, he usually makes time in his schedule to climb Mt. Fuji if time and weather permit.

Chef Emmanuel Renaut graciously shares his recipes for a 2-course menu to give you a taste of France.



Brochet and Hibiscus

Ingredients:

0.3

Kg (10.5 ounces)

Pike

2

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Eggs

73

ml (2.5 ounces)

Crème liquide (single or whipping cream)

2.5

Teaspoons

Salt

2.5

Teaspoons

Sugar

1/3

Liter (34 ounces)

Cream

1

Cl (1/3 ounce)

Armagnac

60

Grams (2 ounces)

Butter, melted

Method: Mix the pike, salt, sugar, cream, Armagnac, and hot melted butter together, let rest for 2 minutes to heat through. Pass mixture through a sieve.

Sauce Ingredients:

½

Liter (17 ounces)

Vegetable bouillon

1

Spoon

Hibiscus

50

Grams (1.7 ounces)

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Butter

4

Slices

Sandwichbread, cut on a machine 2 millimeters thick

50

Grams (1.7 ounces)

Clarified butter

Method for the sauce: Reduce the vegetable bouillon by half to infuse the hibiscus and butter, and then correct seasonings.

Put the pike mixture in a mold and steam for 15 minutes at 80° C (175° F) and then cool. Cut the bread and the steamed pike into rectangles of the same size. Place the pike on the bread, and the toast with clarified butter in a warm oven at 90° C (195° F). Serve the toast with the sauce.



Lake Crayfish in their Gelée, Light Corn Cream, and Coriander

Ingredients:

1

Kg (2.2 pounds)

Lakecrayfish or langoustines (type of prawn)

2

Liters (68 ounces)

Nage (Vegetable court bouillon)

5

Cl (1.7 ounces)

Noilly Prat

1

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Bouquet Garni (parsley, thyme, and bayleaf tied together or placed in cheesecloth)

1

Spoon

Olive oil

1

Bunch

Coriander

5

Ears

Corn

1

Sheet

Gelatin

Salt and pepper

Garnish Ingredients:

1

Carrot

1

Shallot, diced

2

Tomatoes, cubed

Method for the crayfish: Clean, and remove the central bowel, and then cook in boiling water for 1 minute. Refresh in ice water. Peel the tails and remove the pincers. Chill until cold.

Method for the gelée made from the carcasses: In a pan, sear the carcasses with olive oil, add the bouquet garni, and then deglaze the pan with Noilly Pratt and 30 cl water. Simmer gently for 1 hour. Season to taste with salt and pepper and pass through a chinoise reserving 20 cl liquid to soften the sheet of gelatin. Portion the mixture into 4 glasses and chill until cold.

Method for the corn emulsion: Cook the ears of corn in milk. Drain the corn, then scrape off the kernels off the cob, mix and then pass through a sieve. Let cool and then add the cream. Season to taste.

Serving time presentation: Sauté the craysih in a non-adhesive frying pan to warm, then place them on the gelée and cover with the corn emulsion (beat and use only the top portion or place in a whipped cream siphon to add more volume). Garnish with minced coriander and some grains of salt.

Bon Appétit!

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Flocons de Sel
75 rue St. François
74120 Megève, France
Telephone:+33 450-21-4999
Fax:+33 450-21-6822
Email:flocons.de.sel@wanadoo.fr
www.floconsdesel.com

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For information on the **St. Moritz Gourmet Festival** and all of its events, please visit the website: www.StMoritz-GourmetFestival.ch. For information on the **Cartier World Cup Polo on Snow**, please visit the website: www.PoloStMoritz.com.

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