

Created by: Debra C. Argen

Rotisserie des Chevaliers Recipes - St. Moritz, Switzerland

Luxury Experience Magazine got to know **Chef Hans Nussbaumer** of the **Rôtisserie des Chevaliers** (14 points GaultMillau) at the **Kulm Hotel St. Moritz** in **Switzerland** during our stay at the hotel during the **St. Moritz Gourmet Festival**. This generous chef not only shared his recipes, he also shared his kitchen with Guest **Chef Emmanuel Renaut** of France.



Chef Hans Nussbaumer honed his impressive culinary career around the world before joining the grande dame Kulm Hotel St. Moritz 15 years ago, where he now oversees 3 of the hotel's restaurants. If I had to describe Chef Nussbaumer in one word, I would say, happy, as whenever I saw him, which was often during the six-day festival, he always had a smile on his face, and a twinkle in his eye, as all things culinary are clearly his passion.

The Kulm Hotel St. Moritz was built in 1856,



and when I took a tour of the kitchen with him, I must say that I was rather surprised, but the kitchen still has the original stove! From this treasured piece of equipment, come forth Chef Nussbaumer's delectable traditional French creations. When not working at the stove, he enjoys traveling for culinary inspiration, hiking, music, and spending time with friends.

He generously shares his recipes for a tasty 3-course menu.

The Menu

Tomato Crème Br
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Italian Ricotta-Gnocchi

Tenderloin fillet poached in Pinot Noir

Tomato Crème Brûlée

Ingredients:

300

Grams

Tomato coulis (fine purée)

3

DI

Cream, 35%

3

Egg yolks

10

Grams

Basil

½

Garlic clove

Pinch of sugar

Salt and pepper to taste

Method: Temper the eggs in warm cream in a bowl. Add the tomato coulis and the rest of the ingredients in the bowl. Put into small chafing dishes and cook in a Bain-Marie for 30-40 minutes. The Tomato Crème Brûlée can be served as a starter together with San Daniele ham, smoked duck breast, or grilled Mediterranean vegetables as a vegetarian option.

Italian Ricotta-Gnocchi

Recipe for 4 persons

Ingredients:

250

Grams

Italian cream cheese (ricotta)

80

Grams

Flour

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1

Egg yolk

1

Spoon

Potato starch

Salt, pepper, and nutmeg to taste

Some Parmesan cheese to grate

Method: Mix all ingredients together in a bowl until you have a smooth consistency. Put the mixture in a piping bag. Dust a baking tray with flour, and then pipe the mixture onto the tray about 2.5 cm (0.7 - 1.1 inch). Poach the gnocchi in boiling salted water for a very short time, 2-3 minutes.

Serve the gnocchi with any of the following: morels or boletus sauce (mushrooms), pesto (basil, garlic, pine nuts, olive oil), tomato sauce, or seafood sauce.

Tenderloin fillet poached in Pinot Noir

Recipe for 4 persons

Ingredients:

4x

150 Grams

Fillets

3

DI

Pinot Noir

1

DI

Demi glace

12

Bone marrow sliced in a rondelle (10 grams each)

Marrow Purée

Ingredients:

20

Grams

Butter

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80

Grams

Onions, chopped

80

Grams

Marrow

1

DI

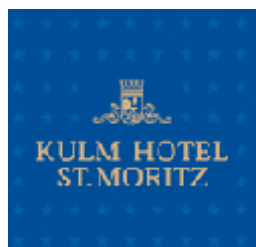
Pinot Noir

Method: Melt the butter and sweat the onions (do not let them color). Add the marrow and the Pinot Noir and reduce the liquid by half. Mix with a hand blender to purée.

Season the fillets, and then poach them gently in a demi glace and Pinot Noir for about 8 minutes. Remove the fillets, and keep warm. Reduce the sauce by half. Add the marrow purée, whisking it in slowly.

Presentation: Ladle sauce on the plate, place the filet and garnish with the poached marrow on top, freshly ground black pepper and chives.

Bon Appetit!



Rôtisserie des Chevaliers

Kulm Hotel St. Moritz

Via Veglia 18

7500 St. Moritz, Switzerland

Telephone:+41 81-836-8000

Fax:+41 81-836-8001

Email:reservations@kulmhotel-stmoritz.ch

www.KulmHotel-StMoritz.ch

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For information on **Switzerland**, please visit the website: **www.MySwitzerland.com**. For information on **St. Moritz**, please visit the websites: **www.StMoritz.ch** and **www.Engadine.StMoritz.ch**.

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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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