

## Friedrich Franz Recipes - Heiligendamm, Germany

**Chef Ronny Siewart** of the Michelin star restaurant **Friedrich Franz** at the [Grand Hotel Heiligendamm in Germany](#) presents his recipes for a tempting seafood dinner.

Ronny Siewart recently joined the **Grand Hotel Heiligendamm** in March 2008 as the Chef de Cuisine of the Michelin star Friedrich Franz restaurant after honing his craft at Residenz Heinz Winkler (3 stars), working with the renowned Chef Dieter Müller (3 stars), and Chef Helmut Thieltges (3 stars). His focus is on classic French cuisine for the gourmet restaurant, Friedrich Franz.

### The Menu

#### **Baked Perch and Red Onion Marmalade**

**with Potato Leek Cream and Horseradish Foam**

**(Gebratener Boddenzander auf roter Zwiebelmarmelade**

**mit Kartoffel-Lauchcreme und fruchtigem Meerrettichschaum)**

#### **Baked Perch and Red Onion Marmalade**

Recipes for 4 Persons

##### Ingredients:

600

Grams (1.3 pounds)

Perch fillet

##### Red Onion Marmalade Ingredients:

600

Grams (1.3 pounds)

Red Onion

400

MI (13.5 ounces)

Dry Red Wine

100

Grams (3.5 ounces)

Turbinado Sugar

To taste: Salt, freshly ground Pepper, Sugar

Created by: Debra C, Argen

Method: Add all ingredients to a pot and cook until the liquid is almost evaporated. Season to taste.

### **Potato Leek Cream**

#### Potato Leek Cream Ingredients:

200

Grams (7 ounces)

Potatoes, firm and cooked

300

Grams (10.5 ounces)

Leeks

150

MI (5 ounces)

Dry White Wine

500

MI (17 ounces)

Poultry Stock

150

MI (5 ounces)

Cream

To taste: Salt, freshly ground Pepper, Sugar, Lemon Juice

Potato-Leek Cream Method: Peel the potatoes and cut into small cubes. Cook with the white part of the leeks in a little vegetable oil. Add the dry white wine and the stock and cook until reduced by 2/3. Add the cream and the green part of the leeks, and puree in a kitchen mixer. Strain through a fine sieve, taste and season accordingly.

### **Horseradish Foam**

#### Horseradish Foam Ingredients:

100

Grams (3.5 ounces)

Horseradish, freshly grated

150

Grams (5.2 ounces)

Cox's Orange Pippin Apple

Created by: Debra C, Argen

300

MI (10 ounces)

Apple Juice made from fresh apples

400

MI (13.5 ounces)

Poultry stock

200

MI (6.7 ounces)

Cream

To taste: Salt, freshly ground Pepper, Sugar, Lemon Juice



Horseradish Foam Method: Core the apple and cut in small pieces. Add the butter to a pot with the fresh horseradish and make a roux. Add the freshly pressed apple juice and cook until reduced by half. Add the cream and the stock and cook until the apples are tender. Puree the sauce and taste.

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**Grand Hotel Heiligendamm**  
**18209 Heiligendamm, Germany**  
**Telephone: +49 38203 740 0**  
**Fax: +49 38203 740 7474**  
**Email: [reservations@grandhotel-heiligendamm.de](mailto:reservations@grandhotel-heiligendamm.de)**  
**[www.GrandHotel-Heiligendamm.de](http://www.GrandHotel-Heiligendamm.de)**

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For information on **Heiligendamm** and **Bad Doberan**, please visit the website, [www.Bad-Doberan-Heiligendamm.de](http://www.Bad-Doberan-Heiligendamm.de).

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