

NEW YEAR'S SOLE



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INGREDIENTS

1 Sole (a large specimen of about 700/800g) filleted, scaled but not skinned • Moluga Arengue Caviar • Kodiak Wild Salmon Caviar • 200g Greek Yoghurt Dodoni • 500g (approx.) Leek • “Tugas” Alfalfa Sprouts • Fresh radishes • Black horse radish • 1 Lemon • Flor de Sal, Maria do Monte • “Jóia do Sul” olive oil

METHOD

Whip the yoghurt for 2 minutes and season with lemon juice and flor de sal • Grill the sole fillets in a preheated pan with some olive oil • Season with lemon juice and flor de sal • Finely slice the radishes and lightly salt • Drizzle with olive oil • Wash and slice the leek into rondelles • Cook them in a little butter and mineral water until ready • Season with flor de sal • Arrange the black radish on the plates, adding the leek and sole fillet • Garnish with the yoghurt, caviar, alfalfa sprouts and the other radish