



CAVIAR PERLE NOIRE
GRAVLAX TROUT

(6 servings)



BY HEAD CHEF PASCAL LOMBARD



6
servings

INGREDIENTS

11 trout filet (about 1 kg)
50 g of Caviar Perle Noire
1 kg of coarse salt
250 g of sugar
Zest of two lemons
Zest of an orange
3Mignonette" pepper
50g of dill
50g of tarragon
Green apple

PROGRESSION

1. Clean and debone the trout filet.
2. Blend salt, sugar, zests, herbs and pepper and cover the filet. Marinate in the refrigerator for 24 hours.
3. Rinse with clear water, dry, dress and cut into cubes.

DRESSING

Dress with a quenelle of caviar and a stick of green apple.

LITTLE EXTRA!

Serve as an aperitif with Meursault.

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