



ZUM WEISSEN RAUCHFANGKEHRER



Crawfish au gratin with green asparagus and cabbage salad

- 12 fresh crawfish
- 1 bunch of green asparagus
- 1 onion, coarsely chopped
- 100 g root vegetables, diced
- 200 g butter
- 1 tbsp tomato paste
- 12 cherry tomatoes, peeled
- 3 yolks
- 1/16 l white wine
- 8 cl brandy
- 2 handfuls of mixed chopped herbs
- Salt, cayenne pepper, lemon juice

Heat crawfish in plenty of vigorously boiling water for 2 minutes, then rinse with cold water. Remove the meat from the shells and refrigerate. Foam butter in a wide casserole and add crawfish shells, fry thoroughly. Add vegetables and onion, fry. Add tomato paste and fry five more minutes, until the butter is clear. Press through a fine sieve.

Beat yolk, wine and brandy in a deep dish over steam, add the hand-hot butter in small portions, season to taste with salt, cayenne pepper and lemon juice.
Peel asparagus and boil in salt water al dente.

Arrange cherry tomatoes, asparagus and crawfish meat on plates, nap with crab Hollandaise and cook “au gratin” in salamander, then portion the cabbage salad onto the plates.