



ZUM WEISSEN RAUCHFANGKEHRER



Lake char from the Dornau Estate with tomatoes and olives

- 400g smoked lake char
- 6 oval tomatoes
- 4 meaty tomatoes
- 50g sour cream
- 2 pieces of gelatin
- 1 tbsps lemon juice
- 2 tbsps olive oil
- Black olives, without pits
- Salt, pepper, fresh basil

Soak gelatin in ice water. Peel, remove pits and quarter the oval tomatoes. Lightly dry two thirds of the tomato filets in the oven on a sheet at 70° for about two hours.

Dice the remaining filets and mix with a mashed, sieved meaty tomato, season well with salt and pepper, portion into four glasses, refrigerate.

Roughly blend the remaining tomatoes with several basil leaves and salt and squeeze out gently in a kitchen towel, collect the clear juice, dissolve gelatin in it.

Whisk this liquid with the eggbeater over ice until the mass slightly stiffens, then fold in the half-stiff cream and fill into the glasses immediately.

Stir lemon juice, olive oil, chopped basil and olives into a vinaigrette and marinate the lake char filets with it, keep warm.

A tartar of remaining chopped ingredients and fresh lake char round off this dish, garnish with olive chips and water cress.