

## Recipe & wine of the month

by Chef Paweł Oszczyk & Sommelier Andrzej Strzelczyk

Our Chef Paweł Oszczyk presents an easy to make at home dish which will astonish all your friends! Look for your hidden talents and turn them into a perfect menu while having fun when creating something new. You will be surprised how easy it is and how quickly the salad disappears from the plates of your guests 😊



### Warm salad of asparagus with sea trout and fresh basil

Serving 6 persons

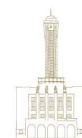
#### Ingredients:

##### Salad

- 450g green asparagus
- 60g lettuce leaves / curly endive /
- 80ml olive oil
- 30g fresh basil leaves
- salt, pepper, honey

##### Soup

- 40g shallot
- 60g leek / the white part only /
- 80g potatoes
- 200g asparagus / we will use the end pieces and shreds from the salad preparation /
- 160ml light poultry or vegetable stock
- 80ml 36% sour cream
- salt, pepper, sugar, lemon juice
- oil



### Sea trout tartar

- 240g sea trout fillet /or fresh salmon/
- ¼ clove of a garlic /chopped/
- 20g chopped shallot
- chopped dill and chive
- soy sauce
- olive oil
- salt, pepper

## Preparation method

### Salad

Clean asparagus, cut 4-5 cm from the bottom and keep the end pieces aside. Use a mandoline to thinly slice the asparagus into tagliatelle and keep the shreds together with end pieces aside.

Blanch asparagus tagliatelle in salted water with sugar and add lemon. After 2 minutes “shock” in ice water and dry with paper towel.

Blend fresh basil leaves with olive oil, season with salt and pepper and add a few drops of honey. Leave for 30 minutes and remove olive oil from the top.

Shortly before serving mix asparagus with salad torn into small pieces and coat in basil olive oil.

### Soup

Cut shallot, leek and potatoes into thin slices and glaze with oil without colouring. Pour the stock over the vegetables and bring to boil. Add asparagus cut into smaller pieces and cook for approximately 15 minutes. Add sour cream, blend altogether and then strain. Season with salt, pepper, sugar and lemon juice to taste.

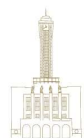
### Sea trout tartar

Cut the fish into cubes 0,5cm thick. Add garlic, shallot and herbs. Season with salt, pepper, soy sauce and olive oil. Mix everything gently.

Put the tartar in the crunchy ciabatta rings in the middle of a deep plate. Lay the asparagus salad on the top of the tartar and pour warm asparagus soup around. Garnish with trout or salmon caviar and fresh herbs.

- Ciabatta rings – leave ciabatta bread wrapped with aluminium foil in the fridge for 12 hours. Cut ciabatta longwise into very thin slices and place them inside round, metal cookie forms. Bake for approximately 8 minutes (160°C). After cooling them down they should become crunchy.

To make your meal a true feast our hotel sommelier, Andrzej Strzelczyk, who is Poland’s Vice Champion 2010, has chosen a wine to match the following dish:



## WINE OF THE MONTH:

### Grüner Veltliner Ried Loiser Berg 2007, Weingut Bründlmayer, Kamptal

Grüner Veltliner, which is inextricably linked to Austria, where occupies 1/3 of all vine area, is a strain which can be turned into a glorious wine. For this month's recipe by Chef Pawel Oszczyk I would like to truly recommend a full, fresh and mineral wine from an outstanding producer which is W. Bründlmayer. Grüner is one of the best companions for asparagus which generally do not like the wine. A trout, which in my opinion is quite an oily fish, needs fresh and long on taste wine. Clear acidity of this particular wine will prepare your taste-buds for another bite of this exceptional dish, while the addition of herbs to the trout tartar and salad can be reflected in the Grüner classical fragrances.



Enjoy this perfect match!

**Chef Paweł Oszczyk & Sommelier Andrzej Strzelczyk**

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