



Berchtesgaden Salmon Trout with Green Pea Purée, Chanterelles and Apricots with Champagne Beurre Blanc

Main Course, Serves 8

Salmon Trout:

30 ml/2 tbsp. olive oil
Sea salt to taste
Zest of 1 orange
Zest of 1 lemon
8 (90-g./3-oz.) portions salmon trout

Green Pea Purée:

500 g./1 lb. green peas
15 g./1 tbsp. unsalted butter
60 ml./1/4 cup extra-virgin olive oil
1 shallot, chopped
Pinch sugar
5 fresh mint leaves
Salt to taste

Chanterelles and Apricots:

45 g./3 tbsp. unsalted butter
100 g./4 oz. small chanterelle mushrooms
Salt to taste
Freshly ground pepper to taste
4 ripe apricots, peeled and quartered
Sugar to taste
Few dashes freshly squeezed orange juice

Champagne Beurre Blanc:

90 g./6 tbsp. unsalted butter
3 shallots, chopped
5 white mushrooms, chopped
20 g./3 tbsp. finely chopped fennel
20 g./3 tbsp. finely chopped celery
100 ml./7 tbsp. champagne
100 ml./7 tbsp. fish stock
30 ml./2 tbsp. crème fraîche
Salt to taste
Freshly ground black pepper to taste
Dash freshly squeezed lemon juice

To Serve:

White asparagus (steamed),
or other seasonal vegetable

For the Salmon Trout:

- One hour before cooking the fish, brush a baking sheet with the olive oil and sprinkle with sea salt, and the orange and lemon zest. Lay the salmon trout on top of the salt and zests to marinate for 1 hour.
- Preheat the oven to 78 degrees C/175 degrees F. Place the baking sheet in the oven and cook the fish for 18 to 20 minutes.

For the Green Pea Purée:

- Bring a pot of salted water to a boil; prepare an ice-water bath. Cook the peas for 2 to 4 minutes in the boiling water. Transfer them to the ice water to stop the cooking. Drain again.
- Melt the butter with the olive oil in a sauté pan set over medium-high heat. Add the shallot and sugar and sauté for 1 minute. Add the peas and sauté for 2 minutes more. Purée the peas in a food processor or blender; add the mint leaves and salt to taste, and process again to combine. Press the purée through a sieve.

For the Chanterelles and Apricots:

- Melt 30 grams/2 tablespoons of the butter in a pan set over medium heat and add the chanterelles. Sauté the chanterelles until just tender. Season to taste with salt and pepper.
- Put the apricots in a pan with the remaining butter and some sugar (the amount of sugar will depend on the sweetness of the apricots). Place the pan over medium heat and cook until the apricots are very tender. Remove from the heat, and season with a few dashes of freshly squeezed orange juice.

For the Champagne Beurre Blanc:

- Melt 30 grams/2 tablespoons of the butter in a pan and add the shallots, mushrooms, fennel and celery. Sauté the vegetables lightly without browning. Add the champagne and deglaze the pan. Add the fish stock and simmer until the mixture is reduced by one-half. Whisk in the crème fraîche, then pour the mixture through a strainer and place it back in the pan.
- Have the remaining butter cut into chunks and very cold. Whisk in the chunks one at a time. Use a hand mixer to incorporate the butter and produce the desired thickness. Season the sauce with salt and pepper and a dash of lemon juice. Keep warm.

To Serve:

- Place a serving of the pea purée in on each serving plate. Add a portion of fish and garnish with some chanterelles and apricots. Drizzle with the beurre blanc, and garnish with white asparagus or other seasonal vegetable.

On Top of the Mountain

Beverage, Serves 1

20 ml./2/3 oz. orange liquor
30 ml./1 oz. blue curaçao
10 ml./1/3 oz. pear qu de vie
20 ml./2/3 oz. Blackthorn Liquor
20 ml./2/3 oz. whipped heavy cream
Orange slice, pineapple leaf and
olive for garnish

- Place the orange liquor, curaçao, pear qu de vie and Blackthorn liquor in a cocktail shaker with ice and shake vigorously. Strain into a chilled martini glass, top with cream, and garnish with an orange slice, pineapple leaf and olive.




INTERCONTINENTAL
BERCHTESGADEN RESORT

Near the German/Austrian border, the five-star InterContinental Berchtesgaden Resort sits a thousand metres above sea level on the Eckerbichl in the Bavarian Alps. Close to Munich and even closer to Salzburg, the resort offers breathtaking views of the legendary Mount Watzmann. Alpine National Park and Lake Königssee make this area one of the most attractive holiday regions in Europe. After exploring this spectacular area, playing Germany's highest golf course, or enjoying the resort's Mountain Spa, guests at the InterContinental Berchtesgaden Resort might start the evening with tea in the Tea Lounge or a cocktail in the American bar ROCKS.

For dinner, Panoramic Restaurant 3'60's showkitchen prepares culinary delights against stunning mountain views, Vinothek creates a Mediterranean al fresco-style dining experience in a sleek space, enjoy a select range of bavarian specialities in the warm ambiance of our regional restaurant Schalander, and Restaurant LeCiel, which has earned a prestigious Michelin star, serves fine nouvelle cuisine in an intimate atmosphere.

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