



## Wild Garlic Risotto with Fried Zander

Main Course, Serves 8

### Risotto:

100 g./7 tbsp. unsalted butter, melted  
 1 bunch wild garlic  
 50 ml./3 tbsp. olive oil  
 1 shallot, minced  
 1 clove garlic, minced  
 100 g./1/2 cup Arborio rice  
 50 ml./3 tbsp. white wine  
 300 ml./1 1/4 cups chicken stock  
 Salt and freshly ground pepper to taste  
 20 g./1/4 cup grated Parmesan cheese  
 15 ml./1 tbsp. heavy cream (optional)

### Zander:

8 (120-g./4-oz.) zander fillets  
 Salt to taste  
 Cayenne pepper  
 50 ml./3 tbsp. olive oil

### To Serve:

Fried wild garlic leaves  
 Diced tomato

### For the Risotto:

- Blend the butter and wild garlic in a food processor to a fine purée. Press the mixture through a sieve. Set aside.
- Heat the oil in a saucepan over medium heat, add the shallot and garlic; sauté until softened. Add the rice and stir for 1 minute before adding the white wine. Gradually add the stock while constantly stirring and simmering the rice until the liquid is absorbed, adding more stock as needed until the rice is cooked. The rice should be soft with a slight bite. Add the wild garlic and butter mixture, salt and pepper to taste, and the Parmesan cheese. Stir in the cream if desired.

### For the Zander:

- Season the zander fillets with salt and cayenne pepper. Heat the oil in a large skillet over high heat until very hot. Add the fillets and cook, turning once, until browned.

### To Serve:

- Place a serving of risotto on each plate and top with a zander fillet. Garnish with fried wild garlic leaves and diced tomato.

## Pumpkin and Ginger Soup with Scallops and Sesame

Appetiser, Serves 8

### Pumpkin and Ginger Soup:

50 g./3 1/2 tbsp. unsalted butter  
 1 clove garlic, minced  
 3 shallots, minced  
 1/4 hot green chile, minced  
 6 coriander seeds  
 50 g./5 tbsp. chopped ginger  
 2 stalks lemon grass, chopped  
 500 g./1 lb. Hokkaido pumpkin, peeled and cut into chunks  
 250 ml./1 cup white wine  
 1 litre/1 qt. chicken stock  
 250 ml./1 cup heavy cream  
 15 ml./1 tbsp. crème fraîche  
 15 ml./1 tbsp. acacia honey  
 Salt and freshly ground white pepper to taste  
 Juice of 1 lime

### Scallops:

16 scallops  
 Salt to taste  
 Cayenne pepper to taste  
 40 g./1 1/2 oz. white sesame seeds  
 40 g./1 1/2 oz. black sesame seeds  
 15 ml./1 tbsp. olive oil

### To Serve:

Cilantro leaves or cilantro oil for garnish  
 Aged balsamic vinegar for garnish (optional)

### For the Pumpkin and Ginger Soup:

- Heat the butter in a deep skillet and add the garlic, shallots and chile and cook for 1 to 2 minutes. Add the coriander seeds, ginger, lemon grass and pumpkin and sauté without browning for about 5 minutes. Add the white wine, bring to a simmer and heat until the liquid reduces slightly. Add the stock and cream and simmer gently until the pumpkin is soft, about 20 minutes. Purée the mixture and pass it through a fine sieve. Add the crème fraîche and honey, and season with salt, white pepper and lime juice.

### For the Scallops:

- Season the scallops with salt and cayenne pepper. Press one side of each scallop in the sesame seeds. Heat the olive oil in a skillet and fry the scallops on the seeded sides only until browned, about 3 minutes.

### To Serve:

- Ladle the soup into bowls and place 2 scallops in each. Garnish with cilantro leaves and a splash of aged balsamic vinegar.



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BERLIN

Located between Potsdamer Platz and Kurfürstendamm, the landmark InterContinental Berlin is a striking feature of this fascinating city. At every turn, Berlin is German history in large. Yet the city is also much more: An open, vibrant, and multicultural metropolis. Germany's capital has long occupied a top spot in the international art and culture scene and was the first European city to receive the UNESCO City of Design award. Innovative culinary concepts fuse with avant-garde design, art and commerce converge. In short, the possibilities are unlimited. Berlin is famous for its anything-goes nightlife and world-renowned shopping from KaDeWe and the Ku'damm to the Arkades at Potsdamer Platz to the Friedrichstraße, and a vibrant restaurant scene. With classic dishes like Eisbein and Rouladen and more recent additions like Currywurst and Döner kebab, Berlin's fare fits hearty, cosmopolitan tastes. One of the city's best restaurants is in the InterContinental Berlin itself, the Michelin-starred Hugos, where haute cuisine and a Mediterranean atmosphere join panoramic views of the city for an unforgettable dining experience.

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