



COOKING PASSION SINCE 1877

## KOLHRABI FOAM SOUP WITH PAN-FRIED TROUT



Serves: 6

### INGREDIENTS

2 organic limes  
2 kohlrabi (approx. 500g)  
2 tbsp **clarified butter**  
2 shallots, finely chopped  
1 garlic clove, finely chopped  
2-3 cm piece of fresh ginger  
1-2 tsp green Thai curry paste  
500 ml coconut milk  
300 ml vegetable broth  
1-2 tbsp Noilly Prat (vermouth)  
salt  
black pepper, freshly cracked  
a few pinches of sugar  
a few coriander leaves  
3 **trout fillets with skin**  
curry powder

ALLERGENES HIGHLIGHTED IN  
BOLD

### PREPARATION

Grate the zest of both limes and squeeze the juice from one of them. Peel and chop the kohlrabi into small cubes. Cut the larger kohlrabi leaves into small pieces and set the tender ones aside. Peel and chop the ginger. Fry the shallots, garlic and ginger in 1 tablespoon of clarified butter. Add the diced kohlrabi and chopped leaves to the pan and sauté. Stir in the curry paste and then pour in the coconut milk and 300 ml of broth.

Cover the soup, let it simmer for about 15 minutes and then puree it until smooth and creamy. Add some more broth if necessary. Season to taste with Noilly Prat, a little lime juice and zest, salt, pepper and 1-2 pinches of sugar.

Place the trout fillets on some kitchen towels and dab them dry. Remove all bones. Cut the fillets in half, salt the skin side a little and allow them to rest for 5 minutes. Dab them dry again.

Using a non-stick pan on the induction hob (setting 7), heat the rest of the clarified butter. Fry the fillets on their skin side for about 2 minutes until crispy, turn them over and let them rest on the turned-off hob.

Blend the soup again until frothy and divide it between the plates. Place the trout fillets on the soup. Serve garnished with the remaining lime zest, a little curry powder and some kohlrabi leaves.