



Salt-crusted pike-perch with algae-and-lime aioli



Serves: 4

INGREDIENTS

2 **egg** yolks
175 ml olive oil
1-2 cloves of garlic
Juice and zest of 1 organic lime
Algae spice mixture (e.g. from Maris)
1 ready-to-cook fresh **pike-perch**
(approx. 1.3 kg)
approx. 2 kg simple, coarse sea salt
3 **egg** whites

ALLERGENES HIGHLIGHTED IN BOLD

PREPARATION

Lay out egg yolks, oil, garlic cloves, juice and zest of the organic lime, and the algae spice mixture so that the aioli ingredients are at room temperature when required later. Line a baking tray with greaseproof paper. Pre-heat the oven to 200°C CircoTherm® (190°C fan-assisted).

Wash the fish and pat it dry. Sprinkle a bed of salt the size of the fish onto the greaseproof paper. Mix the remainder of the salt with the egg white until it attains a slightly moist consistency.

Place the fish on the bed of salt and coat it thoroughly with the salt and egg white mixture. No part of the fish should be visible through the crust. Place the fish in the oven at 200°C CircoTherm®, level 3, for around 50 minutes (190°C fan-assisted, 40 minutes).

In the meantime, place the egg yolk in a mixing bowl and slowly stir it. While continuing to stir continuously, dribble the oil into it until you get a creamy consistency. Season the aioli to taste with garlic, salt, lime juice and algae spice mixture.

Remove the fish from the oven. Break open the salt crust, remove the skin from the fish and arrange the fish meat with a dollop of aioli on the plates. This dish goes well with boiled potatoes and fresh salad.