



SIBERIAN GOLD

★★★★★
CAVIAR



Artichoke soup with Siberian Gold Caviar Malossol

by **Gerhard Passruger**
Executive Chef, Park Hyatt Shanghai



Ingredients

4 portions:

300g Globe Artichokes

30g white onion

20g Young leeks,
the yellow part

30g Jerusalem artichokes

500ml chicken stock

50g crème fraiche

30g cream

15ml Olive oil

Sea salt

Lemon juice

80g Siberian Gold Caviar Malossol

1 thin sour dough baguette

10ml olive oil

20g Chives

Preparation

Soup:

Clean the leaves and the center of the Globe Artichokes and slice them. Sauté the sliced artichokes very lightly in the olive oil together with the finely sliced onions and young leeks. Let those sweat together on low heat in the olive oil to bring out the natural sweetness, but do not allow to take any color. Then add the peeled and sliced Jerusalem artichokes (those are for the texture of the soup and can be replaced by potatoes). Pour over the chicken stock and cover with a lid. Gently boil everything till it is soft. Then blend the soup and strain through a fine sieve.

Place it back into a pot, add the crème fraiche and cream. Season with salt and lemon juice lightly. Be careful, not to over season in order to keep the delicate salt level of the Caviar.

Presentation:

Portion 20g of the Caviar in each bowl, placing it over a thin crouton, made from the sourdough baguette and sprinkle the chives over the Caviar. Now blend the soup again with a hand blender to create a smoother and light foamy texture. Ladle the soup over the Caviar in front of your guest, so the caviar can melt into the soup, but does not cook. If the caviar sits too long in the soup, it will lose the wonderful rich and creamy texture. Therefore always wait to serve the hot soup over the chilled Caviar, until your guest is ready to eat.