



SIBERIAN GOLD

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CAVIAR



# Siberian Gold Caviar Malossol, slow cooked chicken and crispy skin, cauliflower salad

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## Ingredients

### 4 portions:

Skin of 1 chicken	Sea salt	1pc Shallotte
1 large organic chicken breast	10ml white balsamic vinegar	1/2pc lemon
5ml extra virgin olive oil	10ml extra virgin olive oil	40ml olive oil
Sea salt	Chickenstock	1 bunch swiss chard shoots
80g Siberian Gold Caviar Malossol	Sea salt	1 bunch scarlet cress
1 pc small tight cauliflower	80g Crème fraiche	1 bunch chives
		10ml pumpkin seed oil

## Preparation

### Chicken and crispy skin:

Rub the skinless and boneless chicken breast with sea salt and marinate lightly in olive oil. Tie it with a string to maintain a thick and regular shape. Then vacuum pack the breast and cook it at 78°C for 40min. Then remove it from the heat and allow to cool to room temperature in the vacuum bag. Only remove the bag upon serving. Then cut it into 4 thick medallions. Briefly blanch the skin in boiling water. Drip - dry it and rub with sea salt. Then spread it between skewers and allow to air dry for 2–3 hours. Once dried, place it above the fryer (still well spread) and glaze it with hot oil until crispy. One can also place it with some oil between 2 heavy baking trays and put it into the oven at 250°C for about 10–15min.

### Cauliflower salad:

Pick the small and perfect roses of the cauliflower and blanch them in boiling salt water. Then marinate them with the vinegar and olive oil while still hot! Cook the rest of the cauliflower in chicken stock until it is really soft, then blend with sea salt to a smooth puree and add the crème fraiche once it has cooled down. Dice the shallots finely and marinate with lemon juice and olive oil.

### Presentation:

Arrange the moist medallion of chicken on the plate, top it with the caviar and then the crispy salted chicken skin. Arrange the cauliflower puree around it in drops together with the marinated cauliflower roses. Top those with the shallot dressing. Then place the shoots and finely chopped chives around. Finally finish with a few drops of pumpkin seed oil. The nutty oil will support the aroma of the caviar.