



pickled Whitefish

Ingredients

for 4 persons

6 pcs whitefish fillet

100 g tapioca flour

60 ml olive oil

1 piece shallot

1 medium carrot

2 stalks celery

1 stem small leek

1 clove of garlic

200 ml fish stock or
chicken stock

200 ml elderflower vinegar
or other fruit vinegar

100 ml dry white wine

2 tbsp chopped parsley
Salt & pepper

Preparation

Peel the onions and vegetables and cut into strips. Fry in a little olive oil. Add the garlic and bay leaf. Deglaze with vinegar, stock and wine. Put to one side. Season the whitefish fillets and coat them in tapioca flour. Heat 50ml olive oil and fry the fish in it until golden. Now pour the prepared marinade over the fish and marinate for 30 min. It can also be left in the marinade overnight and eaten on a salad the next day. Sprinkle with a little parsley.

At The Alpina, we refine with some mixed leaves and herb salad.



THE ALPINA
GSTAAD