



LA FONTANA
RISTORANTE & BAR

Pikeperch slice wrapped in rye bread, almonds, savoury, poplar mushrooms and potato foam

A recipe from our Chef Carlo Ponti Greppi



**Pikeperch slice wrapped in rye bread, almonds, savoury,
poplar mushrooms and potato foam**

INGREDIENTS FOR 4 SERVINGS

- 500 g pikeperch fillets, skinless and boneless
- 200 g poplar mushrooms
- 400 g potato mousse
- 200 g cream
- 100 g rye bread slices
- 70 g clarified butter
- 50 g leek
- 30 gr toasted, sliced almonds
- 5 sage leaves
- 2 cloves of garlic
- 2 sprigs of savoury
- Salt
- Pepper

PROCEDURE FOR THE POTATO MOUSSE

Sauté the leek in extra virgin olive oil. Add the peeled and diced potatoes, then cover with vegetable stock and cook for about 45 minutes. Blend the mixture with the cream until smooth and transfer the mousse into a pastry siphon.

PROCEDURE FOR THE PIKEPERCH

Portion the pikeperch fillets into 4 pieces, each about 120 g. Season the fillets with salt, pepper, chopped savoury and sliced, toasted almonds. Wrap each fillet in rye bread slices. Sauté the fillets in clarified butter with sage and a clove of garlic. Remove excess fat and then bake in the oven at 180°C for 4 minutes.

PROCEDURE FOR THE POPLAR MUSHROOMS

Wash and dry the poplar mushrooms. Toss them in extra virgin olive oil with garlic and sage. Season with salt and pepper.

TO ASSEMBLY THE DISH

Spread the potato mousse on the bottom of each plate. Place the pikeperch fillets on top. Garnish with the sautéed poplar mushrooms and sliced almonds. Decorate with sprigs of savoury, additional almond slices and a drizzle of extra virgin olive oil.

CHEF'S TIPS

If you don't have a pastry siphon, you can still achieve a similar texture for the potato mousse by using a kitchen blender. For the best results, purchase the rye bread fresh on the day of preparation and let it rest in the refrigerator. This will make it easier to slice thinly and wrap around the pikeperch fillets.

Buon appetito!



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Via Ai Monti della Trinità 44, Locarno • T +41 (0)91 756 00 79 • www.lafontana-locarno.com



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