

**Recipe of Poul Andrias Ziska**  
*Cod tartare with watercress and cream cheese*

**Cod tartare**

200 g fresh cod fillet  
500 g water  
15 g salt to make a brine  
Sunflower oil  
Salt  
Lemon juice  
1 - 2 tbsp. diced raw shallots (brunoise)

**Watercress crème**

140 g watercress  
20 g water  
30 g apple cider vinegar  
6 g fine mustard  
220 g sunflower oil  
Salt

**Cream cheese crème**

100 g cream cheese, natural  
100 g sour cream  
Salt  
Lemon juice

**Croûtons**

1 - 2 slices of white bread  
Clarified butter for frying

**Plating**

Fresh cucumber pearls  
Young watercress leaves

**Cod tartare**

Remove the skin from the cod and wash. Dissolve 15 g salt in the cold water to make a brine. Place the fish in the 3% brine and refrigerate for 1 hour. Pat the fish dry and place on a bed of ice cubes until it is well chilled. Pass the fish fillet through a mincer on the fine setting just before serving and season with a little sunflower oil, salt, lemon juice and raw brunoise shallots.

**Watercress crème**

Blend the watercress, water, apple cider vinegar, mustard and sunflower oil to a fine emulsion using an electric blender. Season the watercress creme with salt, strain through a fine sieve and refrigerate. Transfer into a disposable piping bag just before serving.

### **Cream cheese crème**

Combine the cream cheese and the sour cream. Season with salt and lemon juice and beat until creamy. Fill a disposable piping bag with the cream cheese creme and refrigerate.

### **Croûtons**

Cut the crusts off the white bread and tear into rough pieces. Then fry in the clarified butter until crisp and golden yellow in color, then drain.

### **Plating**

Place 1 ring mold in the center of each of 4 plates. Pack the cod tartare into the ring and squirt 8 dots of cream cheese creme on top of each ring. Place 8 fresh cucumber pearls in the spaces between the dots. Then sprinkle some croutons over and squirt some dots of watercress creme around. Finally garnish with plenty of young watercress leaves.