



Gérald ZOGBAUM

Gerald ZOGBAUM, born in Tübingen in 1971

Restaurant

KÜCHENWERKSTATT

Germany | Michelin ★ (since 2009)

Hans-Henny-Jahn-Weg 1, 22085 HAMBURG, GERMANY

Position

Head chef and business manager (since October 2004)

Owner and chef of Küchenwerkstatt, one Michelin starred restaurant since 2004.
Opening a new high-class restaurant at the end of 2015 in Hamburg.



Cod and warm yuzu miso-foam

Ingredients for 4 servings

Warm yuzu miso-foam

24g egg yolks
80g whole eggs
60g yuzu miso
250g melted butter

Algae-brewed tea

1 cod head, 90g fennel
60g carrot, 45g white onion
55g celery stalk
12g ginger
150g sake rice wine
1500g fond blanc (chicken stock)
35g japanese rice
10g Rishiri kombu
5g matcha

Cod fillet

50g cod fillet per person

Directions

Warm yuzu miso-foam

Emulsify the eggs with the butter and mix with the miso paste. Put it into a 0.5L siphon with 2 gas cartridges and keep it warm between 50-60°C.

For a larger siphon, make two times of the recipe and fill it with 3 cartridges.

Algae-brewed tea

Prepare the cod heads and cut in halves. Cut the vegetables and ginger into a mirepoix. Sauté the cod heads in olive oil until it becomes light brown. Remove from the roaster and degrease the roaster. Sweat the vegetables and ginger in fresh olive oil for 10 min, add the cod heads and deglaze with the sake.

Let the sake almost completely boil and add the fond blanc (stock) in it. Simmer it gently for 1hour, add the rice and simmer it again for another 30 min. Remove it from the cooking stove, then add kombu and leave to infuse for 30 min. Put it through a strainer and boil it. Before serving, stir in the matcha until stiff and nap the fish with it.

Cod fillet

Vacuum-cook the cod fillets with a little bit of olive oil at 57°C for 10 min.

Garnish

Various seasonal vegetables such as jerusalem artichokes, mini carrots, sorrel roots, purple salsify, mini-beet. Wash the vegetables and blanch and glaze it with a little butter and water. Season with sea salt.

Buri (yellowtail), yuzu flavored soy sauce sorbet

Ingredients for 4 servings

Yuzu flavored soy sauce sorbet
500g milk
40g sugar
85g egg yolks
25g powdered milk
80g soy sauce
60g yuzu juice
1g yuzu powder

Sweet vinegar liquid for pickles
100g water
100g white wine vinegar
80g sugar

Buri (Yellowtail)
300g yellow tail (back side flesh)
15g salt
1.5g sugar

Miso Jelly
250g yuzu miso
40g sake rice wine
40g water
10g mirin
1 teaspoon of light-coloured soy sauce, usukuchi
4 drops of yuzu essence

Japanese radish daikon ; black and white
200g sweet vinegar liquid for pickles
1.5g edible charcoal powder
1 Japanese radish daikon

Directions

Yuzu flavored soy sauce sorbet

Mix milk, powdered milk, sugar and egg yolks and warm up to 82°C. Cool it down to 4°C quickly and mix it with other ingredients.

Miso Jelly

Mix all liquid ingredients and boil it until alcohol evaporates. Mix it with yuzu miso and add yuzu essence.



Sweet vinegar liquid for pickles

Mix all the ingredients together.

Japanese radish daikon; black and white

Black daikon:
Cut the daikon in 2 x 25cm squares. Mix 100g of the sweet vinegar liquid with the charcoal powder and put it into a vaccum pack with daikon squares.
White daikon:
Slice the daikon into 3cm-round shape and put them into a vacuum pack with the remained vinegar liquid.

Buri (Yellowtail)

Mix salt and sugar and rub it into yellowtail. Leave it for 10 minutes and rinse them out. Dry the fish with paper, then cool it down. Slice it into 4 pieces per person to decorate.

Finish

Place the yellowtail on a plate as shown in the photo with the sprout of red shiso, umibudo, thick soy sauce and edible sorrel.

Finish

Marinate some thin slices of raw vegetables such as : carrots, beets and mixed seaweed salad with the yuzu vinaigrette just before serving and garnish the dish with it.



“The sea”

Ingredients for 4 servings

Oyster cream
oysters
10g fennel
10g celery inside
10g shallot
1 tablespoon of olive oil
250g milk
2.5g agar-agar

Octopus
2 octopus tentacles
octopus head
270g water
25g light-coloured soy sauce, usukuchi
25g soy sauce
40g mirin
12g sugar

Pickled mackerel
1 mackerel bar
caviar
Maldon salt

- Marinade liquid -
1800g sweet rice vinegar with yuzu juice
60g water
5g sea salt
slices of fresh yuzu

Seaweed paper
150g Japanese rice
600g water
75g soaked wakame seaweed
10g nori seaweed

15g matcha
50g white soy sauce
10g wasabi

Scallop consomme
fish half head
500g wing of chicken
125g squid
125g scallop
1 fennel (mirepoix)
celery
1/2 white onion
garlic
60g butter
185g white wine (Chardonnay)
50g apple vinegar
750g fond blanc
500g water
250g clams
1/2 fennel (grated)
150g egg whites

Wakame seaweed granita
175g Champagne
55g lime juice
55g yuzu juice
100g sugar syrup
25g vodka
30g raw wakame seaweed
40g glasswort
2g kombu powder
40g spinach
60g sea lettuce

Scallop
4 scallops
100g clarified butter

Daikon (Japanese radish)
4 thick slices of daikon
500g water
12g rice
1g sea salt



Directions

Oyster cream

Open the oyster shells and separate flesh from water. Keep the water for later and cut the flesh into 1-2mm cubes.

Cut the vegetables into cubes and lightly stir-fry them with the olive oil. Add milk and warm it up to 90°C. Add the oyster flesh and stop heating. Leave it for 20min with the lid closed.

Puree the soup and filtrate. Add the agar-agar and simmer, then filtrate again. Add the water of the oyster and mix at 60°C till it becomes creamy. Apply the cream on a deep plate as shown in the photo.

Octopus

Scald the octopus tentacles. Simmer all the ingredients including the octopus head for 30min. Filtrate and cool it down. Put the octopus tentacles and the stock in a vacuum pack and simmer for 7-8 hours at 77°C. Cool it down in iced water. Cut the octopus into pieces and place on a plate.

Pickled mackerel

Fillet the mackerel into three pieces and put salt on them. Keep in the fridge for 90min. Mix all the ingredients of marinade liquid. Remove moisture from the mackerel with paper towel and soak into the marinade liquid for 1hr.

Take out the mackerel fillets, cut and put Maldon salt and stuff with caviar when placing on a plate.

Seaweed paper

Cook the rice with water and add all the other ingredients. Blend them well while heating at 90°C for 20 min. Spread it on a Silpat baking mat and bake at 120°C till it becomes crispy.

Scallop consomme

Grill the fish head, squid and scallop separately. Grill the vegetables with butter until browned. Place all the above ingredients in a pot and add the garlic, chicken wings and apple vinegar then simmer. Add the white wine and simmer again. Add the water and fond blanc and keep simmering at a low heat for 2hrs. Remove the scum(leave the butter). Add clams and grated fennel and remove the pot from heat and allow it to sit for 30min. Remove oil and the chicken wings. Clarify the soup by putting the egg whites then filtrate and cool it down.

Wakame seaweed granita

Blend all the ingredients and filter it. Freeze it immediately and shave it just before arranging it on a plate.

Scallop

Simmer the scallops with the clarified butter at 60°C for 6min. Put on a plate immediately.

Daikon (Japanese radish)

Put the rice, salt and water in a pot. Add daikon slices and simmer until it becomes soft.

Finish

Arrange all the preparations on a plate with some sea fennel and borage sprouts.

Herbal parfait, berries and yuzu ice cream

Ingredients for 4 servings

Yuzu ice cream
450g milk
60g fresh cream
12g powdered milk
90g sugar
30g glucose
2.4g stabilizing agents
90g yuzu juice
10 drops yuzu essence

Herbal parfait
125g basil
15g parsley
30g tarragon
60g wild chervil
500g fresh apple juice
120g egg whites
105g sugar
dash of lime juice

Berry salad
150g berry juice without pulp
50g sugar
1g pectine NH
200g fresh seasonal berry fruits

Directions

Yuzu ice cream

Heat the milk to 30°C and add the powdered milk and sugar. Heat further to 40°C and add the fresh cream. Warm it up to 45°C and add the glucose and stabilizing agents. Heat further to 82°C and then quickly cool it down to 4°C. Add the yuzu juice and age the cream for 12hrs. Put the yuzu essence and freeze in an ice cream machine. Shape into sticks.

Herbal parfait

Blend the herbs and apple juice together in a blender and filter. Warm the egg whites and sugar to 65°C and whip while cooling it down. Mix the two creams together and add the lime juice. Put it in a vacuum pack and store in a freezer to keep it airy and soft.

Berry salad

Warm up the berry juice to 40°C. Add the mixture of pectine and sugar and boil. Cool it down immediately. Marinate the fresh berries with the sauce.

Finish

Cut the parfait into 15g piece and put it on a plate with the yuzu ice cream and berry salad. Decorate with berries and herbs if desired.

