



# Tim RAUE

Tim RAUE, born in Berlin in 1974

## Restaurant

### TIM RAUE

Germany | Michelin ★★ (since 2012)

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[www. tim-raue.com](http://www.tim-raue.com)

## Position

Head chef and owner (since July 2010)

## Flower sprouts, dashi & yuzu

### Ingredients for 10 servings

Flower sprouts  
flower sprouts  
oil

Dashi jelly  
50ml dashi stock  
1g agar-agar

Yuzu skin confit  
10 pieces yuzu confit

Garnish  
bonito flakes

### Directions

#### Flower sprouts

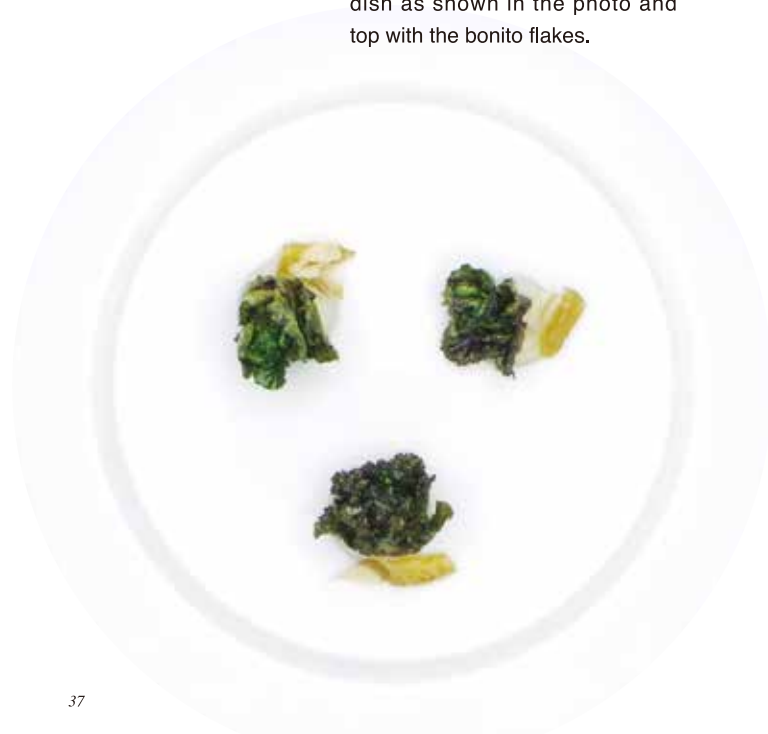
Heat the oil at 180°C, deep-fry the flower sprouts for 10 seconds. Place on kitchen paper to drip the oil.

#### Dashi jelly

Cook the dashi, stir the agar-agar. Cook for 1 minute. Cool it down until it becomes a jelly. Blend in a mixer and sieve.

#### Finish

Put all the preparations on the dish as shown in the photo and top with the bonito flakes.



## Steamed pike perch & soy sauce, yuzu marmalade

### Ingredients for 10 servings

Pike perch  
10 pike perch fillets (800g each)

Yuzu marmalade  
4 spoons of yuzu marmalade  
1 spoon of yuzu juice

Soy sauce stock  
80ml duck stock  
80ml soy sauce

Pickled ginger  
50 thin slices of young ginger  
5 spoons of sweet rice vinegar  
with yuzu juice

Leek puree  
200g leek  
2g jalapeno chili powder  
xanthan gum

Garnish  
200ml clarified butter  
50 pieces of spring onion, stir-fried  
20g spring onion, cut into fine thin strips  
and soaked in iced water



### Directions

#### Pike perch

Steam the fillets at 80°C for 6 min.

#### Yuzu marmalade

Blend the yuzu marmalade and yuzu juice together.

#### Soy sauce stock

Put the duck stock and soy sauce in a pan and cook together.

#### Pickled ginger

Put the vinegar and ginger slices into a vacuum bag and vacuumize. Place in a fridge for 24 hours.

#### Leek puree

Put the leek into a juice extractor to make a juice. Flavour it with salt and jalapeno chili powder, and thicken with xanthan gum.

#### Finish

Pour the clarified butter in a bowl and place the steamed pike perch fillet in the center. Put the pickled ginger, leek puree, and marmalade jam. Garnish with stir-fried spring onions and onion strips. Pour the soy sauce stock over the dish.

## Ingredients for 10 servings

### Sea Bream

**10 filets of sea bream (from about 800g of each fish)**  
**smoked sea salt**

### Parsley roots with yuzu powder

**200g parsley root, cut in julienne**

**10 chive stems**

**½ espresso spoon of premium yuzu powder**

### Parsley root

**100g parsley root, cut in brunoise**

**200ml chicken stock**

**150ml cream**

**50ml wild yuzu juice**

**salt, brown sugar**

### Garnish

**alba truffle slices**

### Parsely juice

**50g green parsley**

**80g green apple**

**xanthan gum**

### Parsley puree

**50g parsley root, cooked soft & tender**

**20g green parsley, cooked soft & tender**

**1 espresso spoon of yuzu ponzu**

## Directions

### Sea Bream

Cut the fillets in length, remove the bones and belly part. Remove the skin.

Steam the fillets at 80°C for 3 minutes. Sprinkle with smoked sea salt.

### Parsley roots with yuzu powder

Cook the julienned parsley root in water till it becomes soft and tender. Add the yuzu powder to flavour them. Put the chive stems for one second in the boiling water, then use them to tie 10 bunches of the parsley roots.

### Parsley root

Cook all the ingredients until the parsley root is soft, blend and sieve. Flavour with salt and brown sugar. Put it in an iSi espuma bottle and load with 2 cartridges.

### Parsley juice

Put all the ingredients into a juice extractor to make a juice. Thicken it with xanthan gum.

### Parsley puree

Blend all the ingredients to make soft puree.

### Finish

Put all the preparations on a plate as shown in the photo and finish with some alba truffle slices on the top.

## Sea Bream & parsley... yuzu pulver around & confit on top

## Banana, yuzu juice & smoked butter

## Ingredients for 10 servings

### Banana puree

**3 ripe bananas, mashed**

**1 spoon of lemongrass, finely chopped**

**1 spoon of lime leaves, finely chopped**

**3 spoons of fresh yuzu juice**

### Banana Jelly

**510ml banana juice**

**17g Elastic (SOSA)**

### Yuzu ice cream

**375g yogurt**

**125g cream**

**40g yuzu juice**

**180g icing sugar**

**55g "textur basic" (an ice cream additive,  
local German product)**

### Yuzu Meringue fingers

**50g yuzu premium powder**

**50g water**

**25g egg white powder**

**1 espresso spoon of Yopoi (SOSA)**

**20 feves (3cm) of DULCEY blond chocolate**

### Sauce

**10 spoons of yuzu juice**

**10 spoons of smoked and clarified butter**

### Garnish

**20 slices of ripe bananas**

**20 drops of caramel cream**

**20 strips of yuzu confit**

**40 shoots of Ghoo cress**



## Directions

### Banana puree

Mix and stir all the ingredients and keep in a vacuum bag after vacuumized.

### Banana Jelly

Cook the banana juice added with SOSA Elastic in a pan, pour on an iron tray and cool in a fridge.

### Yuzu ice cream

Mix all the ingredients in a Paco jet can. Freeze overnight and fill in the Paco jet machine.

### Yuzu Meringue fingers

Mix and whip all the ingredients until it gets creamy and snowy white. Put it in a piping bag and shape fingers on a baking mat. Put them in a dryer at 75°C for 12 hours. Dip the fingers into the melted blond chocolate.

### Finish

Cut the banana jelly into squares. Place all you prepared on a plate as shown in the photo with the yuzu juice and clarified butter.

