



LE CHAPON FIN

TABLE DU BIEN-MANGER  
depuis 1895



CHATEAU  
CHAUVIN

SAINT ÉMILION GRAND CRU  
GRAND CRU CLASSÉ

## Celery cooked like a risotto, creamy haddock and grated botargo

Preparation/Cooking time: 1h

### INGREDIENTS FOR 4 PEOPLE

- 1 celery ball
- 200 gr mascarpone
- 300 gr liquid cream
- 1 litre vegetable broth
- 100 gr butter
- 200 gr smoked haddock
- 30 gr botargo
- 3 shallots
- ¼ bunch of flat-leaf parsley
- Edible flower
- Salt, pepper

### PREPARATION

#### **Celery risotto:**

Peel and cut the celery ball in dices

Finely chop 1 shallot

Chop the leaves of flat-leaf parsley

In a saucepan, sweat the chopped shallot with 50 g of butter. Once the shallots are very translucent, add the diced celery and the vegetable broth to height. Cook over medium heat, while adding gradually the vegetable broth and stirring regularly

After 20 minutes, when the celery begins to cook, let the broth evaporate

Add the mascarpone and whisk everything lightly with 30 g of butter, season to taste

#### **Creamy haddock:**

Remove the skin of haddock and cut it into cubes



LE CHAPON FIN

TABLE DU BIEN-MANGER  
*depuis 1895*



CHATEAU  
CHAUVIN

SAINT ÉMILION GRAND CRU  
GRAND CRU CLASSÉ

Cut 2 shallots into thin slices

In 20 gr of butter, cook the chopped shallots, add the haddock and cook for 4 minutes until a very light color is obtained

Add 100 mL of vegetable broth and liquid cream. Cook for 20 minutes on low heat

Pass the haddock broth through a very fine colander to keep only the liquid. The solid part can be used for another recipe

Reduce the cream of haddock over low heat until you obtain a very smooth cream

## DISH PRESENTATION

For the dressing, add the chopped parsley to the risotto just before serving, place everything in a deep plate, put the haddock cream on the edge of the risotto, grate the botargo all over the top and decorate with edible flowers.



LE CHAPON FIN

TABLE DU BIEN-MANGER  
*depuis 1895*



CHATEAU  
CHAUVIN

SAINT ÉMILION GRAND CRU  
GRAND CRU CLASSÉ

## FOOD AND WINE PAIRING

To accompany this dish, we advise you to open a bottle of Folie de Chauvin 2014.

**Serving temperature:** Between 16 and 18 ° C

**Pairing:** Folie 2014 delights us on this recipe with its freshness, notes of cherries, and wild strawberries on a minty touch.

