



TASTE OF  
WALDORF ASTORIA

# HEINZ BECK - AMBERJACK

MARINATED IN WHITE BALSAMIC VINEGAR

## INGREDIENTS

### **AMBERJACK:**

320 gr fillet of amberjack  
60 ml white balsamic vinegar  
50 ml extra virgin olive oil  
Salt

### **POMEGRANATE SNOW:**

400 ml pomegranate juice  
1 sheet isinglass  
qb sugar  
qb salt

### **MINT INFUSION:**

100 ml water  
4 sprigs mint  
Salt: to season  
Pepper: to season

### **GARNISHMENT:**

Curly salad  
Shiso  
Mint  
Edible flowers  
Pomegranate seeds

### **PURPLE POTATO CHIPS:**

1 Purple potato  
Extra virgin olive oil

### **Servings/Yield**

4 servings  
For 4 people

### **Cuisine**

European : Mediterranean :  
Italian

# DIRECTIONS

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## **1. AMBERJACK:**

Emulsify 2/3 of white balsamic vinegar with 1/3 of extra virgin olive oil and salt.

Slice the amberjack and soak it in the marinade for 20 minutes.

Turn slices after 10 minutes.

Dry slices with paper towels and store them in oil until use.

## **2. POMEGRANATE SNOW:**

Heat 1/3 of pomegranate juice, bring it at 60°C, add the isinglass to the pan and stir until it has dissolved.

Add the remaining juice, season with salt and sugar and pour the mixture into a siphon with two charges of gas.

Spray into liquid nitrogen.

## **3. MINT INFUSION:**

Bring water to a boil. Turn off the stove and leave in infusion mint for 7 minutes.

Filter and keep aside.

## **4. PURPLE POTATO CHIPS:**

Peel the purple potato, slice it thinly and fry in extra virgin olive oil.

Drain the oil in excess on paper towels and keep warm.

## **HOW TO PREPARE:**

Place a base of dried ice on the bottom of the plate making sure the ice fits it well.

Put the amberjack over it and garnish with the pomegranate snow.

Decorate the plate with salads dressed with the same marinade used for amberjack, mint, pomegranate seeds, purple potato chips and edible flowers.

Just before serving, pour the mint infusion to create the smoke effect.