

# Hazelnut crusted Brill, Jerusalem Artichoke, Duck Yolk and Eryngii Mushroom

Recipe by: Laurence Tottingham



“Hazelnut and artichoke goes really well with Brill. It makes a good autumnal / winter dish. The meaty grilled Eryngii mushrooms and fried artichoke skins bring an earthiness, and the duck yolk is a nice bit of indulgence. Fresh brill is firm and juicy and is satisfying to eat with these garnishes.”

**Prep & Cooking Time: 45 minutes | Serves: 4 people**

## Ingredients

- 1k Peeled Artichokes (keep the skins)
- **4 Fillets of Brill**
- 60g toasted hazelnuts
- 150g panko bread crumbs
- 110g butter
- Truffle oil
- 90g softened button mushrooms
- 4 Eryngii mushrooms
- 4 duck eggs
- Yuzu for seasoning



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### Method

1

Cook the artichokes in salted boiling water till tender, blitz well with a little cream till smooth

2

Wash the artichoke skins well and dry, then fry at 190c till crisp and keep warm

3

Blitz together the toasted hazelnuts, mushrooms, butter & truffle oil, roll between parchment and freeze, then cut and place over the fish portions

4

Using a water bath, cook the duck eggs in the shell at 65c for 1 hour.

5

Cut the Eryngii in half and grill them, season and keep warm.

6

Place the brill with the crust under the grill and cook until the crust is golden - (approx 3 minutes), allow to rest. Break open the egg and discard the white, gently revealing a cooked yolk and serve everything together on the plate. Use a little artichoke puree let down for a sauce (add a little yuzu juice to the sauce for acidity).