



bij je thuis

COOKING INSTRUCTIONS
spring menu



SPRING MENU:

BROWN TROUT

pumpkin, miso, yogurt, sansho pepper

SEA BASS

shrimp ravioli, salty vegetables, lobster bisque

DUTCH VEAL

asparagus, wild garlic, pommes fondant

APPLE PIE

almond macaroons, pastry cream, nougat

PREPARATIONS AND EQUIPMENT FOR THE SPRING MENU:

1. Pot of water to bring to a boil
2. Preheat the oven to 160 degrees Celsius: This differs per oven*
3. Scissors
4. Timer
5. Tweezers and palette knife
6. Small bowl
7. (Frying) pan
8. Tablespoons
9. Various dinner plates
10. Olive oil
11. Pepper & salt
12. Kitchen roll



BREAD WITH MISO PONZU BUTTER AND FURIKAKE*

allergens: gluten, lactose, soy, sesame, egg, mustard

Instructions:

1. Bake the bread for 8 minutes at 180 degrees in the oven.

Appetizer: SAVORY CORNETTO*

goat cheese, quince compote

allergens: lactose, gluten

Instructions:

1. Cut the ends of the packaging.
2. Start by filling the cornetto with the quince compote, filling about a third of the cornetto.
3. Fill the rest of the cornetto with the goat cheese cream.
4. Garnish the whole with a sprig of chervil.
5. Before serving the dish, place the filled cornetto in an egg cup with a tablespoon of rice to keep it upright.

Appetizer: STUFFED MARIGOLD EGG WITH OSCIETRA CAVIAR*

Marigold egg, oscietra caviar, chervil

allergens: egg, fish, mustard, lactose

Tip: Use a caviar spoon or stainless steel spoon; otherwise, the caviar may oxidize and alter the taste.

Instructions:

6. Pat the egg whites dry on a sheet of kitchen paper.
7. Create a piping bag for the egg yolk by cutting a small corner of the bag.
8. Fill the egg whites with the egg yolk mixture.
9. Now, take the Oscietra caviar and a small spoon.
10. Place the spoon against the edge of the jar and carefully open the lid.
11. Scoop a quarter of the caviar per egg.
12. Garnish the caviar with a sprig of chervil.



BROWN TROUT

pumpkin, miso, yogurt, sansho pepper

allergens: soy, fish, lactose, sesame

Ingredients:

Brown trout

Trout tartare

Soy pearls

Green shiso leaves

Yogurt with sansho pepper

Carrot cream

Pickled pumpkin

Seaweed crisp

Algae powder

Shiso purple cress

Pumpkin seed oil

Instructions:

1. In a small bowl, combine trout tartare with a small drizzle of olive oil and soy pearls. Mix well in the bowl.
2. Place the shiso leaves with the dull side facing up.
3. Fill the leaves with a portion of trout tartare.
4. Distribute the tartare along the veins of the leaf.
5. Gently roll the leaf like an open ravioli.
6. Take two small starter plates.
7. Playfully tap the sansho yogurt five times on the plate using a small spoon.
8. Repeat the same process with the carrot cream, placing it between the yogurt dollops.
9. Place two pieces of trout on the dish.
10. Insert the shiso leaf between the two pieces of trout.
11. Garnish the dish with pickled pumpkin and shiso purple.
12. Stand the seaweed crisps upright between the components.
13. Finish the dish by tapping algae powder over it with a small spoon.
14. Lastly, decorate the dish with small drops of the pumpkin seed oil.

* Preheat the oven to 160 degrees Celsius for the next dish. And take out the veal from the to let it come to room temperature.



LEEK TERRINE*

herb salad, seaweed, yogurt, sansho pepper

allergens: soy, lactose, gluten

Ingredients:

Leek terrine

Herb salad

Soy pearls

Yogurt with sansho pepper

Pani puri

Algae powder

Instructions:

1. Cut the container to remove the leek terrine.
2. Place the terrine in the center of the plate.
3. Put the herb salad in a bowl.
4. Add a small drop of olive oil to the salad and mix it gently.
5. Take the pani puri and fill it with soy caviar.
6. Place the herb salad in the pani puri on top of the soy pearls.
7. Position the pani puri on the terrine.
8. Take a small spoon and draw three lines of yogurt parallel to the terrine.
9. Repeat this on the other side of the terrine.
10. Finally, gently tap a small amount of algae powder over the yogurt.

* Preheat the oven to 160 degrees Celsius for the next dish.



SEA BASS

ravioli with shrimp, salty vegetables, lobster bisque

allergens: shellfish, fish, gluten, alcohol, egg, lactose

Ingredients

Sea bass

Shrimp-filled ravioli

Lobster bisque

Fennel salad with a drop of pernod

Pink peppercorns

Sea aster and samphire

Rock samphire

Instructions:

1. Bring a pot of water to a boil, remove it from the heat once boiling.
2. Heat the packages of ravioli and lobster bisque in the warm water.
3. Place both sea bass fillets on a plate.
4. Drizzle the fillets with a small amount of olive oil, a pinch of pepper, and salt.
5. Place the plate with the two sea bass fillets in the oven at 160 degrees Celsius for 5 minutes.
6. Heat a pan on the stove.
7. Take two deep dinner plates.
8. Put a little olive oil in the now-warmed pan.
9. Heat the samphire and sea aster in the pan and stir gently.
10. After 10 seconds, add a small splash of water to the pan.
11. Let the samphire and sea aster drain on a sheet of kitchen paper.
12. Preheat the plates for 1.5 minutes in the oven.
13. Remove the sea bass from the oven.
14. Now, take the ravioli and bisque out of the pan with hot water.
15. Pour the bisque from the package into the pan where you sautéed the samphire and sea aster over low heat.
16. Divide the samphire and sea aster into the deep plates in the middle of the plate.
17. Arrange the sea bass on top.
18. Cut open the packaging of the ravioli and let them drain on the paper.
19. Place one ravioli on the sea bass fillet.
20. Pat the fennel salad dry and place it on the ravioli.
21. Place the rock samphire on top of the fennel salad.
22. Gently tap the pink peppercorns over the dish and finally, ladle the bisque around the dish.



DUTCH VEAL

asparagus, wild garlic, pommes fondant

allergens: mustard, gluten, pine nuts, lactose

Ingredients:

Veal (sirloin)

Pommes fondant covered with a herb crust and braised beef

Mini king bolete mushroom

Morel jus

Asparagus (depending on the season, these can be green or white)

Gangnam tops

Wild garlic pesto

Instructions:

1. Place the container with the veal, including the foil on the packaging, in the oven for 9 minutes at 160 degrees Celsius.
2. Take two dinner plates.
3. Heat the asparagus and morel jus in the packaging in a pan with hot water for 4 minutes.
4. Place the dinner plates in the oven for the last 1.5 minutes to warm up.
5. Remove the plates and veal from the oven.
6. Take the morel jus and asparagus out of the hot water.
7. Remove the asparagus from the packaging and let them rest on a sheet of kitchen paper.
8. Remove the foil from the container with the veal. Preferably fleur the sel.
9. Season the veal with a bit of pepper and salt on both sides.
10. Garnish the plate with wild garlic pesto.
11. Place the asparagus on the pesto.
12. Position the pommes fondant next to the asparagus.
13. Cut the sirloin in half.
14. Carve the sirloin into thin slices.
15. Place some slices on top of the asparagus.
16. Arrange the mini king bolete mushroom next to it.
17. Place the gangnam tops on the meat.
18. Finally, pour the sauce into a container and stir it once more with a small spoon.
19. Drizzle a small amount of the sauce over the meat.



WAGYU A5*

onion structures, ponzu, pommes fondant

allergens: lactose, gluten, soy

Ingredients:

Wagyu A5 (at room temperature)

Sweet onion compote

Pearl onions

Gravy based on veal and ponzu

Crispy potato

Pommes fondant cooked in goose fat and spring onion

Instructions:

1. Bring a pot of water to the boil and preheat the oven to 180 degrees Celsius.
2. Place the onion compote and caramelized pearl onions together with the gravy in a pan of boiling water.
3. Turn off the heat source immediately and let the components warm up in the hot water for 6 minutes.
4. During the same 6 minutes, place the fondant pommes and spring onion in the oven.
5. Heat a frying pan over high heat (without oil).
6. Cut open the Wagyu.
7. Place the Wagyu on paper towel and pat the piece of meat dry.
8. Place the Wagyu in the hot frying pan (without fat, the meat has enough fat). Fry the Wagyu for 1 minute per side. Keep moving the meat continuously in the pan to ensure even browning.
9. Make sure the frying pan does not get too hot.
10. Remove the Wagyu from the pan and let it rest on a paper towel.
11. Season the Wagyu with salt and pepper on one side of the meat, given the thickness of the meat.
12. Also place the plate in the oven during the last 2 minutes, so that the plate is heated before serving.
13. Then remove all components from the oven and pot, except the gravy.
14. Sprinkle the fondant pommes with a pinch of salt.
15. Carefully place the fondant pommes and the roasted spring onions on kitchen paper.

* when ordered



16. Start plating by first placing the fondant pommes in the dinner plate.
17. Slice the Wagyu into pieces of about 1 centimeter thick and arrange them in a stepped shape on the plate between two fondant pommes.
18. Use a spoon to place a scoop of onion compote on both fondant pommes.
19. Cut the pearl onions in half and place them over the meat.
20. Place a spring onion on one of the fondant pommes.
21. Place the crisp on the other fondant pommes.



CAMEMBERT FROM THE OVEN WITH TRAPPEUR SPICES*

nut bread, endive, caramelized pecan nuts

allergens: lactose, nuts, gluten

Instructions:

1. The camembert must be cold to handle it properly.
2. Remove the camembert from the packaging; the lid can be discarded.
3. Remove the paper.
4. Using the tip of the knife, cut around the cheese about half a centimeter deep.
5. Carefully remove the top part of the camembert with a small spoon. Try to take as little cheese as possible (make sure the camembert remains intact).
6. Place the cheese back into the bottom part and press it down firmly.
7. Sprinkle the cheese with the trappeur spices (use the entire container).
8. Place the cheese with the container in the oven at 175 degrees Celsius for 12 minutes.
9. Put the caramelized pecans in a bowl.
10. Trim the bottom of the endive, about 2 cm from the bottom, and also place it in a bowl.
11. Place the nut bread on the small flat plate.
12. Remove the cheese from the oven and wait for 5 minutes before slicing it, so the cheese is not too hot.

APPLE PIE

almond macaroons, pastry cream, nougat

allergens: lactose, gluten, egg, nuts

Ingredients:

Apple pie

Florentine biscuit

Canel of pastry cream

Chocolate cinnamon sticks

Chocolate vanilla pod

Chocolate star anise

Vanilla sauce

Atsina cress

Instructions:

1. Take two dessert plates.
2. Place the apple pie on the middle of the plate.
3. Place the florentine biscuit on top of the pie.
4. On top of the biscuit, place the canel.
5. Position the chocolate items against the pastry cream.
6. Garnish the atsina cress between the chocolate.
7. Complete the dessert by pouring the vanilla sauce next to the pie.

CHOCOLATE BARS*

milk chocolate - salted caramel, hazelnuts

milk chocolate - salted caramel, almond praline

allergens: lactose, nuts

Serve with tea or coffee at the end of the evening.



Dear guest,

Spring is here, a season loaded with an abundance of diverse and versatile products. I have put together a new menu for you with great pleasure. You can experience the culinary taste sensations of spring without having to spend too long in the kitchen.

Enjoy each other, the food and spring. Cheers!



I'm happy to help you get started in the kitchen. Scan the first QR code to get to my videos and we will get started together!

If you want to bring my Spring atmosphere into your home, scan the second QR code. This will open my Spotify playlist.

Do you want to view the English preparation method online, scan the third QR code to open the document. Enjoy your night!



VIDEO'S



MUSIC



ENGLISH