



bij je thuis

COOKING INSTRUCTIONS  
vegetarian spring menu



## VEGETARIAN SPRING MENU:

### LEEK TERRINE

herb salad, seaweed, yogurt, sansho pepper

### PUMPKIN AMARETTI RAVIOLI

carrot reduction, pumpkin seed oil, pink peppercorns

### MARIGOLD EGG

asparagus, wild garlic, saffron potato

### APPLE PIE

almond macaroons, pastry cream, nougat

## PREPARATIONS AND EQUIPMENT FOR THE VEGETARIAN SPRING MENU:

1. Pot of boiling water
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.

\* when ordered



### 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.

### 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:

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

\* when ordered



## PUMPKIN AMARETTI RAVIOLI

carrot reduction, pumpkin seed oil, pink peppercorns

*allergens: gluten, lactose, sesame, egg, nuts*

### Ingredients

Pumpkin and amaretti ravioli

Carrot cream (light orange color)

Carrot sauce (dark orange color)

Seaweed crisps

Pickled pumpkin

Shoots Indian cress

Pumpkin seed oil

Pink peppercorns

### Instructions:

1. Bring water to a boil; remove it from the stove once boiling.
2. Heat the packages with the ravioli, carrot sauce, and carrot cream in the warm water for 5 minutes.
3. Place two dinner plates in the oven to warm up.
4. Pour the pumpkin seed oil into a small bowl (this makes it easier to drizzle).
5. Remove the sauce, cream, and ravioli from the water.
6. Take the plates out of the oven.
7. Cut open the bag of ravioli and drain the liquid.
8. Let the ravioli drain on a sheet of kitchen paper.
9. Place the carrot sauce in a bowl.
10. Put approximately 2 tablespoons of carrot sauce in the center of each dinner plate.
11. Arrange the ravioli on top.
12. Cut a small tip off the bag with the carrot cream and pipe it in small dots on the ravioli.
13. Place the pickled pumpkin on the ravioli.
14. Position the seaweed crisps between the ravioli (build up in height).
15. Garnish the dish with shoots of Indian cress.
16. Sprinkle pink peppercorns over the dish.
17. Finally, drizzle a little bit of the pumpkin seed oil around the dish with a small spoon.



## MARIGOLD EGG

asparagus, wild garlic, saffron potatoes

*allergens: egg, lactose, pine nuts*

Ingredients:

Marigold egg

Mini king bolete mushroom

Asparagus (\*green or white depending on the season)

Saffron potatoes

Wild garlic pesto

Gangnam tops

Pickled Marigold egg yolk shavings

Hollandaise sauce

Instructions:

1. Place the container with the poached Marigold eggs, including the foil on the packaging, in the oven for 4 minutes at 160 degrees Celsius.
2. Meanwhile, place the potatoes and asparagus in their package in the pot with hot water.
3. Warm two dinner plates in the oven.
4. In the last 1.5 minutes, heat the Hollandaise sauce also in the packaging in hot water.
5. Remove the plates from the oven.
6. Prepare a sheet of kitchen paper.
7. Shake the Hollandaise sauce well in the packaging.
8. Cut open the packaging of the asparagus at the top and drain the liquid.
9. Do the same with the potatoes.
10. Season the eggs with a little pepper and salt (preferably fleur de sel).
11. Stir the wild garlic pesto well and drizzle it on the plate.
12. Place three asparagus in the center of the plate.
13. Arrange the poached egg on the asparagus.
14. Place the mini king bolete mushroom next to the egg on the asparagus.
15. Position the two saffron potatoes to the left and right of the dish.
16. Pour the Hollandaise sauce into a bowl and mix it well again.
17. Pour the Hollandaise sauce over the Marigold egg.
18. Finish the dish with the Gangnam tops.
19. Gently tap some egg yolk shavings over the dish.



## 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.

\* when ordered

## 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 in 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