

DAALDER

PREPARATIONS: SPRING MENU

PREPARATION FOR THE MENU:

1. A pan of water to bring to a boil.
2. Preheat the oven to 180 degrees
3. Scissors
4. Timer
5. Tweezers & palette
6. Bowl
7. Frying pan
8. Tablespoons
9. Various flat/deep plates

COURSE 1 HAMACHI -PURPLE STICKER



1. Remove all the lids from the trays.
2. Cut open the bag of marinade, spread it over the trays of hamachi and let it rest for 4 minutes.
3. Marinate the rettich rolls with the dressing of sesame and shiso.
4. Divide the hamachi among the plates.
5. Place the rettich with the sesame dressing in the center, on top of the hamachi. You can use tweezers for this.
6. Cut a small tip off the sachet of yuzu gel and squirt about 5 dots per plate. 1 sachet is for 2 people.
7. Repeat with the sachet of kombu.
8. Cut open the bag of cilantro oil and divide among the plates.
9. Place the crispy rice and sesame with the rettich.
10. Finally, serve the salad of radish sprouts and shiso.

COURSE 2 SCALLOPS - ORANGE STICKER



1. Bring a pan of water to a boil. When the water boils, turn off the heat.
2. Add the beurre blanc and mini carrots to the pan of hot water.
3. Put the skillet on the heat and remove the scallops from the bag.

4. Pat the scallops dry well so you can fry them well.
5. Let the skillet get hot and add neutral oil.
6. Also add the cream of carrot to the pan with hot water.
7. Place the scallops in the hot pan, turning them over after 30 seconds. The scallops should feel firm on the side, but not hard
8. Place the plates in a hot oven for one minute to warm up.
9. Remove the warm plates from the oven.
10. Remove all bags from pan of hot water, place on cloth to dry. Use tweezers/pincers to do this.
11. Start distributing the beurre blanc among the plates.
12. Then add the calamansi dressing, drizzle over the beurre blanc.
13. Next, add the oil of lovage.
14. Place the scallop in the center of the plate.
15. Add the cream of carrot on top of the scallop.
16. Add the mini carrots.
17. Place the carrot crisp against the scallop.
18. Finally, serve the leek sprouts and tarragon-based salad.

COURSE 3 (VEGETARIAN) PERFECT EGG - YELLOW STICKER



1. Bring a pan of water to a boil. When the water boils, turn off the heat.
2. Put the eggs with trays in the pan of hot water for 3 minutes, keeping the tray on top.
3. After 3 minutes, add the cream of Parmesan cheese, and the morel of green asparagus to the pan of hot water.
4. Let this rest for another 2 minutes.
5. Remove all pouches and eggs from the pan and let it rest on a cloth. Use tweezers/ tongs to do this.
6. Put the plates in the oven for 1 minute to preheat.
7. Meanwhile, remove the lids from the eggs.
8. Using a spoon, scoop the egg out of the container and onto the plate.
9. Scatter the morel sauce and asparagus on the plates.
10. Then add the chives.
11. Scatter the croutons over the dish
12. Cut a small tip from the parmesan cheese bag and divide among the plates.

COURSE 4 DUTCH LAMB -PINK STICKER



1. Bring a pan of water to a boil. When the water boils, turn off the heat.
2. Put the lamb in the pan of hot water and let rest for 6 minutes.

3. Put the potato tarts in the oven at 180 degrees for 6 minutes.
4. Add the eggplant compote in the pan of hot water for 1 minute and preheat the plates in the oven.
5. Remove all the pouches from the pan of hot water, place them on the cloth to dry. Use tweezers/pliers to do this
6. Place the potato tarts on the plates.
7. Place the lamb in the center and spread the gravy around it.
8. Cut the bag of eggplant compote and spread it on the potato tartlets with a spoon.
9. Add the gremolata on top of the lamb.
10. Place the crispy potato on top of the lamb.
11. Spray the parsley oil into the gravy.
12. Finally, serve the sprouting peas.

COURSE 5 LIMONCELLO CHEESECAKE - DARK BLUE STICKER



1. Place the cheesecake on the plates.
2. Add the crumble of matcha next to the cheesecake.
3. Spread the hangop over the cheesecake, 1 bag is for 2 people.
4. Drizzle the gel of citrus over the cheesecake about 5 dots per plate.
5. Finish with the dressing of young sorrel.

COURSE 1 (VEGETARIAN) RETTICH - LIGHT BLUE STICKER



1. Cut off a tip of the red shiso and sesame and spread it over the ribbons of rettich.
2. Divide the marinated rettich among the plates.
3. Put the ribbons of rettich on top of the marinated rettich.
4. Cut a piece of the yuzu and distribute 5 dots on each plate, repeat with the bag of kombu.
5. Drizzle the cilantro oil through the rettich.
6. Stick the crunch of sesame in between.
7. Finally, add the radish sprouts on top of the rettich.

COURSE 2 (VEGETARIAN) PERFECT EGG - ORANGE STICKER



1. Bring a pan of water to a boil. When the water boils, turn off the heat.
2. Put the eggs with trays in the pan of hot water for 3 minutes, keep the tray on top.
3. After 3 minutes, add the cream of Parmesan cheese, and the morel of green asparagus to the pan of hot water.
4. Let this rest for another 2 minutes.
5. After 2 minutes, remove all pockets and eggs from the pan and let it rest on a cloth. Use tweezers/ tongs to do this.
6. Put the plates in the oven for 1 minute to preheat.
7. Meanwhile, remove the lids from the eggs.
8. Using a spoon, scoop the egg out of the container and onto the plate.
9. Scatter the morel sauce and asparagus on the plates.
10. Then add the chives.
11. Scatter the croutons over the dish
12. Cut a small tip from the parmesan cheese bag and divide among the plates.

COURSE 3 (VEGETARIAN) RAVIOLI -GRAY STICKER



1. Bring a pan of water to a boil. When the water boils, turn off the heat.
2. Add the ravioli and peas to the pan of hot water.
3. Let it rest for 3 minutes.
4. Preheat the plates in the oven for 1 minute.

6. Remove the ravioli and peas from the pan of hot water and drain on a cloth. Use tweezers/ tongs to do this.
7. Start with the salad of peas and mint and place at the bottom of the plates.
8. Cut open the verjus of beurre blanc and the ravioli.
9. Place the ravioli on top of the peas and add the sauce in the bag.
10. Add the salted lemon, two strands per plate.
11. Then add the mint oil on top of the ravioli.
12. Finally, dress the tarragon chervil and young leek shoots.

COURSE 4 (VEGETARIAN) WHITE ASPARAGUS -BLACK STICKER



1. Put the potatoes in the oven at 180 degrees for 6 minutes.
2. Bring a pan of water to a boil. When the water boils, turn off the heat.
3. Put the asparagus and eggplant compote in the pan of hot water and let it rest for 3 minutes.
4. Put the plates in the oven for 1 minute.
5. Remove the pouches from the pan of water and drain on a cloth. Use tweezers/ tongs to do this.
6. Remove the potatoes and the plates from the oven.
7. Place the potatoes on the plate first
8. Cut open the bag of asparagus and divide 3 asparagus per plate.
9. Spread the gremolata over the asparagus.
10. Cut open the bag of eggplant and distribute on the potato.
11. Then add the beurre blanc around the dish.
12. Drizzle the herb oil on top of the beurre blanc.
13. Place the shoots of pea against the potato.

COURSE 5 (VEGETARIAN) LIMONCELLO CHEESECAKE - DARK BLUE STICKER



1. Place the cheesecake on the plates.
2. Add the crumble of matcha next to the cheesecake .
3. Spread the hangop over the cheesecake, 1 bag is for 2 people.
4. Drizzle the gel of citrus over the cheesecake about 5 dots per plate.
5. Finish with the dressing of young sorrel.