

Winter menu vegetarian

What to prepare

1. Preheat the oven to 180 degrees Celsius.
2. Bring a pan of water to the boil.
3. Prepare a cutting board with a sharp knife.
4. Have a pair of scissors and some spoons ready. (Optional tweezers and palette knife)
5. Prepare a saucepan and mixing bowl.

Course 1 Vegetarian rice noodles – blue sticker

1. Place the pumpkin with the aluminum foil in the preheated oven for 6 minutes.
2. Heat the noodles in a saucepan over low heat. Keep stirring. If you get the feeling the noodles heat to quickly, add a little bit of water.
3. Remove the pumpkin from the oven and divide the pieces among the plates. Pour the remaining oil over the pumpkin pieces.
4. Remove the noodles from the pan and divide the noodles over the pumpkin pieces.
5. Spoon a spoonful of sauce over each plate.
6. Finish the plate with the shiitake and hemp seed.
7. Finish with a dollop of lettuce varieties.

Course 2 Beetroot – green sticker

1. Start with the goat cheese cream. There is 1 bag made for each person so make sure you use the whole bag for 1 plate.
2. Cut, using a pair of scissors, a tip from the piping bag. Pipe all the goat cheese in a circle on the center of the plate.
3. Then take a mixing bowl and add the beets with the oil. Mix these beets well with a spoon.

4. Finish both plates with 4 pieces of beetroot. Pour the remaining oil over the dishes.
5. Now take the dressing and use a spoon to divide the dressing over the plates.
6. Carefully place the onions in sumac over the dish and finish with the mustard salad and the beetroot crisps.

Course 3 Pommes Anna – gray sticker

1. Make sure the oven is heated to 180 degrees Celsius.
2. For this dish, the plates must be heated. If you want to heat 2 plates, put both plates in the oven for about 2 minutes. Are there more plates? Then simply stack the plates in the oven, only then it will take a little longer before the plates are heated.
3. Place a pan of water on the stove and bring to the boil.
4. Place the container with the potato in the oven for 7 minutes. Leave the aluminum foil on the trays.
5. When the water is boiling, turn off the heat. Place the sachets of sauce in the water. Note: really turn off the fire otherwise the bags will explode.
6. Cut the chicory julienne (in thin strips).
7. Remove the potato from the oven and the sauce from the pan.
8. Start with plating the dishes. Pour the sauce in the middle of the plate. There is 1 sachet of sauce per person.
9. Pour the chive oil onto a spoon and drizzle over the sauce. It floats nicely on the sauce. The oil is also packed per person.
10. Place the potato in the middle of the sauce and finish with the chicory.

Course 4 Lasagna – black sticker

1. Make sure the oven is heated to 180 degrees Celsius.
2. For this dish, the plates must be heated. If you want to heat 2 plates, put both plates in the oven for about 2 minutes. Are there more plates? Then simply stack the plates in the oven, only then it will take a little longer before the plates are heated.
3. Remove the cartons from the lasagna when your oven has top heat. Leave the cartons on if the oven only gives off heat from the side. Not sure? Then remove the cardboard.

4. When the water is boiling, turn off the heat. Place the sachets of sauce in the water. Note: really turn off the fire otherwise the bags will explode.
5. Place the lasagna in the oven. Start with 5 min. Remove the lasagna at the last minute and add the Pecorino. Do you do that sooner? Then the cheese burns.
6. Add the sauce to a plate and pour the vinaigrette over it. Place the lasagna in the center of the plate.

Course 5 Pistachio – no sticker

1. Place the cake in the middle of the plate.
2. Sprinkle the crumble half over the tart and half over the plate.
3. Place 1 scoop of Chantilly cream next to the tart.
4. Place 1 scoop of compote on top of the tart.
5. Top the tart with the freeze-dried blueberry powder.