

Winter menu

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 Rice Noodles – red sticker

1. Place the pumpkin container 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.
4. Remove the noodles from the pan and divide the noodles over the pumpkin pieces.
5. Spoon a large spoonful of shrimp onto each plate.
6. Sprinkle the hemp seeds evenly over the dishes.
7. Finish with a dollop of lettuce varieties.

Course 2 Beetroot salad – green sticker

1. Start with the goat cheese cream. There is one bag for each person so make sure you use the whole bag for one plate.
2. Use a scissor to cut a small tip from the piping bag. Pipe all the goat cheese in a circle in the middle of the plate.
3. Then take a mixing bowl and add the beets and 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 lettuce and the crispy beetroot.

Course 3 Cod – yellow sticker

1. Make sure the oven is preheated 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 they more plates? Then simply stack the plates in the oven, it will a bit longer for the plates to warm up.
3. Place a pan of hot water on the stove and bring it to a boil.
4. Remove the plastic from the cod and place the tray in the oven. Start with 4 minutes. Check whether the cod is already warm. Isn't this the case? Then put the cod in the oven a little longer. If you want to heat several trays at the same time, leave them in the oven for more than 4 minutes.
5. When the water is boiling, turn off the heat and place the sachets in the water for 1 minute. Note: really turn off the heat otherwise the bags will explode.
6. Cut the chicory julienne (in thin strips).
7. Start with plating the dishes. Pour the sauce in the middle of the plate. There is 1 sachet of sauce per person.
8. Drizzle the chive oil over the sauce with a spoon. It floats nicely on the sauce. The oil is also packed per person.
9. Remove the cod from the oven and place it in the center of the plate.
10. Place the pieces of grape on the cod and top with the chicory.

Course 4 Guinea fowl – pink 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 they 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. Remove the plastic from the guinea fowl and keep the aluminum foil from the lasagna on it. Put both in the oven for 5/6 minutes.
5. When the water is boiling, turn off the heat. Place the sachets of sauce in the water. Note: really turn off the heat otherwise the bags will explode.

6. Use a scissor to cut open the bag of gravy and pour 1 bag per plate. Pour the verveine vinaigrette over it.
7. Place the guinea fowl on the left side of the plate and the lasagna on the right side of the plate.
8. Use a scissor to cut open the piping bag with the tangerine gel and add a generous swirl to the lasagna.

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 one scoop of Chantilly cream next to the tart.
4. Place one scoop of compote on top of the tart.
5. Top the tart with the freeze-dried blueberry powder.