

# CHRISTMAS MENU

## **What you need before you get started.**

1. Preheat the oven to 180°C.
2. Bring a pan of water to a boil.
3. Prepare a pair of scissors and some spoons. (Optional tweezers and palette knife)
4. Prepare a saucepan.
5. Prepare a meat tongs.

## **Course 1 Tuna– Red sticker**

1. Mix the herbs through the tuna. Put this in the container where the tuna is in. Press everything well with the spoon and turn the tray over in the plate making it a nice turret.
2. On top of that, scoop the jelly. Divide the jelly over two plates.
3. Cut the tip of the sour cream piping bag and playfully spread the sour cream over the dishes.
4. Divide the passion fruit nuts over the dishes. About 1 teaspoon per dish.
5. If you have ordered the caviar as a supplement, add some caviar per plate.
6. Per person there is a tray packed with baked potatoes. Sprinkle this crispyjes over the dish.
7. Finish the dish with some lettuce.

## **Course 2 Rice noodles – Orange sticker**

1. Heat the noodles at low temperature in a saucepan and after 1 minute add the pumpkin. Keep stirring well. If it goes too fast, add a little water.
2. Divide the pieces of pumpkin over the plates.
3. Remove the noodles from the pan and divide the noodles over the pieces of pumpkin.
4. Add 5 dots of kumquat per plate.
5. Sprinkle the nuts evenly over the dishes.
6. Spoon on each plate a large spoonful of sauce four with shrimp.
7. Finish with a pinch of sprouts.

## **Course 3 Scallop – yellow sticker**

1. Zorg ensures that the oven is heated to 180°C.
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 boards? Just stack the plates in the oven, only then it will take a little longer before the plates are heated.
3. Put a pan of water on the fire and bring it to a boil.
4. As soon as the water boils, remove the pan from the heat and add the bags with ra violi and celeriac puree.
5. In the meantime, put a frying pan on the fire for the scallops. Add some oil.

6. When the oil and pan is warm, add the scallops. You want to have the scallops baked golden brown every now and then.
7. Make sure there is a plate ready so that when the scallops are ready you can put them on top. As a result, they do not cook through in the pan.
8. Remove all the bags from the pan and cut off the tip of the puree bag. Make a nice tug in the middle of the board. Place the scallops on top.
9. Cut open the bag of the ravioli and make sure that the spoon is not lost. You place the ravioli on the scallop and divide the sauce with a spoon around the dishes.
10. Place the celeriac cubes on the ravioli. Pour the lovage oil around the dishes.
11. Top the dish with lamb's lettuce.

#### **Corridor 4 Tenderloin – pink sticker**

1. Make sure the oven is heated to 180°C.
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 boards? Just stack the plates in the oven, only then it will take a little longer before the plates are heated
3. Put a pan with water and bring it to a boil. When the water boils, remove the pan from the heat. Place the bag with sauce in the water.
4. Put the chicory together with the potato in the oven for 8 minutes.
5. In addition, prepare a frying pan.
6. The meat is salted and seasoned. Pour some oil into the pan and only add the meat when the pan is hot. You can do this by feeling 2/3 cm above the pan with your palm.
7. Bake the tenderloin around and around nice brown in the pan. If the tenderloin is nicely browned, turn off the heat and add the butter. This will not burn the butter. Spoon the liquid butter over the meat with a spoon.
8. Remove the tenderloin from the pan and place it on the plate so that the meat does not cook through.
9. Remove the sauce from the water. Place the potato pie on one side of the plate.
10. In the middle of the plate you put the chicory and next to it the tenderloin.
11. Per person there is sauce packaged pour that out next to the tenderloin to all around you pour out the oil.
12. Top with the crisps of onion and peanut.

#### **Course 5 Cheese**

##### **Gang 6 Tarte tatin – Daalder Sticker**

1. Make sure the oven is heated to 180°C.
2. Heat the cake for 2 minutes in a preheated oven.
3. Place the tarte tatin in the middle of the plate.
4. Place 1 scoop of calvados cream on the middle of the cake.
5. Top off with the yuzu gel. Zig saw this gel over the calvados cream.