

# VEGETERIAN THE BEST OF 2021 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 and mixing bowl.
5. Prepare a p annenlikker.

## **Course 1 Beetroot – Blue sticker**

1. Start with the cream of goat cheese. There is 1 bag made for each person so make sure you use the whole bag for 1 plate.
2. Cut a small tip of the piping bag. Spray all goat cheese in a circle in the middle of the plate.
3. Make both plates with pieces of beetroot. Pour the remaining oil over the dishes.
4. Now take the chive oil and use a spoon to distribute the dressing over the plates.
5. Carefully place the onys in sumac over the dish and put the beetroot crisps in the goat cheese cream.
6. Finish with the dressing of mustard and mango and the mustard lettuce.

## **Course 2 Rice noodles vegetarian – Green 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 the shiitake to the plates.
5. Over that we scoop a spoonful of sauce vierge.
6. Add some kumquats per plate.
7. Sprinkle the pumpkin seeds evenly over the dishes.
8. Finish with a pinch of sprouting species.

## **Gang 3 Ravioli – Grey sticker**

1. Make sure the oven is preheated 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 warm.
3. Put a pan of hot water on the fire and bring it to a boil.
4. The moment the water boils, turn off the heat. Put all the bags in the pan; so carrot puree, ravioli and pieces of carrot. Leave the bags in the pan for 4 minutes. Stir in the pan sometimes. Turn off the heat, otherwise the bags can explode.
5. Remove all bags from the pan. Start by cutting open the ravioli bag. Note: make sure you do not lose sauce when cutting open the bag.

6. Place the ravioli in the middle of the plate. Use a spoon to distribute the sauce evenly over the plate.
7. Now cut open the bag with the mash of carrot. Zig saw this sauce over the ravioli.
8. Spoon two teaspoons of vinaigrette and chive oil over each dish.
9. Finish the dish by placing the carrots on the dish

#### **Gang 4 lasagna – Black sticker**

1. Make sure the oven is heated to 180°C. 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.
2. 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. 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.
3. 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.
4. Add the sauce to a plate and pour the vinaigrette over it. Place the lasagna in the center of the plate.

#### **Gang 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.