

SPRING MENU

Preparation for the menu:

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

Course 1 Hamachi – purple sticker

1. Remove all the lids from the trays.
2. Begin by placing the Hamachi playfully on the plate next to each other.
3. Cut a corner of the avocado cream and place a dot on the thick part of the filets.
4. Repeat with the dabs of horseradish next to the avocado cream.
5. Spread the dressing between the pieces of fish using a teaspoon.
6. Use tweezers or a fork to spread the rettich over the dish.
7. Repeat with the China Rose.
8. Cut a corner out of the chive oil and playfully spread it over the dish. • Finish with the crisps.

Course 2 Gnocchi - orange 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. Remove all the lids from the bowls.
4. Put the gnocchi in a pan with boiling water for 4 minutes.
5. Cut off a small corner of all the bags.
6. Before you cut open the bag with the gnocchi, check whether they are warm enough.
7. Cut off the top of the bag of the gnocchi and use a tablespoon to place the gnocchi on the plate.
8. In the center of the gnocchi, put a generous dot of the corn cream.
9. Take the hollandaise sauce and make 3 nice dots on the edge.
10. Continue with the raspberry gel and make 5 dots per plate divided in the gnocchi.
11. Divide the fresh raspberries between the gnocchi as well.

12. Mix the French dressing into the palm heart salad and arrange it in the center of the dish.
13. Finish the dish with the dried kikos, spread over the palm heart salad.

Course 3 Codfish - yellow 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. Remove all the lids from the bowls.
4. Put the cod in a preheated oven for 6 minutes.
5. Before you start look at the cream of caramelized cauliflower and vinaigrette of kalamansi. These are both brown in color. You can tell the difference by the thickness, the kalamansi vinaigrette is a sauce and much more liquid than the cauliflower cream.
6. Put the jasmine beurre blanc and the cauliflower puree in the pan with hot water for 2 minutes to warm up.
7. Cut a small corner of the cauliflower puree and put a nice dot in the center of the plate.
8. Also cut a corner of the jasmine beurre blanc and divide between the plates.
9. Continue with the kalamansi vinaigrette, also cut a corner of this. Drape this all around in the jasmine beurre blanc so you can see it lying nicely in circles.
10. Repeat with the lovage oil so you have a kind of painting of circles in the plate of three different colors.
11. Take the cod out of the oven and check to make sure it's good.
12. Use a pallet to remove the cod from the tray and place it in the center of the plate on the cauliflower puree.
13. Spread the leek sprouts on top of the cod.
14. To finish the dish, playfully place the cauliflower crisps between the sprouts.

Course 4 Lamb neck - 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, turn off the heat.
4. Put the lamb neck in the pan with hot water for 3 minutes.
5. The last minute of the lamb neck you can add the carrots and carrot puree to the pan to heat up.
6. In the meantime, remove the lids from the trays and cut a corner from all the bags that will not be heated.

7. Remove the warm plates from the oven.
8. Start with the cream of Jasmine rice. Pipe a nice dot at 2 o'clock with the half of the sachet. Just below the Jasmine rice you can put a dot of the kumquat gel, and next to it the kombu where the sizes of the dots are in order from large to small.
9. Remove the remaining bags from the pan of hot water. Start with the carrot puree, cut off the top of this and use one teaspoon per plate at 12 o'clock.
10. Cut the carrots open and place the carrots nicely next to and a little bit on top of each other just before the carrot puree.
11. Carefully cut open the lamb neck and use a spoon to take out the piece of lamb neck, place it at the bottom of the center of the plate. Using the tablespoon, take a generous scoop of gravy from the bag and pour this over the lamb neck.
12. Pout the oil over the lamb neck and through the gravy.
13. As a finishing touch, place the jasmine rice crisp on top of the lamb neck.

Course 5 Cheesecake – dark blue sticker

1. Remove the cheesecake from the aluminum container and place it on the plate.
2. Stir the vanille cream a bit so that it gets a bit looser.
3. Take a full spoon of the vanille cream and make a large dot with it on the plate.
4. Cut off a small tip from the piping bag with mandarin gel and add 1 dot per plate.
5. Spread the citrus and mint salad over the cheesecake so that the cheesecake is covered with citrus pieces along the entire length.
6. Tear the Sponge cake into smaller pieces using your hands and spread them over the citrus salad.
7. Divide the meringues also over the citrus salad in a playful way. Five pieces per plate.
8. To finish the dish, carefully place the tangerine chips on top of the cheesecake.