

VEGETERIAN 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 Tartare of beet - blue sticker

1. Remove all the lids from the trays.
2. Cut open the purple shiso and ponzu dressing and pour it into the container over the beetroot. Put the lid on and mix by shaking.
3. Spread the beetroot over the bottom of the plate. There are 5 pieces per person.
4. Cut the corner of the bag with cream of young goat cheese and spread it over the beetroot in dots.
5. Repeat with the gel of green apple.
6. Cut open the bag of apple brunoise and spread over the dish.
7. Spread the crisps over the dish.
8. Finish up with the two different types of lettuce.

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 Risotto – grey 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 risotto in the pan and add 80% of the bouillon. Keep the rest for later.
5. Stir the risotto regularly and as soon as you notice that the risotto is getting too dry add some extra bouillon.
6. Add the mascarpone and stir it into the risotto.
7. In between you can taste the grain, the bite should be soft, then the risotto is ready.
8. Keep stirring and tasting if the risotto is ready.
9. Once the grain is cooked and the risotto thickens a bit remove the pan from the heat.
10. Add the Parmesan cheese with raisins and stir through the risotto.
11. Remove the plates from the oven.
12. Finally, add the butter and let it slowly melt in the risotto while stirring.
13. Use a tablespoon to fill the center of the plate with the risotto.
14. Cut the corner out of the bag of orange gel. Drape this over the risotto.
15. Spread the orange pieces on top of this.
16. To finish the risotto, cut a small tip out of the oil bag and spread this over the risotto.

Course 4 Celeriac Lasagna – Black 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 lasagna in the oven and the timer on 4 minutes. Depending on the oven, the lasagna should be in the oven between 4 and 7 minutes. Check it before taking out of the oven.
5. Meanwhile, let the mushroom sauce warm in the pan with hot water.
6. Remove the lasagna from the oven and spread the pecorino cheese and chive mixture over it.

7. Put the lasagna back in the oven for 1 minute so that the cheese can warm up. The cheese does not have to be completely melted.
8. Remove the lasagna from the tray with a palette and place in the center of the plate.
9. Cut open the mushroom sauce and use a tablespoon to pour it next to the lasagna. Use about a tablespoon and a half per plate.
10. Cut a small tip from the oil bag and spread this on top of the lasagna.

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.