

SUMMER 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 Aguachile – purple sticker

1. Remove all the lids from the trays.
2. Cut a corner of the jalapeno dressing and divide it between the two trays of fish.
3. Grab a spoon and stir well.
4. Take the plates and place the fish in the center of the plate.
5. Stir the feta loose and spread over the fish.
6. Sprinkle the corn crumbles on top of the dish.
7. Using tweezers, place the radish slices in between. Divide this evenly so that each bite has the same flavor.
8. Finish the dish with the radish sprouts.

Course 2 Perfect egg – orange sticker

1. Take the eggs from the refrigerator one hour before serving.
2. Remove all the lids from the trays.
3. Bring a pan of water to boil. When the water boils, turn off the heat.
4. Place the trays with the eggs and cepes in the water for 3 minutes.
5. Grab the plates and lay out a tea towel for the trays to drain on.
6. When the timer has gone off, remove the trays from the water.
7. Using a spoon, scoop the cepes onto the plate.
8. Very carefully remove the egg from the tray and place on the cepes.
9. Sprinkle the chives over the egg.
10. Spread the crouton over the dish.
11. Pour the madras curry oil on top.
12. Cut open the bag of kaffir cream and squeeze it in a zigzag over the dish.

Course 3 Beet ravioli – yellow sticker

1. Make sure the oven is heated to 180°C.
2. Remove the lids from the trays.
3. Bring a pan of water to boil. When the water is boiling, turn off the heat.
4. Place the ravioli in the water and set a timer for 3 minutes.

5. For this dish, heat the plates. If you want to heat 2 plates, put both plates in the oven for about 2 minutes. Are there more plates? Then just stack the plates in the oven, only it will take a little longer for the plates to heat.
6. When 30 seconds have passed on the timer, place the cubed beets and edamame beans in the water with the ravioli.
7. Remove the plates from the oven. Caution! These are hot, use a tea towel or oven mitt.
8. When there is 1,5 minutes left on the timer, place the radicchio in the water as well.
9. Prepare a tea towel on which to drain the trays and ravioli, and when the timer has gone off, take everything out of the water. Caution! The components are hot.
10. Begin dressing the radicchio on the warm plates.
11. Take a spoon and drape the reduction of beet and balsamic around the radicchio
12. Cut open the bag of ravioli and place the ravioli in the center of the plate.
13. Stir the sauce in the bag well and pour over the ravioli.
14. Divide the edamame beans over the ravioli.
15. Then place the cubes of beet on top.
16. Drape the oil of wild garlic over the dish.
17. To finish the dish, place the leaves of sorrel on top.

Course 4 Veal cheek – pink sticker

1. Make sure the oven is heated to 180°C.
2. Remove the lids from the trays.
3. Bring a pan of water to boil. When the water is boiling, turn off the heat.
4. Place the veal cheek in the water and set the timer for 3 minutes.
5. When the timer goes off, add the tray of capuchin cream to the water. Set the timer again for 3 minutes.
6. When the 3 minutes have passed, put a frying pan on the stove and turn on the heat.
7. Prepare a tea towel on which to drain the trays and veal cheek, and when the timer has gone off, take everything out of the water. Caution! The components are hot.
8. For this dish, heat the plates. If you want to heat 2 plates, put both plates in the oven for about 2 minutes. Are there more plates? Then just stack the plates in the oven, only it will take a little longer for the plates to heat.
9. Put oil in the frying pan and put the broad bean in the pan to stew.
10. Remove the plates from the oven. Caution! These are hot, use a tea towel or oven mitt.
11. Next, toss the samphire with the broad beans in the pan. Keep the pan moving gently.
12. Take a spoon and stir well the caper cream. Divide the cream over the plates.
13. Take the palette and draw a line of the cream across the plate.
14. Cut open the bags containing the veal cheek.
15. Take a clean spoon and place the veal cheek in the center of the plate surrounded by the gravy. Do not be too sparing with the gravy.
16. Scoop out the broad beans and samphire and place on top of the meat.
17. Sprinkle the crispy potato over the dish.
18. With the tweezers, spread the capers around the meat.

19. Cut a small tip from the bag of kumquat and squeeze three small dots around the meat.
20. Pour the oil of chives into the gravy.
21. As finishing touch, place the cross of peas vertically on the dish.

Course 5 Millefeuille – dark blue sticker

1. Remove all the lids from the trays.
2. Take the plates and a clean spoon.
3. Place a small amount of crème Suisse on the plate.
4. Place a layer of puff pastry on top and press lightly.
5. Take a spoon and spread a scoop of rhubarb compote on the puff pastry.
6. Then another layer off puff pastry comes on top.
7. The next layer is made with the crème Suisse. Spread this well on the puff pastry. Try to build it as tightly as possible.
8. On top of the crème Suisse comes another layer of puff pastry topped with a layer of rhubarb compote.
9. Stir the tray of strawberries well.
10. Using the tweezers, place the strawberries on the rhubarb compote.
11. Take a small spoon and scoop a small dot of crème Suisse next to the millefeuille.
12. Finally, sprinkle the powdered sugar over the dessert.