

Tempting Flavours of Christmas

~ Classic Edition ~



Starter

Shrimp cocktail

Soup

Wild mushroom soup

Main course

Escalope with red wine and orange sauce

Roasted potatoes with fresh herbs

Stewed pears

Dessert

Granny's Christmas Pudding



Shrimp cocktail



15 minutes

Easy

0 – 5 euro pp

Ingredients for 4 pers.:

- 250 gr small shrimps
- 100 gr salad
- 8 cherry tomatoes
- ½ cucumber
- 1 avocado
- 2 limes
- 250 ml whipped cream (not sweetened and not whipped)
- Fresh basil
- Olive oil
- Salt and pepper

How to prepare it:

Most important (besides the taste of course) is the presentation. The different colored layers are really nice and it gives the dish an extra upgrade if you present it in a glass.

Start with a layer of green salad. Wash the cucumber and the tomatoes. Cut the cucumber into small thin slices and put them on top of the salad. Chop the tomatoes into quarters and add a layer of tomatoes on top of the salad and the cucumber. Sprinkle a bit of olive oil and some salt and pepper on top.

Grate the skin of the limes and squeeze out the juice of the limes.

Cut the avocado in half. Remove the seed and the skin. Put the avocado on your plate and cut thin long slices. Cut the slices in half and put a layer on top of the vegetables. Sprinkle a bit of lime juice on top to prevent the avocado from turning brown.

Put the shrimps in the glass on top of the avocado. Fill the glass to the edge.

Take a bowl to whip the cream in, add the cream and add some salt, pepper, grated lime (keep some on the side that you can use to garnish the dish) and the lime juice. Whip the cream. Put some of the cream on top of the cocktail, either with a spoon or a piping bag (the last will give a very nice effect to the dish).

Chop the basil and finish the cocktail by adding some basil and grated lime on top.



Wild mushroom soup



Ingredients for 3 liter:

- 150 gr mixed mushrooms
- 400 gr wild mushrooms
- 1 onion
- ½ red chili pepper
- Fresh parsley
- 1 clove of garlic
- Fresh thyme
- 50 ml crème fraîche
- 1.5 l mushroom broth
- Truffle oil
- Olive oil

How to prepare it:

Chop all the mushrooms, don't worry about the look, we'll mash them later on anyway. Peel the onion and chop it. Cut the chili pepper in half, remove the seeds and chop the chili pepper. Take the skin off the garlic and remove the root.

Put a big soup pan on the stove and add some olive oil. Once the oil is hot you can add the onion and the red pepper. Squeeze out the garlic. Fry all ingredients for a couple of minutes whilst stirring. Add the mushrooms and fry everything for about 10 minutes. In the meantime you can take the leaves of the thyme twigs. Add the thyme leaves to the mushrooms and keep stirring. Once the mushrooms are done you can add the mushroom broth. Stir again and heat up the stove. Once the soup is boiling put the lid on the pan and let the soup boil for 15 minutes.

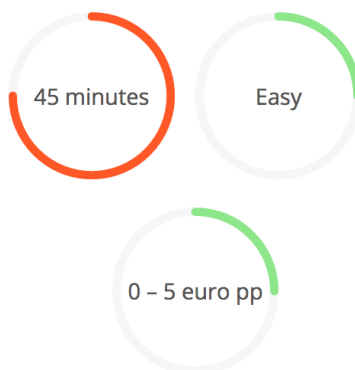
After 15 minutes; take the soup off the stove and use your standing food processor to mash the soup into a smooth mushroom soup. The best way is to mash everything directly in the pan but make sure you keep the food processor under the soup level, otherwise your kitchen will need some extra cleaning. Once the soup is completely smooth, add a sip of truffle oil. Mix everything once more.

The soup is ready, heat it up so it's hot enough to serve.

Chop some parsley. Put the soup into the service bowls. Add a bit of crème fraîche and some parsley.



Escalope with red wine and orange sauce



Ingredients for 4 pers.:

- 4 escalopes
- 500 ml red wine
- 1 orange
- 500 ml beef broth
- 100 ml cooking cream
- Fresh thyme
- Salt and pepper

How to prepare it:

Grate the skin of the orange and squeeze out the juice of the orange. Put the skin and the juice of the orange together with the wine and the beef broth into a pan. Remove the thyme leaves of the twigs and add them into the pan.

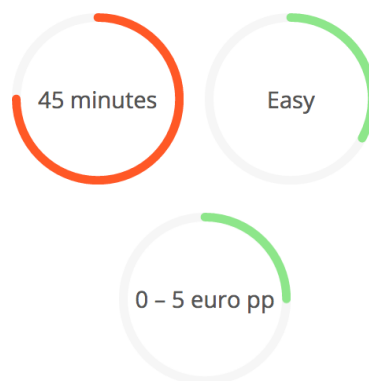
Put a frying pan on the stove and add some butter. Sprinkle some salt and pepper on top of the escalopes. Once the butter is melted and hot you can fry the escalopes for 3 minutes on both sides. Take the escalopes out of the pan and wrap them into thin foil. You need to reuse the frying pan so leave it onto the stove.

Sift the sauce to remove the orange grate and the thyme and add the sauce to the frying pan of that you used for the escalopes. Let the sauce boil and add the cooking cream. Stir well and taste the sauce, add (if needed) some salt and pepper.

Put the escalopes on the plates. Add some of the sauce and garnish with some thyme.



Roasted potatoes with fresh herbs



Ingredients for 4 pers.:

- 4 nice potatoes
- 1 garlic clove
- fresh thyme
- fresh parsley
- fresh rosemary
- powdered paprika
- sea salt
- olive oil

How to prepare it:

Heat up your oven to 200 degrees.

Start with prepping the olive oil, put approx. 100 ml olive oil in a small bowl and squeeze the garlic into the oil. Put this aside for now so the garlic can dissolve into the oil.

Wash the potatoes and dry them carefully. Make cuts across the width of each potato, 1mm to 2mm apart, all the way along. Slice about half of the way into the potatoes. Put them in an open bowl.

Chop the herbs and sprinkle them on top of the potatoes and into the cuts you've made. Sprinkle the olive oil and garlic on top of the potatoes and finally add some paprika powder.

Put the potatoes into the oven for 30 – 40 minutes depending on the size of the potatoes. Open the oven every 10 minutes to soften them a bit with the oil. Take some oil from the bowl and sprinkle that on top of the potatoes again.

Tip:

As a contrast to the taste it's nice to add a fresh and light crème fraîche spread. Chop a bit of fresh parsley and mix that with all the other ingredients for the sauce. Serve by putting a potato on all plates and add a bit of the spread on top while they are still warm.

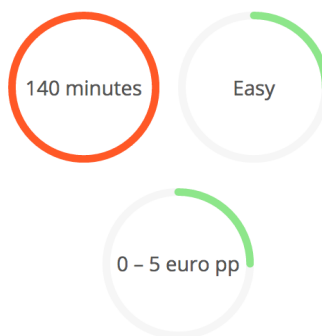


Ingredients for the sauce:

- 2 table spoons crème fraîche
- 1 table spoon of Greek yogurt
- Juice of ½ lemon
- fresh parsley
- salt and pepper



Stewed pears



Ingredients for 4 pers.:

- 8 Gieser Wildeman pears
- 2 oranges
- 2 cinnamon sticks
- 4 tablespoons of dark caster sugar
- 500 ml red wine

How to prepare it:

Peel off the skin of the pears but leave the core and the stalks. Take a big stewing pan that is big enough so that the pears can stand up straight next to each other. Put all the pears into the pan.

Grate the skin of one of the oranges. Add the skin to the pears. Squeeze the juice of the oranges and add the juice to the pan. Add the red wine, the caster sugar and the cinnamon sticks to the pears.

Put the pan on the stove and heat it up. Let the pears simmer for 2 hours.

Since the pears taste really well both cold as well as warm you can also prepare them a day before eating them.



Granny's Christmas Pudding



60 minutes

Easy

0 – 5 euro pp

Ingredients for 10-12 pers.:

- 1 lt milk
- 1 lt whipped cream (non-whipped)
- 12 sleeves of gelatin
- 12 table spoons sugar
- 1 can of pineapple

How to prepare it:

As a note to get started: normally I always vote for fresh ingredients but in this case a fresh pineapple just doesn't match with the gelatin. Therefore you should use pineapple from a can or you can blanch the pineapple before using it. The pudding really doesn't taste the way it should if you are using a fresh pineapple!

Put the gelatin in cold water and have it soak for a couple of minutes. Take a big pan to boil the milk with 6 table spoons of the sugar. Once it's boiling, take the pan off the stove. Add the gelatin, leave by leave, whilst stirring until they are dissolved.

Cool down the mixture until it looks like a fat and non-smooth mixture. To cool it down quickly you can put the pan in a bowl of ice-cold water and stir it once in a while. This can take up to approx. 30 minutes.

Whip the unwhipped cream together with 6 spoons of sugar until it's stiff. Cut the pineapple into small pieces.

Add the whipped cream and the pineapple pieces to the milk mixture and stir everything well. Put the pineapple mixture in a nice serving bowl and put it away in the fridge for at least 12 hours to make sure it's nice and stiff.

This pudding is ideally prepared the day before Christmas day.

