

Tempting Flavours of Christmas

~ Classic Edition 2017 ~



Appetizer

Steak tartare

Starter

Puff pastry with chicken ragout

Main course

Rollad Roast

Christmas salad with stewed pears

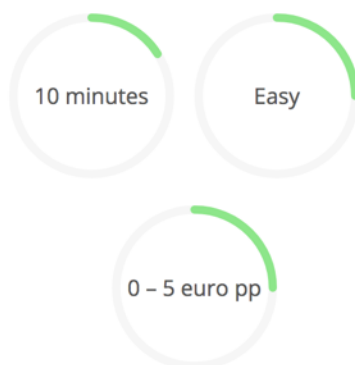
Potato gratin with truffle

Dessert

Chocolate-orange cakes



Steak Tartare



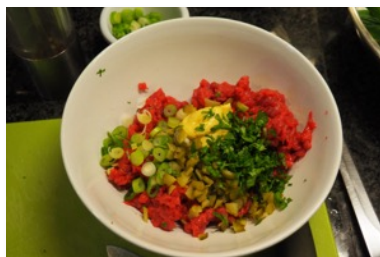
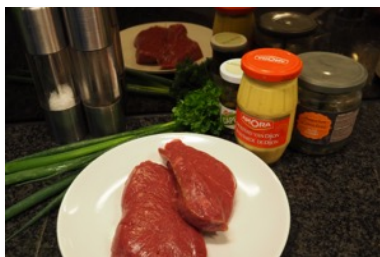
Ingredients for 8 starters:

- 150 gr steak
- 1 tablespoon of French mustard
- 1 spring onion
- 4 small pickles
- salt and pepper
- fresh parsley
- pine nuts

How to prepare it:

Cut the steak into really small pieces and trim and fine slice them. Put the chopped meat into a mixing bowl. Chop the spring onion into thin rings and chop the parsley. Fine slice the pickles as well. Put all the ingredients in the mixing bowl with the meat. Add a tablespoon of French mustard and a bit of salt and pepper. Stir well till a smooth mixture forms.

Use two small spoons to create small balls of the meat. Put these balls on top of a serving spoon. Sprinkle some parsley and pine nuts on top. Put them in the fridge until you are ready to serve them.



Puff pastry with chicken ragout



20 minutes

Easy

0 – 5 euro pp

Ingredients for 4 pers.:

- 200 gr chicken fillet
- ½ onion
- 1 spring onion
- fresh parsley
- 500 ml chicken broth
- 2 tablespoons of flour
- 4 puff pastry shells

How to prepare it:

Season the chicken with some salt and pepper. Put a small frying pan on the stove, melt a bit of butter and put the chicken fillets in the pan. Fry them on both sides for about 8 minutes.

In the meantime, you can prep the ragout. Chop the parsley. Peel the onion and fine slice the onion. Chop the spring onion into small rings. Cut the tomatoes in quarters. Get the chicken broth ready.

Put a sauce pan on the stove. Melt a bit of butter and add the onion. Fry the onion for 2 minutes. Add 2 table spoons of flour. Stir well till you get one big lump. Now you can start by adding the chicken broth. Keep on stirring and adding the broth so that you can remove all the lumps. Keep stirring till you have a smooth, soft sauce without lumps and approx.. 100 ml of the chicken broth left.

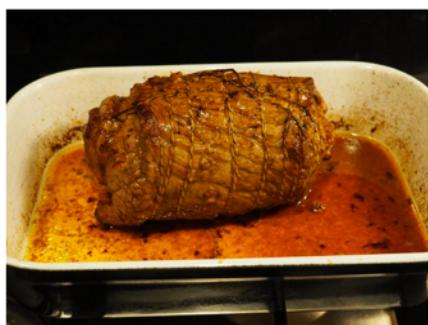
Turn down the stove.

Take the chicken fillets out of the pan and use two forks to pull off the meat. Add the pulled chicken and some of the parsley to the sauce, stir well and add some broth if needed. Let the ragout simmer for a moment.

Heat up the puff pastries as indicated on the cover. Remove the head and put the pastries on the serving plates. Poor a bit of the ragout into the pastries. Place the head back and sprinkle some parsley and spring onion on top of the ragout. Garnish with some tomatoes.



Rolled Roast



Ingredients for 4 pers.:

- 600 gr tenderloin
- 75 gr green olives
- 50 gr almonds
- 50 gr sundried tomatoes
- olive oil
- salt and pepper
- fresh parsley

How to prepare it:

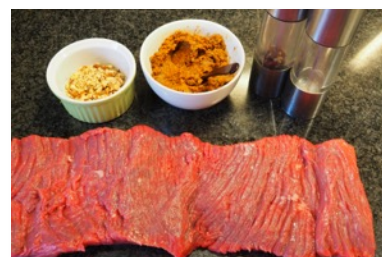
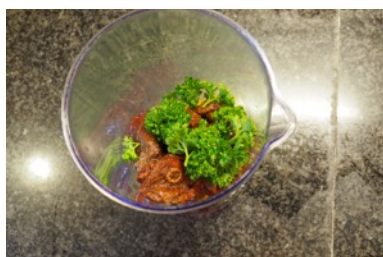
Pre-heat the oven to 200 degrees.

Drain down the fluid from the olives and put them in a jar that you use when using your blender. Cut the sundried tomatoes into smaller pieces and add them to the olives. Mash the mixture in your blender until it forms a nice and soft paste. Finally add some olive oil and blend it a bit more to make the paste smooth and creamy. Chop the almonds.

Put the tenderloin on a clean and dry spot on your counter top. Sprinkle a bit of salt and pepper on both sides. Use the sundried tomato paste to grease in one of the sides of the tenderloin. Sprinkle the almonds on top. Roll up the tenderloin and use some kitchen rope to tie it up.

Put a nice amount of butter in a pan and fry the rolled tenderloin on all sides for a couple of minutes. Put the tenderloin in an oven dish. Pour the baking fluids on top. Put the tenderloin in the oven for approx.. 30 minutes. Take it out every 10 minutes to baste the tenderloin.

Take the rolled roast out of the oven, remove the kitchen rope and cut the rolled roast into thin slices. The roast is best when it is still slightly red. Serve the roast with a bit of parsley and cooking fluids on top.



Christmas salad with stewed pears



15 minutes

Easy

0 – 5 euro pp

Ingredients for 4 pers.:

- 200 gr green lettuce
- 2 stewed pears
- 1 spring onion
- mixed cherry tomatoes
- soft goat cheese
- fresh walnuts
- olive oil
- salt and pepper

How to prepare it:

Put the salad in a serving bowl. Cut the stewed pears into thin slices. Chop the spring onion. Cut the tomatoes in quarters. Cut the goat cheese into thin slices. Chop the walnuts.

Add all the ingredients to the salad. Sprinkle the olive oil on top and finish off with a bit of salt and pepper.



Potato gratin with truffle



20 minutes

Easy

0 – 5 euro pp

Ingredients for 2 pers.:

- 3 large potatoes
- 125 ml cooking cream
- 1 clove of garlic
- 75 gr grated cheese
- 50 gr parmesan cheese
- 1 egg
- truffle oil
- pepper

How to prepare it:

Pre-heat your oven to 200 degrees. Start by greasing the baking dish (or dishes) with some butter.

Peel of the skin of the potatoes. Grate small flat leaves of the potatoes by using a mandolin or a very sharp knife.

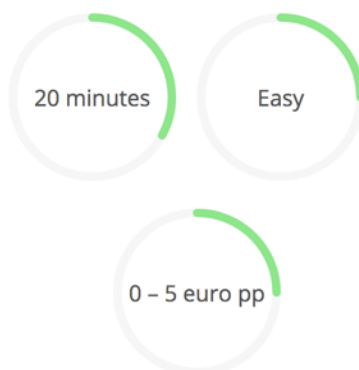
Take a mixing bowl, add the egg, the cooking cream and a big sip of truffle oil. Peel the skin of the garlic, cut the garlic in half and take out the root. Squeeze the garlic into the bowl. Add the grated cheese and a decent amount of pepper. Stir well.

Now we start building the gratin. Start by covering the bottom of the baking dish(es) with a layer of potato leaves. It doesn't need to be perfect but make sure that there are no real gaps. Once you've finished the first layer, poor a bit of the egg mix on top, now you add the second layer of potato leaves and a bit of cheese mix. Repeat this for about 2 times and make sure you end with the cheese. Finalize the dish by adding some parmesan cheese on top.

Cover the dishes with some aluminum foil. De dish needs to bake in the oven for about 50 minutes. After 30 minutes, you can take away the foil so that the top of the gratin can become crispy and golden brown.



Chocolate-orange cakes



Ingredients for 4 pers.:

- 🌿 175 gr of dark chocolate
- 🌿 25 gr butter
- 🌿 25 gr flour
- 🌿 75 gr sugar
- 🌿 1 bag of vanilla sugar
- 🌿 2 eggs
- 🌿 skin of 1 orange
- 🌿 4 twigs of fresh mint
- 🌿 250 gr of frozen summerfruits

How to prepare it:

Heat up the oven to 200 degrees. Make sure your butter is at room-temperature. Put a pan filled with water on the stove and melt the chocolate au-bain-marie. Stir the chocolate a couple of times while it's melting.

In the meantime grate the skin of the orange. Take off the small flower at the top of the mint twigs for decoration. Chop the rest of the mint leaves.

Grease your baking dish with some butter. To prevent that the cakes will stick to the baking dish you can sprinkle some flour in your baking dish. You can also cut out small rounds of baking paper and put them on the bottom of the baking dish. Put the dish in the oven so it can pre-heat.

Stir your chocolate again and once it's melted completely you can take it off the stove and let it cool down a bit whilst making the rest of the mixture.

Put the sugar and butter in your food processor or in a bowl and mix everything until you get a soft, shiny, crumbly mixture. Add the eggs, one at a time, and keep mixing. Add the orange grates and the chopped mint (keep a bit on the side to garnish). Finally add the flour to the mixture.

Now you can add the melted chocolate to the mixture (don't do this in the food processor). You'll notice that the mixture will become quite thick. Once it's all stirred well, you can pour it into the pre-heated and greased baking dish (watch-it as the baking dish is very hot).

Bake the cakes for 10 min on 200 degrees.

After 10 minutes you can get the cakes out of the oven. The easiest way to get them out of the baking dish is to put them upside down on a board. Carefully put the cakes on your serving dish, add some hot fruit and garnish with the mint leaves and some chopped mint and orange.



Now you are ready to serve! Enjoy and don't forget to slowly cut open the cake; this is the best moment!

