

Tempting Flavours of Christmas

~ Veggie Edition 2017 ~



Appetizer

Eggplant bruschetta

Starter

Ravioli with mushrooms and truffle

Soup

Grilled pepper-tomato soup

Main Course

A vegetarian surprise

Tomato Tartare

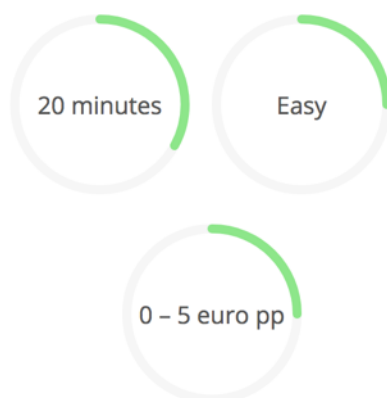
Oven-baked potatoes

Dessert

Grilled pineapple with homemade ice-cream



Eggplant bruschetta



Ingredients for 1 ciabatta.:

- 1 ciabatta
- 1 clove of garlic
- olive oil
- ½ eggplant
- 50 gr ricotta cheese
- fresh parsley
- sundried tomatoes
- salt and pepper

How to prepare it:

Start by baking the bread in the oven based on the instructions of the package. Have it cool down and once it's cold enough cut it into nice slim slices. Put the slices on a griddle.

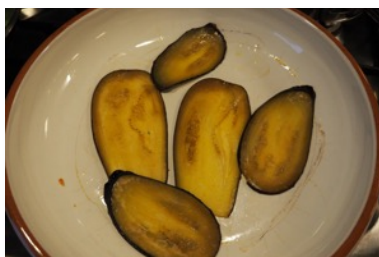
Put some olive oil in a small bowl, add crushed garlic of ½ garlic clove and set it aside so that the garlic can really get into the olive oil. I always take out the middle part of the garlic (the root) since your body cannot process it, what leads to some of the smell the next day.

Now cut the eggplant into very thin slices (I use the mandolin for this) and use a bit of the garlic oil to grease them. Sprinkle some salt and pepper on top and put the eggplant in the grill for 10 minutes.

Use the remaining oil with garlic to grease the bread slices, make sure that you cover all of them and put them under the grill for about 2 minutes until they have a very nice light brown glance, they should be somewhat soft on the bottom and nice and crispy on the top. Be careful that you don't grill the bread to long, they turn black in a blink of an eye.

Cut the slices of eggplant into small, bite size pieces and cut the sundried tomatoes into small pieces as well. Chop the parsley.

Now it is time to build the bruschetta. Place a bit of ricotta on each piece of bread. Put a bit of the eggplant on top and place a couple of sundried tomato pieces over the eggplant. Finish off with some parsley, salt and pepper.



Ravioli with mushrooms and truffle



Ingredients for 12 raviolis.:



i Dough:

- 200 gr fresh pasta flour
- 2 eggs
- salt
- 1.5 liter of mushroom broth

i Filling:

- 150 gr mixed mushrooms
- chili flakes
- fresh thyme
- truffle oil
- olive oil
- salt and pepper

i Sauce:

- 2 wild mushrooms
- truffle oil
- olive oil
- fresh sage

How to prepare it:

Put the flour, the eggs and a dash of salt together in the food processor and let it run. The dough will come together in one ball, as soon as that is the case it's ready.

Put the dough in the fridge and start with preparing the filling.

Chop the mushrooms. Keep 2 of them separate and cut them a bit bigger. Put a small pan on the stove and add some oil. Once the oil is hot you can add the mushrooms. Add a decent amount of chili and put the thyme twigs in the pan as well. Turn on the heat and fry the mushrooms for 5 minutes. Add a sip of truffle oil and fry the mushrooms for another 2 minutes.

Put some flour on a clean spot on your dresser. Roll out the dough and keep two long pieces, take these through the lasagna settings (3 times) of your pasta machine. Make sure they are wide enough to create the ravioli's from. I have a ravioli's shaper that allows me to create 12 ravioli's at once (TIP) this is really convenient and if you plan to make ravioli's more often I would really advice you to get one of these.

Add some flour on your ravioli shaper and roll out the first piece on top of the ravioli shaper, make sure all sides are well covered. Fill up the dough (in the holes) with the mushroom-mixture. Once they are all filled, you put the second pasta sheet on top. Use your rolling pin to strongly press the two pasta sheets together. Make sure all edges are sticking together. Carefully take out the ravioli's.

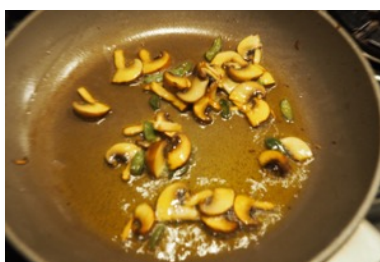


Put a pan with the mushroom broth on the stove, once the broth is boiling you add some oil and salt. Add the ravioli's carefully, they need to cook for about 5 – 6 minutes.

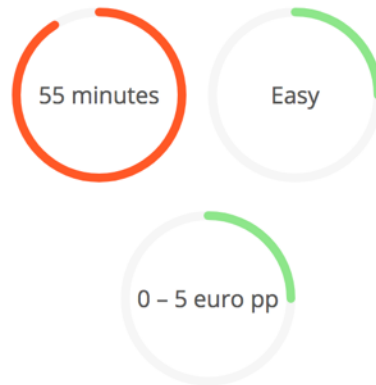
Put a saucepan on the stove as well and add a sip of olive oil. Once the oil is hot you can add the wild mushroom and some leaves of sage. Heat up the oil and fry the mushrooms and sage for a couple of minutes, add a bit of truffle oil. Take them off the stove when the sage leaves are crispy.

Take the ravioli's one by one out of the pan and put them on a plate, pour a bit of the sage/ mushroom sauce oil on top.

Ready to serve!



Grilled pepper-tomato soup



Ingredients for 3 liter soup.:

- 4 pointed peppers
- 5 large tomatoes
- 1 clove of garlic
- 2 liters of vegetable broth
- 1 onion
- fresh thyme
- fresh parsley
- 2 spring onions
- ricotta cheese
- pine nuts
- olive oil
- pepper

How to prepare it:

Put the pointed peppers in an oven dish and pour some olive oil on top. Put them in the grill for 20 minutes. Take them out of the grill, turn the pepper and add the tomatoes to the oven dish. Pour some extra olive oil on top and squeeze out the garlic on top of the tomatoes and peppers. Put the dish back into the grill for 15 minutes.

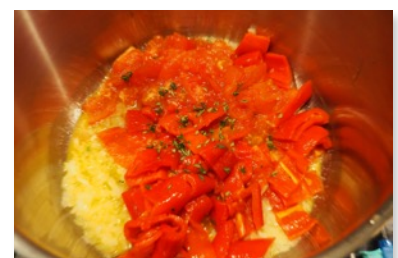
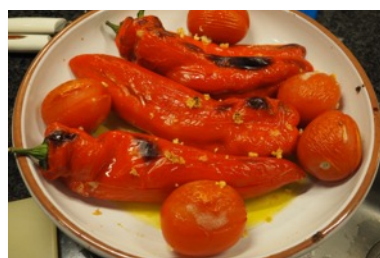
Take the dish out of the oven and have it cool down. Use the time in between to chop the onion, the thyme, the parsley and the spring onions. Put a small pan on the stove to fry the pine nuts. Keep your eye on them so that they do not burn.

Once the peppers and tomatoes are cooled down you can peel them. Remove the skin and remove the seeds of the pepper as well. Cut them into smaller pieces.

Put a big soup pan on the stove. Pour the oil with garlic from the oven dish into the pan and turn up the heat. Once the oil is hot, add the onion and fry it for 2 minutes. Now you can add the peppers, tomatoes, parsley and the thyme. Fry everything for 5 minutes and add the vegetable broth. Make sure the soup starts boiling and let it simmer for 15 minutes.

Now you can use your standing food processor to mash the soup. Make sure all pieces are gone and add a bit of pepper if needed.

Serve the soup with a bit of ricotta, some pine nuts and spring onions.



A vegetarian surprise



25 minutes

Easy

0 – 5 euro pp

Ingredients for 4 pers.:

- 4 pieces of puff pastry
- 250 gr wild mushrooms
- 200 gr fresh spinach
- 1 clove of garlic
- 6 sundried tomatoes
- olive oil
- pine nuts
- 100 gr feta cheese
- 1 egg

How to prepare it:

Pre-heat your oven to 220 degrees.

Cut the mushrooms into quarters. Cut the sundried tomatoes into smaller pieces as well and chop the spinach. Peel the garlic, cut it in half and remove the root.

Put a frying pan on the stove, add some olive oil. Once the oil is hot, add the garlic and the mushrooms. Fry the mushrooms for 5 minutes. Now you can add the spinach, let the spinach shrink before adding the pine nuts and the sundried tomatoes. Fry for another couple of minutes.

Put the pieces of puff pastry and lie them down on a dry and clean piece of your counter top. Put a bit of the mixture in the middle of each piece of the pastry. Sprinkle some feta on top and fold the puff pastry till you have a small bag.

Put the bags into a greased oven dish. Use the yolk of the egg to grease the edges of the bags. Put the bags into the oven for 12 minutes.

You are ready to serve these little giftbags!



Tomato Tartare



20 minutes

Easy

0 – 5 euro pp

Ingredients for 4 pers.:

- 250 gr tomatoes (all different kinds/colors)
- spring onions
- pine nuts
- 1 clove of garlic
- chives
- fresh basil
- fresh parsley
- fresh mint
- ½ lemon
- salt and pepper
- olive oil

How to prepare it:

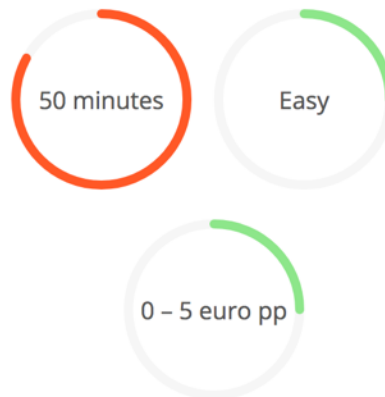
Put the herbs (chives, basil, parsley and mint) in a bowl for your food processor, add the juice of the lemon. Peel the garlic, remove the root and squeeze out the garlic. Add the garlic to the herbs. Add a bit of olive oil, salt and pepper as well. Mash everything until you have a nice, smooth green sauce.

Cut the tomatoes in half, remove the seeds and chop the tomatoes. Put them into a mixing bowl. Chop the spring onions and add them to the tomatoes. Add a bit of salt, pepper and olive oil and stir well.

Use a cooking ring to present the tartare. Make a nice round of the tomato mixture and use a spoon to add some of the herbal sauce. Sprinkle a bit of sauce on top of the tartare, add a couple of pine nuts on top and finish off with a nice basil leaf.



Oven-baked potatoes



Ingredients for 4 pers.:

- 750 gr small potatoes
- 1 clove of garlic
- fresh thyme
- fresh sage
- fresh rosemary
- sea salt
- olive oil

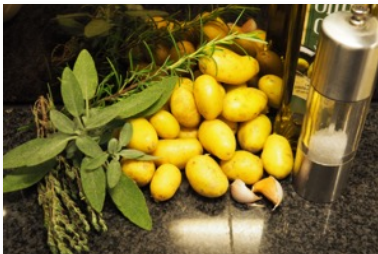
How to prepare it:

Pre-heat your oven to 220 degrees

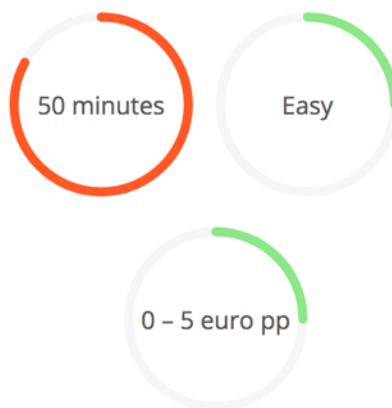
Start with prepping the oil, put a nice sip of olive oil in a bowl and squeeze the garlic in the oil. Chop the herbs and add them to the oil as well. Put it aside so that the herbs and garlic can get into the oil.

Wash the potatoes and put them into an oven dish. Pour the oil on top and stir well. Sprinkle a bit of salt on top.

Put the potatoes into the oven for 40 minutes but stir after 20.



Grilled pineapple with homemade ice-cream



Ingredients for 4 pers.:

- 1 pineapple
- 250 ml full milk
- 250 ml whip cream
- 4 eggs
- 75 gr sugar
- 1 lemon
- fresh mint
- 4 raspberries

How to prepare it:

Making ice cream at home is easy with an ice cream machine but it is not necessary, I'll explain how you can make ice without the machine as well.

Start by heating up the milk au bain-marie. Make sure the milk doesn't boil. In the meantime, you can split the eggs and put the yolk in a mixing bowl. Add the sugar and stir well. Add the yolk mixture to the milk and heat it up. Keep stirring until you notice that the yolk starts to bind. Keep stirring and take the mixture off the stove once the yolk is dense enough. Put the mixture in the fridge to cool down.

Whip the whip cream until it is nice and thick but not completely stiff. Mix the whipped cream with the yolk mixture.

Chop the mint and grate the lemon skin of the lemon. Chop the lemon skin as well. Add both the mint as well as the lemon zest to the ice cream mixture and stir well.

Put the mixture in the ice cream machine and let it run for 40 min.

As said, you can also make ice cream without a machine, in that case you can put the mixture in a flat dish for the freezer. Put the mixture in the fridge for approx. 3 hours, stir every 30 minutes.

Now that the ice machine is running, we can prep the pine apple. Remove the skin and the middle of the pine apple. Cut the pieces into thin slices. Put a grilling pan on the stove. Grill the pine apple on both sides till it is nice and warm and has a nice grilling structure.

Put, once the ice cream is ready a small bowl of ice on the plates, add 2 warm pieces of pine apple. Garnish with a piece of raspberry and a leaf of mint.

