



# Culinary Team

*The Netherlands*

SMALL COUNTRY - WORLDWIDE REACH



Culinary World Cup Luxembourg 2022





SMALL COUNTRY  
**WORLDWIDE  
REACH**



## Introduction

We are very happy that, after several years of absence, Culinary Team The Netherlands is finally able to compete again in the Culinary World Cup.

Times have been difficult, but our team managed to stick together and the past year we were able to get together and train in the kitchen. We have also welcomed new members to our team who are very ambitious to compete at the highest level.

During this World Cup we will show our Dutch heritage through different dishes. I am looking forward to let the jury experience this special Dutch taste and heritage.

As president of the Gastronomisch Gilde, I am very proud that our team will be competing at the highest level of the World Chef competition and that we are able to meet again in Luxembourg.

Hans Everse  
President Gastronomisch Gilde





# TEAMMEMBERS



## Culinary Team

*The Netherlands*



**Dennis van den Beld**  
Kitchenchef/Pastry Chef  
Hotel Landgoed Het Roode Koper



**Tom Lamers**  
Chef  
Restaurant Het Koetshuis



**Davy Roord**  
Chef  
Restaurant Dorset



**Waldrik Kremer**  
Team Manager  
Sogno Catering



**Alfred van Dijk**  
Teamchef  
Restaurant Het Oude Dykhuys



**Bert van Manen**  
Team Manager  
Chef-consulting



**Marco van der Wijngaard**  
Chef  
Restaurant 't Amsterdammertje



**Sebastiaan Pals**  
Chef/pastry  
Restaurant De Librije



**Ruben van Zanten**  
Chef  
Restaurant Élevé







# CHEFS



# TABLE







RECIPES FOR 12 PEOPLE / PLACE SETTINGS

## Dutch farmer's butter mixed with Dutch honey and Flevopolder garlic, enriched with an oil of leek and fermented garlic cream

- 2-honey garlic butter (honey board mold)
- dots of black garlic in cream
- leek oil
- garlic flower
- seawater bread from Zeeland

### Honey-garlic butter

- 180 grams of garlic cloves
- 100 grams of honey

1. Blanch the garlic, caramelize and then beat with the honey until smooth

### Dots of black garlic in cream

- 250 grams of butter
- 5 grams fine salt
- 3 grams garlic pulp (mixture of 5 grams grated garlic and 5 grams oil)
- 60 grams garlic honey puree

1. Whipping all together lightly and then spread it in the mould

- 1 pack of black garlic

1. Turn the black garlic into a paste and then a few dots on the butter

### Leek oil

- 2 pieces of green leek

1. Cover only the green of the leek with oil in a blender and spin until smooth, then sieve through a thin cloth to collect the green oil

### Garlic flower tops

1. Store the flowers in a container with wet paper, place a garlic flower top on each black garlic dot

## Dip of smoked farmer's yogurt with Dutch leek oil and pickled fennel slices

### Smoked yogurt

- 250 ml yogurt
- 4 grams of xantana
- 15 grams of smoked oil
- 40 ml water
- 5 grams of salt
- a pinch of pepper
- a pinch of citric acid

1. Blend all ingredients with an immersion blender

### Leek oil

- 2 pieces of green leek

1. Cover the green of the leek with oil in a blender and spin smooth, then catch green oil through a hair net

### Leek rings

- 1 piece of white leek

1. Cut thin rings and then loosen rings and place them on the dip

### Bronze fennel tops

1. Pick tops and store them in a container with wet paper







RECIPES FOR 12 PEOPLE/PLACE SETTINGS

## Sole langoustine, prawn crackers, seaweed, moai caviar and sambal

### Smoked yogurt

#### Small sole roll

- 2 small soles
- 6 langoustines
- pepper and salt
- 1 lime
- 2 Nori sheets
- 2 egg whites
- 2 sheets of prawn crackers
- frying oil

1. Peel the langoustines and cut into tartar. Mix with lime zest, pepper and salt
2. Cut a nori sheet into strips of 3 ½ to 4 cm and place them on shrink wrap. Pipe a strip of the tartare on top and roll into a roll of 1 cm thick. Freeze in the chiller
3. Fillet the sole, crush it slightly and cut it lengthwise into thirds. Place side by side on shrink wrap. Sprinkle lightly with salt and pepper. Now put the roll of the langoustine in it and roll up tightly
4. Freeze to portion later per two people in pieces of 5 cm.
5. Bread at the last minute by rolling the egg white, then through the blended prawn crackers and frying at 180°C
6. Then cut into 2 pieces with a sharp saw blade

### Algae pearls

#### (Koppert Cress moai caviar):

1. Remove the pearls from the liquid, dry them and place them in the sambal gel on the cut side of the fried sole and langoustine rouleau

### Gel of sambal vinegar

- 100 grams of water
- 100 grams of sambal vinegar
- 2.2 grams of agar agar
- salt

1. Boil everything together, cool down, then turn smooth to use a piping bag to pipe the gel on the open side of the baked rouleau a little bit of the gel and then garnish with the algae pearls





# Pork cheek



RECIPES FOR 12 PEOPLE/PLACE SETTINGS

## Pork cheek, beetroot jelly, green asparagus tip, onion cream, truffle potato and sweet potato chips, Vadouvan gravy

### Pork cheek quenelle

- 400 grams of brined pork cheek, brined with color salt
- 1 bottle of beer
- 500 ml veal gravy
- pepper
- 12 grams agar agar

1. Cook the pork cheek together with the beer and the veal gravy in the pressure cooker and clean after cooking
2. Pick the meat and mix with agar agar, heat briefly and season to taste
3. Fill a quenelle mat with this and freeze it
4. Dip the frozen quenelles in the beetroot jelly

### Beetroot jelly

- 2 dl beetroot juice
- 25 grams of vinegar
- 25 grams of sugar
- 2 grams of kappa

1. Make a jelly from the above ingredients

### Onion cream

- 200 grams roasted onion
- 1 dl chicken stock
- 40 grams of butter
- xantana
- pepper and salt

1. Chop the onion and cook with the stock, butter and a little bit of salt and pepper
2. Then smooth in the thermo blender and bind slightly with xantana
3. Place in a piping bag to put on the quenelles later

### Truffle potato and sweet potato chips

- 1 sweet potato
- 2 truffle potatoes

1. Cut thin slices of both potato varieties, cut them out with a small round skewer and blanch them separately
2. Blanch the potato slices
3. Then fry at a low temperature, 120°C until crispy. Salt them and serve on top of the quenelle

### Green asparagus tips

- 8 green asparagus tips

1. Cut slices from the asparagus which are divided over 2 spoons per asparagus
2. Split the top lengthwise and blanch
3. The slices come raw under the quenelles and the tip warmly pressed into the onion cream
4. Then again a little cream with the potato chips and a sprig of thyme

### Vadouvan Jus

- 500 ml liquid of the pork cheek stew
- 20 grams of Vadouvan herbs
- shallot
- garlic

1. As a gravy a vadouvan gravy made from the stews' liquid
2. Set up the liquid with the vadouvan, shallot and garlic. Serve under the quenelle





# Vegan Pani puri



RECIPES FOR 12 PEOPLE/PLACE SETTINGS

## Vegan pani puri, filled with vegan cashew cheese, chickpeas, lentils, hummes, truffle and porcini mushrooms powder

### Pani puri dough

- 120 grams of semolina
- 60 grams of flour
- 5 grams baking powder
- Salt
- 60 grams of water
- sunflower oil

1. Mix all dry ingredients
2. Then add the water and knead a nice smooth dough. Knead until the dough starts to form gluten
3. Let rest for half an hour. Then roll out and let it rest again under a damp cloth
4. Cut out circles and then fry in hot oil one by one. Spoon oil over it while frying so that it puffs evenly. Then save on kitchen paper

**Tip:** Just before finishing, cut open the dough pad to fill with the other ingredients, dust with porcini mushrooms powder and salt







*Kingfish  
Tartare*

RECIPES FOR 12 PEOPLE/PLACE SETTINGS

## Kingfish tartare with lime, wasabi mayonnaise, soy gel and savory chatter

### Savoury 'kletskop' (chatter)

- 250 grams of sugar
- 100 grams of flour
- 50 grams of water
- 105 grams of butter
- 1 tablespoon sambal
- 1.5 tablespoon black sesame
- salt

1. Mix all dry ingredients
2. Melt the butter. Add the water and the melted butter along with the sambal and sesame seeds. Stir well with a whisk. Let it rest.
3. Spread on a baking mat afterwards. Bake until golden brown in a preheated oven at 180°C
4. Remove from oven to cool slightly. Then turn the baking mat over on a baking paper and separate from the baking mat. Cut into rectangular pieces to shape over a round bar.

### Kingfish tartare

- 200 grams sliced kingfish fillet
- 1 lemon (zest and juice)
- pepper and salt
- algae powder with salt

1. Prepare the tartare and then roll it thinly in foil

2. Freeze and roll out of the foil when frozen. Dust with the algae powder. Portion and put the tartare in the 'kletskop' if everything is ready to serve
3. Garnish with wasabi mayonnaise, soy gel, borage, venne cress and lemon zest

### Wasabi mayonnaise

- ½ tube wasabi
- 15 grams egg yolk
- splash of vinegar
- 1.5 dl sunflower oil
- natural dye green
- pepper and salt

1. Make a mayonnaise of all ingredients and put in a spray bottle

- Soy gel
- 50 grams of soy
- 150 grams of water
- 2.2 grams agar agar

1. Boil all ingredients together, cool and whisk until smooth. Place in a spray bottle or piping bag
2. For garnish 1 extra lemon, borage and venne cress







**Tartelette**  
filled with celery salad and  
oyster structures

**Rouleaux of sole**  
filled with soybean  
and pak choi

**Mousse of piccalilli**  
with crispy cheese and cream  
of pickles

**Marinated salmon**  
with horseradish, tomato and  
green asparagus

*Festive starters - Mirror*

RECIPES FOR 12 PEOPLE/PLACE SETTINGS





**Cheesecake in half taco rolls, small pastille of piccalilli, small slice of mini cucumber, diced eel and piccalilli garnish**

**Cheesecake**

- 100 grams of protein
- 80 grams of flour
- 80 grams of spinning sugar
- 60 grams of cheese powder
- 80 grams of butter

1. Whip the flour, spinning sugar and cheese powder vigorously for 10 seconds in the blender.
2. Then mix all ingredients into a smooth batter
3. Spread on a silicone baking mat
4. Bake in an oven at 175 degrees for 10 minutes with 0% moisture and 3 stripes fan
5. Remove from oven and plug immediately with plug venne cress

**Piccalilli bullet**

- 300 grams of twisted piccalilli
- 150 grams of whipped cream
- 4 sheets of gelatin (8 grams)

1. Heat 150 grams of the twisted piccalilli and dissolve the soaked gelatin in it
2. Mix again with the other 150 grams of piccalilli
3. Make family with the cream and piccalilli and pipe into small marble mats

**Piccalilli dip**

- 200 grams of twisted piccalilli
- 300 grams of water
- 25 grams of vegetables

1. Bring all ingredients to the boil while stirring

**Sweet and sour pickle**

- 2 pickles

1. Cut gherkin into tight strips.
2. Stick out with plug 2 from small plug box

**Cream of pickle**

- 130 grams of grapeseed oil
- 40 grams of water
- 110 grams of cream
- 2.5 grams of salt
- 100 grams of milk
- 3.5 grams of xantana
- 4 thick gherkins
- drop of food coloring

1. Mix grape seed oil, water, cream, milk, salt and the gherkins well
2. Then add the xantana and also turn it around
3. Clear in a piping bag

**Sweet and Sour**

- 125 grams of water
- 125 grams of sugar
- 125 grams of vinegar
- 125 grams of white wine
- 1 stalk of lemongrass
- ½ red pepper
- ½ ginger
- 5 crushed peppercorns
- 2 sprigs of thyme
- 2 sprigs of rosemary
- 2 leaf laurel

1. Bring all ingredients to the boil and let it steep for 20 minutes

**Sweet and Sour cauliflower**

- ¼ Cauliflower
- Sweet and Sour

1. Make small florets from the cauliflower
2. Boil with sweet and sour and cool in it

**Sweet and sour mini carrot**

- 1 mini carrot
- Sweet and Sour

1. Peel the carrots nicely round and cut into mini slices
2. Stick out with small mini plug
3. Boil up with sweet and sour

1. Small tartelette of brique tortilla spread on the bottom to prevent it from becoming soggy, small ball of oyster mousse dipped in parsley, a small dollop of oyster emulsion and parsley emulsion on top

**Oyster mousse**

- 75 grams of Gillardau oyster
- 5 grams of leaf gelatin
- 75 grams of crème fraiche
- 225 grams of whipped cream
- 1 lemon juice
- 1 Pinch of salt

1. Finely mince the oyster with the crème frache
2. Warm up a little bit of oyster liquid and dissolve-soaked gelatin in it
3. Making family with the whipped cream
4. Season with lemon juice and salt
5. Spray into ball mats and freeze

**Tartlet**

- brique dough
- olive oil

1. Smear Brique with olive oil
2. Stick out with plug: 6
3. Place in tartelette container and bake under pressure
4. About 12 minutes 150°C

**Tortilla slices**

- 3 slices of tortilla sheets
- Olive oil

1. Paste tortillas with oil
2. Stick out with plug 2 and plug 1
3. Bake under pressure 175°C 10 minutes

**Oyster emulsion**

- 100 grams of protein
- 100 grams of yogurt
- 400 grams of oil
- 1 gilerdau oyster.

1. Mix yogurt with egg whites.
2. Mount with oil
3. Add oyster and season with salt

**Green herb emulsion**

- 100 grams of protein
- 100 grams of yogurt
- 400 grams of green herb oil

4. Mix yogurt with egg whites.
5. Mount with oil
6. Season with salt





Salad celery oyster

- 4 gillardaue oysters
- 2 stalks celery
- oyster emulsion
- pepper
- salt
- granny smith apple
- chives

1. Open the oyster and cut it finely
2. Cutting and blanching celery in Brunei
3. Making Brunei Granny Smith
4. Make salad with the ingredients.

Brique stars

1. Sheet brique
2. Make nice tight stars from the brique with the help of a brush.Place them on a silicone baking mat and place a mat on top so that they remain flat and do not blow away.
3. Bake them at 150 degrees for 10 minutes.

Green dip coulis

- 1 bunch flat-leaf parsley
- 25 grams of vegetables

1. Boil the parsley leaves in water and mix with a little water.
2. Provide 500 grams of moisture and tie this off with the vegital
3. Dipping oyster balls

1. Salmon round cut with cream of horseradish, nori on the outside, Tomberry tomato asparagus tip, pea dash, small round biscuit.

Brine bath

- 250 grams of colorozzo salt
- 250 grams of white caster sugar
- 1000 grams of water

1. Boil and cool all ingredients

Horseradish cream

- 130 grams of grapeseed oil
- 40 grams of water
- 110 grams of cream
- 2.5 grams of salt
- 100 grams of milk
- 3.5 grams of xantana
- horseradish puree

1. Mix grape seed oil, water, cream, milk, salt and horseradish well.
2. Then add the xantana and also turn it around. Clearing in piping bag

Tortilla slices

- 3 slices of tortilla sheets
- olive oil

1. Paste tortillas with oil
2. Stick out with plug 2 and plug 1
3. Bake under pressure 175 degrees 10 minutes.

Asparagus tip

- asparagus tips
- water
- salt

1. Blanch and cut asparagus

Rouleaux of sole filled with soybean and pak choi

Farce slip tongue

- 250 grams of slip sole parures
- 100 grams of breadcrumbs/panko
- 100 grams of cream
- 2.5 grams of salt
- 75 grams of protein

1. Cut fish into small pieces.
2. Grinding fish in the robot section
3. Add cream while spinning.
4. Add the panade in small pieces.
5. Then add the egg white.

Slip tongue pill

- slip tongue farce
- soybeans
- blanched pak choi

1. Provide 2 layers of pulling foil on the workbench and spray a tight pill of slip tongue on it
2. Press the soybeans in it
3. Roll this up tightly and freeze
4. Roll this in the bok choy leaves

Rouleau slip sole

- pill from the slip tongue
- paste sole fillet
- salt pepper

1. Provide 2 layers of tensile foil on the workbench and place the tongue slices there with the skin side down (i.e. with the bone side up)
2. Place the pill in the middle and roll it up super tight
3. Cook in the oven with 52 degrees steam and 50 degrees core.

Sauce

- horseradish emulsion for salmon
- oyster emulsion with sliced celery garnish and herbs for sole

Salad bowl

Amounts of ingredients

- hearts of lettuce
- frisee
- celery slice
- radish
- croutons
- green asparagus tips
- red chicory

Festive starters - Mirror





# Pommes Duchesse



RECIPES FOR 12 PEOPLE/PLACE SETTINGS

**Pommes Duchesse filled with a spicy Dutch carrot stew. In addition, preparations of fennel with crispy Dutch carrot and ice cream of coconut with peanut. With a vegan spice gravy and a green oil from Dutch leeks**

## Pommes duchesse trays

- 400 grams peeled potatoes
- 4 grams of salt
- 2 sprigs of thyme
- 2 bay leaves

1. Cook the potatoes vacuumed in the steam oven and then allow to evaporate
2. Pass the potatoes through a sieve.

finish 'batter'; 1 recipe is for 16!!!

- 250 grams sieved potato
- 10 grams nutritional yeast
- 10 grams vegan parmesan
- 25 grams plant butter
- 25 grams chickpea liquid
- 10 grams cornflour

1. Mix all the above ingredients together in Kitchenaid to a smooth batter
2. Then pipe the batter into ramekins and bake them in a preheated oven at 175°C until golden brown. If the dish is allowed, you can fry the trays.

## Carrot cream (with spice oil)

- 500 grams of carrots
- 100 grams of Rendang oil
- 10 grams of xantana
- pepper
- salt

1. Boil the carrots until done and smooth/cream with the other ingredients to taste

## Sweet and sour curry gel

- 500 ml sweet and sour
- 20 grams curry
- 7 grams of agar
- 3 grams of citrus

1. Boil the sweet and sour with all the other ingredients, let it cool down completely and then puree it smooth, sieve it and fill a spray bottle with it





**Spicy Dutch carrot stew**

- 2 stalks lemongrass
- 50 grams laos
- 8 grams curry
- 5 grams cumin (djinten)
- 5 grams of cinnamon powder
- 1 red pepper
- 0.5 bunch coriander
- 5 grams ginger
- 1 lime leaf
- 60 grams brown sugar
- 25 grams sambal oelek
- 250 ml oil

**400 grams of fried carrot ribbons**

1. Turn all ingredients, except for the carrot ribbons, until smooth and then place in a pan
2. Stir in the sugar and sambal, then add the oil and let it simmer for an hour
3. Stir a portion of this stewed mixture through the fried carrot ribbons

**Crispy carrot rounds**

- 250 grams of carrot puree
- 35 grams of powdered sugar
- 60 grams of isomalt
- 15 grams of glucose
- 8 ml Chardonnay vinegar
- 1 gram cornflour
- 3 grams of xantana

1. Smooth everything in a blender, sieve, grease in a mold and bake until crispy in the oven at 175°C

**Vegan spice gravy**

- 0.5 l vegan gravy
- 0.75 l coconut milk
- 2 red pepper without seeds
- ½ red pepper with seeds
- 2 stalks lemongrass
- 1 piece laos
- 1 ginger root
- 1 handful of lime leaf
- 1 tablespoon lime juice
- 1 tablespoon lemon zest

1. Boil everything and then gently simmer until the flavors are well released, then sieve the mass and mix with the ingredients below;

- 500 ml vegan stock
- salt
- 300 ml coconut milk

1. Reduce this by half and then taste whether the sauce is well seasoned

**Sweet and sour mini fennel top rounds**

- 2 pieces mini fennel
- sweet and sour
- 200 ml natural vinegar
- 100 grams of sugar

1. Cut the stems of the fennel on the mandolin, then pour boiling sweet and sour on the mixture and set aside in a plastic container

**Fennel cru horseshoes**

- 2 pieces mini fennel

Cut mini fennel on a thick part of the mandolin and place in ice water

**Carrot slices**

- 2 pieces of winter carrot

1. Cut slices, blanch them briefly and then place in the vegan spice gravy to marinate

**Leek oil**

- 2 pieces of green leek

1. Cover the green of the leek with oil in a blender, turn it smooth and then catch the green oil with a hair net

**Coconut peanut sereh ice cream**

- 250 ml coconut coulis
- 50 grams of peanut puree
- 4 pieces of lemongrass cut small
- 13 grams of glucose powder
- 25 grams of sugar
- 3 grams of powdered sugar
- 2 grams pectin rose
- 5 grams of Dutch Tomasu soy sauce
- 10 grams pro crema cold
- 10 grams of cortina

1. Mix all ingredients in the blender, sieve them, freeze the mass and then smooth into ice

**Sweet and sour red onion strips**

- 1 red onion
- 50 ml sweet and sour (left over from the fennel)

1. Cut the onion into strips, pour boiling sweet and sour on top and let it cool in a bowl

**Herbal flowers**

- fennel tops • flowers

1. Flowers and herbs from the greenhouse that are available at the time of the competition and that match the flavors of the dish.

*Pommes  
Duchesse*





# Rumpsteak and Chucksteak



RECIPES FOR 12 PEOPLE/PLACE SETTINGS

## Rumpsteak and Chucksteak with Madeira sauce and vegetables

### Ingredients for the meat

- 1.5 kilo Chuck steak
- 2 kilos of Rump steak
- 2 liters of basic stock
- 3 dl pomegranate vinegar
- 400 grams of butter
- 4 dl sunflower oil
- 1 sprig of rosemary

1. Chuck steak; cut the meat into small pieces, cooked in the pressure cooker with basic stock
2. When cooked, finish with butter and pomegranate vinegar
3. Brown the rump steak with salt and pepper. Cook at 185°C for 5 minutes and place in the rest tray with oil and herbs

### Madeira Sauce

- 3 liters of basic stock
- 1 liter of Madeira
- 2 pieces shallot
- 500 grams of butter
- 200 grams of pomegranate vinegar

1. Fry the chopped shallot, deglaze with Madeira and reduce
2. Finish with the butter and reduce
3. Add and reduce vinegar

### Herbal oil

- 7 dl sunflower oil
- 1 bunch parsley
- 100 grams of yogurt
- 100 protein
- 10 grams sushi vinegar
- 10 grams sambal
- 10 grams of soy

1. Blend the oil with the parsley and separate the sediment
2. Blend the remaining ingredients and slowly add 5 dl of oil to the mixture and some salt

### Cream of celeriac

- 700 grams celeriac
- 200 grams of crème fraîche
- 100 grams of butter
- Salt

1. Boil the tuber
2. Blend the cooked celeriac together with the other ingredients
3. Season with salt
4. Pass through a sieve





**Tarte Tartin**

- 200 grams puff pastry
- 200 grams of sugar
- 50 grams of pomegranate
- vinegar
- 10 grams sushi vinegar
- 10 grams of sambai
- 10 grams of soy
- 20 grams of butter
- 6 pieces shallot

1. Cut out the puff pastry with a cutter and bake the circles in a preheated oven at 175°C
2. Make caramel from the remaining ingredients
3. Cut the shallot into thin pieces and cook it vacuum with the caramel

**Butterfly tuille**

- Tuille batter;
- 75 grams of butter
- 75 grams of flour
- 75 grams of egg whites
- 75 grams of sugar

1. Blend all ingredients until smooth
2. Spread the batter in the butterfly molds and bake at 160°C
3. Immediately form tuilles after baking

**Duxelles**

- 800 grams of mushrooms
- 60 grams of butter
- Salt and pepper

1. Blend the mushrooms
2. Briefly fry, add salt and pepper and fill the moulds
3. Freezing

**Apple Jelly**

- 750 grams of apple juice
- 62 grams of vegetal
- 6 grams of agar agar.

1. Cook all ingredients for 4 minutes
2. Frozen mushroom duxelle, dip 3 times in the warm jelly

**Rice crackers**

- rice sheets
- 200 grams of sunflower oil
- mushroom powder
- 6 mushrooms

1. Turn on the oil, break the rice sheets into small pieces
2. Pop these in the hot oil and immediately sprinkle them with the mushroom powder
3. Mushrooms a la minute in thin slices.

**Cream of potato and celeriac**

- 200 grams potato
- 80 grams celeriac puree
- 30 grams of cream
- 30 grams of milk
- 30 grams of butter
- 4 grams of salt
- 25 grams of flour
- 2 egg whites
- 1 whole egg

1. Boil the potato until tender, mash, weigh 200 grams and mix with 80 grams of cooked celeriac cream
2. Boil the milk, cream, butter and salt, mix in the egg white and whole egg, mix with the potato mass
3. Fold in the flour and put into the moulds, cook at 90°C with steam for 10 minutes
4. Freeze and dip in the vegetal jelly after freezing

**Sweet potato slices**

- 1 piece sweet potato
- 40 grams sushi vinegar

1. Cut the sweet potato into thin slices on the slicer, cut them out round, blanch and marinate in vinegar

**Beet barrel**

- 2 pieces of yellow beetroot
- 40 grams sushi vinegar

1. Slice on the slicer, cut round, blanch, marinate in vinegar

**Vegetable cream**

- 500 grams spinach
- 200 ml cream
- 12 grams of vegetal

1. Blanch spinach, blend with cream, pass through and mix with vegetal
2. Fold dim sum 'barrels' of the marinated beet with a little green cream
3. Finish with chervil

**Cream of mustard and celeriac**

- 40 grams of butter
- 20 grams sushi vinegar
- 20 grams of soy
- 20 grams sambal
- 200 Grams of celeriac puree

1. Bake the mustard in the butter until brown, make caramel from the vinegar and sambal. Deglaze with soya and add the mustard-mass. Continue baking and mix with the celeriac puree, fill in a piping bag

**Mustard cream**

- 40 grams of mustard seeds
- 200 grams of apple juice
- 40 grams sushi vinegar

1. Put everything together on low heat until the moisture is absorbed

**Crunch nuts and seeds**

- 40 grams pumpkin seed
- 10 grams trapeur salt
- 30 grams of fennel seed
- 80 grams roasted cashew nuts

1. Brown the pumpkin seed
2. Crush the fennel seed
3. Chop the cashew nuts and mix everything together
4. Top off the meat with this crunch when transferring





*Blackberry, pistachio  
and white chocolate dessert*



RECIPES FOR 12 PEOPLE/PLACE SETTINGS

**Blackberry mousse - pistachio cake - apple fritter -  
miso hollandaise - white chocolate parfait and Timur  
pepper - marinated blackberries - blackberry gel**

**Mousse of blackberries**

- 1 kilo blackberry coulis (make fresh blackberry coulis 3 liters for all recipes)
- 260 grams of sugar
- 55 grams of gelatin
- 100 ml crème fraiche
- 800 ml cream

1. Loby store cream
2. Mix sugar into the coulis
3. Dissolve gelatin in the crème fraiche
4. Mix the blackberry coulis with the crème fraiche mixture and then mix with the cream, pouring it on two trays
5. Freezing and cutting; 9.5 cm by 4.5 cm stick out with 2 . plug

**Blackberry jelly**

- 500 grams blackberry coulis
- 170 grams of sugar
- 100 ml water
- 30 grams of gelatin

1. Mix everything and unlearn your sliced mousse

**Pistachio cake**

- 300 grams of melted butter
- 300 grams of sugar
- 375 grams almond shavings
- 250 grams pistachio
- 10 eggs

1. Cut everything
2. Spread 600 grams of this batter on a straight plateau
3. Bake in a preheated oven at 130°C in 16 minutes
4. Cool down and then cut; 10.5 by 5.5 cm stick out with 3. plug

**White chocolate table**

1. Spread and cut 9 cm by 5 cm and stick out with plug 1 and nozzle

**White chocolate parfait**

- 300 gr semi-beaten cream
- 125 gr white chocolate
- 80 g protein
- 25 gr sugar
- 2 g gelatin
- 3 g Timur pepper

1. When frozen, spray with white chocolate





## Mousse of blackberries

- 1 kilo blackberry coulis (make fresh blackberry coulis 3 liters for all recipes)
- 260 grams of sugar
- 55 grams of gelatin
- 100 ml crème fraîche
- 800 ml cream

1. Lobly store cream
2. Mix sugar into the coulis
3. Dissolve gelatin in the crème frache
4. Mix the blackberry coulis with the crème frache mixture and then mix with the cream, pouring it on two trays
5. Freezing and cutting; 9.5 cm by 4.5 cm stick out with 2 . plug

### Blackberry jelly

- 500 grams blackberry coulis
- 170 grams of sugar
- 100 ml water
- 30 grams of gelatin

1. Mix everything and unlearn your sliced mousse

## Pistachio cake

- 300 grams of melted butter
- 300 grams of sugar
- 375 grams almond shavings
- 250 grams pistachio
- 10 eggs

1. Cut everything
2. Spread 600 grams of this batter on a straight plateau
3. Bake in a preheated oven at 130°C in 16 minutes
4. Cool down and then cut; 10.5 by 5.5 cm stick out with 3 . plug

## White chocolate table

Spread and cut 9 cm by 5 cm  
and stick out with plug 1 and  
nozzle

## White chocolate parfait

- 300 grams semi-beaten cream
- 125 grams white chocolate
- 80 grams protein
- 25 grams sugar
- 2 grams gelatin
- 3 grams Timur pepper

1. When frozen, spray with white chocolate

## Blackberry gel

- 250 grams blackberry coulis
- 70 grams of sugar
- 6 grams agar agar
- 1 gram gelatin

1. Mix everything and cook for 3 minutes and cut when it has cooled down

## Hollandaise

- 100 grams egg yolk
- 100 grams castric (25 grams water 25 grams vinegar 50 wine)

1. Tap this lightly and thicken with clarified butter and season with miso.
2. Soften with a little cream and put two gas cartridges on it

## Poached apple

- 2 apples
- 100 grams of water
- 100 grams of white wine
- 100 grams of sugar
- 2 star anise
- 1 gr timur pepper

1. Make balls out of the apples
2. Poach the balls in the boiling mixture of water, wine, sugar, star anise and Timur pepper
3. Sift liquid and freeze in a round mat and pass through cocoa butter and white chocolate
4. 3 small balls per person

### Fritter batter

- 150 grams of flour
- 40 grams potato starch
- 15 grams baking powder

1. Mix everything and make it thick with cold water

## Yogurt pistachio cream

- 90 grams of protein
- 50 grams yogurt
- 25 grams of sushivinegar
- Thickening with pistachio oil

1. Marinate 36 blackberries in apple juice.

- hand of pistachio for browning
- marigold for garnish







*Vegan beetroot  
tartelettes*

RECIPES FOR 12 PEOPLE/PLACE SETTINGS





## Vegan beetroot tartelettes

### Tartelettes

2 pieces of vegetable skin

1. Wet the vegetable skins. Plug it out with the right plug
2. pray the tartelette molds well with baking spray
3. Place the cut out beetroot skin on one mold and then place another mold on top
4. Dry this at 170°C for about 2 minutes. Remove it from the mold and let it drain on kitchen paper. Let it dry further under the heat lamp.

### Mousse

- 5 grams of vegatine
- 200 grams beet juice
- 50 grams of rose water
- 500 grams of beaten alpro

1. Soak the vegatine
2. Bring the beet juice and rose water to the boil and dissolve the vegatine in it
3. Whip the cream slightly and make family with beetroot mass, spread it on a flat plateau
4. Freeze and cut the mousse with the desired plug

### Lovage cream

- 200 grams lovage oil
- 50 grams egg white
- 50 grams of yogurt
- 1 gram of salt
- 20 grams of icing sugar

1. Mix the yogurt, salt and egg whites well. Add the lovage oil little by little until it becomes a nice thick mass
2. Finally, stir in the sugar and mix well. Put the mass in a spray bottle

### Beetroot tartelette

- 1 kg beetroot
- 50 grams Pedro Ximenez vinegar
- 50 grams beet juice

1. Boil the beets and let them cool down
2. Add the beet juice and vinegar together and reduce by half and let it cool down
3. Cut the cooled beets on setting 2 on the slicer and cut it out with the desired skewer. Make a row of 7 pieces. Roll it up and cut it in half. Brush the top with the reduced juice. Then put this on the mouse in the tartelette



## Opera friandises (handmade)

### Batter

- 12 egg whites
- 100 grams of sugar
- 8 eggs
- 260 grams almond flour
- 260 grams icing sugar
- 100 grams of flour
- 80 grams of cocoa

1. Whip egg whites and sugar
2. Beat eggs with rest of ingredients
3. Make the egg white mixture family with the egg mixture and finally spread evenly on a baking mat
4. Bake the batter in a preheated oven at 170°C for 8 minutes

### Chocolate cream

- 220 grams of milk
- 4 egg yolks
- 40 grams of sugar
- 220 grams of dark chocolate
- 3 sheets of gelatin
- 220 grams of whipped cream

1. Cook milk, egg yolk and sugar up to 85°C
2. Stir in dark chocolate
3. Soak the gelatin
4. Mix the gelatin with the heated cream and finally add everything together

### Coffee mousse

- 3 sheets of gelatin
- 440 grams of cream
- 200 grams of espresso
- 300 grams of white chocolate

1. Soak the gelatin
2. Boil the cream and espresso then stir in the chocolate along with the gelatin
3. Cool and whip everything again

### Jelly chocolate

- 10 sheets of gelatin
- 260 grams of water
- 360 grams of sugar
- 80 grams of cocoa
- 260 grams whipping cream

1. Soak the gelatin
2. Bring everything to the boil and dissolve the gelatin in it
3. Pour this on a tray
4. Use when at temperature

### Crispy bottom

- 500 grams Feuillantine cookies
- 500 grams of praline 60/40
- 400 grams of milk chocolate
- 50 grams cocoa butter
- 6 grams of salt

1. Mix and heat everything to 45°C in a pan
2. Roll out between two sheets of wax paper and cool

### Garnish on the friandises

- Sea buckthorn berries
- Candyfloss spiral
- Chocolate slices
- Flowers





## Friandises with fennel and liquorice

### Yogurt mousse

- 35 grams of water
- 45 grams of sugar
- 4 grams of albumin
- 35 grams lemon juice
- 5 grams of leaf gelatin
- 45 grams of orange juice
- 22 grams orange juice (20°C)
- 7 grams of yogurt powder
- 100 grams of yogurt
- 125 grams of cream

### Dip:

- 500 grams riesling juice
- 8 grams agar
- 5 grams citras
- 30 grams vegetarian

1. Bring the water to the boil together with the sugar
2. Beat the lemon juice together with the albumin and then add the sugar mass
3. Soak the gelatin, bring most of the orange juice to the boil, then add yogurt powder and gelatin, add the last bit of orange juice (22 grams at 20°C) and add to the meringue, mix with the meringue.
4. Whip the cream until smooth, make family with 100 grams of yoghurt and then add the cream. Pipe this into the desired mold.
5. Add the licorice curd (recipe below) in the middle of the mousse and freeze. Remove the mousse from the grind and then dip it in the jelly. For the jelly, first boil the Riesling juice

(recipe below) and then add the citras, then the agar and then the vegetal. Put this in a bowl and cover with butcher's foil and let it rest for a while. Make sure that the mousse comes on a skewer and pass the mousse twice through the Riesling jelly.

### Curd

- 7 grams of gelatin
- 150 grams of Dropshot
- 125 grams egg yolk
- 35 grams of sugar
- 50 grams of butter

1. Soak the gelatin
2. Beat Dropshot, egg yolk and sugar au bain marie until the mass has the right thickness
3. Then add the soaked gelatin and then the cold lumps of butter. Pour the mass into the right shape and freeze

### Riesling jelly

- 2 dl Riesling juice
- 2 sheets of gelatin

1. Soak the gelatin
2. Boil the Riesling and stir in the squeezed gelatin
3. Pour this onto a plateau and let it gel
4. Cut out with the desired plug

### Mini fennel

- 2 pieces mini fennel

1. Pick the foliage and put it in ice water
2. Cut thin slices from the stems and place them in ice water as well.
3. Cut the remaining fennel very fine brunoise

### French Butter Cakes

- 100 grams of butter
- ½ vanilla pod
- 2 eggs
- 10 grams of brown sugar
- 70 grams of sugar
- 10 grams of honey
- 2 grams baking powder
- 90 grams of flour
- pinch of salt

1. Melt the butter
2. Halve the vanilla pod and scrape out the marrow, add it to the butter
3. Mix the eggs, sugar, caster sugar and honey together
4. In another bowl, mix the flour, salt and baking powder
5. Fold the flour mixture into the egg mixture and then add slowly the melted butter
6. Mix everything together well and let the batter rest for 20 minutes. Bake the batter in the desired shape in a preheated oven at 190°C for 10 minutes
7. Allow to cool slightly and remove from the baking tray, trim if necessary

### 'Harde Wener' dough

- 70 grams of flour
- 50 grams of sugar
- 25 grams of butter
- ½ egg

1. Mix all ingredients together
2. Spread the mass on a silicone mat, bake in a preheated oven at 180°C for about 4 minutes.
3. Then cut out the mass with the correct plug and continue baking the mass for about 6 minutes











*Slow-cooked  
Salmon*

RECIPES FOR 110 PEOPLE

## Slow-cooked salmon with spinach farce, salmon tartare with dill jelly, bitterbal of Dutch shrimps, cream of green herbs and sereh sauce with jalapeño

### Salmon Farce

- 1200 grams Parure salmon
- 400 grams spinach
- 150 grams egg whites
- 900 grams whipped cream
- salt

1. Smooth the salmon in a food processor with the spinach, egg whites, salt and cream.
2. Fill molds of 20 grams and then cook for 10 minutes at 55°C

### Salmon fillet

- 9 kilos salmon fillet
- 80 grams of Colorozo salt
- 3 liters water

1. peel of 5 lemons and 5 oranges
2. Brine the salmon in the brine for 20 minutes
3. Roll the salmon with part of the farce in plastic wrap
4. Cook the salmon, with a core temperature of 45°C, in an oven at 55°C

### Beurre Blanc: Jalapeno sereh

- 800 grams of dry white wine
- 400 grams of sushi vinegar
- 3 shallots

- 2 bay leaves
- 4 grams black pepper
- 1 liter whipped cream
- 1300 grams of butter
- 400 grams of whole milk
- drain of the green oil (chive cream)

1. Make and reduce castrique to 1 liter
2. Add cream and then reduce it again to 1.2 liter
3. Assemble with butter and the whole milk

### Gel of jalapeños

- 950 grams of apple juice
- 50 grams of sugar
- 2 pieces of jalapeños
- 13 grams agar
- zest of 1 lemon
- 1 sereh stalk

1. All together in a bowl and blend, then mix with agar
2. Boil this mixture for 4 minutes
3. Sieve and pour into a bowl
4. Spin smooth in a food processor





### Chive cream

- 1500 grams of oil
- 2 bunches of chives
- Turn up the oil in the thermo blender

1. Leave for half an hour, ti separate the oil from the sediment

- 200 grams of egg whites
- 200 grams of yogurt
- 75 grams sushi vinegar
- 3 limes zested and a little juice
- salt

2. Mix the egg whites with yogurt, sushi vinegar, salt, pepper and lime with a blender, add the chive oil to the right thickness

### Salmon tartare

- 1,5 kg salmon parures
- 50 grams of olive oil
- salt
- 25 grams of dill
- 25 grams of chives
- 50 grams of shallot

1. Cut the tartare very finely
2. Mix with the other ingredients, fill in the mold and freeze
3. Insert skewers and strike through the vegeta

### Vegatal for salmon tartare

- 1 liter apple juice
- 50 grams of vegetal
- 4 grams agar

1. Mix all ingredients and cook for 4 minutes
2. Let it cool down slightly and strike the salmon

### Fishbone cookie

- 210 grams of icing sugar
- 120 grams of butter
- 150 grams of egg whites
- 180 grams of plain flour
- 1 gram salt
- 20 grams of paprika powder for the dough
- 100 grams of paprika powder
- 100 grams of Cajun spices

1. Combine all ingredients in a mixing bowl except butter, melt the butter and add. Stir it all into a smooth dough
2. Spread the batter in the fishbone-mold
3. Bake the cookies in the middle of a preheated oven at 160°C for about 16 minutes until golden brown
4. Sprinkle them straight from the oven with the paprika and Cajun seasoning

### Crunch for the bimi

- 200 grams of furikake
- 100 grams of soy sesame
- 100 grams chopped chives

Finely chop the chives and mix this á la minute with the other ingredients

- Bitterball (110 pieces)
- 50 grams of butter
- 60 grams of flour
- 1200 grams of stock
- 500 grams of parure cut bimi
- 500 grams of parure salmon
- 1200 grams of Dutch shrimp
- 200 grams chopped shallot
- 50 grams chopped garlic
- 100 grams chopped chives
- 2 liters of egg whites
- 2 kg panko (turned finer)

1. Make the salpicon
2. Add all other ingredients
3. Spread out on a tray and let it cool down completely in the chiller
4. Form 110 bitterballs from the cooled salpicon and pass them through panko, then egg white and again panko
5. Fry them á la minute

### Salad of string bean and olive

- 1 kilo string beans
- 500 grams of Taggiasca olives

1. Cut a chiffonade from the beans and olives
2. Mix the beans with the olives and season to taste with salt, freshly ground pepper and olive oil

### Bimi

- 110 pieces bimi

1. Cut the bimi to the right size
2. Blanch them
3. Then dip them one by one in chives cream and then in the crunch





*Dutch  
Tenderloin*

RECIPES FOR 110 PEOPLE

**Dutch tenderloin with gravy of star anise and tarragon oil, crispy tartelette with fried fennel in endive leaves, Pommes Dauphine with truffle and black garlic, cream of celeriac and tarragon, flan of celeriac and lovage filled with chanterelle cassoulet, 'attic' bacon, romanesco and almond**

**DISH:**

**Meat:** Dutch tenderloin rolled in with beef stew

**Sauce:** Beef gravy with star anise drawn in it. Supplemented with an oil of tarragon

**Garnish 1:** Ragout of Enoki mushrooms and celeriac served under the meat

**Garnish 2:** Pommes Dauphine flavored with truffle and black garlic

**Garnish 3:** Flan of celeriac and lovage containing a vegetable cassoulet of, among others, chanterelles and Romanesco

**Garnish 4:** Crispy tartelette with a bombe of baked fennel and a cream of fennel seed

**Cream:****MEAT PART:****Dutch tenderloin**

16 kilos of tenderloin

1. Remove the membranes from the beef tenderloin and portion it into 800 gram strips
2. Then put the meat cold and keep it for further cooking

**Stew mixture**

- 4.5 kilos of stew meat
- 4.5 kilos of minced meat
- 2250 gram farce (1400 gram beef, 800 ml cream, 500 ml egg yolk)
- 750 grams of lardo cubes
- 300 grams of truffle chopped
- 3 liter basic fond

1. First turn on the stew in a pressure cooker and then cook with basic fond, when it is cooked sieve the mixture and chop the meat. Use the leftover fond for the star anise gravy
2. Mix all ingredients together in a foodprocessor, vacuum and roll out per 600 grams
3. Freeze the rolled out plates in a shock freezer

**Finishing meat roll of Dutch tenderloin:**

1. Cover the workbench with plastic wrap and place the stew mixture on it without a vacuum bag, put transglutominate powder on it
2. Then place the tenderloin on top, roll up tightly and freeze briefly





3. Then remove the plastic from the roll and roll it up with crepinet to wrap the whole thing with aluminum foil and cook in the oven at 80°C to a core temperature of 50°C

**Beef liver cream**

- 300 grams of beef liver
- 300 grams of foie
- 70 grams shallot
- 4 grams fresh garlic
- 40 grams of cognac
- 60 ml cream
- 28 strokes of pepper
- 8 g salt

1. Stir 2 gram xantana with 4 gram oil
2. Simmer the finely chopped shallot and garlic, add the beef liver and cook
3. Then pour the cognac on top and flambé
4. Smooth in a food processor with the remaining ingredients and sieve
5. Finally put the mixture in a mold with a skewer and freeze
6. Then dip in the beetroot jelly and let it come to temperature in the refrigerator

**Red beetroot jelly**

- 225 grams of beet juice
- 175 grams of Merlot vinegar
- 100 grams of crème de cassis
- 40 grams vegetal

Boil all ingredients á la minute when you are going to use this, process immediately and strike through

**SAUCE PART:**

**Tarragon oil**

- 100 grams of spinach
- 2 bunches of dragon
- 800 ml olive oil

1. Run all ingredients in a blender at full throttle for 10 minutes, then through a hairnet of fat and put into a spray bottle

**Star anise gravy**

- All trimmings of beef tenderloin
- 6 onions
- 10 bay leaves
- 10 grams paprika powder
- 10 pieces star anise
- 100 grams brown sugar
- 400 grams of red wine vinegar
- 2 liters of red wine
- 7 liters of basic fond
- 200 ml sunfloweroil
- maybe some cornflour

1. Put the onions in a pan together with bay leaves and bake shortly
2. Bake the meat trimmings in the oil, add the onions with the brown sugar on top together with the paprika powder
3. Finally add the red wine vinegar and the red wine and reduce until just not syrupy
4. Then top with the fond, add star anise and reduce the gravy to the desired taste and thickness

**GARNISH 1:**

**Celeriac brunoise**

- ½ celeriac
- 100 ml sunfloweroil

1. Cut a fine brunoise from the celeriac
2. Fry briefly and scoop through the enoki mushroom ragout just before service

**Enoki mushroom ragout**

- 2 shallots
- 4 garlic cloves
- 100 grams of butter
- 120 grams of flour
- 1200 ml chicken stock
- 600 grams of Enoki mushrooms
- 300 grams celeriac brunoise
- 160 grams of crème fraîche
- 60 ml Madeira
- 150 grams of truffle finely chopped
- ½ bunch of tarragon finely chopped
- ½ bunch chives finely chopped
- pepper
- salt
- add a little gravy while heating

1. Fry the finely chopped shallots and garlic in the butter
2. Stir in the flour and let it cook
3. Meanwhile bake the roughly chopped mushrooms and celeriac in 50 gram butter
4. Then add the chicken stock to the flour mixture and bring to a boil
5. Mix all other ingredients through the ragout and season to taste
6. Finally, keep the ragout mixture covered in pans till service

**GARNISH 2:**

**Pommes Dauphine with truffle and black garlic**

- 2.5 dl milk
- 200 grams of flour
- 100 grams of butter
- 350 grams whole egg
- 2400 grams of dry mashed potatoes
- 200 grams of black garlic slices
- 250 grams of truffle pieces finely cut
- 200 grams toasted almond shavings

1. Start by heating the milk and melt the butter in it, then add the flour and let it cook
2. Put this mixture in the Kitchenaid, beat it cold, during this process add the eggs 1 at a time.
3. Then mix in the mashed potatoes and the rest of the ingredients
4. Put the 'batter' in piping bags and then inject it into the mold and let it harden in the shock freezer

**Crispy potato flower**

- 4 packs of potato skins
- 1 jar squid ink

1. Smear the potato skins with squid ink and then squeeze with a flower shaper
2. Bake between two baking mats at 160°C in 3 minutes

**Chive strips**

- 1 bunch chives

1. Cut the chives into strips of 3 centimeters
2. Reserve 1 per person, cut 120





### **CREAM:**

#### **Celeriac tarragon cream**

- 5 celeriac  
(leftovers after cutting out celeriac slices)
- 200 ml tarragon oil
- 100 grams of butter
- xantana
- salt

1. Steam the celeriac until done, then smooth with all the other ingredients
2. Finally, press through a fine sieve and store in a spray bottle

#### **Celeriac lovage flan**

- 700 grams of milk
- 700 grams chicken stock
- 1 kilo dry celeriac puree
- 160 grams of vegetal
- 300 grams spinach chlorophile (with lovage 2 bags spinach, 4 bunchs lovage; blanch in baking soda etc)

1. Boil the milk with the chicken stock and then add the celeriac puree with the vegetal powder and cook it well
2. Season the mixture well and add the spinach/lovage-chlorophile
3. Put this 'batter' in a piping bag and quickly pipe the mass into the molds
4. Place the molds in the shock freezer, release when they have cooled down well
5. Finally drill a hole in it with a pomme Parisienne drill

#### **Vegetable cassoulet mix**

- 1 kilo fine nubs of chanterelles
- 300 grams of attic bacon brunoise
- 500 grams of roasted almond shavings
- 1 pc Romanesco florets
- 1 bunch finely chopped chives
- 1 bunch chopped tarragon
- pepper
- salt

1. First bake the attic bacon
2. Then add chanterelles and after that add the romanesco
3. Finally, finish the mixture with the slivered almonds, chives and tarragon
4. Cool the mixture again and stew with butter at service

### **GARNISH 4:**

#### **Brick tartelette**

- 5 packs of brick sheets
- 500 ml turmeric oil

1. Smear the brick sheets with turmeric oil, then place 2 on top of each other, then cut out with a cutter
2. When that's done, put the dough between 2 tartelette trays
3. Bake the tartelettes at 160°C in 10 minutes

#### **Endive leaf**

1. 3 large heads of endive
2. Blanch the leaves briefly
3. Then pat dry and fold around the baked fennel balls

#### **Fennel Salad Baked Ball**

- 24 pieces of fennel
- 1 liter sushi vinegar
- 200 ml sunflower oil

1. Cut the fennel on setting 4 on a slicer
2. Bake over a high heat in a frying pan, deglaze with sushi vinegar and then drain on a perforated sledge and squeeze a little
3. Then season with salt and pepper, put in a mold and freeze

#### **Rettich slice**

- 2 pieces rettich

1. Slice the rettich on a cutting machine and then cut it out with a serrated cutter

#### **Fennel seed gel**

- 200 grams of cane sugar
- 500 grams of water
- 300 grams of sushi vinegar
- 5 lemons; peel and juice
- 20 grams of coriander seeds
- 10 grams of fennel seed
- 25 grams of salt
- 18 grams of agar

1. Boil all ingredients together
2. Then cool the mixture back in a sled
3. When it is completely cold, turn it smooth and put it in a spray bottle

#### **Spice mix**

- 3 bunches of chervil
- 4 cups of mustard cress green
- 4 cups mustard cress purple

1. Pick and mix the herbs together and store in a container with moist paper







*Pear & Chocolate  
Temptation*

RECIPES FOR 110 PEOPLE

## Pear and Tonka Bean Mousse-Pear Cremeux Dark Chocolate Mousse-Poached Pear Warm Brownie with Pecans- Warm Caramel Sauce with Seawater-Crumble Ice Cream with Tonka Bean

### Mousse of pear/tonka

- 2 liters of pear puree
- 320 grams of sugar
- 90 grams of gelatin
- 1200 ml half whipped cream
- 400 grams of crème fraîche
- 5 tonka beans grated

1. Bring the puree to the boil together with the grated tonka beans. Add the gelatin and let it cool completely
2. Whip the cream into lobes and fold it into the pear puree together with the crème fraîche
3. Pour this into the molds and let it cool down

### Pear gel

- 1 liter pear puree
- 200 grams of sugar
- 18 grams agar

1. Put all ingredients in a pan, let it boil for 3 minutes, let it cool down, blender in the machine, put in the fridge till service

### Pear cream

- 1 liter pear puree
- 200 ml dry white wine
- 192 grams of egg yolk

- 108 grams of sugar
- 40 grams of gelatin
- 100 grams dark chocolate
- 150 grams of cream cheese

1. Boil pear puree and wine
2. Soak the gelatin
3. Stir the egg yolk and sugar, now make family in the pan, cook with a spatula until you can make a nice line on your spatula
4. Then add the gelatin, cream cheese and chocolate. Put in shape

### Mousse dark chocolate

- 175 grams egg yolk
- 1 egg
- 250 grams of sugar
- 500 grams of dark chocolate
- 1 liter of cream
- 34 grams of gelatin

1. Soak the gelatin. Beat the cream into chunks. Boil the sugar to 121°C
2. Save your egg yolk and egg and add the sugar mass when it is at temperature
3. Fold the gelatin into the egg yolk mass, then the chocolate and finally the cream
4. Put into desired shape





### Cocoa jelly

- 240 grams of cream
- 280 grams of water
- 360 grams of sugar
- 120 grams of cocoa powder
- 30 grams of gelatin

1. Put the cream, water and sugar in a pan and bring to the boil
2. Soak the gelatin in cold water
3. When the mixture is boiling, add the gelatin and cocoa powder, stir well and strain before use. Put in a spray bottle

### Poached pear

- 25 pears
- 500 ml dry white wine
- 500 ml of water
- 175 grams of sugar
- Zest of 1 lemon and 1 orange
- 1 cinnamon stick
- 1 vanilla pod
- A few drops of lemon juice

1. Shape pear into balls with a Parisienne-drill, 3 balls per person
2. Poach in the white wine, water, sugar, lemon and orange zest, cinnamon stick and cut open vanilla pod
3. Poach for 3 minutes and then let it cool in the liquid

### Brownie

- 175 grams of butter
- 1050 grams dark chocolate
- 1350 grams of sugar
- 12 eggs
- 750 grams of flour
- 100 grams pecans chopped

1. Melt the butter and the dark chocolate.
2. Mix everything in the Hobart, finally add the pecans
3. Bake at 190°C for 8 minutes, then directly in the chiller

### Tuille

- 125 grams of flour
- 125 grams of protein
- 125 grams of sugar
- 125 grams of melted butter

1. Mix and spread everything into a mold
2. Bake at 150°C for about 5 to 8 minutes until golden brown
3. Remove immediately from mold after baking

### Chocolate ring

- 500 grams dark chocolate

1. Heat chocolate to 50° C, then cool it back to 31°C with tablets while stirring
2. Spread on thick plastic and draw lines with stucco and roll up

### Crumble

- 300 grams of flour
- 300 grams of sugar
- 250 grams of butter

1. Rub all ingredients between your hands into a nice crumble
2. Bake at 155°C for 15 minutes, stir and then bake for another 10 minutes until golden brown

### Pear juice/cream

1. Clean the remaining pears and cut them in small pieces
2. Bring to the boil with a little liquid and cook, turn into the blender and make a nice cream

### Caramel

- 300 grams of sugar
- 100 grams of sea water
- 10 grams of glucose
- 175 grams of cream
- 125 grams of butter

1. Cook until golden brown caramel then add the cream and butter
2. Add pecan nuts during service

### Tonka bean ice cream

- 750 ml milk
- 750 ml cream
- 510 gram sugar
- 375 gram egg yolk
- 4 tonka beans

1. Infuse milk and cream with the tonka beans for 15 minutes
2. Then mix all other ingredients and heat to 85°C
3. Turn into ice in an ice machine.

*Pear & Chocolate temptation*





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