



» MENU FOR 4 «

» FIRST COURSE «

Beetroot Carpaccio with Truffle, fresh Mushrooms and Walnuts on a Honey-Balsamico Vinaigrette

» INGREDIENTS «

FOR CARPACCIO:

500 g beetroot, cooked
and vacuum-packed
1 black truffle,
walnuts to taste
white button mushrooms,
preferably mini-
champignons

FOR THE VINAIGRETTE:

2 tbsp. olive oil
3 tbsp. balsamic vinegar
1 tbsp. honey
1 tsp "pink peppercorns"
(red pepper)
1 tsp. salt
1/2 tsp. pepper

» PREPARATION «

1. Cut beetroot into very thin slices and arrange on plates. Mix balsamic vinegar together with olive oil and honey till smooth, season with salt and pepper and then add the pink peppercorns.
2. Wash the mushrooms and slice thinly. With a mandolin or truffle slicer, slice the truffle into wafer-thin slices.
3. Pour the dressing over the beets. Arrange the mushrooms, walnuts and truffle slices on top and serve with fresh ciabatta bread.

Veal Tenderloin in Poppy Seed Crêpe Blanket on Choco-Cherry-Port Sauce with Parsnip Puree

» INGREDIENTS «

500 g veal tenderloin
(preferably a long, thin piece)
60 g minced veal (sausage meat)

FOR THE POPPY SEED CRÊPES:

150 g flour
300 ml milk
2 eggs
1 pinch salt
50 g poppy seed

FOR PARSNIP PUREE:

750 g parsnips
70 ml heavy cream
130 ml milk
1 pinch nutmeg
1 pinch salt
1 pinch white pepper

FOR THE SAUCE:

2 shallots
1 tbsp butter
100 ml port wine
1 tbsp balsamic vinegar
200 ml veal stock
3 juniper berries
3 tbsp cocoa powder
100 g pitted cherries

» PREPARATION «

1. Pre-heat the oven to 80°. Trim any fat or sinew from the tenderloin if necessary, then sear the meat on all sides in a little oil and set aside.
2. For the crêpes, mix flour, milk, eggs, 3-4 tablespoons of poppy seed and a pinch of salt into a smooth batter. Brush a frying pan with a thin coating of oil and heat. For each crêpe, sprinkle in enough of the remaining poppy seed to cover the bottom of the pan. Then pour a thin portion of crêpe batter into the pan, swirl to spread and bake it on both sides, then let cool.
3. Spread as many crêpes as necessary with the minced veal, then lay the tenderloin on top and roll it up. Wrap the roast & crêpe-roll tightly in aluminium foil and make sure to twist the ends well. Use a meat thermometer to monitor the core temperature in the oven. Roast the veal roll at 80° for about 1 ½ hours in the oven (low temperature cooking method). The core temperature should not exceed 60° so that the meat remains nice and rosy inside.
4. Peel the parsnips, cut them into pieces and cook in boiling salted water for about 10 minutes until soft. Heat the milk together with the cream in a saucepan. Drain the cooked parsnips, add the hot milk-cream mixture and mash smooth. Season with salt, white pepper and nutmeg. For an especially smooth puree, you can process the mashed parsnips with an immersion blender.
5. For the sauce, peel and dice the shallots finely, and sauté in 1 tbsp. butter. Then deglaze with the port wine and balsamic vinegar. Add the veal stock and juniper berries and reduce to half. Pour through a sieve, then back into the pot and stir in the cocoa. When smooth, add the pitted cherries.
6. Cut the finished roast-roll into slices and serve with the parsnip puree and the sauce.

» DESSERT «

Cinnamon Panna Cotta with marinated Figs

» INGREDIENTS «

500 ml heavy cream
1 tbsp. sugar
1 tsp. cinnamon
2 packs quick-setting gelatine
10 figs
250 ml port wine
2 tbsp. honey
1 tsp. lemon juice

» PREPARATION «

1. Heat the cream together with sugar and cinnamon to a low boil. Let it simmer on low heat for about 10 minutes, stirring well with a wire whisk. Dissolve the quick gelatine in the cream according to the package instructions. Fill the panna cotta into small dishes and chill in the refrigerator for approx. 5 hours.
2. For the figs, boil the port wine, honey and lemon juice in a pot on high heat for about 10 minutes to reduce. Wash and quarter the figs and cook for about 1 minute in the still simmering port wine. Then remove from the heat and let cool.
3. Turn out the panna cotta onto dessert plates, garnish with the figs and drizzle a little sauce over the dessert. Flakes of white chocolate are a nice decoration, if desired.