

Recipe Name: Dill Quark

Ingredients:	1x	Special Instructions
Fresh Dill	4oz	Chopped
Quark	1500ml	
Cream	250ml	
Salt	6g	
White Pepper	2g	
Sugar	10g	
White Wine Vinegar		

Yield:

Procedure:

Whip all ingredients in a mixer until fluffy.

Recipe Name: Pickled Red Onions

Ingredients:	1x	Special Instructions
Vinegar	300ml	
Salt	36g	
Sugar	20g	
Fennel Seed	5g	
Bay Leaf	5 Leaves	
Coriander Seed	5g	
Mustard Seed	5g	
Star Anise	2	
Chili Flake	2g	
Water	2L	
Red Onion	2kg	Frenched

Yield:

Procedure:

Cook all ingredients in a pot until salt and sugar dissolves.

Submerge red onions completely in pickling liquid.

Allow to rest for 1-2 weeks.

Recipe Name: Confit Onions

Ingredients:	1x	Special Instructions
White Onion	1kg	
Duck Fat	1L	
Thyme, Fresh	5 springs	
Rosemary, Fresh	5 Springs	
White Wine Vinegar	50ml	
White Wine	125ml	
Blackpepper Corns	10	
Clove	5	
Star Anise	5	
Bay Leaves	5	

Yield:

Procedure:

Cut onions in half from top to bottom. Peel outer skin.

Heat a heavy bottomed pot over medium heat and melt 2 Tbsp of butter.

Saute cut side down for 5 minutes.

Add remaining ingredients and cook until onions are tender.

Recipe Name: Roast Apple Jam

Ingredients:	1x	Special Instructions
Red Apples	2kg	Sliced
Honey	125ml	
Cinnamon	4	Sticks
Apple Cider Vinegar	500ml	
Cloves	8	
Lemon	1	Juice and Zest

Yield:

Procedure:

Heat honey in a large until it foams, about 5 minutes.

Add apples and cook until soft.

While the apples are cooking, combine vinegar, cinnamon and cloves.

Reduce vinegar by half.

Strain vinegar mixture over apples and simmer for 5-8 minutes.

Remove from heat and blitz mixute to smooth.

Recipe Name: Wheat Beer Mustard

Ingredients:	1x	Special Instructions
<u>Part A</u>		
Mustard Seed	750g	
Wheat Beer	330ml	
Ginger Ale	250ml	
Apple Cider Vinegar	87ml	
<u>Part B</u>		
Brown Sugar	250ml	
Honey	125ml	
Clove, Ground	1tsp	
Allspice	1tsp	
Nutmeg	1tsp	
Juniper Berry, Ground	1tsp	

Yield:

Procedure:

Mix Part A and let stand overnight.

Mix all Part B ingredients and cook on low until thick.

Mix Part A and B together and purée

Return to heat and cook until thick

Recipe Name: White Balsamic Dressing

Ingredients:	1x	Special Instructions
White Blasamic	250ml	
Olive Oil	750ml	
Salt	5g	
White Pepper	2g	Ground
Brown Sugar	10g	

Yield:

Procedure:

In a blender combine spices and white balsamic vinegar.  
Whilte running blender, slowly drizzle olive oil in.  
Continue until all oil is added to blender.

Recipe Name: Beef Consomme

Ingredients:	1x	Special Instructions
Lean Beef	500g	Ground
Onion	250g	Chopped
Celery	125g	Chopped
Carrot	125g	Chopped
Egg Whites	250g	
Tomatoes	250g	Canned, Crushed
Parslet Stems	8	
Dry Thyme	2g	
Bay Leaf	2	
Cloves	2	
Peppercorns	8	
Veal Stock	5L	

Yield:

Procedure:

Mix all dry ingredients together.

Add 500ml of cold stock and allow to sit for 30 minutes.

gradually add remaining stock.

Put over low heat and slowly heat. Stir occasionally.

Once simmer is reached do not stir.

Allow to simmer for 1.5 hours.

Strain carefully and degrease.

Recipe Name:                Liver Dumpling

Ingredients:	1x	Special Instructions
Bread	2	
Milk, warm	187ml	
Egs	2	Beaten
Onion	1	Finely Chooped
Liver	200g	
Beef Chuck	200g	
Parsley	1 Tbsp	
Marjoram	Pinch	
Salt	1tsp	
Black Pepper	Pinch	
Breadcrumbs		

Yield:

Procedure:

Soak stale bread in milk for 10 minutes.

Beat eggs and add to bread micture.

Saute onions until softened. About 5 minutes. Cool.

Mix beef, liver, onions, parsley, salt, pepper and bread mixture.

Form into small dumplings.

Heat stock to a low simmer and add dumplings.

Poach for 30 minutes once dumplings reach the surface.



Recipe Name: Caramelized Onions

Ingredients:	1x	Special Instructions
Onions	2kg	
Butter	2 Tbsp	
Salt		
Pepper		

Yield:

Procedure:

Heat butter in a heavy bottomed pan.  
Add onions and slowly cook until deep brown.  
Add stock as needed if pan becomes to dry.  
Season with salt and pepper

Recipe Name: Chive Mousse

Ingredients:	1x	Special Instructions
Chives	4oz	Ffresh, Chopped
Marscarpone	500g	
Lemon	1	Zest and Juice
Cream	100ml	
Salt	5g	
Pepper	2g	
Sugar	5g	

Yield:

Procedure:

Whipe all ingredients except chives until fluffy.  
Fold in chopped chives.

Recipe Name: Rye Berries

Ingredients:	1x	Special Instructions
Onions	1	Finely Diced
Garlic	4 Cloves	Finely Diced
Butter	2 Tbsp	
Chicken Stock	To Cover	
Rye Berries	1 kg	
Thyme	2 Springs	
Rosemary	2 Springs	
Fennel Seeds	5g	
Sage	8 Leaves	
Bay Leaves	2	
Black Pepper	2g	

Yield:

Procedure:

Wrap herbs in a sachet.

Melt butter in a heavy bottom pan. Sweat onions and garlic until translucent.

Add rye berries and coat with butter.

Add chicken stock and sachet and bring to a boil.

Reduce to a simmer and cook until berries are tender.

Recipe Name: Confit Fennel

Ingredients:	1x	Special Instructions
Fennel	1kg	
Duck Fat	1L	
Thyme, Fresh	5 springs	
Rosemary, Fresh	5 Springs	
White Wine Vinegar	50ml	
	125ml	
Blackpepper Corns	10	
Clove	5	
Star Anise	5	
Bay Leaves	5	

Yield:

Procedure:

Cut fennel into quarters from top to bottom.

Heat a heavy bottomed pot over medium heat and melt 2 Tbsp of butter.

Saute cut side down for 5 minutes.

Add remaining ingredients and cook until fennel is tender.

Recipe Name: Blueberry Coulis

Ingredients:	1x	Special Instructions
Blueberries	1kg	
Brown Sugar	50g	
Water	To cover	

Yield:

Procedure:

Cook all ingredients until syrupy.

Blitz until smooth.

Recipe Name: Wild Boar

Ingredients:	1x	Special Instructions
Wild Boar Tenderloin	1kg	Trimmed
Thyme	6 springs	
Black Pepper	5g	
Juniper Seed	5g	
Fennel Seed	5g	
Olive oil	20ml	

Yield:

Procedure:

Combine all ingredients and sous vide at 67C for 4 hours.

Recipe Name: Spatzel

Ingredients:	1x	Special Instructions
Eggs	6	
Milk	375ml	
Salt	5ml	
Nutmeg	0.5ml	
White Pepper	0.5ml	
Flour	450g	

Yield:

Procedure:

Beat eggs and add milk, salt, nutmeg and pepper.

Add flour and beat until smooth.

Let batter stand for 1 hour.

Set colander over boiling salted water.

Place batter in colander and force it through the holes with a spoon.

Cook for 1-2 minutes after the spatzel reach the surface.

Cool and refridgerate.

Recipe Name: Cheese Sauce

Ingredients:	1x	Special Instructions
Fontina	250g	Grated
Gruyere	250g	Grated
Parmesan Reggiano	100g	Grated
Cream	500ml	

Yield:

Procedure:

Heat cream to just below a simmer.  
Add grated cheese and melt.



Recipe Name: Salvator Jus

Ingredients:	1x	Special Instructions
Onions	125g	Chopped
Carrots	125g	Chopped
Thyme, Fresh	10 springs	
Veal Stock	1L	
Salvator	125ml	

Yield:

Procedure:

Saute onions and carrots over medium heat for 10 minutes.

Deglaze with salvator

Add stock, thyme and bring to a simmer.

Cook until mixture coats back of a spoon.

Strain.

Recipe Name: Crispy Shallots

Ingredients:	1x	Special Instructions
Shallots	500g	Frenched
Corn Flour	200g	

Yield:

Procedure:

Toss shallots in corn flour and fry until crispy.

Recipe Name: Apple Beet Kraut

Ingredients:	1x	Special Instructions
Apples	2	Peeled and Grated
Beets	2	Peeled and Grated
Purple Cabbage	1/2 Head	Thin Sliced
Green Cabbage	1/2 Head	Thin Sliced
Salt	30ml	
Sugar	30ml	
Caraway seed	5g	Ground
Black Pepper	2g	Ground
Dill, Fresh	2oz	Chopped
Red Wine Vinegar	60ml	
Olive Oil	30ml	

Yield:

Procedure:

Combine cabbage with salt and sugar in a bowl.

Squish cabbage and once tender allow to sit for an hour.

Rinse cabbage and combine with beets and apples.

Combine remaining ingredients and mix with cabbage mix.

Let stand for one hour before serving.

Recipe Name: Berliner

Ingredients:	1x	Special Instructions
Milk, Warm	250ml	
Butter	3 Tbsp	
Active Dry Yeast	2.25 tsp	
Cake Flour	3.5 cups	
Sugar	3Tbsp	
Salt	1/2 tsp	
Egg, Yolks	3	

Yield:

Procedure:

IN a small bowl combine milk and butter. Sprinkle yeast in and let stand 10 mnutes.

Combine flour, sugar and salt. Add milk and egg yols.

Mix until smooth.

Let dough rise until doubled in size.

Roll out dough to 1/2 inch thick and cut into circles.

All doughnuts to rise until puffy, about 30 minutes.

Fry in 375F oil until golden brown.

Let cool and fill with plum jam.



Recipe Name: Woodruff Mousse

Ingredients:	1x	Special Instructions
Heavy Cream	500ml	
Mascarpone	250ml	
Woodruff Syrup	30ml	
Sugar, White	60ml	
Lemon Zest	1	

Yield:

Procedure:

Whip all ingredients until fluffy.

Recipe Name: Preserved Strawberries

Ingredients:	1x	Special Instructions
Strawberries	1kg	
Lemon	2	Juice and Zest
Sugar	1 cup	

Yield:

Procedure:

Cook strawberries with lemon in a sauce pan over low heat until juices of strawberries are released.  
Stir in sugar and bring to a boil. Reduce to a simmer.  
Cook for about 15 minutes.  
Let cool and skim surface.