

Dear guest,

Nice that you attended a cooking course in Culinary Center. We hope you enjoyed it and learned a lot!

Here you will receive the recipes to make them at home again.

We regularly organize new cookery workshops with different themes. Check out our website for current offers off our open workshops.

Of course you are also welcome to attend a cooking class with group of 8 persons or more on any day of the week.

Do not want to cook yourself? Our chefs also like to cook for you. You can contact us also for a party with drinks or buffet. And we are happy to arrange the catering at your location for you. Of course always with fresh products and everything artisan.

See you next time in Culinary Center in Aarle-Rixtel.

With culinary regards,

Dorothe Saasen

Tartars from Scottish Salmon

Ingredients: (12 pieces)

150 grams fresh salmon
150 grams smoked salmon
1 pieces shredded shallot
50 grams crème Fraîche
Drops Tabasco
Pepper and salt
Lemon juice
Toast

Preparation:

- Cut with a knife the Scottish salmon (fresh and smoked), 'till a fine "ground beef".
- Shred the shallot and put it with the Crème Fraîche in the ground beef.
- Make on taste with pepper, salt and a little bit of lemon juice and some drops tabasco.
- Put the ground beef on a toast.



Gamba basil with fresh potato salad with mango lime dressing

Ingredients: (12 persons)

Gamba basil

12 gambas
Basil

Potato salad

150 g crème fraiche
150 g white potato
150 g truffle potato
150 g sweet potato
10 leaves mint
chive
olive oil
juice of half a lime

Garnish

4 radishes
lettuce

Preparation:

Gamba's basil

- Chop the garlic
- Blend the basil leaves with the garlic, chilli pepper and oil until you get a smooth blend.
- Flavour with salt and pepper
- Remove the intestine channel.
- Put the shrimps into the basil oil
- Put the grill to the highest level and grease the baking tray with some oil.
- Take the shrimps out of the marinade and put them into the baking tray.
- Grill them 3-5 minutes (keep turning) just before serving.

Potatosalad:

- Wash the potatoes, boil all potatoes separate in the peel
- Leave them to cool down and peel them afterwards
- Cut into small cubes
- Chop the chive and the mint and mix with crème fraiche and a little olive oil until a nice crème
- Flavour with salt and pepper and lime juice



- Mix with the potatoes and flavour with salt and pepper

Garnish

- Cut the radish into pieces of 2 mm en put in a bowl with water and a little bit of lime juice.

Presentation

- Put a little amount of the lettuce on the plate
- Dress in the middle of a diner plate the potato salad
- Put the other ingredients on the plate
- Put a shrimps on top of the potato salad
- Sprinkle the dressing on the plate

Steak with red wine sauce

Ingredients: (serves 18 persons)

2 kg. steak
110 g butter
100 g shallot
2 cloves of garlic
1 litre brown stock
1 dl. red wine
syrup
calvados
Salt and pepper

Preparation:

- Chop the shallots and the garlic
- Heat the olive oil and fry the shallots and the garlic with the thyme
- Add the red wine
- Add the stock and let it reduce on the heat.
- Sieve the sauce and season with salt and pepper.
- Bring to taste with syrup and calvados
- Heat the butter and sauté the meat on both sides until they are brown
- Put all the meat on a tray and put them in the oven.
- Heat until the core of the meat is 54°C



Mousseline of sweet potato

Ingredients: (10 persons)

750 gr. sweet potatoes

100 gr butter

100 ml of milk

100 ml cream

salt and pepper

Preparation:

- Peel the potatoes into equal size and cook in as little water as possible.
- Boil the milk.
- Mash the potatoes with a pure squeezer. (Do not use a hand mixer)
- Stir with a wooden spoon the boiling hot milk, the butter and the cream.
- Taste the puree and flavor with salt and pepper.
- If you like add nutmeg



Glazed carrots

Ingredients: (10 persons)

1 bunch carrots
20 grams of butter
50 grams of sugar
½ bottle of orange juice

Preparation:

- Clean the carrots and cut into pieces.
- Boil them until tender.
- Just before serving, put the butter in a pan and fry the carrots until they shine.
- Add the sugar.
- Deglaze with the orange juice.

Parfait of mangocoulis

Ingredients: (18 persons)

250 ml Whipping cream
5 pcs egg yolks
2 pcs eggs
125 grams sugar
200 grams mangocoulis
4 tablespoons Grand marnier

Preparation:

- Whip the very cold cream stiff and keep it cold.
- Mix the eggs, egg yolks and sugar and whip these "au bain marie" till 75° C.
- When this is a thick mixture, whip it quickly cold and firm until you have a light mixture.
- Fold the cream (don't stir), the whipping cream, Grand marnier
- Add the mangocoulis
- Put in one person/portion moulds and put into the freezer for 3 hours.

Raspberry coulis

Ingredients: (10 persons)

150 g raspberries
2 tbsp monin framboise (syrup)
100 g of sugar
50 ml white wine
potato starch

Preparation:

- Puree the raspberries in a blender.
- Add the syrup, sugar, 50 ml water and the white wine and bring to the boil.
- Remove from heat and pass through a sieve.
- Put the sauce back into the pan and thicken
- Stir one or more teaspoons potato starch with a little cold water,
- Pour this mixture with the raspberry sauce and bring to a boil.
- When heated, the starch binds the moisture.

Cookie of puff paste and white white chocolate

Ingredients: (10 persons)

Crème

1 vanilla pod
1 tonka bean
1 dl milk
2 leaves gelatine
40 gram white chocolate
75 grams mascarpone
½ dl whipping cream
amaretto

Cookie

4 pieces puff paste
1 pcs eggs
powdered sugar
50 gram chocolate

Preparation

Crème:

- Cut the vanilla pod in the length in half and add to the milk
- Rasp de tonka beans and add to the milk.
- Cook the milk on low heat for 15 minutes
- Place the gelatine leaves in a little bit of cold water.
- Take the vanilla pod out of the milk and rasp the seeds out.
- Add the seeds to the milk.
- Add the gelatine leaves to the warm milk and add over the white chocolate.
- Stir until the chocolate has been melted on low heat.
- Cool down in a big bowl with cold water and stir occasionally until the mix is wobbly
- Stir the mascarpone with the Amaretto smoothly
- Whip the cream stiff
- Mix the mascarpone, the milk and the whipped cream together by using a spatula
- Put this cream in a piping bag and put in the refrigerator

Cookie

- Cut the pieces of puff paste in 3 pieces.
- Whip the egg a little and los and spread over the puff paste.
- Cover with powdered sugar
- Bake the puff paste in the oven 200 °C golden brown (8-10 minutes)
- Cut the puff paste cookies in two pieces
- Melt the chocolate.
- Spread the chocolate on 1 side of the puff paste cookies

Before severing:

- Divide the mass of cream over the puff paste cookies. (on one piece and put on top another piece)

Avocado crème with tomato

Ingredients: (6 persons)

- 1 avocado
- lemon juice
- chives
- 2 tomato's

Preparation

1. Halve the tomato, remove the seeds and cut the tomato in fine slices
2. Put the slices on a piece of paper and leave them there to drain
3. Cut the chives in small pieces
4. Mix the tomato with 1 tablespoon of lemon juice, 1 tablespoon chives and putt salt and pepper to taste
5. Halve the avocado, cut out the meat and mash in a food processor with 2 tablespoons of lemon juice
6. Add 1 tablespoon of chives and bring to taste with salt and pepper
7. Putt this mixture in a pastry bag and fill a glass
8. Putt on top the tomato slices.

Roasted Fennel

Ingredients: (4 persons)

2 spoons lemon juice
2 fennel bulbs
60 gr butter
125 gr cream cheese
1,5 dl whipped cream
1,5 dl milk
1 egg
1 teaspoon caraway seed
salt en pepper

Preparation

- Preheat the oven to 180° C
- Cut the bulbs lengthwise, then cut lengthwise in 1-inch thick wedges
- Boil water, add lemon juice and the fennel
- Blanche the fennel 2-3 minutes,
- Pour off the water and putt the fennel in a dish
- Putt the cream cheese in a bowl and add the cream, the milk, the egg and stir with a fork.
- Then salt and pepper to taste
- Roast the caraway seed for 1-2 minutes
- Sprinkle the roasted seed over the fennel
- Roast this dish with the fennel in 25-30 minutes in the preheated oven off 180°C .