

BREDA @Home

*Thank you for your order, we hope you enjoy your BREDA@Home meal!
Here you will find all necessary information to prepare your dishes and plate them as we do in the restaurant.
The dishes are colour coded, match the sticker with its preparation.*

5 COURSE MENU

PREPARATIONS

- Pre-heat the oven on 170 C
- Bring a small pan of water to a boil, then turn off the heat and place the bag with the beef (red sticker) in the water. Put the lid on the pan and let it warm until you are ready to eat the main course.
- Before you eat your amuse, take everything out of the fridge apart from the dessert.
- For the dessert, keep everything in the fridge until the dessert together with a dessert plate.
 - Warm up the plates for the hot dishes
 - Order of two persons will share a dish if there is only one box included.
 - If there are two boxes for the dish, the dish is individually boxed.

AMUSE BOUILLON OF WILD MUSHROOMS WITH PICKLED MUSHROOMS AND LOVAGE OIL - BLACK
Warm up the bouillon in a small pot, drop the mushrooms in and pour in a small cup.

SCALLOP WITH KOHLRABI AND XO DRESSING – YELLOW

Place pieces of kohlrabi and scallop on the plate and cover it with some of the dressing.
Lay the scallop sheet over the top and decorate it with the rest of the dressing.

MISO PUMPKIN WITH PICKLED PUMPKIN, FRESH CHEESE AND HAZELNUT - ORANGE

Place a tablespoon of puree on the plate and place the pieces of pumpkin around the puree.
Sprinkle the hazelnut over the puree, crumble the cheese over the pumpkin pieces
and cover with the pickled pumpkin.

PIKE PERCH WITH SMOKED EEL SAUCE AND POACHED APPLE - BLUE

Warm up the smoked eel sauce in the small pan – do not let it boil.
Put some oil in a cold, non stick pan and place the pike perch skin down.
Turn to medium heat and heat it up for 2-3 minutes.
Take a deep plate and place pieces of apple on one side, place the pike perch on the other
side and pour the sauce over.

SUCADE WITH ROASTED BEETROOT, CAVOLO NERO, GREEN PEPPERCORN AND BLACK WALNUT - RED

Place the beetroot and cavolo nero in the oven for 5 minutes.
Turn up the heat again for sucade and bring it to boil.
Once its boiling remove the bag, open the bag and place the beef on warmed up plates.
Place the beetroot and cavolo nero next to it and pour the sauce that's left in the beef bag over the meat.
Spoon the green peppercorn and black walnut on top.

TOASTED PUMPKIN SEED SET CREAM WITH KLETSKOPPEN AND MARINATED CRANBERRIES - GREEN

Take the set cream container and dip the bottom of the container in a bowl of hot water for few seconds.
Remove the lid and let it slide off in a bowl.
Spoon the marinated cranberries with its juice and place on top of the cream.
Place the klets koppen on top.

DARK CHOCOLATE MISO FUDGE

Enjoy!