

# 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.

**ROASTED JERUSALEM ARTICHOKE WITH TROMPETTE DE LA MORT AND EGG YOLK – LAVENDER**  
Place the artichoke mix on to the plate.  
Decorate with the mushrooms and artichoke slices and sprinkle with egg yolk.

**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.

**THINLY SLICED CURED CARROT WITH BARBECUED AND FERMENTED CORN - PINK**  
Place the carrot into the oven for 5 minutes, until hot.  
Warm the corn in a small pan.  
Place the carrot into a bowl and cover with the corn dressing.

**ROASTED PARSNIPS WITH A PARSNIP CREAM, MUSHROOM XO AND MAITAKE - PURPLE**  
Place the parsnips and maitake into the oven for 5 minutes, until hot.  
Warm up the parsnip cream and mushroom XO in two small pans.  
Spoon the parsnip cream at the bottom of a bowl.  
Set the parsnips and maitake in the parsnip cream and drizzle the mushroom XO over everything.

**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!