



MARIS PIPER
TAKE AWAY

Thank you for your order, we hope you enjoy your Maris Piper 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.



BREAD WITH ALMONDBUTTER

BEEF TENDERLOIN TARTAR WITH PIMENT D'ESPELETTE AND PICKLES FROM AMSTERDAM (BLUE)

Cut open the vacuum sealing bag of the steak tartare and add the contents to a bowl.
Add a little olive oil to the tartare and mix with a fork until the olive oil is evenly distributed over the meat.
Add the cornichons, parsley, shallot and half of the cup of shallot and mix with the tartare.
Cut off a small tip from the mayonnaise piping bag and add to preference into the tartare mixture.
Mix the tartare until all components are evenly distributed.

Place the beets, pearl onions and shallots on a kitchen paper to drain.
Place the tartare in the center of a plate (use a cooking ring if you have one).
Divide the drained beetroot, pearl onion and shallots over the top of the tartare.
Divide the mustard seeds over the top of the tartare according to your preference.
Garnish with the other half of the chives.

CAULIFLOWER WITH BEURRE NOISETTE AND SMOKED HAM HOLLANDAISE SAUCE (ORANGE)

Pre-heat the oven on 160 °C and take the hollandaise sauce out of the fridge to warm up to room temperature.
Place up the cauliflower in the preheated oven for 5 minutes, until warm.
Put the smoked ham hollandaise sauce in the deep plate.
Serve the Cauliflower on top of the sauce and divide the chives and pickled onion on top.
Finish with the cheese and the and truffle dressing on top.

DUTCH SHRIMP BISQUE WITH LIME, OLIVE OIL AND BREAD CROUTONS (BLACK)

Warm up the bisque in a small pan.
Put the Dutch shrimps in a deep plate or soup bowl and serve the bisque over the shrimps.
Garnish with the bread croutons.

BEEF WELLINGTON (GREEN)

Insert the core thermometer into the middle part of the meat and
place the Wellington on an oven rack lined with baking paper.
Bake the Wellington in a preheated oven at 220 °C.
When the thermometer indicates 41 °C, the Wellington with oven rack can be taken out of the oven.
Leave the Wellington outside the oven with the core thermometer in it and let it cool down to 52 °C.
Meanwhile, heat the Madeira sauce at low heat in a saucepan.
Cut 2 cm off the ends of the Wellington and cut the middle part, with a sharp knife,
into four thick slices. Divide the slices between four flat plates and serve the Madeira juice separately.



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POTATO PUREE (GREEN)

Heat the mashed potatoes in a saucepan.

Using a whisk, stir the puree until smooth over low heat.

SPINACH SALAD WITH TROMPETTE DE LA MORT, PARMESAN CHEESE AND TRUFFLE (GREEN)

Dress the spinach with the ready made dressing, truffle oil, shallots, trompette de la mort,

Parmesan cheese and candied garlic.

Mix it all together in a bowl.

MARIS PIPER ÉCLAIR (RED)

ENJOY!

PS. We would love to see your creations! Tag us on Instagram or Facebook, so we can repost!