

# *Chicken - Hawaiian cocktail*

*starter*

## *Ingredients 4pers*

*400 gr. chicken breast  
lettuce (pulled into pieces)  
2 medium pieces of chicory  
2 tomatoes  
2 eggs (hard-boiled)  
fresh pineapple (peeled and cubed)  
20 gr. mayonnaise  
30 gr. ketchup  
1 tlp. cognac  
a few tufts of parsley*



## *Preparation method*

- 1. Steam the chicken fillets until done (25 to 30 min) and let them cool down,*
- 2. Make a cocktail sauce by mixing the mayonnaise with the ketchup and cognac,*
- 3. Cut the hard-boiled eggs into wedges (12 wedges in total),*
- 4. Also cut the tomatoes into segments (12 segments in total),*
- 5. Clean the chicory and remove the outer leaves. Keep 12 beautiful leaves separate and cut the remaining chicory into fine strips,*
- 6. Pull the chicken fillets into pieces, season them with pepper/salt and mix them with the cocktail sauce and the pineapple cubes,*

## *Salad in appetizer coupe*

- 1. 4 chicory leaves nicely arranged in a coupe,*
- 2. Put a little lettuce on top of the chicory leaves and a little chopped chicory,*
- 3. Finish each coupe (we used plates for we do not have coupes) with the chicory leaves, the slices of egg and the slices of tomato,*
- 4. Add the chicken salad in the middle of the 4 filled leaves,*
- 5. Place a tuft of parsley in the middle of the chicken salad.*

*Enjoy your meal*

# Salmon roast with vegetables and baby potatoes

Main course

## Ingredients (4 pers)

salmon roast of 500 gr

Olive oil

12 green asparagus in bacon

white wine vinegar

Tomato pesto

Salt, pepper

1 bag of lettuce (dark, frisée)  
lettuce

50 gr. watercress

Garden cress

2 limes

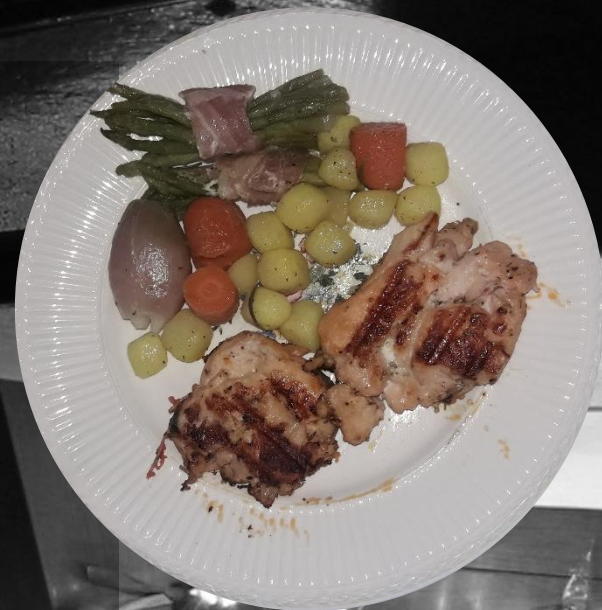
350 gr. Parisian carrots

450 gr. small potatoes

8 shallot

6 garlic cloves

fresh rosemary



## Preparation method

1. Baking time salmon roast in the oven at 180°C for 30 min,
2. Fry the asparagus in butter for 12 min,
3. Stir a dressing of 4 tablespoons of olive oil, 2 tablespoons wine vinegar and 1 tablespoon pesto sauce and season with salt and pepper,
4. Mix the mixed lettuce with the watercress leaves, lots of garden cress and the lime cut into eight and divide this with the asparagus over four plates,
5. Drizzle the dressing on top,
6. Cut the salmon roast in slices and put the slices on top,
7. Serve with an; in olive oil with rosemary approx. 20 min. stir fried mixture of (cleaned) Parisian carrots, potatoes, shallots and garlic cloves.

Enjoy your meal