

Smoked salmon and cucumber salad

Starter

Ingredients

*1 cucumber
30 gr radish
200 gr smoked salmon (sliced)
lemon juice
Pepper
2 tablespoons cream (half-whipped)
2 tablespoons salmon eggs (red or pink)
4 sprigs of fresh dill
Red pepper powder*

Preparation method

- 1. Wash the cucumber and cut it in half (transversely),*
- 2. Cut 1/3 of the cucumber into 48 thin slices,*
- 3. Cut the other 2/3 of the cucumber lengthwise, stoned and cut into Julienne.*
- 4. Wash the radish and cut into Julienne,*
- 5. Mix the Julienne of the cucumber and the radish with the salmon shreds,*
- 6. Add the lemon juice, mix lightly,*
- 7. Season with pepper and add the whipped cream,*
- 8. Arrange the slices of cucumber (12 per plate) slice by slice in a circle in the centre of the plate,*
- 9. Arrange the cucumber-salad on top of the cucumber slices in a 7.5 cm diameter protruding form,*
- 10. Finish with the salmon eggs, red pepper powder and dill.*



Enjoy your meal

Veal tenderloin with mushroom Sauce

Main course

Ingredients 4pers

The advantage of this dish is that you only must fry veal tenderloin shortly because the meat is so tender.

175 gr. Chestnut mushrooms

600 gr Broccoli or Haricot vert rolled in thin bacon

1 tbsp unsalted butter

700 gr. chilled potato slices

290 gr. mushroom sauce (jar)

4 veal tenderloin of approx. 125 gr.

Preparation method (10 min)

- 1. Wipe the mushrooms clean and cut into slices,*
- 2. Divide the broccoli into florets and wash them,*
- 3. Heat in a frying pan, 1 tablespoon butter and fry the potatoes according instructions,*
- 4. ,Heat 2 tablespoons of butter in a saucepan and fry the mushrooms for approx. 2 min,*
- 5. Add the sauce to the mushrooms and heat according instructions,*
- 6. Cook the broccoli in approx. 5 min. al dente,*
- 7. Let the Haricot verts steam for approx. 15 minutes,*
- 8. In the meantime, heat the remaining butter in a frying pan and sprinkle the veal tenderloins with pepper, fry them in approx. 4 min. rosé and let them rest for 5 minutes in aluminium foil,*
- 9. Season the potatoes and broccoli with salt and pepper,*
- 10. Sprinkle the veal tenderloins with salt and serve with sauce, potatoes and broccoli or Haricot verts.*

