

Bread rolls

<p>450 g of rye-flour</p> 	<p>40 g of malt</p> 
<p>1800 g of organic wheat-flour</p> 	<p>40 g of sourdough („levain“)</p> 
<p>450 ml of yogurt</p> 	<p>90 g of fresh yeast</p> 
<p>900 ml of water</p> 	<p>40 g of honey /or agave-syrup</p> 
<p>Salt, bread spice, cumin</p> 	<p>produit fini:</p> 

1. Mise en place

weight the ingredients

Prepare the baking-trays

2. Dough

prepare the yeast dough:

mix all the dry ingredients in a bowl

dissolve the fresh yeast in the water

mix the yeast-water with the yogurt

pour the yeast-yogurt into the bowl with the flour

knead the dough

Let it prove

3. form and bake

cut the dough into 50g-pieces and form them

Put them on the baking tray

Spray with water and dust them with rye-flour

bake it with steam for 15-20 minutes, temperature: 210° degree celsius








4. Finishing

let them chill


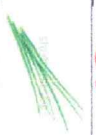
Allergies: *Gluten, Milk*

50 portions

„Sauwälder“-potato spread

Ingredients:	
1500 g	potatoes floury from „Sauwald“ 
	pepper white 
	salt 
20 g	garlic 
150 g	onion 
60 g	cème fraîche 
250 ml	whipped cream 

Decoration

180 g	tomatoes 
	chives 






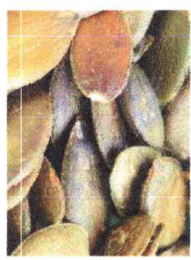

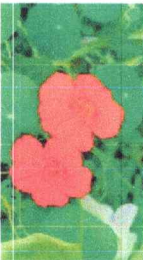
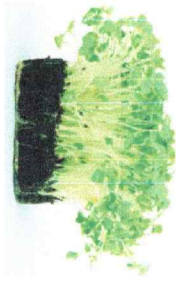

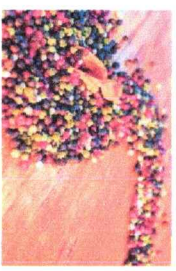
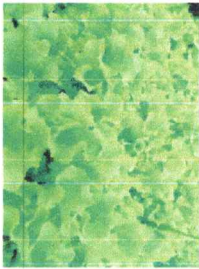
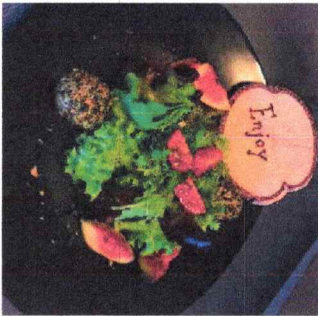
Allergenes: milk
50 portions







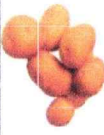





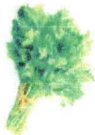
1. Preparation Mep
2. Wash the potatoes
3. Steam the potatoes 130°, 40 min
4. Finely chop the onions in small cubes
5. Peel potatoes and press
6. Mix all ingredients together, season, taste well
7. Wash the tomatoes, slice them
8. Wash chives, finely chop
9. Fill the spread in a spray bag and put it in small glass bowls
10. Garnish with chives and tomato quarters or slices

Goat's milk cheese balls coated in pumpkin seeds on marinated green salad

For 25 portions

<p>Salad bouquet</p>	<p>Goat cheese balls</p>	<p>Marinade</p>	<p>Decoration</p>
<p>2 pieces Oak leaf salad</p> 	<p>1,5 kg Goat cheese balls</p> 	<p>200 ml Balsamic vinegar + water</p> 	<p>5 Figs</p> 
<p>1 pack Rocket salad</p> 	<p>200 g Pumpkin seeds</p> 	<p>200 ml Pumpkin seed oil + salt</p> 	<p>25 pieces of Dried flowers</p> 
<p>1 pack Cress</p> 	<p>Food Allergen Milk Nuts Sulphite</p>	<p>1,5 spoon Sugar</p> 	<p>some Coarse pepper</p> 
<p>2 pieces Lollo bianco</p> 		<p>Preparation: Prepare for work Prepare salad Prepare marinade roast pumpkin seeds, cut small roll goat cheese balls in pumpkin seeds prepare decoration (cut figs, Balsamic glaze, dried flowers, coarse pepper) make a nice decoration with all ingredients Enjoy your meal! 😊</p>	

Leek cream soup with bread chips

Ingredients soup:	Ingredients black bread chips:
80g butter 	3 grained bread roll 
250g onion 	
750g leek 	Decoration:
750g potatoes 	250ml whipped cream 
20ml lemon juice 	parsley smooth 
3,5l water 	
500ml whipped cream 	Food allergen:
parsley 	Milk products
Herbs: vegetable stock powder, herb salt	For 25 portions

Preparation:

- prepare for work

Black bread chips:

- cut the grained bread roll in thin slices with the bread slicer
- dry short on a baking tray (crispy) 160° C
- put the whipped cream on the baking paper strips and freeze it up



Leek cream soup:

- prepare the vegetables
- wash the leek, cut it into fine strips
- cut the onion into small cubes, braise in butter
- add the sliced vegetables
- add the water and cook it
- add the chopped parsley and boil it
- complete it with the whipped cream
- puree it with the thermomix
- season it and taste it
- garnish the soup and serve it immediately

enjoy your soup!!! 😊

Fried Chicken breast in a jacket of ham with wedges

for 50 portions

Ingredients:	
25 pieces chicken fillet	
50 pieces ham	
1500 ml vegetable stock	
250 ml White wine	
120 g clarified butter	
3750 g Wedges	

Preparation:

Chicken fillet: Season the chicken fillet and wrap it in ham. Fry it in the clarified butter on both sides and put it into the plate russe. Pour the vegetable stock to the remaining meat juice. Put it in the oven for about 15 minutes. The core temperature should be 78 degrees.

Wedges: Put the wedges on a baking paper and bake them at 180 degrees for 20 minutes. Turn it sometimes.







Prepare the meal, the wedges and the carrots on a plate and serve it to the guests.

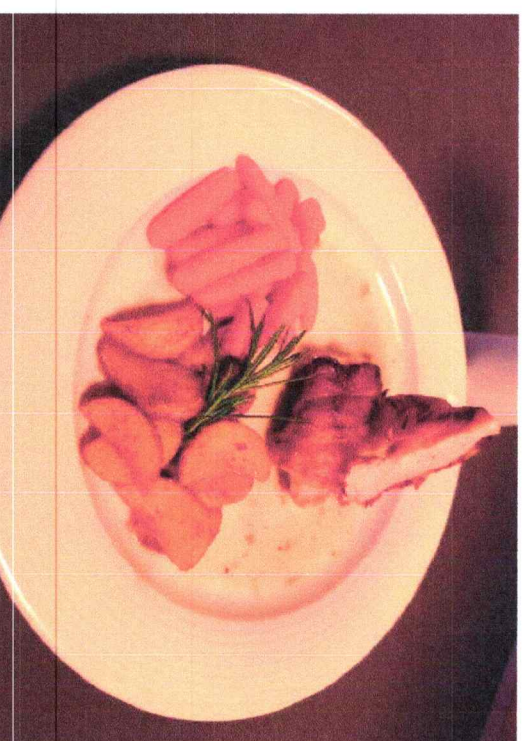
Allergies: a, G, L, O

Viktoria, Lisa



Glazed carrots

Ingredients	
2500 g baby carrots	
120 g butter	
120 g fine granulated sugar	
50 ml lemon juice	
salt	
parsley	



Preparation:






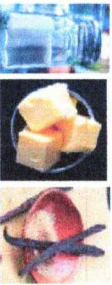
- First, prepare the MEP.
- Cook carrots in the steam oven with 130 °C for ten minutes until al dente.
- Melt butter, then add sugar, stir and wait until it has caramelized.
- Add carrots. Afterwards put in lemon juice and salt.
- At least prepare it and decorate it with parsley.

Food Allergen:

- Milk

for 25 portions

Kaiserschmarren

Kaiserschmarren	
4 eggs	
100g flour	
200ml milk	
30g granulated sugar	
10g dust sugar	
Herbs: salt, vanilla sugar, butter	

Preparation Kaiserschmarren for 25 portions

Stir flour, salt, vanilla sugar, milk and yolk until smooth.

Mix egg white and sugar until it's ready

And then add all ingredients.

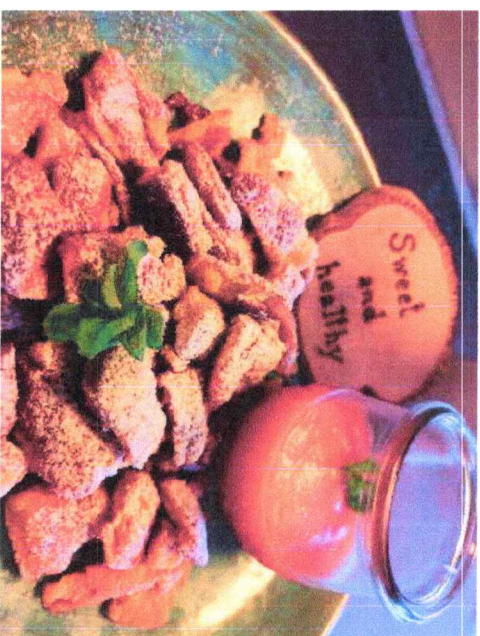
Heat butter in pan and pour in the dough a half centimeter.

Bake it.

And torn it with a fork.

Allergen for Kaiserschmarren

egg, cereals containing gluten, milk



Applesauce

The recipe is for 25 portions.

Preparation Applesauce

Wash the apples and then core and quarter them.




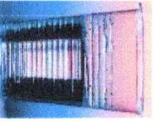
Add lemon juice.

Cook water, apples, sugar and herbs in a pot.

Cover the pot and stew them softly.

Mix it, taste it, enjoy it!

Serve with Kaiserschmarren.

Applesauce	
2,5kg apples	
60g granulated sugar	
3 lemons	
1l water	
clove cinnamon	