

## Main Course –

### Veal Schnitzel with Finnish Potato Salad

#### Ingredients

- 320g Veal
- 300g plain flour
- 4 eggs
- 600g bread crumbs
- Sunflower oil
- 1 lemon
- 6 potatoes
- 1 leek
- 2 onions
- 100g mayonnaise
- 1 tub crème fraiche
- 50g butter
- 200g cream
- 200g oyster mushrooms



#### Method

1. Gently tenderize the veal (which needs to be in 10cm pieces). Salt the veal on both sides and cover with flour.
2. Whisk the eggs in a bowl and let the veal lie in the eggs for about a minute
3. Cover the veal in bread crumbs and fry in a pan with sunflower oil – allow the oil to drain after frying
4. To make the Finnish potato salad – boil the potatoes and when they are cold chop them with one onion and leeks.
5. Place the mix in a bowl and with the crème fraiche and mayonnaise – season well with salt and pepper
6. Leave in the fridge for an hour to chill
7. To make the mushroom sauce – clean and chop both the mushroom and the second onion
8. Melt the butter in a pan and add the onions, cooking until translucent
9. Add the mushrooms and cook until the liquid has evaporated
10. Sprinkle the flour over the sauce and add the cream
11. Boil the sauce in a pan for 5 minutes and season with salt and pepper
12. Serve all together

## Starter -

Vegetable Puree Soup with Grießnockerl and Welsh Rarebit

### Ingredients

- 1400g different vegetables e.g. potatoes, carrots, cauliflower, leeks, sweet potato
- 1 stock cube
- 1 onion
- Koskenlaskija
- 30g butter
- 80g semolina
- 1 egg
- 25g flour
- 25g butter
- 125g grated cheddar
- 1 tbsp mustard
- 1tbsp Worcestershire sauce
- 2 slices granary bread
- 250ml warm beer

### Method

1. Dissolve the stock cube in 1000ml water and then add the chopped vegetables
2. Bring the mix to a boil and then simmer for approximately 25 minutes - until all the vegetables are tender
3. Puree the vegetable mix
4. Add the koskenlaskija and seasoning to the soup
5. When the cheese has melted, the soup is ready
6. To make grißnockerl to add to the soup - whisks the eggs
7. Add the semolina to the eggs, and rest in the fridge for an hour
8. Take the dough from the fridge and form using tablespoons
9. Cook in boiling salted water for 20 minutes and add to the soup
10. To make the welsh rarebit for dipping - melt the butter in a pan and mix in the flour to make a roux
11. Add the beer slowly to the roux until you have a thick sauce
12. Add the cheese until it melts and then mix in all other ingredients (except the bread)
13. Spread the mix evenly over the bread and cook under a hot grill for a few minutes until it is golden and bubbly



## Dessert -

Welsh cakes with apple, cinnamon and vanilla sauce

### Ingredients

- 150g plain flour
- 75g rye flour
- 100g butter
- 1 egg
- 3 apples
- 1 tsp cinnamon
- 85g sugar
- Splash of milk
- ½ baking powder



### Method

1. Mix the flour, sugar, cinnamon, baking powder, a pinch of salt together
2. Rub in the butter with your hands until it resembles bread crumbs
3. Add a whisked egg and mix until it is a smooth dough, if it is a little dry, add a splash of milk and mix well again
4. Roll the dough to the thickness of a coin and cut into 6cm rounds
5. Cook the welsh cakes on a baking stone which is greased with butter until they are golden on each side (approximately 3 minutes on each side)
6. Sprinkle the welsh cakes with sugar when they are cooked and place on a cooling rack
7. For the apple sauce - dice the apples and lay them in a tray
8. Sprinkle the apple with sugar and cinnamon
9. Put the tray in the oven (180 degrees Celsius) until the sugar has caramelised and the apples are golden
10. For the vanilla sauce, use Bird's powder to make custard according to the packet, however add fresh vanilla to the boiling milk
11. Put the custard and apple into serving pots and serve with warm welsh cakes



