



Asparagus on Polish toast with mayonnaise sauce and grated egg

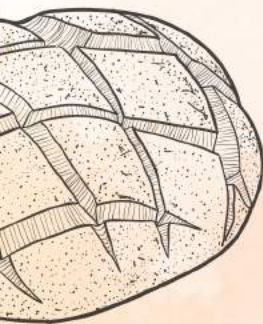
4 PAX

Ingredients

- 4 slices of sourdough bread,
- 50g of butter,
- 12 asparagus spears,
- 4 egg yolks,
- 1 tablespoon of vinegar,
- ground black pepper,
- 100 ml of rapeseed oil,
- 4 eggs,
- 1 small spring onion

Recipe

Melt the butter in a pan and fry the bread and then the asparagus, season with salt and pepper. Boil the eggs until hard. Mix the egg yolks with vinegar, season with salt and pepper, then stir the oil into the mixture. Arrange the asparagus on the bread, drizzle with the sauce and grate the egg on top. Sprinkle with chopped spring onion.



Oyster mushroom goulash soup

4 PAX

Ingredients

- 200g of oyster mushrooms,
- 1 tablespoon of dried marjoram,
- 2 cloves of garlic,
- 2 onions, oil for frying,
- salt
- pepper,
- 1 liter of vegetable broth,
- 1 tablespoon of tomato paste,
- 1 small can of chopped tomatoes

Recipe

In a heavy-bottomed pot, sauté the sliced onions and sliced garlic in oil, and tear the oyster mushrooms into strips. Season with salt and pepper, add marjoram. Add the tomato paste followed by the pelati tomatoes and broth. Cook for about 45 minutes. Check the seasoning towards the end of cooking.



Pan-fried cod with Jerusalem artichoke purée and young cabbage with apple and dill

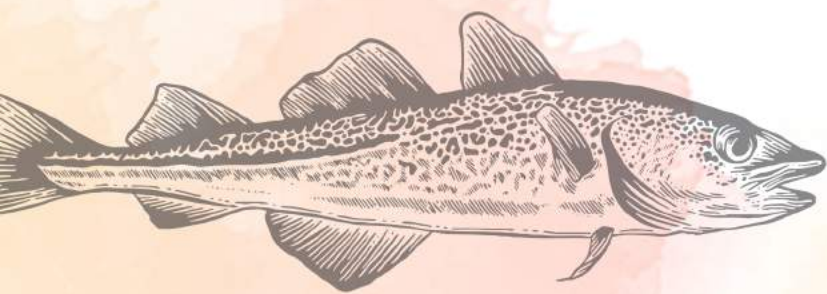
4 PAX

Ingredients

- 500g of cod loin,
- oil for frying,
- 500g of frozen Jerusalem artichoke,
- 1 onion,
- salt,
- pepper,
- 300 ml of 30% cream,
- ¼ of a young cabbage,
- 1 apple,
- 1 bunch of dill,
- 50g of butter,
- 1 tablespoon of sugar

Recipe

Divide the cod into portions, drizzle with oil, season with salt and pepper. Sauté the Jerusalem artichoke in oil with finely chopped onion, add cream, season with salt and pepper and cook until soft. Blend until smooth. Shred the cabbage into fine strips, peel and grate the apple, chop the dill. Fry the apple with cabbage in butter, season with salt and pepper. Add dill. Fry the fish and serve with the smooth Jerusalem artichoke purée and cabbage with apples and dill



Caramelized pears with vanilla sauce and crumble topping

4 PAX

Ingredients

- 2 Conference pears,
- 100 ml of 30% cream,
- 2 egg yolks,
- 100g of fine sugar,
- a touch of vanilla essence,
- 50g of butter,
- 100g of oat flakes

Recipe

Peel the pears, cut into quarters, toss in sugar, and fry in a pan until caramelized. Combine the egg yolks with sugar and beat into a creamy mixture. Pour hot cream over it and mix vigorously. Add vanilla essence. Melt butter in a pan, add oats and the rest of the sugar. Fry until it forms a crumble. Arrange the pears, drizzle with the sauce, and sprinkle with the crumble

