



COOKING PASSION SINCE 1877

Glass Menu - Crispy bread



Serves: 10

INGREDIENTS

250 g **wheat flour**
500 g **rye flour**
750 ml water
20 g dried **yeast**
20 g salt
half of a tablespoon of pepper and
finely chopped fennel herb

ALLERGENES HIGHLIGHTED IN
BOLD

PREPARATION

Mix the flour with water and salt, add the dried yeast and knead everything into a homogenous dough. If it is too dry, add some more water. Leave to rest for at least an hour.

Then tear 10 equally sized pieces from the dough and roll them out very finely on a worktop dusted with flour. Afterwards take the thin dough in your hands and "shake" it in circles until the dough has become wider and thinner.

Bake the dough pieces on Neff's hot bread stone at 220 degrees for about 10 to 15 minutes until they are crispy. Dust with fresh fennel herb and add some pepper.



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Glass Menu - Chicorée with Roquefort cream



Serves: 4

INGREDIENTS

2 chicory heads
½ ripe mango
1 tbsp chopped **hazelnuts**
70 g **Roquefort**
100 g cream **cheese**
1–2 tbsp **hazelnut** oil
1–2 tbsp white **wine** vinegar
Sea salt
Ground pepper

ALLERGENES HIGHLIGHTED IN
BOLD

PREPARATION

Wash the chicory and cut in half lengthways. Wash and pat dry; remove the stalk. Divide the leaves into four portions.

Finely dice the mango flesh. Toast the hazelnuts in a frying pan without oil. Mix the mango and hazelnuts with the cream cheese and Roquefort until smooth and creamy.

Season the Roquefort cream with the oil, vinegar, salt and pepper to taste, and divide into four glasses. Place the chicory leaves elegantly into the glasses and serve immediately. Tip: freshly chopped chervil is a delicious addition to the cream.



Glass Menu - Champagne cream with berries



Serves: 4

INGREDIENTS

3 **eggs**
50 g sugar
2 tbsp lemon juice
200 ml **champagne** (or another sparkling wine)
4 gelatine leaves
100 g whipping **cream**
200 g raspberries (frozen)
2.5 tbsp icing sugar
3 tbsp **pistachio** nuts, chopped
300 g raspberries
A little fresh mint, chopped

ALLERGENES HIGHLIGHTED IN BOLD

PREPARATION

Separate the eggs, put one egg white to one side. Mix the egg yolk with 50 grams of sugar, lemon juice and 150 millilitres of champagne in a metal bowl. Beat everything over a bain-marie with the hand mixer. Be careful – if the mixture is too hot, it will coagulate! Place to one side.

Soak the gelatine in cold water, squeeze it and dissolve it in a pan. Stir the dissolved gelatine into the warm cream. Whip the egg white and cream separately until stiff peaks form and mix into the champagne cream with the rest of the champagne. Place four mousse rings (approx. 6 cm diameter) on four dessert plates. Divide the cream between the rings. Place in the refrigerator to set.

Toast the pistachio nuts in a pan without oil and put to one side. Sort the berries and mix with the chopped mint. Serve the champagne cream with the berries and the pistachio nuts on plates.