



COOKING PASSION SINCE 1877

Mussels with crispy roast potatoes



Serves: 4

INGREDIENTS

500 g waxy potatoes
7 tbsp olive oil
Sea salt
Freshly ground pepper
½ bunch of fresh thyme, roughly chopped
4 kg **mussels**
3 tbsp olive oil
A little freshly chopped thyme
Freshly chopped garlic
250 ml **Riesling**

ALLERGENES HIGHLIGHTED IN
BOLD

PREPARATION

Scrub the potatoes under running water, slice into bite-sized wedges and marinate in three tablespoons of olive oil, sea salt, pepper and a little freshly chopped thyme. Spread them out on a baking tray and bake in the oven at 200 degrees for 15–20 minutes until crispy.

Thoroughly wash the mussels. If any mussels are open, tap them to test whether they are still fresh. To do this, tap the mussel firmly on the worktop. If it closes, the wake-up call has worked and the mussel can be added to the pan. If it doesn't react, the mussel should be rejected. Heat the rest of the oil in a cast-iron pan. Add the garlic, thyme and mussels. Cook for around five minutes on a high heat while tossing the pan contents regularly.

Remove the pan from the hob, deglaze the pan with wine and simmer for a further three minutes until the mussels are cooked. Serve the mussels with potatoes on a baking sheet. This dish goes well with a mayonnaise refined with saffron and flat-leaf parsley.



COOKING PASSION SINCE 1877

Drunken wild Rabbit



Serves: 4

INGREDIENTS

3 onions
1 carrot
200 g **celeriac**
½ litre of fruity, fresh red **wine**,
e.g. Bardolino or Sangiovese
(Italy)
2 tbsp Balsamico di Modena (IGP)
1 tbsp black peppercorns
6 **cloves**
2 bay leaves
1 tbsp juniper berries
1 sprig of fresh rosemary
1 sprig of fresh thyme
1 tea infuser with spruce needles
1 kg (wild) rabbit
1 tsp salt
Freshly ground pepper
Rapeseed oil
2 tbsp tomato puree
1 tbsp **flour**
200 ml meat broth or game stock

ALLERGENES HIGHLIGHTED IN
BOLD

PREPARATION

Wash the vegetables. Dice the onions and celeriac; slice the carrot. Place the vegetables in a sealable glass bowl with the red wine, balsamic vinegar, pepper, cloves, bay leaves, juniper berries, thyme and rosemary.

Place the spruce needles in the tea infuser and put it in the marinade. Add the meat to the marinade and mix everything well. Leave to marinate for 3-4 days in the fridge, stirring daily so that all of the meat pieces are evenly coated with the marinade.

Pour the meat and vegetables into a sieve. Collect the marinade, bring to the boil and remove the foam with a ladle. Put it to one side. Preheat the oven to around 150 degrees on the CircoTherm® hot air setting.

Dab the meat dry, season with salt and pepper, and fry it in portions in the hot oil. Remove the meat and brown the tomato puree in the frying fat. Add the meat, dust with flour and brown it again all over. Deglaze the pan with around 300 millilitres of marinade and bring to the boil until the marinade has reduced slightly.

Add the broth or stock, vegetables and herbs. Place the lid on the roasting dish and braise the meat for one hour in the oven at 120 degrees on the CircoTherm® hot air setting. Stir creme fraîche into the sauce before serving. This goes perfectly with fresh baguette or spätzle (German egg noodles).



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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.