

Season's menus for private classes: so appetizing!

Discover the season's menu for this fall and winter 2011: original and savoury recipes that you will be able to cook easily back home in order to impress your guests! The ingredients are easy to find, there are no complicated kitchenware, and most important... it's so good!

Choose one recipe for each dish, the whole group will cook together the different recipes.

The *mises-en-bouche* – with home made crostinis



- Greek *tapenade* with green olives and *fêta* cheese

- *Tapenade à la provençale* with black olives and capers



- Sardines *rillettes* just like in Brittany

- Smooth mousse of ricotta cheese and anchovies with herbs



- Delicious pesto of coriander and almonds

- Tasty caviar of sundried tomatoes



The starters



-The so chic *Du Barry* cream with truffle oil,
a delicious soup with potatoes and cauliflower

-Uncommon *crème brûlée*...
of Jerusalem artichokes!



- Savoury soup of *potimarron* (a special kind of pumpkin)
with argan oil

- Tasty soufflé with fresh herbs
on its bed of salad



- Soup of shrimps and miso
with lemongrass just like in Asia!

- Nems of poultry with Asian spices
& home made sweet and sour sauce



The main dishes



- The unique *waterzooi* of chicken,
a traditional dish in the Belgian gastronomy!

- Indian wok of chicken with red curry and coconut milk
and its tasty basmati rice



-Delicious mushroom risotto just like in Italy
with tasty roasted lamb ribs

- Roasted filet of codfish and its *mousseline* sauce,
sautéed of fresh young spinaches with lime



-Delicious gambas grilled with lemongrass and ginger,
sautéed noodles just like in Asia

- The traditional meatballs *à la liégeoise*,
mashed potatoes like grandma's & in season vegetables



The desserts



- Crunchy *millefeuille* of chocolate
and its *mascarpone* mousse with passion fruits

-Dark melting chocolate cake with zests of oranges
and its scoop of ice cream



- Delicious *carpaccio* of pineapple flavoured with verbena
and its red fruit sorbet

-Ti'Punch muffin with pineapple, rum& coco
and its scoop of ice cream



- Italian *panna cotta* with *orgeat* syrup
and its *coulis* of raspberries with vanilla

-Irresistible caramelised bananas,
toffee with lime and pecan nuts

