

Beetroot Rose

with goats cheese cream, herbal oil pecans

Serves 10

INGREDIENTS

Goat cheese cream

250 g goats cheese

75 ml milk

pepper and salt

Beetroot Rose

4 beetroots

400 ml vinegar

salt

Herbal oil

100 ml sunflower oil

25 gr chives

Crisp

120 ml water

80 ml olive oil

20 ml beet juice

20 gr flour

Garnish

100 g toasted pecans

2 apples

dried black olives

1/2 lemon



Beetroot Rose

with goats cheese cream, herbal oil pecans



THE FARM KITCHEN'S KOOKFABRIEK

Powered by **ATAG**



FARM
KITCHEN



MELK



NOTEN



Beetroot Rose

with goats cheese cream, herbal oil pecans

THE FARM KITCHEN'S
KOOKFABRIEK

Powered by **ATAG**

Preparation Beetroot Rose part I

Boil the unpeeled beetroots for about 1 hour in a pan of water with salt and vinegar.

Drain the beets and leaving to cool in cold water. Meanwhile, start the preparation of the goat cheese cream

Preparation Goat cheese cream

Mix the goats cheese with the hand blender and add a dash milk. Continue to add the milk and mix until the goats cheese has a consistency of Greek yogurt. Season to taste

Preparation herbal oil

Coarsely chop the chives.

Blanch the chives in boiling salted water for 10 seconds, adding salt,

Blanch for 10 seconds, rinse with cold water and pat dry.

Pour the sunflower oil into a measuring cup and add the chives.

Mix for 5 minutes with a hand blender.

Pass the oil through a sieve. Set aside for later



GLUTEN



LACTOSE



NUTS



Beetroot Rose

with goats cheese cream, herbal oil pecans

Recept voor 10 personen



THE FARM KITCHEN'S KOOKFABRIEK

Powered by **ATAG**



GLUTEN



MELV



NOTEN



Beetroot Rose

with goats cheese cream, herbal oil pecans

**THE FARM KITCHEN'S
KOOKFABRIEK**

Powered by **ATAG**

Preparation Beetroot Rose part II

Put gloves on and peel the skin off the beetroot with your fingertips. Cut them into very thin slices - 2mm thick.

Place a piece of cling film on the workbench. Measure two fingers on the film and lay the beetroot slices in a horizontal line next to your fingers.

Cover half of the slice with the paste and lay a second slice over the paste, making sure that each beetroot slice covers half of the previous one. Repeat to the end of the row with 2 fingers space between the last beetroot slice and the edge of the cling film.

For reference - with a large beetroot you place around 8 slices on the foil and around 10 slices with a smaller beetroot

Gently pull the foil up from one side and roll the beetroot to make the rose - use the cling film as you would a sushi mat, so don't roll it between the beets.

Repeat steps 2 and 3 until you have 15 rolls of beetroot. Cut the rolls in half crosswise and lay aside for later use.

Recept voor 10 personen



CIJTTEN



BEELV



BIJSTEN



Beetroot Rose

with goats cheese cream, herbal oil pecans

THE FARM KITCHEN'S KOOKFABRIEK

Powered by **ATAG**

Preparation crisp

Combine the water, olive oil, beetroot juice and flour in a measuring cup and mix with a hand blender until smooth. There should be no lumps left.

Place a skillet over medium heat and let it warm

Pour one-fifth of the batter into the centre of the hot pan, making a very thin layer. You do not have to turn the pan to distribute the batter, because the pan does not have to be completely filled with the batter

Fry the batter in the pan until it no longer fizzes. Don't touch the crisp until it stops fizzing.

Remove the crisp from the pan as soon as it is ready with a spatula. Pat the pan dry with some kitchen paper and set the crisp aside on a second piece of kitchen roll to drain. Sprinkle with salt.

Repeat steps 2 to 5 until the batter is used up, you will make 5 crisps in total. You can decorate 2 plates per crisp.

Preparation garnish

Wash the apple and cut into slices around the core. Then cut the slices into strips and then into cubes. The cubes should be 0.5 by 0.5 cms. (This cutting technique is called brunoise.)

Mix the diced apples with the juice of half a lemon to prevent them from turning brown.

Chop the pecans into pieces.

Finely mince the dried olives.

To serve

Divide the goat cheese cream over the plates.

Place the beetroot roll in the middle, carefully remove the cling film.

Sprinkle with the herb oil and finally divide the apple, pecan nuts and dried olives over the whole.

Place the crisp on top and serve.



GLUTEN



LACTOSE



NUT-FREE



Risotto

Roasted carrots with pearl barley, king oyster mushroom and beurre blanc

THE FARM KITCHEN'S KOOKFABRIEK

Powered by **ATAG**



INGREDIENTS - Roasted carrots

- 2 tbsp sesame seeds
- 1cm fresh ginger
- 2 bunches of carrots
- 1 tbsp ginger syrup
- 2 tbsp olive oil

Buerre blanc

- 1 onion
- 200ml white wine
- 1 lemon
- 250g cold butter
- 10g vadouvan

Pearl Barley (Risotto)

- 1 onion
- 2 cloves of garlic
- 500g pearl barley
- 1 litre mix of broth and carrot juice
- 50g butter
- 80g grated aged cheese

Garnish

- 100g parmesan cheese
- 5 king oyster mushrooms
- ½ cup tahoon cress



VEGETARIAN

GLUTEN

ALCOHOL



Risotto

*Roasted carrots with pearl barley, king oyster mushroom
and beurre blanc*

**THE FARM KITCHEN'S
KOOKFABRIEK**

Powered by **ATAG**

Preparation Pearl Barley (Risotto)

Finely chop the onion and garlic and fry in olive oil until translucent.

Add the pearl barley, stir and fry for 3 to 4 minutes.

Heat the broth, add 20% of the warm broth to the pearl barley. Stir well and let it simmer gently. Add more each stock time the barley gets too dry and stir occasionally, tasting intermittently

Stop adding the broth when the pearl barley is al dente.

Add the butter and cheese at the very last moment. Taste and adjust if necessary season with salt and pepper

Preparation Roasted carrots

Preheat the oven to 180 degrees Celsius on the fan assisted.

Toast the sesame seeds in a dry pan until they colour slightly. Set them aside for use when serving

Grate the ginger and place in a large bowl.

Peel the carrots, halve them lengthwise and put them in the bowl with the ginger. Drizzle with olive oil, ginger syrup, pepper and salt. Mix well.

Divide the carrots in an oven dish

Roast in the preheated oven for 30 minutes, until the carrots are tender and slightly caramelized by the syrup.



RECIPE



CIJFEN



RECIPE



Risotto

*Roasted carrots with pearl barley, king oyster mushroom
and beurre blanc*

THE FARM KITCHEN'S
KOOKFABRIEK

Powered by **ATAG**

Preparation crispy topping

Coarsely grate the Parmesan cheese

Cover a baking tray with parchment paper, make a heap of grated cheese – 1 for each diner - on the parchment paper. Spread the heaps into circles of about 7 cm in diameter.

As soon as the carrots come out of the oven, the Parmesan cheese can go for 10 to 12 minutes or until crispy. Let cool completely and set aside until finishing the plates

Preparation Buerre Blanc

Clean the shallots and very finely chop.

Combine the shallots and white wine in a saucepan.

Add the lemon juice and half of the vadouvan. Bring to a boil and reduce by half. Taste and add more vadouvan if desired

Pass the gastrique (the reduced liquid) through a sieve and collect the liquid, (the shallots are no longer required and can be gotten rid of). Return to saucepan and set aside until later



WINE



GRAIN



SALT



Risotto

*Roasted carrots with pearl barley, king oyster mushroom
and beurre blanc*

**THE FARM KITCHEN'S
KOOKFABRIEK**

Powered by **ATAG**

To serve

Heat the gastrique

When the gastrique is hot, add the knobs of cold butter little by little whilst stirring the sauce with a whisk. It is important that the lumps of butter are cold as this binds the sauce.

Cut the king oyster mushrooms in half lengthwise and put a pan on a high heat.

Bake the oyster mushrooms on the flat side in the pan until golden brown

Add a drop of water, put the lid on the pan and let it steam briefly.

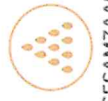
Heat the pearl barley while stirring over low heat if necessary

Heat the carrots and sprinkle with sesame seeds

Place a cooking mould on a plate and fill with the pearl barley. Apply a little pressure to ensure the pearl barley keeps its tower shape once the mould is removed.

Place the carrots on top of the pearl barley risotto in a diagonal pattern and finish with the king oyster mushroom, the Parmesan crisp and the tahon cress.

Finally, add some beurre blanc



WINE



GLUTEN



BEV



Chocolate mousse

Met kletskoppen and pear angel – serves 10

INGREDIENTS

Chocolademousse

250g dark chocolate
500ml flora cream
35g sugar

Kletskoppen – a Dutch almond cookie

5g vegetable butter
100g white caster sugar
50g flour
3g of cinnamon
30ml water
40g white almonds
pinch of salt

Garnish

½ cup basil cress
200ml organic pear juice
50g of sugar
10g lemon juice
2g agar-agar

THE FARM KITCHEN'S
KOOKFABRIEK

Powered by **ATAG**



Chocolate mousse

Met kletsoppen and pear angel – serves 10

Preparation of the chocolate mousse

Place the chocolate drops in a heatproof bowl
Place the bowl over a pan of gently simmering water. The bottom of the bowl should not touch the water. Allow the chocolate to melt (while stirring occasionally).
Remove the bowl from the pan and let the chocolate cool for 5 minutes.
Beat the cream and sugar together in a large bowl until stiff. The whipped cream should be lumpy to make the best mousse
Gently fold the melted chocolate into the whipped cream until all the whipped cream and chocolate are well mixed.
Add a pinch of salt and stir well again Put the mousse in a piping bag and let it set in the fridge for at least 1.5 hours.

Preparation of the KLETSKOPPEN

Preheat the oven to 180 degrees.
Cover a baking tray with baking paper.
Chop the almonds
Mix the dry ingredients with the butter, chopped almonds, water and a pinch of salt. Mix well
Divide the batter into 10 small piles on a baking tray lined with parchment paper
Leave enough space between the heaps of batter
Place the baking tray in the oven and bake for 10-15 minutes.
Keep an eye on the Kletsoppen, they burn quickly! Remove from the oven and leave to cool.

Preparation of the pear angel

Line a baking sheet with baking paper
Put the pear juice, sugar and lemon juice in a saucepan and bring to the boil.
Gradually add the agar agar while stirring with a whisk
Pour the mixture onto the lined baking tray
Let cool on the counter for a few minutes until thickened, then chill in the refrigerator for 15 minutes.
Cut it into shapes of your choice

To Serve

Divide the chocolate mousse over the plates, for example make tufts.
Garnish with the kletskop, pear jus and the basil cress.
****If we all start eating regenerative agriculture produce, that will result in 6(!) times the CO2 reduction than if we were all to start driving in electric vehicles.**