

Mise en place Service

- Two serving plates on an underflat with napkins for the salad.
- Bowl of glass with underflat and napkin.
- Plate with cutlery napkin bag.
- Table- and tea spoon for measuring the ingredients.
- Two spoon and fork servers (salad and arranging).
- Pepper grinder on underflat.
- Plate for used cutlery.
- White wine vinegar and olive oil or ingredients according to the recipe.



Mise en place Kitchen

Spoon measurement

- 2 table spoons of white wine vinegar
- 4 table spoons of sunflower seed oil
- 1 tea spoon of mustard
- Salt and pepper from the grinder

Gram measurement

- 4 cl white wine vinegar
- 8 cl sunflower seed oil
- 10 g mustard
- Salt and pepper from the grinder

Working process

- Mix the mustard with the white wine vinegar
- Add the oil slowly and stir well
- Season with salt and pepper

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Mise en place Kitchen

Spoon measurement

- 2 table spoons of red wine vinegar
- 4 table spoons of olive oil
- 1 tea spoon of freshly chopped onions
- ½ tea spoon of finely chopped garlic
- Salt and pepper from the grinder
- oregano, basil, parsley (freshly chopped)

Gram measurement

- 4 cl red wine vinegar
- 8 cl olive oil
- 10 g freshly chopped onions
- 5 g finely chopped garlic
- Salt and pepper from the grinder
- oregano, basil, parsley (freshly chopped)

Working process

- Mix the onions, garlic with the red wine vinegar
- Add the oil slowly and stir well
- Season with salt, pepper and herbs

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Mise en place Kitchen

Spoon measurement

- 2 table spoons of white wine vinegar
- 4 table spoons of sunflower seed oil
- ½ tea spoon of mustard
- 1 tea spoon of mayonnaise
- 1 tea spoon of freshly chopped onions
- Salt and pepper from the grinder

Gram measurement

- 4 cl white wine vinegar
- 8 cl sunflower seed oil
- 5 g mustard
- 20 g mayonnaise
- 20 g freshly chopped onions
- Salt and pepper from the grinder

Working process

- Mix the onions, mustard and mayonnaise with the white wine vinegar
- Add the oil slowly and stir well
- Season with salt and pepper

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Mise en place Kitchen

Spoon measurement

- 2 table spoons of lemon juice
- 6 table spoons of yoghurt
- Chopped herbs
- Salt and pepper from the grinder

Gram measurement

- 4 cl lemon juice
- 12 cl yoghurt
- Chopped herbs
- Salt and pepper from the grinder

Working process

- Stir all ingredients well
- Season with salt and pepper

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- Two spoon and fork servers (salad and arranging).
- Pepper grinder on underflat.
- Plate for used cutlery.
- White wine vinegar and olive oil or ingredients according to the recipe.

**Mise en place Kitchen**

Spoon measurement

- 6 table spoons of mayonnaise
- 2 table spoons of ketchup
- 1 tea spoon of finely chopped dices of red pepper
- 1 tea spoon of finely chopped dices of green pepper
- A dash of tabasco
- 1 tea spoon of freshly chopped onions
- Sweet paprika powder, salt and pepper from the grinder

Gram measurement

- 60 g mayonnaise
- 20 g ketchup
- 20 g finely chopped dices of red pepper
- 20 g finely chopped dices of green pepper
- 0.5 cl tabasco
- 10 g freshly chopped onions
- Sweet paprika powder, salt and pepper from the grinder

Working process

- Stir all ingredients well
- Season with tabasco, paprika powder, salt and pepper

Mise en place Service

- Two serving plates on an underflat with napkins for the salad.
- Bowl of glass with underflat and napkin.
- Plate with cutlery napkin bag.
- Table- and tea spoon for measuring the ingredients.
- Two spoon and fork servers (salad and arranging).
- Pepper grinder on underflat.
- Plate for used cutlery.
- White wine vinegar and olive oil or ingredients according to the recipe.



Mise en place Kitchen

Spoon measurement

- 2 table spoons of white wine vinegar
- 4 table spoons of olive oil
- 1 tea spoon of finely chopped anchovies
- ½ tea spoon of finely chopped garlic
- 1 tea spoon of grated Parmesan cheese
- Salt and pepper from the grinder

Gram measurement

- 4 cl white wine vinegar
- 8 cl olive oil
- 10 g finely chopped anchovies
- 5 g finely chopped garlic
- 20g grated Parmesan cheese
- Salt and pepper from the grinder

Working process

- Mix anchovies, garlic with the white wine vinegar
- Add the oil slowly and stir well
- Add the Parmesan cheese
- Season with salt and pepper

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- Table- and tea spoon for measuring the ingredients.
- Two spoon and fork servers (salad and arranging).
- Pepper grinder on underflat.
- Plate for used cutlery.
- White wine vinegar and olive oil or ingredients according to the recipe.



Mise en place Kitchen

Spoon measurement

- 2 table spoons of white wine vinegar
- 4 table spoons of sunflower seed oil
- 2 tea spoons of coarse mustard
- 2 tea spoons of cream
- Salt and pepper from the grinder

Gram measurement

- 4 cl white wine vinegar
- 8 cl sunflower seed oil
- 20 g coarse mustard
- 20 g spoons of cream
- Salt and pepper from the grinder

Working process

- Mix the mustard with the white wine vinegar
- Add the oil slowly and stir well
- Mix in the cream
- Season with salt and pepper

Mise en place Service

- Two serving plates on an underflat with napkins for the salad.
- Bowl of glass with underflat and napkin.
- Plate with cutlery napkin bag.
- Table- and tea spoon for measuring the ingredients.
- Two spoon and fork servers (salad and arranging).
- Pepper grinder on underflat.
- Plate for used cutlery.
- White wine vinegar and olive oil or ingredients according to the recipe.

**Mise en place Kitchen****Spoon measurement**

- 4 table spoons of white wine vinegar
- 8 table spoons of olive oil
- 4 anchovies
- 1 hardboiled, chopped egg
- 2 tea spoons of Blue Danish cut into dices
- 1 tea spoon of mustard
- 1 pressed clove of garlic
- Salt and pepper from the grinder
- 2 portions of romaine lettuce leaves (coarsely cut stripes)
- 4 tea spoons of roasted bacon (dices or stripes)
- 4 tea spoons of roasted bread dices

Gram measurement

- 4 cl white wine vinegar
- 8 cl olive oil
- 5-10 g anchovies
- 60 g hardboiled, chopped egg
- 20 g Blue Danish cut into dices
- 5-10 g mustard
- 5g pressed clove of garlic
- Salt and pepper from the grinder
- 120 g romaine lettuce leaves (coarsely cut stripes)
- 40 g roasted bacon (dices or stripes)
- 20 g roasted bread dices

Working process

- Squeeze the anchovies with 2 joint forks. Add the chopped egg.
- Pour in the oil slowly and stir well.
- Add the Blue Danish or Parmesan cheese.
- Add a little mustard. Add white wine, herb vinegar or sherry vinegar on desire. Add a little pressed garlic.
- Season with salt and pepper.
- Add romaine lettuce strips and mix everything well.
- Arrange marinated romaine lettuce in a soup plate or a salad plate.
- Tip: The romaine lettuce can also be arranged on a plate and napped afterwards.
- Garnish the salad with the bacon and bread dices, perhaps Parmesan shavings as well.

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- Two spoon and fork servers (salad and arranging).
- Pepper grinder on underflat.
- Plate for used cutlery.
- White wine vinegar and olive oil or ingredients according to the recipe.



Mise en place Kitchen

Spoon measurement

- 1 grilled chicken breast
- 6 table spoons of ice berg salad
- 1 hardboiled chopped egg
- 1 tea spoon of grated Parmesan cheese
- 1 slice of toast cut into dices
- 4 table spoons of Caesar salad dressing

Gram measurement

- 1 grilled chicken breast
- 30 g ice berg salad
- 60 g hardboiled chopped egg
- 5 g grated Parmesan cheese
- 1 slice of toast cut into dices
- 30 g Caesar salad dressing

Working process

- Carve the grilled chicken and put it on a plate.
- Mix ice berg salad with the Caesar salad dressing and season with salt and pepper.
- Chop the hardboiled egg.
- Choose a fitting plate.
- Arrange the salad.
- Garnish the salad with bread dices, chopped egg and Parmesan cheese.
- Arrange the grilled chicken next to the salad.
- Garnish with the rest of the garniture.

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- Table- and tea spoon for measuring the ingredients.
- Two spoon and fork servers (salad and arranging).
- Pepper grinder on underflat.
- Plate for used cutlery.
- White wine vinegar and olive oil or ingredients according to the recipe.



Mise en place Kitchen

Spoon measurement

- 1 grilled chicken breast
- 6 table spoons of ice berg salad
- 2 slices of pineapple
- Papaya
- Macadamia-nuts
- 3 table spoons of mayonnaise
- 1 table spoon of ketchup
- Tabasco, red
- Salt from the grinder
- White pepper, from the grinder

Gram measurement

- 1 grilled chicken breast
- 30 g ice berg salad
- 2 slice of pineapple
- Papaya
- Macadamia-nuts
- 30 g mayonnaise
- 10 g ketchup
- 2 dashes of tabasco, red
- Salt from the grinder
- White pepper, from the grinder

Working process

- Carve the chicken in strips and put it on a plate.
- Cut the pineapple in dices and put it on a plate.
- Cut papaya into dices and put them on a plate.
- Mix mayonnaise with ketchup, season with tabasco, salt and pepper.
- Mix ice berg salad with the dressing and season with salt and pepper.
- Choose a fitting plate.
- Mix the salad, pineapple and papaya. Arrange on the plate.
- Arrange the chicken and the nuts around the salad.

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- Plate with cutlery napkin bag.
- Table- and tea spoon for measuring the ingredients.
- Two spoon and fork servers (salad and arranging).
- Pepper grinder on underflat.
- Plate for used cutlery.
- White wine vinegar and olive oil or ingredients according to the recipe.



Mise en place Kitchen

Spoon measurement

- 1 part of red wine vinegar
- 3 parts of olive oil
- 4 table spoons of canned tuna
- 1 tea spoon of mustard
- 1 pressed clove of garlic
- 2 table spoons of tomatoes cut in eight parts
- 2 table spoons of green beans
- 2 teaspoons of green and black olives
- 1 table spoon of green peppers cut in stripes
- 1 table spoon of yellow peppers cut in stripes
- 1 table spoon of red peppers cut in stripes
- 4 table spoons of potato salad
- 2 hardboiled eggs cut in 4 parts
- 4 anchovies
- Salt and pepper from the grinder
- a few capers
- different herbs

Gram measurement

- 4 cl red wine vinegar
- 8 cl olive oil
- 100 g canned tuna
- 10 g mustard
- 1 pressed clove of garlic
- 40 g tomatoes cut in eight parts
- 40 g green beans
- 10 g green and black olives
- 15 g green peppers cut in stripes
- 15 g yellow peppers cut in stripes
- 15 g red peppers cut in stripes
- 40 g potato salad
- 2 hardboiled eggs cut in 4 parts
- 4 anchovies
- Salt and pepper from the grinder
- 5 g of capers
- different herbs

Working process

- Mix salt, pepper, mustard, garlic, and vinegar with olive oil. Pour the olive oil slowly at last.
- Marinate the tomatoes, beans, olives, sweet peppers, small tuna pieces and the potato salad carefully in the dressing.
- Choose a fitting plate.
- Arrange the salad.
- Put big pieces of tuna on top.
- Garnish with the egg, anchovies, capers and herbs.

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- Table- and tea spoon for measuring the ingredients.
- Two spoon and fork servers (salad and arranging).
- Pepper grinder on underflat.
- Plate for used cutlery.
- White wine vinegar and olive oil or ingredients according to the recipe.

**Mise en place Kitchen**

Spoon measurement

- 2 poached chicken breasts cut in dices
- A few dashes of tabasco
- 1 tea spoon of English mustard
- 1 tea spoon of lemon juice
- 2 table spoons of chicory cut in stripes
- 2 table spoons of tomatoes cut in eight parts
- 2 table spoons of sweet peppers cut in stripes
- 2 table spoons of pineapple dices
- 2 table spoons of yoghurt
- Salt and pepper from the grinder
- Oriental herbs

Gram measurement

- 2 poached chicken breasts cut in dices
- 0,5 cl tabasco
- 10 g English mustard
- 0.5 cl lemon juice
- 40 g chicory cut in stripes
- 40 g of tomatoes cut in eight parts
- 40 g sweet peppers cut in stripes
- 40 g pineapple dices
- 40 g yoghurt
- Salt and pepper from the grinder
- Oriental herbs

Working process

- Mix salt, pepper and tabasco with the English mustard and lemon juice
- Marinate the chicken, chicory, tomatoes, sweet peppers and pineapple.
- Add the yoghurt and mix all up carefully.
- Choose a fitting plate.
- Arrange the salad.
- Garnish with the herbs.

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- Two serving plates on an underflat with napkins for the salad.
- Bowl of glass with underflat and napkin.
- Plate with cutlery napkin bag.
- Table- and tea spoon for measuring the ingredients.
- Two spoon and fork servers (salad and arranging).
- Pepper grinder on underflat.
- Plate for used cutlery.
- White wine vinegar and olive oil or ingredients according to the recipe.

**Mise en place Kitchen****Spoon measurement**

- 2 table spoons of Gala apple
- 2 table spoons of papaya
- 2 table spoons of peeled pineapple cut in dices
- 2 table spoons of fillets of oranges
- 1 table spoon of peeled bananas
- 2 tea spoons of pine nuts
- 2 table spoons of mayonnaise
- 4 dashes of freshly squeezed lemon juice
- 1 tea spoon of Madras curry
- ½ tea spoon of ketchup
- Worcestershire sauce
- Tabasco, red
- Soy sauce

Gram measurement

- 30 g of Gala apple
- 30 g papaya
- 20 g peeled pineapple cut in dices
- 20 g fillets of oranges
- 10 g peeled bananas
- 5 g pine nuts
- 40 g mayonnaise
- 2 g freshly squeezed lemon juice
- 4 g Madras curry
- 5 g ketchup
- 1 dash of Worcestershire-sauce
- 1 dash of tabasco, red
- 1 dash of soy sauce

Working process

- Cut all pieces of fruit in 1 cm big, equal dices.
- Mix the mayonnaise, lemon juice, Madras curry, and ketchup.
- Season with Worcestershire, tabasco and soy sauce.
- Add all fruit and mix it up carefully.
- Choose a fitting plate.
- Arrange the salad.
- Scatter with roasted pine nuts.
- Garnish with the rest of the garniture.
- Serve with toast and butter.

Mise en place Service

- Two serving plates on an underflat with napkins for the salad.
- Bowl of glass with underflat and napkin.
- Plate with cutlery napkin bag.
- Table- and tea spoon for measuring the ingredients.
- Two spoon and fork servers (salad and arranging).
- Pepper grinder on underflat.
- Plate for used cutlery.
- White wine vinegar and olive oil or ingredients according to the recipe.



Mise en place Kitchen

Spoon measurement

- 4 table spoons of Feta cheese
- 2 pressed cloves of garlic
- 4 table spoons of olive oil
- 2 table spoons of tomato dices
- 2 table spoons of cucumber dices
- 2 table spoons of sweet peppers cut in stripes
- 2 tea spoons of cored green olives
- 2 tea spoons of cored black olives
- Salt and pepper from the grinder

Gram measurement

- 80 g Feta cheese
- 2 pressed cloves of garlic
- 40 g olive oil
- 40 g tomato dices
- 20 g cucumber dices
- 30 g sweet peppers cut in stripes
- 10 g cored green olives
- 10 g cored black olives
- Salt and pepper from the grinder

Working process

- Mix salt, pepper, garlic and olive oil.
- Add tomatoes, cucumber, sweet peppers and olives and mix all up carefully.
- Mix the Feta cheese in at the end.
- Choose a fitting plate.
- Arrange the salad

Mise en place Service

- Two serving plates or cocktail glasses with underflat and napkins.
- Glass bowl with underflat and napkin.
- Plate with cutlery napkin bag.
- Table- and tea spoon for measuring the ingredients.
- Two spoon and fork servers (salad and arranging).
- Pepper grinder on underflat.
- Plate for used cutlery.
- Cognac or other liquid to aromatiser.
- Ingredients according to the recipe.

**Mise en place Kitchen****Spoon measurement**

- 2 portions of boiled shrimps or king prawns
- 2 portions of lettuce cut in strips
- 4 table spoons of mayonnaise
- 2 table spoons of ketchup
- 2 tea spoons of grated horseradish
- 1 tea spoon of lemon juice
- a pinch of salt, pepper from the grinder or cayenne
- a dash of tabasco
- 2 tea spoons of Cognac
- 2 lemon slices as garniture

Gram measurement

- 100 g boiled shrimps or king prawns
- 60 g lettuce cut in strips
- 60 g mayonnaise
- 30 g ketchup
- 10 g grated horseradish
- 1 cl lemon juice
- a pinch of salt, pepper from the grinder or cayenne
- 2 dashes of tabasco
- 2cl Cognac
- 2 lemon slices as garniture

Working process

- Put mayonnaise, ketchup, grated horseradish and lemon juice in a bowl.
- Mix all ingredients well.
- Season with salt, pepper, cayenne and tabasco.
- Refine the dressing with Cognac or other spirits to the customers' liking.
- Add the shrimps into the bowl.
- Marinate the shrimps in the dressing.
- Arrange the cocktail on a starter plate or in a cocktail glass on salad stripes. Garnish with parsley or dill and a lemon slice.
- Serve toast and butter to the cocktail.

Mise en place Service

- Two serving plates or cocktail glasses with underflat and napkins.
- Glass bowl with underflat and napkin.
- Plate with cutlery napkin bag.
- Table- and tea spoon for measuring the ingredients.
- Two spoon and fork servers (salad and arranging).
- Pepper grinder on underflat.
- Plate for used cutlery.
- Cognac or other liquid to aromatiser.
- Ingredients according to the recipe.



Mise en place Kitchen

Spoon measurement

- 2 portions of boiled shrimps
- 1 lemon
- 2 tea spoons of Cognac
- 4 table spoons of lettuce stripes
- 4 table spoons of mayonnaise
- 2 table spoons of ketchup
- 2 table spoons of curd
- freshly grated horseradish
- freshly squeezed lemon juice
- 2 pinches of paprika
- 2 dashes of tabasco
- Salt from the grinder
- White pepper from the grinder

Gram measurement

- 100 g boiled shrimps
- 1 lemon
- 2cl Cognac
- 30 g lettuce stripes
- 60 g mayonnaise
- 30 g ketchup
- 5 g curd
- 10 g freshly grated horseradish
- 1 cl freshly squeezed lemon juice
- 2 pinches of paprika
- 0.5 cl tabasco
- Salt from the grinder
- White pepper from the grinder

Working process

- Marinate the shrimps in Cognac.
- Mix the horseradish and lemon juice.
- Mix mayonnaise, ketchup and curd.
- Season with paprika, tabasco, salt and pepper.
- Refine with Cognac if needed.
- Add the shrimps to the dressing and mix well.
- Choose a fitting plate.
- Arrange lettuce stripes.
- Arrange shrimp cocktail.
- Garnish with the rest of the garniture.
- Serve with toast and butter

Mise en place Service

- Two serving plates or cocktail glasses with underflat and napkins.
- Glass bowl with underflat and napkin.
- Plate with cutlery napkin bag.
- Table- and tea spoon for measuring the ingredients.
- Two spoon and fork servers (salad and arranging).
- Pepper grinder on underflat.
- Plate for used cutlery.
- Cognac or other liquid to aromatiser.
- Ingredients according to the recipe.

**Mise en place Kitchen**

Spoon measurement

- 1 grilled chicken breast
- 1 small melon (served as melon balls)
- 2 x ¼ endive
- 2 tea spoons of mayonnaise
- 2 tea spoons of double cream
- 4 tea spoons of curd
- 2 table spoons of Cognac
- White pepper from the grinder

Gram measurement

- 1 grilled chicken breast
- 120 g melon (served as melon balls)
- 20 g endive
- 10 g mayonnaise
- 10 g double cream
- 20 g curd
- 2 cl Cognac
- White pepper from the grinder

Working process

- Carve the chicken in strips and put it on a plate.
- Mix the mayonnaise, curd and the double cream.
- Season with pepper
- Refine with Cognac if needed.
- Mix the chicken and melon balls.
- Choose a fitting plate.
- Arrange the cocktail
- Garnish with the rest of the garniture.
- Serve with toast and butter.

Mise en place Service

- Two serving plates or cocktail glasses with underflat and napkins.
- Glass bowl with underflat and napkin.
- Plate with cutlery napkin bag.
- Table- and tea spoon for measuring the ingredients.
- Two spoon and fork servers (salad and arranging).
- Pepper grinder on underflat.
- Plate for used cutlery.
- Cognac or other liquid to aromatise.
- Ingredients according to the recipe.

Mise en place Kitchen

Spoon measurement

- 2 portions of diced loin of veal
- 4 tea spoons of mango chutney
- 6 table spoons of cold boiled rice
- 6 table spoons of plain yoghurt
- 6 table spoons of sour cream
- 1 tea spoon of curry powder or curry paste
- Cayenne and salt

Gram measurement

- 100 g diced loin of veal
- 40 g mango chutney
- 60 g cold boiled rice
- 60 g plain yoghurt
- 60 g sour cream
- 2 g curry powder or curry paste
- Cayenne and salt

Working process

- Mix the plain yoghurt, sour cream and mango chutney.
- Season with curry, pepper and salt.
- Add the rice and veal and mix it carefully
- Choose a fitting plate.
- Arrange the marinated rice and veal.
- Garnish with mango or with the rest of the garniture.
- Serve with Naan.

Mise en place Service

- Two serving plates or cocktail glasses with underflat and napkins.
- Glass bowl with underflat and napkin.
- Plate with cutlery napkin bag.
- Table- and tea spoon for measuring the ingredients.
- Two spoon and fork servers (salad and arranging).
- Pepper grinder on underflat.
- Plate for used cutlery.
- Cognac or other liquid to aromatise.
- Ingredients according to the recipe.

Mise en place Kitchen

Spoon measurement

- 2 portions of diced lobster
- 6 table spoons of lettuce stripes, chicory or portulaca
- 2 table spoons of mayonnaise
- 2 cl Cognac
- 1 tea spoon of lime juice
- 2 pinches of ground ginger
- 2 dashes of tabasco
- 2 tea spoons of sweet paprika powder
- Salt and pepper from the grinder
- 2 rosettes of whipped cream

Gram measurement

- 100 g diced lobster
- 30 g lettuce stripes, chicory or portulaca
- 30 g mayonnaise
- 2 cl Cognac
- 1 cl lime juice
- 1 g ground ginger
- 0.5 cl tabasco
- 2 g sweet paprika powder
- Salt and pepper from the grinder
- 2 rosettes of whipped cream

Working process

- Mix mayonnaise, Cognac, lime juice, ginger, tabasco and sweet paprika powder for the dressing and season with salt and pepper.
- Arrange the salad in the cocktail glass.
- Arrange the lobster on the salad.
- Nap the cocktail with the dressing
- Garnish with a rose of whipped cream, a slice of lime and a slice of an olive
- Serve with toast and butter.

Mise en place Service

- Two serving plates.
- Glass bowl with underflat and napkin.
- Plate with cutlery napkin bag.
- Tea spoon for measuring the ingredients.
- Two spoon and fork servers (mix and arrange).
- Pepper grinder, tabasco and salt on underflat.
- Plate for used cutlery.
- Cognac or other spirit to aromatise.
- Ingredients according to the recipe.



Mise en place Kitchen

Spoon measurement

- 2 portions of finely chopped or minced fatless beef (fillet or sides)
- 2 tea spoons of chopped shallots
- 2 tea spoons of chopped pickled cucumber
- 2 tea spoons of chopped capers
- 1 tea spoon of chopped anchovies
- 2 tea spoons of egg yolk
- 1 tea spoon of Dijon mustard
- 1 tea spoon of olive oil or sunflower seed oil
- 2 table spoons of ketchup
- 1 tea spoon of lemon juice or white wine vinegar
- 2 pinches of paprika, salt, pepper from the grinder or cayenne
- 2-4 dashes of tabasco
- Cognac or other liquid to aromatise

Gram measurement

- 160 g minced fatless beef (fillet or sides)
- 20 g chopped shallots
- 20 g chopped pickled cucumber
- 12 g chopped capers
- 5 g chopped anchovies
- 10 g egg yolk
- 10 g Dijon mustard
- 0.5 cl olive oil or sunflower seed oil
- 32 g ketchup
- 1 cl of lemon juice or white wine vinegar
- 2 pinches of paprika, salt, pepper from the grinder or cayenne
- 0.5-1 cl tabasco
- Cognac or other liquid to aromatise

Working process

- Mix the egg yolk with a little oil.
- Add all ingredients and mix them together well.
- Season with pepper, cayenne, salt and tabasco.
- The tartar is aromatised with Cognac or any other spirits wanted by the customer.
- Add the beef and mix all up very well.
- Divide the tartar in two portions (one for second serving).
- Arrange the tartar on a plate. Garnish with parsley.
- Serve brioche or toast and butter.

Mise en place Service

- Two serving plates.
- Glass bowl with underflat and napkin.
- Plate with cutlery napkin bag.
- Tea spoon for measuring the ingredients.
- Two spoon and fork servers (mix and arrange).
- Pepper grinder, tabasco and salt on underflat.
- Plate for used cutlery.
- Cognac or other spirit to aromatise.
- Ingredients according to the recipe.

Mise en place Kitchen

Spoon measurement

- 2 portions of diced raw tuna
- 2 table spoons of olive oil
- 1 tea spoon of chopped shallots
- 1 chopped pepperoncino
- 1 tea spoon of grated ginger
- 2 tea spoons of diced tomato
- 1 tea spoon of lemon juice
- 4 dashes of Worcestershire sauce
- 2 pinches of fleur de sel
- Coarsely ground black pepper

Gram measurement

- 100 g diced raw tuna
- 2cl olive oil
- 10 g spoon of chopped shallots
- 1 chopped pepperoncino
- 2 g grated ginger
- 20 g diced tomato
- 1 cl Z lemon juice
- 1 cl Worcestershire sauce
- 2 pinches of fleur de sel
- Coarsely ground black pepper

Working process

- Mix the shallots, pepperoncino, ginger with olive oil and lemon juice.
- Season with Worcestershire sauce, pepper and salt.
- Add and mix in the tuna.
- Arrange the salad in the cocktail glass.
- Arrange the tartar.
- Garnish with the rest of the garniture
- Serve with toast and butter.

Mise en place Service

- Two serving plates.
- Glass bowl with underflat and napkin.
- Plate with cutlery napkin bag.
- Tea spoon for measuring the ingredients.
- Two spoon and fork servers (mix and arrange).
- Pepper grinder, tabasco and salt on underflat.
- Plate for used cutlery.
- Cognac or other spirit to aromatise.
- Ingredients according to the recipe.

Mise en place Kitchen

Spoon measurement

- 2 portions of finely chopped or minced fatless veal (fillets or sides)
- 1 tea spoon of chopped shallots
- 1 tea spoon of grated ginger
- 1 tea spoon of chopped cilantro (coriander)
- 2 tea spoons of soy sauce
- 1 tea spoon of wasabi
- 1 tea spoon of mustard
- 1 tea spoon of tamarind paste
- 2 table spoons of ketchup
- 2 tea spoons of sesame oil
- 1 tea spoon of chili salt

Gram measurement

- 160 g chopped or minced fatless veal (fillets or sides)
- 10 g chopped shallots
- 2 g grated ginger
- 2 g chopped cilantro (coriander)
- 1cl soy sauce
- 5 g wasabi
- 10 g mustard
- 2 g tamarind paste
- 15 g ketchup
- 1 cl sesame oil
- 2 g chili salt

Working process

- Mix shallots, ginger, cilantro, soy sauce, wasabi, mustard, tamarind paste, ketchup and sesame oil and season with chili salt.
- Add and mix in the veal.
- Choose a fitting plate.
- Arrange the tartar
- Garnish with the rest of the garniture.
- Serve with toast and butter.

Mise en place Service

- Two serving plates.
- Glass bowl with underflat and napkin.
- Plate with cutlery napkin bag.
- Tea spoon for measuring the ingredients.
- Two spoon and fork servers (mix and arrange).
- Pepper grinder, tabasco and salt on underflat.
- Plate for used cutlery.
- Cognac or other spirit to aromatise.
- Ingredients according to the recipe.

Mise en place Kitchen

Spoon measurement

- 2 portions of finely cut raw or smoked salmon
- 2 tea spoons of chopped shallots
- 2 tea spoons of chopped capers
- 2 tea spoons of chopped chives
- ½ tea spoon of chopped dill
- 2 tea spoons of olive oil
- ½ tea spoon of lemon juice
- Salt and pepper from the grinder

Gram measurement

- 100 g finely cut raw or smoked salmon
- 20 g chopped shallots
- 12 g chopped capers
- 4 g chopped chives
- 0.5 g chopped dill
- 1 cl olive oil
- 0.5 cl lemon juice
- Salt and pepper from the grinder

Working process

- Mix shallots, capers, chives, dill, a little olive oil, and lemon juice.
- Season with salt and pepper.
- Add and mix in the salmon.
- Choose a fitting plate.
- Arrange the tartar.
- Garnish with the rest of the garniture.
- Serve with toast and butter.

Mise en place Service

- Two serving plates.
- Glass bowl with underflat and napkin.
- Plate with cutlery napkin bag.
- Tea spoon for measuring the ingredients.
- Two spoon and fork servers (mix and arrange).
- Pepper grinder, tabasco and salt on underflat.
- Plate for used cutlery.
- Cognac or other spirit to aromatise.
- Ingredients according to the recipe.

Mise en place Kitchen

Spoon measurement

- 4 table spoons of chopped dried tomatoes
- 2 tea spoons of chopped shallots
- 2 tea spoons of chopped pickled cucumber
- 2 green chopped and cored olives
- 1 tea spoon of chopped capers
- 2 tea spoons of ketchup
- 1 tea spoon of Dijon mustard
- 2 pasteurized eggs yolk
- a few dashes of Cognac
- a few dashes of sherry vinegar
- 2 pinches of paprika
- 2 dashes of tabasco
- White pepper from the grinder

Gram measurement

- 80 g chopped dried tomatoes
- 20 g chopped shallots
- 20 g chopped pickled cucumber
- 2 green chopped and cored olives
- 6 g chopped capers
- 15 g ketchup
- 10 g Dijon mustard
- 2 pasteurized egg yolks
- 0,5 cl-1 cl Cognac
- 0.5-1 cl sherry vinegar
- 0.5 g paprika
- 0.5-1 cl tabasco
- White pepper from the grinder

Working process

- Mix up ketchup, Dijon mustard, egg yolk, Cognac, sherry vinegar and paprika.
- Add all chopped up ingredients and mix all well.
- Season with pepper and tabasco.
- Choose a fitting plate.
- Arrange the tomato tartar
- Garnish with the rest of the garniture.
- Serve with toast and butter.