

TAMTURBO CHRISTMAS PARTY MENU

MENU

Sunroot soup with thyme croutons

Beef sirloin, celeriac puree, zucchini and chimichurri
or the vegetarian variant:

Fava bean stakes, celeriac puree and chimichurri

White chocolate mousse with raspberries

Shopping list:

The amounts are for a menu for 4 people.

- 500 g butter
- Canola oil
- 500 g sunroot
- 3-4 pc (approx. 300 g) potatoes
- 1 onion
- 1 vegetable bouillon cube
- 4 dl double cream
- 4 slices of toast
- 600 g sirloin of beef
- 1 bag of fresh thyme
- 800 g celeriac
- 1 pc zucchini
- 1 litre milk
- 1 dl olive oil
- 2 rkl red wine vinegar
- 1 bag of parsley
- 1 pc red chilli
- 2 pc garlic gloves
- Dried oregano (can be left out)
- 200 g quark
- 145 g white chocolate
- 150 g fresh raspberries

For the vegetarian variant:

- 600g of fava bean groats
- 1 extra onion
- 2 pc extra garlic gloves
- 1 table spoon of psyllium

In addition, you need salt, black pepper and sugar.

Needed equipment:

- 2-3 kettles
- Sieve
- Scoop
- Whisk
- 2 pans
- Chopping board
- Knife
- Blender
- Sauvasekoitin tai tehosekoitin
- Small steel bowl
- 1 small kettle
- Peeling knife
- Tweezers (not necessary)
- Mixer
- Plastic bowls
- Spoons

Preparations before the Christmas party

1. Wash the sunroots well but don't peel them
2. Peel the onion and garlic gloves
3. Peel the celeriac and cut it into cubes
4. Whip 2 dl of double cream to hard foam

Recipes:

SUNROOT SOUP WITH THYME CROUTONS
(for 4)

Soup:

500 g sunroot

200 g potatoes

1 small onion

Butter

1 table spoon of canola oil

1 vegetable bouillon cube

approx. 6 dl of water

2 dl double cream

1. Wash the sunroots and potatoes well and dice them
2. Chop the onion
3. Melt 1 table spoon of canola oil and some butter in a kettle

4. Add the onions and stir for a moment
5. Add the sunroots and potatoes and stir for a moment
6. Add some water to cover the vegetables
7. Add the vegetable bouillon cube and let it cook with mild heat until the potatoes and sunroots are soft.
8. Use a stick blender to whizz
9. Sieve the mash into a bowl by pressing it through the sieve with a scoop. The sunroot and potato skins are left in the sieve.
10. Add cream and heat to boil
11. Season with salt and black pepper
12. Add some water if the soup is too thick

Croutons:

2 slices of toast

3 table spoons of canola oil

2 table spoons of butter

½ bag of thyme

Salt and black pepper

1. Dice the toast
2. Add the oil and butter to a pan and let melt
3. Add the diced toast on the pan and stir until the bread has started to brown
4. Season with salt and black pepper
5. Lift the pan off the stove
6. Mince the thyme and add to the croutons

BEEF SIRLOIN, CELERIAC PUREE, ZUCCHINI AND CHIMICHURRI

Meat:

600 g beef sirloin

Salt and black pepper

Canola oil

50 g butter

1. Heat the oven to 175 degrees
2. Trim the membranes off the meat
3. Cut the meat into three equal pieces
4. Season with salt and black pepper
5. Put the meat on an oven tray and stick the thermometer to the thickest part of the meat. Set the temperature to 52 degrees.
6. Put the meat in the oven and cook until its 52 degrees.
7. Heat the oil in a pan and fry the meat both ways.
8. Add the butter to the pan and let it melt
9. When the butter starts to roil, drizzle the meat with it.
10. Lift the meat to a plate to rest

Celleric puree:

700-800 g celeriac

200 g potato

Approx. 6 dl milk

70 g butter

Salt

1. Peel the celeriac and potatoes and dice them into cubes.
2. Put the vegetables in to a kettle and add milk to cover the vegetables
3. Cook with mild heat, stir once in a while until the vegetables are soft
4. Pour all the liquid out and add butter
5. Use a stick blender to whizz it into a soft mash
6. Season with salt

Chimichurri:

1 dl olive oil

2 table spoons red wine vinegar

½ bag pag parsley

1 red chilli

2 garlic gloves

½ tea spoon salt

1. Cut the chilli in half and remove the seeds
2. Peel the garlic gloves and chop them
3. Mince the parsley
4. Combine all ingredients and let rest for at least fifteen minutes

FAVA BEAN STEAKS

2 dl fava bean groats

3 dl water

1 small onion

2 garlic gloves

1 table spoon psyllium

Salt and black pepper

1. Chop the onion and garlic
2. Combine all ingredients in a bowl and let rest for 10 minutes.
3. Form into steaks and fry on a pan

WHITE CHOCOLATE MOUSSE WITH RASPBERRIES

White chocolate mousee:

2 dl double cream
1 dl quark
145 g white chocolate
1 table spoon sugar

1. Melt the chocolate in a water bath, let it cool
2. Whip the cream into hard foam
3. Add quark and sugar to whipped cream
4. Add white chocolate and stir well
5. Let the mousse cool well in a refrigerator before serving

Juiced raspberries:
150 g fresh raspberries
2 table spoons sugar
3 table spoons water

1. Take 4 pc raspberries / person on a plate
2. Put the rest of the raspberries into a small kettle and add sugar and water
3. Cook until the structure of the raspberries is broken and they turn syrup-like
4. Trickle the syrup on the fresh raspberries.