

Quindim : Alan (shores)

8 yolks
2 Eggs
150g approx Sugar
100g approx coconut shredded
a pinch of vanilla

} all together
↓ Put into
Trays

Spray and sugar the muffin tray
Bake on bain-marie on 150°C for 20-25 min for
small tray

Quinoa chocolate cake

2 cups of cooked quinoa
1/3 cup of coconut or Almonds meal
4 Eggs *
1/2 cup Oil
1 tsp Vanilla essence *
3/4 cup castor sugar *
1/2 cup coco powder
2 Tsp baking powder
1 pinch of salt

* mix together
separately

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pork rub (Boat shed)

- 3/4 cup fennel seeds
- 1/2 cup cumin seeds
- 1/2 cup chilli flakes
- 1/2 cup coroway seeds
- 1/2 cup coriander seeds
- 1/4 cup pepper corns
- 3/4 cup paprika
- 2 tsp Baking Soda
- 2 kg Brown Sugar
- 500g salt

Toast all the seeds
add chilli flakes
grind to powder

add mix

cover Pork for
two days

overnight cooking

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Polo tschinken (Kaiserstulen):

2 Eggs
250 Milk
180 Flour
pt. Salt

Pork Terrine:

1 Kg pork mince
500g chicken livers (chopped)
2 onions
6 cloves garlic
2 tsp thyme
2 tbsps chopped parsley
4 tsp ~~pepper~~ salt
1/2 tsp pepper
1/4 tsp ground cloves
1/2 tsp cinnamon
4 tbsps Brandy
160° for 15 min - 140° for 20-30 min

Panna cotta (Boatshed)

about 5 part

600ml cream,
150ml milk
100g sugar
4 tea bag earl gray
3 Bl Gelatine

} boil all together
→ into later

Peanut slice (Boatshed)

Batter } mix together
Biscuits }

1/3 cup Brown sugar
1/3 cup golden syrup
200g Butter
400g Condensed Milk
500g roasted, salted peanuts

} warm up in a Pot

160° - 20 min approx.

pilled cucumber (boatshed)

2 parts sushi vinegar

1 part water

1/2 Cucumber }
3-4 Courgettes (zucchini) } Mandolin

Dash tabasco

pinch salt

Pesto "Ooba"

Basil:

1 kg Spinach

400g Basil

400g Rocket

500g Pine Nut

1 kg Parmesan

3L Olive Oil

1 tsp Garlic

Salt

mixer

Tomato:

2 kg Dried Tomatoes

500g Pine Nut

1 kg Parmesan

3L Olive Oil

1 tsp Garlic

Salt

mixer

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Orange rosewater cake: Boatshed

10 Eggs } beating
2 cups and a bit } white sugar
1/4 cup of rose water
8 beild Oranges
1500 ground almond
4 tsp Baking powder

Orange dressing: Boatshed

290g jar mint jelly
mint stalks x 1 pst
6-8 oranges, skinned, halved
6-8 cloves garlic
1/2 jar pomegranite molasses
half olive oil
half canola oil — blend

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Nussfülle für Nussrolschinken:

Malch

Haselnussmehl

Rosinen

2 Zitronenschalen

Zucker

Butter

Einbacken bis Nüsse

weich sind

daneben mit Honig

abschmecken

Schlud Sohle

Nacho sauce (Boatshed)

1 1/2 Whole new red onion

10 garlic

1/4 cup chille

1/2 bottle pomegranate

1/2 lt Tom paste

2-3 Chipotle chili

1/2 cup brown sugar

oil to emulsify

Mulled wine:

3 l red wine

1 x handfull of cinemon sticks

1 x -"- star anis

1 x -"- cloves

1 x -"- brown sugar

bring to simmer

add $\frac{1}{2}$ liter Brandy in the end

Lemon Dressing

Captain's

120g Honey

130g Dijon Mustard

100g white wine vinegar

1 Tsp Brown sugar

15L Canola Oil

130g warm water

3 Tsp Salt

100g Lemon juice

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Honey comp

Boil sheet

- 200g Caster Sugar
- 200g Liquid glucose
- 60g Golden Syrup
- 2 tsp Baking Soda

Hollandaise

Captain's

- 2 x 50g Butter
- 320g Egg yolk
- 80ml Vinegar
- 20ml Lemon juice
- 4 drops hot sauce
- salt

House dressing

Captain's

- 1x Full Hand garlic gloves
- 1L Apple vinegar
- 1.75 L Red wine vinegar
- 1L white wine vinegar
- 500ml Lime Juice
- 500ml Water
- 2x Hands Parsley
- 3 cups Brown sugar
- 500ml Honey
- 3 big spoon Dijon Mustard
- 2 big spoon whole grain Mustard
- 1/2 cup Salt
- 15 L Canola oil

Herb crust

- 10 Pottes
 - 1kg Butter
 - Majoran
 - Petersilie
 - Rosmarie
 - Tymian
 - ca. 1/2 Semel brösel
 - Salz
 - Pfeffer
- Schaumig schlagen
Brösel dazugeben

Harissa (Boat shed)

- 5 large red chilli
- 1 large ancho chilli
- 2+ tsp dried chilli flakes
- 1/2 tsp Cumin seeds (toasted/smash)
- 3 cloves garlic
- 1 1/2 tsp sherry vinegar
- 2 tsp olive oil
- Salt

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