

Austrian Superior chalet menu week 1

Saturday

**Homemade chicken liver pate with
plum chutney
(V) mushroom pate**

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**trio of pork with apple/garlic jus
Compote of apple Sticky red cabbage
Trio of greens
Gratin potatoes**

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Red pepper stuffed sunflower seeds

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**Pannacotta with cherry schnapps compote with oat lace
crisps**

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cheeseboard

Notes on timing for Thursday menu:

Serving a double main course as this duet is takes a lot of organisation and time so at the beginning make sure you give it the time it needs. The dessert and starter are quite straight forward and can be prepared well ahead so the entire meal is not too hard once practiced!

Time plan for serving at 8pm

In the morning	Make pate, make pannacotta . Make oat lace crisps, cook potatoes
5.30pm	Cook pork, make croutes and plum chutney for pate, make cherry compote and chill, cook veggie main
7pm	Lay table, warm plates, prepare all food garnishes, cheeseboard. Remove pannacotta from fridge
7.15pm	Remove potatoes and put to one side to re-heat
7.45pm	Re-heat potatoes, water on for greens
8pm	Serve starter, warm sauce, cook greens
8.15pm	Serve main course, cook pudding

Handmade pate with plum chutney

Serves: 4-6

Cooked: on the hob

Preparation time: 10 minutes

Cooking time: 30 minutes

Cook ahead

vegetarian: NO, make vegetable timbale

vegan: NO see alternative vegan recipes

dairy free: NO fry chicken livers and serve hot on a bed of salad with mustardy dressing

nut free: OK

gluten free: OK, don't serve toasts – serve with celery sticks or gluten free bread

Notes on recipe:

We wanted a Skiworld 'house' pate and have tried many different recipes and this was the one overwhelmingly voted the best by menu testers and their guests. It is actually Lucy Cufflin's family recipe – so here it is – simple, yes, but utterly delicious. Even if you do not think you like liver we promise you will like this! Fennel is a much used vegetable and salad ingredient on the continent so this may be something new for your guests - leaving it in lemon juice for a time makes it crispy so don't do it at the last minute please. The balsamic syrup made by you is a real wow! Use it is a little dipping treat pre dinner on other nights with some fresh French bread

Ingredients:

250g chicken livers – defrosted if frozen

125g butter – room temperature

½ large clove garlic grated finely

½ teaspoon dried thyme

30g extra butter melted for finishing

4-6 sprigs of fresh thyme, dill or herb

Few small leaves to serve

PLUM CHUTNEY

½ jar of d'arbo zwetschkenroster fruchtdessert

1 tablespoon apple vinegar

1 tablespoon brown sugar

Sat/pepper

1. Brush 4-6 muffin tin holes with oil and line them with cling film (the oil will make the cling film stick easily in place)
2. Put 25g of the butter into a frying pan and heat till foaming but not turning colour. Trim the livers so there are no stringy bits and add to the pan.
3. Add the garlic and thyme and season very well with salt and pepper. Cook the livers until firm but still pink inside.
4. Turn the livers and juices into a tall container, add in the rest of the room temperature butter and blend until smooth – really smooth.
5. Spoon the pate into the muffin holes – you want the pate to come at least ¾ way up the hole.
6. Chill in the fridge for 30 minutes. When the pate is firm on top pour over the melted butter and place the sprig of herb on top – this will prevent the surface of the pate discolouring and form a little lid with the herb stuck into the butter. Set in the fridge now for at least 4 hours. This can be made up to 2 days in advance but must be made in the morning.
7. In the meantime boil the plums with the vinegar and sugar and season well with salt and pepper. Boil until it is sticky then allow it to chill.

To serve: place a few small salad leaves on one side of a dinner plate and balance the pate on top. Put a spoon of chutney and using the back of the spoon smudge the chutney

Tips & tricks

Make extra pate in a small dish or bowl and store in the fridge for up to 1 week, covered well. Perfect for canapés

Notes on making in UK: in place of plum compote bake 1 punnet of plums at 350F/180C for 25 minutes with a little sugar on. Chicken livers are available in Morrisons, Waitrose, Sainsburys but not often Asda

<p>duet of pork Serves 4 Oven temperature 375F/190C Cooking time 30 minutes Preparation time 40 minutes</p>	<p>vegetarian: NO vegan: NO dairy free: OK nut free: OK gluten free: OK</p>
<p>Notes on recipe: This started as indecision..... we loved our fillet of pork with apple and rhubarb compote (a favourite introduced to us by Paul Kay our European manager) and we loved our schnitzels that were inspired from Switzerland and Austria and could not decide which so we developed a recipe with the help of Chris Martin, our chef in Solden last year, that incorporated both. Thanks Chris for the help on this one as we love it!</p>	

Ingredients:

240g pork fillet trimmed of all sinew and fat
Course ground black pepper corns (you buy this in the supermarket)
50g butter
4 garlic cloves, finely grated
400ml apple juice - carton fine
1 tablespoon lemon juice (bottle fine)

1 chicken stock cube (use a veg one if you have a veggie to feed)
Pork schnitzel
200g pork fillet all sinew and fat removed
4 large slices of stale French bread made into fine crumbs
1 egg - beaten
Plain flour
1 apple peeled and sliced into 8 wedges
50g butter
½ jar of apple compote - 'see tips

Method:

- 1) Pork schnitzel: slice the pork fillet diagonally into 4 slices and then one at a time sandwich between two sheets of baking parchment and bash with a rolling pin until it is paper thin. (yes paper tin!) If it is quite large then cut it into two. Dip the pork fillet into plain flour, then into the egg then into the breadcrumbs. You can do up to this ahead and leave these in fridge but you will need to layer them up with cling film in between to prevent them sticking together. Fry the apple in the butter until they are well browned. Put into a foil parcel to re-heat nearer the time.
- 2) Pork fillet with garlic/apple jus: make the jus by putting all the ingredients into a saucepan (not the pork) and boiling it away until you have 250ml (measure it) strain it and return it to the pan. Take ½ teaspoon cornflour and mix with a tablespoon of cold water, add to the pan and re boil. This will just thicken it a little but it should be a syrupy glaze not lots of sauce. If it is very runny then boil a little more away – the flavour should be strong. Meanwhile roll the pork piece in the course black pepper.
- 3) 40 minutes before serving fry the peppered pork in vegetable oil in a frying pan until it brown on all sides. Put it into a roasting tin. Cover with foil and bake for 20 minutes only. Remove and wrap in foil, add the juices to the jus. (unless you have a vegetarian, then make sure you have removed their portion before adding the meat juices to the pan)
- 4) While this is baking fry the schnitzels in a mix of butter and vegetable oil - a couple of minutes on each side and place on a baking sheet as much as you can in a single layer – do

not pile them up but it is Ok if the edges overlap a bit. There should be one larger or two smaller pieces per person.

- 5) 10 minutes before serving pop the schnitzels into the oven to re-heat.
- 6) Put the compote of apple into a piping bag (no nozzle necessary) and at the last minute cut the end so you have a medium size opening.

To serve: press the trio of greens into a ring mould or into a ramekin and turn onto a warm dinner plate and slicing the peppered pork, fan and balance it on top. Lay the schnitzel next to sliced pork pile and top with the fried apple. Drizzle some jus over but put the rest in a jug to serve. Pipe a tallish blob of compote alongside and pull the piping bag away to the side so it creates a sort of smudge.

Offer more sauce, cabbage and potatoes in warmed serving dishes

Tips and tricks:

1. Do not try and cook all of this at the last minute – it is not necessary. The peppered fillet will be more tender if left to 'rest' away from the direct heat of the oven and it will stay warm for at least 20-30 minutes. The schnitzels are quite frankly better re-heated so cook them ahead. Your sauces can all be prepared, your starter and dessert ready to go so take the time, cook beforehand for a stress free stunning meal.

notes on cooking in UK – the apple and rhubarb compote is not available here in UK but you can use a bought apple sauce or make your own apple and rhubarb compote by cooking 1 apple and 2 sticks of rhubarb together with a tablespoon sugar and knob of butter in a saucepan with a dash of water and then sieving it and allowing it to go cold.

Gratin dauphinoise

Serves: 4

Cooked: at oven temp 375F/190C

Preparation time: 20 minutes

Cooking time: 1½ hours at least

Best cooked ahead

vegetarian: OK

vegan: NO do single portion in small dish using stock in place of butter and cream/milk no cheese

dairy free: NO see vegan

nut free: OK

gluten free: OK

Notes on recipe: Gratin Dauphinoise was first mentioned in print on the 12th July 1788 at a municipal dinner in the town of Gap in the Dauphine (not far from the ski resorts of Les Deux Alpes and Alpe d'Huez). It was apparently served with 'ortolans' a small French bird similar to quail. An historic dish then adopted by the mountain folk of the Isere and Savoie using their local cheeses

Ingredients:

½ onion, peeled and finely chopped

25g butter, plus a little extra

1 tablespoon oil

3 very large potatoes, peeled/thinly sliced

125ml milk

125ml cream

½ teaspoon garlic granules or 1 clove peeled and crushed

100g grated Emmental or Beaufort cheese
salt and pepper

Method:

1 Place the onion, butter and oil in a saucepan over a gentle heat with the lid on. Allow the onions to cook for 5 minutes or until they are soft and translucent.

2 Butter the inside of an ovenproof dish and arrange the potatoes, scattering the onions between the layers.

3 Put the milk, cream, garlic, salt and pepper into the empty onion pan (so you can use all the flavour of the softened onions) and bring to the boil. Pour over the potatoes so the liquid comes ¾ way up the sides of the dish. Cover tightly with foil and bake for 1hr at 375F/190C.

4 Lift off the foil and stick a knife into the potatoes to see if the potatoes are cooked. They should be absolutely soft (nothing crunchy!) If they are not cooked through put them back into the oven, covered, for a further 15 minutes and test again. When they are completely cooked through, remove the foil and sprinkle with the grated cheese.

5 Return to the oven, this time uncovered, for a further 30 minutes. At the end of this time the potatoes should be golden brown with a thick creamy sauce, if they look dry add a little more cream, if there is a lot of thin liquid spoon some out and discard.

Tips and tricks:

This re-heats brilliantly. Make this in the morning or well ahead of time. They can keep warm for up to an hour or re-heat at 375F/190C for 30 minutes un-covered with the cheese sprinkled over. NOTE- if re-heating, only cook the potatoes up to the point where the cheese topping is added. The potatoes must be cooked through or they will go brown as they sit during the day partially cooked

Notes for cooking in UK – use a good cheddar if you cannot get emmental or Gruyere cheese

Red cabbage

Serves: 8

Cooked: on the hob

Preparation time: 20 minutes

Cooking time: 1 hour

Best cooked ahead of time and re-heated

vegetarian: OK

vegan: NO replace butter with a little extra oil

dairy free: NO see vegan

nut free: OK

gluten free: OK

Notes on recipe:

We were in a bistro in Annecy - a ramekin of finely chopped cold braised red cabbage arrived with butter and fresh bread to munch our way through as we perused the menu. So if you have left over cabbage DO NOT throw it away as it makes a fine canapé ingredient or simply a delight for guests pre dinner - yum (see tips)

Ingredients:

25g butter
2 tablespoons vegetable oil
1 onion, peeled and finely chopped
½ large red cabbage (or 1 whole small one), sliced finely
275ml red wine

200ml water
50g brown sugar
1 tablespoon wine vinegar
1 tablespoon tomato purée
1 clove garlic, finely grated
1 teaspoon dried thyme
salt and pepper

Method:

1. Put the butter, oil and onions into a saucepan and cover, over a gentle heat allow the onions to soften but not brown. This will take 10 minutes and it is this method that will give you the real flavour of this dish so don't skimp here. See chopping & softening onions you tube clip.
2. Put the cabbage, wine, sugar, vinegar, tomato purée, garlic, thyme, salt and pepper into a large saucepan. Add enough water until the liquid is just covering the cabbage (approx 200ml). Bring to the boil, simmer gently for 45 mins-1 hr or put into an ovenproof dish, cover and bake for 2 hrs at 375F/190C. After 30 minutes of cooking remove the lid and allow it continue to cook without the lid so the liquid can evaporate. The cabbage should be coated in a sticky syrup – not wet at all see tips.

Serve in a warmed serving dish for guests to help themselves

Tips and tricks:

1. If you have liquid around the cabbage and the cabbage is cooked then strain the cabbage (leave to one side) and return the juices to the pan and boil furiously for 10 minutes (no lid) or until it is a sticky syrup and return the cabbage to the pan. Finish it completely ahead of time. This dish tastes better re-heated and you do not want to be waiting to serve because the cabbage is watery! The flavour is also better when it has had a chance to sit so make this in the morning – a great dish to leave cooking while you make beds.

Notes for cooking in UK – juniper berries can be found in most supermarkets in the herb and spice section.

Trio of greens

Serves: 4

Cooked on hob

Preparation time: 10 minutes

Cooking time: 10 minutes

Do not cook ahead

vegetarian: OK

vegan: OK

dairy free: OK

nut free: OK but check pine nuts or sunflower seeds

gluten free: OK

Notes on recipe:

A mix of fresh green flavours – season well but do not over flavour as we have bags of that in our already gorgeous pork dishes.

Ingredients:

125g frozen peas

1 leek

¼ savoy cabbage

100g frozen French beans

glug olive oil

salt and freshly ground black pepper

Method:

- 1.** Cut the leek into 10cm lengths and then cut into matchsticks lengthways, wash well in a colander. Shred the savoy cabbage very finely
- 2.** Bring a pan of salted water to the boil and as you clear the starter plates put the cabbage, peas and leeks into the water and return to the boil. As soon as it is boiling add the frozen beans, cook for 1 minute and drain well. Put the veg back into the saucepan and toss with the olive oil salt and pepper.
- 3.** Serve pressed into upturned ramekins and inverted onto the plate or pressed into a ring mould and topped with the peppered pork fillet.

Tips and tricks:

Do not cook this ahead you are after fresh cooked, fresh looking vegetables that act as a back drop to the duet of pork

Savoy cabbage is the frilly dark green cabbage – do not use hard cabbages for this recipe

Stuffed pepper with sunflower seeds

Serves 1

Oven temperature 180C/350F

Cooking time 30-40 minutes

Preparation time 15 - 20 minutes

Can be cooked ahead

vegetarian: OK

vegan: no see notes on vin chaud sauce in duck recipe

dairy free: NO as vegan

nut free: OK but check sunflower seeds with guest

gluten free: NO, omit breadcrumbs and add more vegetables to the peppers

Notes on recipe:

Sunflower seeds are a tremendous source of protein and omegas so this is not only delicious but good for you. If you have a vegetarian then you can make the vin chaud sauce with veg stock cube for all and use the sauce for this recipe

Ingredients:

1 smallish red pepper

¼ red onion (white will do)

¼ bulb fennel

1 tomato

2 slices of brittle stale bread made into crumbs

2 tablespoons olive oil

½ clove garlic finely grated

½ large courgette

1 teaspoon dried sage

25g sunflower seeds

Method:

1. Slice the courgette with a potato peeler to get wafer thin slices and cut the fennel into paper thin slices, same with onion.
2. Quarter the tomato.
3. Stir the veg in a bowl with the oil and garlic and season with sage and salt/pepper
4. Cut the pepper in half lengthways, retain half the stalk on each half and lay in a roasting tin cut side up. Clear out any seed and divide the breadcrumbs between the two halves. Pack the vegetables into the pepper piling them really high as the veg will shrink a lot when cooked.
5. Bake uncovered for 25-35 minutes or until cooked – these are great cooked ahead then re-heated for 10 -15 minutes while guests eat the starter. When re-heating top with chopped sunflower seeds so they brown on cooking.

To serve: place the pepper in the centre of the plate with a little cabbage to one side.

Tips and tricks:

1. This wants to be well cooked – this is not the place for 'al dente' veg

Panna cotta with cherry schnapps compote

Serves: 4 - 6

Cooked: on the hob

Preparation time: 10 minutes

Cooking time: 10 minutes **but allow 5 hours to set**

vegetarian: NO as gelatine in recipe, serve red fruit coulis with ice cream and pat lace crisps

vegan: NO see alternative vegan recipes

dairy free: NO, as vegetarian but serve with sorbet

nut free: OK

gluten free: OK but do not serve with biscuits

Notes on recipe: Naomi (Area Manager) has been a fan of pannacotta for years and after tweaking, testing and altering a basic recipe to suit the continental cream we use, she has perfected this, to create a simple yet elegant dessert.

Panna cotta simply means 'cooked cream'.

Here we have married the creamy pannacotta with local berry compote. Sour cherries are a truly local fruit and you see them growing in the summer months in the mountain pastures. You can buy these in jars in all the supermarkets

Ingredients:

500ml cream
50g caster sugar
few drops vanilla essence/extract
2 gelatine leaves soaked in cold water

For the coulis:

½ 680g jar of Weichsel-kompott (sour cherries)
½ jar of cherry or red berry jam
50ml cherry or appleschnapps
1 teaspoon cornflour

Method:

- 1** Put the gelatine leaves into a bowl of cold water for at least 10 minutes.
- 2** Meanwhile put the cream and sugar into a saucepan and heat gently until the sugar has dissolved. Boil for 2 minutes, add the vanilla and turn off the heat. Add the soaked gelatine and stir until dissolved.
- 3** Pour into the tall glass jars you have and refrigerate for a minimum of 5 hours.
- 4** Meanwhile make the compote. Drain the cherries and discard ½ the liquid but put the other half into a saucepan with the cherries and the jam. Stir in the cornflour and bring it to the boil stirring all the time. Once boiling add the schnapps and cook for 1 more minute. Make this ahead and serve it at room temperature.
- 5** Remove the pannacotta from the fridge before you serve the starter as they do not want to be fridge cold. Top with compote as you serve, put the little lid back on the jar and place it on one side of the mini slate. Put a clean shiny teaspoon long side and a couple of little oat lace crisps.

Tips and tricks:

- 1.** We prefer to serve this in the ramekin or glass but you can turn it out. The drawback to turning it out is that it has to be set enough to hold its shape but does not want to be upset or it is rubbery to eat. Also bear in mind if you turn it out that it will look a lot less on the plate so you need to really fill the ramekins if you want to serve it this way.

Notes for cooking in the UK

Our cream is different so these are the quantities I use here: 500ml double cream, 1-2 leaves of gelatine, 50g sugar. You do not have the little jars and slates so use either a coffee cup or ramekin and serve on a side plate.

<p>Oat lace crisps Makes 20-30 Oven temperature 350F/180C Cooking time 5 – 10 minutes per oven full Preparation time 15 minutes</p>	<p>vegetarian: OK vegan: NO dairy free: NO nut free: OK gluten free: NO</p>
<p>Notes on recipe: Recipe found by Lucy but perfected by hosts of chalet staff who tried these little biscuits – the real danger with them is that they are all too easy to eat before they get as far as the guests plates!</p>	

Ingredients:

- 150g butter
- 75g porridge oats
- 175g caster sugar
- 1 ½ tablespoon plain flour
- 1 teaspoon vanilla essence
- 1 tablespoon honey

Method:

- 1) Melt the butter in the pan, remove from the heat, then add the all the other ingredients and mix well. It will make a stiff slightly crumbly mixture.
- 2) Place teaspoonfuls onto the baking sheet and using your fingers spread/press/squash the mix a little so you have flat rough circles of mixture. Don't worry if they look like little piles of not quite joined up crumbs – they will melt together to make a little biscuit. Cook for 5 minutes or until lightly browned and bubbling.
- 3) Remove from the oven and leave for a few minutes on the baking paper, then remove when set. Cool on a wire rack.

Tips and tricks:

- 1) These store well in a tin so don't try these for the 1st time 30 minutes before supper. Give yourself a break and try them when time is no object and you can enjoy having a go.
- 2) Swap 1/3 of the oat weight for chopped nuts or slithered almonds for a Florentine style crispy biscuit.
- 3) Add 1 teaspoon ground ginger or ½ teaspoon cinnamon for a different flavour.

notes on cooking in UK – you can use golden syrup in place of honey