



Magical
Christmas Dishes

MAGICAL

CHRISTMAS DISHES

SERVED IN ELEGANT STYLE



Afina

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Winter Glow

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Beetroot consommé with horseradish rolls



For 2 people

INGREDIENTS

Consommé:

- 1 shallot
- 250 g of beetroot
- ½ teaspoon of coriander seeds
- ½ teaspoon of cumin seeds
- 1 tablespoon clarified butter
- 1 pinch of cinnamon
- 1 clove
- 1 pinch of chilli
- 500 ml of strong vegetable stock

Horseradish rolls:

1 medium-size beetroot bulb

½ teaspoon of salt

1 tablespoon of hazelnut oil

100 g of cream cheese

1 teaspoon of grated horseradish

Grated zest of ¼ organic lemon

Salt

Salt & pepper for seasoning

A dash of port to refine

Fresh horseradish to decorate

A few fresh beetroot leaves

2 tablespoons of fresh cress, e.g. sakura



1. Peel and dice the shallot and beetroot.

2. Heat the coriander and cumin seeds in a pot at a medium heat until fragrant and slightly smoking.

Add the clarified butter, diced shallot and beetroot and cook the vegetables for a few minutes.

3. Add the cinnamon, clove, chilli and pour in the vegetable stock. Simmer for 30 minutes.

4. In the meantime, peel the medium-sized

beetroot bulb and use a mandolin or a food slicer to cut into 10-12 very thin slices (1-2 mm).

Add to a bowl, sprinkle with salt and mix with nut oil.

Leave to infuse for at least 30 minutes until the beetroot slices have absorbed some liquid and are slightly softened.

5. For the horseradish filling, mix the cream cheese with the grated horseradish and grated lemon zest and season with salt.

6. Then pass the beetroot consommé through a fine sieve and season generously with salt and pepper.

Refine with a small dash of port.

7. Use a small spoon (a piping bag would be even better) to distribute the cream cheese filling over the marinated beetroot slices and roll or fold them up.

8. Ladle the consomme into soup plates and add the rolls on top.

Garnish with freshly grated horseradish, beetroot leaves and the cress. Season with freshly ground pepper and serve.



Perfect in
combination
with Afina





Tip:

The thicker you cut the beetroot slices for the horseradish rolls, the longer it will take to soften them with the salt.

It is a good idea to prepare these a few hours in advance or even the day before. This will improve the flavour too.

Herby sea bass



with onions



For 4 people



INGREDIENTS

- 1 whole sea bass
- 2 finely chopped red onions
- ¼ teaspoon of salt
- 2 teaspoons of roast fennel seeds
- 2 tablespoons of finely chopped tarragon
- 2 tablespoons of chopped chives
- 3 tablespoons of finely chopped dill
- 1 lime
- 2 tablespoons of olive oil

Served in style
with Winter Glow



1. For the stuffing, mix the onions, fennel seeds, tarragon, chives and dill with salt & pepper in a bowl.

Add the lime juice and 1 tablespoon of olive oil. At the same time, preheat the oven to 180 °C top/bottom heat.

2. Place the sea bass on a baking tray lined with baking paper and fill with the stuffing.

Spread the remaining mixture over the fish.

3. Coat the fish with 1 tablespoon of olive oil. Then fold the edges of the baking paper over the fish until it is completely wrapped up.

Bake at a medium heat for around 30 minutes.

Tip:
It goes particularly well with green beans and rosemary potatoes!



Saddle of venison

with cranberry sauce





For 4 people

INGREDIENTS

1 saddle of venison
(approx. 1.2 kg, ask the
butcher to debone and
the chop bones into small
pieces)

1 carrot (large)

3 onions (small)

150 g celeriac

50 g leek

4 sprigs of thyme

2 sprigs of rosemary

10 juniper berries

5 tablespoons sunflower oil

1 tablespoon tomato paste

1 tablespoon flour

125 ml red wine

1 bay leaf

800 ml game stock (from
a jar)

2 tablespoons cranberries
(from a jar)

Salt, Pepper

For the side dish:

Potatoes

1. To make the sauce,
rinse the pieces of bone
under cold water and
pat dry. Peel the carrot
and celeriac and chop
(approx. 1 cm). Also
peel and chop the onion.
Wash the leek, clean
thoroughly and cut
into slices about 1 cm
wide. Wash the thyme
and rosemary and
lightly press the juniper
berries.

2. Then heat 3
tablespoons of oil in a
roasting dish. Add the
pieces of bone and fry at
a medium heat for about
10 minutes until evenly
brown.
Add the onions,
vegetables and juniper

berries and fry for another 3 minutes while stirring.

3. Add the tomato paste and continue to fry for 1 minute, then sprinkle with the flour.



Now pour in a third of the red wine. Continue to stir until the wine has evaporated. Gradually stir in the rest of the wine and let it boil away. Now add the bay leaf, thyme, one sprig of rosemary and the stock. Cover and simmer everything over a low heat for about 2 hours.

4. In the meantime, pre-heat the oven

to 80 °C. Rinse the saddle of venison under cold water, pat dry and season all over with salt and pepper. Brown the meat on all sides in an oven-safe pan with 2 tablespoons of oil and a torn sprig of rosemary for 2 minutes, making sure to turn the meat carefully without piercing it.

5. Now cover the pan with aluminium foil and place in the middle of the oven. Cook the meat for about 1 hour and 45 minutes in the oven without circulating air.

6. Pour the sauce through a fine sieve and press the cooked vegetables

through as well as possible. Reduce the sauce down to a third over a high heat. Stir in the cranberries and season to taste with salt and pepper.






Tip:

Arrange the meat, sauce and potatoes on the festive Toy's Delight version of our **La Boule** design classic for a Christmassy look and serve your guests an unforgettable meal in exquisite style. **Bon appétit!**

A close-up photograph of a white ceramic plate with a scalloped edge, featuring a gourmet dish of fried scallops. The scallops are seared to a golden-brown crust and are arranged on a bed of light green watercress foam. They are garnished with artichoke hearts, small baked potato cubes, and white wine shallots. The plate is set on a light-colored tablecloth, with a silver fork and a folded light green napkin visible. In the background, another white plate and a small white bowl are partially visible. The overall aesthetic is clean and professional, with soft lighting and decorative gold starburst graphics scattered around the text.

Fried scallops

Garnished with artichokes,
baked potatoes & white wine
shallots on watercress foam.



Combined
elegantly
with Afina

For 2 people

INGREDIENTS

Shallots:

3 shallots,
halved and peeled
1 teaspoon of sugar
1 teaspoon of butter
1 pinch of aniseed
200 ml of white wine
100 ml of vegetable stock
2 sprigs of thyme
Juice of ½ a lemon
Salt, freshly ground
pepper

Potatoes:

2 potatoes,
baked in their skin
1 tablespoon of clarified
butter for frying
Salt, freshly ground
pepper



Artichokes:

2 small, cooked
artichoke bottoms
2 tablespoons of olive oil
2 sprigs of thyme
1 crushed garlic glove
Salt, freshly ground
pepper

Watercress foam:

100 ml of cream
100 ml of vegetable stock
Grated zest of ½ an
organic lemon
20 g of fresh watercress
1 teaspoon of cornflour
Salt, white pepper

Scallops:

6 fresh scallops
without shells
1 tablespoon of butter
Salt





1. Caramelize the shallots with the sugar, butter and aniseed in a small pot until light brown.

Deglaze with the white wine and vegetable stock. Add the thyme, put the lid on the pot and simmer at a medium heat for around 20 minutes. Season with lemon juice, salt and pepper and leave to infuse for at least 1 hour.



2. Peel the potatoes and cut into bite-sized pieces. Before serving, fry them on all sides for a few minutes in the hot clarified butter in a small non-stick pan until golden brown.

Season with salt and pepper.

3. Fry the artichoke bottoms in the hot olive oil for 4 to 5 minutes. Add the thyme sprigs and garlic clove. Season with salt and pepper then remove the pan from the hob.

Leave for 10 minutes.

4. For the watercress foam, bring the cream and vegetable stock to the boil in a small pot. Add the grated lemon zest and watercress to the liquid and liquidise the mixture. Mix the cornflour with 2 tablespoons of cold water and add to the cream.

Briefly bring to the boil and then immediately remove from the hob. Season with salt and pepper.

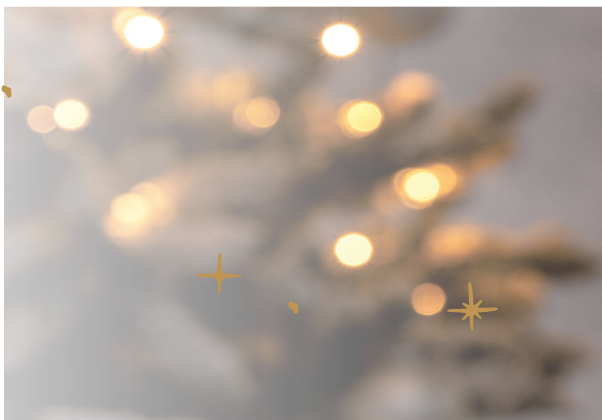


Pour through a fine sieve into an espuma maker. Foam with a capsule of N²O.

5. Dab the scallops with kitchen paper. Heat a small pan and fry the scallops in the butter for 1 minute on each side.

Lightly salt, remove the pan from the hob and leave for 3 minutes. Turn once during this time.

6. Arrange the foam decoratively over the plates. Place the rest of the ingredients on top and serve.



Tips:

- » The shallots will taste best if you prepare them at least 1 day in advance and marinate them in the stock.
- » For the potatoes, you can use boiled potatoes left over from the previous day. Cold potatoes are easier to cut than hot ones straight from the pot.
- » You can find frozen and cooked artichoke bottoms in selected delicatessens.
- » If any liquid leaks from the scallops and starts to boil, remove the scallops from the pan immediately and soak up the juice with a paper towel. You can then continue frying the scallops after dabbing them dry again.





Chocolate-

gingerbread tart

INGREDIENTS

Shortcrust pastry:

140 g of soft butter
60 g of icing sugar
½ tablespoon of vanilla sugar
1 pinch of salt
200 g flour
20 g of cocoa powder
1 egg yolk

Cream:

300 g of dark chocolate
60 g of butter
250 ml of single cream
50 ml of coffee
1 tablespoon of sugar
1 teaspoon of gingerbread seasoning

To decorate:

Figs
Pomegranate seeds
Star anise
Cinnamon stars
Icing sugar

1. Use a dough hook to mix the butter, vanilla sugar, icing sugar and a pinch of salt. Add the egg yolk, flour and cocoa powder and knead into a dough. Remove the dough from the bowl and continue kneading until it is smooth. It should not be too sticky.

Shape the dough into a ball, wrap it in cling film and leave it to rest for one hour in the fridge.

Then preheat the oven to 170 °C fan setting and grease the tin.

Combined
with Toy's Delight

2. Take the dough out of the fridge and briefly leave it to rest again. Then press it flat with your hand and roll it out with a rolling pin.

Place the dough in the tin and press the edges, then prick the base several times with a

fork. Cover the dough with baking paper and bake for around 15 minutes. Then remove the baking paper and bake for a further 10 minutes.

Then leave the pastry to cool.





3. For the filling, chop the chocolate into small pieces and add to a bowl. Add the butter, also chopped into small pieces. Then mix the coffee and cream with 1 tablespoon of sugar and gingerbread seasoning and briefly bring to the boil in a pot at a medium heat.

the fridge for at least 5 hours, ideally overnight.

Decorate the finished tart with figs, pomegranate seeds, star anise, cinnamon stars and icing sugar.



Then pour the cream-coffee mixture over the chocolate, wait for a short time and then whisk to a smooth consistency.

4. After briefly leaving it to cool, spread the chocolate filling over the pastry and chill in



Belgian waffles



with vanilla

cream



Belgian waffles with
vanilla cream, lemon
zest, berries & matcha
topping

INGREDIENTS

For the waffles:

50 g of sugar
125 g of soft butter
1 sachet of vanilla sugar
4 eggs
250 g of flour
2 teaspoons
of baking powder
250 ml of milk or
buttermilk

Vanilla cream:

220 ml of milk
70 g of sugar
1 egg yolk
20 g of cornflour
1 vanilla pod
1 pinch of salt
1 tablespoon of matcha
powder
1 tablespoon of icing
sugar

According to taste,
berries or pistachios to
decorate



Combined individually with Crafted Cotton





For the waffles:

1. Mix the butter, eggs, sugar and vanilla sugar together.
2. Add the baking powder, sieve and add the flour, then gradually stir in the milk/buttermilk
3. Preheat the waffle iron and grease if required. Then place two heaped tablespoons of the mixture on the waffle iron and bake the waffles until golden brown.



For the vanilla cream:

1. Scrape out the vanilla seeds.
2. Mix 100 ml of milk with the sugar, salt, egg yolk and cornflour.
3. Heat the remaining milk, stir in the egg-cornflour mixture, boil briefly until creamy.
4. Remove from the hob and continue to stir for 2 minutes.
5. Strain into the bowl through a sieve, cover and leave to cool for 2 hours.

Serve the cream on top of the waffles.

6. For the matcha topping, mix a little icing sugar with matcha powder and sprinkle over the waffles through a sieve, garnish as preferred with berries, pistachios, etc.







Pretzels

with chocolate



INGREDIENTS

200 g of small pretzels
200 g of dark chocolate/
couverture

To decorate:

As required,
edible coloured beads

1. Heat the chocolate/
couverture in a bain-
marie until it melts.
2. Dip half of each pretzel
in the melted chocolate/
couverture and place
on baking paper.
3. Decorate the pretzels
as required while the
chocolate is still melted.

Combined
with Perlemor Coral





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A MAGICAL FESTIVE
SEASON

*Your
Villeroy & Boch
team*

