



EUMETSAT Cooking Club

2014-08-13

The Recipes

Stephan Zinke (Editor)

EUMETSAT Cooking Club 2014-08-13, The Recipes

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First published August 2014

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Foreword

At the EUMETSAT Cooking Club's third cooking and dining event at Kochstudio Darmstadt on Wednesday, 13 August 2014, the members tried their hands at French cuisine from the Provence region of southern France.

This time, 15 club members prepared another light summer menu for themselves and for an additional 12 dinner guests who were invited to come along to enjoy the food. A special appearance was made by one of Eddy's cooks, Tobias Graf, who provided a professional point of view and gave many tips and tricks to club members. The club would like to express special thanks for his dedication.

Each of the four courses was prepared by a group of cooks assigned to that particular dish. Each group was headed by a captain who organised the purchase of the ingredients, allocated the work and supervised the timely preparation of the food.

By 20:00, all dinner guests were present and club chairman Stephan Zinke opened the event with an amuse geule of tapenade, a black olive purée with tuna fish and anchovies.

One club member, Marie Spilsbury, said: "I think many really enjoyed your tapenade, so please also include this on the recipes to follow." As usual, all recipes will be provided electronically to all members and dinner guests and are available upon request for others.

The starter, *salade du chèvre chaud*, a mixed salad of *lollo bianco*, *lollo rosso*, and *rucola*, topped with pieces of parma ham, walnuts, and a blackberry vinaigrette, and served with melted goat cheese on toast, was prepared by Stephan Zinke and his group.

The next course, *soupe au pistou*, a vegetable soup with home-made pesto (*pistou*), was prepared under the joint supervision of Agnieszka Troelsen of EUMETSAT and Jamie Davies of ESOC.

For the main course, Emmanuel Alao and his group prepared lemon and herb chicken, with marinated grilled courgettes as a side dish.

Dessert was a *crème brûlée* with saffron presented by Alessandro Loretucci and his group.

Of course, no dinner party is complete without the accompanying wine, which was selected by Gigi to bring out the best of each course: red *Cuvée Mathique* (Languedoc-Roussillon) for the salad, rosé *Sable de Camargue* (Languedoc) for the soup and the main dish, and champagne *Brut d'Argent blanc de blancs* for the dessert.

That left just a good deal of washing up to end the event.

Anne-Marie Andrieux summed up the feelings of everyone who participated: "Thanks a lot to Stephan and all members of the great cooking team! As usual, it was a very enjoyable evening in a relaxed atmosphere, chatting with EUMETSAT colleagues outside work while being served like in a restaurant...the first Michelin star will come, you will see! I don't want to miss the next event!"

THE EDITOR



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The Recipes

Tapenade

Salade Chèvre Chaud

Soupe au Pistou

*Lemon Chicken with Herbs and marinated
Courgettes*

Crème brûlée with Saffron



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Black Tapenade (Olivepatée)

Ingredients

8 portions

0.1	kg	black olives (no pits)
1	TBLspoon	pine nuts
0.025	kg	sardelle filet
0.05	kg	tuna in water
1	TBLspoon	tomato mark
0.075	l	olive oil
0.004	kg	salt
0.004	kg	pepper

35 portions (as amuse geule)

0.400	kg
3.0	TBLspoon
0.120	kg
0.200	kg
3.0	TBLspoon
0.250	l
0.013	kg
0.013	kg

Preparation

Step 1

For the black tapenade put all ingredients in a blender or puree in a flash hacker. Add pepper and very little salt.

Season to taste.





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Salade Chèvre Chaud

Ingredients

4 portions

1	roll	goat cheese
4	slices	sandwich bread
1	head	green salad
1	bunch	ruccola
0.15	kg	walnuts
4	slices	parma ham

Dressing

0.09	l	olive oil
0.03	l	honey
0.03	l	dijon mustard
0.06	l	white wine vinegar
0.004	g	salt
0.004	g	pepper
2.000	TBLspoon	herbs of provence
0.050	kg	raspberries

25 portions

6	roll
20	slices
5	head
5	bunch
0.75	kg
20	slices

0.45	l
0.15	l
0.15	l
0.3	l
0.02	g
0.02	g
10	TBLspoon
0.250	kg

Preparation

Instructions

1. Chop walnuts coarsely and toast shortly in hot pan without oil
2. Fry parma ham shortly in hot pan, until golden and crispy. Cool down and crumble coarsely.
3. Cut sandwich bread in 4 pieces, fry in hot pan or toast (not too long before serving as it becomes stale!)
4. Slice the roll of goat's cheese (3-4 pcs/head) and place a slice of cheese on top of the pieces of bread
5. Grill in oven (150°) in approx. 3-5 minutes
6. Dressing:
 - a. Mash raspberries and mix with vinegar. Leave it for a while, then strain it, if you want to. Alternatively, leave the raspberries inside. You can as well already use prepared raspberry or blackberry vinegar.
 - b. Mix all the ingredients of the dressing – be sure to whip it good. Taste!
7. Clean and wash salad and cut or tear to pieces according to your taste.

Serving

1. Arrange salad on plate.
2. Sprinkle 2-3 tablespoons of dressing over the salad.
3. Sprinkle with the walnuts and the parma ham crumble
4. Top with the goat's cheese toasts.



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Soupe au Pistou

Ingredients

4 person main (8 for starter)

0.2	kg	green beans
0.2	kg	carrots
0.25	kg	courgettes
1	pcs	leek
0.5	kg	potatoes
4	pcs	tomatoes
0.075	l	olive oil
0.004	kg	salt
0.25	kg	white beans (can)
0.004	kg	pepper
2.000	pcs	garlic
0.002	kg	coarse salt
0.5	Plants	basil
0.050	kg	parmesan cheese
0.125	l	olive oil

20 portions main (40 for starter)

1	kg	
1	kg	
1.25	kg	
5	pcs	
2.5	kg	
20	pcs	
0.375	l	
0.02	kg	
1.25	kg	
0.02	kg	
10	pcs	
0.01	kg	
4	Plants (15cm diameter)	
0.25	kg (or pecorino)	
0.625	l	

Preparation

Step 1

Clean, wash and cut into pieces the beans.

Clean, peel and slice the carrots.

Wash, clean and slice the courgettes.

Clean, wash and cut into rings the leek.

Peel potatoes, wash and dice.

Blanch the tomatoes hot and remove the skin. Cut the tomatoes into pieces.

Step 2

Heat oil in a large pot. Pour in vegetables and cook for ten minutes while turning.

Season with salt.

Step 3

Cold rinse and drain white beans. Add to vegetables.



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Add water such that the vegetables are covered plus a little more, and cook everything covered for 30 minutes.

Step 4

Season with salt and pepper.

Step 5

Peel for the herbal paste the garlic and chop finely. Mix with coarse salt, basil leaves and cheese in the universal food blender.

Stir-in olive oil.

Step 6

Serve the soup with pistou.





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Lemon Chicken with Herbs

Ingredients

4 people

4	pcs	chicken leg Halal
3	pcs	lemon
6	branches	fresh estragon
6	branches	fresh thyme
2	cloves	Garlic
0.075	kg	pine nuts
0.05	l	olive oil
0.5	l	white wine
0.008	kg	salt
0.008	kg	pepper

26 people

26	pcs	
15	pcs	
30	branches	
30	branches	
1	Large bulb of garlic	
0.375	kg	
0.25	l	
2.5	l	
0.04	kg	
0.04	kg	

Preparation

Step 1

Wash and dry lemons and herbs. Cut the lemons in thin slices, put 10 slices aside.

Dice the remaining lemon slices in small cubes.

Step 2

Crush and dice the garlic

chop the fresh thyme and estragon finely mix in to the chicken

Salt and pepper the chicken legs.

Put lemon slices on bottom of baking tray.

Layer chicken legs in baking tray.

Put lemon slices on top of chicken.

Marinate for a while.

Step 3

75 min before meal: Preheat oven to 180°.

Sprinkle olive oil over the chicken.

Roast in the oven for 50 min.



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Step 5

Meanwhile, dry-roast the pine nuts.

Step 6

Remove chicken keep warm into the oven.

Remove the lemon pieces from the cooking juice and cook the juice with wine and reduce to one third.

Step 8

Sprinkle the pine nuts over the chicken before serving.





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Marinated Courgettes

Ingredients

For 4 people			20 people		
2.000	pcs	courgette	10.000	pcs	
0.050	l	olive oil	0.250	l	
1.000	pcs	peperoncino	5.000	pcs	
1.000	pcs	garlic clove	5.000	pcs	
		tomato			
3.000	TblSpoon	purree	15.000	TblSpoon	
2.000	TeaSpoon	caper	10.000	TeaSpoon	
2.000	TblSpoon	thyme	10.000	TblSpoon	
		aceto			
1.000	TblSpoon	balsamico	5.000	TblSpoon	
0.004	g	salt	0.020	g	
0.004	g	pepper	0.020	g	
0.030	l	olive oil	0.150	l	

Preparation

Step 1

Cut courgettes into long, thin slices. Fry in hot olive oil on each side until golden brown.

Step 2

Mix well all ingredients for marinade.

Step 3

Layer courgettes in a casserole dish and sprinkle each layer with the marinade.

[Cold: Cover the casserole with cling film and leave the zucchini in refrigerator for a few hours.]

Warm: Bake for 20 minutes at 150 ° in the oven.



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Crème brûlée with Saffron

Ingredients

6 portions			20 portions		
1	TL	saffron	3.333	TL	
0.06	l	milk	0.200	l	
0.5	l	cream	1.667	l	
0.05	kg	sugar	0.167	kg	
6	pcs	egg yolk	20.000	pcs	
0.015	kg	starch flour	0.050	kg	
0.001	kg	salt	0.003	kg	
0.05	kg	icing sugar	0.167	kg	

Preparation

Step 1

Best way would be to start a day before serving, then the cream can set.

Grind saffron threads in a mortar to powder. Stir with 3 Tbsp milk. Let stand at least 1 hour.

Step 2

Bring cream and milk in a saucepan to boil.

Step 3

Stir egg yolks with sugar, starch (4 level tsp) and 1 pinch of salt until smooth with a large whisk.

Step 4

Stir the hot cream into the egg yolk, put back into the pot, stir thick over medium heat. Attention, this goes pretty quickly. Should the mixture be too hot and flocculate, remove from heat and continue stirring; it will then become again homogeneous.

Step 5

Power into shallow bowls (rather small portions because Cream is very rich), allow to cool. Wrap with plastic wrap cover and leave to set in the refrigerator overnight.

Step 6

Take one hour before serving from the refrigerator.

Just before serving sprinkle icing sugar of the creme, melt with a gas burner (if available).



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