



EUMETSAT Cooking Club

2016-11-23

The Recipes

Stephan Zinke (Editor)

EUMETSAT Cooking Club 2016-11-23, The Recipes

(c) Stephan Zinke, 2016

First published November 2016

All rights reserved

Published and Licensed under the GNU Free Documentation License, Version 1.3

(<http://www.gnu.org/licenses/fdl-1.3-standalone.html>)



Contents

Foreword.....	4
Savory <i>Obazda</i>	6
Cheese-Applewine-Soup with Weißwurst chips	8
Autumn Salad with caramelized Walnuts	10
Hearty Baked Apple with Meat Stuffing	12
Tartiflette	14
Weissbier-Mousse.....	15



EUMETSAT Cooking Club – 2016-11-23

Foreword

The last event of EUMETSAT's Cooking Club in 2016 took place on Wednesday, November 23, on the theme of Alpine Cuisine.

Stephan, the club chair, organised the event, provided most of the recipes and gave tips and tricks for the captains.

Jamie prepared as amuse gueule Savory Bavarian Obazda with marinated pears to start the feast.

This was followed by a Cheese-Applewine Soup with Weißwurst chips, prepared by Stephan and his group.

To relax from too much cheese, Antonio and his group prepared a light Autumn Salad with caramelized Walnuts.

Back to feasting, Kevin and his group prepared the Hearty Baked Apple with Meat Stuffing, which was accompanied by Tartiflette, a French potato dish with Reblochon cheese, prepared by Gigi and his group.

Although nobody was really looking forward for a dessert, the Weißbiermousse prepared by Clemens and his groups was too tempting to resist.

Luckily, some cleaning was done in between such that the final cleaning was not too much effort with overstuffed bellies.

THE EDITOR



EUMETSAT Cooking Club – 2016-11-23

The Recipes

Savory Obazda

Cheese-Applewine Soup with Weißwurst chips

Autumn Salad with caramelized Walnuts

Hearty Baked Apple with Meat Stuffing

Tartiflette

Weissbier-Mousse



EUMETSAT Cooking Club – 2016-11-23

Savory Obazda

Ingredients

Serves 4

Serves 30 (as amuse)

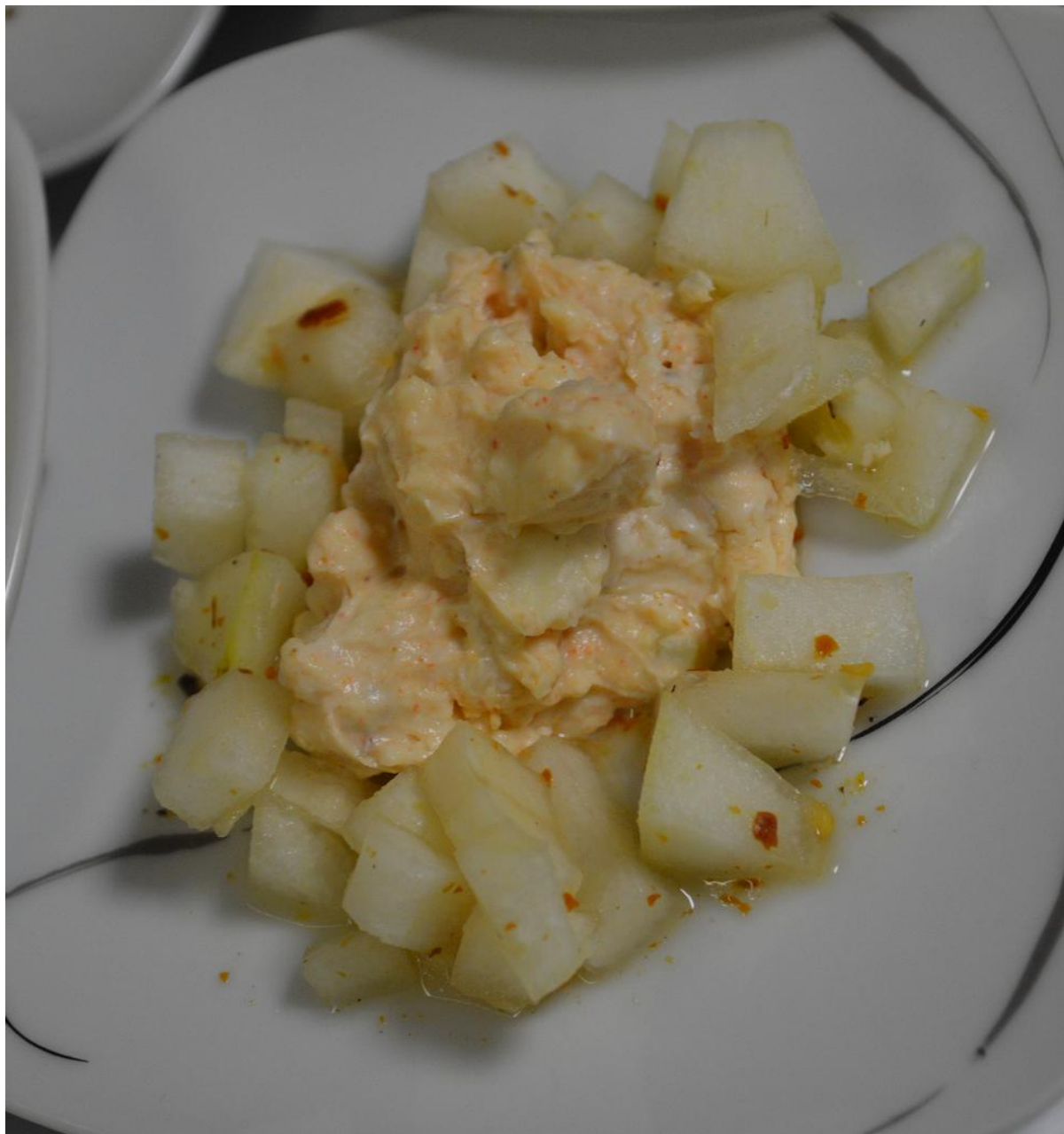
amount	unit	description		amount	unit
0.2	kg	soft brie		0.5	kg
2	tblsp.	creme fraiche		5	tblsp.
2	tblsp.	sour cream (schmand)		5	tblsp.
0.075	kg	curd cheese		0.1875	kg
1	pcs.	small shallot		2.5	pcs.
	some	salt			some
	some	pepper			some
	some	paprika powder (sweet)			some
	some	paprika powder (hot)			some
1	pcs.	pear		2.5	pcs.
	some	chilli powder			some
	some	lemon juice			some

Preparation

1. Mash brie with a fork finely.
2. Add curd-cheese, crème fraiche, sour cream, mix.
3. Cur shallot finely, add.
4. Flavour crème with salt, pepper and paprika.
5. Peel and clean pear, cut in pieces and flavour with chilli and lemon juice.
6. Serve Obazda with pears.



EUMETSAT Cooking Club – 2016-11-23





EUMETSAT Cooking Club – 2016-11-23

Cheese-Applewine-Soup with Weißwurst chips

Ingredients

Serves 4			Serves 20-30		
amount	unit	description		amount	unit
0.2	kg	mountain cheese (old)		1	kg
0.08	kg	mild mountain cheese		0.4	kg
1	pcs.	onion, medium sized		5	pcs.
0.05	kg	butter		0.25	kg
0.25	l	apple-wine		1.25	l
0.5	l	vegetable stock		2.5	l
0.15	l	cream		0.75	l
	some	salt		0	some
	some	pepper		0	some
	some	nutmeg		0	some
1	pcs.	apple		5	pcs.
0.02	kg	butter		0.1	kg
	some	thyme		0	some
1	tblsp.	honey		5	tblsp.
1	clove	garlic		5	Clove
1-2	pcs.	Bavarian sausage (weißwurst)		10-15	pcs.

Preparation

1. Grate cheese finely.
2. Chop onion and garlic finely.
3. Heat butter and stew onion, add garlic only at the end.
4. Add wine, heat and reduce a little.
5. Add stock, cook for a while.
6. Add cream, cook.
7. Add cheese, bit-by-bit, until melted, keep stirring.
8. Flavour with salt, pepper and nutmeg
9. Peel apple and remove pit, cut in not-too-big pieces.
10. Melt butter, add honey, stew apple in this a little, add thyme.
11. Cut Weißwurst in small slices and fry sharply in a little oil.
12. Put apple and Weißwurst-chips in middle of soup-bowl and cover with soup, serve.



EUMETSAT Cooking Club – 2016-11-23





EUMETSAT Cooking Club – 2016-11-23

Autumn Salad with caramelized Walnuts

Ingredients

Serves 4

amount	unit	description	
100	g	Each of different leaf salads, ca. 500g in total	
4	pcs.	Tomatoes	
70	g	Walnuts	
10	g	Butter	
40	g	Sugar	
50	ml	Olive oil	
20	ml	Vinegar	
1	tblsp.	Mustard	
	some	Salt	
	some	Pepper	
1	pinch	Sugar	
2	tblsp.	Parsley chopped	

Preparation

1. Wash/clean the salad, cut/tear in smaller pieces and arrange on plates.
2. Wash tomatoes and cut in slices, arrange.
3. Crack nuts, cut in smaller pieces.
4. Heat butter and sugar until both are liquid and a caramel has formed.
5. Add walnuts and fry shortly. Pour on baking parchment, cool down.
6. Once cool, break down the bigger pieces or chop coarsely with a knife.
7. Mix oil, vinegar, mustard with an egg whisk until emulsified.
8. Add parsley.
9. Season with salt, pepper and sugar to taste.
10. Sprinkle walnuts over salad.
11. Sprinkle vinaigrette over salad.



EUMETSAT Cooking Club – 2016-11-23





EUMETSAT Cooking Club – 2016-11-23

Hearty Baked Apple with Meat Stuffing

Ingredients

Serves 4			Serves 20/30		
amount	unit	description		amount	unit
0.25	kg	minced meat		1.25	kg
1	pcs.	onion, medium size		5	pcs.
1	pcs.	carrot, medium sized		5	pcs.
1	pcs.	leek, small		5	pcs.
2	clove	garlic		10	clove
	some	thyme		0	some
	some	marjoram		0	some
1	pcs.	egg-yolk		5	pcs.
2	tblsp.	sour-cream (schmand)		10	tblsp.
0.15	l	vegetable stock		0.75	l
0.03	kg	grated cheese		0.15	kg
4	pcs.	apple		30	pcs.
2	tblsp.	oil		10	tblsp.
	some	salt		0	some
	some	pepper		0	some

Preparation

1. Clean, peel, wash vegetables and chop finely.
2. Peel and chop onion and garlic finely.
3. Heat oil in pan and stew vegetables, onion and garlic until soft.
4. Add minced meat, fry such that the meat becomes crumbly. Remove from heat and cool down.
5. Add thyme, marjoram, egg-yolk and sour-cream, mix.
6. Flavour with salt and pepper.
7. Wash apples, remove pit and hollow out apple generously.
8. Put apples into an oven-form and fill with filling, add grated cheese on top.
9. Surround with stock.
10. Heat oven at 180°C (160° convection).
11. Bake apples for 25-30 mins.



EUMETSAT Cooking Club – 2016-11-23





EUMETSAT Cooking Club – 2016-11-23

Tartiflette

Ingredients

Serves 8

amount	unit	description	
2	pcs.	Reblochon cheese, ca. 500g each	
1.5	kg	Potatoes	
0.3	kg	Bacon	
0.3	kg	Onions	
0.3	l	White wine	
0.2	l	cream	

Preparation

1. Cook the potatoes unpeeled; peel and cut in slices.
2. Cut the bacon and the onions in little cubes and fry golden.
3. Add the potatoes and let cook a bit.
4. Add the wine and let evaporate.
5. Put in an oven plate, add cream.
6. Cover with the cheese cut in two disks, with crust on the top.
7. Cook in oven 30 min at 200 °C.



EUMETSAT Cooking Club – 2016-11-23

Weissbier-Mousse

Ingredients

Serves 6

Serves 20-30

amount	unit	description		amount	unit
2	pcs.	egg		7	pcs.
	some	salt		0	some
0.195	kg	sugar		0.6825	kg
1	bag	vanilla-sugar		3.5	bag
0.04	kg	flour		0.14	kg
0.025	kg	starch		0.0875	kg
1	tsp.	baking powder		3.5	tsp.
6	sheets	gelatin		21	sheets
0.25	l	weißbier		0.875	l
1	tsp.	lemon-zest, grated		3.5	tsp.
0.25	kg	cream		0.875	kg
2	pcs.	egg-white		7	pcs.
0.15	kg	curd cheese		0.525	kg
0.06	l	elderberry syrup		0.21	l
0.2	l	orange juice		0.7	l

Preparation

1. Mix eggs and a pinch of salt creamy, add 75g sugar per 6 portions and vanilla-sugar bit-by-bit, keep stirring.
2. Add sieved flour, starch and baking powder, mix.
3. Cover a baking tray with baking parchment. Put biscuit-mix on it.
4. Bake for approx. 15 mins at 170° pre-heated oven. Cool down.
5. Cut circles with the food-“rings”, leave rings around the circles.
6. Heat beer with rest of sugar (120g per 6 portions) and lemon-zest. Fill in bowl.
7. Water gelatine as indicated, press-out and add to beer-mix, stir.
8. Put into fridge.
9. When beer-mix starts thickening, whip egg-whites and cream separately.
10. Add curd cheese to beer-mix, then whipped cream, then whipped egg-white.
11. Add cream to rings and cool for min. 2h.
12. Reduce syrup and juice under heat to approx. ¼.
13. Take dessert out of rings and serve with syrup-mix.
14. Decorate as needed.



EUMETSAT Cooking Club – 2016-11-23





EUMETSAT Cooking Club – 2016-11-23





EUMETSAT Cooking Club – 2016-11-23



Special thanks to Susanne, our good fairy ☺



EUMETSAT Cooking Club – 2016-11-23





EUMETSAT Cooking Club – 2016-11-23

