

Winter wonder food

Martijn has been in the hospitality business for three decades. He owns several catering companies and ran his own restaurant in Amsterdam. He has a passion for cooking and taking care of people through food. The menu has been put together by Martijn with great care, respect and love for French and Savoyard cuisine and local products.

Our meals are hearty, healthy, home-cooked and food you feel you want to eat after a day of outdoor sports. At the same time it is at near-restaurant level and contributes to a festive atmosphere.

A big thank you, our guests, for sharing your mountain life with us. We appreciate our franchise partners, who contribute to the various chalet options we offer. Big shout out to our staff, this wonderful hardworking team which makes your mountain life worth remembering.

Thank you Esther Jacobs for suggesting the idea of writing a yourmountain.life cookbook.

We hope, that by cooking these recipes and sharing meals with friends and family, you will revisit your holiday. Relive the fun times at the table and remember us for next time.

Love from the mountains : Martijn, Maartje and the complete
yourmountain.life team

Our story

Originally we're from Amsterdam and met each other in 2017. Martijn has always been in love with the mountains, for me it was an unknown world. I didn't grow up going on skiing holidays with my parents, I can't ski and I was more interested in far away, exotic beaches to be discovered with a back pack and a Lonely Planet in hand.

When we met, the first thing Martijn did was introduce me to the mountains. I still wasn't convinced, but I began to understand his passion for them.

Martijn was already running a 'hobby-hotel' in Switzerland where he would invite friends and family and organise skiing holidays during the school breaks, executing his passion : cooking for others.

We both really wanted to move abroad and with meeting each other the dream became bigger and more tangible. We visited the Ardennes in Belgium, the Provence in France, Alto Adige in Italy. All beautiful, but none of them had the 'wow'-factor for us.

Then one day Martijn sat me down and said.... "You might be a bit upset at first, but hear me out, this will be epic. I bought a catered chalet business in the French Alps." I think the 'upset' part was an understatement. Because, again, I don't ski, so what would I do in the Alps? I was more thinking in the lines of opening a beach bar somewhere under the palm trees.

Martijn brought me to Les Arcs so I could see the potential of the business. However, I had just started a new job in Amsterdam and didn't really want to leave. We decided it would be a 5 months on / 7 months off situation. Martijn would run the Winter season and I would visit and work remotely. Every May Martijn would come back to Amsterdam and this way we could combine both our worlds and interests. It sounded like a solid plan.

Then March 2020 came and brought COVID-19 with it. As by pure chance and luck I was visiting Martijn and couldn't return to Amsterdam. So I continued my work in the Netherlands by working remotely and began to settle in Courbaton, where we were renting an apartment.

All tourists had to leave. We had just had a super busy change over day on the Saturday and within 48 hours all of Les Arcs had emptied out. It was a ghost town. Not the best circumstances to start a new business in.

COVID-19 continued to take over the world and slowly we came to accept that I was going to have to stay for the time being. The more time passed, the more we settled on our mountain and the happier we became. As human beings and as a couple. Even Bob the Dog became the best version of himself. By the end of April 2020 I decided I was going to do this with my husband. I resigned, over the phone, from my job in Amsterdam.

One could say the rest is history. We survived two non-existing ski seasons. And because there were no chairlifts running, we enjoyed the mountains and all they have to offer in a different way. We hiked, walked, snow shoed, dog sledged, cross country skied... unlimited options. What a gorgeous, calming, open space to live in.

We turned out to be an excellent team, each with their own talent. We were able to really establish a business, to work on and in our business and grow it to its current size, making many guests happy. We now run several chalets, together with our franchise partners in Peisey&Vallandry.

We are very happy here, we want to make this a success and we hope we can share our mountain life with many other people. Through Winter holidays, but also through the many other types of vacation the mountains have to offer. We now organise active mountain and yoga weeks, cycling weeks, photography masterclasses, cooking-classes, writer retreats, Summer holidays and more.

Remember, yourmountain.life starts here.

Recipes : basic stuff

**the one salad dressing you need
to know how to make**

Base vinaigrette

recipe serves 4

Apple cider vinegar 1 tbsp

Water 1 tbsp

Mayonnaise 1 tbsp

Dijon mustard 1 tsp

Salt 1 tsp

Pinch of black pepper

Vegetable oil 10 tbsp

Mix all ingredients except the oil thoroughly in a bowl.

Add the oil in a thin jet while whisking.

Dilute the vinaigrette with some water if it is too thick.

Can be used as a versatile base for all kinds of vinaigrette by adding for instance: grated lemon, tarragon or other herbs, or capers and anchovies, etcetera.

Base chicken stock

Chicken carcass 1 pc
Celeriac 1/4 pc
Carrot 1/2 pc
Leek 1/2 pc
Onion 1 pc
Parsley stalks 5 pc
Pinch of mace
Black peppercorns 10 pc
Chicken stock 3 cubes

Put the chicken carcass in a large pan and cover with cold water. Strain the water after 2 minutes and repeat the procedure.

Peel and chop all vegetables. Add to the carcass just enough water to cover.

Add spices and stock cubes, bring to a boil and simmer uncovered for 45 minutes.

Strain and taste to check.

Let the stock cool to lukewarm in a pitcher. Pour into container or pot gently, leaving the majority of the sediment behind. This will improve taste and shelf life.

To make an Asian version, leave the mace and add a generous amount of sliced ginger, two teaspoons of Kikkoman sauce and 6 star aniseed pods.

Base croutons

Stale bread 1/2 loaf
Garlic 3 cloves
Thyme 2 sprigs
Vegetable oil 1/2 glass

Slice the stale bread, remove the crust and dice.

Peel and crush the garlic.

Heat the oil to medium heat, add the garlic and 30 seconds later the bread cubes and thyme. Mix well.

Transfer to an oven tray lined with baking paper and place in a preheated oven at 180 C.

Roast until golden brown, turn occasionally.

Season with pepper and salt and let cool. Store in a lightly covered container.

Recipes : starters

starting the meal, setting the tone

Smoked salmon trout

with crudités and vinaigrette

recipe serves 4

Smoked salmon trout 200 gr
Cucumber 1/4 pc
Branch celery 1 stalk
Brussels endive 1/2 pc
Carrot 1/2 pc
Chives 12 sprigs
Base vinaigrette 8 tbsp
Capers 1 tsp
Lemon 1 pc

Clean and peel all vegetables. Cut in wedges or batons.
Cut the chives finely. Mix with the vinaigrette, keep some for garnish.

Divide the trout and crudité over the plates, sprinkle with ample vinaigrette.
Squeeze some lemon juice over the trout.

Garnish with chives, black pepper, capers and olive oil.

Onion soup

with Beaufort crouton

recipe serves 8

Large onion 8 pc

Sugar 1 tsp

White wine 1/2 glass

Base chicken stock 1 1/2 litres

Dijon mustard 1 tsp

Thyme 1 sprig

Bay leaf 2

Butter 1 tbsp

Bread 8 slices

Grated Beaufort cheese 16 tbsp

Peel the onions, halve lengthwise and slice thinly.

Heat some vegetable oil in a pan and fry the onions over medium heat until soft.

Add the sugar and some salt and pepper and fry on medium/low heat until the onions are soft en deeply caramelised, brown not black. This takes about 40 minutes.

Add the white wine and mustard. Cook until almost all liquid has evaporated. Add the chicken stock, thyme and bay leaves. Simmer uncovered for about 30 minutes. Season to taste and keep warm.

Toast the slices of bread in the toaster. Grate the cheese. Preheat the oven grill. Place the bread on a tray and cover with cheese. Grill until golden brown. Serve the soup in preheated bowls with the crouton on top or on the side.

Salade Savoyarde

with Tomme de Savoie and mountain ham

recipe serves 4

Assorted salad leaves 4 hands
Tomme de Savoie 150 grams
Cured mountain ham 4 slices
Base croutons 4 tbsp
Cornichons 8 pc
Base vinaigrette 6 tbsp
Chopped parsley (garnish) 4 sprigs

Take the crust off the Tomme and cut in batons. Slice the cornichons thinly lengthwise.

Mix the salad leaves in a large bowl with the vinaigrette and divide over four plates.

Tear the ham in pieces and divide over the plates. Sprinkle the plates with Tomme, cornichons and croutons.

Finally, garnish with chopped parsley and black pepper.

Carne Albese

with lemon, olive oil, rocket and Parmesan flakes

recipe serves 4

Beef tenderloin 200 grams

Lemon 1 pc

Rocket 1 hand

Parmesan flakes 4 tbsp

Fleur de sel 4 pinches

Put the meat in the freezer for 1 hour. Take it out and slice it thinly (against the grain).

Divide over four plates and allow to come to room temperature. Make Parmesan flakes with a swivel peeler.

Drizzle the meat with lemon juice and olive oil. Sprinkle with fleur de sel and black pepper

Finally, garnish with rocket leaves and Parmesan flakes.

Puy lentil salad

with roasted celeriac and duck breast

recipe serves 8

Puy (green) lentils 200 grams

Brussels endive 1 pc

Celeriac 1/2 pc

Thyme 1 sprig

Duck breast 1 pc

Base vinaigrette 16 tbsp

Flat leaf parsley 5 sprigs

Cook the lentils gently in lightly salted water until done but still intact.

Slice the endive into slivers. Chop the parsley.

Dice the celeriac, mix with thyme, vegetable oil, pepper and salt and roast in the oven until nicely browned.

Make fine crosswise incisions in the fat of the duck breast. Roast it in a dry pan, skin side first, until brown and crisp. Cook to medium.

Toss the lentils, endive, vinaigrette and most of the parsley in a large bowl. Divide over the plates and sprinkle with the celeriac. Sprinkle some extra vinaigrette around and over.

Slice the duck breast and divide over the plates. Garnish with the remaining parsley.

The dish should be served lukewarm.

Soupe du jour

with orphan vegetables

recipe serves 8

Large onion 2 pc

Celeriac 1/4 pc

Mixed vegetables 800 gr

Starchy potato 2 pc

Base chicken stock 1 1/2 litres

Lemon 1 pc

Flat leaf parsley 8 sprigs

Butter 1 tbsp

Peel all vegetables. Cut into coarse dices. Chop the parsley.

Heat some vegetable oil in a pan and fry all vegetables except the potatoes over medium heat until soft.

Add the chicken stock and potatoes. Simmer uncovered for about 45 minutes. Season to taste with lemon juice, pepper and salt. Add most of the parsley.

Add the butter and blitz the soup until velvety. Add some more stock if needed.

Serve the soup in preheated bowls, garnish with the remaining parsley and some drops of olive oil.

Recipes : main courses

half way there

Tarragon cream chicken

with haricot verts and Lyonnaise potatoes

recipe serves 8

Free range chicken (1kg) 1 pc

Carrot 1/2 pc

Large onion 1 pc

Celeriac (or celery) 1/4 pc

White wine 1/2 glass

Liquid cream 250 ml

Dijon mustard 1 tbsp

Chicken stock 1 cube

Chef veal stock 2 tbsp

Tarragon 8 sprigs

Butter 1 tbsp

Starchy potatoes 500 grams

Large onion 2 pc

Haricot verts 500 grams

Chopped parsley (garnish) 4 sprigs

Portion the chicken. Keep the breasts for children's meals and use the carcass for base chicken stock.

Peel and chop the onions, carrot and celeriac.

Fry the thighs, drumsticks and wings in a heavy pan until golden brown.

Take the meat out of the pan and fry the vegetables briefly.

Add the white wine and let the alcohol evaporate.

Add cream, mustard and chicken stock. Bring to a boil and add the chicken.

Let simmer uncovered for about 45 minutes.

Add some water if required.



Meanwhile boil the beans and fry the potatoes, add onion rings when golden brown.

Take the chicken out of the sauce and strain it. Mix the veal stock with some lukewarm water and add to the sauce. Add the butter and chopped tarragon leaves. Season to taste with lemon, pepper and salt. Put the chicken back in the sauce and keep close to a simmer for 15 minutes.

Serve the chicken, potatoes and beans on a preheated plate. Garnish the potatoes with chopped parsley.

Diots au vin blanc

with crozets gratin and braised Savoy cabbage

recipe serves 4

Diots (or pormoniers) 8 pc
Large onion 2 pc
Flour 1 tbsp
White wine 1 glass
Dijon mustard 1 tbsp
Thyme 1 sprig
Bay leaf 2 pc
All spice 1 pinch
Black peppercorns 1 tbsp
Crozets 200 gr
Cream 125 ml
Grated Beaufort 125 gr
Savoy cabbage 1/4 pc
Shallots 4 pc
Chopped parsley (garnish) 4 sprigs

Slice the onions in quarter rings. Fry the diots in a heavy pan until golden brown.

Remove the sausages and fry the onions until light golden. Add the flour and fry for another minute. Then add the white wine, mustard and herbs and spices. Bring to a boil and let the alcohol cook off. Add the diots and let simmer for 30-45 minutes. Add some water if required.

Meanwhile, prepare the crozets. Boil according to packaging instructions, drain and rinse with cold water.



Mix the crozets in a buttered oven dish with the cream, some black pepper and half the Beaufort. Sprinkle the remaining Beaufort on top. Bake in a preheated oven at 180 OC until golden brown.

Chop the shallots, slice the cabbage. Fry the shallots in some oil, add the cabbage and add ½ glass of water and some salt. Cover the pot and braise for about 15 minutes, stir regularly.

Serve the diots with sauce and cabbage on preheated plates, serve the gratin in its dish to share.

A diot is a sausage from the French region of Savoy (La Savoie) which comes in several varieties.

Tartiflette Savoyard

with tossed salad

recipe serves 4

Starchy potatoes 1 kilo
Lardon fumés 200 gr
Large onion 2 pc
White wine 1/2 glass
Fromage tartiflette 1 pc
Assorted salad leaves 4 hands
Cornichons 8 pc
Base vinaigrette 6 tbsp
Base croutons 4 tbsp
Chopped parsley 4 sprigs

Peel the potatoes and dice. Slice the onions in half rings.

Fry the onions and the lardons briefly in a non-stick pan, then add the potatoes. Add pepper and salt and fry on medium heat until golden brown for about 20 minutes. Deglaze with the wine and let largely evaporate.

Cut the cheese in quarters and then in half through the center to fold open. Fill an oven proof dish with half the potato mixture, place four pieces of cheese on top, crust down. Add the rest of the potatoes and put the other four pieces of cheese on top, crust up.

Place in a preheated oven at 200 C for about 25 minutes until the crust is golden brown.

Slice the cornichons thinly lengthwise. Mix the salad leaves and cornichons in a large bowl with the vinaigrette and divide over four small plates. Garnish with croutons and parsley.



Serve the Tartiflette straight from the oven in its dish to share, garnish with parsley and black pepper.

Tartiflette is a dish from Savoi in the French Alps and from Aosta Valley in Italy. It is made with potatoes, reblochon cheese, lardons and onions.

Often served as an après-ski meal, tartiflette conveys an image of Alpine authenticity and conviviality.

Pasta 'des refuges'

with broccoli Pugliese

recipe serves 4

Ground beef 500 gr
Large onion 1 pc
Tomato paste 75 gr
Chili flakes 1 pinch
Mace 1 pinch
Fennel seeds 1 tsp
Cinnamon 1 tsp
Canned tomato 1 can
Chicken stock 2 cubes
Rosemary 2 sprigs
Bay leaf 2 pc
Lemon peel 1 pc
Cream 150 ml
Flat leaf parsley 10 sprigs
Penne or
Tagliatelle pasta 350 gr

Peel and chop the onion. Fry the ground beef in a heavy pan until brown. Add the onions and fry over medium heat for another 15 minutes.
Add the tomato paste and spices. Fry for a minute then add the canned tomato plus a can of water.
Add the rosemary, bay leaves, stock and lemon peel. Bring to a boil and simmer for 30 minutes uncovered.
Add the cream and simmer for another 20 minutes.



Remove the stalks of the rosemary and the bay leaves. Chop the parsley and add most of it to the sauce.

Taste to verify and adjust with salt, pepper and lemon juice.

Boil the pasta according to packaging instructions. Mix the pasta and sauce and dilute with pasta water until consistency is right.

Serve on preheated plates, garnish with parsley, serve Parmesan cheese on the side.

Broccoli 500 gr

Garlic 1 clove

Sultana raisins 50 gr

Anchovies 4 fillets

Pine nuts 30 gr

Chili flakes 1 pinch

EV Olive oil 100 ml

Lemon 1 pc

Parmesan cheese grated 100 gr

Soak the raisins and the anchovies (two bowls) in lukewarm water.

Chop the garlic finely, roast the pine nuts. Parboil the broccoli and rinse with cold water.

Heat some vegetable oil in a heavy pan and add the garlic and chili. Fry for a minute, then add the broccoli and the raisins.

Heat the olive oil until lukewarm. Dissolve the anchovies in the oil.

Just before serving, mix the pine nuts and anchovy oil with the broccoli. Add a splash of lemon.

Serve in a preheated dish with Parmesan cheese on top.

Savoy trout

with fennel puree, spinach and beurre blanc

recipe serves 4

Savoy trout fillet 600 gr

Starchy potato 300 gr

Fennel 1 bulb

Milk 1/2 glass

Butter 50 gr

Spinach 400 gr

Shallot 1 pc

White wine vinegar 1 tsp

White wine 1/2 glass

Crème fraîche 1 tbsp

Butter 75 gr

Lemon 1 pc

Peel and boil the potatoes in salted water, add the chopped fennel half way of the boiling time of the potatoes. Strain when done, leave some of the water in the pan. Add the milk and butter, bring to a gentle boil and then mash. Rub through a sieve, adjust seasoning and keep warm.

Chop the shallot. Cook with vinegar and wine until the alcohol has cooked off. Add the crème fraîche and a pinch of salt. Reduce to $\frac{2}{3}$, strain and keep warm.

Wilt the spinach and keep warm.

Pan-fry the trout on the skin. Start with a cold pan. Do not turn it over until the very last moment.

Reheat the sauce and whisk in the butter. Season to taste with salt and lemon juice.

Serve the trout, skin side up, on preheated plates with the puree, spinach and sauce.

Raclette

with traditional trimmings

recipe serves 4

Raclette cheese 700 gr
Small waxy potato 700 gr
Cornichons 20 pc
Shallot 2 pc
Mixed cured meats 200 gr
Assorted salad leaves 4 hands
Base vinaigrette 8 tbsp

Spice mix:

Celery salt 1 tbsp
Paprika powder 1 tbsp
Nutmeg 2 tsp
Ground black pepper 1 tsp
Cayenne pepper 1 pinch

Boil the potatoes in salted water, halve them and keep warm.
Peel the shallots and slice in rings. Arrange the shallot rings, cornichons and cured meats on a plate to share.

Mix all spices and taste to verify.
Preheat plates to 80 C

Melt the raclette cheese in the raclette machine. Put some potatoes on a heated plate and scrape melted cheese on top.
Serve with the spice mixture on the side.

Recipes : cakes and desserts

all good things come to an end

Banana bread

recipe serves 12

Eggs 2 pc
Buttermilk 1/3 cup
Vegetable oil 1/2 cup
Overripe bananas 1 cup
Sugar 1 1/2 cup
Flour 1 3/4 cup
Baking soda 1 tsp
Salt 1 tsp

Preheat oven to 165 C, no fan.

Beat the eggs and blend with buttermilk, oil and mashed bananas. Set aside.
Sift flour and baking powder, add sugar and salt to that, mix well.

Fold (blend not whisk) the flour mixture into the banana mixture.

Coat a cake pan with cooking spray and fill with the batter.

Bake for about 1 hr and 20 mins. or until a cake tester comes out clean.

Lemon drizzle cake

recipe serves 12

Butter (room temp.) 150 gr

Sugar 265 gr

Flour 265 gr

Baking powder 1 1/2 tsp

Eggs 3 pc

Milk 6 tbsp

Zest from lemon 2 pc

Salt 1 tsp

Syrup topping:

Juice from lemon 2 pc

Sugar 200 gr

Preheat oven to 180 C, no fan.

Beat the butter and sugar until airy and blend in the eggs one at a time.

Sift flour, baking powder and salt, grate the zest off the lemon and add to the flour.

Blend or slowly whisk the flour mixture and the milk into the butter/sugar.

Coat a flat cake pan with cooking spray and fill with the batter.

Bake for about 50 minutes or until a cake tester comes out clean.

Make the topping: in a sauce pan dissolve the sugar in the lemon juice and reduce. Test now and then by dropping some of the syrup on a cold plate. If it solidifies the syrup is ready. Keep warm.

Take the cake out of the oven and let cool to lukewarm. Use a fork to make holes in the cake and drizzle the syrup over it. Allow to set and then serve.

Carrot cake

recipe serves 12

Vegetable oil 1 cup
Dark brown sugar 2 cups
Eggs 4 pc
Flour 2 cups
Salt 1 tsp
Baking powder 1 tsp
Vanilla essence 1 tsp
Cinnamon 1 tsp
Grated carrot 3 cups
Chopped nuts and raisins 1 cup

Glaze:

Soft butter 85 gr
Philadelphia cr. cheese 175 gr
Icing sugar 250 gr
Orange zest 1 pc

Preheat oven to 180 C, no fan.

Whisk the oil and sugar and blend in the eggs one at a time.

Sift flour, baking powder and salt.

Blend or slowly whisk the flour mixture into the oil/sugar. Add the cinnamon and vanilla essence.

Now blend in the carrot, nuts and raisins.

Coat a flat cake pan with cooking spray and fill with the batter.

Bake for about 50 minutes or until a cake tester comes out clean.

Make the glaze: chop the orange zest finely, mix all ingredients thoroughly with a whisk.

Take the cake out of the oven and let cool to room temperature. Coat with the glaze and serve.

Apple upside down cake

recipe serves 12

Caramel:

Sugar 200 gr
Water 1 glass
Butter 100 gr
Cream 50 ml
Salt 1 tsp

Cake:

Butter (room temp.) 200 gr
Sugar 200 gr
Eggs 4 pc
Flour 300 gr
Baking powder 1 tsp
Salt 1 tsp
Apples (sour type) 8 pc

Preheat oven to 180 C, no fan.

Put sugar and water in a heavy sauce pan. Slowly heat until the contents are golden brown. Take off the heat and add butter, cream and salt.

Whisk well.

Line a flat cake pan with baking paper and fill with the caramel.

Peel the apples and cut in wedges. Line the caramel with apple wedges.

Beat the butter and sugar until airy and blend in the eggs one at a time.

Sift flour, baking powder and salt. Blend or slowly whisk the flour mixture into the batter.

Cover the apples with the batter. Place the cake in the oven for 50 minutes.

Take the cake out of the oven and let cool to lukewarm. Turn the cake upside down and serve.

Chocolate brownie

recipe serves 12

Butter (room temp.) 150 gr
Sugar 200 gr
Cacao powder 80 gr
Vanilla essence 1 tsp
Eggs 2 pc
Dark chocolate 100 gr
Flour 100 gr
Salt 1/2 tsp
Icing sugar 1 tbs

Preheat oven to 160 C, no fan.

Melt the butter and add the sugar, cacao powder and vanilla essence. Whisk well. Blend in the eggs one at a time.

Chop the chocolate and add to the mixture.

Sift flour and salt. Blend or slowly whisk the flour mixture into the batter.

Line a flat cake pan with baking paper and fill with the batter.

Place the cake in the oven for 35-40 minutes.

Take the brownie out of the oven and let cool to lukewarm. Dust with icing sugar and serve.

Ginger cookies

recipe serves 12

Butter (room temp.) 50 gr

Sugar 40 gr

Golden Syrup 50 gr

Ginger powder 2 tsp

Baking soda 1 tsp

Salt 1 pinch

Preheat oven to 165 0C, no fan.

Mix butter and sugar.

Sift flour, baking soda, ginger powder and salt. Blend or slowly whisk the flour mixture into the dough. Mix/knead thoroughly.

Line an oven tray with baking paper. Make walnut-sized dough balls and place them on the tray. Make a small dent in each ball with a moistened finger.

Place the tray in the oven for 12 minutes.

Palmiers

recipe serves 12

Pate feuilleté 1 sheet
Melted butter 25 gr
Sugar 50 gr
Vanilla sugar 1 sachet
Salt 1 pinch
Extra sugar for coating

Fold out the feuilleté, cut it in a 20 cm strip and coat it with melted butter. Mix the sugar and vanilla sugar and sprinkle it over the butter.

Fold both sides inwards, leaving about 2 cm of space in the middle, then fold double. Wrap the roll in baking paper and refrigerate for 30 minutes. Preheat oven to 180 C.

Unwrap the roll and cut it in 1 cm slices. Press these in a plate to sugar to coat.

Bake for 15-20 minutes on a paper-lined oven tray.

Apple crumble

recipe serves 12

Crumble:

Apples 2 kg
Sugar 200 gr
Cinnamon 1 tsp
Flour 400 gr
Golden sugar 200 gr
Butter (cold, cubed) 200 gr
Salt 1 tsp

Custard:

Eggs 8 pc
Sugar 75 gr
Full fat milk 300 ml
Cream 300 ml
Vanilla essence 1/2 tsp
Vanilla pod 1 pc

Preheat the oven to 180 C, no fan.

Peel and cut the apples. Place them in a buttered oven dish and sprinkle with the sugar and cinnamon.

Mix the butter, flour, golden sugar and salt to a crumble with your fingertips. Cover the apples with it.

Place in the oven and bake for 50 minutes.

Make the custard: Bring milk, cream and vanilla seeds plus scraped pod to a simmer.

Whisk the eggs, sugar and vanilla essence in a bowl. While whisking, add the cream mixture to the eggs. Blend well and transfer to the pan.

Heat the custard on low heat while whisking until it sets (83 C). Then cool.

Lemon meringue pie

recipe serves 12

Cookies (LU Bastogne) 300 gr
Butter 150 gr
Lemons 3 pc
Egg yolks 3 pc
Egg 2 pc
Sugar 175 gr
Butter 150 gr
Egg whites 3 pc
Sugar 75 gr

Melt the butter and grind the cookies to a fine crumb. Mix the butter and crumbs. Divide over 12 tumbler glasses.

Make the curd by mixing the zest and juice of the lemons, the eggs, yolks and sugar. Whisk au bain marie until it sets. Then add the butter and stir to a smooth mixture.

Divide the curd over tumbler glasses or a pie dish and refrigerate for at least 2 hours.

For serving: take the glasses out of the fridge at least 30 minutes before. Beat the egg whites and sugar to a firm foam: meringue.

Spoon the meringue over the curd in the glasses. Use a blowtorch to brown it lightly.

Pears poached in vin brulé

recipe serves 12

Pears (large) 6 pc
Red wine 1 bottle
Orange 1 pc
Clove 4 pc
Cinnamon stick 3 pc
Cardamom 4 pods
Star anise 1 pod
Black peppercorns 10 pc
Sugar 100 gr
Crème fraîche 12 tbsp
Vanilla sugar 1 sachet
Shaved almond 2 tbsp

Peel and halve the pears lengthwise. Remove the core.

Take the peel off the orange. Heat the wine with the orange peel, all spices and the sugar. Bring to a simmer, just below boiling point.

Poach the pears until they are soft to the touch but still intact. Turn off the heat and allow to cool in the liquid.

Mix the crème fraîche with the vanilla sugar and a pinch of salt. Use the blow torch to lightly brown the shaved almonds.

For serving: reheat the pears to lukewarm. Place a half pear on each plate and add a scoop of creme fraîche.

Pour a spoon of vin brulé over each pear. Garnish with the shaved almonds.

Panna cotta

recipe serves 12

Gelatine 9 leaves
Cream 1 1/5 liters
Vanilla pod 3 pc
Salt 1 pinch
Sugar 120 gr
Frozen red fruits 12 tbsp
Sugar 4 tbsp

Soak the gelatine in ample cold water.

Split the vanilla pods, scrape out the seeds and add, with the empty pods, salt and sugar to the cream. Bring to a boil and let simmer gently for 3 minutes. Remove the empty pods and take the pan off the heat.

Squeeze the soaked gelatine and dissolve in the cream. Pour the cream in a bowl and cool over ice water until it starts to set. Stir regularly.

Divide the panna cotta over 12 tumbler glasses. Refrigerate for at least three hours until solid.

Cook the fruits with the sugar for 15 minutes and allow to cool.

For serving: take the glasses out of the fridge at least 30 minutes before. Scoop some of the red fruit mixture on top.

Chocolate mousse

recipe serves 12

Dark chocolate 300 gr
Eggs 9 pc
Sugar 3 tbsp
Salt 1 pinch

Melt the chocolate au bain marie

Split the eggs. Blend the yolks, sugar and salt into the chocolate.

Remove the bowl from the heat.

Whisk the whites to a firm foam.

Carefully fold the egg whites into the chocolate mixture. Make sure you use a silicone spatula (pastry spoon).

Transfer to tumbler glasses and refrigerate for at least 2 hours.

For serving: take the glasses out of the fridge at least 15 minutes before.

Decorate with some shaved chocolate.

Tarte tatin

recipe serves 12

Caramel:

Sugar 200 gr
Water 1 glass
Butter 100 gr
Salt 1 tsp

Tart:

Apples (sour) 10 pc
Cinnamon 1 pinch
Butter (melted) 50 gr
Feuilleté pastry 1 sheet
Crème fraîche 12 tbsp

Preheat oven to 180 C.

Put sugar and water in a heavy sauce pan. Heat until the contents are golden brown. Take off the heat and add butter and salt. Whisk well.

Line a flat cake pan with baking paper and fill with the caramel.

Peel the apples and cut in quarters. Place the apple on the caramel, pack tightly. Sprinkle lightly with cinnamon, brush with melted butter.

Place in the oven and bake for 30 minutes.

Prick the feuilleté pastry lightly all over with a fork, then use it to cover the tart. Tuck the edges in and make a few holes with a knife to let steam escape.

Bake for another 45 minutes until the pastry is golden brown and crisp.

Allow to cool for 1 hour, then free the edges and invert on a large plate. Serve lukewarm with crème fraîche.

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