



**YOUR  
MOUNTAIN  
.LIFE**

# Winter wonder food

Martijn the founder of yourmountain.life 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.

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 : The yourmountain.life team

# Recipes : basic stuff

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

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# Base vinaigrette

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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.

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# Base chicken stock

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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.

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# Base croutons

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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

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**starting the meal, setting the tone**

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# Vitello Tonnato

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With rocket leaves and capers

recipe serves 4

Veal rump 150g

Veg stock 1pc

White wine 0,25 glass

Stock cube 0,5 pc

Rocket 1 hand

Tune 0,5 can

Lemon 0,5 pc

Apple cider vinegar 1 tbsp

Egg 0,5 pc

Capers 1 tbsp

Paprika powder 1 pinch

Chop up the stock veg, put in a fitting pot with the white wine, stock cube, the veal and enough water to cover. Bring close to boil and allow to poach until the veal is done (but pinkish). Let the veal cool, preferably in the stock.

Place the egg in boiling water, cook it for 5 minutes. Put the egg, drained tuna, lemon juice, vinegar, half the capers and 5 tbsp of olive oil in a container. Use the hand blender to produce a nice, thick tuna sauce, adding some of the poaching liquid if too thick. Season to taste.

Thinly slice the veal onto plates and cover generously with tuna sauce. Dust lightly with paprika powder. Finally, garnish with rocket leaves and capers.



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# Salade Savoyarde

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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.

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# Gourgette soup

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with garnish feta and lemon zest

recipe serves 8

Olive oil 75ml  
Head of garlic 1pc  
Gourgette 6pc  
Base chicken stock 1L  
Frozen peas 500g  
Basil leaves 50g  
Feta 200g  
Lemon zest 1tsp

Peel and chop the garlic and cut the courgettes. Put the oil into an extra large saucepan and place on a medium high heat. Add the whole garlic cloves and fry for 2-3 minutes, stirring frequently until they turn golden.

Add the courgettes, 2 tsp of salt and plenty of pepper and continue to fry for 3 minutes, stirring continuously, until starting to brown. Pour in the stock, along with 500ml of water, and bring to the boil on a high heat. Cook for 7 minutes, until the courgettes are soft but still bright green. Add the peas, stir through for 1 minute, then add the basil. Remove from the heat. Blitz until the soup is smooth and vibrant green.

Serve the soup in bowls, garnish with the feta and lemon zest and some drops olive oil.

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# Herring Salad

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recipe serves 8

fennel 2pc  
Lentils 200g  
Apple cider vinegar 2 tbsp  
Base vinaigrette 6 tbsp  
Capers 4tsp  
Smoked herring  
Parsley 1branch

Cook the lentils gently in lightly salted water until done but still intact. Slice the fennel into slivers. Chop the parsley. Put the fennel in a bowl with apple cider vinegar en salt to get the moisture out. Remove the moisture with kitchen paper.

Slice the herring and divide over the plates.

Toss the lentils, fennel, vinaigrette and the parsley in a large bowl. Divide over the plates. Sprinkle some extra vinaigrette around and over.

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# Beetroot tartare

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recipe serves 10

Raw beetroot 750g  
Shallot 2,5pc  
Cornichons 15pc  
Feta 250g  
Rocket 50g  
Tabasco 5 drips  
Worcestersauce 5 drips

Dry the beets with some paper (tork roll). Cut the beets into small cubes and finely chop the shallot and the cornichons. Mix the beetroot, the shallot and the cornichons into a bowl, season the tartare with some tabasco, worcestersauce, salt and pepper. Taste to verify.

To serve, place a round cookie cutter on a plate. Spoon the tartare into the middle of the cookie cutter and press it down. Once all of the mixture has been added and pressed down, carefully remove the cookie cutter.

Put some rucola on top and garnish with feta.

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# Roasted eggplant

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recipe serves 8

Eggplant 4pc  
Garlic 2pc  
Kurkuma 2tsp  
Lemon 1pc  
Greek yoghurt 8 tbsp  
Mint 4 branches  
Sumak or zatar 1 tsp  
Komin 1 tsp

Cut the eggplant in half lengthwise. Sprinkle with salt and let it sit for 15 minutes to draw out excess moisture. Preheat the oven to 200°C with fan setting. After 15 minutes, pat the eggplant dry with a paper towel. Dust the eggplant halves with kurkuma. Mix the minced garlic with olive oil and black pepper, then brush this mixture onto the cut sides of the eggplant.

Roast the eggplant in the oven for about 25-30 minutes until golden brown. Mix the Greek yogurt with the finely chopped mint or coriander, lemon juice, and a pinch of salt.

Dry-toast the cumin seeds in a pan over medium heat until they start to pop (about 2-3 minutes), then remove from the pan and set aside. Put the yogurt mixture on a plate. Place the roasted eggplant halves at an angle on top. Sprinkle with sumac or za'atar and the toasted cumin seeds. Finish with a drizzle of olive oil and some additional mint.

# **Recipes : main courses**

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**half way there**

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# Tarragon cream chicken

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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.

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# Tarragon cream chicken

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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.



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# Diots au vin blanc

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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.

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# Diots au vin blanc

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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.

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# Tartiflette Savoyard

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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.

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# Tartiflette Savoyard

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

Tartiflette is a dish from Savoie 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.

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# Pasta 'des refuges'

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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.

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# Pasta 'des refuges'

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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.

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# Savoy trout

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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.

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# Indiane Dhale

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with naan breads

recipe serves 4

Onions 2pc

Ginger 6cm

Sweet potato 300g

Lime 1pc

Spinach 400g

Cilantro 20g

Coconut milk 500ml

Tomato paste 2pc

Red lentils

Pumpkin seeds 40g

Naan bread 2 pc

Preheat the oven to 200°C (392°F) and prepare the naan bread. Dice the onion, grate the ginger, and chop the sweet potato into 1.5 cm cube. Heat sunflower oil in a large pan over medium heat. Sauté the onion for 3-4 minutes, then add the ginger, curry powder, and tomato paste. Cook for another 2 minutes. Stir in the coconut milk and broth, then bring to a boil.

Cook the dahl: Add the sweet potato and lentils, season with salt and pepper, and cook covered for 18-20 minutes until tender. Add more water if needed.

Make the salsa: Toast the pumpkin seeds in a dry pan. Chop the cilantro, zest, and juice the lime. Mix in a bowl with the pumpkin seeds, olive oil, and season to taste.

Bake the naan bread: Mix the remaining cilantro with olive oil, season with salt and pepper, and brush on the naan. Bake for 5-7 minutes, then cut in half.

Serve: Stir spinach into the dahl until wilted. Adjust seasoning with salt, pepper, and lime juice. Serve the dahl in bowls, topped with salsa, and with naan on the side.



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# Naan bread

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recipe serves 6

Flour 500g  
Yeast 7g  
Honey 1tbsp  
Luke warm water 300ml  
Salt 10g  
Olive oil 15g

Mix the dry ingredients: Sift the flour into a bowl, add salt and optional spices, and mix well. Add the wet ingredients: Make a well in the flour, pour in olive oil and warm water, and mix until a cohesive dough forms.

Knead the dough for 5-7 minutes until smooth, then let it rest under a damp cloth for 20-30 minutes.

Divide the dough into 6-8 pieces, shape them into balls, and roll them out thinly to about 2-3 mm thick.

Cook the flatbreads in a dry, hot pan for 1-2 minutes on each side until puffy and golden brown. Keep the flatbreads warm under a cloth and serve with dips or as a side dish.

# **Recipes : cakes and desserts**

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**all good things come to an end**

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# Banana bread

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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.

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# Lemon drizzle cake

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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.

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# Lemon drizzle cake

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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.

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# Carrot cake

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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.

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# Apple upside down cake

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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.

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# Chocolate brownie

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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.



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# Ginger cookies

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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.

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# Palmiers

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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.

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# Apple crumble

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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.

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# Chocolate Moelleux

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recipe serves 6

Butter 150g  
Flour 150g  
Sugar 150g  
Cacao 3 tbsp  
Dark chocolate 150g  
Egg 3pc  
Egg yolk 3pc

Preheat the oven to 180°C (350°F). Grease the cups with some butter and dust them with cocoa powder. Melt the butter and chocolate together in a heatproof bowl over simmering water (bain-marie). Once the chocolate is completely melted and smooth, let it cool for 10 minutes.

Meanwhile, whisk the eggs, egg yolks, and sugar with a mixer until light and fluffy, and pale yellow. Gently fold the chocolate mixture into the egg mixture. Sift the flour over the batter and fold it in gently. Pour the batter into the ramekins and bake them in the oven for 12 to 15 minutes.

When the lava cake has risen and the top is dry, it's usually done. Carefully flip the lava cake onto a plate and serve immediately. It's delicious with some whipped cream or a scoop of ice cream.

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# Pears poached in vin brulé

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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.

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# Panna cotta

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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.

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# Chocolate mousse

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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.

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# Tiramisu

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recipe serves 8

Egg 6pc  
Sugar 80gr  
Mascarpone 500g  
Biscuit boudoirs  
Coffee 2 cups  
Cocoa powder 20g  
Marsala wine (or amaretto) 30ml

Split the eggs. Mix the egg yolks with the sugar for a few minutes until a light yellow colour. Mix the mascarpone through it. Whisk the whites to a firm foam.

Carefully fold the egg whites into the mascarpone mixture. Add the espresso and liqueur to a shallow bowl and dip the biscuit boudoir on both sides (don't let them soak – just a quick dip)

Spread the biscuits over the bottom of the dish (with the sugared side down). Pour about half of the mixture over it. Dip the rest of the biscuits in the coffee and spread over the mixture again, then pour the last part of the mixture over it. Sprinkle with some cocoa powder. Refrigerate for at least four hours.



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