



**YOUR
MOUNTAIN
.LIFE**

Winter wonder food

The roots of yourmountain.life lie in many years of experience within the hospitality world. With a strong background in cooking, catering and creating memorable guest experiences, the food philosophy behind our chalets has been shaped with great care, respect and love for French and Savoyard cuisine and local products.

Our meals are hearty, healthy, home-cooked dishes, the kind of food you naturally crave after a day of outdoor adventure. At the same time, they are prepared to near-restaurant standards and help create a warm, festive atmosphere at the table.

A big thank you to all our guests for sharing your mountain life with us. We are grateful for our franchise partners, who help us offer a diverse range of chalets, and we extend a huge appreciation to our staff, a dedicated, hardworking team that makes every stay truly memorable.

We hope that by recreating these recipes at home and sharing them with friends and family, you will revisit your holiday moments, relive the joy around the table, and think of us when planning your next mountain escape.

Love from the mountains : The yourmountain.life team

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.

Vitello Tonnato

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.

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.

Gourgette soup

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.

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.

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.

Beet carpaccio with burrata and pistachio pesto

recipe serves 4

Cooked beets 4pc
Basilic plant 1pc
Pistach 50gr
Olive oil 1pc
Burrata 2pc
Salad

Slice the beets into thin slices and divide them over 4 plates. Remove the pistachios from their shells and put them in a measuring cup. Add a splash of olive oil and the leaves of 1 basil plant. Keep 4 small leaves aside. You will use these for decoration at the end.

Use a blender to puree the mixture until it becomes coarse. Add a bit more olive oil if it is too dry. Distribute the burrata over the beets on the plates. Place a handful of mixed salad in the center of each plate and finish the dish with a few spoons of pistachio pesto.

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.

Tarragon cream chicken

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.

Diots au vin blanc

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.

Tartiflette Savoyard

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.

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.

Pasta 'des refuges'

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.

Indiane Dhale

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.

Naan bread

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.

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.

Lemon drizzle cake

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 tbsp

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.

Cheesecake

recipe serves 8

Speculoos cookies 270g

Unsalted butter 110g

Sugar 100g

Eggs 3 pieces

Crème fraîche (thick) 90g

Cream cheese 500g

Egg yolks 2 pieces

Wheat flour 20g

Lemons 2 pieces

Vanilla powder 3 pinches

Crush the speculoos cookies to a fairly fine powder. Then mix it thoroughly with the melted butter. Spread the mixture in the baking tin, pressing it down firmly with the bottom of a glass. Place it in the freezer for a few minutes to allow it to set. Preheat the oven to 180°C

Zest the lemon. Beat the cream cheese for 30 seconds with a mixer (or a whisk) to make it smooth. Then add the ingredients one by one, mixing briefly after each addition: the sugar, the flour, the lemon zest, the vanilla powder, then the eggs and yolks (one at a time). Finish with the crème fraîche, mixing just enough to incorporate it.

Pour everything into the tin and place in the oven. After 15 minutes, lower the temperature to 100°C (th. 3–4) and continue baking for 1 hour.

Turn off the oven and leave the cheesecake inside for 1 more hour, with the door slightly open. Remove from the oven and let it cool completely before unmolding and placing it in the refrigerator. Don't forget to decorate.

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.

Tiramisu

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.