

Recipe Card

Menu Item:	Char tatar, potato chestnut Rösti... lemon creme fraiche
Food Main Category:	Starter
Food Subcategory:	Fish
Meal Period:	All Day
Suggested Sales Price incl. VAT:	0

Portion Size:	4 pax
VAT:	19%
Cost of Recipe:	0,00
Food Cost-%:	0
Date:	



Ingredients Details			
Ingredient	Unit	Unit Cost	Total
Rösti	kg	0,08	0,00
chestnut cooked	kg	0,08	0,00
potato	kg	0,24	0,00
yolk	kg	0,02	0,00
salt			0,00
peper			0,00
nutmeg			0,00
Stain / Beize for Char			0,00
salt	kg	0,5	0,00
sugar	kg	0,5	0,00
orange	pice	1	0,00
lemon	pice	1	0,00
laurel leave	pice	5	0,00
juniper	kg	0	0,00
Char tatar			0,00
graved char	kg	0,2	0,00
chalottes	pice	1	0,00
cucumber	kg	0,03	0,00
dill	kg	0,001	0,00
creme fraiche	kg	0,01	0,00
salt, peper			0,00
lemon zest			0,00
Lemon creme fraiche			0,00
creme fraiche	kg	0,05	0,00
lemon juce	splash		0,00
lemon zest	pice	1	0,00
salt peper sugar			0,00
Garnish			0,00
Baby salad leaves			0,00
			0,00

Preparation Instructions	
Step	Description
1	Chestnut Rösti
2	Grate the raw potatoes and chestnuts, add the egg yolk
3	Season to taste with salt, pepper and nutmeg
4	Fry the rösti golden brown by one side, then turn it to finish
5	Stain / Beize
6	Cut the oranges and the lemons, mix all with all other stain ingredients
7	Put the char filet in the marinade and leave to rest for 4 hours
8	Char tartar
9	Put the char filet out and rinse it with clear cold water
10	Finely chop the char filet, shalotts and gherkins
11	Finely chop the dill
12	Mix all ingredients
13	Season to taste with salt, pepper and zests of lime
14	Lime Creme Fraiche
	Mix crème fraiche with zests of lime pepper and sugar

Recipe Card



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Menu Item:	Escolar (Butter-Mackerel), roasted Salad, Potato-Beer-Souffle
Food Main Category:	Main
Food Subcategory:	Fish
Meal Period:	All Day
Suggested Sales Price incl. VAT:	0

Portion Size:	4 pax
VAT:	19%
Cost of Recipe:	0,00
Food Cost-%:	0
Date:	



Ingredients Details	Unit	Unit Cost	Total
Ingredient			
Escolar	kg	0,75	0,00
escolar filets	kg	0,75	0,00
baby leaf salad	kg	0,8	0,00
Potato beer soufflé			0,00
mashed potatoes	kg	0,25	0,00
liquid butter	kg	0,02	0,00
yolk	pcs	6	0,00
protein	pcs	4	0,00
cream	kg	0,04	0,00
parmesan	kg	0,035	0,00
beer	kg	0,025	0,00
salt, pepper, nutmeg			0,00
Garnish			0,00
milk foam			0,00
dill			0,00
braised cherry tomato			0,00
			0,00

Preparation Instructions	Description
Step	
1	butter makareel
2	Cut the escolar filets into 160 gr portion
3	Pan-fry filets with butter and oil for about 5 minutes on each side until center is translucent
4	Clean and drain the baby leaf salad
5	Sauté the baby leaf salad
6	Deglaze with a bit raspberry vinegar
7	Season to taste with sugar, salt and pepper
8	Peel and mash the potatoes
9	Add the butter, egg yolks, cream, beer and grated parmesan
10	Mix all to a smooth dough
11	Whisk the egg whites
12	Fold the whisked egg whites in
13	Season to taste
14	Fill the mixture in kitchen foil ramekins
	Back it for 15 min / temperature 180°C

Recipe Card

Menu Item:	Crispy Pork Roast... Bavarian Cabbage... Potatoe Semulina Dumplings
Food Main Category:	Main
Food Subcategory:	Meat
Meal Period:	All Day
Suggested Sales Price incl. VAT:	0

Portion Size:	4 pax
VAT:	19%
Cost of Recipe:	0,00
Food Cost-%:	0
Date:	



Ingredients Details				
Ingredient	Unit		Unit Cost	Total
Pork roast				
roast pork	kg	1	0,00	0,00
carrots	kg	0,05	0,00	0,00
celery	kg	0,05	0,00	0,00
onions	kg	0,1	0,00	0,00
Bavarian cabbage				
pointed cabbage	kg	0,5	0,00	0,00
caraway	spoon	1	0,00	0,00
bacon	kg	0,1	0,00	0,00
sugar	kg	0,05	0,00	0,00
beer	kg	0,1	0,00	0,00
honey	spoon	2	0,00	0,00
Potato semolina dumplings				
milk	kg	0,3	0,00	0,00
butter	kg	0,04	0,00	0,00
Durum wheat semolina	kg	0,13	0,00	0,00
potatoes cooked	kg	0,2	0,00	0,00
yolk	pcs	3	0,00	0,00
salt, pepper, nutmeg			0,00	0,00
				0,00

Preparation Instructions	
Step	Description
1	roast pork
Boil the roast pork for 10 min in cooking water	
2	
Cut the carrots, the celery and the onions into pieces (size of a piece like a walnut)	
3	
Remove the roast pork and score the skin crossways	
4	
Fill the vegetable in a casserole dish and add the roast pork on the vegetable	
5	
add some water (the bottom should be covered)	
6	
Cook it in a oven at a temperature 160°C /Core temperature 67°C for about 2,5 hours	
7	
Put the roast pork under the salamander, to crispy up the skin	
8	Bavarian Cabbage
Clean the cabbage, remove the stern	
9	
Cut the cabbage in thin stripes	
10	
Caramelize sugar and add the cabbage	
11	
Deglaze with beer	
12	
Cut the bacon in stripes and fry the bacon stripes	
13	
Mix the crispy bacon in the cabbage	
season to taste with honey, caraway, salt and pepper	
15	Potato semolina dumplings
Cook milk with muscat, salt and pepper up	
16	
Mix the semolina in and let it soak	
17	
Peel and cook the potatoes	
18	
Stir the cooked and mashed potatoes in and add the egg yolk	
19	
Season to taste with muscat, salt and pepper	
20	
Form 60 gr balls and cook them in salt water	
23	
The dumplings are done when they rise up to the top	

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Menu Item:	Wheat-Beer-Tiramisu
Food Main Category:	Dessert
Food Subcategory:	Sweet
Meal Period:	All Day
Suggested Sales Price incl. VAT:	0

Portion Size:	4 pax
VAT:	19%
Cost of Recipe:	0,00
Food Cost-%:	0
Date:	



Ingredients Details			
Ingredient	Unit	Unit Cost	Total
Wheat-Beer-Tiramisu	kg	0,06	0,00
sugar	kg	0,06	0,00
mascarpone	kg	0,25	0,00
cream cheese	kg	0,15	0,00
wheet beer	spoon	2	0,00
gelantine	leaf	2	0,00
sponge/lady finger	kg	0,15	0,00
wheet beer	kg	0,2	0,00
cinnamon	pinch	1	0,00
cardamom	pinch	1	0,00
wheet beer	l	0,1	0,00
gelatine, sheets	leaf	1	0,00
Garnish			0,00
pistacio			0,00
crushed and caramelized nuts			0,00
dried lemon and lime slice			0,00
mint			0,00
			0,00

Preparation Instructions	
Step	Description
1	Mix the sugar, mascarpone vanilla sugar, fresh cheese cream, and wheet beer (2 big spoons)
2	Solve the steeped gelatine in a bit hot water and add it to the mixture
3	Mix the rest of the wheet beer with the flavours
4	How to making a tiramisu:
5	1.put the halve of the lady finger on the bottom of a glass
6	2.Salturate the lady finger with the flavoured beer
7	3.Cover the steeped lady fingers with the cream
8	4. Repeat the steps till the glass is full
9	Cook the rest of the wheal beer up
10	Solve the soaked gelatine in beer and put it on the tiramisu