

# Vegetarian Christmas Dinner Box

## Starter

**Parsnip mousse with truffle kroepoek, glazed beetroot, brioche, red onion confit and fermented mustard seeds**

### Allergens:

- Gluten (brioche, kroepoek)
- Eggs (brioche, mousse)
- Mustard (mustard seeds)

### Home finishing steps:

1. Place the parsnip mousse (A) on the plate.
  2. Add a spoonful of red onion confit (P) and beetroot cubes (F).
  3. Sprinkle the fermented mustard seeds (C) on top.
  4. Place the truffle kroepoek (B) and brioche alongside the mousse.
  5. Optional: garnish with microgreens (D).
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## Main Course

**Ravioli with porcini mushrooms, sautéed celeriac, pumpkin cream, sweet and sour beech mushrooms, rainbow carrots with thyme, sugar snaps and vadouvan jus**

### Allergens:

- Gluten (ravioli)
- Milk (pumpkin cream, celeriac)
- Nuts (optional for garnish)

### Home finishing steps:

1. Warm the ravioli (I) in the vadouvan jus (J) (au bain-marie or briefly in a pan).
  2. Warm the sautéed celeriac (H), rainbow carrots and sugar snaps (M) separately.
  3. Spoon the pumpkin cream (O) onto the plate as a base or on the side.
  4. Arrange the warm ravioli and vegetables on the plate.
  5. Spoon extra vadouvan jus over the ravioli.
  6. Garnish with hazelnuts (K) and beech mushrooms (T).
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## **Dessert**

### **Champagne mousse with gold leaf, shortcrust pastry, strawberry and pistachio**

#### **Allergens:**

- Gluten (shortcrust pastry)
- Nuts (pistachio)
- Egg (mousse or pastry)
- Milk (mousse)

#### **Home finishing steps:**

1. Remove the dessert from the packaging (X).
2. Place it on the plate.
3. Add some coulis (Y) around it for decoration.
4. Sprinkle some crumble (R) on top.
5. Serve immediately.