

Standard Recipe Book, Dark Society

Starter, prawn ravioli with “confit” cherry tomatoes and parmesan cream

For 90 people:

- 5kg prawn black tiger
- 3.5 kg ricotta
- 1.5kg parmesan
- 1lt olive oil
- 0.5lt Lemon juice
- 0.7kg dill
- 5kg cherry tomatoes
- 24pc Pasta for ravioli



Preparation:

- Cook the prawn in boiling water with vegetable stock during 1m30s
- Cut them in small pieces
- Mix them with ricotta, parmesan, lemon juice and dill.
- Cut some round in the pasta for ravioli, 6cm, and put a spoon of mix in a half, stick them with water.
- Cook raviolis in the same water (filter it before), during 2min.
- Cook the cherry tomatoes with a hint of sugar, salt and pepper, 1hour, 130°.
- Parmesan cream from main course is used as starter sauce.

Main course, veal saltimbocca with polenta and eggplant lasagna

For 90 people:

- 15kg veal
- 4kg polenta, fast cooking
- 6.5kg eggplant
- 0.5kg thyme
- 0.5kg sage
- 5lt cream
- 5kg crushed tomatoes
- 2 onions
- 2lt milk
- 0.9kg crude ham
- 0.05kg rosemary



Preparation:

- Cut the veal in small slices, 150g each, add a fine slice of crude ham and a sage leave. Stick them with a tooth stick on one side.
- Cook those 2min only on the empty side with rosemary in a pan.
- Add the polenta in 4lt of boiling water and 2lt of milk, cook it 3min.
- Cut the eggplant in 6mm slices, grill them on both sides and take them apart.
- Heat the cream and add a hint of parmesan.
- Place the slices in a tray, cover the ground, cover with parmesan cream and repeat the action 10 times.
- Heat the lasagna 1 hour, 130°.
- Cook 2 onions in a pan and add the tomatoes, let it cook during 2hours, low fire.

Dessert, cinnamon panna cotta, black cherry coulis

For 90 people:

- 9lt cream
- 100g cinnamon
- 500g strawberries
- 500g redcurrant
- 5kg frozen cherries
- 1.1kg sugar
- 120g gelatin leaves
- 500g raspberries
- 500g mint



Preparation:

- Heat the cream with sugar and cinnamon until it boils, take it apart.
- Put the gelatin leaves in cold water during 5 min and add them to the cream.
- Put it in cups and let it cool to get tuff.
- Cook the cherries with sugar and blend them.
- Add the red fruits on the plate for decoration.