

BOBOEVENT



Tuesday, 09 October 2018

Westcoast & Spring influence cooking At your Kitchen

N: o: c:a 11

Program:

- 18:00 Gathering outside KITT
- In Chef's outfit I welcome you with a **glass of Zonnenbloom Sauvignon Blanc/Hof /00% Mariestad**
- We will go through the ingredients, as well as tonight's menu which is:




- Asparagus with Sauce Hollandaise
Ramlösa
- Owen baked Cod with sauce Bourgionne, färsk potatis and Edamer beans
Beaujolais
- Crème Brûlé
Tokayer

- You will be divided in three teams, all supplied with aprons.
 - **N:o 1** will start to prepare the **First Course**
Asparagus should be trimmed, the sauce Hollandaise should be made. Slice a generous piece of Parmesan. Carefully heat the asparagus. Place them on the plates, cover partial with the sauce, place the slices of Parmesan on top, Ready
- **Refill of the wine glasses/beer**

tisdag den 9 oktober 2018

- **N:o 2** will prepare the **Main Course**,
The Cod fillets should be trimmed, put the filets in salted water for some minutes, then placed them on a buttered oven plate, the Bourgionne sauce should be tasted. Färsk potatis, bolied with salt
- **Refill of the wine glasses/beer**
- **N:o 3** will start to prepare the **Dessert**
- Unfold the small containers. Place them on small plate. Check the burners and the conditions of the brown sugar. Pick a mint leave for decoration.
Just before serving I sprinkle the raw brown sugar
At the table each one is burn themselves the Brülés
- **Refill of the wine glasses/beer**
- Then, once the first courses are set at the table, everyone will be seated and I will take care of the rest.
- Coffee & candy
 - A refreshing music Quiz!

BOBOEVENT
Mellomtorp Skogen 2
513 93 Fristad



Kontakt:
Tel: +46708402335
mail: boboevent@gmail.com

WWW.boboevent.se