

BOBOEVENT



Friday, 08 February 2019

Westcoast influence cooking At your Kitchen on sight

N:o 20

Program:

- 17:30-ish gathering with some glasses of Sparkling Wine
 - Various small snacks
- I welcome you in Chef's outfit
- We will go through the ingredients, as well as tonight's menu which is:



● Shellfish marmite & Flûtes
Bev. Riesling

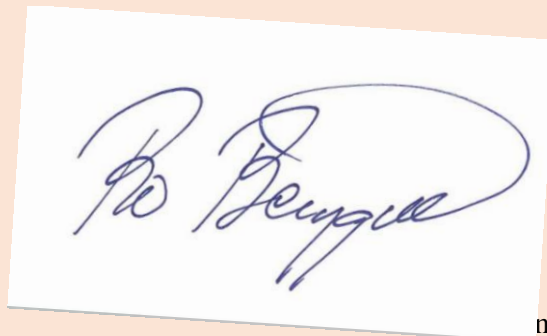
● Sole Belle Avenue
Bev. Riesling

● Gateau Gala
Bev. Tokajer

fredag den 8 februari 2019

- You will be divided in three teams, all supplied with aprons.
 - **N:o 1** will start to prepare the **First Course**
A marmite is a little more rich soup, you will peel some crayfish, taste off the marmite with the Riesling and spices, after your taste.
- **Refill of the Whitewine glasses/beer**
 - **N:o 2** will prepare the **Main Course**,
The fish fillets shall be rolled and placed in a oven form, taste off the shellfish sauce with some Cognac, peel some crayfish tails, “peel” some dill branches and prepare the asparagus, prepare the ready-made casserolletes, Boil gentle the Mandelpotatoes
- **Refill of the Whitewine glasses/beer**
 - **N:o 3** will start to prepare the **Dessert**
Gateau Gala is when you put Italian icecream in between to “toscaflarn”, and top it with thick and rich chocolate sauce
You will start with chocolate sauce by heating full cream and add dark chocolate pellets and stir it to a smooooth and rich sauce.
Check the “toscaflarn” by arrange the bottom one on the plates
We will arrange the ice cream just prior service
- Each team will “place” the courses and carry them in to the table.
- Coffee & candy
 - Maybe a refreshing music Quiz?

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