

# BIRYANI AND LADIES FINGER

  
SUPPER



## COMPONENTS

1X

2X

+

1. Rice

A1

2:45

X2+A1

4:08



-

2. Tofu and ladies fingers

A2

3:30

X2+A2

5:57

-

**Note:** Stir sauce before plating

## TOPPINGS

1. Roasted cashew

½ table spoon

2. Spring onion

¾ table spoon

3. Fresh mint leaves

5 pieces

4.

# BAKED PASTA & RATATOUILLE

 SUPPER



## COMPONENTS

1X

2X

+

1. Baked Pasta

A3

4:00

X2+A3

6:24



-

2. Roasted vegetable

C1

3:30

X2+C1

5:36

-

**Note:** Stir sauce before plating

## TOPPINGS

1. Olive oil

1 table spoon

2. Parmesan flakes

1 table spoon

3. Rocket salad

5 pieces

4.

# CHICKEN PICADILLO AND CORN SAUCE



**SUPPER**



## COMPONENTS

	1X	2X	+
1. Beans and potatoes	A1 2:45	X2+A1 4:08	◀ ▶ -
2. Chicken corn sauce	B1 4:30	X2+B1 8:34	+20

**Note:** Stir sauce before plating

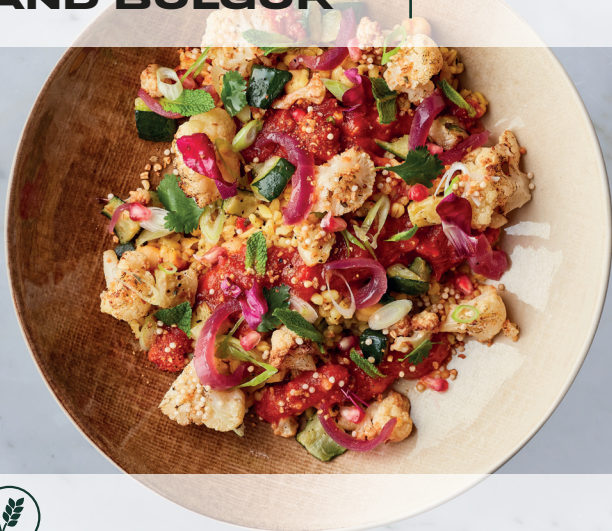
## TOPPINGS

- |                 |               |
|-----------------|---------------|
| 1. Crispy onion | ½ table spoon |
| 2. Coriander    | 1 table spoon |
| 3. Lime wedge   | 1 piece       |
| 4.              |               |

# HARISSA CAULIFLOWER AND BULGUR



**SUPPER**



## COMPONENTS

1X

2X

+

1. Bulgur harissa

A5 **4:40** X2+A5 **7:00** ◀ ▶ -

2. Roasted vegetables

A1 **2:45** X2+A1 **4:08** -

**Note:**

## TOPPINGS

1. Olive oil

1 table spoon

2. Kalamata olives

½ table spoon

3. Fresh mint leaves

5 pieces

4.

# BRAISED BEEF SWEET POTATO

  
SUPPER



## COMPONENTS

1X

2X

+

1. Puree, sweet potato

A2 3:30 X2+A2 5:57 ◀▶ -

2. Braised beef

B2 4:30 X2+B2 8:34 -

**Note:** Serve the jus on top of the sweet potato, puree and cabbage

## TOPPINGS

1. Black pepper

2 grinds

2. Olive oil

1 table spoon

3. ½ Pickled Amsterdam onion

3-5 pieces

4. Flat leaf parsley

1 table spoon

# BUTTER CHICKEN AND RICE

  
**SUPPER**



## COMPONENTS

1X

2X

+

1. Vegetable rice

A1

2:45

X2+A1

4:08



-

2. Butter chicken

B1

4:30

X2+B1

8:34

-

**Note:** Stir sauce before plating

## TOPPINGS

1. Roasted cashew

½ table spoon

2. Lime wedge

1 piece

3. Coriander

1 table spoon

4.



# PULLED VEAL AND KALE

  
SUPPER



## COMPONENTS

1X

2X

+

1. Mashed potatoes and veg

A4

3:50

X2+A4

6:54



-

2. Pulled veal kale

B3

4:05

X2+B3

6:24

-

**Note:**

## TOPPINGS

1. Black pepper

2 grinds

2. Cornichon

½ table spoon

3. Flat leaf parsley

1 table spoon

4.

# RAVIOLI MELANZANE STYLE



**SUPPER**



## COMPONENTS

1X

2X

+

1. Ravioli melanzane <sup>white</sup>	A3	4:00	X2+A3	6:24	◀▶	-
2. Aubergine tomatoes <sup>red</sup>	A4	3:50	X2+A4	6:54		+10

**Note:**

## TOPPINGS

1. Olive oil	1 table spoon
2. Parmesan flakes	1 table spoon
3. Rocket salad	5 pieces
4.	



# PAPPARDELLE OSSOBUCO STYLE



**SUPPER**



## COMPONENTS

1X

2X

+

1. Pappardelle

A1

2:45

X2+A1

4:08



-

2. Veal stew ossobuco

B1

4:30

X2+B1

8:34

-

**Note:** Stir sauce before plating

## TOPPINGS

1. Olive oil

1 table spoon

2. Parmesan flakes

1 table spoon

3. Rocket salad

5 pieces

4.

# PRAWN PADTHAI CARROT SPAGHETTI



**SUPPER**



## COMPONENTS

1X

2X

+

**1.** Udon noodles and carrot spaghetti

A2

3:30

X2+A2

5:57



-

**2.** Prawns Pad Thai

B4

4:30

X2+B4

7:40

-

**Note:**

## TOPPINGS

**1.** Roasted peanuts

½ table spoon

**2.** Spring onion

¾ table spoon

**3.** Lime wedge

1 piece

**4.**

# PULLED CHICKEN BBQ STYLE

  
SUPPER



## COMPONENTS

1X

2X

+

1. Potatoes and veg

A1

2:45

X2+A1

4:08



-

2. Pulled chicken BBQ

B2

4:30

X2+B2

8:34

-

**Note:**

## TOPPINGS

1. Crispy onion

½ table spoon

2. ½ pickled Amsterdam onion

5 pieces

3. Flat leaf parsley

1 table spoon

4.

# BABY POTATO AND BEAN RENDANG



SUPPER



## COMPONENTS

1X

2X

+

1. Rice and beans

A1

2:45

X2+A1

4:08



-

2. Potato rendang

A4

3:50

X2+A4

6:54

-

**Note:**

## TOPPINGS

1. Casave chips

3-5 pieces

2. Spring onion

$\frac{3}{4}$  table spoon

3. Coriander

1 table spoon

4.

# CALABRIAN FISH PEARL PASTA



**SUPPER**



## COMPONENTS

1X

2X

+

1. Couscous and fish

A4

3:50

N/A



-

2. Couscous and veg

A1

2:45

X2+A1

4:08

-

**Note:**

## TOPPINGS

1. Olive oil

1 table spoon

2. ½ Mini tomato

3-5 pieces

3. Rocket salad

5 pieces

4.

# COCONUT SPICED FISH CURRY

  
SUPPER



## COMPONENTS

1X

2X

+

1. Potatoes and veg

A2

3:30

X2+A2

5:57



-

2. Fish curry

B1

4:30

X2+B1

8:34

-

**Note:** Stir sauce before plating

## TOPPINGS

1. Roasted cashew

½ table spoon

2. Coriander

1 table spoon

3. Lime wedge

1 piece

4.