



Gift recipe!



Recipe by

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Restaurant De Treeswijkhoeve

Michelin Star since 2006

FRIED TURBOT WITH GREEN ASPARAGUS, MORELS, TURNIPS, AND A RAVIOLI OF EGG YOLK

This recipe is an in-between course for 4 people.

MUSHROOMS DUXELLES

250 grams mushrooms

1 small shallot

1 clove of garlic

2 twigs of thyme

Preparation:

Dice the shallot, garlic and mushrooms fine and chop the thyme. Heat a pan and fry the shallot and garlic gently, then add the mushroom cubes. Afterwards, add the thyme and stew the duxelles until juices have been released – finally, season with salt and pepper.



A MASH OF MUSHROOMS FROM THE BARBECUE

400 gram medium-size mushrooms

200 gram unsweetened whipped cream

Preheat the barbecue with a small layer of coal and place the mushrooms when the barbecue is heated. Fry the mushrooms gently for approximately 20 minutes. Once the mushrooms are ready, they can go into a blender with a bit of salt and a splash of cream. Do not add all the cream yet. Blend all ingredients and mash to the desired consistency. The mash can be diluted by adding more cream, if necessary.

PESTO OF TURNIP STALKS

5 bunches of turnip stalks

40 grams grated Parmesan cheese

30 grams roasted pine nuts

1 lemon

100 ml extra virgin olive oil

Preparation:

Dice three bunches of turnips fine. Add the cheese, roasted pine nuts and olive oil and mix it until a half-smooth pesto is created. Mix through the rasped lemon zest, add a few drops of lemon juice and salt and pepper. The remaining turnip-greens have to be cut coarsely and baked as spinach. Heat a frying pan with a bit of oil and stir fry the turnip greens.

TURBOT FILLET

1 fresh turbot fillet of approximately 250 grams

Preparation:

Always check the fish for any bones. Divide the fish into 4 equal portions.

Heat a frying pan with a small drop of oil. Salt the side of the fish where the bones have been with coarse sea salt and put the fish on the side of the sea salt in the pan. Fry the fish in a minimum amount of oil on one side until it looks beautifully glassy. Don't turn the fish, because it will slowly cook further on the front heated plate.



GREEN ASPARAGUS

4 thick green asparagus

50 grams of pistachio oil

Coarse sea salt

Preparation:

Ask your local vegetable farmer for thick green asparagus of approximately 2cm in diameter. Peel and cook for about 4 minutes in boiling water. Sprinkle some sea salt and pistachio oil over the asparagus when they are cooked.

MORELS

8 pieces big morels

Herb butter

Preparation:

Wash the morels in lukewarm water until they are free of sand and turn them carefully in your salad spinner. Cut off the stalk of the morels and chop the morels in rings. Heat a frying pan and cook the morels until done. Turn off the pan and add a large knob of herb butter – season with salt and pepper.

GARNISH:

Pistachio nuts

Small East-Indian cherry leaves

Crunchy potato chips