

manfreds

organic vegetarian New Year's menu 2020

Thank you for choosing this organic menu from Manfreds – we are happy to provide you with a delicious, organic New Year's dinner as the last meal of the year!

We have prepared and packed the menu (and written these instructions) to make it as simple as possible for you to serve this year's NYE dinner.

Please note that you must start approximately 1 hour before the dinner should be served. If you wish, you can also find these instructions online at:

manfreds.dk/newyears/howto

Help us get even better

We are very interested in hearing your opinion on the menu, so please send your feedback to **catering@manfreds.dk**.

Here's how you do it

Check the contents of your takeaway bag to get an overview. The ingredients for each of the dishes are marked with colors.



Dark blue: Celeriac carpaccio



Orange: Creamy barley



Yellow: Potato gratin



Green: Braised red beets with smoked söl



Black: Chocolate mousse

These instructions are intended for 2-10 people. If you are more, plan to spend some extra time preparing the menu.

And remember; the most important thing to bring in the kitchen is common sense (and a glass of bubbles!).

Many New Year's greetings,
Rita Chen (head chef) and the team at Manfreds

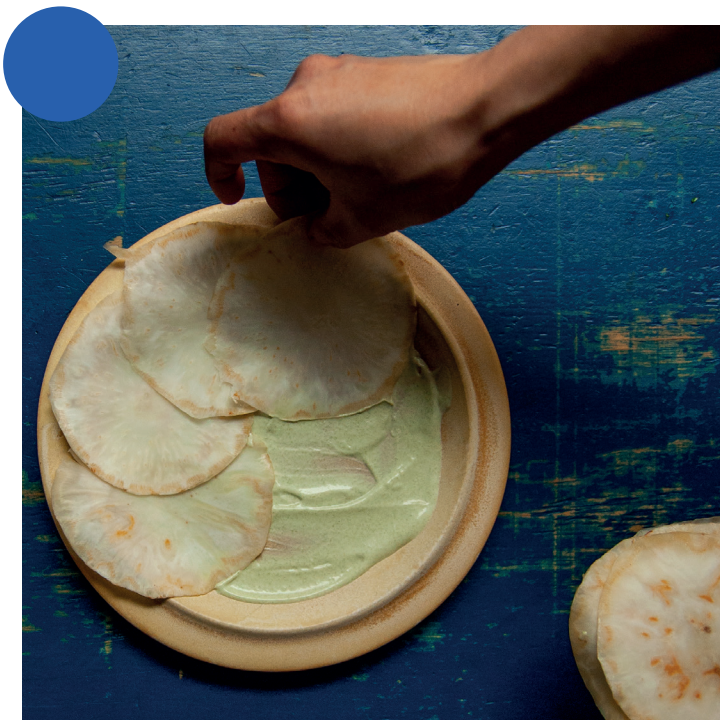
What you need

- Salt and pepper
- Two bowls to mix and marinate in
- Two pots: one for the braised beets and sauce, and one for barley

How to prepare and serve the menu

An hour before dinner:

- Preheat the oven at 185°
- Put the braised beets and sauce in a pot so it's ready for heating
- Put the cooked barley, pumpkin seeds and pumpkin puree in a pot with some water so it's ready for heating.
- Put the rest of the ingredients in the fridge.
- Following the instructions below in the order they are written.



Celeriac carpaccio

- Celeriac slices
- Seaweed emulsion
- Fresh green sea lettuce
- Bitter leaves
- Parsley
- Lemon juice and olive oil vinaigrette

1. Spread the seaweed emulsion on the bottom of a plate.
2. Dress the celeriac with lemon juice and olive oil vinaigrette, season with salt to taste.
3. Mix the bitter leaves and parsley together. Dress with lemon juice and olive oil vinaigrette, then season with salt to taste.
4. Lay the celeriac slices on top of the emulsion, add the bitter leaves and parsley salad and top with fresh sea lettuce. Finish with a little flaky sea salt before serving.





Creamy barley

- Cooked barley
- Cooked pumpkin seeds
- Pumpkin puree
- Reduced wine
- Butter
- Herbs

1. Mix cooked barley, pumpkin seeds and pumpkin puree in a pot and add some water. Warm it up gently and stir consistently to avoid burning.
2. While on the stove, add the butter and reduced wine to the pot. Season with salt to taste.
3. Serve on a plate, garnished with herbs.



Potato gratin

(to be served w. braised red beets)

- Gratin

1. Preheat the oven at 185°.
2. Place the gratin on a baking tray and bake for 20 minutes, until the top turns golden brown.

Braised red beets with smoked söl

- Cooked beets
- Söl sauce
- Söl
- Sliced red onions (raw)
- Parsley
- Crispy buckwheat and sumac
- Red wine vinaigrette

1. Warm up the beets and söl sauce together in a pot. Season with salt to taste.
2. Mix the onion slices & parsley leaves, dress with red wine vinaigrette and mix it with crispy buckwheat and sumac. Season with salt to taste.
3. Place the warm beets and sauce on a plate, top with söl pieces. Put the onion and parsley salad on top.
4. Serve with hot potato gratin.

Chocolate mousse

- Chocolate mousse with black currant glaze and freeze-dried black currant powder.

1. Serve the chocolate mousse on a plate and top with freeze-dried black currant powder.

Read this the day after...

Happy New Year! We hope you and your guests had a wonderful evening and that you enjoyed the food.

At Manfreds, we work hard every day to create simple, straightforward and tasteful gastronomy - for the dining guests at Manfreds, for takeaway customers and for our many catering customers. We use only honest and seasonal produce, from our own farm, Farm of Ideas, and other small producers in Denmark.

Help us get even better

We are very interested to hear your opinion on the menu. Please send your feedback to **catering@manfreds.dk**, so we can get even better.

Catering for all occasions

As we are several venues in the "family", we have gathered our catering under **Puglisi Events**, where you will find the best food from Manfreds, BÆST and Mirabelle. If you want organic, sustainable and modern gastronomy for your birthday, company party or wedding then go to **puglisievents.dk** to read more.

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