



# ASPARAGUS, BACON CRUMB & CHIVE OIL

## SERVES 10

500ml Knorr Garde D'or Hollandaise  
750g Asparagus  
250g Streaky bacon, dry cured  
250g Sourdough bread  
20g Flat leaf parsley  
10g Knorr Professional Garlic Purée  
50ml Vegetable oil  
20g Chives  
30g Butter  
5g Sea salt

1. Trim the asparagus and blanch in salted boiling water for one minute, then refresh in ice cold water and dry.
2. Cut the bacon into lardons and pan fry until crispy, then drain. Keep the bacon fat and put to one side.
3. Blitz the sourdough and parsley into a crumb. Pan fry with Knorr Professional Garlic Purée in bacon fat for two minutes.
4. Mix the sourdough and parsley crumb with the bacon lardons.
5. Heat vegetable oil to 70°C and blend with the chives for a bright green oil. Pass through a muslin and chill for service.

### TO SERVE

6. Heat the Knorr Garde D'or Hollandaise gently in a small pan or bowl in the microwave.
7. Blanch the asparagus in salted water for 30 seconds then place in a pan, baste in foaming butter for a further 30 seconds and season with sea salt.
8. For plating, add the hollandaise as a base, top with asparagus and the bacon crumb.
9. Finish with a drizzle of chive oil.

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# AVOCADO HOLLANDAISE, HOT SMOKED SALMON, ROSTI & FRIED EGG

## SERVES 10

500ml Knorr Garde D'or Hollandaise  
200g Avocado  
20ml Lemon juice  
400g Smoked salmon  
750g Potato  
100g Butter  
10g Thyme, picked  
100g Onion  
75ml Vegetable oil  
10 Eggs  
5g Chives  
12g Sea salt  
5g White pepper  
2g Black pepper

1. Clarify the butter to separate the water and milk solids from the golden liquid fat, discarding the water and milk solids.
2. Peel the potatoes and cut into fine strips on a mandolin. Rinse in cold water, drain and place into a towel and squeeze to remove any excess water.
3. Mix the potato with clarified butter and thyme, season well with salt and white pepper.
4. Pack well into a vac pac bag, ensuring your mix is an even 2cm thick rectangle. Seal in vac pac machine and steam for 20 minutes, turning once half way through then chill.
5. Once chilled, cut into rectangles, cover and then place back into the chiller ready for service.
6. Blend the avocado with lemon juice to make a purée.

### TO SERVE

7. Heat the Knorr Garde D'or Hollandaise gently in a small pan on the stove or in the microwave, and mix through the avocado puree.
8. Deep fry the Rosti at 170°C until golden and season with sea salt.
9. Fry an egg in a pan or small skillet with vegetable oil and season with black pepper.
10. Heat the smoked salmon gently under the grill.
11. Serve the fried egg topped with the rosti, hot smoked salmon and finish with finely chopped chives and a pot of avocado hollandaise on the side.

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# SWEET POTATO & CORN FRITTERS, BLACK BEAN CHIPOTLE HOLLANDAISE

## SERVES 10

500ml Knorr Garde D'or Hollandaise  
40g Chipotle paste  
800g Black beans, cooked  
400ml Tomato passata  
5g Oregano  
10g Ground coriander  
400g Onion  
50g Kale  
500g Sweet potato  
100g Sweetcorn  
150g Self raising flour  
50g Corn flour  
20g Coriander  
12g Sea salt

1. Peel the sweet potatoes and cut into fine strips on a mandolin. Mix with sweetcorn, a third of the chipotle paste, 100g finely sliced onions and chopped coriander stalks.
2. Mix the self raising flour, cornflour and half the salt together and fold into the sweet potato mix with a little water.
3. Finely dice the remaining onions and sweat with a third of the chipotle paste and ground coriander for 15 minutes.
4. Add the black beans, passata and oregano to the chipotle paste mix, simmering for 30 minutes.
5. Pick the kale from the stalks, deep fry until bright green and slightly translucent. Remove from the hot fat, shake off residual fat and drain on paper towel, seasoning as needed.

### TO SERVE

6. Blend the Knorr Garde D'or Hollandaise with the remaining chipotle paste and heat gently in a small pan.
7. Shape the sweet potato and corn into very loose balls and deep fry at 170°C for 4-5 minutes until crispy.
8. Heat the black bean mixture gently in a small pan.
9. Serve the sweet potato and corn fritters topped with coriander leaves, a side of black beans in a small dish topped with chipotle hollandaise, kale and finished with ground pepper.

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# HOLLANDAISE CÔTE DE BOEUF BEARNAISE SAUCE AND SIDES

## SERVES 10

1.5kg Côte de Boeuf  
 50g Butter  
 10g Thyme  
 10g Rosemary  
 50g Garlic  
 500ml Knorr Garde D'or Hollandaise  
 50g Shallots  
 15g Tarragon  
 500g Potatoes  
 500g Baby spinach  
 50ml Cream  
 10g Sea salt  
 200g Macaroni  
 500ml Garde D'or Bechamel  
 200g Gruyère cheese, grated  
 40g Colman's Dijon mustard

1. Finely dice the shallots, sweat in a little oil for 5 minutes and add a splash of water. Leave to cool for service.
2. Cook your macaroni in boiling salted water until al dente, drain and drizzle with olive oil.
3. Mix the Knorr Garde D'or Bechamel with half the Gruyère and Dijon mustard, fold through the cooked macaroni, place into side dishes and top with the rest of the Gruyère ready for service.
4. Wash, pick, drain and dry the spinach.
5. Peel and cut your potatoes into large chunky chips, steam for 10 minutes or until  $\frac{3}{4}$  cooked. Drain and leave to dry for service.
6. Vac pack the Côte de Boeuf with garlic, rosemary, thyme and half the butter.

### TO SERVE

7. Place the Côte de Boeuf in a water bath at 53°C for at least 40 minutes, so it is rare in the centre.
8. Remove from the bag with the rosemary, thyme and garlic and brown all over in a pan for 4–5 minutes to form a nice crust, basting with the rest of the butter.
9. Gently heat the Garde D'or Hollandaise with the cooked shallots and chopped tarragon in a small pan on the stove or in a bowl in the microwave.

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## SERVES 10

1.5kg Côte de Boeuf  
50g Butter  
10g Thyme  
10g Rosemary  
50g Garlic  
500ml Knorr Garde  
D'or Hollandaise  
50g Shallots  
15g Tarragon  
500g Potatoes  
500g Baby spinach  
50ml Cream  
10g Sea salt  
200g Macaroni  
500ml Garde D'or Bechamel  
200g Gruyère cheese, grated  
40g Colman's Dijon mustard

## (CONTINUED)

10. Bake the macaroni cheese in an oven at 170°C until golden brown on top and piping hot throughout.
11. Blanch the chips at 130°C, remove and finish at 170°C until golden brown and crispy. Drain and season with sea salt.
12. Lastly, wilt the spinach quickly in a pan with some butter, draining any excess liquid. Add the cream, nutmeg, salt and pepper to taste.
13. Serve in individual dishes to share.

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# BAKED WILD MUSHROOMS, EGG & PEPPERCORN SAUCE

## SERVES 10

10 thick slices of brioche  
500g Wild mushrooms  
100g Shallots  
10 Eggs  
750ml Knorr Garde D'or  
Peppercorn sauce  
10g Tarragon  
25ml Olive oil  
50g Butter  
30ml Lemon juice  
Pinch of sea salt  
Pinch of pepper

1. Peel and finely dice the shallots.
2. Pick the tarragon leaves from the stem.
3. Clean and pick any woody stalks from the wild mushrooms.

### TO SERVE

4. In a large pan, sweat the shallots in butter and olive oil for three minutes, add the mushrooms and cook for a further five minutes. Season with salt and pepper.
5. Add the Knorr Garde D'or Peppercorn Sauce and heat gently.
6. Place in a bowl, crack over an egg, top with tarragon and bake for 10 minutes at 170°C so the egg has just cooked. Finish with sea salt.
7. Serve with toasted brioche.

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# BAVETTE STEAK, PEPPERCORN SAUCE, FRITES WITH A CHICORY, BLUE CHEESE & WALNUT SALAD

## SERVES 10

10 Bavette steaks (140g each)  
500ml Knorr Garde  
D'or Pepper Sauce  
1kg Frites  
500g Chicory  
10g Flat leaf parsley  
5g Tarragon  
250g Dolcelatte  
300g Walnuts  
75g Caster sugar  
50ml Olive oil  
30ml Lemon juice  
Pinch of sea salt  
Pinch of pepper

1. Trim the base of the chicory, wash and dry the leaves. Chop the parsley and tarragon.
2. Melt the sugar in a large pan until it turns into caramel. Toss through the walnuts, leave to cool on parchment paper and store for service.
3. Mix the oil with lemon juice and season to taste. Store in a bottle ready for service.

### TO SERVE

4. Sear the bavette Steak in a hot frying pan or griddle for two minutes each side. Leave to rest for four minutes.
5. Warm the Garde D'or Pepper Sauce gently in a small pan.
6. Toss the chicory, herbs and candied walnuts together, place in a serving bowl and add pieces of Dolcelatte.
7. Deep fry the frites at 180°C till golden and crispy.
8. Slice the bavette, arrange on a plate and serve with the Garde D'or Pepper sauce and sides of frites and salad.

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# SALMON, ASPARAGUS & MISO HOLLANDAISE

## SERVES 10

1.5kg Salmon side  
500ml Knorr Garde  
D'or Hollandaise  
20g White miso  
500g Asparagus  
5g Sea salt  
20ml Vegetable oil  
50g Butter  
20g Sea salt

1. Scale, wash, dry and trim the salmon. Cut into 10 neat portions.
2. Trim the asparagus and blanch in boiling salted water for one minute. Refresh in ice cold water and dry.

### TO SERVE

3. Heat the Knorr Garde D'or Hollandaise gently in a pan and mix in the white miso.
4. Salt the salmon and pan fry skin side down in an oiled pan over medium heat for 4–5 minutes, until the skin goes crispy.
5. Turn over, add half the butter, let it foam and baste for one minute. Remove and allow to rest for a further minute.
6. Meanwhile, reheat the asparagus in salted water for 5–10 seconds, and baste in butter.

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# REUBEN EGGS BENEDICT

## SERVES 10

1L Knorr Garde D'Or Hollandaise  
50g Baby capers  
1 Dill bunch, chopped  
20 Eggs  
20 Sourdough slices  
2 Garlic cloves  
20 Swiss cheese slices  
600g Sauerkraut  
100g Dijon mustard  
750g Shaved corned beef  
10 Dill pickles, to serve

### **CAPER DILL HOLLANDAISE**

1. Place Knorr Garde D'Or Hollandaise in a blender or food processor with capers and dill. Blend until smooth then transfer to a medium pan. Stir until the sauce is warmed through, cover and keep warm.

### **EGGS**

2. Add a little vinegar to a pan of simmering water, around 5cm deep. Crack eggs into a cup or ladle. Create a whirlpool in the water and gently drop the eggs. Poach for around three minutes for a traditional runny yolk. Remove and keep warm.

### **TO SERVE**

3. Grill or toast sourdough. Drizzle with a little olive oil and rub with garlic. Place the sourdough on serving plates.
4. Top with Dijon mustard, warmed sauerkraut, Swiss cheese, warmed shaved corned beef, two eggs and the caper dill hollandaise. Serve with dill pickles.

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