

Starters



Salad with SliceSy® cakes

For 2 persons

Carrots
Celery
Cucumber
Cabbage
Radishes

Salad dressing
8 dessert spoons olive oil
4 dessert spoons herb vinegar
1 dessert spoon mustard
½ dl coffee cream
Parsley
1 small onion
Salt, pepper
Possibly also 1 egg yolk

Cakes
1 onion
1 carrot
1 piece of old bread
Salt, pepper
1 egg
300 g minced meat
Herbs as you wish

Cakes

Mince the onion, carrots, the soaked, well-pressed out bread and the egg and the seasoning together in the SliceSy® with the chopping knife. Add the minced meat and mince again thoroughly. With a spoon, shape this mixture into small cakes and then fry these well in the pan on both sides.

Ragout can also be used instead of mince, but this meat should be minced first before adding the other ingredients.

Salad

Mix all the ingredients for the salad dressing together in a jug with the multi purpose blade. Grate and cut the carrots, celeriac, cucumber, cabbage and radishes as you wish. Serve on a plate and pour over the salad dressing.





Salmon mousse

For 4 persons

1 piece of horseradish
 100 g smoked salmon fillet
 150 g cream quark
 Zest of ½ a lemon
 1 dl cream
 Salt and pepper (1 pinch of each)
 1 lime

Prepare the horseradish root and finely grind it together with the thinly-peeled lemon zest in the processor. Puree the salmon fillets with the meat and vegetable blade. Add the quark to the salmon and the lemon and horseradish mixture. Beat the cream with the beater until it is stiff and then mix it with the salmon crème. Season with salt and pepper. Garnish the mousse as you wish.



Ham terrine

For 6–8 persons

400 g boiled ham
 2 dl brawn
 1 dl cream
 1 sprig of parsley
 1 pinch of rosemary powder
 1 tablespoon mustard
 Black peppercorns

Cut the ham into strips. Grind the peppercorns and the parsley very finely using the processor. Prepare the brawn powder as directed on the packet, finely puree the hot brawn and the ham with the multi-purpose blade and leave to cool. Beat the cream with the beater until it is stiff. As soon as the mixture starts to set, fold in the whipped cream, chopped parsley, rosemary, mustard and pepper. Make into a terrine shape and leave in the fridge to set.

