

MENU RECOMMENDATION FOR YOUR BBQ DATE



Here you'll find everything you need for our menu suggestion!

Serves 2 persons



Grilled food

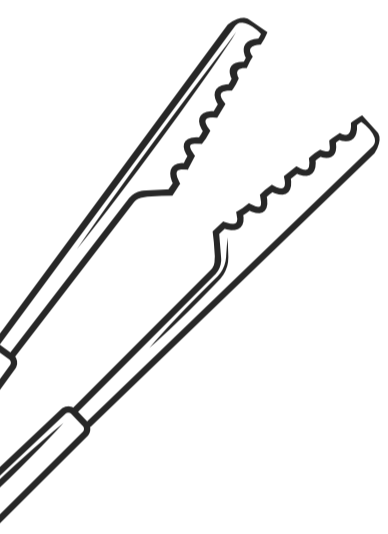
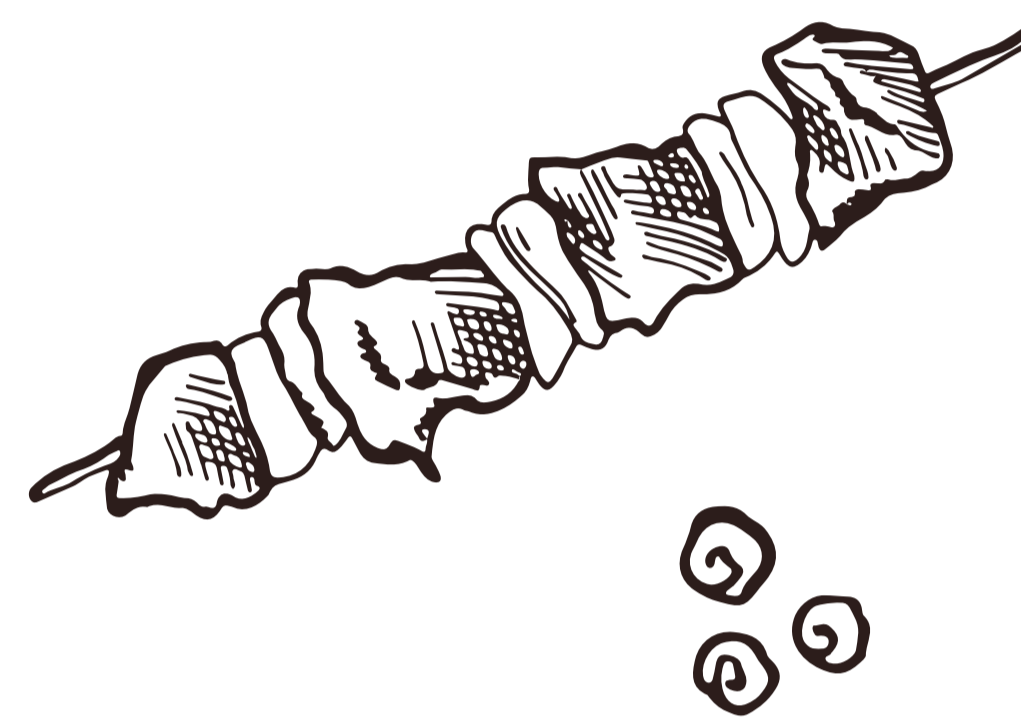
- 2 pc. salmon trout filets
- 150 g goat's cheese

Dairy & co

- 100 g cream cheese
- 50 g greek yogurt
- 1 cup cream
- 1 Pkg. butter

Other

- Apple cidre vinegar
- Olive oil
- 1 sachet Agar Agar
- Honey
- Powdered sugar
- 1 frozen herb baguette
- 1 pkg. butter biscuits
- Ice cubes



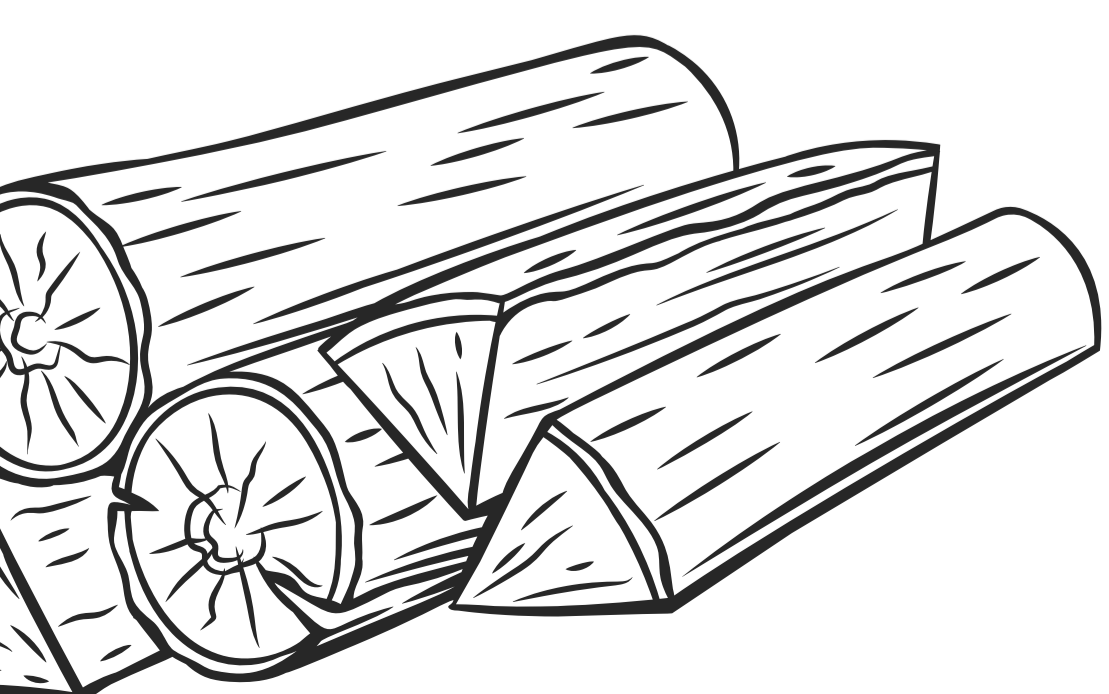
Fruit & Veg

- | | |
|------------------------|----------------------------|
| 50 g blueberries | 1 pc. watermelon |
| 50 g raspberries | 200 g strawberries, frozen |
| 2 pc. peaches, ripe | 1 pkg. arugula |
| 50 g peanuts | 250 g cherry tomatoes |
| 250 ml pineapple juice | 1-2 pc. spring onions |
| 4 pc. apples | 1 pkg. tomatoes, dried |
| 3 pc. lemons | 1 glass tomato sauce |

Kotányi Herbs & Spices

- Sea salt, coarse
- Grill fish seasoning mix
- Lemon peel, chopped
- Basil, crushed
- Italian herbs
- Pepper black, ground
- Grill vegetables seasoning mix
- Bourbon vanilla sugar
- Rosemary, chopped

NOTES:



PS: Don't forget the drinks!



TIPS & TRICKS



To have as little stress as possible on the day of your barbecue date, you'll find a few useful tips to help you prepare the recipes!

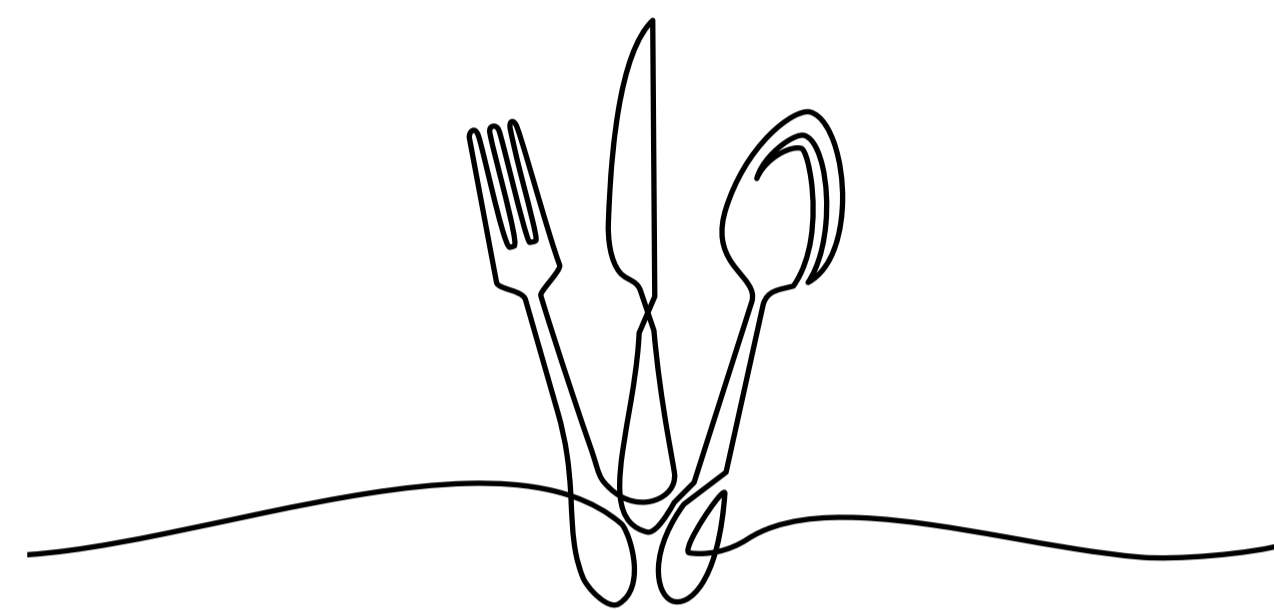
We wish you lots of fun!

Salad with Goat's Cheese and Grilled Peach

Prep time: 15-25 minutes

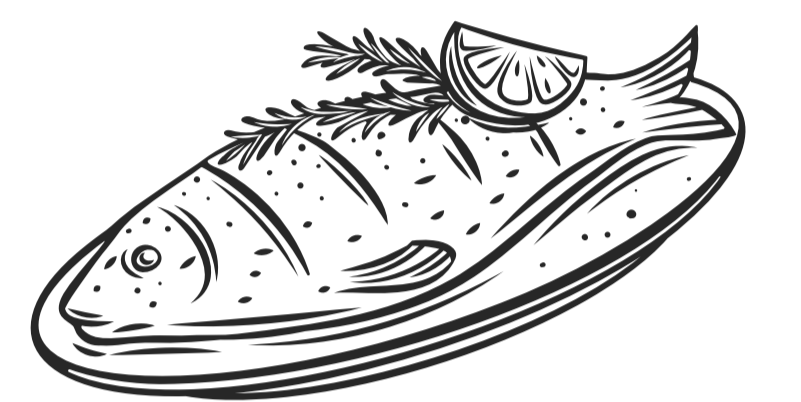
To make the salad vegan, you can buy vegan grill cheese in well-stocked supermarkets!

In case you don't like vinegar, you can easily substitute it with a bit of lemon juice.



Trout filet

Prep time: 55-65 minutes



Alternatively, the salmon trout can be replaced with shrimps or even a fish from the sea!

For vegans: In large, well-stocked supermarkets you can already find plant-based salmon fillets.

For a bit of variety, you can also buy yellow tomatoes instead of red cherry tomatoes.

WATERMELON MOCKTAIL

Refreshing, without alcohol!

1 big watermelon

Juice of 2 lemons

3 tbsp agave syrup

300 g frozen strawberries

Ice cubes, as required

1 tbsp Kotányi rosemary, chopped

Raspberry Cheesecake

Prep time: 25-35 minutes

You can prepare the base and filling the day before, but the berry topping should be fresh.

Instead of raspberries, you can of course use blueberries or strawberries.

To make the cheesecake plant-based, you can buy vegan alternatives instead of dairy products. You can also find butter-free biscuits in a well-stocked supermarket.

