Tiramisù for 14 servings, 30 glasses of sabayon, 32 cannelloni, 35 mini pizzas, 80 little chocolate cakes, 40 bread rolls, 120 meringues, and much much more...

With the new KitchenAid® Artisan™ Bowl-Lift Stand Mixer and the 6.9L Bowl, you can prepare large quantities of food with no effort at all.

Starting with the classics, the Dutch three Michelin-starred chef, Sergio Herman, has created 25 original and delicious recipes exclusively for KitchenAid which we hope both passionate foodies and professional chefs will enjoy preparing for large parties.

Photography by Tony Le Duc.
Graphic design by Nej De Doncker.
KITCHEN AID® - MIX WITH THE BEST
MIX WITH THE BEST
DELICIOUS RECIPES FOR 12 PEOPLE OR MORE

The KitchenAid® Artisan™ Bowl-Lift Stand Mixer is the most powerful, the most durable, the quietest and undoubtedly the very best KitchenAid in its class. The exceptional high performance achieved by the 1.3 horsepower motor, which quickly and efficiently mixes extra large quantities in the 6.9 litre bowl, is a delight for both passionate gourmets and professional chefs.

To demonstrate the pleasure and quality results achieved by cooking with KitchenAid, we have joined forces with the three Michelin-starred Dutch chef, Sergio Herman, of the award-winning Oud Sluis restaurant in Holland, to create a collection of exclusive recipes. He also shares some of his secrets, including how to take a large quantity of a basic recipe and convert it into several mouth-watering flavours on a theme.

Sergio finds inspiration for his innovative flavour matches from every corner of the globe and it is this enthusiasm that has earned him a reputation as one of the world’s most exciting chefs.

Whether you’re creating food for a large group of friends, a family gathering, a party or a supper club, Sergio’s recipes will leave a lasting impression on your guests. As cooking with KitchenAid is such a pleasure, we’re sure they will be eager to join in the food preparations - whilst sipping a glass of chilled champagne!

To demonstrate your originality and creativity, be sure to present your culinary creations on big platters and beautiful serving dishes.

We hope you'll enjoy using your KitchenAid® Artisan™ Bowl-Lift Stand Mixer and that this book finds a permanent place in your kitchen.

Dirk Vermeiren
Managing Director KitchenAid Europa, Inc.
Focaccia

Makes 2 focaccias
Preparation: 1 hour
Cooking: 40 minutes
Serving: 40 minutes

Basic focaccia recipe:
750 g ‘00’ flour (Italian soft wheat flour)
250 g double-milled hard wheat semolina
35 g sea salt
15 g sugar
40 g fresh yeast
250 g lukewarm milk
250 g lukewarm water
15 g olive oil
1 g poudre d’or (spice mix for seafood; available from specialist suppliers)

Focaccia

Stir together the two types of flour, the salt and sugar in the mixing bowl with the dough hook on speed 1. Mix together the yeast, milk, water and olive oil until the yeast has dissolved. Add to the mixing bowl and knead for 15 minutes until you obtain a firm ball of dough. Leave to rest for 10 minutes, covered with a damp tea towel. Then knead for 5 more minutes on speed 1. Remove half the dough from the mixing bowl, adding the poudre d’or to the bowl. Knead for 2 minutes on speed 1, then leave to rest, covered with a damp tea towel.

Roll out the portions of dough to even-sized pieces about 1 cm thick. Make holes in the dough with a specialist gadget or with a fork. Liberally grease 2 baking sheets with olive oil and place the dough on them. Brush the top of the dough with olive oil; make sure the dough is completely covered in olive oil. Gently cover with cling film and leave to rise until doubled in volume.

If you own an oven with a stone floor, preheat this to 240°C. Bake the focaccias directly on the stone floor for 4 minutes, then turn them over and bake for another 3 minutes. Afterwards, sprinkle the focaccias with fleur de sel and leave to cool on a wire rack.

With an electric oven, it’s best to preheat a pizza plate at 240°C. Remove the hot pizza plate from the oven, quickly brush with olive oil, then place the risen dough on top and bake for 3 minutes. Turn the focaccias over and bake for another 3 minutes until both sides are golden brown.

This bread is sliced into strips after baking; use it as fresh as possible. If you want to use the focaccias a few hours after baking, sprinkle them with olive oil and return to the stone floor of the oven to crisp up before serving.
Focaccia with marinated king scallops, hazelnut cream and rocket

Serves 14
14 fresh, trimmed king scallops, size 3-4 (medium)
olive oil and fresh lemon juice
250 g rocket
balsamic vinegar
2 x Tagetes tenuifolia lemon
fleur de sel and freshly ground black pepper

Hazelnut cream:
100 g egg yolks
50 g unsweetened hazelnut paste
(available from catering wholesalers)
14 g Cabernet Sauvignon vinegar
60 g water
4 g sea salt
700 g corn oil
200 g hazelnut oil

Scallops: cut the scallops into 5 even slices. Marinate with olive oil, lemon juice, fleur de sel and black pepper.

Hazelnut cream: mix the egg yolks, hazelnut paste, vinegar, water and salt in the mixing bowl with the wire whisk on speed 6. Gradually beat in both types of oil on speed 8, like you would for a mayonnaise. If the mixture becomes too thick or starts to split, just add a little lukewarm water.

Serving: slice the unflavoured focaccia into 8 cm x 4 cm rectangles; you should end up with about 14 portions. Pipe a generous quantity of hazelnut cream onto each slice, top with overlapping scallop slices and the rocket which you have marinated with olive oil, a little balsamic vinegar, salt and pepper. Garnish with Tagetes tenuifolia petals and a few extra dollops of hazelnut cream.

Focaccia with poudre d'or, North Sea crab salad and ibérico ham

Serves 14
300 g fresh North Sea crab (white meat only), boiled in a court-bouillon
50 g freshly-made mayonnaise
2 eggs, medium-boiled for 6 minutes and pushed through a sieve
a few drops of lemon juice
a few ibérico ham slices
a handful of young beetroot shoots and kikuna cress, for garnishing
salt and pepper

Crab: mix the crab with the mayonnaise, eggs, lemon juice, a little salt and pepper.

Serving: cut the poudre d'or focaccia in 8 cm x 4 cm rectangles; you should also end up with about 14 portions. Top the focaccia with the crab salad, rolls of ibérico ham, beetroot shoots and kikuna cress.
STEAK TARTARE

Serves 16
Preparation: 1 day beforehand, 45 minutes
Cooking: 30 minutes
Serving: 15 minutes

Bread:
18 g fresh yeast
1.4 kg water
2 kg natural spelt flour

Tartare:
1 kg topside of beef (2 x 30 g per person)
70 g gherkins, finely diced
54 g capers, chopped
¼ bunch flat-leaf parsley, finely chopped
2 tbsp mayonnaise
6 tbsp olive oil
2 tbsp Worcestershire sauce
100 g Parmesan cheese, freshly grated
Cabernet Sauvignon vinegar
32 quail’s eggs
fleur de sel and pepper

Garnishes:
Parmesan shavings
purslane and fleur de sel
Mayonnaise flavoured with wholegrain mustard, see Spätzle with squid ragoût and harissa mayo (p. 36, but replace the harissa with wholegrain mustard)

STEAK TARTARE WITH POACHED QUAIL’S EGGS AND SPELT BREAD

Bread: this dough can be kept in the refrigerator for up to 3 days, so you don’t need to bake it all at once. Dissolve the yeast in the water, add the flour and knead to a smooth dough in the mixing bowl with the flat beater on speed 2. Chill overnight to allow the dough to rest. Line 5 bread tins with baking paper and place a 680 g ball of dough in each tin. Dust the top with flour and leave to rise under a damp tea towel.

Bake each bread for 13 minutes in a convection oven at 220°C (on ventilation setting 5, with 70% steam). Reduce the oven temperature to 170°C and bake for another 11 minutes without any steam (same ventilation setting). Remove the breads from the tins and leave to cool. When cool, bake the breads for another 6 minutes at 230°C (with 90% steam).

Tartare: chop the meat into pieces and pass through the food grinder on speed 4. Stir in all the other ingredients with the flat beater on speed 1. Poach the quail’s eggs for 1.5 minutes in salted water with a splash of vinegar.

Serving: cut each bread into slices, arrange on plates and place a portion of tartare on top of each slice with the aid of a metal ring. Top each portion of tartare with a quail’s egg and garnish with Parmesan shavings, purslane and fleur de sel. Pipe a dollop of mayonnaise next to the tartare.
MARINATED SEA BASS WITH OLIVE TAPENADE AND SALAD OF HAND-ROLLED PICI

Pici: mix all the ingredients in the mixing bowl with the dough hook on speed 2. Leave to rest for 1 hour, then roll out by hand and cut into pasta shapes the size of hop shoots. This salad is prepared with a quarter of the pasta you obtain with this recipe; the remaining dough can be frozen for later use.

Pici salad: cook the pici for 10 to 12 minutes in salted water with a splash of olive oil. Slice the cucumbers into strips, the same size as the pici. Finely chop the sweet onion and mix with the cucumbers. Finely chop the flat-leaf parsley and stir into the pici salad. Add the tomato compote, then grate the pecorino and salsiccia into the salad. Season the salad with olive oil and balsamic vinegar. Finish with the grated lemon zest and lemon juice.

Tip: the juices of the salad can be retained and used as a vinaigrette in another dish, as they contain heaps of flavour.

Tapenade: soften the shallots and garlic in oil without colouring. Add the olives and deglaze the pan with the sushi vinegar and white wine. Reduce most of the liquid. Add the remaining ingredients and season generously. Purée with the fine food grinder on speed 4. Mix 3 tablespoons of tapenade with a little olive oil and balsamic vinegar to prepare a vinaigrette for the sea bass.

Basil cream: mix all the ingredients, except the olive oil, with salt and pepper until smooth in the KitchenAid® blender. Thicken the cream with the olive oil, then pour through a fine sieve.

Sea bass: slice the sea bass fillets into smaller portions, then arrange these in an overlapping fashion on a large tray. Freeze, then slice very thinly to obtain one long carpaccio. Leave to thaw, then marinate with olive oil, lemon juice, fleur de sel and black pepper. Arrange the pici salad on top of the carpaccio and place quenelles of lukewarm olive tapenade in between the ingredients of the salad. Drizzle the basil cream around the carpaccio.

Pici:
- 850 g ‘00’ flour (Italian soft wheat flour)
- 850 g double-milled hard-wheat semolina
- 400 g lukewarm water
- 40 g olive oil
- 20 g salt

Pici salad:
- 2 cucumbers, peeled and de-seeded
- 1 sweet onion
- ½ bunch flat-leaf parsley
- 10 quenelles Tomato compote, see Spinach, lobster and Parmesan cannelloni with tomato compote (p. 24)
- 300 g pecorino
- 1 good-quality Italian dried sausage (salsiccia)
- olive oil
- 20-year-old (at least) balsamic vinegar
- grated zest and juice of 1 lemon
- young basil and parsley shoots, for garnishing

Olive tapenade:
- 3 shallots, finely chopped
- 2 garlic cloves, crushed
- 750 g pitted green olives (if you pit the olives yourself, they will taste better)
- 100 ml sushi vinegar
- 100 ml white wine
- 10 anchovies, chopped
- 2 tbsp Tomato compote, see Spinach, lobster and Parmesan cannelloni with tomato compote (p. 24)
- 150 g black olive cream (available from Italian delis)
- freshly ground black pepper

Basil cream:
- 1 bunch of basil
- 3 tbsp chicken stock
- ½ garlic clove
- 2 tsp Cabernet Sauvignon vinegar
- 40 g egg white
- 1 g xantana (available from catering wholesalers)
- 300 ml olive oil
- salt and pepper

Sea bass:
- 2 fillets from a 3 kg fresh wild sea bass
- olive oil and fresh lemon juice
- fleur de sel and freshly ground black pepper
Spinach, lobster and Parmesan cannelloni with tomato compote

Pasta dough: place all the ingredients in the mixing bowl and knead with the dough hook on speed 1. Add a splash of water, if necessary; the pasta dough should be soft and elastic. Pass the dough through the pasta roller on speed 2, re-setting the adjustment knob to obtain increasingly thinner pasta sheets. Take the pasta dough you need to make 32 cannelloni measuring 10 cm x 8 cm (about half the amount of dough); the remaining pasta can be rolled out and frozen between sheets of baking paper. Blanch the pasta for 2 minutes in boiling salted water; do not add any oil to the cooking water!

Tomato compote: soften the onion, garlic, thyme, rosemary and oregano in olive oil without colouring. Deglaze with the wine and reduce almost completely. Season with salt, pepper and a pinch of sugar. Add the diced tomatoes and leave to reduce for at least 2 hours on a gentle heat. The longer you leave the compote to reduce, the more concentrated the flavour and the denser the texture will be.

Filling: cook the spinach, shallots and garlic in a knob of butter, season with salt and pepper. Pour off any juices that are released. Add the lobster stock and tomato compote, leave to reduce and thicken. Remove the pan from the heat, stir in the lobster meat and Parmesan. Mix well until you obtain a nicely thickened mixture, pouring off any juices. Leave to cool. Wrap the filling in the pasta sheets and roll up tightly to make 32 cannelloni.

Serving: arrange the cannelloni on plates and place a few quenelles of tomato compote next to them. Drizzle the vinaigrette around the cannelloni, and garnish with grated Parmesan and baby spinach leaves.
TEMPURA OF SMALL FISH WITH ANCHOVY AIOLI

Aioli: purée the anchovies and garlic into the mixing bowl with the fine food grinder on speed 4. Mix in the egg yolks, water, vinegar and salt with the wire whisk on speed 6. Gradually mix in the anchovy and olive oil as you would for a mayonnaise. Season with a little pepper and leave to rest overnight. The next day, push the aioli through a fine sieve.

Tempura batter: mix the flour, sugar and salt in the mixing bowl with the flat beater; start on speed 2, then increase to speed to 4. Dissolve the yeast in the water. Add to the dry ingredients and mix for 2 minutes on speed 4, then leave to rise for 20 minutes. Stir through one more time before chilling. Keep this batter chilled the whole time you are working with it; the colder it is, the stronger the soufflé effect.

Tempura: remove the heads and innards of the anchovies, rinse thoroughly under cold running water and drain on a dry tea towel. Season with salt and pepper. Pat dry thoroughly and coat in the chilled tempura batter. Deep-fry in vegetable oil at 170°C. Season with lime zest, fleur de sel and pepper. Garnish with sea vegetables of your choice and serve with the anchovy aioli.
4-FLAVOUR BREAD ROLLS

Carefully measure all the ingredients. Place the flour in the mixing bowl and dissolve the yeast in the water; add this to the mixing bowl, as well. Knead for about 10 minutes with the dough hook on speed 1. It is important that this dough is not kneaded too long or too vigorously. Approximately 2 minutes before the end, add the salt. You should now have a smooth and elastic dough at 25°C or 26°C. Cover the dough with a cloth to prevent it from cooling down and leave to rest for 30 minutes.

Knock back the dough with the dough hook on speed 1, i.e. knock out the air. Cover the dough once more and leave to rest for another 30 minutes. Afterwards, knock the dough back again. Finally, cover the dough again and this time leave to rise for 140 minutes. Make sure that the dough rises in a warm place (25°C), to prevent it from cooling down and drying out.

Afterwards, carefully divide the dough into 4 x 500 g portions and flavour each portion according to the instructions below. It is very important to handle the dough carefully so as not to knock out all the air. Divide the portions of dough into small pieces and shape these into bread rolls. Place these with the seam upwards in a lightly floured cloth and leave to rise for 30 to 40 minutes. Afterwards, put the rolls with the seam downwards on a baking sheet and make a cut in the top. Preheat an oven with a stone floor to 240°C with a little steam. Place the bread rolls in the oven and turn down the temperature to 220°C. Bake the rolls for 15 to 20 minutes. After baking, leave the rolls to cool on a wire rack.

Bacon and onion
100 g smoky bacon, finely chopped
75 g onion, diced

Pan-fry the bacon and onion together. Drain well and leave to cool, then weigh 60 g and knead into the dough. Divide the dough into 65 g portions.

Seaweed
10 g powdered dried seaweed (available from health food shops)

Knead the seaweed into the bread dough, then divide the dough into 50 g portions.

Unflavoured
Divide the dough into 50 g portions.

Poppyseed
Divide the dough into 50 g portions. Roll the dough balls, top-side down, into poppyseeds.
SPÄTZLE WITH SQUID RAGOÛT AND HARISSA MAYO

Harissa: this paste is similar to sambal and will keep for several weeks in the refrigerator, if kept in a well-sealed container. Finely mix the chillies, onions and garlic. Grind the spices and salt to a fine powder. Soften the aromatics and spices in a little olive oil until tender, without letting them colour or catch on the bottom of the pan. Add the tomato purée and diced tomatoes, then cook on a low heat until you obtain a spicy paste.

Mayonnaise: make sure all the ingredients are at room temperature. Mix the egg yolks, egg, mustard, vinegar and seasoning in the mixing bowl with the wire whisk on speed 6. Beat in the oil drop by drop. Then, when the mayonnaise has thickened and is ready to serve, stir in harissa to taste.

Spätzle: mix the flour, salt and water in the mixing bowl with the flat beater on speed 2. Knead in the eggs, one by one, on speed 6. Finally, mix in the squid ink. Chill for 2 hours. Push the dough through a sieve set over a pan of boiling water. Cook the spätzle for about 2 minutes, then chill in iced water. Repeat until all the dough has been used.

Squid: season the squid with the garlic, salt and pepper. Place 4 large pans on a high heat, adding corn oil to each. Pan-fry the squid in short bursts until crispy. Pour the contents of the pans into a large colander and cool quickly, otherwise the squid will continue to cook and become tough. Deglaze the pans with the chicken stock. Reduce briefly, then pour into one large pan. Add the spätzle, together with the whipped cream. Season with the Colatura, pepper and a little harissa. Stir in the Parmesan to thicken the sauce and allow to heat through.

Remove the pan from the heat, add the squid, shallots and parsley. Season with a squeeze of lemon juice. Garnish with thinly sliced bottarga, extra Parmesan cheese, grated lemon zest and parsley shoots.
PÂTÉ

HARE PÂTÉ

Chop the meat from the hare stew, the pig’s liver, bacon and belly fat into pieces, so it’s easier to pass through the food grinder. First pass all the meat through the food grinder on speed 4. Then mix it with the remaining ingredients, apart from the caul fat, in the mixing bowl with the flat beater on speed 2.

Lightly grease 4 pâté moulds with butter, line each with caul fat and fill with the hare mixture: use about 1.1 kg meat per mould. Cover the meat with caul fat, then cover with a lid and place in a bain-marie. Cook for 2 hours in the oven at 140°C, then leave to cool and unmould.

HARE STEW

Season the hare legs with pickling salt and pepper. Add all the other ingredients, except the 2 types of stock, place ‘sous vide’ and marinate overnight. The next day, add both types of stock and cook the hare legs in their marinade on a low heat. Afterwards, remove the meat from the bones and use to prepare the pâté mixture.
Dissolve the yeast in the milk, then mix in the remaining ingredients. Knead in the mixing bowl with the dough hook on speed 1 until you obtain an elastic dough. Leave to rest for 30 minutes, then knead again for 2 minutes on speed 1. Repeat once more, then divide the dough into 35 x 60 g portions.

Pizza Sergio x2

Basic pizza dough recipe:
24 g fresh yeast
245 g lukewarm milk
1.5 kg '00' flour (Italian soft wheat flour)
525 g water
45 g salt
22 g sugar
1 ladleful of Tomato compote (see Spinach, lobster and Parmesan cannelloni with tomato compote, p. 24)
35 prosciutto slices
500 g Gorgonzola
150 g Parmesan cheese, freshly grated
olive oil
500 g rocket

**Pizza with tomato, Gorgonzola and prosciutto – just like Sergio likes it at Romagna’s**

Roll out each portion of dough to a mini pizza. Cover with tomato compote, then leave to rise for 10 minutes. Bake for 6 to 7 minutes at 230°C on full ventilation. Top the pizzas after baking with prosciutto, Gorgonzola and a little Parmesan cheese. Drizzle with olive oil and return to the oven to heat through for 1 minute. Top the pizzas with rocket just before serving.
1 ladleful of Tomato compote (see Spinach, lobster and Parmesan cannelloni with tomato compote, p. 24)
150 g Parmesan cheese, freshly grated
700 g topside of beef, sliced into carpaccio portions
1 block foie gras, thinly sliced
500 g black truffle, thinly sliced
olive oil
fleur de sel and freshly ground black pepper
young watercress shoots, for garnishing

**Pizza with carpaccio, black truffle and foie gras**

Roll out each portion of dough to a mini pizza. Cover with tomato compote and a little Parmesan cheese, then leave to rise for 10 minutes. Bake for 4 to 6 minutes at 230°C on full ventilation. Top the pizzas straight out of the oven with carpaccio, foie gras, black truffle and a little Parmesan cheese. Season with olive oil, fleur de sel and pepper. Garnish with watercress shoots.
Brioche

Stir the flour and sugar together in the mixing bowl with the flat beater on speed 2. Mix the eggs and yeast with a hand-held electric mixer. Add to the dry ingredients, then knead for about 10 minutes until you obtain a smooth dough. Make sure that the temperature of the dough remains at 24°C to 26°C. Add the butter and mix to a smooth, soft and elastic dough. Chill; the dough must be chilled in order to be workable.

Divide the dough into 4 x 750 g portions on a floured work surface and grease 4 bread tins with oil. Shape the dough into balls and place in the tins. Cover with damp tea towels and leave to rise for about 1 hour, or until the dough has doubled in volume.

Bake the brioches for 8 minutes in a convection oven at 210°C (on ventilation setting 4, 10% steam). Then continue baking the brioches for 26 minutes at 170°C (without any steam). Cool briefly in the tins, then turn out onto a wire rack.

Tip: if you divide the dough into smaller portions (eg 50 g each), you can freeze it as is. Afterwards, the brioches can be placed directly onto silicone mats to thaw and rise before baking, so you can have freshly-baked mini brioches whenever you like.
Sugared brioche with berries and citrus yoghurt

Cut the crusts off the brioches and slice the bread into strips. Heat the clarified butter and cane sugar in a pan. Cook to a golden caramel, then fry the brioche strips until golden brown on all sides. Add the bread in batches, otherwise it won’t colour. Leave to cool. Mix all ingredients for the citrus yoghurt in the mixing bowl with the flat beater on speed 1. Cover the sugared brioche with citrus yoghurt and berries, garnish with winter purslane.

Makes at least 40 portions:
2 brioches
30 g clarified butter
6 tbsp cane sugar
an assortment of berries in season: raspberries, blackberries, blueberries, gooseberries, redcurrants
winter purslane, for garnishing

Citrus yoghurt:
1 l yoghurt, drained in a muslin cloth
60 g sugar
250 g semi-whipped cream
juice of 1 lemon
grated zest of ½ lemon
grated zest of ⅛ lime
Makes about 16 toasts:
1 brioche
clarified butter
1.5 kg wild mushrooms
butter
3 banana shallots, finely chopped
2 garlic cloves, finely chopped
3 tbsp semi-whipped cream
1 small tin truffle juice
fresh lemon juice, to taste
½ bunch flat-leaf parsley, finely chopped
32 Lardo di Colonnata slices
salt and pepper

Cep meringues:
400 g tinned cep juice
150 g water
50 g tinned truffle juice
190 g Desimeringue powdered egg white (available from catering wholesalers)
8 g Ovoneve albumin (freeze-dried powdered egg white, available from catering wholesalers)

Garnishes:
grated lemon zest
finely sliced shallots
mini mustard cress

Brioche toasts with pan-fried wild mushrooms and Lardo di Colonnata

Toast: slice the brioche into thick toasts and pan-fry these on both sides in clarified butter; or brush with clarified butter and bake in the oven at 180°C until golden brown. Slice the wild mushrooms and pan-fry in equal quantities of clarified butter and ordinary butter. Add the shallots and garlic and continue frying. Season with salt and pepper after the mushrooms have finished cooking. Finally add the cream and truffle juice and cook to a beautiful ragoût. Finish with a squeeze of lemon juice and the chopped flat-leaf parsley.

Cep meringues: stir all the ingredients together, then combine with a hand-held mixer. Mix with the wire whisk on speed 6 until the mixture is really light; this can take up to 30 minutes. Pipe onto silicone mats and leave to dry in the oven at 90°C for 2 hours.

Serving: place 2 slices of lardo on each hot toast, then arrange the mushrooms and 2 cep meringues on top. Garnish with grated lemon zest, shallot and mustard cress.
COLD STAR ANISE SABAYON WITH GIN ‘N’ TONIC GRANITA AND BLUEBERRY JELLY

Jelly: bring the blueberry purée, sugar and agar-agar to the boil. Stir well, then dissolve the gelatine in the mixture. Pour into a shallow tray in a 1 cm layer or use to fill 20 glasses (use at least 40 g jelly per glass).

Sabayon: semi-whip the cream in the mixing bowl with the wire whisk on speed 4. Mix the egg yolks, sugar and white wine in a bain-marie, then beat to a frothy sabayon. When the sabayon leaves a nice thick trail and the eggs are cooked, pour into the mixing bowl, adding the vanilla seeds and star anise. Whisk with the wire whisk on speed 1 until the sabayon is cold. Finally, fold in the semi-whipped cream with the flat beater on speed 1. Spoon on top of the blueberry jelly in the glasses and leave to set in the refrigerator.

Granita: make a syrup with 250 g tonic and the sugar. Pour into the mixing bowl and stir in the remaining ingredients with the flat beater on speed 2. Mix for 2 minutes. Freeze in a shallow tray, regularly stirring the mixture with a fork to create large ice crystals. Garnish the glasses with a spoonful of granita and serve.

Makes at least 20 glasses
Preparation: 20 minutes
Cooking: 1 hour
Serving: 30 minutes

Blueberry jelly:
1 l blueberry purée, 10% sweetened
250 g sugar
7 g agar-agar
1 x 3.5 g gelatine leaf, soaked in cold water and squeezed dry

Star anise sabayon:
525 g whipping cream
200 g egg yolks (about 10)
185 g sugar
285 g sweet white wine
1 vanilla pod, split and seeds scraped out
0.5 g ground star anise

Gin ‘n’ tonic granita:
1 kg tonic
250 g sugar
400 g gin
300 g fresh lemon juice
COCONUT DACQUOISE WITH COCONUT CREAM AND PINEAPPLE

Coconut cream: bring the coconut milk to the boil, then remove from the heat and add the gelatine, stirring until dissolved. Beat the egg yolks and sugar in the mixing bowl with the wire whisk on speed 6. Add the hot coconut milk to the egg yolk mixture. Mix on speed 4. After 2 minutes, stir in the double cream and keep mixing for another 2 minutes on speed 4. Leave this mixture to chill over ice until half-set. Then stir through until smooth and spoon into 35 small glasses or moulds. Chill until completely set.

Dacquoise: stir together the ground almonds, flour, desiccated coconut and icing sugar. Beat the egg whites until stiff in the mixing bowl with the wire whisk on speed 6. Thicken the egg whites by whisking in the sugar. Then gradually mix in the dry ingredients with the flat beater on speed 2. Pipe this batter into nicely shaped rounds. Bake these at 170°C for 8 to 12 minutes, then them cut them out while still warm with a round metal cutter, so you obtain perfectly round dacquoise.

Pineapple: finely dice the pineapple and mix with the herbs.

Coconut chips: stir together all the ingredients, except the xantana, until dissolved. Mix in the xantana with a hand-held mixer, then leave to rest overnight. The next day, spread the mixture thinly onto a silicone mat and bake at 120°C for 30 minutes.

Serving: unmould the coconut creams and place on top of the dacquoise. Arrange the pineapple next to the coconut creams with the aid of a metal ring. Garnish with coconut chips and basil shoots.
CHIBOUSTE

Makes 36 x 90 g chiboustes
Preparation: 30 minutes
Cooking: 50 minutes
Serving: 40 minutes

200 g egg yolks (about 10)
275 g sugar
300 g passionfruit coulis
5 x 3.5 g gelatine leaves, soaked in cold water and squeezed dry
150 g fresh lemon juice
350 g egg whites (about 9)
200 g semi-whipped cream

Tuiles:
400 g egg whites (about 10)
200 g flour
400 g dark muscovado sugar
400 g butter

Mascarpone:
1 x 3.5 g gelatine leaf, soaked in cold water and squeezed dry
450 g mango-passionfruit coulis
1 kg mascarpone
90 g icing sugar
35 g fresh lemon juice
Grated zest of ¼ kaffir lime

Mango chips:
300 g mango coulis
50 g Isomalt (available from catering wholesalers)
40 g superfine sugar
10 g glucose

Garnish:
Tropical fruit coulis
Atsina cress

PASSIONFRUIT CHIBOUSTE WITH MANGO-LIME MACARPONE

Chibouste: beat the egg yolks and 75 g sugar until pale and thick in the mixing bowl with the wire whisk on speed 4. Heat 100 g passionfruit coulis. Dissolve the gelatine in this, then stir in the remaining coulis and the lemon juice. Fold in the egg yolk mixture. Whisk the egg whites until stiff, then thicken with the remaining 200 g sugar in the mixing bowl with the wire whisk on speed 6. Carefully fold in the egg yolk mixture with the flat beater on speed 2. Finally, gently add the semi-whipped cream. Spoon into cylindrical moulds and freeze.

Tip: first fold part of the egg mixture into the cream to make sure there aren’t any lumps in the mousse.

Tuiles: lightly beat the egg whites in the mixing bowl with the wire whisk on speed 2. Mix the flour and sugar, then stir into the egg whites on speed 2. Melt the butter, bring to the boil, then cool down to 80°C. Place the pouring shield on the mixing bowl and pour the melted butter drop by drop into the batter on speed 6. Leave the motor running for another 2 minutes on speed 2, then chill the batter until set; you can also freeze the batter for later use.

With a palette knife spread the batter thinly onto a silicone mat, using a pattern of your design or choice. Bake for about 2 minutes at 170°C, until the batter feels dry to the touch. Cut into shapes and bake for 4 more minutes.

Mascarpone: dissolve the gelatine in the coulis, then mix all the ingredients in the mixing bowl with the flat beater on speed 4.

Mango chips: dissolve all the ingredients and leave to rest overnight. The next day, spread the mixture thinly onto a silicone mat and bake in the oven at 120°C for 35 minutes.

Serving: unmould the chiboustes and arrange on plates. Pipe different-sized dollops of mascarpone and tropical fruit coulis next to the chiboustes. Garnish with the tuiles mango chips and atsina cress.
TIRAMISÙ

Serves 14
Preparation: 1 hour
Cooking: 15 minutes
Serving: 5 minutes

Savoiardi biscuits (this quantity makes about 70 x 5 cm diameter biscuits):
- 450 g egg yolks (about 23)
- 390 g sugar
- 190 g flour
- 180 g cornflour
- 1 vanilla pod, split and seeds scraped out
- 360 g egg whites (about 9)

Thai-flavoured syrup:
- 570 g sugar
- 615 g water
- 750 g fresh lemon juice
- 2 lemongrass stalks
- 5 cm ginger
- 12 kaffir lime leaves
- ½ red chilli pepper, de-seeded

Exotic jelly:
- 275 g Thai-flavoured syrup (see above)
- 150 g ginger purée (available from catering wholesalers)
- 1.5 x 3.5 g gelatine leaf

Passionfruit meringues:
- 150 g egg whites
- 50 g icing sugar
- 9 g citric acid
- 125 g passionfruit coulis
- 250 g sugar
- 125 g water

Tiramisù:
- 6 egg yolks
- 250 g palm sugar, finely ground
- 60 g icing sugar
- 1 l mascarpone
- 150 g strongly reduced coffee
- 200 g whipped cream

Garnish:
- grated zest of 1 lime
- limon cress
- dried passionfruit (available from catering wholesalers)

THAI-FLAVOURED TIRAMISÙ

Savoiardi: beat the egg yolks and sugar until pale and thick with the wire whisk on speed 6. Stir in the flour, cornflour and vanilla seeds with the flat beater on speed 2. Finally, beat the egg whites until stiff and fold into the batter. Pipe into rounds onto silicone mats and bake for 5 minutes in the oven at 200°C. Afterwards, leave to dry for 1 hour at 90°C.

Syrup: bring all the ingredients to the boil, then leave to infuse for 1 hour. Afterwards, strain the syrup and use to make the jelly and to soak the savoiardi biscuits.

Exotic jelly: prepare a jelly with all the ingredients, then leave to cool and set in the fridge. Afterwards, use a small spoon to create pretty little rock shapes.

Passionfruit meringues: follow the same recipe as for the citrus meringues (see p104). Thinly spread the mixture into thin rounds and leave to dry in the oven at 90°C for 2 hours.

Tiramisù: beat the egg yolks, palm sugar and icing sugar until pale and thick with the wire whisk on speed 4. Mix in the mascarpone with the flat beater on speed 4 until all the sugar has dissolved. Add the coffee and then fold in the whipped cream. Layer a syrup-soaked savoiardi biscuit with tiramisù cream. Place another savoiardi biscuit on top and arrange a dollop of exotic jelly on top of the biscuit. Garnish with passionfruit meringues, lime zest, limon cress and dried passionfruit.
Spicy Cake

Spice oil: chop the first 3 ingredients, stir into the olive oil and heat to 50°C. Infuse for 2 hours and strain.

Limquat Mousseline: heat the citrus juices, sugar and butter together until melted. Remove the pan from the heat, then stir in the eggs. Return to the heat and gently thicken the mixture, stirring continuously on a medium heat until you obtain a smooth sauce. Leave to cool, then stir through.

Cake: mix the first 10 ingredients in the mixing bowl with the flat beater on speed 6. Then whisk in the spice oil and coconut milk, beating in the eggs, one by one. Liberally grease 2 baking tins and line with baking paper. Spoon 800 g batter into each baking tin. Bake for 15 minutes at 200°C on full ventilation. Check whether the cakes feel spongy to the touch in the middle; if not, bake for another 5 minutes. Serve with the limquat mousseline and garnish with coriander shoots.
**Chocolate Cake with Cinnamon Ice Cream and Pear Crumble**

Chocolate cake: cream the butter in the mixing bowl with the flat beater on speed 4. Stir together the icing sugar, ground almonds, cocoa powder, baking powder and bicarbonate in a large bowl, then add to the butter. Place the pouring shield on the mixing bowl and beat in the eggs, one by one, on speed 8. Pour the batter into a gastronorm (professional baking tin), lined with baking paper. Bake for 8 to 10 minutes in a combination oven at 200°C on full ventilation. Leave to cool, then cut into 80 even slices.

Cinnamon ice cream: beat the egg yolks, sugar, cinnamon and stabilizer in the mixing bowl with the wire whisk on speed 4. Scald the milk with the split vanilla pod, then pour into the mixing bowl. Mix into the egg mixture on speed 2. Then, when everything is well mixed, add the chilled cream and stir for 1 more minute. Leave to cool, then churn in an ice cream machine.

Crumble: cream the butter in the mixing bowl with the flat beater on speed 4. Stir together the flour, sugar and ground almonds in another bowl, then mix into the butter on speed 2 until you obtain a crumbly mixture. Flavour with gold colouring powder and use half; freeze the other half for later use.

Tip: push the dough through a coarse sieve or grater (one with large holes, so you obtain a crumbly mixture).

Crumble the dough onto silicone mats and leave to dry for 3 hours in a warm, dry place. Then bake at 170°C, stirring regularly, so the crumble turns a nice golden brown.

Serving: arrange the chocolate cake slices on a serving dish and place a quenelle of cinnamon ice cream on each slice. Garnish with 2 pear slices per cake, then scatter with crumble and atsina cress.
Makes at least 30 sablés
Preparation: 30 minutes
Cooking: 1.5 hours
Serving: 40 minutes

Sablés (this quantity makes more than you need, roll out the remainder and keep in the freezer):
- 940 g softened butter
- 975 g flour
- 2 g salt
- 100 g candied lemon zest
- 525 g broyage (equal quantities of ground almonds and sugar)
- 450 g icing sugar
- 3 eggs

Marzipan:
- 375 g ground almonds, lightly toasted
- 375 g icing sugar
- 40 g egg white
- 30 g beurre noisette, melted
- a good splash of good-quality Calvados

Apple compote:
- 8 Pink Lady apples
- 30 g butter
- sugar
- ½ vanilla pod
- 30 g Calvados
- 30 g water
- 6 fresh lemon verbena leaves
- fresh lemon juice

Caramel cream:
- 1 kg mascarpone
- 200 g liquid caramel sauce
- 100 g milk
- 40 g icing sugar
- 40 g powdered dulce de leche
  (available from catering wholesalers)

Garnish:
- limon cress

SABLÉS with apple compote and marzipan

Sablés: cream the butter in the mixing bowl with the flat beater on speed 4. Stir in the flour, salt, candied lemon zest, broyage and icing sugar on speed 6. Then add the eggs, one by one.

Roll out the dough 8 mm thick between two sheets of baking paper, then leave to set in the freezer. Place on silicone mats and leave to rest in a cool place overnight; this prevents misshapen sablés.

Marzipan: finely grind the almonds with the grain mill. Mix with the rest of the ingredients and knead to a very firm ball in the mixing bowl with the dough hook on speed 2. Then roll out to 5 mm thick between two sheets of baking paper. Whatever you need now can be frozen briefly to be cut into shapes; whatever you don’t need can be kept in the freezer.

Stamp out the sablé dough with a round cutter, then stamp out the marzipan with a smaller cutter. Place both rounds on top of one another and bake until golden brown at 170°C for 7 to 9 minutes. Remove from the oven and stamp out once again with the largest cutter; the sablé dough has a tendency to become misshapen during baking.

Apple compote: peel 7 apples and chop into 1 cm dice. Soften these in 30 g butter. Add a good pinch of sugar, depending on the sweetness of the apples. Add the split vanilla pod, the water, Calvados and lemon verbena. Cook to a soft compote on a gentle heat. Make sure that the apples become nicely caramelized; Pink Lady apples do not cook to a mush but hold their shape.

Cut the last Pink Lady apple into thin slices and stamp out a round for each tartlet; make sure these are the same diameter as the tartlets.

Caramel cream: mix all the ingredients in the mixing bowl with the flat beater on speed 2.

Serving: arrange the apple compote on the marzipan sablés with the aid of a metal ring. Place an apple slice on top and garnish with a dollop of caramel cream and limon cress.
**Almond Frangipane with Fig Compote and Speculaas Cream**

Frangipane: cream the butter and almond paste in the mixing bowl with the flat beater on speed 4. Stir together the ground almonds and sugar, then add in on speed 1. Mix for 2 minutes, then beat in the eggs, one by one, on speed 6.

Bake the frangipane in a baking tin lined with baking paper for 15 to 20 minutes at 200°C on full ventilation. Check whether the frangipane feels soft to the touch, the same as you would for a cake. Leave to cool, then cut into shapes or slice to your liking.

Fig compote: scoop out the flesh of the figs and place in a pan on a medium heat with all the other ingredients. Bring to the boil, then turn down the heat. Cook gently until completely tender. Purée the fruit, then return to the pan. When all the liquid has evaporated, beat the mixture until smooth in the mixing bowl with the wire whisk on speed 8.

Speculaas cream: mix the speculaas paste and egg yolks in the mixing bowl with the wire whisk on speed 4, then gradually stir in the double cream and milk on speed 2.

Serving: spread a little speculaas cream for each frangipane onto a serving dish and place the frangipanes on top. Garnish each frangipane with an extra dollop of speculaas cream, 1 dried cherry, apple blossom and gold leaf.
**Chocolate Mousse with Tonka Bean, Coffee Sabayon and Chocolate Caramel**

**Mousse:** Toast the tonka beans in a dry pan, add to the cream and heat for 1.5 hours at 50°C. Cool the infused cream in an ice bath, then strain and semi-whip in the mixing bowl with the wire whisk on speed 5. Pour into another bowl. Beat the egg yolks, eggs and 150 g sugar in the mixing bowl with the wire whisk on speed 5.

**Syrup:** Make a syrup with the sugar and water, then heat it to 121°C. Pour into the mixing bowl and install the pouring shield. Reduce the speed to 4 and mix for 5 minutes, until all the sugar has dissolved. Gradually add the melted chocolate and finally fold in the tonka bean cream. Spoon the chocolate mousse into moulds and leave to set in the freezer. Unmould before serving and spray with velours chocolate.

**Sabayon:** Semi-whip the cream in the mixing bowl with the wire whisk on speed 6. Mix the cold espresso, white wine, water and egg yolks with the sugar. Beat in a bain-marie until you obtain a frothy sabayon; the sabayon is ready when the whisk leaves a thick trail in the mixture and the eggs are cooked. Pour the sabayon into the mixing bowl, add the gelatine and stir until cold with the wire whisk on speed 1. When the sabayon is cold, gently fold in the semi-whipped cream on speed 1. Chill.

**Chocolate caramel:** Make a golden caramel with the sugar, glucose and water. Remove from the heat, cool briefly and then stir in the melted chocolate. Roll out thinly between two silicone mats, then break into shards.

**Serving:** Place the chocolate mousses on a serving dish and arrange a few caramel shards vertically against the mousses. Garnish with a dollop of sabayon.
Brussels waffles

Makes 14 x 250 g waffles
(baked in the KitchenAid waffle iron)
Preparation: 50 minutes
Cooking: 1 hour
Serving: 20 minutes

Basic waffle recipe:
2 vanilla pods
1 l milk
1 l water
50 g fresh yeast
8 eggs, separated
1 kg flour
10 g salt
400 g butter, melted

Split the vanilla pods and infuse with the milk at 80°C. Strain after 1 hour, then stir the water and yeast into the milk. Make sure that the mixture remains at 30°C. Beat the egg yolks in the mixing bowl with the wire whisk on speed 8. Stir in the yeast mixture, then fold in the flour with the flat beater on speed 2. Spoon into another bowl. Beat the egg whites until stiff with the wire whisk on speed 6. Add the salt. Mix the melted butter into the batter in a thin stream, then fold in the beaten egg whites. Leave to rise under a damp tea towel.
**Brussels Waffles with Vanilla Yoghurt and Chocolate Ice Cream**

**Yoghurt:** drain the yoghurt in a muslin cloth overnight. The next day, spoon the drained yoghurt into the mixing bowl and beat until smooth with the flat beater. Stir in the sugar on speed 3. When the sugar has dissolved and the yoghurt is creamy, fold in the whipped cream and vanilla seeds on speed 1.

**Ice cream:** finely chop the chocolate. Bring the milk to the boil, add the chocolate and stir until the chocolate has melted. Beat the egg yolks, sugar and stabilizer until pale and thick with the wire whisk on speed 4. Mix in the hot chocolate on speed 2. Add the cream and continue mixing until you obtain a smooth mixture. Chill, then churn in an ice cream machine.

Bake waffles according to the instructions on the waffle iron.

Serving: arrange the waffles on plates and place a quenelle of chocolate ice cream on each waffle. Garnish with dollops of vanilla yoghurt and sweet-and-sour cherries.

---

**Caramel Waffles with Rice Pudding and Mango**

Stir the caramel crisps into the batter. Bake waffles according to the instructions on the waffle iron.

Rice pudding: cook the risotto rice, stirring continuously, with the milk, sugar and vanilla on a gentle heat. Stir in the cream when the rice is tender and serve lukewarm, spooned over the waffles. Garnish with slices of fresh mango, limon cress and icing sugar.
Oliebollen (Dutch fritters)

Makes 120 x 25 g oliebollen
Preparation: 10 minutes
Cooking: 1 hour

120 g fresh yeast
1.5 l lukewarm milk
1.5 kg flour
150 g light muscovado sugar
15 g salt
120 g butter, melted
30 g fresh lemon juice
5 eggs
400 g finely diced apple
300 g raisins, soaked in sweet white wine
300 g pistachio nuts, chopped
icing sugar, for dusting

Dissolve the yeast in the milk in the mixing bowl. Mix in the flour, sugar, salt and melted butter with the flat beater on speed 4. Pour in the milk and mix on speed 4. Beat in the eggs, one by one, on speed 6. Leave the batter to rise under a damp tea towel.

Afterwards, stir in the apple, raisins and pistachios on speed 2. Spoon the batter into a larger bowl (otherwise it will pour over the sides of the bowl) and leave to rise again before deep-frying in vegetable oil at 180°C: this will result in extra light and crispy fritters. Pile the ‘oliebollen’ high in a serving bowl and dust with icing sugar before serving hot.
**Meringues**

Makes 120 meringues  
Preparation: 20 minutes  
Cooking: 30 minutes  
Serving: 20 minutes

450 g pasteurized egg whites  
(available from catering wholesalers)  
150 g icing sugar  
750 g sugar  
300 g water  
9 g citric acid  
75 g lemon juice

**Thickening:**
150 g fresh lime juice  
75 g fresh orange juice  
1 g xanthana (available from catering wholesalers)

**Lemon yoghurt:**
2 l yoghurt (= 650 g drained yoghurt)  
120 g sugar  
500 g semi-whipped cream  
juice of 2 lemons

**Garnish:**
1 raspberry, ¼ strawberry, ½ blackberry and 2 redcurrants, per meringue

---

**Citrus meringues with lemon yoghurt and red fruits**

Meringues: beat the egg whites until stiff in the mixing bowl with the wire whisk on speed 5. Continue whisking and gradually add the icing sugar on speed 2. Make a syrup with the sugar and water and heat it to 117°C. Gradually add the syrup to the mixing bowl on speed 8. Reduce the speed to 6 and cool the meringue. Finally, beat in the mixture of lemon juice and citric acid.

Mix the thickening ingredients together with a hand-held electric mixer and fold into the meringue mixture. Pipe meringue shapes onto silicone mats and leave to dry for 4 hours in the oven at 90°C.

Tip: if you store the meringues in an airtight box, they will keep for 1 week.

Yoghurt: drain the yoghurt in a muslin cloth overnight. The next day, spoon into the mixing bowl and mix with the flat beater on speed 2. Stir in the sugar on speed 3. When the sugar has dissolved and the yoghurt is creamy and smooth, fold in the whipped cream and lemon juice on speed 1.

Serving: pipe tiny dollops of lemon yoghurt into each citrus meringue, then top with 1 raspberry, ¼ strawberry, ½ blackberry and 2 redcurrants.
Marshmallows with orange flower water, coconut and yoghurt

Makes 100 marshmallows
Preparation: 15 minutes
Cooking: 15 minutes
Serving: 20 minutes

350 g egg whites (about 9)
400 g sugar
50 g glucose
120 g water
11 x 3.5 g gelatine leaves, soaked in
cold water and squeezed dry
100 g warm milk
orange flower water, to taste (orange
flower water varies in strength, so add
with caution)
48 drops yellow food colouring

Garnish:
600 g desiccated coconut
80 g dried powdered yoghurt
(available from catering wholesalers)

Beat the egg whites in the mixing bowl with the wire whisk on speed 5. Cook the sugar, glucose and water to a syrup and heat to 117°C. Thicken the egg whites with this syrup on speed 8. Beat the egg whites until cold on speed 6. When the meringue has reached a temperature of about 40°C, carefully dissolve the gelatine in the milk and stir into the meringue on speed 6. Mix in the food colouring at the end.

Spoon the mixture in a deep gastronorm tin which has been lined with cling film. Leave to set, then cut into even-sized squares and coat in a mixture of the desiccated coconut and powdered yoghurt.

Tip: the marshmallows can also be coated in a mixture of icing sugar and cornflour, if you prefer.
Macaroons

Makes 120 macaroons
Preparation: 45 minutes
Cooking: 1.5 hours
Serving: 30 minutes

Basic macaroon recipe:
500 g sugar
125 g water
325 g egg whites
500 g broyage (equal quantities of ground almonds and sugar)
500 g icing sugar
8 g matcha (Japanese powdered green tea), sifted

Make a syrup with the sugar and water. Beat 150 g egg whites until stiff with the wire whisk on speed 4. Then thicken the egg whites with the syrup on speed 8; do this by adding the syrup in a thin trickle. Continue whisking for another 2 minutes on speed 4.

Mix the broyage, icing sugar and 175 g egg whites in a separate bowl. Stir this into the batter on speed 2. Take 850 g batter and set aside for the macaroons with raspberry ganache. Fold the sifted matcha into the remaining batter.

Pipe little heaps of batter 3 cm in diameter onto baking sheets lined with silicone mats. Give the baking sheets a sharp tap on the work surface to remove any air bubbles, then leave to rest and dry out at room temperature for 30 minutes. Afterwards, bake the macaroons for 12 minutes at 150°C in a ventilated oven (with 2% steam). Reduce the oven temperature to 120°C and bake for another 4 minutes.

Leave the macaroons to cool, then remove from the silicone mats.
MACAROONS WITH LEMON VERBENA, RASPBERRY GANACHE AND BITTER CHOCOLATE

Heat the cream and invert sugar together, then add the raspberry coulis. Melt the chocolate in a bain-marie, then pour into the mixing bowl with the flat beater and turn on speed 4. Slowly add the warm cream and raspberry mixture. At first, it will seem as if the mixture starts to curdle but gradually the ganache will acquire a beautiful sheen. Leave the ganache to set in the refrigerator. Before serving, whisk the ganache until smooth and use a piping bag to fill the macaroons.

Tip: keep the filled macaroons in the refrigerator overnight and they will acquire that typical Parisian softness.

GREEN TEA MACAROONS WITH LIME GANACHE

Bring the sugar and lime juice to the boil to make a syrup. Remove from the heat and add the lime zest. Follow the same recipe as above.

320 g whipping cream
32 g invert sugar
600 g raspberry coulis, marinated overnight with fresh lemon verbena
960 g Guanaja dark chocolate (70%) (Valrhona)

110 g sugar
470 g fresh lime juice
finely grated zest of 1 lime
150 g whipping cream
30 g invert sugar
900 g Jivara Lactée milk chocolate (40%) (Valrhona)
**Madeleines**

Makes 60 x 25 g madeleines  
Preparation: 15 minutes  
Cooking: 15 minutes

8 eggs  
400 g sugar  
juice of 2 limes  
grated zest of 1 lime, ½ lemon and  
¼ orange  
400 g flour  
16 g baking powder  
200 g salted butter, melted  
200 g beurre noisette, melted

Beat the eggs, sugar, lime juice and citrus zest until pale and thick in the mixing bowl with the wire whisk on speed 4. Mix the flour and baking powder in a separate bowl. Fold into the egg mixture in 3 batches with the flat beater on speed 2. Then gradually beat in the melted butter and beurre noisette on the same speed.

Lightly grease 8 cm madeleine moulds. Fill each mould with 25 g batter and bake for 6 to 8 minutes in a preheated convection oven at 200°C.

Tip: you can also pre-bake the madeleines in their moulds for 6 minutes at 170°C, unmould them and finish baking them for 2 minutes at 220°C.
**Sabayon**

Semi-whip the cream in the mixing bowl with the wire whisk on speed 4. Mix the egg yolks, sugar and white wine in a bain-marie, then whisk to a frothy sabayon. When the sabayon leaves a thick trail and the eggs are cooked, pour into the mixing bowl. Add the vanilla seeds and whisk with the wire whisk on speed 1 until the sabayon is cold. Finally, fold in the semi-whipped cream with the flat beater on speed 1. Spoon into glasses and leave to set in the refrigerator.

**Madeleines**

Beat the eggs, sugar, lime juice and citrus zest until pale and thick in the mixing bowl with the wire whisk on speed 4. Stir together the flour and baking powder in a separate bowl. Fold into the egg mixture in 3 batches with the flat beater on speed 2. Then gradually beat in the melted butter and beurre noisette on the same speed.

Lightly grease 8 cm madeleine moulds. Fill each mould with 25 g batter and bake for 6 to 8 minutes in a preheated convection oven at 200°C.

Tip: you can also pre-bake the madeleines in their moulds for 6 minutes at 170°C, unmould them and finish baking them for 2 minutes at 220°C.
Marzipan

Makes about 2.5 kg
Preparation: 25 minutes

1.125 kg ground almonds, lightly toasted
1.125 kg icing sugar
120 g egg whites
90 g beurre noisette, melted
a good splash of good-quality Calvados

Finely grind the almonds with the grain mill. Mix with the rest of the ingredients and knead to a firm ball in the mixing bowl with the dough hook on speed 2. Roll out to 5 mm thick between two sheets of baking paper. Whatever you need now can be frozen briefly to be cut into shapes; whatever you don’t need can be kept in the freezer.

Tip: if the marzipan is too crumbly, you can add a little extra egg white. But be careful: don’t add too much at once (start with ½ egg white at a time), otherwise the marzipan will become too moist.

Chocolate Cake

Makes 2 cakes
Preparation: 40 minutes
Cooking: 15 minutes

630 g softened butter
630 g icing sugar
830 g ground almonds
130 g cocoa powder
12 g baking powder
12 g bicarbonate of soda
20 eggs

Cream the butter in the mixing bowl with the flat beater on speed 4. Stir together the icing sugar, ground almonds, cocoa powder, baking powder and bicarbonate in a large bowl, then add to the butter. Place the pouring shield on the mixing bowl and beat in the eggs, one by one, on speed 8. Pour the batter into 2 gastronoms (professional baking tins), lined with baking paper. Bake for 8 to 10 minutes in a preheated oven at 200°C on full ventilation. Leave to cool, then cut into 80 even slices.

Tip: you could also bake the chocolate cakes in 30 cm round baking tins; in that case, bake the cakes for 30 to 40 minutes at 180°C.
Tuiles

Lightly beat the egg whites in the mixing bowl with the wire whisk on speed 2. Stir together the flour and sugar, then mix into the egg whites on speed 2. Melt the butter, bring to the boil, then cool down to 80°C. Place the pouring shield on the mixing bowl, then pour the melted butter drop by drop into the batter on speed 6. Leave the motor running for another 2 minutes on speed 2, then chill the batter until set; you could also freeze the batter for later use.

With a palette knife spread the batter thinly onto silicone mats, using a pattern of your design or choice. Bake for about 2 minutes at 170°C, until the batter feels dry to the touch. Cut into shapes and bake for 4 more minutes.

Focaccia

Stir together the two types of flour, the salt and sugar in the mixing bowl with the dough hook on speed 1. Mix together the yeast, milk, water and olive oil until the yeast has dissolved. Add to the mixing bowl and knead for 15 minutes until you obtain a firm ball of dough. Leave to rest for 10 minutes, covered with a damp tea towel. Then knead for 5 more minutes on speed 1.

Divide the dough into 4 portions and roll out to even-sized pieces about 1 cm thick. Make holes in the dough with a specialist gadget or with a fork. Liberally grease 2 baking sheets with olive oil and place the dough on them. Brush the top of the dough with olive oil; make sure the dough is completely covered in olive oil. Gently cover with cling film and leave to rise until doubled in volume.

If you own an oven with a stone floor, preheat this to 240°C. Bake the focaccias directly on the stone floor for 4 minutes, then turn them over and bake for another 3 minutes. Afterwards, sprinkle the focaccias with fleur de sel and leave to cool on a wire rack.

With an electric oven, it’s best to preheat a pizza plate at 240°C. Remove the hot pizza plate from the oven, quickly brush with olive oil, then place the risen dough on top and bake for 3 minutes. Turn the focaccias over and bake for another 3 minutes until both sides are golden brown.

This bread is sliced into strips after baking; use it as fresh as possible. If you want to use the focaccias a few hours after baking, sprinkle them with olive oil and return to the stone floor of the oven to crisp up before serving.
Mayonnaise

Make sure all the ingredients are at room temperature. Mix the egg yolks, eggs, mustard, vinegar and seasoning in the mixing bowl with the wire whisk on speed 6. Beat in the oil drop by drop until the mayonnaise thickens.

Macaroons

Make a syrup with the sugar and water. Beat 225 g egg whites until stiff with the wire whisk on speed 4. Thicken the egg whites with the syrup on speed 8; do this by adding the syrup in a thin trickle. Continue whisking for another 2 minutes on speed 4. Mix the broyage, icing sugar and 262.5 g egg whites in a separate bowl. Then stir this mixture into the batter on speed 2.

Pipe little heaps of batter 3 cm in diameter onto baking tins lined with silicone mats. Give the baking tins a sharp tap on the work surface to remove any air bubbles, then leave to rest and dry out at room temperature for 30 minutes. Afterwards, bake the macaroons for 12 minutes at 150°C in a ventilated oven (with 2% steam). Reduce the oven temperature to 120°C and bake for another 4 minutes. Leave the macaroons to cool, then remove from the silicone mats.
**NOTES FOR THE READER**

1 tsp = teaspoon = 5 ml  
1 tbsp = tablespoon = 15 ml  
Spoon measures are always level.

1 egg = 60 g  
1 egg yolk = 20 g  
1 egg white = 40 g  

Always bring eggs to room temperature before using.  
Pregnant women, the elderly, children or people who have a weakened immune system should avoid eating raw eggs.

Butter is unsalted, unless stated otherwise. Double cream has a minimum fat content of 35%. Always chill double cream before whipping.  
Citrus fruits should be thoroughly scrubbed before using the zest, unless you are using untreated or organic fruit.

The recipes in this book were prepared using a professional combination oven/steamer. However, these recipes can also be prepared using a domestic oven. In that case, cooking times and oven temperatures may need to be adjusted.
INDEX OF RECIPES

BASICS
- Chocolate cake 115
- Focaccia 116
- Macaroons 117
- Madeleines 114
- Marzipan 115
- Mayonnaise 117
- Sabayon 114
- Tuiles 116

BREADS
- 4-flavour bread rolls 34
- Brioche 54
- Focaccia 12
- Pizza Sergio x2 48

MAINS
- Spätzle with squid ragoût and harissa mayo 36
- Spinach, lobster and Parmesan cannelloni with tomato compote 24

PASTRIES
- Brussels waffles 92
- Madeleines 112
- Oliebollen 96
- Spicy cake 70

PETITS-FOURS
- Citrus meringues with lemon yoghurt and red fruits 104
- Green tea macaroons with lime ganache 110
- Macaroons 108
- Macaroons with lemon verbena, raspberry ganache and bitter chocolate 110
- Marshmallows with orange flower water, coconut and yoghurt 106

PUDDINGS
- Almond frangipane with fig compote and speculoos cream 84
- Brussels waffles with vanilla yoghurt and chocolate ice cream 94
- Caramel waffles with rice pudding and mango 94
- Chocolate cake with cinnamon ice cream and pear crumble 80
- Chocolate mousse with tonka bean, coffee sabayon and chocolate caramel 86
- Coconut dacquoise with coconut cream and pineapple 64
- Cold star anise sabayon with gin ’n’ tonic granita and blueberry jelly 62
- Passionfruit chiboust with mango-lime mascarpone 66
- Sablés with apple compote and marzipan 82
- Sugared brioche with berries and citrus yoghurt 56
- Thai-flavoured tiramisù 68

STARTERS
- Brioche toasts with pan-fried wild mushrooms and Lardo di Collonata 58
- Focaccia with marinated king scallops, hazelnut cream and rocket 14
- Focaccia with poudre d’or, North Sea crab salad and ibérico ham 14
- Hare pâté 40
- Hare stew 40
- Marinated sea bass with olive tapenade and salad of hand-rolled pici 22
- Pizza with carpaccio, black truffle and foie gras 52
- Pizza with tomato, Gorgonzola and prosciutto 50
- Steak tartare with poached quail’s eggs and spelt bread 20
- Tempura of small fish with anchovy aioli 30
I

[Index of Ingredients]

A
agar-agar 62
albumin 58
almond paste 84
almonds, ground 64, 80, 82, 84, 115
apple 82, 96
anchovies, fresh 30
anchovies, tinned 22, 30
anchovy essence 36

B
bacon 34
basil 22, 64
beef 20, 52
beurre noisette 112, 114, 115
blackberries 104
black olive cream 22
black truffle 52
blueberry purée 62
bottarga 36
broyage 82, 108, 117
butter 54, 66, 70, 80, 82, 84, 92, 96, 112, 114, 115, 116

C
Calvados 82
candied lemon zest 82
capers 20
caramel sauce 82
caraway seeds 36
caul fat 40
cep juice 58
chillies, red 36, 68, 70
chocolate, 70% 86, 110
chocolate 94, 110
cinnamon 70, 80
citric acid 68, 104
cocoa powder 80, 115
coconut, desiccated 64
coconut, shredded 70
coconut milk 64, 70
coffee 68
cognac 40
coriander seeds 36
cornflour 68
coulis, mango 66
coulis, mango-passionfruit 66
coulis, passionfruit 66, 68
coulis, raspberry 110
crab 14
cream 36, 56, 58, 62, 64, 66, 68, 80, 84, 86, 94, 104, 110, 114
cucumber 22
cumin seeds 36
dulce de leche 82
dulce de leche 82
egg 14, 24, 36, 40, 54, 70, 80, 82, 84, 86, 92, 96, 112, 114, 115, 117
egg white 64, 66, 68, 104, 106, 108, 115, 116, 117
egg white, powdered 58
egg yolk 14, 24, 30, 36, 62, 64, 66, 68, 80, 84, 86, 94, 114, 117
egg, quail’s 20
espresso 86
figs 84
flat-leaf parsley 20, 22, 36, 58
flour 30, 36, 54, 64, 66, 68, 70, 80, 82, 92, 96, 112, 114, 116
flour, ‘00’ 12, 22, 24, 48, 116
flour, bread 34
flour, spelt 20
foie gras 52
gelatine 62, 64, 66, 68, 86, 106
gherkins 20
gin 62
ginger 68, 70
ginger purée 68
glucose 64, 66, 86, 106
Gorgonzola 50
green olives 22

INDEX OF INGREDIENTS

INDEX
| H | hare leg 40  
hazelnut paste 14 |
|---|---|
| I | ibérico ham 14  
Isomalt 64, 66 |
| K | kaffir lime leaf 68, 70  
king scallop 14 |
| L | lardo di collonnata 58  
lemon 22, 56, 112, 114  
lemongrass 68, 70  
lemon juice 56, 62, 66, 68, 84, 104  
lemon verbena 82, 110  
lime 30, 56, 68, 70, 110, 112, 114  
lime juice 70, 104, 110, 112, 114  
limonquat juice 70  
lobster 24 |
| M | mango 94  
mascarpone 66, 68, 82  
matcha 70, 108  
mayonnaise 14, 20  
milk 12, 48, 80, 82, 84, 92, 94, 96, 106, 116  
mint 64  
mushrooms 58  
mustard 36, 117 |
| O | oil, corn 14, 30, 36, 117  
oil, hazelnut 14  
oil, olive 20, 22, 70  
orange 112, 114  
orange flower water 106  
orange juice 84, 104 |
| P | Parmesan cheese 20, 24, 36, 50, 52  
pear 80  
pecorino 22  
pickling salt 40  
pig’s liver 40  
pineapple 64  
pistachio nuts 40, 96  
poppysseeds 34  
pork belly fat 40  
pork throat bacon 40  
port 40, 84  
prosciutto 50  
| T | tarragon 64  
tomatoes, diced 36  
tomatoes, tinned 24  
tomato purée 36  
tonic 62  
tonka beans 86  
truffle juice 58 |
| V | vanilla 62, 68, 80, 82, 92, 94, 114  
vinegar, Cabernet Sauvignon 14, 22, 30  
vinegar, sushi 22 |
| W | wine, red 40  
wine, sweet white 62, 114  
wine, white 22, 24, 86  
Worcestershire sauce 20 |
| X | xanthana 22, 64, 104 |
| Y | yeast 12, 20, 30, 34, 48, 54, 92, 96, 116  
yoghurt 56, 94, 104  
yoghurt, powdered 106 |
© 2016

KitchenAid Europa, Inc.
Nijverheidsbaan 3 box 5
B-1853 Strombeek-Bever, Belgium
www.kitchenaid.eu

EN
 Registered trademark/
 TM Trademark of KitchenAid USA
 © 2016 All rights reserved

All rights reserved. No part of this publication may be reproduced, stored in an automated retrieval system or transmitted in any form or by any means, electronic, mechanical, photocopying, recording or otherwise, without the prior permission in writing of the publisher.

Recipes by
Sergio Herman

Photography by
Tony Le Duc

Food styling by
Nick Bril

Book design by
Nej De Doncker

Layout assistance by
Iu’cifer

Editing by
Veerle de Poote

Printing and pre-press by
Daneels Graphic Group
www.daneels.be

Translation by
Home Office

All pictures in this book are made with
NIKON D800e, 36 Mp

Printed on
Satimat Green, 200g/m2
(FSC-label / environment-friendly)

Set in
Meta Pro type
AUTHORS

Sergio Herman (*1970)
Inherited his love of cooking from his father whom he fondly remembers as a passionate chef. His restaurant, Oud Sluis, is located in Zeeland, a coastal province in the southwest of the Netherlands, on the North Sea. Sergio believes in only working with the best products, which are directly sourced from the land and the sea. Fresh aromas and delicate sour notes lend a light, airy dimension to his dishes. Over the years Sergio has earned a reputation for himself as an extraordinary stylist and purist who knows how to imbue his dishes with a striking depth of flavour and a subtle nervousness. He received his first Michelin star in 1995 at the age of 25. Today Oud Sluis boasts three Michelin stars. The prestigious GaultMillau restaurant guide also awarded Sergio Herman the perfect score of 20/20, the highest accolade ever. Oud Sluis is ranked seventeenth in the San Pellegrino list of the World’s 50 Best Restaurants.

www.sergioherman.com

Tony Le Duc (*1961)
Has been working as a professional photographer since 1984, and is often described as Flanders’ most individualistic food photographer. To date, he has illustrated more than fifty cookbooks. In the past 27 years he has received several international awards for his striking food photography. In 2011, FOMU (Antwerp’s Photography Museum) devoted a retrospective and catalogue to Le Duc’s work. Since 2004, Le Duc has established himself as a publisher of culinary projects, creating all-in concepts in which photography, layout, typography, contents and choice of paper are all equally important. ‘90 Years of KitchenAid – The Cookbook’ and ‘The Blender Cookbook - 24 hours a day’ have both been published by Tony Le Duc’s publishing house Minestrone. His most recent project will be a gastronomic object d’art, entitled ‘Sergiology’, a limited edition about the sources of inspiration and creations of Sergio Herman, with art direction and design by Nej De Doncker.

www.tonyleduc.eu
www.minestrone.be

Nej De Doncker (*1958)
Is a designer in the broadest sense of the word, creating graphic design for print work, as well as developing house styles and custom-built signage for buildings. He used to work as an art director for Kluwer Publishers, taught at the Sint Lucas Pavilion and was involved with ABC2004 / Antwerp World Book Capital as art director and external curator. For the past ten years, Nej has concentrated on the integration of art, product development and design, working in close collaboration with architects and artists. His own design studio places an important focus on book design. In 2007, Nej co-authored the culinary publication ‘Slawinski’ – an homage to the controversial Belgian chef Willy Slawinski – together with Tony Le Duc. In 2009, he designed ‘90 Years of KitchenAid – The Cookbook’ for Minestrone.

www.nej.be
Tiramisu for 14 servings, 30 glasses of sabayon, 32 cannelloni, 35 mini pizzas, 80 little chocolate cakes, 40 bread rolls, 120 meringues, and much much more...

With the new KitchenAid® Artisan™ Bowl-Lift Stand Mixer and the 6.9L Bowl, you can prepare large quantities of food with no effort at all.

Starting with the classics, the Dutch three Michelin-starred chef, Sergio Herman, has created 25 original and delicious recipes exclusively for KitchenAid which we hope both passionate foodies and professional chefs will enjoy preparing for large parties.

Photography by Tony Le Duc.
Graphic design by Nej De Doncker.