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# Luxemburgini

serves 6

- > **1 bottle Luxembourgish crémant**
- > **180 g strawberries (well ripened is best)**
- > **2 tablespoons liquid sugar**
- > **100 ml Luxembourgish white wine**
- > **2 teaspoons vanilla extract**

- 1** Crush the strawberries with a fork or purée them in a blender. Pour into a bowl and add the vanilla extract, liquid sugar and white wine. Let the mixture steep for a few hours.
- 2** When you are ready to serve, pour some strawberry mixture into each glass and top up with chilled crémant.

# Mini Gromperekichelcher

serves 6

- > 5 medium-sized potatoes
- > 1 egg
- > 15 g butter
- > 60 ml sunflower oil
- > ½ bunch parsley
- > 1 shallot
- > salt
- > pepper
- > nutmeg
- > 1 jar applesauce
- > 1 container crème fraîche

- 1 Wash and peel the potatoes, then grate them by hand or using a food processor. Place the grated potatoes on a clean, dry cloth to absorb all the moisture. Finely chop the parsley and shallots, then combine all the ingredients in a bowl and mix thoroughly. Add the egg, season with the spices, and mix again thoroughly.
- 2 In a frying pan, heat the oil and butter. Place a large teaspoon of the potato mixture in the pan. Flatten to form a patty and fry on each side for around two minutes. Transfer the patties from the pan to a plate covered with a paper towel. Repeat until all the Gromperekichelcher are ready.
- 3 Garnish the patties with applesauce or crème fraîche.

# Bouneschlupp

serves 6

- › 1 kg green beans
- › 3 medium carrots
- › 3 medium potatoes
- › 1.5–2 l vegetable stock
- › 6 Mettwurst
- › 1 l water
- › 1 piece lard maigre or cured pork belly (approx. 300 g)
- › 2 bay leaves
- › 1 sprig lovage
- › 4 sprigs parsley
- › 2 teaspoons dried savory herb
- › salt
- › pepper
- › 30 g flour
- › 30 g butter

- 1 Wash the beans and cut off the ends. Peel the carrots and potatoes and chop them into 1 cm cubes.
- 2 In a pot, boil 1 litre of water. Add the lard maigre and reduce to a simmer. Cook for 30 minutes.
- 3 Put the beans, carrots and potatoes in a large pot. Pour in the stock until the vegetables are completely covered. Bring to the boil and reduce the heat. Add the herbs and let the soup simmer for approximately 40 minutes. If the mixture is too thick, add more vegetable stock.
- 4 Add the cooked lard maigre and *Mettwurst* and let simmer for another 20 minutes.
- 5 Meanwhile, prepare the roux: in a pot, melt the butter and then add the flour, stirring constantly. Cook until the mixture turns golden brown. Add a ladle of liquid from the soup and whisk until the mixture is well mixed. Repeat until you get a thickish, brownish sauce.
- 6 Remove the lard maigre, *Mettwurst* and herbs from the soup, add the roux, and whisk. Add salt and pepper to taste.
- 7 Cut the lard maigre and *Mettwurst* into pieces and put them back in the pot before serving.

# Kniddelen

serves 6

- › 750 g flour
- › 375 g fromage blanc
- › 8 eggs
- › 300 g lard maigre (cured pork belly) or lardons
- › 375 ml crème fraîche
- › salt
- › optional: applesauce

- 1** Pour the flour into a large bowl and make a well in the centre. Mix the eggs and fromage blanc, then add to the flour and mix until the dough is well-combined and elastic, but not too thick or too thin. Add salt.
  - 2** Bring a large pot of water to the boil and add a generous pinch of salt. Using two tablespoons, shape the dough into balls and drop them gently into the boiling water one at a time. When the *Kniddelen* rise to the surface, they are done. Remove the *Kniddelen* from the pot with a skimmer and keep warm. Repeat until you have used all the dough.
  - 3** Cut the lard maigre into pieces (if you are not using lardons) and brown in a skillet. Add the crème fraîche and mix until the sauce is smooth. Toss the *Kniddelen* with the sauce before serving.
- + Optional: garnish each plate with a tablespoon of applesauce.

# Rhubarb tart

serves 6

- > 125 g butter
- > 250 g flour
- > 200 g sugar
- > 3 eggs
- > 4-5 stalks rhubarb  
(may vary based on the  
size of the tart pan)
- > 250 ml liquid crème  
fraîche
- > milk

Preheat the oven to 180°C.

- 1** In a bowl, mix the butter and 100 g of sugar. Add 1 egg and the flour and mix until smooth. If the dough is too dry, add a tablespoon of milk, or more if needed, to get the right consistency.
- 2** Place the dough on greaseproof paper. Start by rolling it out with a rolling pin, and then flatten it with your hands until the sheet has a thickness of 0.5 to 1 cm. Place the greaseproof paper with the dough in a tart pan (26 cm in diameter) and trim the excess dough around the edges. Gently prick the dough with a fork.
- 3** Rinse and peel the rhubarb stalks, chop into small cubes and place a generous amount of rhubarb on the dough. In a bowl, mix 2 eggs, 100 g of sugar and the liquid crème fraîche until well blended. Pour the mixture over the rhubarb.
- 4** Bake the tart for 30–40 minutes. It will be ready to take out of the oven once it starts turning a lovely golden brown.

# Crémant biscuits

serves 6

- > 130 g flour
- > 110 g icing sugar
- > 1 teaspoon vanilla extract
- > pinch of salt
- > 2 egg yolks
- > 110 g butter
- > 130 g white chocolate
- > 60 ml Luxembourgish crémant
- > 1 tablespoon lemon juice
- > zest from ½ organic lemon

Preheat the oven to 200°C.

- 1** In a bowl, mix the flour, 65 g of icing sugar and salt. Add the egg yolks, vanilla extract and 65 g of butter. Mix until the dough comes together. Place the dough on a floured surface and knead for several minutes into a smooth ball. If the dough is too sticky, refrigerate for 30 minutes.
- 2** Using a rolling pin, roll out the dough into a thin sheet. Use a cookie cutter to form the biscuits. Place them on baking sheets and cover with grease-proof paper. Put the baking sheets in the oven one at a time and bake for 10 minutes. Transfer the biscuits to a wire rack to cool.
- 3** Chop the white chocolate and melt over a bain-marie. Mix 45 g of butter and 45 g of icing sugar. Add 80 g of melted chocolate, the crémant, lemon zest and lemon juice and mix until the mixture takes on a smooth consistency. This is your filling.
- 4** Take a biscuit and spread some filling on it. Top with another biscuit. Continue until you have done all the biscuits. Drizzle the rest of the melted white chocolate over the biscuits. Refrigerate before serving.