

Menü für 4 Personen

Vorspeise Kürbis-Creme-Suppe

1 kg	Hokaido Kürbis
1 l	Wasser
0,5 l	Sahne
2	Scharlotten
60gr	Butter
2 Bund	Rosmarin

Hauptgang Pasta alla Norma

1	Aubergine
1 Zehe	Knoblauch
1 Prise	Salz
	Olivenöl
1 Bund	Basilikum
	Ricotta Salata Käse

Hauptgang Carbonara

500 gr	Pasta
220 gr	Guanciale Stagionato oder Speck (Bäckchen)
4	Eigelb
50 gr	Peccorino Romano gerieben
Viel	Schwarzen Pfeffer
1 Glas	Weißwein

Nachtsch Orangen-Mandel-Keks mit Früchten und Mascarpone-Creme

Mascarpone Creme

500 ml	Schlagsahne
100 ml	Zucker
125 gr	Mascarpone
6 gr	Gelatine

Orangen-Mandel-Keks

220 gr	Zucker
60 ml	Orangensaft
120 gr	Gehobelte Mandeln
120 gr	Flüssige Butter
2 x	Schale von Orange
60 gr	Mehl
	Gehackter Rosmarin

Menu for 4 People

Starter Pumpkin Cream Soup

1 kg	Hokkaido Pumpkin
1 l	Water
0.5 l	Cream
2	Shallot
60gr	Butter
2 Bunch	Rosemary

Main Course Pasta alla Norma

1	Eggplant
1 Clove	Garlic
1 Pinch	Salt
	Olive Oil
1 Bunch	Basil
	Ricotta Salata Chesse

Main Course Carbonara

500 gr	Pasta
220 gr	Guanciale Stagionato or Bacon (cheeks)
4	Egg Yolk
50 gr	Grated Peccorino Romano
Good Pinch	Black Pepper
1 Glass	White Wine

Dessert Orange and Almond Biscuits with Fruits and Mascarpone Cream

Mascarpone Cream

500 ml	Whipped Cream
100 ml	Sugar
125 gr	Mascarpone
6 gr	Gelatin

Orange and Almond Biscuit

220 gr	Sugar
60 ml	Orange Juice
120 gr	Sliced Almonds
120 gr	Melted Butter
2 x	Peel of Orange
60 gr	Flour
	Chopped Rosemary
	Fresh Fruits