

# Dinner Menu and Recipes

## Starter

Caesar Salad with Smoked Fish (Lübeck)

### Ingredients:

2 romaine lettuces; 400 g smoked fish (e.g., salmon or mackerel); 8 small slices of crusty bread or croutons; 80 g Parmesan cheese, shaved; 4 tbsp olive oil; 2 tbsp lemon juice; 2 tsp Dijon mustard; 2 cloves garlic, minced; 4 tbsp mayonnaise; salt; pepper

### Preparation:

Wash and chop the romaine lettuce into bite-sized pieces. Flake the smoked fish into small pieces. For the dressing, whisk together olive oil, lemon juice, mustard, garlic, mayonnaise, salt, and pepper. Toss the lettuce with the dressing, then arrange on plates, top with smoked fish, croutons, and shaved Parmesan.

### Source:

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## Main Course

Coq au Vin – Chicken in Wine with Oven-Roasted Herbs (Paris)

### Ingredients:

4 chickens; 16 garlic cloves; 8 onions; 16 tbsp olive oil; 8 sprigs rosemary; 16 sprigs thyme; 1 liter dry white wine; salt; freshly ground black pepper; 2.2kg potatoes

### Preparation:

Cut each chicken into 4–6 pieces, wash, and place them in a shallow baking dish. Brush the chicken pieces generously with olive oil on all sides and season well with salt and pepper. Peel the garlic cloves and cut them in half. Peel and quarter the onions. Arrange the onions, garlic, and herbs around the chicken pieces and pour in the white wine. Roast in a preheated oven at 200 °C (390 °F) using top and bottom heat for about 1 hour and 15 minutes, basting occasionally with the cooking juices and adding more wine if necessary. Serve with potatoes.

### Source:

<https://www.chefkoch.de/rezept/e/196741083400214/Coq-au-vin.html?portionen=8>

## Dessert

Red Berry Pudding with Vanilla Sauce (Flensburg)

### Ingredients:

800 g berries (fresh or frozen); water as needed; 6 packets cake glaze (Tortenguss), more if needed; 4 tbsp sugar; 2 packets vanilla sauce powder; 500 ml milk

### Preparation:

Place berries in a pot, cover lightly with water, bring to a boil. Mix cake glaze with a little water, add to boiling berries, briefly boil, remove from heat, and sweeten with sugar; add extra glaze if needed for thicker consistency. For vanilla sauce, mix powder with cold milk, bring remaining milk to a boil, stir in powder mixture, boil briefly, then cool. Serve both well chilled in dessert bowls. Suitable with all red fruits such as strawberries, raspberries, red currants, or cherries.

### Source:

<https://www.chefkoch.de/rezept/e/1949311317122984/Rote-Gruetz-e-mit-Vanillesosse.html?portionen=8>

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