**STARTER**

**Caramelised onion tarte Tatin TP: 294**

Ingredients needed:

● 20g butter (₹10)

● 1 tsp olive oil (₹25)

● 2 red onions, thickly sliced lengthways (₹ 11)

● 1 garlic clove, thinly sliced (₹3)

● 2 tbsp caster sugar (₹10)

● 1 1/2 tbsp red wine vinegar (₹ 25)

● 2 sheets frozen puff pastry, just thawed (₹20)

● 50g goat’s cheese, crumbled (₹190)

**Procedure:**

STEP1: Preheat the oven to 200°C. Heat butter and oil in a 20cm (base measurement) ovenproof frying pan over low heat.

STEP2: Arrange the onion and garlic evenly over the base of the pan. Cook, partially covered, for 10 mins or until the onion softens. Sprinkle it with sugar and drizzle with vinegar. Season. Cook for 3-5 mins or until the sugar dissolves and the mixture thickens slightly. Remove from heat.

STEP3: Place 1 pastry sheet on a clean work surface. Top with the remaining pastry sheet. Use a small sharp knife to trim a 25cm disc. Place the pastry over the onion mixture in the pan, carefully tucking the edges into the pan.

STEP4: Bake for 20-25 mins or until pastry is golden and puffed. Cool in the pan for 5 mins. Place a serving plate over the pan and invert the tart onto the plate. Sprinkle it with goat’s cheese.

**MAIN COURSE**

**Tuna pasta TP: ₹365**

Ingredients

* 300ml of milk (₹15)
* 500ml of water (₹70)
* 40g butter (₹20)
* Pinch of salt (₹1)
* One tablespoon tuna fish sauce (₹250)
* Three cloves of garlic (₹9)

**Procedure**

STEP 1: Take a saucepan or a stock pot and heat it up.

STEP2: Combine the milk and water in the pan. Take one handful of noodles, twist it, and put it in the pan. Next, set the cube of butter on top of the noodles.

STEP3: Cook the noodles for 10 minutes.

STEP 4: Later, season with a pinch of salt, one tablespoon of tuna fish sauce, and minced garlic.

STEP5: When plating the meal, if desired, add oregano/truffle oil.

**DESSERT**

**Semisweet Chocolate Mousse TP:227**

Ingredients

* 1/4 cup semisweet chocolate chips (₹100)
* 1 tablespoon water (₹2)
* 1 large egg yolk, lightly beaten (₹4)
* 1-1/2 teaspoons vanilla extract (₹20)
* 1/2 cup heavy whipping cream (₹50)
* 1 tablespoon sugar (₹1)
* Optional: Whipped cream and raspberries ₹50 (20g of whipped cream₹15+ 5 raspberries ₹35=₹50)

PROCEDURE

STEP 1: In a small saucepan, melt chocolate chips with water; stir until smooth. Stir a small amount of hot chocolate mixture into egg yolk; return all to the pan, stirring constantly. Cook and stir for 2 minutes or until slightly thickened. Remove from the heat; stir in vanilla. Quickly transfer to a small bowl. Stir occasionally until completely cooled.

STEP2: In a small bowl, beat whipping cream until it begins to thicken. Add sugar; beat until soft peaks form. Fold into cooled chocolate mixture. Cover and refrigerate for at least 2 hours. If desired, garnish with whipped cream and raspberries.

**SOUP**

**Cream of Mushroom TP ₹186**

Ingredients

* 2 tablespoons butter (₹5)
* 1/2 pound sliced fresh mushrooms (₹20)
* 1/4 cup chopped onion (₹5)
* 6 tablespoons all-purpose flour (₹100)
* 1/2 teaspoon salt (₹1)
* 1/8 teaspoon pepper (₹5)
* 2 cans (14-1/2 ounces each) chicken broth (₹50)
* 1 cup half-and-half cream

PROCEDURE

STEP 1: Sauté the mushrooms: Heat olive oil on medium high heat in a 5-6 quart thick-bottomed pot. When the oil is hot, swirl in the butter. Once the butter has melted, add the mushrooms, stir to coat with the olive oil and butter. Cook the mushrooms on medium high heat until they are lightly browned and have released most of their water, about 10 minutes. Remove 1 cup of the cooked mushrooms from the pot and set aside (they will be added back in later).

STEP2: Add shallots, garlic: Reduce heat to medium. Add the minced shallots and the garlic to the pot, stir to combine, cook for about a minute.

STEP 3: Add salt, tarragon, stock: Add the salt, dried tarragon, and the stock to the pot. Increase the heat to medium high, bring to a simmer and cook, uncovered, for 10 minutes. Remove from heat.

STEP4: Purée soup: Using an immersion blender or working in batches with a standing blender, purée the soup until smooth. Then return to the pot. (If the soup is too thick for you, add some water or more stock to thin the soup to the desired level of thickness.)

STEP5: Stir in cream and reserved mushrooms: Whisk the cream into the soup and add the black pepper. Adjust salt and pepper to taste. Stir in the reserved cooked mushrooms.





