**STARTER**

**Caramelised onion tarte Tatin**

Ingredients needed:

● 20g butter

● 1 tsp olive oil

● 2 red onions, thickly sliced lengthways

● 1 garlic clove, thinly sliced

● 2 tbsp caster sugar

● 1 1/2 tbsp red wine vinegar

● 2 sheets frozen puff pastry, just thawed

● 50g goat’s cheese, crumbled

**MAIN COURSE**

**One pan pasta**

Ingredients

* 300ml of milk
* 500ml of water
* 40g butter
* Pinch of salt
* One tablespoon tuna fish sauce
* Three cloves of garlic

**DESSERT**

**Semisweet Chocolate Mousse**

Ingredients

* 1/4 cup semisweet chocolate chips
* 1 tablespoon water
* 1 large egg yolk, lightly beaten
* 1-1/2 teaspoons vanilla extract
* 1/2 cup heavy whipping cream
* 1 tablespoon sugar
* Optional: Whipped cream and raspberries

**SOUP**

**Cream of Mushroom**

Ingredients

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



