











### STRAWBERRY CARPACCIO

### **INGREDIENTS**

16 fat, ripe strawberries Balsamic syrup 1/2 bunch of basil Olive oil

50 g Parmesan cheese 2 tbsp pine nuts 200 g mozzarella

fields

### HOW TO MAKE IT

- 1. Pick the basil leaves and put them in the blender.
- 2. Add the Parmesan cheese, the pine nuts and a splash of olive oil.
- 3. Mix in the blender to create a thick pesto, add as much olive oil as necessary to make it stick. Add salt and pepper to taste.
- 4. Cut the mozzarella into slices and marinate shortly with the pesto.
- 5. Remove the tops from the strawberries and cut into thick slices. Sprinkle some balsamic syrup over the top.
- 6. Place the strawberries on the plate alternating with the mozzarella.
- 7. Garnish with drops of pesto, some balsamic syrup and fresh basil leaves. Add some freshly ground pepper.

# ANANA SUSHJ

#### **INGREDIENTS**

- 2 bananas 1 dl thick cream 4 tbsp coconut flakes 150 g white marzipan
- 2 tbsp chopped pistachio nuts 1 tbsp Monin Coconut syrup

### HOW TO MAKE IT

- 1. Whip the cream and add half of the coconut flakes.
- 2. Peel the bananas.
- 3. Roll out the marzipan into a thin, rectangular slice and spread with a thin laver of coconut cream.
- 4. Place the bananas on top and roll up as tightly as possible.
- 5. Coat the outside of the marzipan with a thin layer of coconut syrup and sprinkle with coconut flakes and the chopped pistachio nuts.
- 6. Cut into slices and serve with chopsticks just like real sushi.



### YOGURT JEE LOLIJES

### **INGREDIENTS**

- 500 g Greek yogurt 2 bananas 125 g blackcurrants
- 125 g raspberries 2 large tbsp of honey 200 g mango puree

### HOW TO MAKE IT

- 1. Mix the Greek yogurt with 1 banana and the honey in the blender until smooth.
- 2. Peel the other banana and cut into slices.
- 3. Divide the sliced banana, the blackcurrants and the raspberries
- over the ice lolly moulds.
- 4. Add some mango puree.
- 5. Fill 2/3 of the mould with yogurt, add some more mango puree and fill the moulds with the rest of the yogurt.
- 6. Add sticks or spoons, place in the freezer and leave to freeze for at least 3 hours.
- 7. Take the ice lollies out of the mould and serve frozen.
- 8. Garnish the ice lollies to your own taste with fresh fruit, nuts, ON A STJCK edible flowers or freeze-dried fruit

## SPJNACH SALAD

### INGREDIENTS

- Fresh spinach Handful of strawberries, Handful of blueberries A peeled and sliced orange Mini mozzarella balls
- Cherry tomatoes Fresh basil Balsamic syrup Olive oil Black pepper

### HOW TO MAKE IT

- 1. Put the spinach in a large bowl or plate. (You can also mix the spinach with other types of lettuce)
- 2. Place the strawberries, blueberries, orange, mozzarella and tomatoes on top.
- **3.** Sprinkle a generous amount of olive oil and balsamic syrup over the salad.
- 4. Garnish with basil leaves and freshly ground pepper.



