

Jeannette Born

KOCHEREI

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Spring 2010

Hands-on Cooking Events for Groups

Tailor-made to suit the occasion we offer a variety of hands-on cooking events at our three venues "Kocherei", "Arche" and "pizzaioli@work".

Kocherei, Metzerstrasse 57 up to 14 people/participants

Arche, Friedensgasse 59 up to 30 people

pizzaioli@work, Horburgstrasse 21 up to 50 people

Minimum group size: 8 persons. Larger groups on application.

Are you planning a teambuilding event, do you wish to host your clients or maybe simply get to know old friends from a new side? Then experience the dynamics and motivation that an unusual cooking event can trigger!

Create new and exciting dishes relying on seasonal and fresh ingredients and then enjoy the meal together in a stylish ambience with a glass of fine wine. A special social event, or simply: cuisine pure!

The events typically run five hours; prices are all-inclusive: menu with aperitif, wine (5 dl/person) and coffee to follow. Of course you can take all the recipes and handouts home with you.

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Spring Menu I

Fr. 165.00

White Asparagus Salad with Lemon Vinaigrette and Smoked Salmon

Fish Roll with Safran-Musselsauce

Faux-filet veal roast

Spring Herb Sauce, Pepper Air and Mashed Potatoes

or

Tagliata (Roastbeef, Italian Style) with Ruccola

Cherry Tomatoes with Italian, white Beans

Young Potatoes with Rosmary

Semifreddo di Torrone (Icecream)

and Strawberry Sauce

Spring Menu II
Fr. 165.00
More than 10 Persons

White Asparagus Salad with Lemon Vinaigrette and Smoked Salmon

Cold Cucumber Soup with Coriander Pesto

Fish Roll with Safran-Musselsauce

Faux-filet veal roast

Spring Herb Sauce, Pepper Air and Mashed Potatoes

or

Tagliata(Roastbeef, Italian Style) with Ruccola

Cherry Tomatoes with Italian, white Beans

Young Potatoes with Rosmary

Espresso Panna Cotta

Strawberry-Passionfruit-Trifle

International Menu

(Suited for groups of 30 and more)

Price approx. CHF 150 / person; price subject to choice of main course, room charge and consumption of beverages

Oriental Starter:

Sigars

Spinach salad with lemon confit

Orange-carrot salad with raisins and pine nuts

Indian starter:

Tandoori chicken

Curry-lentil salad with cucumber raita

Vegetable samosa

Asian starter:

Pomelo salad with shrimps

Papaya salad

Saté with peanut sauce

European starter:

Crostini with olives, tomatoes and aubergine tapenade

Bliny with sweet mustard and salmon

Button mushroom and coppa skewer on a rosemary twig

Main course (example):

Jambalaya with beef, shrimps and vegetable

Vegetarian Jambalaya

or

Lemon chicken

Lamb tajine with prunes and almonds

Couscous or rice

Dessert:

Asian fruit salad

Orange cake

Chocolate mousse

Berry Tiramisu

Culinary Journey to Vietnam

CHF 175 / person

Starters:

Bi Cuon and Coi Cuon

Fresh spring rolls with chicken and shrimps

Goi Buoï

Pomelo salad

Goi Vit Pap Chuoi

Banana-bud salad with ginger and duck

Pho

Noodle soup

Main course:

Ca Ri Ga Nuoc Cot Dua

Coconut-milk chicken curry

Nem Nuong

Skewered lemon-grass meatballs with peanut sauce

Ca Nuoc La Chuoi

Fish steamed in banana leaf

Rau Xaou

Pan-stirred vegetables in fish sauce

Side-dishes:

Fried noodles with soy shoots and cashew nuts

Jasmine rice

Dessert:

Lime sorbet and Mekong delta fruit salad

Japanese Cooking

CHF 160 / person

Ngiri Sushi, Maki Sushi, California rolls

Miso soup with silken tofu

Teriaky salmon

Vegetable tempura

Marinated, fried calamari

Savoury beef cubes

Warm aubergine salad

Rice

Ginger pineapple with green tea sorbet

Land of Smiles

Thai Cooking, CHF 160 / person

Guey Tiew Lord – Fresh spring rolls

Som Tam Malakor – Spicy papaya salad

Seafood salad dressed with herbs

Tom Yum Kung – Sweet-and-sour shrimp soup

Gaeng Penang Nua – Penang beef curry

Phad Thai – Fried Thai noodles with pork

Gaeng Kiew Warn Kung – Green chicken curry

Thai flan with Mango

India

CHF 160 / person

Papadums with assorted chutneys

Tandoori chicken breast

Samosas

Pakora

Rhogan Josh – Lamb curry

Byrani – Rice dish with fish

Palak paneer

Baigan bharta – aubergine puree

Dal – lentil dish

Raita – yoghurt sauce with cucumber

Chenne Ki Mithai – quark pudding with cardamom and raspberry sauce

Soul Food

Creole Cuisine, CHF 155 / person

Shrimp sachets

Coconut-pumpkin soup

Fish skewers with a lime-wasabi dressing

Coney in mustard-cacao cream

Chicken with chienne sauce

Jambalaya with chicken and shrimps

Rum granita with limes and estragon

Upside-down banana bread

Mediterranean Journey

CHF 155 / person

Amuse bouche

Grissini filled with olives

Marinated manchego

Mezze, Tapas, Antipasti

Andalusian carrot salad

Sigars (filo rolls with feta)

Moroccan spinach salad with lemon confit

Focaccia filled with zucchini and tomato

Bruschette pesto rosso e olive

Pasta:

Gnocchi Sardi al Grecco

Secondo:

Fish gratin "Nonna"

Osso Bucco with risotto

Dessert:

Strawberry tiramisu

Cucina Italiana

CHF 160 / person

Crespelle di Mais con Prosciutto di Parma e
Spinaci, Salsa di Piselli

Lasagne di Parmigiano con Carciofini et Pomodori

Tonno con Insalata di Verdure

Pasta Involtini di Pesce con Cozze e Salsa Safrano

Osso Bucco
Risotto al Limone

Semifreddo di Torrone

Swiss Specials

CHF 155.00 / Person

Basel: Cheese and onion pie with green salad

Grisons: Pizzokkel (local pasta dish)

Lucerne: Lozärner Chügelipastete

(Savoury veal ragout in pastry)

Zurich: Züri Gschnätzlets mit Rösti

(Chopped veal Zurich style with rösti)

Ticino: Ossobucco casalinga

Aargau: Local carrot-bread

Berne: Meringue with strawberry

Bismillah

Moroccan cuisine, CHF 160 / person

Sigars with feta filling

Carrot-orange salad

Spinach salad

Moroccan salad

Chermoula fish

Pita bread

B'stilla Fruits de Mer

Tajine aux pruneaux

Poulet aux Citron

Cous-cous

Saffron sorbet

Orange cake "Akrich"

Oriental Delights

Oriental cuisine, CHF 160 / person

Hummus

Bulgur tabouleh with walnuts

Börek (filled pastry) with yoghurt sauce

Pita bread

B'stilla with chicken and onions

Shoulder of lamb with dried pears and spring onions

Fatteh with kofta, rice and aubergine

Saffron sorbet and orange cake

Chocolate Surprise

CHF 175 / person

Dried prunes with smoked ham and chocolate
Chocolate-espresso foccacia with jamon serrano

Shrimps in white chocolate

Salmon soufflé with chocolate

Tagliatelle in a white chocolate sauce with pistachio, mascarpone and
goat's cheese

Filet of pike-perch in a chocolate crust with lime sauce

Breast of duck in mole poblano

Small assortment of cheeses with chocolate-onion confit

Upside-down banana bread with chocolate and vanilla granité

Spice and Romance

CHF 165 / person

A glass of cava and a small taster from the kitchen

Mexican soup with avocado salsa

“A warm-up dish to whet your appetite”

Chicken breast in coconut milk with a spicy papaya salad

“Fiery spices and the creamy coconut milk form a stimulating contrast”

Tender skewered beef in a balsamico marinade

Ginger sauce

Celery-potato gratin

“Aphrodisiacal ginger and celery together with invigorating beef are
a promise for a long night”

Warm chocolate cake with orange sorbet

“Chocolate provides the hormones, the oranges the strengthening vitamins”

Molecular Cooking Workshop

Price on application

Cold Deep-frying

Espumas, fruit skewers

Champagne cream

Spheres

Capsicum and tomato caviar

Campari pearls

Air – Edible foam

Bacon and pepper foam

Gels

Basil and tomato gel

Spaghetti cheese