



NEW YEAR'S MENU 2023

Vegetarian

Madklubben

HAPPY NEW YEAR!

Start the year with lunch catering from Madklubben at your workplace

– all new customers receive a New Year's treat throughout January.

Call at +45 78 74 65 06 for more information.

PREPARE IN THE KITCHEN

Now that you've picked up your New Year's menu from Madklubben, there are just a few steps until the food is served. But just to be sure, we've created an equipment and checklist so you are fully prepared when the guests arrive.

Equipment and ingredients:

- Salt & pepper
- Oil
- Oven
- Stick blender or whisk (optional)
- Pot
- Cooking spoon or ladle
- Kitchen knife
- Cutting board
- Tablespoons
- Teaspoons
- Baking dish
- Pan
- Paper towel
- Palette knife
- Pitcher or bowl (optional)

Notice: All packaging is recyclable and should be sorted accordingly.

CHECKLIST

1. Take the inner boxes out of the large box.
2. Double-check that all elements are in the boxes.
3. Place everything in the refrigerator - except for elements marked with*.
4. Read through the entire guide and get an overview of the preparation.

Notice: Exclude the 'box with middle course' if you have ordered a 3-course menu.

● Box with starter

- Chanterelle bisque
- Chervil
- Bread*
- Croquette
- Raw-pickled fennel
- Tarragon oil

● Box with middle course

- Vol-au-vent*
- Champagne sauce
- Butternut squash, chestnuts, truffle
- Fresh spinach
- Pickled Jerusalem artichokes
- Baked Jerusalem artichokes
- Seaweed pearls
- Indian cress

● Box with main course

- Celeriac
- Chanterelle sauce
- Pommes Meier
- Blackcurrant-glazed beets
- Poached onions
- Salsa verde
- Watercress

○ Box with dessert

- Chocolate cake
- Vanilla mousse
- Pickled blackberries
- Crumble*
- Red wood sorrel

Note: Check that you have all elements for your New Year's menu.

If, contrary to expectations, something is missing
– contact us immediately at 33 32 32 34 or 38 42 42 65.

(By December 30th at 20.00 at the latest
and by December 31st at 15.00at the latest)

*Components that should NOT be refrigerated.



STARTER

Chanterelle bisque with crispy mushroom croquette and raw pickled fennel.
With tarragon oil, chervil, and sourdough bread.

● STARTER

PREPARATION TIME
ca. 15 min.

Take all dish elements out of the fridge 20-30 minutes before cooking.

Equipment

- Oven
- Stick blender or whisk (optional)
- Pot
- Tablespoon
- Cooking spoon or ladle
- Baking dish
- Paper towel

Preparation

Preheat the oven to 175 degrees (fan).

Place the mushroom croquette in a baking dish and heat for 12 min.

Sprinkle the sourdough bread with water and heat it in the oven for 8-10 min.

Meanwhile, heat the chanterelle bisque, stirring until it boils, then reduce to medium heat.

Rinse the chervil in a bowl of cold water and pat it dry on a paper towel.

Presentation

Place a portion of the raw-pickled fennel in the center of a deep plate. Place the hot mushroom croquette on top and garnish with chervil.

Pour the bisque around the arranged elements and serve immediately with the sourdough bread and the pipette with tarragon oil.

Let your guests drizzle the tarragon oil over the bisque at the table.

Tips from the chef *(optional)*

- Whisk or blend the bisque in the pot with a bit of cold butter, so it froths just before serving.
- Pour the soup at the table if you have a pitcher.
- Warm your plates or bowls in the oven before plating.

SCAN THE QR-CODE AND WATCH
THE PREPARTION VIDEO (ONLY IN DANISH)





MIDDLE COURSE

Vol-au-vent with butternut squash, roasted chestnuts, and truffle, tossed in a creamy champagne sauce.

Served with spinach, Jerusalem artichokes, seaweed pearls, and indian cress.

MIDDLE COURSE

PREPARATION TIME
ca. 10 min.

Equipment

- Oven
- Pot
- Cooking spoon or ladle
- Baking dish
- Tablespoon
- Paper towels

Preparation

Take all the elements of the dish out of the refrigerator.

Rinse the watercress and spinach in a bowl of cold water, and pat them dry on a kitchen towel.

Warm your vol-au-vents on a wire rack and the baked Jerusalem artichokes in a baking dish in the oven for 5-6 minutes at 175 degrees.

Heat the sauce while stirring until it boils, then toss the butternut squash, chestnuts, and truffle in the sauce. Immediately reduce the heat to medium and let it simmer for 2-3 minutes.

Presentation

Place your vol-au-vent in the center of a plate and fill it with a portion of fresh spinach.

Fill the vol-au-vent with the sauce of butternut squash, chestnuts, and truffle – feel free to let the sauce spill over.

Arrange the warm Jerusalem artichokes on top and a bit around the vol-au-vent.

Finish the dish with the pickled slices of Jerusalem artichoke and a portion of seaweed pearls. Pluck the leaves off the indian cress and garnish the dish with them.

Tips from the chef *(optional)*

- Whisk in a bit of butter into the sauce before adding butternut squash, chestnuts, and truffle.
- Warm your plates in the oven before serving.

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MAIN COURSE

Caramelized celeriac with Pommes Meier baked with Vesterhav-cheese and thyme. Served with blackcurrant-glazed beets, poached onions with salsa verde, chanterelle sauce, and watercress.

● MAIN COURSE

PREPARATION TIME
ca. 20-25 min.

Equipment

- Aluminum foil
- Oven
- Pot
- Cooking spoon
- Baking dish
- Palette knife
- Tablespoons
- Paper towels
- Pitcher or bowl (optional)

Preparation

Preheat the oven to 175 degrees (fan).

Carefully separate the onion into individual shells (2 shells per person). Let them temper on the kitchen counter.

Brush Pommes Meier with a bit of oil on top. Place them slightly apart in a baking dish and heat them in the oven for 16 min. at 175 degrees.

Heat beets and blackcurrant glaze in a baking dish, covered with foil, for 12 min. at 175 degrees.

Rinse watercress in a bowl of cold water and pat it dry with a kitchen towel.

Heat the celeriac in an ovenproof dish for 12 min. in the oven.

Warm the chanterelle sauce in a small pot, stirring until it boils. Immediately reduce the heat and keep it warm.

Presentation

Pat Pommes Meier dry with a piece of paper towel and arrange it on the plate. Toss the beets in the blackcurrant glaze and place one piece on the plate along with the glaze.

Place the warm celeriac next to Pommes Meier, with the flat side facing outward.

Mix the salsa verde well, fill the onion shells with it, and place them on top of the dish. Garnish with watercress.

Pour a bit of the chanterelle sauce beside the celeriac. Optionally, pour the remaining sauce into a pitcher or bowl and serve it on the table.

Tips from the chef *(optional)*

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DESSERT

Intense dark chocolate cake with vanilla mousse and pickled blackberries. Topped with a crumble of pistachios, white chocolate, blackberries, and red wood sorrel.

○ DESSERT

PREPARATION TIME
ca. 5-8 min.

Take everything, except the mousse, out of the refrigerator 30 min. before serving.

Equipment

- Palette knife
- Tablespoon
- Teaspoon
- Cup for hot water
- Paper towels

Preparation

Rinse the red wood sorrel in a bowl of cold water, and pat it dry on a paper towel.

Presentation

Plate the chocolate cake in the center of the plate.

Dip a tablespoon in hot water and shape an egg of the vanilla mousse. Place it at one end on top of the chocolate cake.

Arrange the pickled blackberries on top and beside the cake with a teaspoon. Pour the brine over the blackberries and a bit over the cake as well.

Garnish the dessert with crumble and red wood sorrel before serving.

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