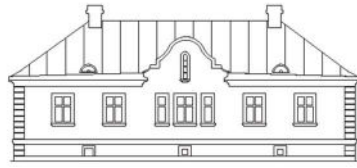


TILAI SUUS



VILLA SOFIA

## *Delicacies from Pirkanmaa*

*Mushroom soup*

*Ceviche from whitefish and dill*

*Steaks and Green Pepper Sauce*

*Potato fondant*

*Roasted root vegetables*

*Vilho walnut salad*

*Apple pie and vanilla mousse*

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Visiting address: Kullervonkatu 28, Tampere

## Mushroom soup (for 14 people)

4 dl dried funnel chanterelles  
1.2 l water  
50 g butter  
3 shallots  
1 vegetable stock  
6 dl cream  
1.5 tbsp cornstarch  
1 tsp salt  
1 tbsp sugar  
black or white pepper to taste

1 l whole milk for frothing

Soak the dried mushrooms in 1,2 litre of water for about 15 minutes. Peel and chop the onions as small as possible.

Remove the mushrooms from the soaking broth and squeeze dry, save the broth as a base for the soup. Chop the mushrooms into small pieces.

Add the onions and mushrooms to the melted butter in the pan. Fry over medium heat until the onions are translucent. Add the soaking broth and vegetable stock. Boil until cooked. Puree with a hand blender. Add the cream and bring to a boil. Mix the corn starch with a small splash of cold water and add in a thin strip while stirring. Cook for a couple of minutes. Season with sugar, salt and pepper, taste. Keep the soup warm.

Just before serving, heat milk in another saucepan in batches of a few decilitres. Whisk vigorously with a whisk and gently spoon the foam over the soup portions. The soup can be served in cups, the serving size is approx. 1.2 dl.

## Ceviche of whitefish and dill (for 14 people)

500 g sea whitefish fillet  
5 lime juice  
2 tsp salt  
1 tbsp rose pepper  
1 1/2 tsp green pepper  
1 1/2 dl chopped dill

archipelago bread or Pälkäne potato loaf

Cut the fish fillets into thin strips and put in a bowl. Squeeze lime juice over the fish strips so that the fish are covered. Grind the peppercorns in a mortar, add the peppercorns and salt, and chop the dill with scissors. Mix the ingredients together. Let the fish season in the cold for about half an hour.

Serve over buttered archipelago bread or a slice of potato loaf. Garnish with dill and rose pepper.

## Steaks and Green Pepper Sauce (for 14 people)

2.8 kg beef sirloin (approx. 200 g per diner)  
butter for frying  
salt and pepper to taste

Take the meat to room temperature and cut into steaks about 2 cm thick (the thickness of the steak varies slightly depending on the shape of the fillet). Let the steaks warm at room temperature for at least 1/2 hour.

Brown the butter in a pan and add the steaks, leaving at least 1/3 of the pan empty so that it doesn't get too cold. Fry at 7-8 powers, depending on the filling level of the pan, do not touch the steak until the liquid starts to drip onto the surface of the steak. Turn the steak over and fry again until the liquid rises to the surface. Now the steak is juicy medium. If you want a fully cooked steak, repeat the previous steps.

Place the steak on a plate and season with salt and pepper. Add the sauce.

### **Sauce:**

at least 50 g butter  
4 rich beef fond pads  
1.2 l water  
4 tbsp dark balsamic vinegar  
4 tbsp soy sauce  
0.5 dl sugar  
1.5 tbsp green pepper  
5 tbsp cornstarch + 2 dl water

Lightly grind the green peppercorns in a mortar. Fry the butter until brown, giving it a nutty flavor. Be careful to brown thoroughly while stirring. Reserve the water in advance and add it as soon as the butter is clearly browned, as well as the other ingredients except starch. Taste, season more if necessary. Mix the cornstarch and water in a separate cup. Add the cornstarch in a thin strip while stirring the sauce. Simmer for a few minutes. Put the lid on while you wait.

## Potato fondant (for 14 people)

14 floury potatoes  
about 1 l meat or chicken stock  
6 rosemary sprigs  
3 teaspoons thyme  
about 2 teaspoons salt, if you use oil for frying  
1 tsp black pepper  
butter  
less than 1 dl oil or clarified butter

Bring the meat/chicken broth to a boil. Peel the potatoes and cut off the ends. Shape the potatoes into a cylinder shape.

Heat the oil and a knob of butter (or clarified butter) in a frying pan. Fry the heads of the potatoes until nicely browned, add thyme at the end of frying.

Season with salt and pepper.

Put the potatoes in a baking dish. Pour enough meat/chicken broth on top of the potatoes so that the broth rises about halfway through the potatoes.

Put a couple of sprigs of rosemary in the broth.

Preheat the oven to 200°C and bake the potatoes for about 15-20 minutes. The potatoes are firm on the outside but ripe on the inside.

## Roasted oven-baked vegetables (for 14 people)

6 beets (raw)

8 carrots

2 fennels

4 cloves of garlic

2 onions

3/4 dl syrup

1/2 dl balsamic vinegar

1 dl vegetable oil

1 tbsp rosemary

2 teaspoons salt

Wash and peel the root vegetables and cut them into sticks of the same size. Peel the onions and garlic. Chop the garlic with a knife into small pieces. Cut the fennel and onions into wedges. Put all the ingredients in a bowl and mix. Spread everything on baking pans on baking paper in an even layer.

Bake in the oven at 225 degrees for about 25 minutes until they are almost soft and cooked. Be careful that the root vegetables do not get too soft.

## Vilho nut salad (for 14 people)

100 g Vilho cheese  
2 iceberg lettuces  
1 pot of aromatic salad  
1 pot of basil  
1 box of cherry tomatoes

Sauce:

1/2 dl light balsamic vinegar  
1/2 dl honey  
1 chopped garlic clove  
1 dl rapeseed oil  
Salt  
Black pepper

100 g nuts

Wash salads and herbs and tomatoes. Tear the lettuces and some of the herbs into pieces in a bowl, slice the cheese into thin shavings. Cut the tomatoes into slices and add to the salad, add the nuts. Slice the rest of the cheese in thin shavings on top of the salad and garnish with the remaining basil and salad leaves. Prepare the sauce by mixing the ingredients with a hand blender, taste and season! Drizzle the dressing over the salad before serving

**You can find Herkkujuustola's Vilho cheese, for example, from the market hall to Juustosoppi**

## Apple pie and vanilla mousse (for 14 people)

Dough:

7 dl wheat flour

2 eggs

200 g butter

1 tsp baking powder

a splash of water

12 apples

4 dl sugar

120 g butter

Mix the flour and baking powder together. Whisk in the soft butter and add the eggs, mix well. Add enough water to make the dough smooth and elastic.

Pour more than half of the sugar, i.e. 2.5 dl, into a saucepan, add about 1 dl of water and stir. Heat in a saucepan until caramelized. Pour the burnt sugar into 2 greased pie pans in an even layer. Cut the apples into quarters and remove the seeds. Place the apple slices in the tins. Sprinkle the rest of the sugar and butter on top of the apples.

Cover the apples with the rolled out dough crust. Check that the crust is completely inside the pan.

Bake at 200 degrees for about 45 minutes until the pie has a nice color. Remove from the oven and let the pie rest for 10 minutes before turning over on a serving platter.