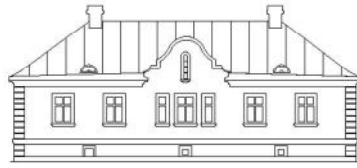


TILAI SUUS



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Delicacies from the Tampere Region

Mushroom soup

Ceviche from whitefish and dill

Steaks and pepper sauce

Potato fondant

Roasted root vegetables

Vilho walnut salad

Berry trifle with caramel

Event Villa Sofia Oy, www.tilaisuus.fi

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Visiting address: Kullervonkatu 28, Tampere

Mushroom soup (for 14 people)

6 dl dried funnel chanterelles
enough water to cover the mushrooms
75 g butter
4 generously sized shallots
1 vegetable stock pillow
6 dl cream
1.5 tbsp cornstarch
1.5 tsp salt
1.5 tbsp sugar
black or white pepper to taste

Milk foam:
1 l whole milk

Soak the dried mushrooms in 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.

Melt the butter in a saucepan. Add the onions and chopped mushrooms to the melted butter. Fry over medium heat until the onions are translucent. Add the mushroom soaking broth and vegetable stock. Bring to a boil. Puree with a hand blender. Add the cream and bring to a boil.

Mix the corn with a small splash of cold water and add in a thin strip to the soup while stirring. Cook for a couple of minutes. Season with sugar, salt and pepper. Keep the soup warm.

Just before serving, heat milk in another saucepan in batches of a few decilitres. Whisk vigorously with a whisk. The foam is spooned over the soup portions just before serving.

Ceviche from whitefish and dill

(for 14 people)

500 g sea whitefish fillet
6-8 lime juice
2 tsp salt
1 tbsp pink pepper
1 1/2 tsp green pepper
1.5 pots dill (leave some for garnish)

archipelago bread or other sweet loaf
Butter

Cut the fish fillets into thin strips and put in a bowl. Squeeze the lime juice and add it on top of the fish strips. Grind the peppercorns in a mortar to a smaller size. Mix the peppercorns and salt and the dill chopped with scissors into the fish (leave some of the dill for garnish). Mix the ingredients together. Let the fish season in the cold for about half an hour.

Slice the archipelago bread into thin slices and butter them generously. Add the fish strips on top of the buttered breads and garnish with dill and pink pepper.

Steaks and pepper sauce

(for 14 people)

2.8 kg beef sirloin (approx. 200 g per diner)
clarified 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.

Make ghee. Heat ghee in a pan and add the steaks, leaving at least 1/3 of the pan empty so it doesn't get too cold. Fry at 6-7 power, 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 again. 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.

Sauce:

at least 50 g butter
3 Rich Beef Fond Pillows
1.2 l water
3 tbsp dark balsamic vinegar
3 tbsp soy sauce
0.5 dl sugar
1.5 tbsp green pepper
5 tbsp cornstarch + 2 dl water

Melt the butter with 7 until brown, add water and other ingredients except starch. Taste and add the starch dissolved in water. Cook 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 ghee) in a frying pan. Fry the heads of the potatoes until nicely browned, add thyme at the end of baking.

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)

Spice oil:

3/4 dl syrup

1/2 dl balsamic vinegar

1 dl rapeseed oil

1 tbsp rosemary

2 teaspoons salt

6 beets (raw)

8 carrots

2 fennels

4 cloves of garlic

2 onions

First, prepare the spice oil by mixing the ingredients together in a large bowl.

Wash and peel the root vegetables and cut them into sticks of the same size. Peel the onions and garlic. Chop the onions: yellow onion into wedges and garlic into small pieces. Chop the fennel (take the stem off, everything else can be used)

Add all the chopped ingredients to the spice oil and mix. Spread on baking sheets 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
Variety of salads
rucola 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

Prepare the sauce by mixing the ingredients with a hand blender, taste and season!

Wash the salads and spin dry. Also wash the tomatoes. If necessary, put all the ingredients in two layers.

Make a salad bed of lettuce and some herbs (leave some for decoration) on a serving platter. Instead of cutting the salads, you should tear them into pieces. Halve the tomatoes (or into quarters if they are very large) and add to the salad. Crush the nuts a little smaller and add to the salad.

Slice the cheese into thin shavings with a potato peeling knife on top of the salad and garnish with the remaining basil and rucola.

Drizzle the dressing over the salad before serving

Berry trifle with caramel (for 14 people)

6 dl cream
0.5 packs (à 180g) plain cream cheese
2 tsp vanilla sugar (+ more if needed)
0.5 dl sugar (+ more if needed)
a pinch of salt
8 dl frozen berries
sugar for berries
oat biscuits
blueberries

Caramel:
2 dl cream
2 dl brown sugar

Prepare the caramel:

Measure the cream and brown sugar into a saucepan. Heat until mixture boils. Lower the heat to about medium power (the caramel can boil all the time so that it fizzes a little). Continue cooking, stirring occasionally, for about 15-20 minutes.

Melt the berries and add sugar to taste.

Add the cream cheese (immediately), sugar, vanilla sugar and a pinch of salt to the cream and whip the cream until quite stiff. Taste and add sugar if necessary. Put the cream in a piping bag.

Crush the oat biscuits by hand. Put biscuit crumbs on the bottom of the glasses. Add berries (without juice) on top of the biscuit crumbs. Pipe cream on top of the berries. Repeat adding ingredients in layers to glasses.

Add the washed blueberries on top of the top layer of cream. Before serving, drizzle the caramel on top.

Put the glasses in the fridge. Drizzle the finished caramel on top of the desserts just before serving.