

# MOTO FRESH BAG



# Moto



## ENJOY DELICIOUS DISHES, WHICH YOU CAN PREPARE IN YOUR ACCOMMODATION

Dear guest,

Thank you for choosing a Moto Fresh Bag. This document explains how to prepare the different Fresh Bags.

All our meals are put together by our team with care using fresh ingredients and top-quality products.

At Beekse Bergen we show you, and let you experience, the beauty of nature. In order to protect that nature, we try to make as many aspects of our parks as sustainable as possible. Therefore, we offer a number of sustainable meals as well as meals without meat or fish.

In these instructions, we explain how you can prepare and present the meals. Time to let your creativity run wild and release your inner chef!

We hope you enjoy preparing these meals. Bon appetit!

On behalf of the Moto Team

Will van Kaam                  Executive Chef

Joep Gerrits                  Food & Beverage Manager Moto

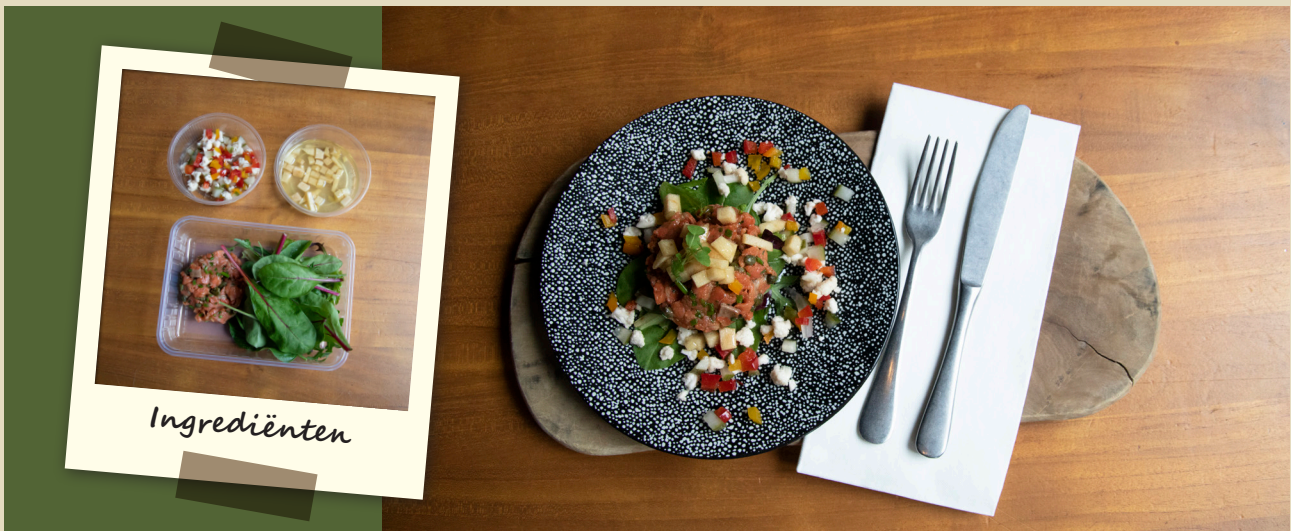
# STARTERS

*Remove all of the ingredients from the refrigerator 30 minutes before serving so that everything can come up to room temperature.*



## Carpaccio with homemade pesto | nut salad | pine nuts

Remove the carpaccio from the packaging (with the plastic underneath) and turn it over in one quick motion onto the plate. Peel off the plastic. Finish the nut salad with oil and place it on the carpaccio. Pour the pesto and sprinkle the pine nuts over the carpaccio.



## Smoked salmon tartare | apple dressing | sweet and sour vegetables

Place the salmon in the centre of the plate. Dress the lettuce with half the dressing and place it on top of the salmon. Then pour on the remaining dressing and top with the vegetables.





## Salad with goat's cheese | mixed nuts | honey dressing

Preheat the oven to 180 degrees. Finish the salad by adding half of the dressing, and mix well. Place the salad in the centre of the plate. Put the goat's cheese in the preheated oven for 4 minutes. Then place the goat cheese on the salad.

Spoon the other half of the dressing over the salad and add the mixed nuts.



## Biltong | red cabbage compote

Spread the biltong over the plate and spoon the red cabbage compote around it. Place the crouton in the centre of the plate and pour the olive oil over the dish.



# MAIN COURSES

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## Vegetable curry | rice

Bring a saucepan of water to the boil.

Reduce to a simmer, then put the bags of rice and curry into the pan (warning: do not let the water reach boiling point). Remove the bags from the pan after 10 minutes and allow them to drain.

Place the rice in the centre of the plate and spoon the curry around it. Sprinkle the onion over the dish.



## Pan-fried sea bream | vegetables | potatoes | white wine sauce

Bring a saucepan of water to the boil and preheat the oven to 180 degrees.

Reduce to a simmer, then put the bag of vegetables into the pan (warning: do not let the water reach boiling point). Remove the bag from the pan after 10 minutes and allow it to drain.

Place the potatoes in the preheated oven for 15 minutes. After 10 minutes, add the sea bream.

Heat up the white wine sauce in a saucepan.

Place the vegetables on the plate with the sea bream on top and pour the sauce over the dish.

Serve the potatoes in a bowl on the side.





## Ravioli | mushrooms | truffle | vegetables | truffle sauce

Bring a saucepan of water to the boil. Reduce to a simmer, then put the bags of ravioli and vegetables into the pan (warning: do not let the water reach boiling point). Remove the bags from the pan after 10 minutes and allow them to drain. Heat up the truffle sauce in a small saucepan.

Place the ravioli on the plate and the vegetables on top. Pour the truffle sauce over the dish.



## Rose fish baked on the skin | sweet potato mousseline | mixed vegetables | white wine sauce

Heat a pan of water to near boiling point, preheat the oven to 180 degrees. Heat the vegetable pouches and the mousseline in the hot water for 7 minutes. Place the rose fish in the preheated oven for 8 minutes. Heat the sauce in a pan, then spread the mousseline on the centre of the plate. Place the vegetables on the plate and the fish on top. Pour the sauce on top.





## **Pan-fried rump steak | potato wedges | mixed vegetables | red wine sauce**

Bring a saucepan of water to the boil and preheat the oven to 180 degrees. Reduce to a simmer, then put the bag of vegetables into the pan (warning: do not let the water reach boiling point). Remove the bag from the pan after 10 minutes and allow it to drain. Place the container of potato wedges into the preheated oven for 15 minutes and add the rump steak after 6 minutes. Heat up the red wine sauce in a saucepan.

Spoon the sauce over the plate. Place the vegetables on top and the rump steak in the centre of the plate. Place the potato wedges next to the rump steak.

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# DESSERTS

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## South African Malva pudding cake | vanilla sauce

Place the Malva cake on a deep plate and put it in the microwave for 30 seconds. Pour the vanilla sauce on top.



## Cheese platter | apple syrup | croutons

Arrange the cheeses on the plate in an attractive manner. Place the grapes and croutons around the cheese. Pour the sauce into a small dish.



## Chocolate tart | vanilla sauce | sugared almonds

Place the chocolate tart in the centre of the plate, pour the vanilla sauce around it and sprinkle the sugared almonds on the plate.