



Recipes Created by Chêne Bleu's Chef Victor Guerin

ROASTED PUMPKIN SOUP

Serves 8

A delicious seasonal soup to cook in the holiday season
and the cold weather

6 cups vegetable stock

1½ tsp salt

1 tbsp olive oil

1 large pumpkin

1 tsp chopped fresh parsley

1 cup chopped onion

½ tsp chopped fresh thyme

1 clove garlic, minced

½ cup heavy whipping cream

5 whole black peppercorns

Suitable for vegetarians

- ◆ Preheat the oven at 160°C/320°F, cut the pumpkin in half and take out the seeds.
- ◆ Place the pumpkin (skin on) onto a tray and drizzle with olive oil. Cook for 30 minutes or until tender. Take out the skin and mash it into a purée.
- ◆ Heat stock, salt, pumpkin, onion, thyme, garlic, and peppercorns. Bring to a boil, reduce heat to low, and simmer for 30 minutes uncovered.
- ◆ Mix the soup in small batches (1 cup at a time) using a food processor or blender. Return to pan and bring to a boil again.
- ◆ Stir in heavy cream. Pour into soup bowls and garnish with fresh parsley.

TO PAIR WITH CHÊNE BLEU ALIOT



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MY MOTHER'S RATATOUILLE

Serves 4

The most quintessential Provençal side-dish, traditionally served with roast lamb but delicious with most meats.

2 medium zucchinis, diced
2 medium eggplants, diced
1 large onion, diced
2 garlic gloves, minced
1 large tomato, diced
2 tbsp olive oil
2 tsp salt
1 tsp black pepper
1 tsp cumin powder
1 bay leaf
2 fresh thyme sprigs

Suitable for vegans

- ◆ In a large pot or a Dutch oven, heat the olive oil for the ratatouille.
- ◆ Cook the eggplants first, followed by the onion, garlic, zucchini and tomato
- ◆ If you want to be fancy you can cook each vegetable separately, so each texture is perfect, then mix.
- ◆ Add salt and pepper.
- ◆ Add the herbs and cumin.
- ◆ Cook with a lid on low heat for 30 to 45 minutes and adjust salt if necessary.
- ◆ You can serve the ratatouille hot or cold.

TO PAIR WITH CHÊNE BLEU HÉLOÏSE



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BUDDHA'S HAND HONEY CRÈME BRÛLÉE

Serves 4

It's always fun to recreate recipes swapping out traditional ingredients with something exotic if it's available

1 cup milk

1 cup double cream

4 egg yolks

2 tbsp sugar

*3 tbsp citrus honey or white flower
honey*

1 tbsp Buddha's Hand zest (or lemon)

Suitable for vegetarians

- ◆ Preheat the oven to 300°F
- ◆ Combine the milk, cream, honey, and half of the Buddha's hand zest in a medium sized saucepan. Warm on a medium heat and bring almost to a boil
- ◆ Combine the sugar and the egg yolk in a mixing bowl and whisk for 1 minute until pale in colour.
- ◆ Pour the warmed milk and cream mixture into the sugar and egg and gently mix.
- ◆ Place four ramekins into a roasting tray. Fill the tray half full with water.
- ◆ Pour the prepared mixture into the ramekins.
- ◆ Bake for 35 to 40 minutes. The middle should be slightly wobbly.
- ◆ Remove from the oven and cool, then place in the fridge and chill completely.
- ◆ Before serving, sprinkle with brown sugar and use a blow torch to melt the sugar until caramelised. Top with the remaining Buddha's

TO PAIR WITH CHÊNE BLEU ROSÉ