



Occasions

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Prologue

A great meal is more than just the food we serve. It is the table setting, company, atmosphere and everything else that makes the evening a success.

I know having friends and family over for dinner can be stressful, but it can also be incredible rewarding and fun.

When planning for a meal to entertain, we have many jobs to juggle and the cooking is often the hardest.

Good preparation, reliable recipes and a bit of guidance is needed to really make your evening a success!

This ebook is made to inspire you and get you started and find your feet in the kitchen.

If you find these recipes inspiring I'd love to teach you more in-depth via my Masterclasses.

But more about that later, I hope you will enjoy this ebook and create some truly memorable evenings with your friends and family

Culinary Regards,
Bart

5 Top chefs tips

Tip 1:

Read through your recipes completely before you start. You will catch valuable insight into the recipe that will save you time.

Tip 2:

Take out any ingredients that need to be at room temperature (usually most meats) and turn on your oven if needed.

Tip 3:

Set up your cooking station with all the necessities like cutting board, Set off knives, peeler, tasting spoons, kitchen towel, pepper, salt and oil.

Tip 4:

Gather all your ingredients, equipment and put them on a tray. Keep everything together next to your cooking station.

Tip 5:

Clean as you go! A big pile of dishes in the end will discourage you cooking something beautiful again!



Grilled tomahawk steak with heirloom tomatoes and spicy corn salsa

Ingredients

1 trimmed Tomahawk steak	2 stalks celery
750 g heirloom tomatoes	1 red chilly
1 bunch basil	1 lime
15 ml white wine vinegar	15 ml olive oil
30 ml olive oil	

Equipment

2 corns on the cob	Meat thermometer (link*)
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Method

1. Preheat the oven at 170°C. Season the steak with pepper, salt and a drop of oil. Heat a large cast iron grill over medium heat and grill the steak on both sides till golden brown. Transfer the steak to an oven tray and leave to rest.
2. Insert your meat thermometer and finish cooking the steak in the oven. Cook for 7 minutes and take it from the oven to rest for 5 minutes. Repeat this process till you reach a core of 55°C. Remove again from the oven and leave to rest in a warm place. The final core temperature should be around 58°C.
3. Cook the corn in lightly salted water for about 10 minutes till tender. Drain the water and leave to cool down. Carve the grains from the core with a sharp knife and break apart. Peel the celery and cut in small cubes. Chop the chilly and mix together with the corn and celery. Squeeze the lime, add the olive oil and finish with a pinch of salt.

4. Slice the tomatoes in thick slices and season them with a pinch of salt, drizzle of olive oil and the white wine vinegar.
5. Place the marinated tomatoes on the cutting board or serving platter. Add basil tips and then the beautifully roasted steak.
6. Serve with the corn salsa.



**Roasted corn fed chicken
with chorizo, green peppers
and young potato**

Ingredients

1 corn fed chicken	1 bunch rosemary
500 g young potatoes	30 ml olive oil
1 chorizo ring	50 g butter
1 green pepper	

Method

1. Coat the chicken with a drop of olive oil and season with salt. Place the chicken in a large casserole dish and roast it in the oven at 200°C for 45 minutes.
2. Wash the young potatoes and cut big ones in half. Clean the green pepper and cut it into chunks. Remove the skin of the chorizo and slice this it into slices.
3. After 45 minutes take the chicken out of the oven and remove all excess fat. Add the butter and potatoes and put back in the oven for 30 minutes. Add the green pepper, chorizo, and rosemary and roast for another 15 minutes.
4. Leave the chicken to rest for 10 minutes before carving.



**Pappardelle with king oyster
mushroom, pancetta,
parmesan and rocket**

Ingredients

250 g pappardelle	2 cloves garlic
100 g Parmesan	3 egg yolks
100 g Slices pancetta	50 g rocket
200 g mixed mushrooms	
300 ml single cream	

Method

1. Bring a pot of water with salt and a drop of olive oil to a boil.
2. Grate the Parmesan, slice the mushrooms, separate the 3 egg yolks and chop or press the garlic cloves.
3. Place a skillet over medium heat and crisp the pancetta. Remove the pancetta and add the mushrooms and chopped garlic. Stir fry for a minute, season with pepper and salt and then add the cream. Bring to a simmer, crumble the pancetta and add together with most of the Parmesan. Reserve some parmesan for finishing.
4. Cook the pasta as per the instructions on the package to a beautiful al dente. Drain off the water.
5. Warm through your sauce (but don't boil!) and add the egg yolks. Stir well, add the pasta and mix all together.
6. Finish with fresh rocket and the reserved Parmesan



**Poached salmon with
marinated fennel and
Antiboise sauce**

Ingredients

500 gram prime cut salmon fillet (skinless)	30 ml olive oil
2.5 l water	Pinch of salt
25 g salt	1 ripe tomato
1 chunk ginger	50 g black pitted olives
1 lime	10 g tarragon
	10 ml lime juice
1 large fennel bulb	20 ml olive oil
30 ml white wine vinegar	

Method

1. Take the salmon from the fridge 15 minutes before cooking.
2. Heat 2.5 litres of water in a medium saucepan with the ginger, salt and lemon to 90°C.
3. Close the heat source, add the salmon fillet to the poaching liquid and leave it for 25 min. Your salmon will be poached to perfection and ready to eat. You can also leave it in the liquid to cool down completely. It won't overcook and you can keep it for later or even the next day.
4. Finely slice the fennel on a vegetable slicer or with a sharp knife.
5. Marinate with the vinegar, olive oil and a pinch of salt.
6. Remove the crown of the tomatoes and cut them in chunky pieces.
7. Add the pitted black olives, lime juice, olive oil and finish with chopped tarragon. Finish with a pinch of salt



Prime beef burger with fried egg, bacon and Monterey Jack cheese

Ingredients

600 gram minced beef	4 eggs
4 brioche burger buns or a bun of your choice	1 red onion
12 bacon rashers	1 lettuce head
4 slices Monterey Jack	2 tbs Mayo
	1 tbs mustard

Method

1. Get some awesome beef mince from your local butcher and make sure not to compress it. The trick to these patties is to keep the meat loose and crumbly.
2. Shape 4 large patties without adding anything and without pressing the meat too much. We want the patty to just about stick together.
3. Fry the bacon rashers on low heat till they are nice and crispy.
4. Wash the lettuce, slice tomatoes and the red onion.
5. Mix the Mayo and mustard for the burger sauce.
6. Season the burger patties with olive oil, pepper and salt on both sides.
7. Toast the buns in the oven or toaster.
8. Fry 4 eggs in a separate frying pan and keep warm.

9. Heat a pan over high heat and add the burger patties. They only need 1-2 minutes per side so you have to stay on top. We want the burgers to be nice and pink inside.
10. Turn the patties and top with the cheese so it melts.
11. Now it's time to build your burgers. Start with the sauce on both sides of the bun. Add the lettuce, onions, patties, bacon, tomato, fried egg and top with the cap.
12. Serve on it's own or with your favourite fries.



**Baharat chicken with
steamed rice and coriander**

Ingredients

2 Poussin chickens	1 tsp Baharat spice mix
500 ml tomato passata	1 bunch coriander
150 ml chicken stock	500 g white rice
50 g butter	

Method

1. Ask your butcher to separate the legs and breast of the poussin chicken or use chicken thighs.
2. Season the chicken with pepper, salt and the Baharat spices.
3. Fry the chicken in the butter on the skin side till crisp and brown.
4. Add the stock and tomato passata and cook for 5 minutes.
5. Preheat the oven at 180°C. Cover the pan with a lid and cook in the oven for 40 minutes.
6. Steam or cook the rice.
7. Remove the chicken from the oven, finish with coriander and serve.



Veal sirloin with Hasselback potatoes, green beans, salsa verde

Ingredients

600 g rose veal sirloin	3 cloves garlic
500 g young potatoes	1 piece red chilli
300 g green beans	50 g butter
15 g parsley	20 ml red wine vinegar
10 g rosemary	100 ml extra virgin olive oil

Method

1. Take the veal out of the fridge about 30 min before you start cooking. Wash the potatoes and boil in lightly salted water till just cooked. Once cooked drain of the water and thinly slice the potatoes 3/4 deep. Lay them on a baking tray and sprinkle with olive oil and salt. Bake them in the oven at 220°C till golden brown (35-45 min).
2. Clean and cook the beans in lightly salted water, drain and sprinkle with olive oil and salt.
3. For the Salsa Verde, wash, dry and chop the parsley. Chop the chilli and 1/2 clove garlic. Add 50 ml olive oil and 20 ml red wine vinegar. Mix together well and season with salt.
4. Season the veal with pepper, salt and a drop of oil. Heat a skillet over high heat and sear the veal on both sides till golden brown. Reduce the heat, add the butter, garlic cloves, rosemary and bask the meat till its beautifully golden brown all around
5. Close the heat source and let the meat rest in the pan. turn after 5 min and check the core temperature.
6. Finish cooking the meat in the oven at 180°C till a core of 58°C for a perfect medium.



Sticky duck legs with spelt and broccoli

Ingredients

4 duck legs	400 ml water
25 g butter	200 g broccoli
500 ml brown chicken stock	30 gram pine nuts
25 g quince paste	1 clove garlic
2 sprig rosemary	1 red chilli
for the spelt	5 g fresh mint
200 g spelt	

Method

1. Clean and trim the duck legs and season them with salt. Heat a large frying pan with a little oil and fry the duck legs on the skin side until they are nice and brown.
2. Remove all the fat from the pan and add the butter. Roast the legs for another 5 minutes slowly in the butter on both sides.
3. Remove the legs, add the quince paste, chicken stock, rosemary, and reduce the liquid to about half. Add the legs back into the pan and cover with a lid. Cook for 45 minutes in a preheated oven at 180°C.
4. Remove the lid and roast for another 15 minutes whilst basking every 5 minutes. The duck legs will get a beautiful glaze from the reduced sauce and some browning on the top of the legs.
5. Cook the spelt with the water and some salt till cooked. Chop the broccoli fine with a large chefs knife, chop the garlic and the chilli.

6. Toast the pine nuts with a little bit of oil in a medium frying pan till golden brown. Add the garlic, chopped chilli and sweat till soft. Add the broccoli and sauté till the broccoli is half cooked, it should still have some bite. Add the cooked spelt and mix together.
7. Chop the fresh mint and finish the spelt with a pinch of salt and the fresh mint.
8. Serve the spelt on a large plate and put the duck legs on top. Serve the sauce separate.



Thai red beef curry with aubergine and basil

Ingredients

4 spoons Thai red curry paste	1 tsp coconut sugar
400 g beef fillet	2 tsp fish sauce
1 pc aubergine	2 leaves kaffir lime
	400 ml coconut milk
1 tbs coconut oil	150 ml coconut cream
2 cloves garlic grated	1/2 pc lime juice
1 thumb ginger	1 pc red Chilli chopped
1 stalk lemongrass	10 g fresh basil Thai
4 tsp red curry paste	

Method

1. Cut the beef and the aubergine in bite-sized pieces.
2. Grate the garlic and ginger and sweat them in a pan with a bit of coconut oil. Add the red curry paste and sauté for 2-3 minutes till fragrant.
3. Add the coconut milk, coconut cream, fish sauce and cook together for about 10 minutes till the coconut milk is reduced to a nice thick sauce.
4. Add the aubergine cubes and cook for 3 minutes.
5. Season the beef cubes with salt and some coconut oil and sear in a really hot pan for 2 minutes. The beef should stay pink inside so keep it short in the pan. Add the beef to the curry. Squeeze the lime and season with salt if necessary.
6. Serve the curry in a bowl with chopped chilli and basil leaves and serve the rice on the side.



Ribeye steak with baked aubergine and Chimichurri

Ingredients

2 thick cut ribeye steaks	1 red chilli
2 aubergines	1 clove garlic
15 g parsley	10 ml red wine vinegar
50 ml olive oil	

Method

1. Place the aubergines on a baking tray and bake them in the oven at 190°C for about 50 minutes.
2. Place the ribeye steaks on a tray and leave them out of the fridge for at least 30 minutes.
3. Heat up the grill pan over medium heat. Season the ribeye with pepper, salt, and some olive oil. Grill them on both sides till they have clear grill marks. Move the steaks to an oven tray and cook in the oven to a core of 58°C.
4. Wash and dry the parsley and chop finely with a chef's knife. Chop the chilli and garlic clove fine and add to the parsley. Add the olive oil, vinegar and season with salt.
5. To finish the dish, cut the aubergines in half and carve the insides with a knife. Season with coarse salt and a few spoons of the Chimichurri. Now slice the meat, season with coarse salt, and arrange together with the aubergines on the plate. Serve with the rest of the Chimichurri.



Lamb rack with bulgur, butternut and sesame Aleppo chilli sauce

Ingredients

2 Lamb racks extra trimmed	1 small butternut squash
25 g butter	50 g roasted hazelnuts
3 cloves garlic	5 g sage
5 g thyme	15 g butter
500 gram green asparagus	30 g white sesame seeds
	50 ml olive oil
150 g bulgur	1 tsp Aleppo chili flakes
225 ml water	1/2 tsp dried oregano

Method

1. Cook the bulgur in a small rice cooker or sauce pot with water and a pinch of salt.
2. Peel the butternut squash, remove the seeds and cut into finger-sized pieces. Coat with olive oil, salt and roast them in the oven at 220°C for about 20-25 minutes. Turn them once halfway through so they get a nice roast on both sides.
3. Heat a small knob of butter in a pan and add the cooked bulgur, roasted butternut, chopped hazelnuts, and chopped sage. Season with a pinch of salt and set aside.
4. Lower the heat of the oven to 180°C after the butternut is roasted.

5. Season the lamb racks with pepper and salt. Heat a large frying pan with a drop of oil and fry the racks golden brown on both sides. When they are golden brown, lower the heat and remove the excess oil. Add a knob of butter and roast on medium heat for another 5-7 minutes. Just before the end, add the garlic and thyme and bask the meat in that deliciously flavoured butter. Turn off the heat source and leave the meat to rest in the pan for 5 minutes.
6. Finish cooking the lamb rack in the oven t a core of 58°C
7. Blanch the green asparagus in lightly salted water.
8. Toast the sesame seeds in a dry pan till they are golden brown. Add the olive oil, Aleppo chilli, oregano, salt and leave this to cool down. Chop the parsley and add to the sauce just before serving.



Saffron risotto with poached eggs, Parmesan and rocket

Ingredients

250 g Carnaroli risotto rice	150 g Parmesan cheese
25 g butter	100 g rocket
1 piece onion	6 super fresh eggs
1 litre vegetable stock	1 tbs vinegar
20 threads saffron	

Method

1. Heat the vegetable stock with the saffron and let it infuse for 10-15 minutes.
2. Bring a pot with water, vinegar and some salt to a boil. Crack the eggs into individual espresso cups and poach for about 2 minutes.
3. Peel long shavings off parmesan with the peeler for decoration and grate the rest of the parmesan fine for in the risotto.
4. Peel and chop the onion and sweat it on low heat in the butter. Add the rice and sweat for 1 minute.
5. Add 500 ml of the saffron stock in several stages to the rice whilst stirring regularly and cooking the grains.
6. Add the grated parmesan and some stock to keep the risotto runny.
7. Now heat up the eggs in a bit of hot water from the kettle.
8. Keep the risotto runny and add more stock when necessary. We want it to be nice and moist just before serving.
9. Add the warm poached eggs, rocket and parmesan shavings and serve directly.



**T-bone steak, grilled
asparagus, Hasselback
potatoes and compound
butter**

Ingredients

1 thick cut T-bone steak	125 g salted butter
350 g green asparagus	1 tbs chopped dried tomato
500 g young potatoes	1 clove garlic (pressed)
100 g dried tomatoes	10 g parsley (chopped)

Method

1. Take the butter from the fridge to soften up.
2. Chop the parsley, garlic and 1 tbs chopped dried tomato. Mix with the butter. Keep in a cool place.
3. Wash the potatoes and cut them 3/4 deep in many slices.
4. Place on an oven tray and sprinkle with olive oil and salt. Roast for 45-55 minutes at 210°C or until golden brown and crisp.
5. Pre heat your grill. Season the steak and asparagus with olive oil, pepper and salt.
6. Grill the steak on both sides and let it rest for 4-5 minutes.
7. Grill the asparagus.
8. Serve the steak with the compound butter, roasted Hasselback potatoes, dried tomato and the grilled asparagus.



Peruvian Lomo saltado

Ingredients

400 g beef fillet	1 bunch coriander
1 tsp ground cumin	50 ml oyster sauce
	20 ml white vinegar
2 spring onions	20 ml soya sauce
1/2 white onion	20 ml sesame oil
1/2 tomato	
1 red chilli	500 g steamed white rice

Method

1. Cut the beef fillet in bite size cubes and marinate with a drop of oil, cumin, pepper and salt.
2. Cut the onion, chilli and tomato in thin strips and the spring onion in slices.
3. Mix the oyster sauce, vinegar, soy and sesame oil.
4. Heat a thick bottom pan over high heat and sear the beef cubes for about 1 minute. Remove the beef cubes, lower the heat and stir fry the onion, chilli and tomato. Add the sauce, then the seared beef, and finish with the spring onions and coriander leaves.
5. Serve with the steamed rice.



**Roasted poussin chicken
with young potato, lemon
and snow peas**

Ingredients

2 spring chickens	250 g snow peas
1 nugget ginger	1 large clove garlic
2 lemons	10 g parsley
500 g new potatoes	Olive oil

Method

1. Clean the chickens and remove excess fat and feathers.
2. Season with some olive oil, salt and fill the cavities with slices of ginger and lemons.
3. Place them in a deep oven tray and cover with aluminium foil. Roast for 45 minutes at 180°C.
4. Boil the potatoes in lightly salted water. When done, peel off the skins and drizzle with some olive oil.
5. Cook the snow peas for 2 minutes so they keep a nice bite.
6. Chop the garlic and parsley fine.
7. After 45 minutes you take the chickens from the oven and remove the aluminium foil. Bask the chickens in the gravy and roast for another 15 minutes at 200°C till they are beautiful and brown. Keep an eye on the gravy so it doesn't dry out. If it's getting too thick you can add a drop of water.
8. Now finish the potatoes by gently frying the chopped garlic in some olive oil. Add the snow peas, season with salt, pepper and finish with the chopped parsley. Serve directly with the chickens, sliced lemons and the gravy.

Thank you!

For taking the time to read and enjoy this book!
for trying the recipes and for making them a success.

You have had a little peak inside my culinary world, but there is
much happening.

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confidence in the kitchen. It will help you create incredible
meals for the ones closest to us and transform you from the
everyday home cook to a rockstar chef everyone will rave
about!

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