

accenture



Constantia
Flexibles

JULIANKUTOS

feinkoch
STUDIO



WELCOME!



I hope you will enjoy this class and have fun while preparing the meal.

This recipe book has been made with great love and care,
please do not share, copy or resell it.

On my website you will find many recipes, which you can freely share with others.

Happy cooking,

A handwritten signature in black ink that reads "Julian Kutos". The signature is stylized with a long, sweeping underline.

JULIAN KUTOS, BA

MAKI SUSHI

250 g Fish fillet

6 Nori sheets

1 Cucumber

1 Red bell pepper

1 Yellow bell pepper

1 Avocado

1 Mango or Pineapple

RICE

500 g Sushi rice

750 ml Water

RICE MARINADE

120 ml Rice vinegar

3 tbsp Mirin

20 g Salt

30 g Sugar

WASABI MAYONNAISE

2 Egg yolks

250 ml Neutral oil (such as corn or canola)

Lemon juice

Salt

Soy sauce

Wasabi paste

TO SERVE

Soy sauce

50 g Ginger or Pickled ginger (Sushi ginger)

Cooking Rice

1. Rinse the rice under running water.
2. Bring the rice to a boil with water. Once boiling, reduce the heat, cover, and simmer for about 20 minutes. Do not open the lid or stir while cooking.
3. In a pot, combine vinegar, Mirin, salt, and sugar. Bring to a boil until the sugar has dissolved. Remove from heat.
4. Transfer the cooked rice to a bowl and pour the warm marinade over it. Use a spatula to incorporate the marinade thoroughly. Let the rice cool and use it while still warm.

Mayonnaise

1. Whisk egg yolks.
2. Gradually pour in the oil, drop by drop at the beginning, and whisk until a creamy mayonnaise forms.
3. Season with salt, lemon juice, and soy sauce. Taste and adjust.
4. For the Wasabi Mayo, mix with Wasabi paste.

Making Sushi Rolls

1. Peel the cucumber and cut it into thin strips. Julienne the bell peppers. Slice the mango and avocado into thin pieces.
2. Slice the fish thinly against the grain.
3. Divide the rice into 5 to 6 portions.
4. Keep a bowl of water handy to wet your hands.

Maki Sushi

1. Place a Nori sheet on the sushi mat. Spread a layer of marinated rice, about 5mm thick, leaving a 2cm strip at the top.
2. Press the rice flat.
3. Place vegetables and fish in the middle of the rice.
4. Roll the sushi from the bottom to the top, applying some pressure.
5. After preparing, chill in the refrigerator.

Serving

1. Cut ginger into thin strips and marinate in a bit of rice vinegar.
2. Slice sushi into 1 cm-thick pieces with a sharp knife.
3. Serve with mayonnaise, soy sauce, and ginger.

ROAST CHICKEN

CHICKEN

1 chicken
 1 tbsp oil
 2 tsp salt
 2 tbsp paprika
 50 ml rum
 1 pinch black pepper
 100 ml chicken stock
 2 apples

STUFFING

250 g white bread
 30 g cranberries
 1 onion
 2 eggs
 50 g butter
 ¼ L whole milk
 ¼ bunch parsley
 Salt
 pepper

For the stuffing, cut bread into pieces. Soak in warm milk. Squeeze out excess milk.

Chop onion and parsley finely, stir fry in oil without coloring. Mix all ingredients together by hand, salt well.

CHICKEN

Preheat the oven to 200°C convection.

Rub chicken with oil. Season generously with salt and paprika powder. Drizzle alcohol over it.

Fill the chicken with stuffing.

Put into a dutch oven. Add the cut apples, glaze with chicken stock.

Roast the chicken in the oven:

Per 1 kg of chicken = 60 min

Bake until the chicken has a nice color.

Serve immediately.

GORGONZOLA SALAT

200 g Arugula (Rocket)
50 g Walnuts
150 g Gorgonzola Cheese
2 Pears
1 Lemon

2 tbsp Red Wine Vinegar
Some Honey
4 tbsp Olive Oil
Salt
Pepper

OPTIONAL

Croutons or White Bread

1. Dice the Gorgonzola cheese, roughly chop the walnuts, and slice the pears thinly. Drizzle the pear slices with lemon juice.

2. For the dressing, mix vinegar, honey, and olive oil. Season with salt and pepper. The dressing should have a sweet and sour taste.

3. **SERVING:** Mix the arugula (rocket), the remaining ingredients, and the dressing together. Taste and adjust the seasoning as needed. Serve immediately.

4. **HOMEMADE CROUTONS:** Cut old bread into cubes. Drizzle with olive oil and add a whole garlic clove. Roast in the oven at 200°C (392°F) with both upper and lower heat for 15 minutes.

RASPBERRY PARFAIT

300 g Frozen Raspberries
200 g Mascarpone
100 g Powdered Sugar
A dash of Lemon Juice
1 Egg White
A Pinch of Salt

Put all the ingredients in the food processor (except for fresh raspberries) and blend until creamy for 1 to 2 minutes.

NOTES

QUESTIONS?

Just message me.

IMPRINT

Julian Kutos
Margaretenplatz 3, Top 14 a
1050 Wien
+43 660 28 21 945
info@juliankutos.com
www.juliankutos.com