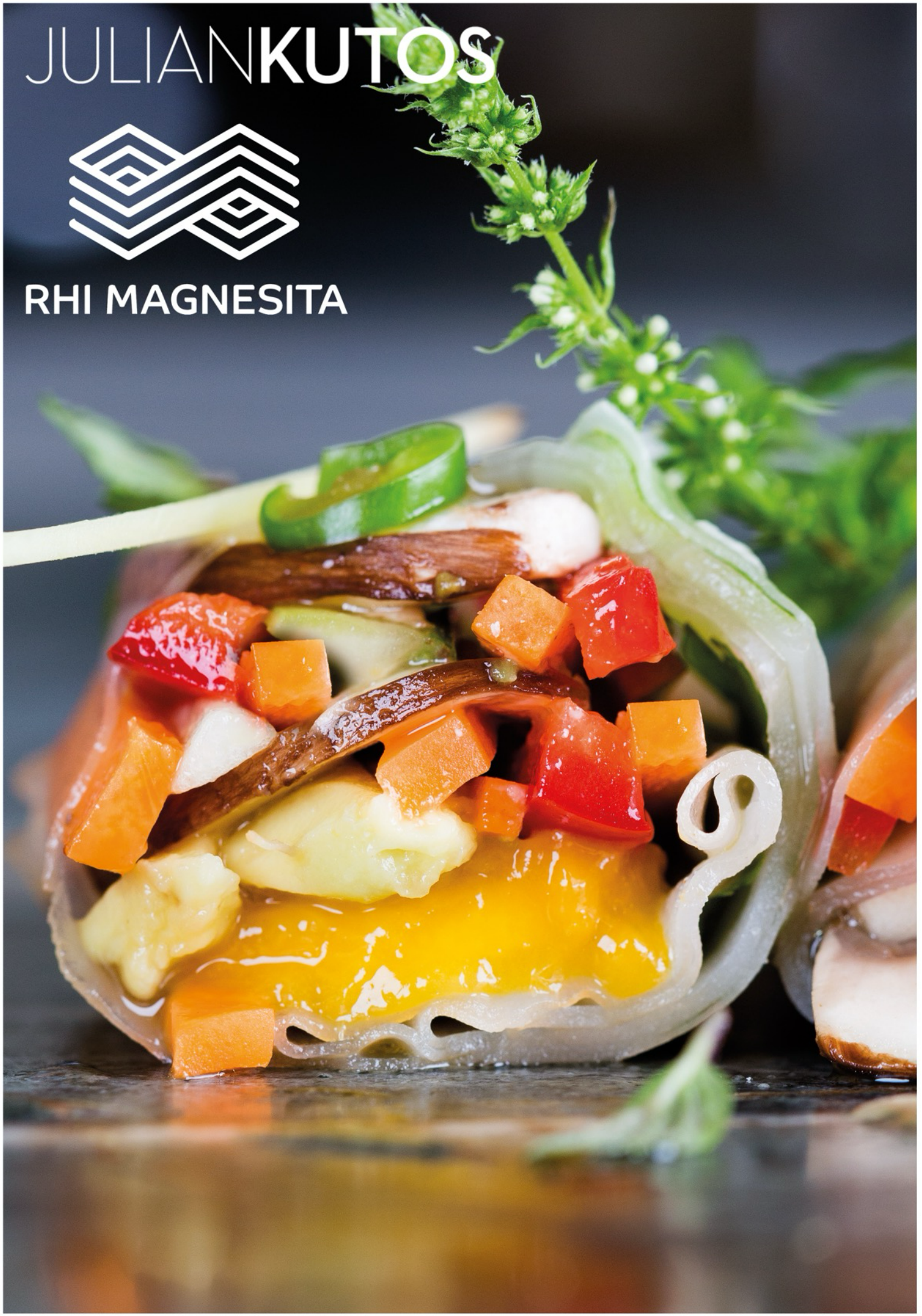


JULIANKUTOS



RHI MAGNESITA



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,

JULIAN KUTOS, BA

VIETNAMESE SUMMER ROLLS

SWEET CHILI SAUCE

2 red bell peppers
 1 clove of garlic
 2 chilies
 4 cm ginger
 125 ml rice vinegar
 150 g sugar
 200 ml water
 50 ml lemon juice
 1 teaspoon salt

SWEET CHILI SAUCE

Remove the seeds from the bell pepper and roughly chop it.
 Roughly chop the chilies.
 Roughly chop the ginger. Peel the garlic.
 Add sugar, water, and vinegar.
 Blend all ingredients.

Bring to a boil, then let it simmer over high heat for at least 15 minutes. The sauce should have a jam-like consistency.



VEGGIE BBQ

300 g Tofu
 50 ml soy sauce
 3 tbsp Sweet Chili Sauce

VEGGIE BBQ

Cut tofu in small slices. Marinate with soy sauce and sweet chili sauce. Stir fry until golden brown.

FILLING

20 sheets of rice paper
 20 pieces of shrimp
 or chicken breast

 Oil
 2 tablespoons of oyster sauce

 2 heads of lettuce
 50 g rice noodles
 50 g roasted peanuts
 1 red bell pepper
 1 mango
 1 cucumber

 Fresh mint

FILLING

Peel the vegetables and cut them into thin strips.
 Sauté the shrimp/meat in oil, season with salt and oyster sauce. Slice the meat thinly.
 Cook the rice noodles.
 Finely chop the peanuts and roast them in a pan without oil.
 Briefly soak the rice paper in water.
 Place a mint leaf in the center. Place some vegetables, shrimp, peanuts, and lettuce on the rice paper. Season with salt. Carefully roll it up.
 Store them side by side on a tray, not stacked on top of each other.
 Serve with sweet chili sauce.

CARIBBEAN CURRY

CARIBBEAN CURRY

2 tablespoons turmeric
 2 teaspoons cinnamon
 2 teaspoons allspice
 1 teaspoon paprika
 1 teaspoon Scotch Bonnet or
 cayenne powder
 A pinch of nutmeg
 1 clove

CURRY CHICKEN

500 g chicken breast
 salt
 2 tbsp Worcester Sauce
 1 tbsp curry powder

CURRY VEGGIES

500 g vegetables

CURRY SAUCE

Oil for frying

3 cm ginger
 1 clove of garlic
 Some thyme

1 onion
 2 potatoes (waxy)

2 carrots
 Remaining curry powder

400 ml coconut milk
 100 ml chicken broth

1 pineapple or mango

FOR SEASONING

Lime juice
 Sugar
 Fresh cilantro
 Black Pepper
 Salt
 Hot sauce

CURRY POWDER

Mix all ingredients. Crush the clove or cook it whole.

CURRY CHICKEN

Cut chicken (or vegetables) into 3 cm pieces. Remove skin from thighs and cut the meat. Roughly chop.

Season meat (or vegetables) with salt, rub with Worcestershire sauce and curry powder. Marinate for at least 30 minutes (preferably overnight).

CURRY SAUCE

Finely chop ginger, onion, and garlic. Peel potatoes and cut into 2 cm cubes. Slice carrots into 5 mm slices.

Heat oil. Sauté ginger, onion, and garlic until translucent. Add thyme.

Add meat and remaining curry powder, sauté together.

Finally, pour in coconut milk and chicken broth, bring to a boil. Add potatoes.

Reduce heat and simmer for at least 30 minutes until the meat and potatoes are cooked through.

Season with sugar, salt, lime juice, and pepper at the end.

Serve with cilantro and hot sauce. Add diced mango/pineapple.



SOUFFLÉ AU CHOCOLAT

FOR 10 SOUFFLÉS

SOUFFLÉ BATTER

210 g dark chocolate
200 ml milk
10 g cornstarch
40 g egg yolks (approximately
2 eggs)

FILLING THE MOULDS

25 g butter
100 g sugar

ASSEMBLING THE SOUFFLÉ

Soufflé batter
180 g egg whites
(approximately 6 eggs)
60 g granulated sugar
½ teaspoon salt

FOR SERVING

Icing sugar

SOUFFLÉ BATTER

Melt chocolate over a double boiler.
Mix cold milk with cornstarch. Beat egg yolks.
Bring milk with cornstarch to a boil, stirring
constantly. Pour the boiling milk over the egg yolks
and mix. Incorporate the melted chocolate. Briefly
blend with an immersion blender.

FILLING THE MOULDS

Generously coat the moulds with butter and
sprinkle with sugar.

ASSEMBLING THE SOUFFLÉ

Preheat oven to 180°C (356°F) with convection.
Beat egg whites with sugar and salt until very stiff.
Gradually fold the stiff egg whites into the soufflé
batter, immediately fill into the moulds. Fill the
moulds to the brim, smooth off.
Bake the soufflé for 10 to 12 minutes until risen.
Remove from the oven, sprinkle with icing sugar,
and serve immediately.

NOTES

QUESTIONS?

Just message me.

IMPRINT

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