

Apprenti van Liliana Leijten

Appetizer inspired by the soon approaching Springtime, featuring a crispy nest in which quail eggs are the center piece. Within the poultry theme, Portuguese inspired duck-filled rissoles will be served on the side, providing a crispy and soft balancing element.

<p>Spring nests</p> <p>Phyllo dough (1 package) Butter (150 gr) Garlic (3 cloves) Spinach leaves (washed and dried) Pine nuts (50gr) Walnut oil (50 mL) Brown small mushrooms (250gr) Parsley (100gr) Quail eggs Balsamic vinegar Salt and pepper (for seasoning)</p>	<p>Instructions:</p> <p>Brush rings with molten butter and place the phyllo bundles around it until 2,5 cm height, gently pressing them together. Cook on the oven at 180C until golden and crisp around the edges, for 15 to 20 minutes. Let cool and remove the rings.</p> <p>Chop garlic into small cubes and place them in a large pan, with a spoon of butter, in medium temperature, until light golden. Add the washed spinach leaves, add salt and pepper and stir. Leave them to cook for a few minutes. Remove any excess of water. Keep warm.</p> <p>Stir fry the pine nuts in a pan, in walnut oil, until golden brown and reserve them in the oil.</p> <p>Chop garlic into small cubes and place them in a large pan, with a spoon of butter, in medium temperature, until light golden. Add the washed mushrooms, cut in 4 parts, season with finely chopped parsley, season with salt and pepper and cook for a few minutes, stirring occasionally. Keep warm.</p> <p>Bring a pan with water to boil. Prepare a bowl with cold water on the side. Boil the quail eggs for 3 minutes. Immediately place them in cold water and peel. Cut in halves just before serving. Season with salt and pepper.</p> <p>For the dish assembly, place the phyllo nests on one side of the dish and add the spinach followed by the mushrooms. Place the open egg in the middle and sprinkle with the walnut oil with the pine nuts. Add a few drops of balsamic vinegar on the side.</p>
<p>Duck mini-rissoles</p> <p>For the dough: All-purpose flour (500 gr) Water (800 ml)</p>	<p>Instructions:</p> <p>For the dough, pour the water, butter and salt in a saucepan and boil over high heat. When it starts boiling, reduce to low heat and add the flour,</p>



<p> Butter (1 tablespoon) Chicken eggs (2 medium) Breadcrumbs Salt and pepper (to season) Vegetable oil for frying </p> <p> For the filling: Duck meat (500gr) Chorizo (200gr) Bacon (200gr) Onions (2 small) Garlic (3 cloves) Olive oil (3 tablespoons) Pepper (to taste) Nutmeg (to taste) Parsley (to taste) Salt (to taste) </p>	<p> seasoning with salt and pepper. Stir until the dough forms a compact ball. Turn off the heat, place the dough on a plate and allow to cool. </p> <p> For the filling, place the olive oil, finely chopped onions and the chopped garlic in a saucepan and sauté over low heat until the onions turn golden brown, stirring occasionally. Add the meats cut into large pieces, including the fat, and season with salt, pepper and nutmeg. Stir and cook over low heat about 30 minutes, stirring occasionally. Turn off the heat. Shred the duck meat into small pieces and cut the other meats into small squares. Sprinkle with chopped parsley. Reserve. </p> <p> Roll out the dough with a rolling pin. Cut small circles and place it into a mini-rissole forming tool, placing a small spoon of the meats in the center. Fold the dough in half over the filling and press the edges together to seal. </p> <p> In a bowl, whisk the eggs with a fork. Dip the rissoles on beaten egg and coat them in breadcrumbs. Heat the oil in a deep fryer. When the oil is hot, add the rissoles and fry them until golden. Once they are fried, place them on a plate with absorbent paper. Serve the rissoles next to the egg nest. </p>
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Wine: Barão do Hospital Alvarinho

Barão do Hospital Alvarinho is a Portuguese white wine produced from the white varieties of Alvarinho from Monção, in the north of Portugal, in the Vinho Verde wine region.

Barao do Hospital Alvarinho is a complex, gastronomic, mineral white wine with impressive freshness from the Vinho Verde wine region. It presents citrus notes, with floral nuances and tropical aromas, velvety structure and elegant acidity, ideal for light starter dishes.

Grape Varieties: Alvarinho.
 Served at a temperatures between 10°C to 12°C.