

The perfect “glasses dinner” with FROST – hot glasses

Sparkling wine and ginger granita

To serve 4:

10 g fresh ginger
1 bottle dry sparkling wine (0.75 l)
5 dessertspoons sugar
3 dessertspoons brown sugar
1 dessertspoon chilli flakes
½ lime

Preparation

Peel the ginger and grate finely. Heat up 100 ml of the sparkling wine, the ginger and the sugar in a pan until just below boiling point, stirring constantly, then add the rest of the sparkling wine. Pour into a flat vessel and freeze for at least 5-6 hours, stirring thoroughly every half hour with a fork until the mixture has the consistency of coarse snow. Mix the brown sugar and chilli. Rub the fleshy side of the half lime around the rims of the glasses, then dip the rims in the sugar mixture. Turn the glass the right way up and allow the sugar on the rims to dry. Pour the granita into 4 glasses.



® frost
hot glasses

The perfect “glasses dinner” with FROST – hot glasses

Nettles with toasted fennel and cream cheese

To serve 4:

80g common nettle shoots
180g fennel
8 dessertspoons water
salt
40g cream cheese or goats’ cheese

Preparation:

Hold the shoots by the stalk and dip into boiling water for approx. 3 seconds in order to destroy the stinging hairs; do not leave them too long in the water, or the leaves will become soggy and dark green. Then remove any coarse stalks and arrange the shoots on a flat plate. Slice the fennel. Toast briefly in a frying or ideally in a grill pan without fat, then remove from the pan, cool and arrange on top of the nettle shoots in the middle of the plate. Dissolve the salt in the water and sprinkle over the nettle shoots. Finally, mash the cream cheese and crumble it over the nettle shoots.



® frost
hot glasses

The perfect “glasses dinner” with FROST – hot glasses

Mozzarella in basil purée

To serve 4:

4 plum tomatoes, icing sugar
20g onions
½ small clove of garlic
0.5 kg fresh peas (or 100g frozen peas)
10g butter
2 dessertspoons vegetable stock
3 dessertspoons olive oil
sugar
salt
pepper
1 tsp lemon juice
3 stalks of basil
1 piece buffalo mozzarella (125g)

Preparation:

For the dried tomato chips, cut the tomatoes lengthwise in slices 1-2mm thick. Lay them on baking paper on a baking tray and sprinkle with a little icing sugar. Dry for 5 hours on the bottom shelf of a pre-heated oven at 80°C.

Finely chop the onions and garlic. Shell the peas. Melt the butter and sauté the onions and garlic in it at a medium temperature until glassy. Add the peas and stock, cover, and simmer for 4-5 minutes at a low temperature.

Put the peas and cooking juices into a mixer and purée to a fine consistency. Add the olive oil. Season with a pinch of sugar, salt, pepper and lemon juice, and allow to cool in the mixer. Pluck the basil leaves, chop coarsely, fold into the cold purée and chill.

Carefully remove the tomato chips from the baking paper. Drain the mozzarella well and cut into 8 thin slices. Arrange 2 slices with 1 dessertspoon of purée and 1-2 tomato chips on each plate. Then sprinkle with a little pepper and olive oil.



FROST
hot glasses

The perfect “glasses dinner” with FROST – hot glasses

Fillet of beef in Barolo with potato “snow”

To serve 4:

1 orange
50g dried cranberries
3 carrots
half a celery root
12 shallots
200g chanterelle mushrooms or champignons
800g fillet of beef
2 dessertspoons melted butter
salt, pepper
1 bay leaf
1 clove
2 allspice berries
500ml red wine such as Barolo
600g mealy potatoes
75-100ml milk
75g butter
1 pinch ground nutmeg
1 black truffle optional (fresh or from a jar)
aluminium foil



Preparation:

Cut the orange in half and squeeze. Soak the cranberries in the orange juice. Peel the carrots, celery root and shallots and chop finely. Clean the mushrooms and, while you are at it: clean your glasses, too! Pat the fillet of beef to dry it. Brown it well all over in the hot melted butter, and season with salt and pepper. Add the carrots, celery root, shallots, mushrooms, bay leaf, clove and allspice berries and sauté together briefly. Pour over the wine, cover, and braise for 35 minutes.

Peel the potatoes and simmer for 25 minutes in salted water. Warm up the milk. Remove the fillet and wrap in aluminium foil. Leave it “to rest” at 100° C in the oven.

Add the cranberries to the vegetables. Drain the potatoes and mash, gradually adding enough milk and butter to create a purée. Season to taste with salt and nutmeg.

Cut the fillet into slices and arrange on the plates with the vegetables and purée. Top with slices of truffle for the perfect finishing touch.

The perfect “glasses dinner” with FROST – hot glasses

Fairytale lime parfait with pineapple and lemon balm

To serve 6:

3 untreated limes
2 eggs and 2 egg yolks (medium sized)
115g sugar
200g cream
20g ginger
75g honey
5 allspice berries
20g soft butter
6 slices pineapple (approx. 500g)
6-12 lemon balm leaves
1-2 dessertspoons coconut chips

Preparation:

Rinse the limes in hot water and rub them dry. Peel closely and chop finely. Cut the limes in half and squeeze out 9 dessertspoons of juice. Beat the eggs, egg yolks and 75 g of the sugar over a bowl of hot water until creamy. Stir over cold water until the mixture has cooled down. Mix in half the lime peel and 6 dessertspoons of juice. Beat the cream until stiff and fold it into the mixture. Pour the mixture into a small box or container and put in the freezer for 6-8 hours. Remove to the refrigerator around 25 minutes before serving. Chop the ginger into cubes. Mix with the remaining lime juice, the rest of the peel and the honey. Crush the allspice berries and mix with the rest of the sugar. Dab one side of each piece of pineapple with butter and sprinkle with the rest of the sugar. Brown the pineapple with the sugared side upwards under a hot grill or at the top of the oven for approx. 4 minutes.

Remove the parfait carefully from the container and cut into slices. Serve with the pineapple, ginger honey, lemon balm and coconut chips.



frost

hot glasses