Dinner 1 in the NeighborHub

**Entrée**
Butternut Soup

**Main Course**
Spätzle with mushrooms

**Cheese Course**
Plate of swiss cheeses with their accompaniments and mesclun salad

**Dessert**
Crumble

Discover swiss-like meals with local and seasonal products
Butternut Soup

Butternut are typical season vegetables in October.

**Ingredients**

- Butternut squash
- Onion
- Cream
- Fresh herbs
- Salt, pepper, curry
- Nut or olive oil

**Preparation**

Peel the butternut. Cut it in halves to remove the pips. Then cut it into cubes. Cook on low heat until it forms a soup. Add the spices during the cooking. At the end, add fresh herbs and cream.
Spätzle with mushrooms

Spätzle are a typical Swiss meal.

**Ingredients**

**Spätzle**
- Flour
- Eggs
- Water
- Butter
- Salt

**Mushrooms sauce**
- Season mushrooms
- Oil
- Parsley
- Garlic
- Shallot
- Cream
- Sal, pepper

*You can add as accompaniments: cauliflower, parmesan*

**Preparation**

**Spätzle**
Mix the elements, beat it until the paste is homogeneous and let it rest 30 min. Spread it on a wet board and cut into strips. Drop it in the quivering water.

**Mushrooms sauce**
Sauté the shallots. Add the mushrooms and cook on low heat during 5 min. Add the cream and the fresh herbs.
Cheese degustation

Plate of cheeses after main course is a Swiss tradition.

Ingredients

Cheese
- Gruyère
- Tome vaudoise
- Vacherin...

Mesclun salad
- Lettuce
- Local leaf vegetables
- Fresh herbs
- Onions
- Vinegar
- Olive oil

Onions confit
- Onions
- Sugar
- Vinegar
- Olive oil

Raspberries confit
- Raspberries
- Sugar

Preparation

Onions confit
Sauté the onions with oil and cook it until it is transparent. Deglaze with vinegar, add sugar and simmer for 15 minutes.

Raspberries confit
Cook the raspberries in boiling water until the jam is thick.
Dessert

Ingredients

Crumble
- Flour
- Eggs
- Butter
- Pears
- Apples
- Chocolate
- Sugar

Preparation

Crumble
Mix the flour with sugar and then with butter, and mix it manually to obtain a sandy paste. Cut the fruits in dices, drop it in the mold and recover it with the paste. Put it in the oven for 25 minutes.
Dinner 2 in the NeighborHub

Entrée
Beets and apples carpaccio with vegetables chips

Main Course
Röstis and zucchinis pancakes with herbs cream

Cheese Course
Plate of Swiss cheeses with their accompaniments
Kale salad

Dessert
Birchermüesli with season fruits and chocolate

Discover swiss-like meals with local and seasonal products
Carpaccio and vegetable chips

You can cook chips with seasonal vegetables.

Ingredients

Carpaccio
• Beets
• Apples
• Basil
• Parmesan

Vegetables chips
• Carrots
• Potatoes
• Parships
• Olive oil

Preparation

Carpaccio
Slice the beets and apples and cover it with oil, basil and parmesan.

Chips
Slice thinly the vegetables and spread it on a baking sheet. Apply oil with a brush and add fresh herbs and spices. Put in in the oven for 15 minutes, and in a second time, let it dry.
Röstis with zucchini pancakes

Ingredients

Röstis
- Potatoes
- Onions
- Butter
- Salt, pepper

Zucchini pancakes
- Milk
- Flour
- Eggs
- Zucchinis
- Herbs
- Yeast
- Salt

Herbs cream
- Cream
- Tarragon
- Parsley
- Chive

Preparation

Röstis
Grate the potatoes in 5 mm strips. Slice the onions and make it sautéed. Add the potato strips, flatten it like a galette and cook, covered, for 30 minutes.

Zucchini pancakes
Whip the eggs, add the milk, the melt butter and the salt. Mix the paste until it is homogeneous, then add the yeast. Grate the zucchinis, add it to the mix. Let it rest for 1 hour. Cook the pancakes on each side until the paste no longer adheres to the pan.
Cheese degustation

Plate of cheeses after main course is a Swiss tradition.

**Ingredients**

**Cheese**
- Gruyère
- Tome vaudoise
- Reblochon

**Kale salad**
- Kale cabbage
- Nuts
- Carrots
- Olive / nuts oil
- Vinegar
- Salt, pepper

**Onions confit**
- Onions
- Sugar
- Vinegar
- Olive oil

**Raspberries confit**
- Raspberries
- Sugar

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**Preparation**

**Onions confit**
Sauté the onions with oil and cook it until it is transparent. Deglaze with vinegar, add sugar and simmer for 15 minutes.

**Raspberries confit**
Cook the raspberries in boiling water until the jam is thick.
Dessert

Ingredients

Birchermüesli

- Milk
- Apples
- Fresh fruits
- Oatmeal
- Chocolate
- Sugar
- Cinnamon

Birchermuësli is one of our most famous breakfasts.

Preparation

Birchermüesli

Mix the oatmeal with the milk and let it rest 1 hour. Incorporate the yogurt and the fruits.