

Carl Siegert's Serving tips

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Carl Siegert

Pain-Qnip disguised as croutons in gazpacho



Pain-Qnip toasted sandwich with foie gras



A refined flavour combination that can be prepared in a flash.

Hoecken with blue cheese and fig confit



Crispanini with Dutch goat's cheese, pickled pig's cheek, marinated veal or home-smoked salmon



Brioche rolls



Served with pumpkin soup and home-made pheasant sausages on a cocktail stick

Pallisade Provençale with salmon kebab



Make a kebab using diced, fresh salmon wrapped in smoked bacon and bake it in the oven for 8 minutes at a temperature of 220 °C. Spread the bread with tarragon mayonnaise and top with young salad leaves. Lay the kebab on top with a lemon segment and garnish with Sakura cress, a dollop of crème fraîche and some capers.

Buerli with cream cheese and mushroom sauce



Cook the crème fraîche with some veal stock and dried cep. Allow it to cool of and blend with a dollop of mayonnaise. Top the Buerli with lamb's lettuce and medium-rare veal entrecote, and garnish with wild strawberries, mustard cress and sautéed wild mushrooms.

Buerli (white) with goat's cheese, bacon and almonds



Wrap the Chèvre Blanc in smoked bacon and press in some half almonds. Bake them in the oven until crispy before placing them on the rolls. Garnish with Shisho leaves, wild strawberries and a dollop of fig compote. Finish off with an olive on a cocktail stick.

Buerli with grilled vegetables



Spread a Buerli multigrain roll with fresh pesto and top with grilled paprika slices, aubergine, courgette, briefly blanched mini-asparagus and sautéed cantharelles. Garnish with grilled vine tomatoes, balls of goat's cheese, pine nuts and rucola cress.

Wurfel with smoked salmon tartare



Spread a Wurfel sunflower seed roll with some tarragon mayonnaise and top with young salad leaves and a ball of smoked salmon tartare. Lay a quail's egg on top and garnish with capers, samphire, Shisho leaves and red onion compote.

White Hoecken with oriental chicken



Spread the roll with spicy curry mayonnaise (mayonnaise with sour cream and mild curry paste) and top with lamb's lettuce and spicy oriental chicken (chicken thighs smeared with home-made herb paste made from Laos ginger, creamed coconut, Makrud lime, lemongrass, Trassi, oil and garlic, and baked in the oven for 30 minutes at 220 °C). Garnish with yellow coconut, king prawns, fresh coriander, candied chilli peppers, Sisho leaves and Sechuan cress.

Chapeau de Pain filled with smoked salmon and mackerel



Hollow out the loaf and line it with smoked salmon. Fill with mackerel mousse (smoked mackerel, cream, white wine, fish stock and gelatine), and garnish with a dollop of crème fraîche, some Sakura cress and salmon roe. Fasten the lid.

Take away



Top a Wurfel with farmhouse butter, lamb's lettuce, mature cheese, Ganda ham, roast pepper and blanched mini-asparagus.

Brokettes with smoked duck



Spread the Brokettes with fig cream cheese and top them with lamb's lettuce, smoked duck's breast and sautéed mushrooms. Garnish with red pepper berries and fig compote.

Fish mini-stack



Spread some sliced Pain-Qnip with horseradish butter and top them with king prawns, young salad leaves, smoked salmon, smoked halibut, green mini-asparagus, roast pepper and samphire with tarragon mayonnaise. Secure with a cocktail stick.

Meat mini-stack



Spread some sliced Pain-Qnip with mustard butter and top them with young salad leaves, mustard cress, fried veal entrecote, grilled chicken, Serrano ham, roast pepper, crispy bacon and grilled courgette. Garnish with crème fraîche and onion compote. Secure with a cocktail stick.

Cheese mini-stack



Spread some sliced Pain-Qnip with Parmesan butter and top with young salad leaves, Shisho leaves, mature cheese, and goat's cheese with bacon, roasted pepper and balls of goat's cheese. Garnish with crème fraîche and wild strawberries. Secure with a cocktail stick.

Wurfel with mature cheese



Spread a Wurfel roll with mustard butter and top with lamb's lettuce, fine mature cheese and fresh figs. Garnish with fig compote and an olive on a cocktail stick.

Triple cheese



Pallisade topped with oak leaf lettuce and balls of goat's cheese
Pallisade topped with cream cheese and Shisho leaves
Pallisade topped with farmhouse butter, lamb's lettuce and Reypenaer cheese

BLT



Engadiner country bread with herb cream cheese and topped with salad, crispy bacon and sliced tomato. Wrap in greaseproof paper and secure firmly.