

Bridgerton Menu Starter - Pea & Mint Soup

Categories:

1. would recommend the dish:★★★★
2. good recipe:★★★★
3. easy to prepare: ★★★★★
4. quick to prepare:★★★★
5. healthy:★★★★

Recipe:

https://docs.google.com/document/d/1f7RK-7Yle9J8EY-OcNwRm1dbF_sBeDehj-dbth-w1Fc/edit?usp=sharing

Method:

First off, peel and finely dice the onion. Let the butter heat up in a pot and sweat the onions for a short time, then cook at a lower temperature for 5 minutes.

Add in the peas and mint leaves as well as 750 ml of boiling water. Let this simmer for 8-10 minutes and then puree the mixture in a food processor until smooth.

Boil once again and season with salt and pepper to taste.

Serve in small, preheated cups and finish with a topping of Crème double and some mint leaves.

A light and refreshing, yet hearty soup to get the menu started!



Bridgerton Menu - Mushroom & Spinach Pies with Duchess Potatoes

Mushroom and Spinach Pies:

Categories:

1. would recommend the dish: ★★★
2. good recipe: ★★★★★
3. easy to prepare: ★★★
4. quick to prepare: ★★
5. healthy: ★★★★★



Recipe:

<https://www.youtube.com/watch?v=DTHnDa5NcFo> starting from 3:34 , as well as some inspiration from this recipe.

These mushroom and spinach pies are inspired by the Scottish Handheld Pies Daphne eats in Season 1. As is the style of Bridgerton, they are beautifully decorated yet only part of a gigantic selection of food. This further shows the luxury and opulence these characters live in.

Method:

For the **pie crust**, heat up a mixture of water and butter until the butter has melted, then mix with the dry ingredients. Once the dough is cool enough to touch, start kneading it on a floured surface for about 3 minutes. Then refrigerate for 2 hours.

Meanwhile, you can start preparing the **filling** by heating up the butter in a large saucepan and adding the aromatics (onion and garlic).

Then add the mushrooms and cook for about 6 minutes, adding a splash of white wine and, a little bit later, the spinach. Cook and add cream, as well as salt and pepper to taste.

After refrigerating, divide the dough in two parts. Put one half back in the fridge and divide the other into 4 equal parts to use as the bottom parts of the pie crust. Roll each piece into a circle and use it to cover both the bottom part and the sides of your pie pan. You can cut off any excess dough hanging over the sides and reuse it later on.

Now you can fill the pies with your mushroom & spinach mixture.

Cut the other half of the dough into five pieces and roll out four of them to cover each of the pies. Cut leaf shapes or other decorations out of the fifth piece and place them on top of the pies. Bake at 180° Celsius for 40-45 minutes or until golden brown.

Duchess Potatoes:

Categories:

1. would recommend the dish: ★★★
2. good recipe: ★★★
3. easy to prepare: ★★
4. quick to prepare: ★★
5. healthy: ★★★

Recipe:

<https://docs.google.com/document/d/1v8tT-j3Uc96XXUU9NifOhSbHSdrmn96BAWQySqxpZQs/edit?usp=sharing>

Method:

Peel and cook the potatoes, then drain the water and let the steam come off them for a while.

Mash them and add the butter and three egg yolks, as well as a teaspoon of salt and nutmeg.

Then, preheat the oven to 180° Celsius and fill the mixture into a piping bag.

Pipe onto a baking tray in little dollips and brush with a mixture of the remaining egg yolk and water, then bake for 12-15 minutes and serve while still hot.

Bridgerton Menu - Dessert - Tartelettes with Lemon Curd

Categories:

1. would recommend the dish: ★★★★★
2. good recipe: ★★★★★
3. easy to prepare: ★★★
4. quick to prepare: ★
5. healthy: ★★★

Recipe: https://docs.google.com/document/d/1E7cqjknpmu85jPBPp63_XvCTtJLGhFIy6ySocdX9t9E/edit?usp=sharing

Method:

First, prepare the Lemon Curd by mixing all the ingredients together inside a bowl suspended in simmering water until the mixture thickens up.

(30 minutes of preparation + 20 minutes of “cooking”)

Then, pour into sterilised glasses and let cool.

(Lemon Curd can also be enjoyed on Toast, with scones or yoghurt so it won't hurt to make a larger batch and enjoy the leftovers that aren't used for the Tartelettes.)

For the short pastry, knead the ingredients together and let the dough cool in the fridge for 30 minutes. Preheat the oven to 180°.

Then, roll out the dough on a floured surface and cut out circles. Put into the tins and cover with parchment paper as well as pie weights. Blind bake for 15 to 20 minutes.

Fill the Tartelettes with the now cooled Lemon Curd and decorate to your liking.

(I made additional Mini Meringues and added fresh fruit to add to the opulence of the dish, fitting the Bridgerton Theme.)



Watermelon Tomato Salad

Categories:

1. Would recommend: *****
2. Good recipe: ****
3. Easy to prepare: *****
4. Quick to prepare: ****
5. Healthy: *****

Recipe: <https://www.greatbritishchefs.com/recipes/tomato-watermelon-salad-recipe>

Method:

1. Cut the watermelon and scoop out little balls.
2. Wash and slice the tomatoes and mix with the watermelon and the mint in a bowl.
3. Drizzle over the dressing and top with pistachios.



British Menu - Starter - Small Salad and Salmon & Leek Parcels



Categories:

1. Would recommend the dish *****
2. Good recipe ****
3. Easy to prepare ****
4. Quick to prepare *****
5. Healthy ****

Recipe: <https://www.bbcgoodfood.com/recipes/salmon-leek-parcels>

Method:

1. Put finely chopped leek into a pot with some butter and water. Cover, and let it cook for 10 minutes until tender. Mix it with crème fraiche and some seasoning.
2. Take three sheets of filo pastry and butter every layer. Then place a salmon fillet in the centre of the sheet and put the leek mixture around it. Fold the sides of the dough together and crunch the ends.
3. Butter the parcels and put them in the oven at 180°C for 15-20 minutes until browned and crisp.
4. For the small salad, take some lettuce and season it with oil, balsamic vinegar, salt, and pepper. Put some tomatoes on top.

Cottage pie

Categories:

6. Would recommend: ****
7. Good recipe: ****
8. Easy to prepare: ***
9. Quick to prepare: ***
10. Healthy: ***

Recipe: <https://www.quorn.co.uk/recipes/cottage-pie>

Method:

1. Boil the potatoes until tender.
2. Cut up your vegetable and fry in a pan and add the mince, peas, tomato puree, vegetable stock and seasoning and let it simmer for 5 minutes. Add cornflour mix with water to adjust the consistency and continue to simmer until thickened. Then place in an ovenproof dish.
3. Mash the potatoes with milk until smooth and place in over the filling.
4. Bake for 20 minutes until the topping is crisp.



Berry Crumble

Categories:

11. Would recommend: *****
12. Good recipe: ****
13. Easy to prepare: ****
14. Quick to prepare: ****
15. Healthy: **

Recipe: <https://www.bbcgoodfood.com/recipes/frozen-fruit-crumble>

Method:

1. Preheat the oven to 180°C.
2. Mix the flour, oats, butter and sugar in bowl and squash together into a crumble texture. Add the almonds.
3. Put the berries into the baking dish and sprinkle the crumble mix over the fruit and bake for 15- 20 minutes. Serve with ice cream or custard.



Indian Menu - Starter - Paneer Pakora recipe

Categories:

1. would recommend the dish ***
2. good recipe ***
3. easy to prepare **
4. quick to prepare**
5. healthy***

<https://www.indianhealthyrecipes.com/paneer-pakora-recipe-paneer-pakoda/>

This recipe is a nice starter for your dinner. You marinade the paneer and afterwards fry it. In the end top it off with some paneer pakora batter.



Indian Menu - Main course: Chicken Tikka Masala

Categories:

6. would recommend the dish *****
7. good recipe ****
8. easy to prepare *
9. quick to prepare *
10. healthy ****

<https://www.chefkoch.de/rezepte/1162701222413036/Chicken-Tikka-Masala.html>

Chicken Tikka Masala is perfect for your main course. The meat is very tender, and the sauce is made of many different spices, so that the flavor is very strong. The rice makes the meal less spicy and more filling.



Indian Menu - Dessert: Baked Bananas

Categories:

11. would recommend the dish *****
12. good recipe ****
13. easy to prepare ***
14. quick to prepare ***
15. healthy **

<https://www.chefkoch.de/rezepte/2020521327524916/Gebackene-Banane-mit-Honig.html>

Baked Bananas is a hot dessert, which is sweet and a bit salty at the same time. You cut the banana in pieces, cover it with dough and afterwards fry it. In case you want a more intense banana taste, you should only cut the banana horizontal in two pieces and then continue.



Scottish Menu – Starter

Salmon and watercress quiche



Categories:

1 would recommend the dish: ****

2 good recipe: ***

3 easy to prepare: **

4 quick to prepare: *

5 healthy: **

Method

1. **Prepare pastry** (15 minutes, leave to chill in the fridge for 20 minutes)
 - Put the pastry in pastry case (5 minutes, chill for 20minutes while heating the oven)
 - Bake the pastry (190°C, 20minutes)

2. Filling

- Cook the fish and leave the fish to cook over a low heat in the steam of the wine (12-15 minutes, leave to cool)
- Cook the shallots very gently over a low heat until soft and tender (10 minutes)
- Chop the watercress and add to the pan with the fish cooking liquid (until watercress wilts and liquid evaporates, leave to cool)
- Mix the eggs with the cream and season with spices

3. **Put everything in the pastry case and put it carefully into the oven (25 minutes)** then stand for 10 minutes

Scottish Menu – Main Course

Vegan Haggis with neeps and tatties



Categories:

1 would recommend the dish: **

2 good recipe: ***

3 easy to prepare: **

4 quick to prepare: **

5 healthy: ****

Recipe: <https://thepeskyvegan.com/recipes/vegan-haggis/>

Method

1. Prepare

- Frying the onion and carrot together in a pan, followed by the mushrooms, lentils, and spices
- Put in pinhead oats, Marmite and veg stock (cook 15 minutes)

2. Bake

- Spoon the mix into a greased loaf tin and bake it (30 minutes)
- Remove from the oven and allow to stand (5 minutes)

Sides: Neeps and tatties

Recipe: <https://www.allrecipes.com/recipe/257961/neeps-and-tatties/>

Method

1. - Place potatoes and swede in a large pot and cover with water
 - Bring to a boil
 - Cook until tender (15 minutes)
 - Drain and add butter and mustard powder
 - Mash until well incorporated
2. Stir scallions, salt, and pepper into the mash

Scottish Menu – Dessert – Cranachan

Categories:

1 would recommend the dish: ****

2 good recipe: ****

3 easy to prepare: ****

4 quick to prepare: ***

5. healthy: **

Recipe: <https://www.bbcgoodfood.com/recipes/cranachan>



Method

1. Prepare oatmeal:

- spread it out on baking sheet and grill until it smells rich and nutty, cool the oatmeal

2. prepare raspberries:

- make a purée by crushing half the fruit and sieving and sweeten this to taste with sugar
- whisk the double cream and stir in the honey and the whisky

3. stir in the oatmeal and whisk, make alternate layers of the cream with remaining whole raspberries → chill slightly before served

Welsh Menu – Starter – Welsh Rarebit



Categories:

1. Would recommend the dish: ****
2. Good recipe: ****
3. easy to prepare: *****
4. quick to prepare: *****
5. healthy: *

Recipe: <https://www.visitwales.com/de/freizeitaktivitaeten/essen-trinken/walisische-spezialitaeten/welsh-rarebit>

Method:

1. Preheat the oven (no specific temperature needed)
2. Brush your bread with oil and toast them in a pan for a few minutes, until slightly brown
3. Put the topping of the Rarebit into a pan on low heat until everything is combined
4. Put the cheese mix on top of the bread and roast them on grill in your oven until they have a nice brownish color (5 minutes but you must keep an eye on them)

Welsh Cuisine – Main Course – Potatoe pie



Categories:

1. Would recommend the dish: ****
2. Good recipe: ****
3. easy to prepare: *****
4. quick to prepare: **
5. healthy: ***

Recipe: <https://cookidoo.de/recipes/recipe/de-DE/r29401>

Method:

1. Cut the onions, olives, and parsley into small pieces, put them to the side
2. cook the potatoes until ready, meanwhile preheat the oven to 180°C
3. mix the wet ingredients, first, include the potatoes into the bowl and mix, afterwards the onion-olive-parsley mixture and combine everything
4. bake everything for 40 minutes and serve with a sauce of your choice

Welsh Menu: Dessert - Crumpets



Categories:

1. Would recommend the dish: ***
2. Good recipe: ****
3. easy to prepare: *****
4. quick to prepare: **
5. healthy: ****

Recipe: <https://adecentcupoftea.de/crumpets/>

Method:

1. combine the flour, Yeast and sugar, add the slight warm milk
2. slowly add the water while stirring
3. cover the mixture with tin foil and let it raise in a warm spot for 1 to 2 hours
4. add the leftover ingredients and bake them in your preheated pan
5. serve with topping of your choice