Fine dining

Roast the beetroot and make the dessert ahead. Serve the monkfish in crisp pastry straight from the oven.

Starter	Roasted beetroot with goat cheese and hazelnuts
Main course	Monkfish Wellington with celeriac purée and lemon butter
Dessert	Orange panna cotta with pistachios

Shopping list

Fish & chilled
650 g trimmed monkfish (2 evenly sized fillets), 80 g Serrano ham, 300 g soft goat cheese, 2 rolls all-butter puff pastry (about 275 g each), 1 egg, 150 g butter, 600 ml cream, 6 g gelatine

Fruit & vegetables
500 g beetroot, 250 g spinach, 600 g celeriac, 1 unwaxed lemon, 3 oranges (1 unwaxed), 1 vanilla pod

Pantry
35 g hazelnuts, 25 g unsalted pistachios, 55 g sugar, 100 ml dry white wine, 100 ml fish stock, olive oil, cider vinegar, salt, pepper

Christmas Day schedule

T is the time you serve the starter. The example starts at 18:00.

Day before	Chill the panna cotta for at least 6 hours. Roast, cool and refrigerate the beetroot. Toast the hazelnuts.
T-90 min · 16:30	Make the celeriac purée. Wilt, drain and cool the spinach. Pat the fish dry for two small Wellingtons.
T-55 min · 17:05	Wrap and chill the Wellingtons. Segment the oranges, loosen the goat cheese with cream and preheat the oven.
T-15 min · 17:45	Put the Wellingtons in. Dress and plate the beetroot.
T · 18:00	Serve the starter. Reduce the wine and stock for the lemon butter.
T+15 min · 18:15	Check the fish and continue baking as needed. Warm the purée and whisk the butter into the sauce.
T+30 min · 18:30	Rest the Wellingtons briefly, then slice and plate.
T+55 min · 18:55	Turn out the panna cotta and serve with oranges and pistachios.

Cool cooked food promptly, cover and refrigerate. Reheat thoroughly before serving.

Food hygiene · German Federal Institute for Risk Assessment
Minimum internal temperature for fish · FoodSafety.gov

STARTER

Roasted beetroot with goat cheese and hazelnuts

15 minutes active · 45–60 minutes in the oven

Ingredients

- 500 g beetroot
- 300 g soft goat cheese, 30 ml cream
- 35 g hazelnuts
- 2 tbsp olive oil, 1 tbsp cider vinegar
- Salt, pepper



AI-generated plating example

Method

01 Roast the unpeeled beetroot in a covered dish at 190 °C conventional heat for 45–60 minutes until tender. Cool, peel and cut into wedges.

02 Toast the hazelnuts in a dry pan, cool and chop. Beat the goat cheese with the cream until smooth.

03 Toss the beetroot in oil, vinegar, salt and pepper just before serving.

Plating

Group the wedges loosely. Use two teaspoons to shape small ovals of goat cheese and scatter over the hazelnuts.

MAIN COURSE

Monkfish Wellington with celeriac purée and lemon butter

35 minutes active · about 30–40 minutes in the oven

Ingredients

- 650 g trimmed monkfish (2 pieces, about 4–4.5 cm thick)
- 2 rolls all-butter puff pastry, 80 g Serrano ham, 250 g spinach
- 1 egg, 1 tbsp olive oil, salt, pepper
- 600 g celeriac, 70 ml cream, 30 g butter
- 100 ml white wine, 100 ml fish stock, 120 g cold butter
- 1 unwaxed lemon



AI-generated plating example

Method

01 Wilt the spinach in a little oil, let it cool, then squeeze and pat dry. Pat the fish dry and season lightly. Overlap the ham, spread a thin layer of spinach on top and wrap each piece of fish.

02 Trim the pastry to fit each parcel. Seal, place seam side down, brush with beaten egg and chill for 20 minutes.

03 Bake at 205 °C conventional heat for 30–40 minutes. Check through the side at the thickest point and cook to at least 63 °C at the centre. If the pastry browns too fast, cover loosely with foil. Rest for 5 minutes before slicing.

04 Boil diced celeriac in salted water until tender, drain and blend with cream and 30 g butter. Reduce the wine and stock to about 60 ml, take off the heat and whisk in the cold butter in cubes. Season with lemon juice, a little zest and salt.

Plating

Show the cut faces of two thick slices. Sweep the purée alongside and spoon the lemon butter away from the pastry.

DESSERT

Orange panna cotta with pistachios

20 minutes active · chill for at least 6 hours

Ingredients

- 500 ml cream, 55 g sugar
- 6 g gelatine, or the amount specified on the pack
- 1 vanilla pod, zest of 1 unwaxed orange
- 2 oranges for segments, 25 g pistachios



AI-generated plating example

Method

01 Soak the gelatine in cold water. Simmer the cream, sugar, vanilla seeds and pod, and orange zest for 4 minutes.

02 Take off the heat, remove the pod and stir in the squeezed gelatine. Strain into four rinsed moulds. Cover and chill for at least 6 hours.

03 Segment two oranges and catch the juice. Dip the moulds briefly in warm water, turn out and roughly chop the pistachios.

Plating

Set the orange segments and a little juice to one side. Add the pistachios just before serving.