

# HOME CHEF

Karl Telfser



## Cream of tomato soup | Croûtons

AG

Cooking time: 5 min.

Pour the soup into a pan.

Bring briefly to the boil and perhaps add a little water.

Serve with the croûtons.

### Tip:

In summer, the soup can also be eaten cold.



## Homemade tagliolini | Pesto with truffle

ACGH

Duration: 10 min.

Bring a pan of water to the boil and add salt.

Cook the tagliolini in the water for approx. 3 minutes.

In the meantime, heat the truffle pesto slowly, rinse out the jar with some water and add it.

Drain the tagliolini and mix with the pesto, arrange and serve.

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## Milk Chocolate Mousse | Strawberries

A G H

Preparation time: 1 min.

Present and serve.

**Tip:** Before consumption, warm at room temperature for 30 minutes to enhance the taste experience.

### Please note

Keep all ingredients in the refrigerator until use.

The meal will keep in the fridge for up to 2 days and can be prepared on the same evening or next day.

See below for allergens.

### Allergens

An allergen is mentioned if the substance identified, or products made with it, are contained as an ingredient in the final product. The 14 main allergens are labelled in accordance with statutory regulations (EU Food Information Directive 1169/2011). In addition, there are other substances that can trigger food allergies or intolerances. Despite careful production of our dishes, alongside the labelled ingredients, traces of other foodstuffs may be contained that are used in the production process.

Foods that have been labelled with certain letters (e.g. C and G) contain the corresponding allergens (e.g. eggs and milk) listed below

List of allergens: A= gluten, B= crustaceans, C = eggs, D= fish, E= peanuts, F= soya beans, G= milk, H= nuts L= celery, M= mustard, N= sesame, O= sulphur dioxide, P= lupins, R= molluscs, mussels.