



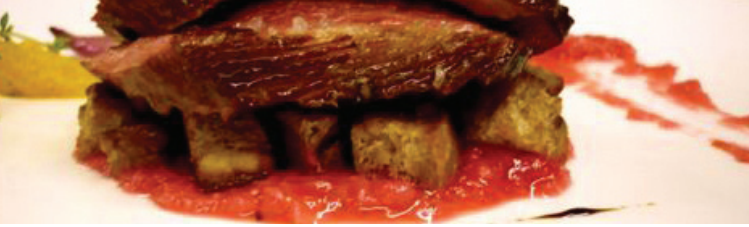
The Lodge Switzerland



Sir Richard Branson's mountain retreat in Verbier, perched high in the Swiss Alps, is the perfect year-round escape. Complete with nine stunning bedrooms and suites, an indoor pool, indoor and outdoor Jacuzzis and a friendly team of experienced staff including an activities coordinator, spa therapist and chef trained by Raymond Blanc, The Lodge is a true alpine paradise. The food at The Lodge will be a highlight of your stay and the open plan kitchen provides the perfect opportunity to watch the chef work his magic. Serving a mix of Swiss and international cuisine, dining can be as formal or informal as you wish and the wine cellar offers the perfect opportunity to 'nose and swirl' around the extensive selection of wines.



Virgin LIMITED EDITION



Main | Serves 4

## *Pan Fried Duck with Rhubarb and Homemade Caramelized Panettone*

### *Ingredients*

- 200g traditional home made Panettone chopped in small cubes
- 50g butter
- 1kg fresh duck breast
- 3g thyme
- 5g garlic
- 300g rhubarb
- 30g fresh grated ginger
- 30g soft brown sugar

### *To prepare*

1. Cook the chopped panettone with the butter until a nice golden brown colour
2. Finely chop the rhubarb, add the sugar and the ginger and cook in a pan until soft
3. Pan-fry the duck in its skin until crispy
4. Add garlic and thyme and cook in the oven at 75° for a medium rare finish



Main | Serves 4

# *Ravioli in Snail Shape Stuffed with Roasted Pumpkin and Parmesan Cheese Foam*

## *Ingredients*

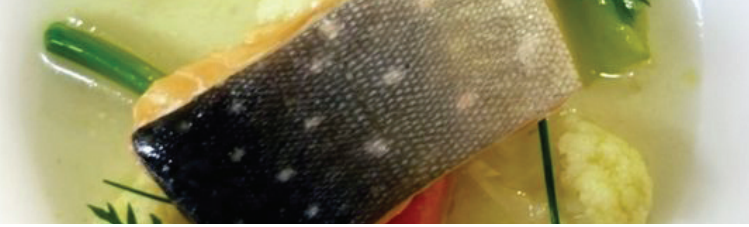
- 550g baked pumpkin
- 50g parmesan cheese
- 50g Amaretti
- Salt

## *Ingredients – for the pasta dough*

- 125g Semolina
- 125g flour
- 85g eggs
- 65g egg yolks
- 5g salt

## *To prepare*

1. Cut the pumpkin into chunks and bake in the oven on 170° until soft and golden brown in colour
2. Make the pasta dough mixing all the ingredients together until smooth
3. Wrap it in cling film and leave it to chill in the fridge
4. Douse the pumpkin chunks with the amaretti and the parmesan cheese, season and leave until chilled
5. Roll the pastry until it is thin enough that you are able to see your hand through it
6. Create the ravioli and cook in hot seasoned water until the pasta rises to the surface
7. Serve with parmesan cheese foam and a few drops of 25 years old balsamic vinegar



Main | Serves 4

# *Smoky Homble Chevalier with Fish Lemongrass Broth and Baby Vegetables*

## *Ingredients – for the marinade*

- 2g thyme
- 10g orange
- 10g lemon zest
- 10g garlic
- 100g rock salt
- 1kg homble chevalier – local trout

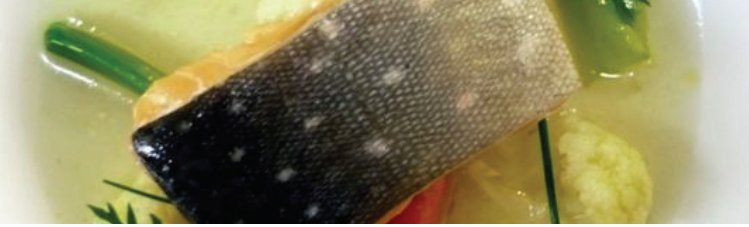
## *Ingredients – for the fish lemongrass broth*

- 500g fish bones
- 30g white onion
- 30g fennel
- 30g celery
- 5g garlic
- 5g lemongrass
- 500g water
- 200g white wine

## *To prepare the homble chevalier and marinade*

1. Blitz all the ingredients together and marinate the trout fillet for 10 minutes
2. Wash and dry with kitchen paper
3. Smoke the fillet for five minutes with wood pine
4. Place in a sous vide bag with a little bit of extra virgin oil

*continued over leaf...*



### *To prepare the fish lemongrass broth*

1. Chop the vegetables finely and allow to sweat in a large pan with the fish bones for one minute
2. Add 200g of white wine and leave to allow the alcohol to evaporate
3. Add the water, bring to the boil and simmer for 20 minutes
4. Crush and chop the lemongrass
5. Add to the fish stock 5 minutes before turning the liquid off
6. Sieve
7. Blanch the vegetables separately in boiling hot water with 30g of salt per litre
8. Allow to cool with ice water



### *To finish*

1. Cook the trout in the sous vide bag at 45° for 15 minutes
2. Bring the lemongrass broth to the boil before serving



Dessert | Serves 4

# *Wine Chocolate Pudding*

## *Ingredients*

- 48g butter
- 60g caster sugar
- 48g eggs
- 21.6g red wine
- 60g flour
- 7.2g cocoa powder
- 36g chocolate (at least 72% cocoa)
- 1.2g baking powder
- 1.2g cinnamon powder
- 0.2g vanilla pods

## *To prepare the pudding*

1. Prepare 4 ring moulds (4x6cm in diameter)
2. Brush with soft butter and dust with cocoa powder
3. Whip the butter and sugar together
4. Add the eggs one by one to the mixture
5. Add the sieved flour and mix in the wine and chopped chocolate
6. Pour 70g of mixture into each mould and cook in the oven at 175° for 10 minutes
7. Serve with cherries and melted chocolate