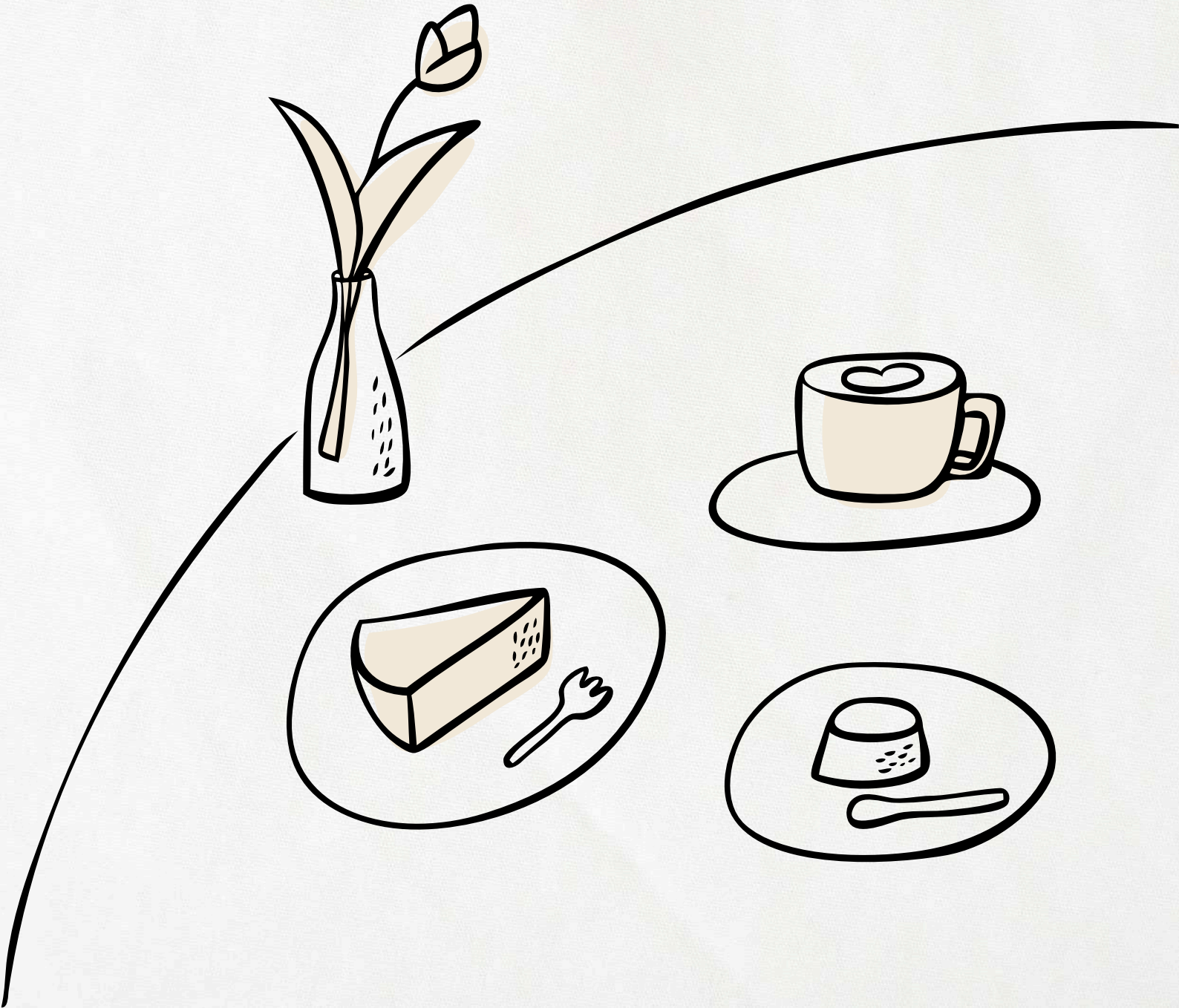
BOBO RECIPES

Borbáth Gabriella

FROM THE CHEFS' TABLE



BOBO RECIPES

A Bobo



This book is more than a collection of recipes: it is our passion, which we are now sharing with you. We believe that cooking is not just a task but an act of creation, and sharing a meal is the most beautiful way to connect. When Bobo Vinegret was born, our aim was to create something that is seasoning, health and experience all at once.

And now we are opening our kitchen door to you. Learn, experiment and make our favourite dishes your own – we created them for you with heart and soul and with respect for nature. Cook with us mindfully, joyfully and with plenty of flavour!

recipes we love

COOKING MADE EASY

Gabriella Borbáth



Chapter 1

MAIN COURSES



Duck breast

Crispy duck breast with silky purple potatoes, sour cherry-mint “BOBO” vinaigrette and a red wine fruit reduction.

PREP: 20 MIN | COOK: 45 MIN | SERVES: 2

INGREDIENTS

- 2 duck breasts (0.5 kg)
- 3 smaller purple or regular sweet potatoes
- 2 larger yellow-skinned potatoes (waxy/floury, type C)
- 200 g frozen forest fruits
- 200 ml cream
- 150 g cold butter
- 1 tbsp sugar
- 200 ml red wine + 200 ml water
- 0.5 litre vegetable stock
- 2 tbsp BOBO vinegret, sour cherry-mint
- 1 star anise
- salt, pepper, rosemary, garlic

STEP BY STEP:

1. Dice the purple potatoes and boil them in hot, lightly salted water until soft. This is much easier and the colour stays nicer. After draining, blend them until creamy with warmed buttery cream.

2. Fry the shaped potatoes on both sides in a hot pan, then season them with spices and a sprig of rosemary. Pour in just enough vegetable stock to cover them, cover and simmer until the liquid evaporates and a thick sauce remains underneath. Set aside until serving.

3. Place the scored duck breasts skin side down in a cold pan and start frying. The skin should be nice and crispy; baste them while adding fresh rosemary and garlic. Keep basting with butter so the meat stays juicy. Finish in the oven at 100 °C for 5–6 minutes. Let it rest for a few minutes before slicing.

4. While the meat is resting, caramelise sugar in the same pan the meat was fried in and add the fruit. Add the star anise and pour in the red wine. Reduce until you get a pleasant sauce.

Green bean stew



PREP: 25 MIN

COOK: 35 MIN

SERVES: 4

INGREDIENTS

- approx. 1 kg green beans or flat beans (wider)
- 1 onion
- 4-5 cloves of garlic
- 8 eggs
- 30 ml cream
- approx. 0.5 litre stock
- a bunch of fresh dill
- salt, pepper
- new potatoes
- 2 tbsp butter + 2 tbsp flour
- olive oil
- BOBO Vinegret herb, 1-2 cl

STEPS

1. **For the breading:** 2 eggs, flour and panko breadcrumbs, oil for frying. I boil the eggs, but only for 6 minutes. Then I put them in ice-cold water. Once they have cooled, I peel them, coat them in panko and fry them in oil. The yolk stays runny inside and the outside is crispy.

2. I wash the green beans and cut them into small pieces (I leave a few larger pieces to sauté in butter later). I put them in salted and sugared boiling water and after 2 minutes I immediately transfer them to cold water to stop the cooking. I set them aside.

Green bean stew



PREP: 25 MIN

COOK: 35 MIN

SERVES: 4

INGREDIENTS

- approx. 1 kg green beans or flat beans (wider)
- 1 onion
- 4-5 cloves of garlic
- 8 eggs
- 30 ml cream
- approx. 0.5 litre stock
- a bunch of fresh dill
- salt, pepper
- new potatoes
- 2 tbsp butter + 2 tbsp flour
- olive oil
- BOBO Vinegret herb, 1-2 cl

STEPS

3. I sauté the finely chopped onion in a little butter; once it is translucent, I add more butter and a little flour. I pour in the cream and a little stock (not much is needed) and add the chopped garlic and a little vinegar. When it has thickened, I add the green beans and bring it to the boil. Finally, I sprinkle it with fresh dill. Instead of flour, you can also thicken it with potato or corn starch, or with potatoes.

4. You can also thicken the stew with itself (it will be greener), but a flour roux gives a creamier and quicker result. On the side, we bake the scored, oiled and seasoned Hasselback potatoes and the quartered potatoes in a fan oven at 200 °C for 15-20 minutes.



PREP: 45 MIN

COOK: 25 MIN

SERVES: 4

Forest fruit soup

INGREDIENTS

- 3 medium beetroots
- 1 small onion
- 200 g forest fruits
- 2-3 tbsp BOBO Vinegret sour cherry-mint balsamic vinegar
- 1.5 litres vegetable stock
- 300 g cottage cheese (túró)
- 2 tbsp semolina
- 1 egg
- salt, pepper
- A little flour

STEPS

1. First, I slice the beetroot thinly (if washed well, it can be left unpeeled, which makes it a little sweeter), then sweat it with finely chopped onion. I season it with salt and pepper, drizzle it with the balsamic vinegar and steam it briefly under a lid. After 5-6 minutes I add the frozen fruit, stir well and pour in the vegetable stock. I put the lid on and cook it over medium heat until soft. Then I blend it until creamy and strain it.
2. As a garnish, I added savoury cottage cheese dumplings. For these, I mash the cottage cheese with a fork and season it with salt and pepper. I sprinkle it with a little semolina and add the egg yolk. I whip the egg white until stiff and fold it in as well. I let it rest in the fridge for half an hour. After taking it out, I shape small dumplings, roll them in flour and only then drop them into simmering water. Once they rise to the surface, I leave them for 2 minutes before taking them out.
3. When serving, I topped it with beetroot sprouts and sprinkled it with crispy buckwheat.

Sardinian pasta ragù

Authentic Sardinian pasta in a silky basil and tomato sauce with tender pan-fried salmon, roasted cherry tomatoes and a hint of herb BOBO vinaigrette.

PREP: 20 MIN

COOK: 50 MIN

SERVES: 2

INGREDIENTS

- 250 g fregola sarda pasta
- 2 salmon fillets
- 10 cherry tomatoes
- 250 g peeled tomatoes
- 4 cloves of garlic, chopped
- 1 onion, finely chopped
- 5-6 tsp basil pesto (to taste)
- 1 litre vegetable stock
- 100 ml BOBO vinaigrette (herb)
- Grated parmesan, to taste
- Salt, pepper, olive oil



STEPS

I sauté the finely chopped onion in olive oil until translucent and pour in the diced canned tomatoes (you can also make them fresh yourself). We let it simmer for a while, then I drizzle it with the balsamic vinegar and add the garlic. Next, I stir in the fregola that I have toasted dry in the oven for 10 minutes.
I toss everything together and add the basil pesto. After a few minutes, I pour in the 1 litre of stock or water. I season with salt and pepper and cook it covered over medium heat for 15 minutes until al dente. We will get a very pleasant, saucy ragù. Add as much parmesan as you like.

In a non-stick pan, I fry the halved cherry tomatoes and set them aside until serving. In the same pan, I fry the salmon fillets for 2-3 minutes per side. I season them with salt, pepper and lemon juice.

Veal tenderloin, chanterelle ragù

Tender veal and characterful chanterelles meet the lively freshness of BOBO vinaigrette. An elegant gourmet classic with a fresh, modern twist.

PREP: 20 MIN

COOK: 50 MIN

SERVES: 2

INGREDIENTS

- 300 g veal tenderloin
- 500 g chanterelles
- 3 bread rolls
- 1 egg
- 50 ml milk, 200 ml whipping cream
- 1 tbsp butter
- 1 onion
- BOBO herb and balsamic vinaigrette
- Salt, pepper, garlic, rosemary







STEPS

1. I put the veal tenderloin in a 6% brine (1 litre of water / 60 g salt) – this step is optional.
2. Before serving, I sear it and baste it with butter. I cook it in the oven at 80 °C to a core temperature of 56 °C.
3. I briefly sauté the chanterelles on the finely chopped onion. I keep back a few nice pieces and pickle them in a 3:2:1 ratio (water, vinegar, salt, e.g. 300:200:100 g). When the mushrooms in the ragù have shrunk a little, I add a little mustard, salt and pepper. I pour in the cream and let it bubble up once.
4. I dice the dry bread rolls and add 1 egg, milk, salt, pepper and parsley. I knead it into a dough, shape dumplings and cook them in hot water.



Hamburger

This cheeseburger beats any fast-food one hands down! The secret lies in the homemade bun: I used the Japanese tangzhong technique, which makes it extra soft and keeps it fresh for days. Be sure to try it – it is absolutely worth the effort!

PREP: 20 MIN

COOK: 55 MIN

SERVES: 2

INGREDIENTS

FOR 8 CHEESEBURGERS:

- 400 g flour
- 150 ml lukewarm water + 50 ml milk
- 25 g yeast
- 1 tbsp sugar
- 60 g butter
- 1 whole egg
- + cooled tangzhong
- + for brushing: 1 egg + 1 tbsp milk
- sesame seeds

STEPS

FOR 1 CHEESEBURGER:

- 100–150 G MINCED BEEF PATTY
- SALT, PEPPER
- 2 SLICES OF CHEDDAR CHEESE
- PICKLED GHERKINS
- BBQ SAUCE
- FRESH LETTUCE
- RED ONION JAM – BOBO VINEGRET MINT-SOUR CHERRY BALSAMIC VINEGAR AND RED WINE



Cream cheese pork ragù with corn

INGREDIENTS

- 400 g pork tenderloin, cut into strips
- 1 onion
- 1 boiled corn on the cob
- 1 leek
- 150 g cherry tomatoes, halved
- salt, pepper, mustard
- 1 tube of cream cheese
- 200 ml cream
- 1-2 tbsp BOBO Vinegret herb balsamic vinegar

STEPS

1. Fry the meat strips in a pan and add the sliced onion. Season with salt and pepper.

2. Add the halved cherry tomatoes and the pieces of boiled corn on the cob, browned with a kitchen torch. I add mustard and a little balsamic vinegar.

3. I squeeze in the cream cheese and pour in the cream. If needed, a little stock or water can be added.

4. I sprinkle over the sliced leek and bring everything to the boil. Serve.



Salmon, cauliflower variations



1. I marinate the salmon fillets with the spice mix, honey and butter and leave them at room temperature before cooking. I fry them in a pan for 3-4 minutes.
2. I break half of the white and purple cauliflower into florets and put them on a baking tray. I brush them with butter and sprinkle them with ground vanilla, salt and pepper. I roast them at 170 °C for about 20 minutes until nicely coloured.
3. I pickle the other half of the purple cauliflower in a 3:2:1 ratio (water : vinegar : sugar, e.g. 300:200:100 g). I bring the pickling liquid to the boil and pour it over the cauliflower – it turns a gorgeous pink.
4. I make a purée from the rest of the white cauliflower. I sauté the sliced cauliflower on finely chopped onion, season with salt and pepper and pour in a little cream. Once soft, I blend it with cold butter.
5. I blanch the wild broccoli in salted and sugared water, then fry it in a hot pan just before serving.

PREP: 20 MIN

COOK: 25 MIN

SERVES: 4

INGREDIENTS

- 4 salmon loins
- 1 white and 1 purple cauliflower
- 200 g wild broccoli
- 200 ml cream
- salt, pepper, vanilla
- 100 g butter
- 1 onion
- BOBO vinegret blackcurrant balsamic vinegar
- for the marinated salmon: 1 tbsp honey, 2 tbsp butter, spices



Chapter 05

DESSERTS & SWEETS





BAKING
Berta Nóra

I am Nóri Berta, a pastry chef and recipe developer; my speciality is the world of “free-from” and plant-based desserts.

My creations are free from all artificial colourings and additives, because I believe in the power of fresh, natural flavours. For me, the quality of the ingredients comes first. My passion is experimenting and developing new recipes: I love combining different flavours and textures and discovering the harmony between spices and oils.

My work is also my hobby; I see the art of pastry as a path of constant development, creativity and learning. My goal is to show that free-from and vegan desserts can be just as exciting and delicious as traditional sweets, offering a premium experience to those who follow a special diet or live a mindful lifestyle.

RECIPES MADE WITH LOVE

Sour cherry brownie with blackcurrant

Balsamic chocolate cream with almonds (dairy-free)

CHOCOLATE CREAM

Bring the plant-based milk to the boil, pour it over the chocolate and stir until smooth. Add a little vinegar and a pinch of salt.

Once it has set and cooled, whip it with a hand mixer until light and fluffy. If it becomes too thick, add a little plant-based milk. Fill it into a piping bag and decorate the cake with it, or simply spread it on top of the brownie.

STEPS

1. Melt the chocolate, olive oil, coconut oil and almond milk together over a water bath.
2. Stir in the sugar (or dates) and the 4 eggs.
3. Add the dry ingredients and stir until smooth.
4. Fold in the sour cherries and the flaked almonds (you can also sprinkle some almonds on top).
5. Spread the mixture into a baking tin lined with baking paper.
6. Bake at 160 °C for about 30 minutes. Check with a skewer whether it is done.





Ingredients

- 70% chocolate: 300 g
- Olive oil: 100 g
- Coconut fat: 50 g
- Almond milk: 300 g
- Whole eggs (size M): 4
- Sugar or date paste: 150 g
- Almond flour: 100 g
- Cocoa powder: 55 g
- Flour: 85 g (for a gluten-free version, 90 g oat flour)
- Baking powder: 4 g
- Salt: 3 g
- Sour cherries (frozen and thawed, or fresh): 150 g
- Toasted flaked almonds: 100 g
- Cinnamon: 2 g
- Zest of half an organic lemon

Chocolate cream:

70% chocolate: 200 g

Almond, pea or coconut milk: 220 g

BOBO vinegar: 25 g

(Optional: sour cherry jam)

Sour cherry compote:

Frozen sour cherries: 350 g

Sugar: 120 g

Cinnamon, cloves, cardamom, ginger: 1 tsp each

Salt: a pinch

Blackcurrant vinegar: 30 g

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mentes desszertek

Recipe card

NAME OF THE DISH:



PREP:



COOK:



SERVES:

INGREDIENTS

- ○
- ○
- ○
- ○
- ○
- ○
- ○
- ○

RATING 

- ○
- ○
- ○
- ○
- ○
- ○
- ○
- ○

INSTRUCTIONS:



THANK YOU

Thank you for joining me on this flavour journey! I hope every dish brought a smile to the faces around the table. Keep cooking with passion and create new memories with every bite!

Bobovinegret