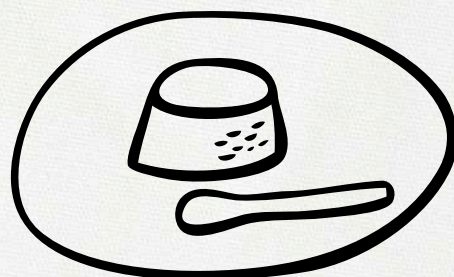
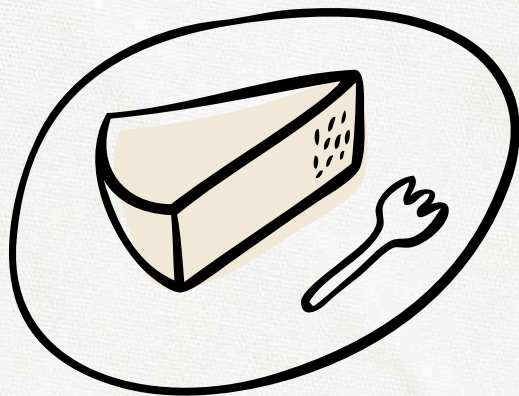


BOBO RECEPTEK

Borbáth Gabriella

FROM THE
CHEF'S TABLE



OUR RECIPE

The Bobo



This book is more than a collection of recipes—it's our passion shared with you. We believe cooking is an act of creation, and every meal is a chance to connect.

We created Bobo Vinegret to be the heart of your kitchen: a unique blend of spice, vibrant acidity, and pure health. Now, we're opening our kitchen doors to you. We invite you to master our favorite dishes, crafted with heart, soul, and a deep respect for nature.

Cook mindfully, eat joyfully, and rediscover the world of flavors with us!

recipes we love

COOKING MADE EASY

Gabriella Borbáth



Chapter 1

MAIN DISHES



Duck Breast

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



PREP: 20 MIN



COOK: 45 MIN



SERVES: 2

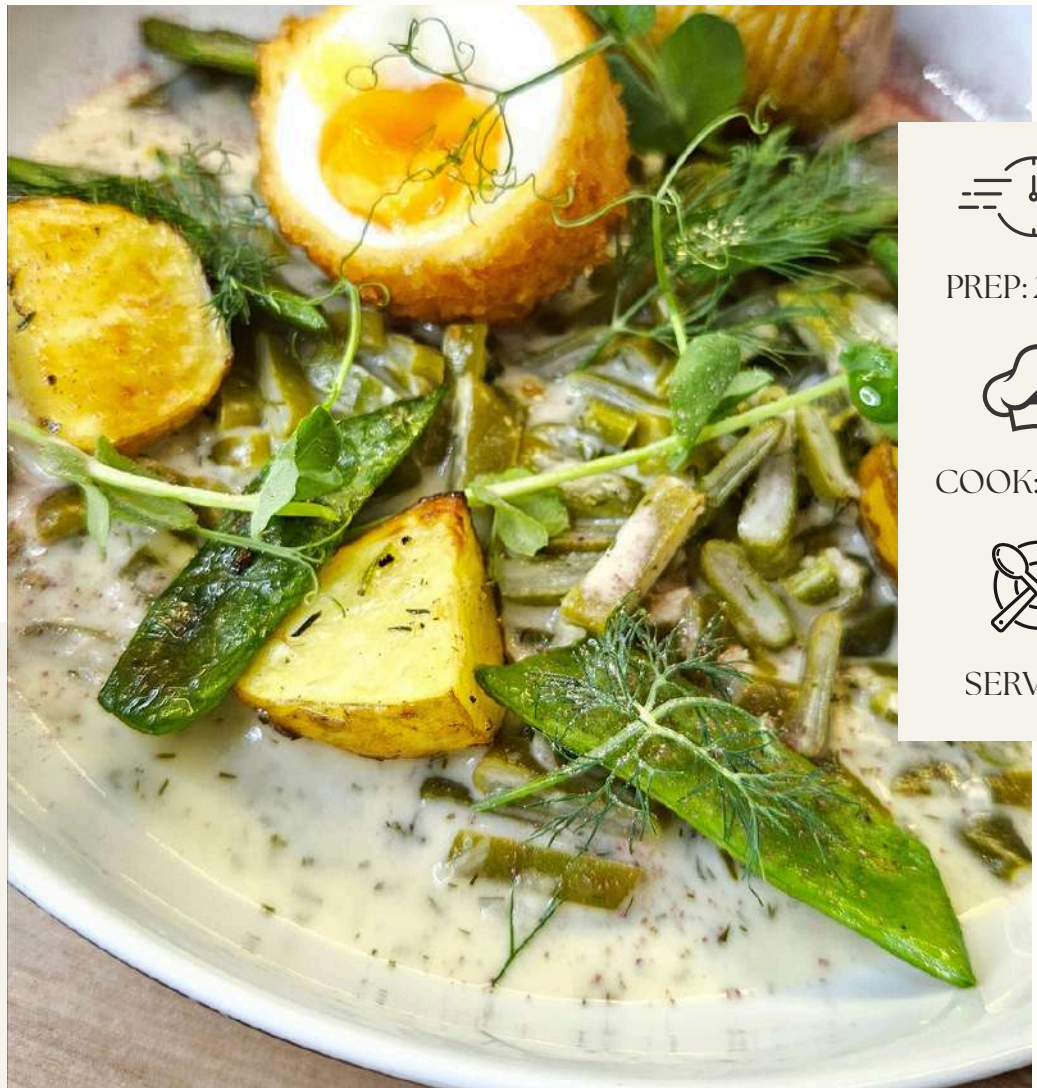
INGREDIENTS

- 2 duck breasts (approx. 0.5 kg)
- 3 small purple potatoes (or sweet potatoes)
- 2 large starchy potatoes (Type C / Russet)
- 200g frozen forest fruits (mixed berries)
- 200 ml heavy cream
- 150 g cold butter
- 1 tbsp sugar
- 200 ml red wine + 200 ml water
- 0.5 liter vegetable stock
- 2 tbsp BOBO vinaigrette (Sour Cherry & Mint)
- 1 star anise
- Salt, pepper, and garlic (to taste)

DIRECTIONS

- Purple Potato Puree:** Boil the cubed potatoes in salted water until tender. After straining, blend until smooth with warm, buttery cream—this technique ensures the potatoes retain their vibrant purple color.
- Fondant Potatoes:** Shape the potatoes as desired and sear both sides in a hot pan until golden brown. Season with salt, pepper, and fresh rosemary, then pour in enough vegetable stock to just cover them. Simmer covered until the liquid evaporates, leaving a thick, flavorful glaze.
- Duck Breast:** Score the skin of the duck breasts and place them skin-side down in a cold pan. Turn on the heat and fry until the skin is crispy. Add butter, garlic, and rosemary to the pan, continuously basting the meat with the infused fat. Finish in a 100°C (212°F) oven for 5-6 minutes, then let the meat rest for a few minutes before slicing.
- Red Wine Sauce:** In the same pan used for the duck, caramelize a little sugar. Add your choice of fruit and star anise, then pour in the red wine. Reduce the mixture (simmer) until it reaches a rich, coating sauce consistency.

Creamy Green Bean



PREP: 25 MIN



COOK: 35 MIN



SERVES: 4

INGREDIENTS

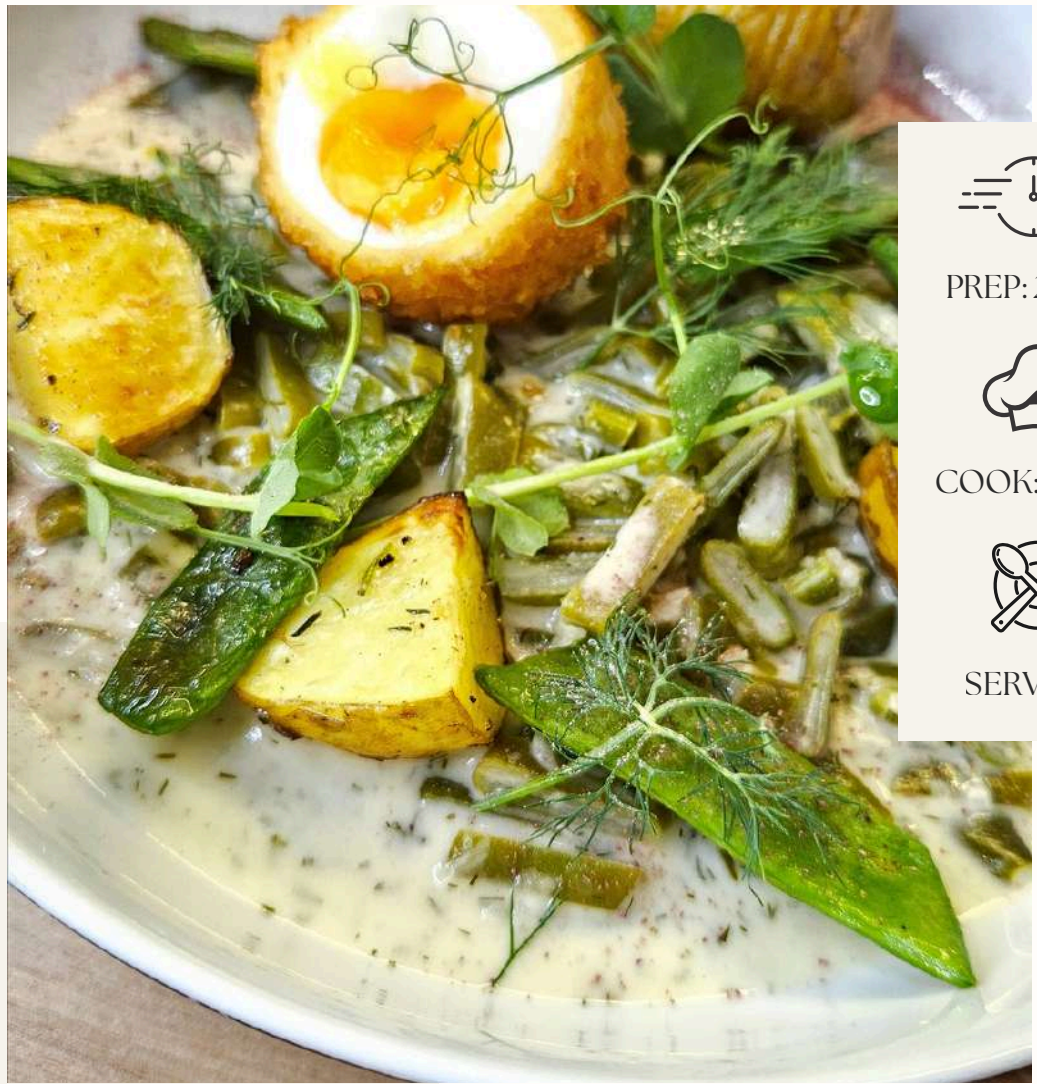
- 1 kg green beans (or broad beans)
- 1 onion, finely chopped
- 4-5 garlic cloves, minced
- 8 eggs
- 30 ml heavy cream (0.3 dl)
- 500 ml vegetable or chicken stock
- 1 bunch fresh dill, chopped
- Salt and pepper to taste
- 2 tbsp butter + 2 tbsp flour (for the roux)
- Potatoes
- Olive oil
- 1-2 cl BOBO Vinegret (Herbal)

DIRECTIONS

- 1. Panko-Crusted Eggs** :Boil the eggs for exactly 6 minutes, then immediately shock them in ice water. Once cooled, peel and coat them in flour, beaten egg, and panko breadcrumbs. Deep-fry in hot oil until golden and crispy on the outside, leaving the yolk perfectly runny.
- 2. The Green Beans-** Wash and chop the green beans into small pieces (reserve a few larger ones to sauté in butter later for garnish). Blanch them in boiling salted water with a pinch of sugar for 2 minutes, then refresh in cold water to preserve their vibrant color and texture.



Creamy Green Bean



PREP: 25 MIN



COOK: 35 MIN



SERVES: 4

INGREDIENTS

- 1 kg green beans (or broad beans)
- 1 onion, finely chopped
- 4-5 garlic cloves, minced
- 8 eggs
- 30 ml heavy cream (0.3 dl)
- 500 ml vegetable or chicken stock
- 1 bunch fresh dill, chopped
- Salt and pepper to taste
- 2 tbsp butter + 2 tbsp flour (for the roux)
- Potatoes
- Olive oil
- 1-2 cl BOBO Vinegret (Herbal)

DIRECTIONS

3. **The Stew:** Sauté finely chopped onion in butter until translucent. Stir in a little more butter and flour to create a light roux. Whisk in heavy cream and a splash of vegetable stock. Add minced garlic and a touch of vinegar. Once thickened, fold in the blanched green beans and bring to a simmer. Finish with a generous handful of fresh dill.

4. **Hasselback & Roasted Potatoes:** For the Hasselback potatoes, make thin 2 mm slices (not all the way through), brush with olive oil, and season with salt and pepper. Quarter the remaining potatoes and toss with spices. Roast in a convection oven at 200°C for 15-20 minutes until golden and crisp.



PREP: 45 MIN



COOK: 25 MIN



SERVES: 4



Forest Fruit Soup

INGREDIENTS

- 3 medium beets (or beetroots)
- 1 small onion
- 200 g forest fruits (mix)
- 2-3 tbsp BOBO Vinaigrette Sour
- Cherry-Mint Balsamic Vinegar
- 1.5 liters vegetable stock
- 300 g curd cheese
- 2 tbsp semolina
- 1 egg
- salt and pepper
- a pinch of flour

DIRECTIONS

1. Thinly slice the beets (keep the skin on if well-washed for a sweeter flavor) and sauté with the finely chopped onion. Season with salt and pepper, drizzle with balsamic vinegar, and simmer briefly under a lid. After 5-6 minutes, add the frozen forest fruits, stir well, and pour in the vegetable stock. Cover and cook over medium heat until tender. Once cooked, blend until creamy and strain through a fine sieve.
2. For the garnish, prepare savory curd cheese dumplings. Mash the curd cheese with a fork, then season with salt and pepper. Stir in the semolina and egg yolk. Whip the egg white until stiff peaks form, then gently fold it into the mixture. Let it rest in the refrigerator for 30 minutes. Once chilled, form small dumplings, roll them in a little flour, and drop them into simmering water. Once they rise to the surface, cook for an additional 2 minutes before removing.
3. To serve, garnish the soup with beet sprouts and a sprinkle of crunchy buckwheat.

Sardinian Pasta

Ragù

Authentic Sardinian pasta simmered in a silky basil-tomato sauce, topped with tender pan-seared salmon, roasted cherry tomatoes, and a touch of herbal 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 (canned or fresh)
- 4 garlic cloves, minced
- 1 onion, finely chopped
- 5–6 tsp basil pesto (to taste)
- 1 liter vegetable stock
- 100 ml BOBO Vinegret (Herbal)
- Grated Parmesan cheese, to taste
- Salt, pepper, olive oil



DIRECTIONS

Sauté the finely chopped onion in olive oil until translucent, then pour in the canned diced tomatoes (you may also use fresh, homemade ones). Let it simmer briefly, then drizzle with balsamic vinegar and add the garlic.

Next, stir in the fregola pasta, which has been dry-roasted in the oven for 10 minutes. Toss everything together and add the basil pesto. After a few minutes, pour in 1 liter of stock or water. Season with salt and pepper, then cover and cook over medium heat for 15 minutes until al dente. You will get a very pleasant, juicy ragù. Stir in as much parmesan as you like. In a non-stick pan, sear the halved cherry tomatoes and set them aside until serving. In the same pan, sear the salmon fillets for 2–3 minutes per side. Season with salt, pepper, and lemon juice.

A vibrant Mediterranean delight!

Veal Tenderloin with Chanterelle Ragout

Tender veal and earthy chanterelles meets the vibrant tang of BOBO Vinaigrette. A sophisticated gourmet classic with a refreshing, modern twist.



PREP: 20 MIN



COOK: 50 MIN



SERVES: 2

INGREDIENTS

- 300 g veal tenderloin
- 500 g chanterelle mushrooms
- 3 bread rolls
- 1 egg
- 50 ml milk , 200 ml heavy cream
- 1 tbsp butter
- 1 onion
- BOBO Vinaigrette Herb Balsamic Vinegar
- salt, pepper, garlic, rosemary



DIRECTIONS

1. Submerge the veal tenderloin in a 6% brine (60g salt per 1 liter of water) – this step is optional. Before serving, sear the meat in a hot pan while basting with butter. Roast in an 80°C oven until the internal temperature reaches 56°C.
2. For the ragout, sauté the finely chopped onion with the chanterelles. Set aside a few choice mushrooms to pickle using a 3:2:1 ratio (e.g., 300g water, 200g vinegar, 100g salt). Once the mushrooms in the pan have softened slightly, add a touch of mustard, salt, and pepper. Pour in the heavy cream and bring to a brief boil.
3. For the bread dumplings, dice the dry rolls and combine with the egg, milk, salt, pepper, and parsley. Knead into a dough, form into balls, and cook in boiling water until done.



Hamburger recipe

This cheeseburger definitely beats any fast food! The secret lies in my homemade bun: I used the Japanese tangzhong technique, which makes it extra soft and keeps it fresh for days. You've got to try it, it's totally worth it!



PREP: 20 MIN



COOK: 55 MIN



SERVES: 2

INGREDIENTS

- 400 g all-purpose flour. (or bread flour)
- 150 ml lukewarm water + 50 ml milk
- 25 g fresh yeast (7-9 g dry yeast)
- 1 tbsp sugar
- 60 g butter
- 1 whole egg
- + cooled tangzhong
- For the egg wash: 1 egg + 1 tbsp milk
- Sesame seeds

DIRECTIONS

FOR 1 CHEESEBURGER:

1. 100-150 g ground beef patty
2. Salt and pepper
3. 2 slices of cheddar cheese
4. Pickles (vagy pickled gherkins)
5. BBQ sauce
6. Fresh lettuce
7. Red onion jam – with BOBO vinaigrette (mint-sour cherry balsamic vinegar and red wine)



Creamy Cheese Pork Ragout with Corn

INGREDIENTS

- 400 g pork tenderloin, cut into strips
- 1 onion, finely chopped
- 1 cob of cooked corn
(or 1 cooked corn on the cob)
- 1 leek
- 150 g cherry tomatoes, halved
- Salt, pepper, and mustard
- 100 g creamy processed cheese spread
- 200 ml heavy cream (double cream)
- 1-2 tbsp BOBO vinaigrette - herbal balsamic vinegar

DIRECTIONS

1. Sear the Meat: Brown the pork tenderloin strips in a hot pan, then add the chopped onion. Season with salt and pepper.
2. Add Flavor: Stir in the halved cherry tomatoes and the cooked corn (cut into chunks and charred with a kitchen torch for a smoky finish). Add the mustard and a splash of balsamic vinegar.
3. Create the Sauce: Squeeze in the creamy cheese spread and pour in the heavy cream. If the sauce is too thick, add a little stock or water to reach the desired consistency.
4. Finish: Add the sliced leeks and bring everything to a boil to let the flavors meld.



Salmon and Cauliflower Variations

Salmon: Marinate in the honey-butter spice mix at room temperature. Sear in a pan for 3–4 minutes until caramelized.

Roasted Cauliflower: Toss white and purple florets with butter and ground vanilla. Roast at 170°C for 20 minutes.

Pickled Purple Cauliflower: Pour a boiling 3:2:1 pickling liquid (water:vinegar:sugar) over the remaining purple florets to turn them vibrant pink.

Cauliflower Purée: Sauté onion and white cauliflower, simmer in cream, then blend with cold butter until velvety.

Broccolini: Blanch in salted-sweet water, then flash-fry in a hot pan before serving.

To Serve: Plate the salmon over the purée, garnish with roasted and pickled florets and charred broccolini. Finish with BOBO blackcurrant balsamic.



PREP: 20 MIN



COOK: 25 MIN



SERVES: 4

INGREDIENTS

- 4 salmon loins (or fillets)
- 100 g butter
- 1 white cauliflower and 1 purple cauliflower
- 1 onion, finely chopped
- 200 g broccolini (tenderstem broccoli)
- BOBO vinaigrette – blackcurrant balsamic vinegar
- 200 ml heavy cream (double cream)
- For the salmon marinade: 1 tbsp honey, 2 tbsp melted butter, and spices to taste
- Salt, pepper, and vanilla



Chapter 05

DESSERTS & SWEET TREATS

Pastry

Nóra Berta

My name is Nóri Berta. I am a pastry chef and recipe developer specializing in free-from and plant-based desserts.

My creations are entirely free of artificial colors and additives, as I prefer to highlight fresh, natural flavors. For me, the quality of ingredients is paramount. I am passionate about experimenting and developing new recipes, blending diverse flavors and textures, and exploring the harmony between spices and oils.

My work is also my hobby; to me, pastry arts represent a journey of constant growth, creativity, and learning. My goal is to demonstrate that free-from and vegan desserts can be just as exciting and delicious as traditional ones, providing a premium experience for those following specific diets or conscious lifestyles.

RECIPES MADE
WITH LOVE



Cherry Brownie with Blackcurrant

Balsamic Chocolate Cream & Almonds (Dairy-Free)

CHOCOLATE CREAM

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

Once set and chilled, whip with a hand mixer until light and fluffy. If it becomes too stiff, add a splash of plant milk.

Transfer to a piping bag and decorate, or simply spread it over the entire brownie.

DIRECTIONS

1. Melt the chocolate, olive oil, coconut oil, and almond milk together over a water bath (bain-marie).
2. Mix in the sugar (or date paste) and the 4 eggs.
3. Combine the dry ingredients until smooth.
4. Fold in the cherries and slivered almonds (you can also sprinkle some almonds on top).
5. Spread the batter into a pan lined with parchment paper.
6. Bake at 160°C for approximately 30 minutes. Check for doneness.





Ingredients

- 70% dark chocolate: 300g
- Olive oil: 100g
- Coconut oil: 50g
- Almond milk: 300g
- Eggs: 4 whole (size M)
- Sugar or date paste: 150g
- Almond flour: 100g
- Cocoa powder: 55g
- All-purpose flour: 85g (or 90g oat flour for GF version)
- Baking powder: 4g
- Salt: 3g
- Cherries: 150g (frozen/thawed or fresh)
- Slivered almonds: 100g, toasted
- Cinnamon: 2g
- Zest of half an organic lemon

Chocolate Cream:

70% dark chocolate: 200g

Plant-based milk (almond, pea, or coconut): 220g

Blackcurrant balsamic vinegar (or "bobo" vinegar): 25g

Cherry jam (optional)

Cherry Compote:

Frozen cherries: 350g

Sugar: 120g

Cinnamon, cloves, cardamom, ginger: 1 tsp each

Salt: a pinch

Blackcurrant vinegar: 30g



bertanori

mentes desszertek



THANK YOU

Köszönöm, hogy velem tartottál ezen az ízutazáson! Remélem, minden étel örömet csalt az asztal köré ülők arcára. Főzz tovább szenvedéllyel, és alkoss új emlékeket minden egyes falattal!

Bobovinegeret

