

# GOTO80 - RICH & VELVETY BROWN POIVRE DELUXE

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Craving Chinese, Mexican, Thai, or even Japanese for dinner? No problem and no need to worry about the fat and calories thanks to Goto80. Based on Weight Winners Watch around the clock® Goto80 presents a mouthwatering recipe that reinvent all of America's and Latin America's most-loved take-it-or-leave-it dishes



Goto80 is a man with as much talent in the kitchen as in front of the computer screen, creating tremendous music with both russian AND american computer systems.



During his extensive travels all over the world he has become absorbed in a vast array of different delectable food cultures with exiting products, spices and recipes. From this he has adapted to a unique stlye of cooking with upcoming recipes both on Weight Winner's hit list and Tradeskill Cooking.

This time got80 presents a fresh, new and proven success together with his sturdy and stylish friend, collaborator and master chef Olleorama.

Their rich, velvety brown au poivre deluxe is not to be missed and there's really no reason to order out, so get cooking with goto80 and Olleorama!

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## RICH & VELVETY BROWN POIVRE DELUXE

### Ingredients

Olive oil, rape seed oil and butter  
150g Red Curry paste (thai)  
2 big onions  
100 Skum-bananer (foam bananas / Banana Mallows covered with chocolate)  
4 big chopped beef patties  
4 big chopped salmon fillets  
500g cheese  
1 top quality Chocolate praline for decoration.

Grease a 13 x 9 x 2-inch baking dish; set aside.



In a large saucepan saute the onions in the curry, olive oil, rape seed oil and butter until the onions are translucent. Add the foam bananas and fry on medium heat for 5 minutes. Stir in the chopped beef patties and salmon fillets and simmer until the meats are tender, about 15 minutes. Add chervil, salt and pepper to taste. Finally, add the cooked mixture to the baking dish and cover with cheese. Top with the chocolate praline and bake in a 375 -degree oven for 35 to 40 minutes.

Enjoy!!

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