



Vegetarian Works

Here at Gisle School Restaurant we cook and serve 150 vegetarian meals each day. Some days we serve an all vegetarian lunch.

It's an art cooking vegetarian food which is full of taste, attractive to the eye and full of nutrition, but we have come a long way in transforming our lunch guest opinion of vegetarian food. The numbers selecting and eating the vegetarian option has increased. Most of the vegetarian food being served is organic.

Here's some great ideas for making that happen:

Menu

- Chilli and kidney bean patties with roasted corn yoghurt.
- Crumbed celeriac served with Italian white wine sauce and mashed potatoes and cauliflower.
- Spinach and feta cheese pie
- Creamy mushrooms and white bean sauce with organic pasta.
- Fennel, tomato and carrot pot with sour cream.
- Vegetarian lasagna.
- Baked sweet potatoes with cottage cheese and rosemary.
- Falafel with mint yoghurt.
- Cannelloni with tomato sauce and parmesan cheese.
- Cauliflower and Granny Smith apple curry served with bulgur.
- Mexican bean burgers with garlic sauce.
- Thyme baked Butternut pumpkin with herb crème
- Eggplant picatta with basil and tomato sauce.
- Vegetable risotto with grated cheese.
- Rice and feta cheese balls with tzatziki.
- Mushroom filled crepes.

Other great examples include:

Potato and cheddar cheese frittata with tomato salsa



Beetroot balls with horseradish Smetana



Corn and paprika fritters



Broccoli, white bean and potato patties with cheesy parsley sauce



Crumbed parsnip with hummus



AND THE LIST CAN GO ON.....

Some more pictures for inspiration.





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