

# Alexander Klein

# **Culinary delights**

Tried and tested recipes

Self-published Stuttgart-Bad Cannstatt (2024)

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# SO CR

The recipe collection is divided into different sections - based on a typical menu sequence - to make it easier to find your way around. At the end of the collection there is an alphabetical index of all the dishes.

Flour" to normal wheat flour (type 405). Medium (M) to large (L) eggs are used. Sugar is white refined sugar (granulated sugar).

Unless otherwise stated, "pepper" means black pepper from the pepper mill.

Temperature specifications refer to an electric oven. Unless otherwise stated, bake with top and bottom heat.





Alexander Klein wishes you lots of fun

and success
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Stuttgart, December 25, 2024

# Soups

### **Christmas turkey soup "Bonne Femme"**

4 portions

2 fresh turkey wings, 1 piece of celery root, 2 carrots, 1 onion, 5 peppercorns, 2 cloves, 1 level teaspoon salt, approx.  $\frac{1}{18}$  liter water,  $\frac{1}{18}$  liters cream, 2 egg yolks

Wash the turkey wings. Wash the celery root thoroughly and cut into small cubes (approx. 7 mm). Scrape or peel the carrots, wash and dice them too. Peel the onion and cut into eighths. Halve the leek lengthways, wash thoroughly and cut into thin slices

Add the celery pieces, diced carrot, onion, peppercorns, cloves, salt and turkey wings to the water, cover and cook over a low heat for 40 minutes. Then remove the turkey wings, remove the skin and bones and cut the white turkey meat into small pieces. Remove and discard the cloves and peppercorns. Melt the butter in a pan and braise the leek slices in it for 5 minutes while stirring. Dust the leeks with flour, fry briefly and gradually deglaze with the vegetable-turkey stock. Mix the cream with the egg yolks. Stir a few spoonfuls of hot soup into the egg cream. Remove the soup from the heat and fold in the cream mixture.

*Tip:* Freeze the cream of chicken soup without the cream and egg yolk mixture and only add this when reheating.

### **Pumpkin soup**

4 portions

1 Hokkaido pumpkin, 3 onions, 3 cloves of garlic, 1 piece (approx. 4 cm) of ginger, honey, Madras curry powder, orange juice, vegetable stock

Wash the pumpkin, cut in half, remove the seeds and fibrous insides and cut approx. 2 cm pieces (including the skin).

Chop 3 onions, fry in clarified butter until golden brown, chop 3 cloves of garlic and the peeled ginger and add to the pan.

Add the pumpkin cubes, sauté with 1 tsp honey and 1 tbsp curry powder, and after approx. 5 minutes deglaze with approx. 100 ml orange juice. Pour in 500 ml vegetable stock and simmer approx. 20 minutes.

Then puree the soup with a hand blender and season to taste with salt, pepper and grated nutmeg. Serve with roasted pumpkin seeds and/or pumpkin seed oil.

# Semolina dumplings (soup garnish)

6 portions

30 g butter, 1 egg, salt, 70 g durum wheat semolina, 1 liter soup

Cream the butter, stir in the egg, semolina and salt. Leave the mixture to stand for 5 minutes to swell, then form dumplings with two moistened tablespoons.

Cook the dumplings in the soup for 5 minutes and then leave to cook for another 15 minutes.

# **Starters**

# Pike-perch and salmon terrine with champagne and chervil sauce 6 - 8 portions

350 g fresh zander fillet, 1 pack of smoked salmon in slices, 250 g fresh salmon fillet, 125 ml full cream (heavy cream), 1 bunch of chives, 1 teaspoon pepper, just under 1 teaspoon salt

Carefully scan the zander fillet for bones, cut into cubes and place in the freezer for at least 30 minutes. Chill the blender jug.

Line the terrine dish with baking paper. Place the slices of smoked salmon next to each other in the terrine dish so that approx. 2 cm hang over the edge (this is enough as the dish will not be completely full!).

Fill the fat pan of the oven with approx. 3 liters of water, place it on level 3 and heat the oven to 150°C. °C (top and bottom heat).

Cut the salmon fillet into approx. 2 x 2 cm strips. Finely chop the full cream with the frozen pike-perch cubes in a blender. Season with salt and pepper.

Spoon half of the zander and cream mixture onto the smoked salmon slices. Arrange the fresh salmon strips lengthwise in the middle. Mix the chives into the rest of the zander mixture and pour the mixture over the fresh salmon strips. Fold the slices of smoked salmon over the mixture, as well as the baking paper.

Press the terrine mold down firmly several times (place a towel underneath!) to close any cavities. Put the lid on the terrine mold. Place the mold in the bain-marie (if necessary, place temperature-resistant strings around it so that the mold can be lifted out easily afterwards). Cook in the bain-marie for 75 minutes.

After cooking, leave the terrine to stand for at least (!!) 30 minutes - preferably overnight. It can then be turned out and cut into slices with a very sharp knife.

For the sauce, heat 1 tbsp butter in a pan and sauté 1 very finely chopped shallot. Deglaze with 0.3 liters of champagne and reduce by half over a high heat. Season to taste with salt, pepper and lemon juice.

Stir 2 tablespoons of very cold butter into the liquid with a whisk. Sprinkle the sauce with 1 tbsp finely chopped chervil before serving. (If using dried chervil, cook it in the sauce).

# Terrine de Sole (recipe being tested!)

6 - 8 portions

#### For the terrine:

4 to 5 sole (number depends on the size and shape of the terrine) gelatinous fish stock 100 g chopped parsley

Peel off the sole. Place the sole with the dark skin side up. Cut the skin where the tail joins the body so that you can touch it. Press the tail down firmly. Pull the skin off towards the head. When it has been pulled off up to the jaw, turn the fish over, hold it by the head and pull the skin off up to the tail.

Fillet the sole. Using a very sharp, flexible knife, cut into the fish along the backbone from the head to the tail. Place the blade flat at the head end between the fillet and breast bones and remove the left fillet. Then remove the right fillet in the same way. To fillet the underside, turn the fish over and repeat the process.

Trim the fillets. Place the fillets in a bowl of cold water to remove any blood residue and the meat nice and white. Remove after 15 minutes and drain on kitchen paper. Flatten the fillets with the blade of a wide knife. Then trim the edges of the fillets.

Cut into the fillets. Place the fillets with their membranes facing upwards. As these membranes will contract during cooking, causing the fillets to deform, make shallow diagonal incisions in three or four places on each membrane.

Line an earthenware dish. Grease a long, narrow earthenware dish with plenty of butter. Place the sole fillets crosswise in the dish with the thin membranes facing upwards so that they overlap each other, leaving the ends hanging over the edge of the dish Gently press the fillets against the inside walls. Keep the smallest fillets to cover the filling.

Prepare the filling mixture. Make a fish mousseline (see separate recipe!). Peel and roughly chop 60 g pistachios. Dissolve  $\frac{1}{2}$  tsp saffron powder in a little hot water and add to the mousseline. Beat the mousseline with a whisk until it is evenly colored. Add the pistachios and beat again vigorously.

Fill the earthenware dish. Spread the mousseline evenly in the dish. Smooth the surface with a spatula. Place a folded cloth on the work surface and push the mold onto it so that the contents settle. Cut the reserved fillets so that they fit crosswise on the surface. Then cover the mousseline with the fillet pieces.

Cook the terrine. Fold the overhanging fillet ends inwards and cover the terrine with parchment paper that has been brushed with butter beforehand. Place the earthenware dish on a wire rack in a bain-marie. Cook in a preheated oven at 170° C (gas mark 2) for about 50 minutes until the mixture firm and elastic to the touch.

Drain off the juice. Remove the terrine from the bain-marie and leave to cool until lukewarm. a wire rack on top of the mold. Quickly invert the mold and wire rack together over a tray; the dripping juice will collect on the tray. Then turn the terrine over again using the wire rack.

Turn out the terrine. Remove the wire rack. Place a plate upside down on top of the terrine and invert both together. Lift off the mold. Dab off any juices from the plate and the surface of the terrine with kitchen paper. Wrap the terrine in cling film and place in the fridge overnight.

Cover the terrine with jelly. Make a fish stock containing gelatine and leave to cool. When it is lukewarm, stir in 2 to 3 tablespoons of dessert wine (Madeira or sherry). Pour some of the stock into a small metal bowl and on ice. Stir until it takes on a syrupy consistency. The bowl

Remove from the ice cream and quickly cover the surface and sides of the terrine with a thin layer of jelly.

Finish the coating. Chill the terrine 10 minutes. Then coat several more times with jelly. In a second small bowl, mix the chopped parsley with some of the liquid jelly. Place the bowl on ice and stir the mixture until it gels. Pour the mixture onto the surface of the terrine. Then coat the terrine two or three more times with clear jelly.

Serve the terrine. The terrine can be served as soon as the jelly has set and can be garnished with a chiffonade of tender lettuce leaves if desired. the terrine into 1 cm thick slices with a sharp knife. Using a wide spatula, place the slices on the individual plates and serve a little jelly with each portion.

#### Mousseline (recipe being tested!)

1 kilo

500 g fish fillets, minced, cut into cubes Salt and freshly ground pepper, grated nutmeg, cayenne pepper (to taste) 2 large egg whites

1/2 liter cream

To modify the texture and flavor, the following ingredients can added at the very end: chopped pistachios,

cooked, chopped saw prawns, North Sea prawns or mussels;

a duxelles (sautéed, chopped mushrooms; chopped truffles).

Mousseline - a puree of tender fish, bound with egg white and enriched with cream - is a very tasty filling for terrines, pâtés and galantines.

**Parry the fish**. Remove the skin and bones from the fish fillets. Roughly chop the fish or cut into 1 cm cubes.

**Add the egg white**. Process the fish in a mortar and pestle or food processor to a smooth puree. Season with salt, pepper and a small pinch of nutmeg. Gradually add the egg whites and mix with the puree until the ingredients are well combined.

**Pass the puree through a sieve**. Using a plastic spatula, push the purée through a drum sieve and collect in a metal bowl. Place cling film over the strained mixture and press down to create an airtight seal. Place the bowl in a larger bowl filled with crushed ice and refrigerate for at least 1 hour.

**Add the cream**. Remove the bowls from the fridge. Add a little cream to the puree and stir in well with a wooden spoon. Then mix about a quarter of the cream into the purée, stirring vigorously. Cover the puree with cling film again and place in the fridge for another 30 minutes.

**Mix the ingredients together**. Add small amounts of cream several more times and mix well with the puree. Beat the mixture vigorously as soon as it is smooth enough. After each addition of cream, put the puree back in the fridge. When the cream has been used up, season the mousseline with salt, cover again with cling film and place in the fridge.

#### Farmer's terrine (Terrine de Campagne)

6-8 persons

300-350 g veal from the shoulder (or cutlet), 350 g pork (cutlet), 150 g beef or veal liver,

150-200 g green (fresh) bacon,

1 tablespoon thyme, 1 bay leaf, 1 small carrot (not necessary),

2-3 glasses of cognac or brandy (4-6 cl),

2 large onions, 3 cloves of garlic, 1 egg, 1 teaspoon of pâté seasoning,

1 pinch of cayenne pepper, 1 tsp white pepper, 1  $\frac{1}{2}$  - 2 tsp salt, 1

tsp white wine vinegar, 2 tbsp pistachio kernels (for the look),

8 large slices of green bacon (not necessary), 1 sprig of thyme (only for bacon), 2 bay leaves (only for bacon)

Weigh half of the veal, half of the pork, half of the liver and half of the green bacon. Cut one half into small cubes about ½ centimeter long. Place the thyme, bay leaf and thinly carrot (if desired) in a bowl with the cognac or brandy and mix with the diced meat.

Leave to marinate for a good hour. the rest of the meat through a medium mincer. Peel the onions, grate very finely and add. Peel the garlic cloves and press through a garlic press. Mix well with the minced meat. Knead in the egg. Season the meat mixture well with pâté spice, cayenne pepper, salt and vinegar.

Loosely mix the meat cubes and marinade with the meat mixture. Finally, stir in the coarsely crushed (halved) pistachios. Line a terrine dish (or loaf tin) with baking paper or bacon slices (if using bacon). Pour in the meat mixture. Cover with baking paper or fold the bacon slices over it so that the farce is completely covered. If wrapping in bacon: Place a sprig of thyme and two bay leaves on top.

Cover the terrine dish with aluminum foil (for bacon). Put the lid on. Place in a fat pan filled with approx. 3 liters of water. Cook at max. 180 °C for one and a half hours. Leave to cool slowly and only cut the next day!

Shelf life: In the refrigerator (not opened): about eight days

# French terrine

6 - 8 portions

270 g lean pork (back),
430 g cooked ham (2 slices, each approx. 1 cm thick) 500 g sausage meat (coarse)
1 vol. chives (approx. 25 g), 1 large bunch of parsley (70 g)
2 hands of dried thyme, just under 1 teaspoon of salt,
1 ½ tsp pepper (ground black), 3 cloves of garlic,
1/3 jar of green pepper (approx. 20 g drained weight) 1 dash of cognac

Pass the pork through a mincer or very finely with a knife. Cut the ham into cubes with an edge length of approx. 1 cm.

Cut the chives into rolls and finely chop the parsley. Crush the garlic cloves.

Mix the prepared ingredients well with the spices and cognac. If the mixture is too dry, work in 1 or 2 eggs (probably not necessary). The mixture is ready when the surface is nice and smooth.

Preheat the oven to 200 °C, pour the mixture into a terrine dish (line with baking paper beforehand!) and close tightly (lid) and place in the fat pan filled with approx. 3 liters of water, cook for about 2 ½ hours.

Then to infuse in the fridge for 1 to 2 days.

#### Variant:

Pistachios can also be used instead of green peppercorns.

#### Pâté en croûte

6-8 persons

For the dough:

250 g butter, 500 g flour, 1 egg, 1 egg yolk and a little cream for coating (egg white in farce), 8 g salt

For the farce:
500 g lean pork
400 g cooked ham or smoked pork loin in one
piece 1 egg, 1 egg white
1 small bunch of chives, 2 medium onions, 3 cloves of garlic
1 teaspoon pie spice, 1- 2 teaspoons salt
2-3 glasses of cognac or brandy (4-6 cl),
2 tbsp (20 g) halved pistachio kernels (for the
look), Madeira jelly for pouring

Cut the butter into cubes and knead together the flour (unsifted), egg, salt and approx. 5 tbsp water to form a firm shortcrust pastry (pâte brisée). Wrap in cling film and leave to rest and relax in the fridge for at least 1 hour.

Trim the pork, cut into strips approx. 1 cm thick and mix with pâté seasoning and salt, pour over the cognac and marinate in the fridge for approx. 2 hours. Cut half of the ham or pork loin into cubes approx. 1 cm long (from the nice parts), cut the other parts into strips and chill everything.

Chop the onions and garlic and sauté in oil until golden brown. Leave to cool. Wash the chives and cut into small rolls. Pass the marinated pork through the finest disc of the mincer, as well as the uncut ham. Mix briefly and pass the minced meat through the mincer again. Finally, pass a piece of parchment paper through the mincer. This pushes out the last bits of meat and stops in front of the perforated disk.

Knead together the cooked meat, onions, egg, egg white, diced ham, pistachios and chives and chill the farce.

Remove the shortcrust pastry from the fridge and roll out to a thickness of approx. 5 mm. Transfer the dimensions of the pie dish to the pastry (press down) and cut out the pastry slightly larger. Flour the surface and fold the long sides over each other so that the width is no greater than the width of the base of the pie dish.

Place the pastry in the ungreased pie dish and carefully unfold and press down on the edges. Do not cut into the corners, but press down gently to create a closed "pastry well" from which no meat juices can run. Trim any overhanging edges to approx. 1 cm with kitchen scissors. Roll out the remaining pastry into a pastry sheet that will later cover the top of the whole pie.

Carefully pour the farce into the pie dish, taking care not damage the pastry case. Flatten several times on a kitchen towel to avoid cavities. Fold the edges of the pastry in towards the center (first the long sides, then the short sides. Brush the edges with the egg yolk and cream mixture, place the pastry lid on top and press down firmly. Press down the edges with a spoon handle and pinch the pastry sheets every 5 mm along the edge using a pastry pusher. Apply the pattern as desired.

Cut two holes (approx. 1.3 cm) out of the lid plate and attach two pastry rosettes with egg yolk and cream mixture on top. Brush the lid with the egg yolk and cream mixture. Insert two chimneys rolled out of aluminum foil (3-fold, folded over twice, approx. 4 cm high) into the holes in the pastry rosettes.

Bake the pie in an oven preheated to 220 °C for 15 minutes, then reduce the temperature to 180 °C and bake for a further 28 minutes.

Allow to cool slowly and pour in the Madeira jelly the next day. . Shelf life: In the fridge (not

opened): about eight days

#### Mayonnaise

4 portions

3 egg yolks, 1 tsp Dijon mustard, 250 ml sunflower oil,  $\frac{1}{2}$  tsp salt, pepper, 1 pinch of sugar, a little lemon and white wine vinegar

Mix the egg yolks (absolutely fresh eggs!) with the mustard and pour in the sunflower oil in a thin stream, stirring constantly and quickly, to create an emulsion with the egg yolks. Season to taste with a little lemon and white wine as well as a pinch of sugar, salt and pepper. The consistency should not be too firm, but not too runny either.

#### Remoulade sauce

6 portions

250 g mayonnaise, 2 hard-boiled eggs, 5-6 gherkins, 4 tbsp parsley, 2 tsp white wine vinegar, 1 tsp sugar, 2 small shallots, 1 ½ tbsp capers, 3 anchovy fillets, salt, pepper

Peel the hard-boiled eggs and cut into small cubes. Mix with the other very finely chopped ingredients and fold into the mayonnaise. Season to taste with salt and pepper and leave to infuse in the fridge for at least 2 hours.

### **Asparagus cocktail**

4 portions

250 g asparagus, mayonnaise, green salad leaves, 2 hard-boiled eggs, 2 tbsp chopped walnut kernels, tomatoes, parsley, boiled ham, a little sugar, lemon juice, salt

Cook the peeled asparagus in salted water and drain. Alternatively, you can also use canned asparagus. Cut into small pieces approx. 3 cm long. Mix the mayonnaise with the finely chopped ham, a little sugar, lemon juice and salt.

Line four wide glasses with lettuce leaves. Place the asparagus pieces on top and spread the mayonnaise and ham mixture over them. Sprinkle over the finely chopped eggs with the chopped walnuts and garnish with tomato wedges and parsley.

# Stuffed artichoke bottoms (Fonds d'artichauts farcis)

4 portions

8 artichokes, 200 g tuna (canned), 2 hard-boiled eggs, 3 tbsp mayonnaise, salt, pepper, 2 limes, 1 pinch cayenne pepper, 100 g prawns, a few lettuce leaves

Drain the artichoke bottoms and tuna well. Blend the tuna and peeled eggs with a hand blender, gradually add the mayonnaise, season with salt, pepper, a few drops of lime juice and cayenne pepper. Wash the prawns in a sieve under running water and drain well.

Place three washed lettuce leaves on each plate, place two artichoke bases on top and fill with the tuna mayonnaise. Garnish each with two prawns and half a slice of lime. Sprinkle the remaining prawns on the plate.

# Main courses

# Stuffed pork fillet (Filet de Porc farci)

3 - 4 portions

600 g pork fillet 150 g sausage meat (fine), 50 g chanterelles, 50 g mushrooms, 1 bunch parsley, salt, pepper Cream and brandy for the sauce

Carefully remove the tendons and fat from the pork fillet, then cut in the ratio  $^{1}$ /3 and  $^{2}$ /3, then cut the opened thicker part again to a depth of around one centimeter, cut open further and cut three quarters of the rest again. We now have a large area of pork fillet in front of us.

To make the filling, mix the sausage meat with the coarsely chopped mushrooms and chopped parsley. It is important to mix everything well so that the sausage meat can bind everything together.

The sliced pork fillet is now first rubbed with just a little sausage meat so that the meat and filling bond - otherwise the filling will fall out when it is cut open after cooking.

The rest of the mixture is then evenly over the pork fillet. Now fold the stuffed fillet together and shape with a string (tie several loops around the fillet.

Now season the outside of the fillet with salt and pepper. Now sear the meat well on all (!) sides in the hot pan. Turn carefully and never pierce the meat with a fork. The fillet must then be cooked at 120 °C for around 60 minutes. When it is cooked through, you can turn the oven down to 80 °C and leave it for another 30 minutes. At this temperature, the stuffed pork fillet can be kept warm for around three hours without any loss of quality.

To make the gravy, briefly bring the gravy to the boil with about 100 ml cream and a splash of brandy. Refine with fresh herbs.

# Beef roulades (Roulades de bœuf)

6 portions

6 slices of beef roulade 6-12 slices of Black Forest ham, 6 gherkins, Dijon mustard, 2 onions, 1 clove of garlic, soup greens, tomato paste, beef stock and red wine for the sauce

If necessary, flatten the roulades (if thicker than approx. 5 mm), brush each with 2 tsp Dijon mustard, season with pepper, cover with 1 or 2 slices of Black Forest ham and roll up from the wide to the narrow side with a not-too-large gherkin in the center and secure with a roulade pin.

Dice the onions, garlic and greens. Heat clarified butter in a cast-iron roasting pan and sear the roulades on all sides until nicely browned. Remove the roulades and fry the onions and greens in the remaining fat, as well as the tomato purée (not too sparingly!). Finally, add the garlic, dust with flour and deglaze with the red wine (approx. 400 ml) three times. Then add the beef stock and boil off the gravy. Season to taste with salt and pepper and return the roulades to the pan so that they are covered in the sauce.

Put the lid on and cook in a preheated oven at 160 °C about 2 hours. Can be prepared the day

before and then reheated.

### Mediterranean-style stuffed chicken breast fillets

4 portions

4 chicken breast fillets
6-8 sun-dried tomatoes in oil
50 g black olives (pitted), 50 g grated Parmesan cheese Salt, pepper, oregano, thyme
2 medium-sized onions, 2 cloves of garlic
1 tin of pizza tomatoes, <sup>1</sup>/<sub>/8</sub> liters of dry red wine 1 cup of cream

Cut a pocket in each chicken breast fillet with a sharp, pointed knife and season with salt and pepper. Carefully drain the tomatoes and into small cubes. Pit the olives if necessary and also cut into cubes. Mix the tomatoes, olives, grated Parmesan spices into a paste and stuff into the chicken breast fillet pockets (press down firmly!). Close the chicken breast fillets with a toothpick or a roulade pin.

Sear the stuffed chicken breast fillets on both sides in a casserole dish. Then add the onions and garlic and brown. Add the pizza tomatoes, bring to the boil and reduce slightly, then deglaze with red wine. Stir everything and add 1 cup of cream and some oregano. Simmer for about 35 minutes.

Serve with rosemary potatoes.

#### Variant:

Peel the potatoes and into 2 cm cubes. After adding the cream, bring everything the boil and then add the diced potatoes and a little salt. The cooking time must be extended by approx. 5 minutes.

#### Pork fillet wrapped in bacon with mushrooms

3-4 portions

1 pork fillet (approx. 600 g), 150 g bacon (cut as long as possible), 500 g mushrooms (preferably smaller brown ones), 2 onions, 2 cloves of garlic, diced bacon, tomato puree, cream, parsley

Carefully parry the pork fillet, folding in the thinner end so that the fillet is as evenly thick as possible. Place the bacon slices next to each other diagonally on the worktop, pepper the fillet, place on top of the bacon slices and wrap them around the fillet one after the other (so that the fillet is covered all over with bacon). Tie with kitchen string.

Preheat the oven with a long porcelain plate to 80 °C for approx. 30 minutes.

Sear the wrapped fillet on all sides (including the short ends) in clarified butter in a frying pan, then place on the plate in the oven and cook for approx. 2 hours until the core of the fillet is still soft pink.

About 30 minutes before serving, sauté the diced onions, garlic and diced bacon in the remaining fat, add the mushrooms and fry well. Towards the end, add a little tomato purée, fry and deglaze with cream and a dash of brandy. Season to taste with salt and pepper and finally add the parsley.

Before serving, remove the kitchen string from the pork fillet and into diagonal slices. Serve with the mushroom sauce.

Spätzle goes well as a side dish.

#### Salmon ravioli

3 - 4 portions

Pasta dough (see recipe in "Side dishes") 250 g salmon fillet (frozen) ½ teaspoon salt, about ½ teaspoon freshly ground black pepper, ¼ bunch parsley (chopped), 2 tbsp breadcrumbs, approx. 60 g whipping cream (1/3 cups)

Defrost the salmon fillet in the microwave while still packaged and sauté lightly, then place the fillets in the blender and roughly chop. Add salt, pepper, chopped parsley, breadcrumbs and cream and blend until smooth.

Roll out the pasta dough thinly, place on the well-floured ravioli board, press in the indentations and add just under a teaspoon of salmon sauce to each. Cover with a second sheet of pasta and roll outwards from the center using a rolling pin, particular attention to the edges. Remove the excess dough and turn out the ravioli board. If necessary, "rework" with the pastry wheel and separate the ravioli.

Leave to stand for a few minutes and then cook in lightly salted water for approx. 11 minutes. Fresh, uncooked ravioli can also be frozen individually on baking paper and filled into bags after freezing.

### Cannstatter Spätzles casserole

4 portions

250 g spaetzle (dried), 2 onions, a little oil, 250 g minced meat (mixed), 1 glass of red wine or meat stock, 1 tin of tomato puree (double concentrated), 2 red peppers, 100 g smoked bacon, salt, pepper, paprika, thyme, nutmeg, butter

Rinse the cooked spaetzle with cold water and drain well. Heat the oil in a pan and fry the chopped onions and mince. Add the red wine and tomato purée, as well as the chopped peppers. Season the mixture with plenty of salt, pepper, paprika, thyme and nutmeg. Allow to braise well.

Grease an ovenproof dish with butter and fill in layers with spaetzle and meat mixture. Finish with a layer of spaetzle. Dice the bacon, sprinkle over the casserole and bake at 178 °C for about 30 minutes.

Serve with a green salad.

#### Lasagne

6 portions

1 packet of lasagne pasta sheets (dry, but pre-cooked ["tipo precotto"]), 300 g coarsely grated medium-aged Gouda, 300 g grated Parmesan cheese

#### For the béchamel sauce

100 g butter, 100 g flour, 1 liter milk, 4 egg yolks, salt, pepper, nutmeg

#### For the minced meat sauce

2 onions, 400 g mixed (pork/beef) mince, 100 g smoked meat/cate ham. 2 tins of pizza tomatoes, salt, pepper, rosemary, oregano, Herbes de Provençe. A little cream and flour.

Make the béchamel sauce from the butter, flour and milk and season with salt, pepper and nutmeg. Finally, leave to cool slightly and work in the 4 egg yolks.

For the mince sauce, dice the onions and fry in oil until golden brown. Add the mince and sauté. Add the pizza tomatoes and spices/herbs as well as the smoked meat, season to taste and thicken with a little flour dissolved in cream and bring to the boil.

Both sauces must be quite liquid so that the lasagne sheets become soft!

In a rectangular ovenproof buttered dish, layer the lasagne components as follows (in order from bottom to top):

- 1.) Béchamel sauce (2 ladles)
- 2.) Pasta plates
- 3.) Minced meat sauce (3 ladles)
- 4.) Gouda (150 g)
- 5.) Pasta plates
- 6.) Béchamel sauce (3 ladles)
- 7.) Parmesan cheese (200 g)
- 8.) Pasta plates
- 9.) Minced meat sauce (4 ladles)
- 10.) Gouda (150 g)
- 11.) Pasta plates
- 12.) Béchamel sauce (remainder)
- 13.) Parmesan cheese (100 g)

Bake for about 30 to 45 minutes at 180 °C. The oven does not need to be preheated.

#### Roast venison

approx. 1 ½ kg roast venison (leg/leg, boned)

#### pickle:

3-4 carrots, ¼ medium celery root, 2 onions, 2 bay leaves, 8 allspice seeds, 1 tsp Peppercorns (black), 10 juniper berries, 1 tbsp thyme, ½ tsp salt a little vinegar, flour, cream, sugar

To make the pickling liquid, cut the carrots and celery into approx. ½-1 cm cubes. Peel the onions and into similarly sized pieces. Place in a cast-iron casserole dish and approx. 1/3 full with water. Cook together with the spices for at least 15 minutes and add approx. 60 ml vinegar at the end.

Allow the marinade to cool and place the meat in it. The meat should now be at least halfway in the marinade. Add water if necessary.

The meat must be left in the marinade for 72 hours - turn twice a day so that the meat is covered on all sides by the marinade.

Preheat the oven to 120  $^{\circ}$ C. Bring the pickle and meat to the boil on the hob and simmer for at least 3-5 minutes. Then place the casserole in the oven for  $2\frac{1}{2}$  hours. Turn the meat once halfway through.

Remove the roast from the casserole and set aside. Pass the sauce through a sieve, thicken with flour and refine with cream.

Caramelize 1 tablespoon of granulated sugar in a small pan and deglaze with hot water. Add to the sauce and bring to the boil again.

Slice the roast and serve with the sauce, cranberries and bread dumplings.

#### Variant:

Beef instead of venison - and you get a sauerbraten. But lard the meat!

### Mussels in a white wine broth (Moules Marinières)

2 kg mussels, 2 onions, 1 clove of garlic, 1 bunch of flat-leaf parsley, dry white wine

Remove beards, barnacles etc. from the mussels. Put any open mussels to one side and check them again at the end of the cleaning process. If they have closed again, add them to the "good" mussels - otherwise throw them away (as they are probably dead and therefore inedible and poisonous).

Then wash the mussels several times in tap water until the water remains clear.

Heat a little clarified butter in a large pan and sauté the onions, cut into thin half rings, until translucent and lightly golden. Pour in about 200 ml water, add half a teaspoon of salt and simmer for about 10 minutes, then add about 200 ml white wine, bring to the boil again and add the mussels.

Stir several times during the cooking time of about 12 minutes and add the chopped parsley, finely chopped garlic and freshly ground pepper after about 6 minutes.

Serve hot with freshly sliced baguette. The remaining white wine goes well with this. Any mussels that

remain closed are also not edible and must thrown away!

### **Cauliflower curry**

4 portions

1 cauliflower (approx. 750g), 1 onion, 2 garlic cloves, 400 ml vegetable stock, 400 ml coconut milk, 1 tsp sweet paprika powder, 1 tsp turmeric powder, 1 tsp ground ginger or a little fresh ginger, 2 tbsp Madras curry powder, 50 g tomato puree, 1 tsp oregano, 1 tsp thyme, 2 tsp salt, 1 tsp black pepper, 1 pinch of chili powder, a little cumin, 1 small tin of peas

Wash the cauliflower, separate the florets from the stalk and cut into bite-sized pieces. Finely chop the garlic clove. Heat the clarified butter in a pan and sauté the onion first and then the garlic towards the end, add the paprika powder and fry lightly. Add the cauliflower and sauté. Deglaze with vegetable stock and coconut milk. Add the remaining spices and herbs and the tomato purée, stir well and simmer 20 minutes, stirring occasionally. Just before the end, add the peas to the curry, season to taste and leave to stand for 10 minutes. Serve with basmati rice, diced potatoes or boiled potatoes.

### Chorizo chicken pot

6 portions

3 onions, 5 cloves of garlic, 400 g spicy chorizo, 600 g chicken breast fillets, 2 red peppers, 500 g pardina lentils, some fresh rosemary, oregano, smoked paprika powder, stock

Soak the lentils the evening before, then cook for approx. 30 minutes until not too soft. Remove the skin from the chorizo, cut into slices approx. 4 mm thick and fry in a pan with a little oil until crispy. Fry the onion cut into half rings until golden brown, then add the finely chopped garlic cloves and the chicken breast fillets cut into bite-sized pieces and allow to brown.

Add the paprika powder and the other ingredients, cover just with stock and simmer for at least 30 minutes.

# Ćevapčići

3 portions

500 g mixed minced meat (beef & pork), 1 onion, 3 cloves of garlic, 1 tbsp paprika powder (sweet), 2 tbsp ajvar (spicy),  $1 \frac{1}{2}$  tsp salt,  $\frac{1}{2}$  tsp baking soda, pepper

Place the minced meat in a bowl. Finely dice the onion and garlic and add to the other ingredients and knead well by hand until the meat mixture has a good consistency. Then leave to marinate in the fridge for at least 4 hours.

Remove table tennis ball-sized portions from the meat dough and shape into Ćevapčići about 9 cm long with your hands. Chill again for 1 to 2 hours.

Grill the Ćevapčići until they nicely browned all over. Serve

with Djuvec rice

# **Supplements**

# Pasta dough

400 g flour, 4 eggs, 1 pinch of salt, a dash of vinegar

Mix the eggs with the salt in a bowl. Add 3  $\frac{1}{2}$  egg shells of water and  $\frac{1}{2}$  egg shell of vinegar. Mix well and knead for a long time (!). If necessary, add more flour until the consistency is relatively stable. Wrap the dough in cling film and leave to rest for approx. 30 minutes.

The dough is then rolled out thinly and processed further (Maultaschen, ravioli, pasta, etc.)

#### **Noodles**

Roll out the pasta dough (see above) thinly on a floured work surface and remove immediately (otherwise it will stick!). Allow to dry slightly on a lightly floured cotton cloth, flour again, fold or roll. Use a sharp knife to cut slices of the desired pasta width. Leave to dry.

To use, boil in portions for approx. 8 minutes in lightly salted water and serve immediately after draining (it is best to preheat the bowl!)

### Spaetzle dough

1 kg flour, 2 to 3 eggs, salt, water, semolina

Work everything well so that the dough not too firm and falls easily from the (perforated) spoon.

### Rosemary potatoes (Pommes de terre au romarin)

Young, waxy potatoes fresh rosemary, olive oil, sea salt, 2-3 cloves of garlic

Clean the potatoes well and cut in half. Season with sea salt and sprinkle with finely chopped rosemary needles. Season with a little pepper. Add the crushed garlic cloves and plenty of olive oil and mix everything well. Leave to marinate for about  $\frac{1}{2}$  hour.

Preheat the oven to 180 °C. Line a baking tray with baking paper and arrange the potato wedges on it. Pour the remaining oil over the potatoes.

Place a bowl of water in the oven or empty a little water into the bottom. Bake the potatoes on the tray in the middle of the oven for approx. 45 minutes. If desired, turn on the grill at the end to make the potatoes crispier.

### Djuvec rice

1 small onion, 1 clove garlic, 2 tbsp butter,  $1\frac{1}{2}$  cups long grain rice, 1 tin of pizza tomatoes, some meat stock, 1 tsp salt, pepper, 1 tsp paprika powder (sweet), 1 small tin of peas, 3 tbsp ajvar, 1 red bell pepper, 2 cups water, parsley

Cut the onion into small cubes and sauté in butter. Then add the finely chopped garlic clove. Add the rice, tomatoes, meat stock, ajvar, paprika powder, the diced peppers and water and simmer for approx. 20 minutes. Then add the peas and simmer for another 10 minutes. Season to taste and add the parsley just before serving.

#### Sauerkraut

#### 5 kg pointed cabbage or white cabbage, 60 g sea salt (not iodized), 5 g juniper berries

Remove the outer leaves from the herb. Do not wash. Halve or quarter the cabbage, cut out the stalk and finely slice or shred with a knife.

Grind the juniper berries and add to the cabbage together with the salt and "knead" vigorously until the cabbage loses moisture.

Tamp the cabbage into a cabbage fermentation pot in layers until the cabbage is covered in the naturally escaping cabbage juice. Weigh the cabbage down with a stone so that the tamped cabbage remains below the liquid level.

Place the lid on the fermentation pot and seal the channel with water. Place in a cool place and leave to ferment for at least 2-3 weeks. The cabbage is then ready to eat and can be removed in portions.

The remaining herb will keep for several months under the liquid level without any problems and will continue to ripen a little (with a slightly more intense flavor).

# Salads

# Celery salad (Céleri rémoulade)

1 celery root, French mayonnaise, salt, pepper

Peel and roughly grate the celery root. Blanch in boiling salted water for about 3 minutes, rinse in cold water and leave to cool. Then season with salt and pepper and fold in mayonnaise (not too much) so that the salad is homogeneous and smooth but not too greasy.

Tip: Celery salad goes well with meat pâtés (pâté en croûte etc.) as a starter.

### **Beetroot salad (Salade aux Betteraves Rouges)**

1 pack of beet (boiled and peeled), French Dijon mustard, sunflower oil, salt, pepper

Cut the beet into cubes about 1 cm in size, season with pepper and lightly salt, add about 2 tablespoons of Dijon mustard and a little sunflower oil. Mix everything well and season to taste. Leave to marinate in the fridge for at least 6 hours and season again before serving.

### Spanish potato salad (Salade Russe) (recipe being tested!)

Potatoes, peas, carrots, tuna, hard-boiled eggs, parsley, beans, salt, pepper, mayonnaise, green olives

Peel and boil the potatoes, then dice them. Mix well with the other ingredients and leave to marinate in the fridge for half a day.

# Spring salad with salmon strips (recipe being tested!)

4 portions

150 g mixed salad (frisée, lettuce hearts, etc.)
1 small onion, 1 tomato, 1 piece of cucumber, ½ small yellow bell pepper 3 hard-boiled eggs
150 g smoked salmon
250 g cream
½ tsp mustard, ½ tsp horseradish, 5 tbsp vegetable stock, 1 clove garlic Salt, pepper, dill

Clean, wash and drain vegetables. Peel the onion. Tear the lettuce into bite-sized pieces, slice the tomato and cucumber and cut the peppers and onions into thin rings. Cut the salmon into finger-width strips.

Mix everything together and in a bowl. Peel and slice egg, serve with the salad and garnish with dill tips. a sauce from the cream, vegetable stock, mustard and horseradish, season to taste with finely chopped garlic, salt, pepper and dill and pour over the salad.

Serve with baguette.

# **Desserts**

### **Bavarian cream (Crème Bavaroise)**

6 - 8 portions

Prepare ½ liter of cold milk with real vanilla sugar (alternatively, boil ½ liter of milk with 1 vanilla pod for 10 minutes, remove - then cool the milk). Stir in 6 egg yolks and 150 g powdered sugar. Beat in a bain-marie until creamy. Dissolve 1 packet of ground gelatine according to the instructions and stir into the cream. Place the pan in cold water and carefully stir the cream until cold. Replace the water from time to time. Takes 15 minutes. Fold ¼ liter of whipped sweet cream into the cold cream. Must disappear completely into the cream. Pour into bowls or glasses and chill thoroughly in the fridge.

#### Chocolate mousse

6 - 8 portions

Beat 2 eggs (absolutely fresh!) and just under 120 g sugar until frothy. Melt 2 bars of dark chocolate (min. 50 % - approx. 75 % cocoa content is better) in a bain-marie and fold in. Whip 2 cups of cream (200 g each) and fold in.

Pour into glasses and chill well in the fridge.

### Rice porridge (refined)

3 - 4 portions

Bring ½ liter of milk, 50 g of sugar, 1 packet of vanilla sugar and 100 g of rice pudding to the boil, stirring constantly. Cook/swell over a low heat for approx. 20 minutes in a closed pan.

Just before the end, stir in 100 g chopped nuts (approx. 3 mm "grain size") and 50 g raisins, refine with a dash of rum.

# Crème brûlée

5 portions

160 g milk, 1 vanilla pod, 5 egg yolks, 80 g sugar, 400 ml cream.

Cut open the vanilla pod, scrape out the seeds, add both to the milk and bring to the boil. Leave to cool. Beat the egg yolks with the sugar until frothy and gradually stir the vanilla milk into the mixture through a finemesh sieve. Fill 5 ramekins with the mixture and bake in a bain-marie at 150 degrees for just under 1 hour. Chill (at least 2 hours).

Before serving, sprinkle with granulated sugar and caramelize using a gas burner or in the oven (grill function, top level).

#### Moor in a shirt / chocolate pudding (recipe being tested!)

6 portions

6 eggs, 80 g sugar, 100 g unpeeled almonds (ground), 150 g grated dark chocolate, 1 pinch of salt, grated zest of  $\frac{1}{2}$  untreated lemon, 20 g breadcrumbs.

For the mold: Butter and sugar

Separate the eggs into yolks and whites. Beat the egg yolks with the butter and sugar until frothy. Beat the egg whites until very stiff and add to the mixture. Mix the almonds, chocolate, salt, lemon zest and breadcrumbs and sprinkle over the beaten egg whites. Mix everything carefully with a whisk.

Grease a sealable pudding dish with butter and sprinkle with sugar, including the lid. Pour the mixture into the mold, smooth it out and close the mold.

Fill a pan with enough boiling water to cover about two thirds of the tin. Cover the pan and cook in an oven preheated to 200° C for about 60 minutes. Then remove the pudding dish from the water, leave to cool for about 10 minutes before removing the lid and turning out the pudding.

# **Gingerbread pudding (recipe being tested!)**

6 portions

200 g gingerbread, 40 g dark chocolate, 3 tbsp brown rum, 144 g butter, 48 g sugar, 5 eggs (separated), cinnamon (ground), 48 g almonds (ground), possibly hazelnuts
For the mold: Butter and sugar

the gingerbread and chocolate on a grater. Drizzle the gingerbread with rum. Cream the butter, 40 g sugar and egg yolks. Beat the egg whites with the remaining sugar until stiff. Carefully fold in the chocolate, cinnamon, almonds, gingerbread and fat mixture.

Grease a sealable pudding dish with butter and sprinkle with sugar, including the lid. Pour the mixture into the mold, smooth it out and close the mold.

Fill a pan with enough boiling water to cover about two thirds of the tin. Cover the pan and cook in an oven preheated to 200° C for about 60 minutes. Then remove the pudding dish from the water, leave to cool for about 10 minutes before removing the lid and turning out the pudding.

#### **Chocolate terrine with strawberries (recipe being tested!)**

6 - 8 portions

120 g dark chocolate 100 g
butter
40 g cocoa powder
4 egg yolks
40 g sugar
1/4 liter whipped cream 1
teaspoon chopped fresh
mint
10 to 15 strawberries washed, dried and hulled 0.2 liters
of cream whipped until semi-stiff

Cut the chocolate into small pieces and melt in a bain-marie. Whip the kitchen-warm butter with the cocoa powder to form a cream. Stir the melted chocolate into the cocoa cream, not too warm, so that everything remains nice and creamy.

Beat the egg yolks, bring the sugar and water to the boil and to the egg yolks while beating vigorously, beat until cold and stir into the chocolate cream. Finally, in whipped cream and mint. Fill a 1 liter terrine dish one third full with chocolate mixture and place the strawberries in rows next to each other. Fill with the remaining mixture and leave to cool in the fridge for about 2 hours.

Place the terrine briefly in warm water and turn out. Cut into slices and arrange carefully on plates. Garnish with whole strawberries. Serve with semi-whipped cream.

### Salzburg dumplings

4 - 5 portions

3 egg whites, 3 egg yolks, 75 g sugar, 1 vanilla sugar, 23 g flour, 1 pinch of salt, 1 knob of butter

Place a small knob of butter in a large baking dish and melt in an oven preheated to 200 °C (top/bottom heat). Meanwhile, beat the egg whites with a pinch of salt until stiff, stir in the sugar and vanilla sugar 3 at a time. Then carefully fold in the egg yolks with the sifted flour.

Remove the baking dish from the oven and spread the butter well on the bottom of the dish. Then use a silicone spatula to form 4 to 5 large dumplings in the dish. Bake in the oven for approx. 10 minutes until golden brown, dust with icing sugar and serve immediately.

#### **Chocolate flummery (recipe being tested!)**

4 - 6 portions

50 g dark chocolate, 40 g cornstarch, 1 teaspoon cocoa powder,  $\frac{1}{2}$  liter milk, 1 to 2 tablespoons sugar,  $\frac{1}{2}$  vanilla pod, 1 pinch of salt

Break the chocolate into small pieces. Mix the cornstarch with the cocoa and ¼ liter of cold milk until well combined. Bring the rest of the milk to the boil with the sugar, the scraped vanilla pulp and the split vanilla pod, the salt and the chocolate. Add the mixed cornflour and boil briefly, stirring constantly. Remove the vanilla pod.

Pour the mixture into 4 to 6 cold rinsed ramekins and leave to cool. Then turn out and garnish with whipped cream and grated bark chocolate.

Variation: refine with a dash of brandy or orange liqueur.

#### Amaretti mousse

3 - 4 portions

150 g white chocolate coating, 1 sheet of white gelatine, 1 sachet of vanilla sugar, 2 fresh egg yolks, 200 g whipped cream, 50 g amaretti, 5 tbsp amaretto

Break the chocolate coating into small pieces and melt in a hot water bath. Soak the gelatine in cold water. Mix the egg yolks with the vanilla sugar and 2 tbsp lukewarm water and whisk over a hot bain-marie until frothy. Squeeze out the gelatine and dissolve in the warm egg yolk mixture.

Fold the couverture into the egg yolk mixture in small portions and add the amaretto. Chill until the mixture begins to gel slightly and then fold in the whipped cream and the coarsely chopped amarettini.

Pour into glasses and refrigerate for at least 4 hours. Decorate with an Amarettino before serving.

# Cakes & pastries (sweet)

### Marble cake (Gâteau Marbré)

250 g butter or margarine, 1 sachet of vanilla sugar,
1 pinch of salt, 250 g sugar,
4 eggs, 500 g flour,
1 sachet of baking powder,
1/8 liters of milk, 50 g chopped almonds,
60 g dark chocolate, 50 g cocoa,
2 tablespoons rum, 4 tablespoons
milk, margarine for greasing,
2 tablespoons powdered sugar

Cream butter or margarine in a bowl until light and fluffy. Add the vanilla sugar, salt and 200 g of sugar by the tablespoon. Stir in the eggs one at a time. Mix the flour and baking powder. Stir in alternately with the milk. Remove a third of the batter. Mix the almonds into the remaining batter.

Grate the dark chocolate into a bowl. Mix with cocoa, the remaining sugar, rum and milk. Stir into the removed third of the dough.

Grease a bundt cake tin (24 cm in diameter). First pour in half of the light-colored cake batter, then the dark batter and then the remaining light-colored batter. Using a fork or a wooden stick, pull the batter through the layered batter in a spiral. This the marbling. Place in the preheated oven on the bottom shelf. Baking time: 70-90 minutes at 180 °C.

Remove the cake from the oven. Leave to cool slightly. Then turn out onto a cake wire. Dust with powdered sugar. Leave to cool completely. Cut into 20 pieces before serving.

#### Variant:

Chocolate only: 200 g chocolate, 200 g cocoa, no almonds, considerably more milk and rum (until the consistency is right). Small pieces of candied orange can also be added.

#### Yeast plait, Swabian

100 g butter,
1 pinch of salt, 80 g sugar,
½ lemon baking
oil, 2 eggs, 500 g
flour,
½ cube of yeast (21 g, rather a little
more), a little milk,
140 g soaked raisins (soak in warm water to start with), sliced almonds,
caster sugar

Pour some lukewarm milk into a small bowl (2 minutes at 90 watts in the microwave), crumble in the yeast and mix well to form a yeast-milk solution. Stir in a few spoonfuls of flour so that the mixture is not too firm. Place the bowl in the oven to rise (proofing setting).

Cream butter in a bowl with the sugar, salt, one egg (completely) and the baking oil. Add the sifted flour and mix well. Then add the yeast dough and knead. Stir in just enough milk to create a dough that is not too soft. Work through for approx. 5 minutes with the dough hook. The dough should be nice and soft without the raisins and have bubbles. It forms a round "dumpling" that easily detaches from the side of the bowl. At the end, add the raisins, knead again briefly and knead a

Form "dough dumplings" with a smooth surface. Place the bowl in the oven to rise for approx. 40 to 45 minutes (proofing setting).

Then wipe the remaining water out of the oven and preheat the oven to 180 °C with top/bottom heat. Make three equal portions from the risen dough and form three strands on a floured work surface. Braid the strands into a plait and place on a baking tray lined with baking paper.

Whisk an egg yolk with milk and brush the plait with it. Then the whole plait generously with loaf sugar (especially in the "plait cracks"!), then cover with the almond flakes. Baking time: 45 minutes at 180 °C on level 3. Remove the yeast plait from the oven and leave to cool thoroughly.

#### **Nut strudel**

For the dough: 60 g butter, 1 pinch of salt, 60 g sugar, 1 egg, 300 g flour, ½ cube of yeast (21 g), a little milk,

For the filling: 200 g ground hazelnuts, 50 g walnut kernels, 80 g sugar, 1 lemon, 1 egg, a little rum, sliced almonds for sprinkling

Pour some lukewarm milk into a small bowl (2 minutes at 90 watts in the microwave), crumble in the yeast and mix well to form a yeast-milk solution. Stir in a few spoonfuls of flour so that the mixture is not too firm. Place the bowl in the oven to rise (proofing setting).

Knead together the flour (unsifted), butter, sugar, salt, one egg (whole) and a little milk. Then add the yeast dough and for at least 5 minutes with the dough hook. Only stir in enough milk to create a dough that is not too soft. It will form a round "dumpling" that pulls away easily from the side of the bowl. Place the bowl in the oven to rise for approx. 40 to 45 minutes (proofing setting).

In the meantime, for the filling, mix the hazelnuts with the sugar, one egg white (the egg yolk will be used later for coating) and 3 tablespoons of lemon juice. Roughly chop the walnut kernels and stir in. Add a good dash of rum to give the filling a smooth but not too moist consistency.

After the first rise, roll out the yeast dough on the floured work surface to a width of approx. 25 cm and the length of the loaf tin, spread the filling evenly on top with a spatula and roll up the dough sheet. Place in the greased baking tin with the seam facing downwards and leave to rise again for approx. 40 minutes.

Then wipe the remaining water out of the oven and preheat the oven to 180 °C with top/bottom heat.

Whisk the remaining egg yolk with the milk and brush the nut strudel with it. Then sprinkle the whole nut strudel with flaked almonds. Baking time: 45 minutes at 180 °C on level 2 (middle of the baking tin in the middle of the oven). Then remove and, after a short cooling phase, place on a cake rack and leave to cool completely. Decorate with icing as desired.

#### **Bundt cake**

200 g butter,
1 pinch of salt, 160 g sugar,
½ lemon baking oil, 1 sachet vanilla sugar 3
eggs, 500 g flour,
½ cube of yeast (21 g, rather a little
more), a little milk to make the starter
dough, 200 ml lukewarm whipping cream
200 g raisins (soak in 6 tbsp rum),
75 g sliced or ground almonds, sliced almonds for
sprinkling the tin.

Carefully mix the yeast with the lukewarm milk and  $\frac{1}{2}$  teaspoon of sugar and leave to rise with a little flour for approx. 15 minutes on the proofing setting until the starter dough starts to bubble.

Sieve the flour into a mixing bowl, mix everything briefly with the dough hook, then add the sugar, vanilla sugar,  $\frac{1}{2}$  lemon baking oil, a pinch of salt, almonds, the eggs, the cooled melted butter and the cream to the edge of the flour, add the pre-dough and mix with the dough hook for approx. 5 minutes to form a dough.

Leave to rise for approx. 45 minutes until it has increased in size, knead again, adding the raisins soaked in 6 tablespoons of rum. Leave to rise again for about 45 minutes.

Pour the dough into a buttered bundt tin sprinkled with flaked, sliced almonds and leave to rise again for approx. 30 minutes until it has visibly increased in size.

Remove the water from the oven (proofing setting) and preheat to 180 °C (top/bottom heat) and bake for about 45 minutes.

#### Variant:

150 g raisins, 150 g candied orange peel, 150 g candied lemon peel. Only mix in 85 g sliced almonds (do not sprinkle in the mold)

# Tyrolean wreath cake (chocolate nut cake)

200 g soft butter, 1 pinch of salt, 175 g sugar, ½ lemon baking oil 3 eggs, 125 g flour, 1 teaspoon ground cinnamon 200 g ground hazelnuts 1 teaspoon baking powder 200 g dark chocolate.

Preheat the oven to 170 °C.

Separate the eggs and beat the egg whites until stiff. the 3 egg yolks with the butter and sugar until frothy, stir in a pinch of salt, the cinnamon, the baking oil and the hazelnut kernels. Sieve the flour and baking powder and stir in as well.

Cut or chop the dark chocolate into small pieces and fold in together with the beaten egg whites.

Pour into a buttered cake tin and bake for 70 minutes.

After cooling and before serving, dust with powdered sugar.

#### **Apple pockets**

approx. 17 pieces

For the dough:

300 g wheat flour (type 405), 1 sachet baking powder, 150 g low-fat quark, 6 tbsp milk, 6 tbsp cooking oil, 75 g sugar, 1 sachet vanilla sugar, 1 pinch of salt

For the filling:

750 g apples, 50 g raisins, 60 g sugar, ½ lemon baking oil

For the casting: 50 g powdered sugar

Peel the apples, quarter, core and cut into approx. 1 cm pieces. Stew lightly with the raisins and sugar, stirring. Leave to cool. Stir the  $\frac{1}{2}$  lemon baking oil into the cold apple mixture.

Mix the flour and baking powder, sieve into a mixing bowl, add the low-fat quark, milk, oil, sugar, vanilla sugar and salt and knead for approx. 1 minute using the dough hook. Then work through again firmly by hand. Roll out the dough thinly on a floured work surface and cut out dough sheets about 10 cm in size. Brush the edges of the pastry sheets with milk and place 1 spoonful of apple filling on one half. Fold the empty half of the pastry sheet over the top and press the edges down firmly.

Preheat the oven to 185 °C and bake the apple turnovers for 20 minutes until golden brown. During baking, mix the powdered sugar with a little warm water; immediately (!!) after removing from the oven, brush the apple tarts twice thinly with the icing.

### Orange and lemon cake (recipe being tested!)

250 g flour, 250 g butter, 250 g sugar, 4 eggs, ½ sachet baking powder

Prepare as for sponge cake. Bake for 30 minutes at 200 °C. Dissolve the juice and grated zest of 2 untreated lemons and 2 untreated oranges in 120 g sugar and drizzle over both sides of the hot cake. Once cooled, sprinkle with powdered sugar.

#### Apple pie à la Madame Roux

#### For the dough:

85 g flour, 70 g sugar, 3 tbsp milk, 50 g melted butter, 2 eggs, 1 pinch of salt, 2 level teaspoons baking powder, 2 nice apples

#### For the casting:

100 g butter, 100 g sugar, 2 eggs, 1 sachet of vanilla sugar

Mix the flour, sugar, baking powder and salt. Add the milk, eggs and butter and beat. Pour into a springform pan, with thin slices of apple (sliced) and bake for 40 minutes in an oven preheated to 180 °C until light yellow to golden yellow.

For the icing, melt the butter slightly, add the sugar and eggs, stir until frothy. Pour over the cake, spread evenly and bake for a further 20 minutes.

After taking the cake out of the oven, cover with a large lid so that the steam can penetrate the cake. The lid must rest on the edge of the baking tin - not on the cake itself.

Remove the lid after 50 minutes and serve still warm with whipped cream.

### Chocolate chip cookies

150 g butter, 225 g brown sugar, 2 eggs, 1 teaspoon vanilla extract, 340 g flour, 1 teaspoon salt, 1 teaspoon baking powder, 450 g chocolate chips (preferably Toll House Semi-Sweet Morsels), 150 g chopped walnuts

Cream soft butter, sugar and eggs, then add the remaining ingredients. Mix everything together, roll small balls of dough (approx. 3 cm in diameter), flatten by hand (approx. 1.5 cm thick), place on baking paper and bake at 170 °C for about 20 minutes. Leave to cool completely and store the finished cookies in tins.

#### Ant cake

250 g butter or margarine, 1 sachet of vanilla sugar, 1 pinch of salt, 180 g sugar, 4 eggs, 250 g flour, 1 sachet of baking powder, 230 g egg liqueur, 100 g chocolate sprinkles (preferably dark)

Cream the butter or margarine in a bowl until light and fluffy. Add the vanilla sugar, salt and sugar. Stir in the eggs and eggnog one at a time. Mix the flour and baking powder and stir in, then stir in the chocolate sprinkles.

Grease a loaf tin (35 cm) and pour in the dough. Place in the preheated oven between the second and third shelf. Baking time: 60 minutes at 180 °C. For small loaf pans (makes 4), fill each with 430 g of batter.

the cake from the oven. Leave to cool slightly. Then turn out onto a cake wire. Leave to cool completely. Dust with powdered sugar.

## **Apricot wreath**

250 g butter or margarine, 1 sachet of vanilla sugar, 1 pinch of salt, 200 g sugar, 3 drops of bitter almond flavoring 4 eggs, 300 g flour, 2 level teaspoons baking powder, 100 g ground almonds, 2 tablespoons brandy 450 g apricots (1 large tin, 850 ml)

Cream the butter or margarine in a bowl until light and fluffy. Add the vanilla sugar, salt and sugar. Stir in the eggs one at a time. Mix the flour and baking powder and stir in together with the remaining ingredients.

Grease a bundt cake tin (24 cm in diameter). Pour in half of the cake batter and use a tablespoon to make a ring-shaped indentation. Cut the drained apricots into small cubes (approx. 5 - 7 mm edge length) and place in the cavity. Spread the remaining dough on top.

Place in the preheated oven between the second and third shelf. Baking time: 65 minutes at 180 °C.

the cake from the oven. Leave to cool slightly. Then turn out onto a cake wire. Leave to cool completely. Dust with powdered sugar.

#### **Snail pasta**

18 pieces

For the dough: 500 g flour, 80 g sugar, 80 g soft butter, 1 pinch of salt 1 cube of fresh yeast (42 g), ½ I lukewarm milk

#### For the filling:

110 g butter, 200 g ground nuts (hazelnuts or almonds) 50 g sugar, 2 tsp ground cinnamon, approx. 8 tbsp milk 100 g raisins (can replaced with coarsely chopped walnuts)

Heat the milk (approx. 6 minutes at 90 W in the microwave). Meanwhile, sieve the flour into a bowl, add the sugar, butter and salt. Crumble the yeast cube and into the milk. Add the milk and yeast mixture to the flour all at once and knead everything in the food processor with the dough hook to form a smooth, soft, supple dough that no longer sticks (approx. 5 minutes).

Line two baking trays with baking paper.

Melt the butter for the filling in the microwave (3x 2 minutes at 90 watts with a break of approx. 1 minute in between). Add the nuts, sugar, cinnamon and milk.

Flour the work surface and roll out the dough to approx. 50 x 40 cm. The dough does not need to have risen beforehand!

Spread the filling over the pastry - right up to the edge! Finally, add the raisins or chopped walnuts. Roll up the pastry sheet from the shorter side (i.e. along the longer edge) and cut 2 cm thick slices with a sharp, serrated knife.

Carefully place the slices (approx. 6 cm in diameter) next to each other on the prepared baking tray. Make sure there is enough space between them; it is a good idea to form 3 rows of 3 snail noodles. Cover with a kitchen towel and leave to rise for 60 minutes. Alternatively, leave to rise in the oven at the proofing setting.

Then bake the snail pasta in an oven preheated to 175 °C for 30 minutes until golden brown. The baked, slightly cooled pasta can be sprinkled with a little powdered sugar or coated with icing.

## Plum cake with crumble (yeast dough)

1 baking tray

Ingredients for the dough:

375 g flour, 25 g yeast, just under 125 ml milk, 80 g butter, 50 g sugar,  $\frac{1}{2}$  teaspoon salt, grated zest of 1 lemon or  $\frac{1}{2}$  lemon baking oil, 1 teaspoon salt. Allspice powder (= 1 allspice seed, ground), 2 eggs, 2.0 kg pitted plums.

Ingredients for the crumble: 350 g flour, 200 g butter, 200 g sugar, 2 sachets vanilla sugar

Make a starter dough from crumbled yeast, a little lukewarm milk and flour and a teaspoon of sugar and leave to rise for about 15 minutes. In the meantime, put the remaining flour in a bowl, mix the butter cut into pieces with the sugar, allspice powder, the grated zest of a lemon (or lemon baking oil) and the eggs. Mix with the pre-dough, beat into a loose dough and leave to rise again for up to 30 minutes.

Roll out the dough on a floured work surface to the size of a baking tray and place on the greased tray. Alternatively, roll out directly on the baking paper - flour the surface. Prick the dough several times with a fork so it does not bubble when baking. Place the washed and pitted plums on top of the dough at a 45° angle with the stems facing downwards. Then leave the cake to rise again.

To make the crumble, put the flour, butter, sugar and vanilla sugar in a bowl and knead quickly with cold hands to form crumbles. Spread the crumble over the plum layer. Bake the cake at 200° C for about 35 to 40 minutes (in an electric oven: second level from the bottom)

After baking, sprinkle the warm cake with cinnamon sugar to taste.

## Plum cake with crumble (sponge mixture)

Ingredients for the dough:

125 g soft butter, 125 g sugar, 1 pinch of salt, 2 eggs, 125 g flour, 1 teaspoon baking powder

Covering:

1 kg damsons, pitted and halved

Ingredients for the crumble:

75 g soft butter, 100 g flour, 50 g sugar, 1 sachet vanilla sugar,  $\frac{1}{2}$  teaspoon cinnamon powder

Mix the butter, sugar and salt, then beat with the two eggs in succession until fluffy. Sieve the flour and baking powder and stir in as well.

Spread the batter evenly and smoothly in a buttered springform pan, place the plum halves, skin side down, on the batter in a circular and flaky pattern.

To make the crumble, mix the dry ingredients well in a bowl, then add the softened butter and knead well with your hands.

Spread the crumble evenly over the cake, then bake the cake in an oven preheated to 180 °C for 60 minutes. Place the center of the cake just below the middle of the oven.

Once baked and cooled briefly, remove the springform pan and leave the cake to cool slightly on a wire rack. Tastes best lukewarm!

#### **Black Forest gateau**

Ingredients for the shortcrust pastry (bake the day before!): 100 g cold butter, 50 g sugar, 1 pinch of salt, 1 egg, 200 g flour

Ingredients for the sponge cake (bake the day before!):

150 g sugar, 1 sachet vanilla sugar, 5 eggs, 75 g flour, 75 g cornflour, 2 heaped tablespoons cocoa powder

Ingredients for the fillings:

100 g sour cherry jam, 750 g jarred sour cherries, 60 g sugar, 2 heaped tablespoons cornflour, 1000 ml cream, 3 sheets white gelatine, 2 sachets vanilla sugar, 125 ml kirsch, 2 tablespoons powdered sugar

#### Chocolate shavings and chocolate chips to decorate

Sift the flour onto the work surface and make a well in the middle. Add the sugar and a pinch of salt to the well. Separate the egg and add the egg yolk to the well (reserve the egg white for the sponge). Then knead with the butter, cut into small cubes, to form a shortcrust pastry, but do not allow it to become too smooth due to the heat. Shape the dough into a ball and leave to rest in cling film in the fridge for approx. 1 hour.

Grease the base of a springform tin (diameter 26 cm) and roll out the shortcrust pastry on it or cover the base of the baking tin with baking paper (clamp it to the edge of the baking tin) and press the shortcrust pastry into the tin as evenly as possible on the base and prick several times with a fork. Preheat the oven to 200 °C and bake for approx. 15 minutes until golden brown. Leave to cool briefly and then place on a cake rack.

Clean the baking tin, grease and dust with flour or line the base of the baking tin with baking paper. Turn the oven down to 175 °C. Separate the 5 eggs, beat the 5 egg yolks with the sugar, vanilla sugar and 3 tbsp lukewarm water to a frothy, creamy mixture. Beat 6 egg whites (including 1 egg white that is "left over" from the shortcrust pastry) with a pinch of salt until stiff and add to the egg yolk mixture. Sieve the flour, cornflour and kakao and carefully fold in with a rubber scraper. Pour the batter into the tin and smooth out (prick any large air bubbles). Bake for about 30 to 40 minutes.

The next day, cut the sponge cake horizontally into three slices of approximately the same thickness (the bottom two are approx. 1 cm thick).

Drain the sour cherries and collect approx. ½ I of juice. Stir the cornflour and sugar into approx. 4 tbsp of juice until smooth, bring the remaining juice to the boil, stir in the cornflour and sugar mixture and boil for approx. 1 minute. Leave to cool slightly and then add the drained sour cherries.

Soak the gelatine in cold water, squeeze out well and melt in a bain-marie. Mix with a good dash of cream and allow to warm, then add to the remaining liquid cream, stirring constantly. Chill the cream and gelatine mixture for approx. 30 minutes.

Spread the shortcrust pastry base with the cherry jam and place a layer of sponge on top. Place a cake ring on top. Mix the cherry brandy with the powdered sugar and drizzle a good third of this mixture over the sponge layer.

Spread half of the thickened cherry filling as evenly as possible on top (leave gaps for the cream).

Whip the cold cream and gelatine mixture with the vanilla sugar until the cream has set properly. Spread just under a third of the cream over the first cherry layer and make sure that all the gaps around the edges are "filled" with cream.

Place another layer of sponge cake on top and proceed in the same way as the first layer. Place the last layer of sponge cake on top. Perforate with a fork and drizzle with the remaining cherry brandy mixture.

Put some cream in a piping bag with a star-shaped nozzle (for the 12 dots of cream). Smooth the top of the cake with cream, then remove the cake ring and smooth the edge of the cake with the remaining cream and with a decorative comb. Sprinkle the edge of the cake with chocolate shavings, add chocolate shavings to the top of the cake, leaving a 2.5 cm border free. Pipe 12 dots of cream evenly onto this edge and garnish each with a decorative cherry ("ugly side" facing down!).

Chill the tart at least 3 hours before serving.

# Cakes & pastries (savory)

## Salt cake (Swabian) (recipe being tested!)

Yeast dough 300 g wheat flour (type 405), ½ cube fresh yeast (21 g), ½ teaspoon salt, 1 teaspoon sugar 125 ml lukewarm milk, 125 g butter, 1 egg

Toppi ng 2 eggs, 250 ml crème fraîche (or sour cream), milk, approx. 2 tbsp flour, 1 tsp salt, 1 tsp caraway seeds 1 bunch of chives

Make the yeast dough (don't the starter dough!) and leave to rise for approx. 1 hour. Roll out the dough immediately and place on a well-greased springform pan, then leave to rise a little longer.

Preheat the oven to 250 °C. Mix the eggs, crème fraîche, salt and flour together. Pour into a measuring jug and fill up to 400 ml with milk and pour onto the batter. Sprinkle with caraway seeds and/or chives. Turn the heat down to 200 °C and bake the salt cake on the 1st shelf from the bottom for approx. 20 - 25 minutes.

#### Pizza dough (24 hours)

500 g wheat flour (type 550 or 00), 5 g fresh yeast, 1 tsp salt, 2 tbsp olive oil

Dissolve the yeast in 300 ml lukewarm water. Add to the flour together with the salt and olive oil and knead for 15 minutes in a food processor until an elastic dough forms.

Cover and leave to rise at room temperature for 30 minutes, then refrigerate for a further 24 hours.

Before processing, shape the dough into 4 balls, leave to come to room temperature for just under an hour (and leave to rise again) and then roll out or shape/stretch by hand into thin round pizza bases.

Preheat the pizza baking stone (fireclay) to 250 °C for at least 1 hour. Top the pizza dough and bake for approx. 8-12 minutes.

The dough is also suitable for bread rolls. However, leave these to rise again for approx. 30 minutes after shaping and before baking.

## **Onion tart (Baden)**

Yeast dough 300 g wheat flour (type 405) ½ cube of fresh yeast (21 g) ½ tsp sugar 80 g butter
Just under 125 ml lukewarm milk Salt

Covering 1500 g onions 125 g smoked meat 4 eggs 250 ml sour cream 1½ tbsp caraway seeds Salt

Make the starter dough and leave to rise for about 15 minutes. Then place the flour in a bowl, melt the butter and mix with 1½ teaspoons of salt and the starter dough. Then knead the yeast dough in a food processor for about 10 minutes, adding the lukewarm milk. Only add enough milk to create a soft and smooth dough that separates from the bowl in the form of a "dumpling".

Leave the yeast dough to rise for approx. 30 minutes.

In the meantime, cut the smoked meat into small cubes and fry in the pan together with the onions cut into thin half rings until the onions start to slightly translucent. Add the caraway seeds at the end.

Whisk the sour cream with the eggs and a good  $\frac{1}{2}$  teaspoon of salt and then mix with the sautéed onion ring segments and the smoked meat.

Brush a baking tray with butter and roll out the yeast dough into a rectangle the size of the baking tray and form a small pastry edge. Spread the onion mixture evenly over the dough on the baking tray and leave the cake to rise for another 20 minutes.

Then bake in a medium-height oven preheated to 200 °C for approx. 45 minutes until golden

brown. Serve while still warm. Serve with a dry Riesling.

## **Onion tart (Swabian)**

Yeast dough
375 g wheat flour (type 405)
½ cube fresh yeast (21 g)
1 teaspoon sugar
50 g butter
125 ml lukewarm milk
1 egg
Salt, pepper
3-4 tbsp breadcrumbs for the baking tin

Covering
750 g onions
30 g butter
50 g smoked meat
60 g flour
3 eggs
250 ml crème fraîche (or sour cream) 1
teaspoon salt
1 teaspoon caraway seeds

Make the yeast dough (don't the pre-dough!) and leave to rise for approx. 1 hour. Cut the onions not too finely and fry in butter until translucent. Cut the smoked meat into cubes and fry until golden brown. Mix the eggs, crème fraîche, salt, caraway seeds and flour, add the onions and smoked meat.

Roll out the dough and in a buttered round baking tin sprinkled with breadcrumbs. Pay attention to the edges. Add the topping and bake at 200 °C for 35-45 minutes and serve hot. (Approx. 40 minutes at 170 °C fan oven)

New wine goes well with it.

#### **Quiche Lorraine**

1 packet of ready-made puff pastry (flattened,

round) Topping 6 eggs, 1 to 1 cup of cream 200 g cooked ham (in one piece), 125 g bacon cubes (pancetta) 300 g Maasdamer or Leerdamer (no Emmental!) Mondamin, pepper, 1 pinch of salt

Beat the eggs with 2 to 3 heaped tablespoons of Mondamin and a pinch of salt, add the cream and beat again.

In a round baking tin, lay out the puff pastry on baking paper and prick the base several times with a fork. Cut the ham and cheese into cubes (approx. 1 cm). First cover the pastry with the ham and bacon cubes, then sprinkle the cheese cubes on top - then pepper everything generously. Finally, pour over the egg and cream mixture. Make sure that the ham and cheese cubes do not stick out (as flat a surface as possible).

Bake in a preheated oven at 180 °C for approx. 1 hour until golden brown.

## **Christmas cookies**

#### Carved bread

Makes 8 pieces of approx. 550 g each

For decoration: whole peeled almonds

Glaze: ¼ liter carving stock, 1 tablespoon cornstarch, 2-4 tablespoons sugar

The evening before, soak the dried fruit (pears, plums and figs) in warm water, chop the nuts and scald and skin the almonds. The next morning, halve the pitted plums and cut the figs into strips. Cook the pear slices in the soaking stock until not too soft (!!) and then pour the hot carving stock over the halved plums and sliced figs, cover and leave to cool.

In the meantime, dissolve the yeast in lukewarm carving stock and knead a firm yeast dough from the sugar, flour, salt and spices crushed in a mortar. Gradually mix in the prepared raisins, currants, chopped nuts, candied lemon peel, candied orange peel and finally the well-drained, chopped fruit and kirsch. Dust the dough with flour and leave to rise in the warmth until the flour cracks.

Then shape the dough into 8 small loaves, leave to rise for another 30 minutes, decorate with the whole peeled almonds and bake on a baking tray lined with baking paper in an oven preheated to 190 °C for approx. 55 minutes.

To make the glaze, bring the carving stock to the boil with the cold cornflour and sugar and coat the fruit loaves while they are still warm.

Leave the loaves to cool completely, wrap in cling film and store in a cool, dark place for at least a week.

To eat, cut into slices approx. 4 mm thick and spread thinly with butter.

#### Important note on the following Christmas cookies

Sequence for making the dough: Cinnamon stars - Linzer - Vanilla crescents - Orange cookies - Kaprizen Sequence for the baking day: Cut out cinnamon stars - Linzer - (preheat oven) - Vanilla crescents - Orange cookies - Kaprizen - Bake cinnamon stars

When fan baking, 2 baking trays (at levels 1 and 3) can be placed in the oven at the same time.

#### **Caprices**

120 g flour, 100 g butter, 100 g sugar, 1 egg yolk, 60 g dark chocolate (grated). Whole hazelnuts for decoration, egg white for spreading

Knead a shortcrust pastry from the ingredients and leave to rest in cling film in the fridge for about 1 day. Shape the dough into approx. 1.5 to 2 cm balls and press a whole hazelnut into the center. Brush with egg white and bake at 150 °C fan oven for about 25 minutes.

#### Linzer

200 g flour, 150 g butter, 60 g sugar, 2 egg yolks, 60 g almonds (blanched and ground)

Knead a shortcrust pastry from the ingredients and leave to rest in cling film in the fridge for about 1 day. Roll out the dough to a thickness of approx. 4 mm and cut out half round bases (approx. 4 to 5 cm in diameter) and half round tops (with a hole in the middle). Bake at 150 °C fan oven for about 20 minutes until not too dark.

After baking, brush the tops with powdered sugar and water icing and allow the icing to dry. Spread the bottoms with jam (strawberry, raspberry, apricot, etc.) and place the tops on top.

## **Orange cookies**

240 g flour, 160 g butter, 160 g sugar, 2 egg yolks, zest of 2 oranges (unsprayed). Egg white for spreading

Knead a shortcrust pastry from the ingredients and leave to rest in cling film in the fridge for about 1 day. Roll out thinly (approx. 3 to 4 mm thick) and cut out rounds (approx. 4 cm in diameter). Brush with the egg white and bake at 150 °C fan oven for about 20 minutes until not too dark.

#### Vanilla crescents

360 g flour, 280 g butter, 140 g powdered sugar, 1 egg, 140 g almonds (blanched and ground). Powdered sugar & vanilla sugar

Knead a shortcrust pastry from the ingredients and leave to rest in cling film in the fridge for about 1 day. Shape the dough into a strand about 2 cm in diameter, cut off 2 cm pieces and roll into balls 1.5 to 2 cm in diameter. Roll them on the table with the palm of your hand in a rolling motion to form croissants (thick center, tapered ends). Shape into crescent shapes and bake at 150 °C fan oven for about 20 minutes until not too dark.

While still warm (but not hot), roll in a mixture of powdered sugar and 5 sachets of vanilla sugar (make sure there is enough sugar!).

#### **Cinnamon stars**

4 egg whites, 250 g powdered sugar, 1 tsp (5 g) cinnamon, 250 g ground almonds (brown, with skin), 1 tbsp (17 g) cocoa powder

Beat the egg whites with the powdered sugar until frothy and reserve a large cup for coating the cinnamon stars. Add the cinnamon, almonds and cocoa and mix everything together well. The dough should be quite firm (add a little more of the reserved egg white/powdered sugar mixture if necessary). Chill the mixture overnight.

Roll out on sugar to a thickness of just under 1 cm and cut out stars (dip each cutter in cold water). Place on the baking tray lined with baking paper, leave to dry for at least 1 hour and brush with the reserved egg white and powdered sugar cream. Bake at 170 °C without fan on level 1 (bottom) for 20 minutes.

## **Drinks**

## **Punch with pineapple**

for 20 people

Prepare 12 cans (580 ml each / drained weight 340 g) of pineapple in chunks without juice (collect and use the juice separately) with 0.7 l cognac or brandy, 2 l dry white wine and 0.75 l dry sparkling wine/Prosecco and leave to infuse overnight, well chilled. Top up with 3 l (4 bottles) of dry sparkling wine/Prosecco before serving.

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