

# Dinner Menu and Recipes

## **Starter**

Pesto Bread (Rome)

### **Ingredients:**

600 g flour; 300 ml water; 1 packet dry yeast or 1/2 cube fresh yeast; 0.5 tsp sugar; 2 tsp salt; 50 ml olive oil; 1 jar green pesto

### **Preparation:**

Prepare a yeast dough using all ingredients except the pesto. Cover and let rise in a warm place for about 30 minutes. Divide the dough into three equal portions and roll each into a round circle. Place the first dough circle on a baking tray lined with parchment paper and spread generously with pesto. Place the second circle on top and spread with pesto again, then cover with the third circle. Mark 16 segments, leaving a small circle in the center, and cut along the lines. Twist each pair of adjacent segments in opposite directions. Let rest for another 10–15 minutes. Bake at 190–200 °C using top and bottom heat for about 20 minutes. Serve by pulling apart the baked sections.

### **Source:**

<https://www.chefkoch.de/rezept/e/2576581403793589/Pestobrot.html>

## **Main Course**

None found for this location.

## **Dessert**

Red Berry Pudding with Vanilla Sauce (Flensburg)

### **Ingredients:**

800 g berries (fresh or frozen); water as needed; 6 packets cake glaze (Tortenguss), more if needed; 4 tbsp sugar; 2 packets vanilla sauce powder; 500 ml milk

### **Preparation:**

Place berries in a pot, cover lightly with water, bring to a boil. Mix cake glaze with a little water, add to boiling berries, briefly boil, remove from heat, and sweeten with sugar; add extra glaze if needed for thicker consistency. For vanilla sauce, mix powder with cold milk, bring remaining milk to a boil, stir in powder mixture, boil briefly, then cool. Serve both well chilled in dessert bowls. Suitable with all red fruits such as strawberries, raspberries, red currants, or cherries.

### **Source:**

<https://www.chefkoch.de/rezept/e/1949311317122984/Rote-Gruetz-e-mit-Vanillesosse.html?portion=8>