# *The* Cloud Native Community Cookbook

STORIES & FOOD INSPIRED
BY THE PEOPLE WHO
KEEP THE CLOUD WEIRD

Version 1.1

# Introduction

FROM

ZOË ALLEN (EQUINIX)

During this past year of radical uncertainty and isolation, many of us have returned to our kitchens as spaces of connection, reverence and solace. We may not have been able to gather around tables with our family and friends, but we could cook meals that reminded us of past gatherings, marked celebratory moments on the calendar and brought our loved ones close (even if they were physically far).

Here in the Fall of 2021, as a new and more hopeful year comes into being, we want to honor that culture of food, connection and belonging that took place in our private kitchens by collecting some of the recipes that helped get us and our broader community through the past year.

Recently, we reached out to people in our Cloud Native community and asked them to share recipes that have special cultural, emotional or familial meaning for them. We also spoke with them in order to hear and to collect not just the ingredients and methods that make these meals taste good but also the stories behind these recipes that make them resonate with place, culture, people, history, connection and love.

We hope these recipes enliven your own kitchens throughout the years to come and serve as a reminder of the rich diversity of our community, the value of food as a storyteller and cultural memory-box and of the togetherness that technology makes possible even when we are physically apart.

May the year ahead be full of good food, good health and connection for each and every one of you.

With warmth,
Zoë

# Pastelitos de Guayaba y Queso Crema

RECIPE BY

ARIEL JATIB (CLOUD NATIVE COMMUNITY)

Ariel was born in Cuba and has warm memories of being in his grandmother's kitchen on the family farm and of eating ice cream at Coppelia park in Havana. But his most formative food memories are steeped in the rich culinary streets of Miami, where his family settled when he was eight. Ariel enthusiastically describes the joy of going to the corner bakery for a cafecito or café con leche and some croquetas. He fondly remembers the Colombian, Jamaican and Cuban food, music and language that suffused those streets of his youth.

Ariel now lives in the eclectic village of Sea Cliff, NY, a place he loves ("Old Victorian houses, hippies—kind of like a miniature San Francisco!"), but he yearns for access to the rich and flavorful food cultures he grew up around. "What I miss most about Miami is the cheap and affordable Hispanic food on every corner," he says. Before the pandemic Ariel would fill that yearning by finding interesting restaurants and cafes when he traveled. "Every time I went to Chicago, I would go to the Cuban restaurant first thing. No deep dish pizza for me," he says with a smile. But this past year, unable to travel, he decided to "make do and get scrappy" in his own kitchen, recreating the Cuban food he loves and misses, like these Pastelitos. "My kids don't like them," he says. "And they're not great for my waistline." But it's clear from the way he lights up talking about them that they are delicious and absolutely taste like home.

# Pastelitos de Guayaba y Queso Crema

RECIPE BY ARIEL JATIB (CLOUD NATIVE COMMUNITY)

## DIRECTIONS

***1.*** Preheat oven to 400°F.

***2.*** Lay out one sheet of puff pastry on parchment paper.

***3.*** Cut guava paste into slices (12-18) and lay on the puff pastry.

***4.*** Cut the cream cheese into slices and place on top of the guava paste.

***5.*** Make an egg wash by beating the 1 tablespoon of water into the egg.

***6.*** Brush the egg wash along uncovered portions of the puff pastry.

***7.*** Lay the second puff pastry sheet along the top.

***8.*** Using your fingers or a pastry utensil, seal the edges and the mounds.

***9.*** Brush the egg wash on top of the puff pastry.

***10.*** Using a knife, make a small cut or two on top of each mound.

***11.*** Bake in preheated oven for 25 minutes or until golden brown.

***12.*** Remove from the oven and allow to cool for 15 minutes.

***13.*** Use a pizza cutter to divide the mounds & enjoy with a cup of coffee or on its own!

## INGREDIENTS

*1 box puff pastry (Trader Joe's All Butter Puff Pastry recommended)*

*1 container guava paste (found in the Latin food section or online)*

*1 container cream cheese at room temperature (generic brands do best)*

*1 egg, used for egg wash*

*1 tablespoon water*

*Based on a recipe by Delish D'Lites*

# Lebanese Spinach Pies

RECIPE BY

MO MOUSSA (EQUINIX)

Mo lives in Seattle, but not a day goes by that he doesn't daydream about eating at his cousin's restaurant, Saad's Halal, back in West Philly, or of having a meal at the food truck his parents ran for thirty years in University City. Born in Beirut, Mo's parents brought their traditional food to Philadelphia with them in 1980, and Mo grew up peeling mountains of garlic with his grandmother, waking up to a sumptuous thirty-dish spread for breakfast and eating leftovers from the food truck for dinner.

Although Mo doesn't cook much traditional Lebanese food himself, he tries to share the joy of cooking and of spending time in the kitchen with his six-year-old son. "We make hummus together," Mo says, "and, you know, put smiley faces on the pizza. Stuff like that." He hasn't been able to return to Philly for the past two years, but as soon as he's able, these spinach pies are the first thing he looks forward to eating. After that? His cousin's famous Chicken Maroosh: chicken, sautéed onions, garlic sauce, tomatoes, parsley and pickles on a toasted hoagie roll.

# Lebanese Spinach Pies

RECIPE BY MO MOUSSA (EQUINIX)

## DIRECTIONS

***1.*** In a small bowl sprinkle yeast over the water. Let sit for a minute before stirring to combine. Let sit until frothy, about 10 minutes. In the bowl of a large food processor fitted with a dough blade, combine flour, sugar, and salt. Gradually stir in the oil, then the yeast and water combo, until dough comes together. On a lightly greased surface, knead until smooth and elastic. Place in a large bowl, cover, and let rest 1-2 hours.

***2.*** Heat a large pan over medium heat and drizzle with about 1 tablespoon olive oil. Add spinach and cook until just wilted. Remove to colander and squeeze out all excess moisture.

***3.*** In a medium bowl combine onions with sumac, salt, paprika, black pepper and cayenne. Let sit for 5-10 minutes. Squeeze all excess moisture from the onions, add pine nuts and spinach.

***4.*** In a small bowl combine lemon juice, olive oil, and pomegranate molasses. Pour over the filling ingredients until just moistened, not wet.

***5.*** Preheat oven to 350°F. Line two baking sheets with parchment paper (or lightly grease). Divide the dough in half, covering one half as you work. On a large oiled work surface, roll half the dough until thin, 1/16 to 1/8 of an inch. Use a 4 inch wide circle cutter to cut out circles. Place 1 tablespoon filling in the center of each. Pinch together three edges of the circle over the center of the filling. Seal down one side, then across the other to form a pyramid shape. Place on the prepared baking sheet and repeat with remaining circles and other half of dough.

***6.*** Bake in preheated oven until golden, 15-20 minutes. Let cool slightly before serving.

## INGREDIENTS

### DOUGH

*2 teaspoons active dry yeast*

*3/4 cup lukewarm water*

*2 1/2 cups all-purpose flour*

*1 1/2 teaspoons granulated sugar*

*1 teaspoon salt*

*1/3 cup canola or olive oil*

### FILLING

*1 pound spinach*

*2 medium onions, finely chopped*

*2 tablespoons sumac*

*1/2 tablespoon salt*

*1/2 teaspoon paprika*

*1/4 teaspoon black pepper (optional)*

*pinch cayenne pepper (optional)*

*2 tablespoons pine nuts (optional)*

### DRESSING

*1/4 cup lemon juice*

*1/4 cup extra virgin olive oil*

*1-2 tablespoons pomegranate molasses (optional)*

### YIELDS

*24 small pies or 12 medium pies*

# Dino's Sauerbraten

RECIPE BY

ANDY RANDALL (KINVOLK, NOW MICROSOFT)

This recipe lives in Andy's kitchen in Berlin on a well-loved piece of paper. It's covered in drips and stains and is scrawled in the handwriting of Andy's wife Kathrin, as dictated by their long-time family friend Dino. Dino trained as a chef when he was young and worked in restaurants before switching to a career as a programmer at age forty. But he still loved to cook for his family and friends, and Andy was lucky to first eat this sauerbraten nearly 25 years ago at Dino's house in Hamburg.

Sauerbraten means "sour roast" in German. Andy tells us it's the bite of the vinegar that makes this dish so different from the common sweet versions and also so exquisite. He says it's a pretty simple and foolproof recipe as long as you let the ingredients and the marinade do their work. Andy and Kathrin love to cook this dish together, especially in the darker months of winter. "When the days are short," Andy says, "it's nice to have a long shared meal." Though their children are teenagers now and in and out of the house frequently, their family has a fixed rule that everyone is home for Sunday dinner. Time together? And a chance to remember friends? And enjoy flavors like these? Yes, please.

# Dino's Sauerbraten

RECIPE BY ANDY RANDALL (KINVOLK, NOW MICROSOFT)

## DIRECTIONS

PREPARE AT LEAST TWO DAYS BEFORE YOU PLAN TO EAT

***1.*** Peel and roughly cut the onions, apples and carrots. Add all the herbs, spices, salt and sugar. Cover with the vinegar and water mix until the meat and vegetables are fully covered. Leave the meat in the marinade for at least 48 hours.

***2.*** Remove the meat from the marinade. Dry it. Season with salt and pepper.

***3.*** Put a bit of bacon (a speck, or some pancetta) in a pan. Sear the meat all over. Douse with 1/2 liter red wine and reduce the heat.

***4.*** After the wine has reduced a bit, add the marinade (including the vegetables). Cover the pan with a lid and cook on a low-to-medium heat for 1-2 hours, depending on the thickness of the meat.

***5.*** After the meat has cooked, strain the sauce, and boil it down; add cream to taste; optionally, add more red wine or cognac to taste.

***6.*** Serve the meat, covered in the sauce, along with potatoes and your preferred vegetables.

## INGREDIENTS

*1 kilogram beef (2.2 pounds), off the bone—can also be a cheaper cut e.g. round steak*

FOR THE MARINADE

*3 onions*

*2 apples*

*2 carrots*

*5 bay leaves*

*10 cloves*

*10 juniper berries*

*a handful of lovage*

*10 peppercorns*

*2 teaspoons salt*

*sugar (plenty—about 1/4 cup)*

*80% white vinegar + 20% water (the amount you need will depend on the shape/ size of the dish and the roast—but it could easily be a liter or two)*

*1/2 liter red wine*

*cream (to taste)*

*bacon (a speck)*

*cognac (optional)*

# Amazing Roasted Cauliflower Salad

RECIPE BY

AMYE SCAVARDA PERRIN (LINUX FOUNDATION)

Growing up in the hills of Idyllwild, a small rural town nestled in the San Jacinto mountains of Southern California (and without a doubt the most beautifully named town in the US of A), Amye says cooking was *the* form of entertainment for her family. Her mom mostly cooked "typical American cuisine," but her dad loved to experiment in the kitchen, and Amye did, too. In college she discovered The Zuni Cafe Cookbook and realized that cooking could be not only a gastronomical thrill but also a way of traveling and knowing the world as well. Now, living in Portland, Amye and her husband Jim cook a four-star meal every night of the week. "We start every evening by saying, 'Well, where do we want to go tonight?'" Amye says. And then they're off, plucking one of their forty cookbooks off their shelves and settling in for an evening of prepping, seasoning, cooking and, of course, feasting.

Jim mostly cooks the main dish, while Amye focuses on the salads and the sauce. "It's all about the sauce." Amye says, "the textures and the flavors." The two of them love cooking so much that in lieu of wedding engagement rings, they redid their kitchen. Now that's love.

# Amazing Roasted Cauliflower Salad

RECIPE BY AMYE SCAVARDA PERRIN (LINUX FOUNDATION)

## DIRECTIONS

***1.*** Preheat oven to 400°F, convection if you have it.

***2.*** Rip that cauliflower apart! You want everything to be roughly the same size. Toss with some grapeseed oil and salt. Roast for 15 minutes, stir, roast for another 15 minutes. You want these to be *beyond* golden brown and delicious; you want them to be very dark and crunchy. The last five minutes or so, add the hazelnuts to toast them alongside the cauliflower. Let cool.

***3.*** Make the dressing. Combine sesame oil, lime juice, fish sauce and chili sauce. Lime zest is optional but delicious.

***4.*** Combine! Garnish with cilantro or fat leaf parsley.

## INGREDIENTS

*1 medium cauliflower*

*grapeseed oil for cooking*

*1/2 teaspoon fine sea salt*

*2 tablespoons toasted sesame oil*

*2 tablespoons freshly squeezed lime juice (seriously, you want fresh lime, I promise)*

*lime zest (optional)*

*2 tablespoons your favorite fish sauce*

*1 tablespoon sweet chili sauce*

*1/2 cup roasted hazelnuts: chop half, leave half whole for interesting photos*

*1 handful of either flat leaf parsley or cilantro, roughly chopped. (Cilantro preferred, but some people think it tastes like soap. Don't soap your food.)*

*Based on a recipe by Chocolate & Zucchini*

# Divine Pumpkin Cheesecake

RECIPE BY

JASON DETIBERUS (EQUINIX) & LEIGHA DETIBERUS

In May of 2020, Jason and his wife Leigha bought a new house in rural, eastern North Carolina for one express purpose: so that they could host larger gatherings. "Leigha loves to cook and create desserts. She loves to share love through meals, host family gatherings and bring people together," Jason says. But with three kids, lots of extended family nearby, and all their kids' friends, their old rooms were tight. "We usually have at least fifty people over at a time and our old house would be bursting at the seams—people spilling into the front and back yards."

Now that Jason and Leigha have a larger house, they can't wait to host in their grander space and start sharing their culinary creations with others. Jason's favorite is Leigha's own Pumpkin Cheesecake, a recipe she developed from several base recipes and her own creative experimentation. Over the past few months Jason has been posting a picture of this famous cheesecake nearly every day on Twitter where it has garnered many fans. The cake never lasts long, but there is always more where it came from, and Leigha—bless her!—is willing to share the recipe with everyone. And Jason? He's spent the past year experimenting with cocktails, like his Old Fashioned. These two would taste *just fine* together.

# Divine Pumpkin Cheesecake

RECIPE BY JASON DETIBERUS (EQUINIX) & LEIGHA DETIBERUS

## SPECIAL EQUIPMENT

*9" springform pan*

*Hand mixer or stand mixer (or both)*

*Large roasting pan, large enough to fit your springform pan in the center with room to spare.*

*Wide aluminum foil*

### STORAGE

*Store cheesecake wrapped tightly in plastic in the fridge where it will last 4-5 days. You can also store it in the freezer if you wrap it tightly in plastic wrap and then store in a zipper freezer bag. This will make them last a couple of months. If you go the freezer route, it's easier to slice the cheesecake into individual servings, to wrap and store. Then you have cheesecake on-demand, just pull it out and put it in the fridge the night before to defrost.*

## INGREDIENTS

### FOR THE CRUST

*1 cup pecans*

*1/2 cup all-purpose flour*

*1/2 cup dark brown sugar*

*1/2 cup graham cracker crumbs (ginger snaps are also really good)*

*2 tablespoons unsalted butter, softened (You can use browned butter here, which is really delicious. Just make sure it cools back down to a softened butter consistency.)*

*1 egg yolk*

### FOR THE FILLING

*2 fifteen-ounce cans pumpkin puree drained very, very well. (You can use a yogurt strainer and let the liquid drip out on its own—this takes a while, or you can put one can's worth of puree in a clean kitchen towel and do the twist and squeeze to get as much liquid as you can out then repeat with the other can and another towel.) You want about two cups worth of the drained puree for the cheesecake.*

*3 tablespoons all-purpose flour*

*1 1/2 teaspoons ground cinnamon*

*1/2 teaspoon ground ginger*

*1/4 teaspoon grated nutmeg*

*1/4 teaspoon ground allspice*

*1/4 teaspoon kosher salt*

*1/8 teaspoon ground cloves*

*2 tablespoons vanilla extract*

*2 tablespoons bourbon (we use Knob Creek)*

*5 large eggs, room temperature*

*4 eight-ounce packages cream cheese, room temperature*

*2 cups tightly packed dark brown sugar*

# Divine Pumpkin Cheesecake

RECIPE BY JASON DETIBERUS (EQUINIX) & LEIGHA DETIBERUS

## DIRECTIONS

***1.*** Put pecans, flour, brown sugar and graham crackers in a food processor and pulse until very small. Add in butter and egg yolk and continue to process until the mix is fine and there are no large chunks of pecans or graham cracker.

***2.*** Press into the bottom of a 9" springform pan and bake for 10 minutes at 375°F. You'll start to smell the nuts toast. Remove from the oven and set aside to cool.

***3.*** In a medium bowl, whisk together the flour, cinnamon, ginger, nutmeg and allspice. Mix in the salt, 2 cups of pumpkin puree, vanilla and bourbon. Beat in eggs, one at a time. Scrape down the side and bottom of your bowl to make sure you've incorporated the eggs well.

***4.*** In a large bowl (or the bowl of a stand mixer), beat the cream cheese and brown sugar until creamy and smooth. This can take a little bit to make sure there aren't any little cream cheese blobs. If there are smaller blobs of cream cheese, they will show up in the final cheesecake, but it doesn't affect the taste. However, if you beat the cheesecake batter too much, you introduce too much air into the batter and it can cause cracks in the final cake because it will rise really tall, and then fall. This also doesn't affect the taste. Using room temperature cream cheese and eggs helps to make the combining a bit easier.

***5.*** Gradually add the pumpkin mixture to the cream cheese mixture until fully incorporated. Stop once or twice to scrape down the bottom and sides of the bowl to make sure you're getting good distribution of the pumpkin mixture throughout the batter.

***6.*** Bring a kettle or small pot of water to boil and preheat your oven to 325°F.

***7.*** Place 3 pieces of wide aluminum foil stacked on the counter, each offset from the ones below (rotate the upper two pieces 45-90 degrees so the stack looks sort of like a star). Place the cooled crust in the springform pan in the center of the foil stack and wrap the outside of the pan to protect it from the impending water bath. Don't fold the foil over the edges of the springform pan otherwise it'll bake into the cheesecake, just roll it backwards a bit.

***8.*** Place the wrapped springform pan into a large roasting pan. There needs to be room on all sides to allow the water to pass around. Pour the cheesecake batter into the springform pan.

***9.*** Put the roasting pan in the center of the oven and pour the boiling water into the pan so it comes about halfway up the side of the springform pan. Bake the cheesecake for about 90 minutes. The outside should be firm, the inside should jiggle. Once you've finished baking, turn the oven off, roll up a kitchen towel or oven mitt and prop the oven door open.

***10.*** Let the cheesecake cool in the propped open oven for another hour. Remove the cheesecake from the oven and let it come to room temperature (we usually do this overnight on the counter). Once the cheesecake has cooled down, rest in the fridge for several hours until completely chilled.

***11.*** When you're ready to serve, run the backside of a knife (or an offset spatula) around the sides of the pan to release the cheesecake from the sides, then slowly unlock the pan and remove the sides.

***12.*** Top with whipped cream (or not—totally up to you) and enjoy!

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# Maple Bourbon Old Fashioned

**RECIPE BY**

**JASON DETIBERUS (EQUINIX) & LEIGHA DETIBERUS**

## DIRECTIONS

***1.*** Add ice to an Old Fashioned glass. (Using large cubes or spheres will help keep the drink colder longer without watering it down.)

***2.*** Add the maple syrup, bitters, and bourbon to the glass and stir well.

***3.*** Garnish with maraschino cherries.

***4.*** Enjoy.

## INGREDIENTS

*1 teaspoon maple syrup (Jason uses Runamok Maple Bourbon Barrel-Aged syrup)*

*3 dashes Angostura Bitters*

*2 dashes Orange Bitters*

*2 ounces Widow Jane 10 year Bourbon*

*2 Luxardo maraschino cherries for garnish*

# Kickin' Kimchi Tofu Bowl

RECIPE BY

SHANNON WILLIAMS (SUSE)

Shannon learned to cook from his mom, who learned to cook from her dad James Skikos, a Greek immigrant who worked in restaurants for many years. James died right before Shannon was born, but he still thinks of him whenever he's in the kitchen: "He always cooked without recipes, so that's how my mom cooked, and that's how I cook now." Shannon takes pride in eyeballing things and loves the intuitive process of cooking as much as anything else. "It makes you more risk tolerant. You don't worry about it being right. Whatever I have goes in the pot, and it almost always tastes good, as long as you're liberal with the spices and use lots of fresh ingredients."

Shannon used to travel a lot for work, and since the pandemic, he's been working on recreating some of his favorite dishes back home in California. This Kimchi Tofu Bowl is inspired by a meal he had in Korea, where it's traditionally served as a light dish to have with a beer. Shannon now frequently makes a version of this for lunch. He can whip it up in ten minutes during his lunch break, add whatever fresh vegetables he has on hand, serve it with rice or alone, and... *voilá!*

# Kickin' Kimchi Tofu Bowl

RECIPE BY SHANNON WILLIAMS (SUSE)

## DIRECTIONS

***1.*** Get a wok hot and add the oil.

***2.*** Sauté the onion for a minute or two, then toss in the meat, kimchi, garlic, veggies, ginger, soy sauce and sugar. Simmer until cooked through.

***3.*** Add tofu at the end. Cook for approximately 3-5 minutes.

***4.*** Eat it as is, or toss it over rice.

***5.*** Add the Chili Garlic Sauce (or your favorite hot sauce) to taste.

***6.*** Optional variation: if in the mood for soup, add some chicken stock and turn it into a soup bowl on colder days!

## INGREDIENTS

*1-2 cups of kimchi (Shannon uses the giant tub from Costco)*

*1/2 package of firm tofu (cubed)*

*1/2 onion, chopped*

*1/4 pound ground pork (optional, but delicious)*

*1-2 tablespoons sesame oil*

*1-2 tablespoons of ginger (grated or minced)*

*1 clove of garlic (grated or minced)*

*soy sauce to taste*

*1-2 tablespoons of brown sugar or another sweetener*

*1-2 tablespoons of Chili Garlic Sauce (to taste)*

*whatever lovely veggies are in the fridge, chopped*

# Sublime Cacciatore

RECIPE BY

NOAH ABRAHAMS (STORMFORGE)

Early in life Noah had a choice to make: try for a career in tech or go to culinary school. He was drawn to both and had already spent time working as an amateur professional chef, cooking for over two-hundred people at a time at various conventions. But ultimately he chose tech. "Which was the right decision," Noah says with a laugh, "but I still love cooking." Now he lives near Red Rock Canyon outside of Las Vegas, where he and his wife Gina, also a culinary wizard, take turns in the kitchen. "When the weekend comes," Noah says, "I'm going to spend four hours cooking something because I want to. And it's going to make me feel good."

Noah says this recipe was a happy accident. The prosciutto they ordered came sliced thick like deli meat. Noah looked at all that marbled fat and, instead of throwing it out, decided to chop it like pancetta and render it. From there? Something beautiful was born. Noah serves this cacciatore over disks of fried polenta, which provide the "perfect crispy and creamy texture on the side." He describes this as a "rich, high-fat kind of dish. Rich and sublime." And the stakes are high: Gina is Italian, and Noah says that "With Italian dishes like this, I have to bring my A-game." Does Gina approve? Noah smiles. She does.

# Sublime Cacciatore

RECIPE BY NOAH ABRAHAMS (STORMFORGE)

## DIRECTIONS

***1.*** Render the prosciutto. (Note: you don't *have* to use prosciutto, which is expensive. A fatty ham, pancetta, or the like is a reasonable substitute to make this dish cost much less. You could even use some other source of fatty meat if you don't eat pork. The important part is getting the fat in the pan.) Chop 6-8 ounces of unfortunately-thick-cut prosciutto into 1/4 inch squares and slowly sauté it in the pan over medium low heat until most of the fat is cooked out. You don't want the meat itself to get crispy.

***2.*** Dice 1 large onion and slice 1 pound of mushrooms. Then add them to the pan. Toss these in the rendered fat and cook over medium heat until the onions are translucent and some of the mushroom liquid cooks out.

***3.*** Cut the chicken thighs into large cubes and add to the pan. (The thighs should be deskinned and deboned, but again, we want as much fat as possible, so don't clean them too much.) Sauté over medium-high heat until the chicken is mostly cooked through and lightly browned on the outside. If faced with the choice of un-browned chicken or the previous ingredients getting crisped, err on the side of undercooking, which will be resolved in the next step.

***4.*** Add your sliced olives, the large can of peeled tomatoes, half a tube of concentrated tomato paste and the dried oregano to taste. Stir it all together, and simmer over medium-low heat for as long as you reasonably have available. (Make sure the chicken is cooked through.)

***5.*** While the above is simmering, take a tube of polenta, and without breaking it up, slice it into 1/4 inch to 1/2 inch thick discs. In a separate pan, fry the polenta discs in melted butter or olive oil.

***6.*** Serve the cacciatore next to the polenta discs, and garnish with whole basil leaves.

## INGREDIENTS

*6-8 ounces prosciutto, cut thick (like deli meat)*

*1 large onion*

*1 pound mushrooms*

*4 chicken thighs, deskinned and deboned*

*a handful of olives (either kalamata or salt-cured), sliced in half*

*1 large can peeled tomatoes (San Marzano preferred)*

*1/2 tube concentrated tomato paste*

*dried oregano (to taste)*

*1 tube of polenta*

*whole basil leaves (for garnish)*

# No Cheese, No Problem Pizza

RECIPE BY

ALEX ELLIS (OPENFAAS)

Alex lives with his wife in Peterborough, England, an "agricultural and industrial town between London and Cambridge, surrounded by countryside." Though there's plenty of farmland around, the culinary landscape of the city is pretty homogeneous (mostly chains and traditional English fare), and so Alex takes pleasure in creating the kinds of artisanal pizzas he used to only be able to find when traveling to London, New York or San Francisco. When Alex discovered he was allergic to dairy, he thought his pizza days might be over. But he's found that he doesn't miss the cheese at all, thanks to the tasty Parma ham in this recipe. Alex says, "This pizza is simple and easy to make for one or two people. Just start the dough a little early (say, at five o'clock), and you'll have a gourmet pizza to enjoy by seven."

# No Cheese, No Problem Pizza

RECIPE BY ALEX ELLIS (OPENFAAS)

## DIRECTIONS

***1.*** Combine the warm water and oil in a large bowl.

***2.*** In a separate bowl, mix the flour, yeast and salt.

***3.*** Pour the flour mixture over the water/oil combo and mix with your hands.

***4.*** Once thoroughly combined, empty onto a floured surface and knead for 10-12 minutes. If the dough feels wet, then knead for a few minutes longer. Resist the urge to add flour. Place the dough in a clean, floured bowl and leave for 1 to 1 1/2 hours to rise.

***5.*** Preheat oven to 430°C (220°F) or higher if possible. If you have a pizza stone, place it on the top shelf of the oven.

***6.*** Slice any of the ingredients for the topping.

***7.*** Once the dough is doubled in size, or when you can't wait any longer, roll the dough out onto a piece of baking parchment.

***8.*** Smear the tomato puree over the pizza base. (It doesn't need to be even or to cover the whole area.) Drizzle with the extra virgin olive oil and sprinkle with dried oregano.

***9.*** Arrange the toppings however you like on the pizza. (Less is more with toppings. You want the pizza to cook well and become crispy on the bottom.)

***10.*** Transfer the pizza to the oven on the parchment paper when it is at full heat. Bake for 10-15 minutes, or until golden.

***11.*** Serve with a salad of leafy greens and balsamic vinegar.

## INGREDIENTS

### DOUGH

*250 grams (about 9 ounces) of "00" pizza/pasta flour*

*1 teaspoon of dried yeast*

*180ml (6 ounces) luke-warm water*

*10ml (2 teaspoons) extra virgin olive oil*

*2.5 grams (1/2 teaspoon) salt*

*extra olive oil for drizzling*

### TOPPING SUGGESTIONS

*tomato puree*

*nitrite-free Parma ham slices (optional)*

*chestnut or field mushrooms, sliced*

*green olives, sliced*

*aubergine (eggplant), thinly sliced*

*cherry tomatoes, thinly sliced*

*dried oregano*

### ADDITIONAL NOTES

*This dough recipe is closely related to a basic bread recipe, so you can adapt it to make buns or a simple loaf. Also, the recipe is for one pizza, but if you multiply the amounts, you can do two, three or even four pizzas. The dough can also be frozen, if you have spare, and used later on.*

# Eton Mess with Strawberries & Elderflower Cream

RECIPE BY

CHERYL HUNG (CLOUD NATIVE COMMUNITY)

Cheryl lives in London and loves to spend her free time creating things in the kitchen. She says, "I'll quite happily spend a day going to the farmer's market, buying an ingredient I've never bought before and then cooking something new." This recipe was inspired both by the ingredients available at her local market and by a question The Great British Bake Off recently posed, "What dessert captures your twenty-first birthday?"

At twenty-one Cheryl had just graduated from University and was living in the bucolic city of Cambridge, teaching Computer Science to high school students. "That Cambridge summer," she says, "will always make me think of garden parties and punting down the river with friends." It also makes her think of the scent of elderflower wafting down every hillside, of the elderflower cordial filling people's glasses and of the strawberries readily available. So this Eton Mess (a classic English dessert) was born.

Cheryl says the elderflower in this dish is very floral and acidic, which provides a wonderful contrast to the sweet meringue. And the variety of textures complement each other perfectly. "Just like an idyllic summer!"

# Eton Mess with Strawberries & Elderflower Cream

RECIPE BY CHERYL HUNG (CLOUD NATIVE COMMUNITY)

## DIRECTIONS

***1.*** Preheat oven to 120°C (250°F) and line a large baking sheet with non-stick parchment paper.

***2.*** Whisk the egg whites in a clean bowl until they hold stiff peaks. Add the caster sugar spoonful by spoonful, whisking after each addition until you have a glossy stiff meringue.

***3.*** Spoon dollops of the meringue onto the prepared baking sheet and bake on the bottom shelf of the oven for 1 to 1 1/2 hours. Turn off the heat and leave to cool in the oven until the meringues are completely dry.

***4.*** Reserve 50 grams of the most attractive strawberries and halve to use for decoration. Take 200 grams of the remaining strawberries and crush with the lemon juice into a thick strawberry compote.

***5.*** In a large bowl, whisk the cream with the elderflower cordial until it forms soft peaks.

***6.*** Roughly crush three-quarters of the meringues, and fold gently into the remaining chopped strawberries and cream. It's very important to keep the components distinct and not overmix.

***7.*** Spoon the Eton Mess mixture into small glasses, scatter over the remaining crushed meringues, and then decorate with the reserved strawberries and strawberry compote.

***8.*** Serve immediately in order to keep the crisp meringue texture. Preferably in a garden while playing croquet on an idyllic English summer day!

## INGREDIENTS

*2 large free-range egg whites*

*130 grams (about 4 1/2 ounces) caster sugar (also known as superfine sugar)*

*500 grams strawberries (you can also try a berry blend and mix up strawberries, raspberries and blackberries)*

*1 teaspoon lemon juice*

*450ml (16 ounces) double cream*

*1 tablespoon elderflower cordial*

*Based on a recipe by Lavender & Lovage*

# Everybody's Favorite Hot Crab Dip

RECIPE BY

CHRIS SHORT (RED HAT)

Chris lives outside of Detroit, a place he's happy to call home after "moving all over the place" as a kid and traveling extensively while in the military. The kitchen is one of his favorite parts of that home—food is important to Chris and his wife Julie. This dip in particular has extra resonance: in 2010 Chris invited Julie over to watch the Super Bowl and made her this dish, hoping to impress. It did, and numerous times when Chris visited Julie (they were living ninety minutes apart at the time), he would make it again.

Now, eleven years later, this dip is what Chris calls "a staple of our relationship." They serve it at holiday gatherings, at Super Bowl parties and anytime friends come over. Chris says it's a versatile side dish or appetizer, pairs perfectly with just about everything and is "always a crowd-pleaser." It's so popular that friends and family members have started asking him for the recipe, and now it's *their* go-to party recipe. Now that's a stellar recommendation.

# Everybody's Favorite Hot Crab Dip

RECIPE BY CHRIS SHORT (RED HAT)

## DIRECTIONS

***1.*** Preheat oven to 375°F.

***2.*** In a medium baking dish mix the crab meat, cheeses, cream, lemon juice, garlic and a pinch of pepper.

***3.*** Stir in 1/2 cup mixed basil, parsley and chives. (Fresh herbs are best, but dried will do.)

***4.*** Bake for 30 minutes until crispy on top. Remove from the oven and let cool so that it's hot but not scalding. (This is very important! It may take a good 10-15 minutes to cool down to a safe temperature.)

***5.*** Serve with corn chips, pita chips or freshly sliced baguette.

***6.*** Dip and enjoy!

## INGREDIENTS

*8 ounces crab meat (canned or fresh)*

*8 ounces cream cheese*

*1/4 cup heavy cream*

*1/2 cup grated parmesan cheese*

*4 ounces grated muenster cheese*

*lemon juice (a splash)*

*1 clove garlic, minced*

*pepper to taste*

*chopped fresh basil, parsley and chives*

# Hippie's Texan Vegan Chili

RECIPE BY

HIPPIE HACKER (ii.COOP)

Hippie met his wife Shalom in Boulder, Colorado, and they soon found themselves traveling around the country in Hippie's avocado-green '79 VW Westfalia named Wally. (Swoon.) They spent a month on the road, but Shalom soon set her sights on WWOOFing* on a fruit farm in Hawaii, and Hippie, thoroughly smitten by then, followed after. Though they only spent a month in Hawaii, the farm they worked at there, with its 1,800 fruit-bearing trees, its commitment to diverse plant varieties and its sustainable growing practices, helped define the life Hippie and Shalom wanted to live. And live that dream they now do. Hippie and Shalom reside with their two kids on a two-acre homestead in Tauranga, a small city in the Bay of Plenty in New Zealand, where they have started The Forest of Plenty: "A garden and fruit farm that is also a testbed for new software and hardware that will help monitor soil, seed, plant and tree development, with a goal to help mitigate food shortages around the world." Alongside these lofty endeavors, Hippie and Shalom enjoy taking their kids to the local farmer's market (a community very dear to them), stocking up on veggies and cooking meals like this simple and sublime veggie chili. This recipe has been in their family for years, and they call it Texan Vegan Chili, a reference, Hippie says, "to Shalom's impact on this redneck from Texas turned Hippie." It tastes great eaten as a family of four, or, even better, quadrupled to share with neighbors.

**World Wide Opportunities on Organic Farms*

# Hippie's Texan Vegan Chili

RECIPE BY HIPPIE HACKER (ii.COOP)

## DIRECTIONS

***1.*** In a large pot, sauté the onion, bell pepper, carrot, celery and 1/4 teaspoon salt over medium heat for 7-10 minutes.

***2.*** Add the garlic, chili powder, cumin, smoked paprika and oregano. Cook until fragrant, about 1 minute.

***3.*** Add the diced tomatoes, black beans, pinto beans, veggie broth and bay leaf. Stir to combine, then bring the mixture to a simmer and continue cooking, stirring occasionally and reducing heat as necessary to maintain a gentle simmer for 30 minutes. Remove from heat.

***4.*** Transfer 1 1/2 cups of chili to the blender and blend until smooth, then pour the blended mixture back into the pot.

***5.*** Add the chopped cilantro and mix in the vinegar to taste.

***6.*** Serve and garnish with fresh cilantro, avocado slices and coconut yogurt!

## INGREDIENTS

*1 medium red onion, chopped*

*1 large red bell pepper, chopped*

*2 medium carrots, chopped*

*2 ribs celery, chopped*

*1/2 teaspoon salt, divided*

*4 cloves garlic, minced*

*1/4 teaspoon chili powder*

*2 teaspoons ground cumin*

*1 1/2 teaspoons smoked paprika*

*1 teaspoon dried oregano*

*2 fifteen-ounce cans diced tomatoes*

*2 fifteen-ounce cans black beans, drained and rinsed*

*1 fifteen-ounce can pinto beans, rinsed and drained*

*2 cups vegetable broth*

*1 bay leaf*

*2 tablespoons chopped fresh cilantro*

*1 to 2 teaspoons red wine vinegar*

*garnish with cilantro, avocado, coconut yogurt*

# The New Stack "Short Stack" Vegan Pancakes

RECIPE BY

ALEX & JUDY WILLIAMS (THE NEW STACK)

When Alex and Judy Williams aren't busy running the show at The New Stack, they do what's necessary to create a better, less complex world in tech... make pancakes. Their tagline, "Come have a short stack with The New Stack," reflects their love for having fun and helping their community feel right at home. They've traveled all over the world with their Pancake Breakfast events, serving up to 500 pancakes each morning. Food is the great connector and enticer, and at most of these events, they've had lines out the door and snaking down the halls, successfully bringing their community together to connect, ask questions *and* enjoy sweet and savory flapjacks. Of course, this wasn't possible during the pandemic, but Alex and Judy haven't let that stop them. Over the past year they've been hosting short stack events virtually, continuing to bring people together in joyful ways around the kitchen table. Everyone can share in the sweet, buttery joy! Have a short stack with The New Stack with these delicious vegan pancakes.

# The New Stack "Short Stack" Vegan Pancakes

RECIPE BY ALEX & JUDY WILLIAMS (THE NEW STACK)

## DIRECTIONS

***1.*** In a medium bowl, add the flour, sugar, baking powder and salt, and stir to combine.

***2.*** In another medium bowl or liquid measuring cup, combine the almond milk, apple cider vinegar and vanilla, and stir to combine.

***3.*** Pour the liquid mixture into the dry mixture and whisk until smooth.

***4.*** Let the batter rest for 5 minutes.

***5.*** Pour about 1/2 cup (65 grams) of batter onto a nonstick pan or griddle over medium heat.

***6.*** When the top begins to bubble, flip the pancake and cook until golden.

***7.*** Serve warm with maple syrup.

***8.*** Enjoy!

## INGREDIENTS

*1 cup flour*

*2 tablespoons organic sugar*

*1 tablespoon baking powder*

*1/2 teaspoon salt*

*1 cup non-dairy milk*

*1 tablespoon apple cider vinegar*

*1 teaspoon vanilla*

*maple syrup, to serve*

*Based on a recipe by Tasty.co*

# Easy Jalapeño Poppers

RECIPE BY

MARKY JACKSON-TAULIA (EQUINIX)

Marky has lived a pretty remarkable life. He was raised since the age of two in boys' homes, an experience he is grateful for because it taught him "to see life through a different lens and to cherish things more." He fell in love with his wife Julie in high school, served in the military and toured in both Iraq and Afghanistan. He is the proud and loving father of three children. Marky and Julie and their kids live in San Diego now, where Marky has recently discovered a new love and superpower—cooking! He says he used to cook infrequently, but the pandemic changed all that. During lockdown he discovered that putting music on in the kitchen and making meals with and for his wife and kids recreated the sense of joy and connection he used to find by going out to bars and restaurants. These jalapeño poppers are one of his favorite things to cook for special gatherings with friends and extended family. "When I start making these, everyone knows there's going to be a party. There's anticipation and leadup generated just by the smell of them." Or, he says that you can eat them alone. "I could eat a whole tray of these. I love them that much." Now that's a joyful and convincing sell.

# Easy Jalapeño Poppers

RECIPE BY MARKY JACKSON-TAULIA (EQUINIX)

## DIRECTIONS

***1.*** Preheat oven to 350°F. Using rubber gloves, clean and seed jalapeños. (*Seriously*, use gloves and open a window because these little buggers can be really hot.)

***2.*** Place cleaned out pepper halves on cookie sheet. You can remove gloves, but wash hands before and after handling peppers.

***3.*** In a bowl, mix together cream cheese, shredded cheese, cilantro and cumin. Stuff each pepper with cream cheese mixture.

***4.*** Mix bread crumbs and parmesan cheese together. Top each pepper with a small scoop of this mixture.

***5.*** Bake for 20-22 minutes or until cheese is bubbling and crumbs are light brown.

***6.*** Serve and post a pic somewhere!

## INGREDIENTS

*1 dozen jalapeño peppers, halved*

*1 eight-ounce package cream cheese*

*2 cups mozzarella cheese, shredded*

*2 tablespoons chopped cilantro*

*1 teaspoon ground cumin*

*1/4 cup bread crumbs*

*2 tablespoons parmesan cheese*

# Summer Style Kabob

RECIPE BY

DENNIS IRSIGLER (METRO MARKETS GMBH)

In the summer Dennis tends to skip warm and hearty meals and instead choose to eat more vegetables or light fare. This is where the "summer style kabab" comes into the game. An easy-to-cook meal which reminds you of the kebab from your favourite take-away and provides you with fresh ingredients, vegetables and crunchy garlic bread to enjoy on hot days. This is the meal he cooks for his wife probably once every two weeks during the hot summers in Germany. It's versatile, healthy and easy to prepare. Perfect for the end of a stressful day to start relaxing and enjoying the evening outside with a cool beverage or wine of your choice.

# Summer Style Kabob

RECIPE BY DENNIS IRSIGLER (METRO MARKETS GMBH)

## DIRECTIONS

***1.*** Clean the chicken breast and dry it on a paper towel. Cut into strips or small pieces and season as you like. (Sweet paprika powder works well.)

***2.*** Wash the cucumber (peel if desired), and cut it into little triangle shapes.

***3.*** Wash the tomatoes and cut into small chunks.

***4.*** Wash and chop the parsley.

***5.*** In a bowl combine the yogurt with 1 tablespoon of olive oil, plus salt and pepper to taste.

***6.*** Cut the ciabatta bread into thumb sized bits or just tear it apart (while listening to the Doom soundtrack).

***7.*** Heat up an additional 2 tablespoons of olive oil in a pan and toast the ciabatta pieces.

***8.*** Cut the cloves of garlic or press them into the pan with the ciabatta to coat the bread pieces.

***9.*** Heat up another pan (or clean the previously used pan) and add another 2 tablespoons of olive oil. Add the meat and sauté until cooked through. Season to taste with salt and pepper.

***10.*** Serve on plates starting with tomatoes, cucumber, parsley and the garlic bread. Top with the mixed yogurt sauce and then add the meat with some chili flakes.

***11.*** Enjoy!

## INGREDIENTS

**MEAT**

*300 grams (3/4 pound) chicken breast*

*sweet paprika powder*

*2 tablespoons olive oil*

**SALAD**

*1 cucumber*

*4 small tomatoes*

*150 grams (5.2 ounces) of plain yogurt*

*1 tablespoon olive oil*

*salt*

*pepper*

*fresh parsley*

*chili flakes*

**BREAD**

*1 loaf ciabatta bread*

*2 tablespoons olive oil*

*salt to taste*

*pepper to taste*

*1 or 2 cloves of garlic*

# Hazelnut Cake

RECIPE BY

NICOLAI VON NEUDECK &
ANNETTE VON NEUDECK, NÉE MATTON

Annette gifted Nicolai this hazelnut cake recipe in a hand-written cookbook when he moved from the Netherlands to Berlin. While the cookbook was lost in a flatshare in 2006, the recipe has been in the family for generations and is from a time when gout was a more common disease. Hence, the cake is much richer than most cakes today. It is easy to bake—the ingredients do the heavy lifting. Its nutty taste and hint of caramel contrast perfectly with the brightness of the whipped cream. And its overall rich and sweet character pairs very well with black coffee and is a good cake for birthdays or to enjoy during the long winters.

# Hazelnut Cake

RECIPE BY NICOLAI VON NEUDECK & ANNETTE VON NEUDECK, NÉE MATTON

## DIRECTIONS

***1.*** Preheat oven to 160°C (320°F).

***2.*** Separate the egg whites from the yolks.

***3.*** Mix the yolks with the sugar until they are foamy.

***4.*** Incorporate the hazelnuts, the starch and the baking powder into the yolk and sugar mix.

***5.*** Thoroughly clean your mixer and beat the egg whites in a clean bowl (easier with a spoon of sugar or two) until they are very firm.

***6.*** Carefully fold the stiff egg whites into the dough. The mixture should be homogenous, but you don't want to destroy the fluffiness of the egg whites.

***7.*** Grease an oblong baking tin with butter. If it isn't teflon coated, put the grated rusk on the buttered tin walls.

***8.*** Put the dough in the tin and bake it at 160°C (320°F) for approximately 1 hour on the middle shelf.

***9.*** Stick a toothpick into the cake and pull it out. If no dough is on the stick, the cake is done.

***10.*** Take the tin out of the oven and let it cool down.

***11.*** Turn everything over and carefully remove the tin.

***12.*** Add powdered sugar and serve the cake on a nice plate with whipped cream.

## INGREDIENTS

**FOR THE CAKE**

*300 grams (10.5 ounces) ground hazelnuts*

*8 eggs*

*250 grams (8.8 ounces) sugar*

*2 teaspoons cornstarch*

*2 teaspoons baking powder*

**FOR THE TOPPING**

*whipping cream*

*powdered sugar*

**FOR MAKING THE CAKE NOT STICK TO THE TIN**

*butter (also adds a nice caramel hint)*

*75 grams (2.5 ounces) grated rusk, also called zwieback (unnecessary with teflon coated tins)*

# Good for Ya Swiss Muesli

RECIPE BY

DAVID FRIEND (WASABI)

David Friend, the founder and CEO of Wasabi, used to be a steadfast oatmeal in-the-morning kind of person. Then, ten years ago, he joined a friend for breakfast at the Four Seasons Hotel in Boston and ordered their muesli. It was so delicious that he wrote afterwards to compliment the executive chef. To David's surprise, the chef wrote back and gladly shared the recipe. David now makes this for breakfast pretty much every morning and speaks with delight about its complex flavors and what a healthy way it is to start the day. He sometimes changes the fruits depending on the season—mangoes, bananas and ripe peaches are all occasional additions. And sometimes he'll make it with half yogurt and half yogurt drink. Though most of the year David lives on Commonwealth Avenue in Boston, he also has a cottage in Wellfleet, a small town at the tip of Cape Cod. The cottage is situated directly on a fresh water kettle pond, and David's dog Maple loves to run back and forth between the water and the living room and is delighted to play catch. The joyful scenery in Wellfleet matches the healthy buoyancy of this dish. David loves the taste, the simplicity and the beauty of this daily meal, which he says looks quite beautiful before you mix it all up.

# Good for Ya Swiss Muesli

RECIPE BY DAVID FRIEND (WASABI)

## DIRECTIONS

***1.*** Put the raisins in the bottom of a 22-ounce (or larger) cereal bowl.

***2.*** Add the oats, cover with milk and let sit overnight in the fridge.

***3.*** In the morning, cut and add the strawberries, apple, blueberries, and grapes.

***4.*** Add pecans, açaí powder and yogurt.

***5.*** Mix well and enjoy!

## INGREDIENTS

*1/3 cup Quaker Oats (not instant)*

*1 tablespoon of raisins*

*1/2 cup 1% milk or enough to completely cover oats*

*4 medium strawberries, sliced*

*one quarter of a large Honey Crisp apple, chopped coarse*

*1/4 cup blueberries*

*1/2 cup seedless grapes, cut in half*

*6 heaping teaspoons low-fat vanilla yogurt*

*1 teaspoon açaí powder (optional)*

*1 teaspoon chopped pecans*

# Hibiscus Tacos

RECIPE BY

RAMIRO BERRELLEZA (OKTETO)

A few years ago, while visiting his grandmother Hilda in his hometown of Guadalajara, Ramiro discovered a well-thumbed volume called "Tacos de Mexico." He brought the book back home to Oakland with him (whether it was stolen or given to him is another story), where it now sits happily on his kitchen island. One of the recipes quickly caught his attention: it used hibiscus flowers (traditionally used in Mexican cooking to make "agua fresca") as a topping. Ramiro combined that recipe with his love of all things tomatillo, and these Hibiscus "OkTacos" were born. Cooking has long been an important part of Ramiro's life. Growing up in Guadalajara, food was central to any get-together, and his large family would gather every Sunday at his grandmother's house for a feast. His favorite meal of Hilda's was her salted cod with tomato and olives, something she spent days preparing each Christmas. When Ramiro began cooking in high school and college, it was Hilda's love of flavor and hosting that inspired him. Now in Oakland, where he runs Okteto, Ramiro invites friends over regularly to his kitchen and patio for drinks and food. He likes that he can serve these tacos to his vegetarian friends and appreciates that he can easily find all the ingredients he needs at East Oakland's robust Mexican supermarkets. This recipe combines three of his favorite things: tangy green salsa, hibiscus and tacos. They are cheesy and easy to make for a big crowd. You can even eat them with your hands while standing at the stove. What more could one want?

# Hibiscus Tacos

RECIPE BY RAMIRO BERRELLEZA (OKTETO)

## DIRECTIONS

***1.*** Put the dry hibiscus flowers in a bowl of water and let them hydrate for 30 minutes.

***2.*** While the hibiscus hydrates, prepare the salsa. Throw everything in a food processor, and pulse for a couple of minutes until thoroughly chopped. If the sauce is too thick, put in a tiny bit of water. Add salt and pepper to taste.

***3.*** Cut the cream cheese into little squares, and throw it in a small saucepan. Simmer it on medium heat until it softens. It'll take 5 minutes or so. Throw in the queso fresco, and keep it on low heat while you finish. You want to keep it there until you serve it.

***4.*** Take the hibiscus flowers out of the water, and dry them well with a couple of paper towels.

***5.*** In a frying pan, heat two tablespoons of canola oil. Once it starts smoking, throw in the hibiscus flowers until they get crunchy. It'll take a minute or two, so watch out!

***6.*** Heat the tortillas.

***7.*** When you're ready to serve, bring the tortillas, the cheesy mixture, the hibiscus flowers and the green salsa to the table.

***8.*** To serve, grab a tortilla. Spread a good portion of the cheesy mixture into it, and top it with the hibiscus flowers and the green salsa.

## INGREDIENTS

*1/2 cup of dry hibiscus flowers (you can get them at any Mexican or Arab market)*

*1/2 pound of queso fresco (or mozzarella cheese; anything that melts is good)*

*1 package cream cheese*

*fresh tortillas (buy the good stuff at the same place where you get the hibiscus flowers)*

*2 tablespoons of canola or peanut oil*

### FOR THE GREEN SALSA

*1 pound of tomatillos, roughly chopped*

*1 jalapeño pepper, roughly chopped*

*1 bunch of cilantro*

*1 clove of garlic*

*1/2 white onion*

*2 tablespoons of white vinegar*

*salt*

*pepper*

# Cacio e POPe (Italian Mac and Cheese)

RECIPE BY

DAN POP (SYSDIG/POPCAST)

Dan grew up in the Italian restaurant business. One day there was a chef named Aldo who was a vagabond who taught him this dish and the power of simple ingredients and easy preparation. Dan says that this is the ultimate comfort food for one of those days when you've been working on a bug nonstop. Anyone who has pasta, cheese and olive oil in the pantry can make a truly epic dish. It's simple, quick and delicious!

# Cacio e POPe (Italian Mac and Cheese)

RECIPE BY DAN POP (SYSDIG/POPCAST)

## DIRECTIONS

***1.*** Bring 3 quarts of water to a boil in a 5-quart pot. Season with salt.

***2.*** Add pasta and cook, stirring occasionally, until about 2 minutes before tender. Drain, reserving 3/4 cup of the pasta cooking water.

***3.*** Heat the olive oil over medium heat in a Dutch oven (or another large pot or skillet). Add pepper and cook, swirling pan, until toasted, about 1 minute.

***4.*** Add 1/2 cup of the reserved pasta water to the pan and bring to a simmer. Add the pasta and the butter.

***5.*** Reduce the heat to low and add the Grana Padano or Parmesan, stirring and tossing with tongs until melted.

***6.*** Remove pan from heat. Add Pecorino, stirring and tossing until cheese melts, sauce coats the pasta and the noodles are al dente.

***7.*** Add more pasta water if the sauce seems dry. Transfer pasta to warm bowls and serve.

## INGREDIENTS

*kosher salt (to taste)*

*6 ounces pasta (such as egg tagliolini, bucatini or spaghetti)*

*1 "punch" of the finest olive oil you can find... (get the good stuff)*

*1 teaspoon freshly cracked black pepper*

*1 cup finely grated Grana Padano or Parmesan (the good stuff... if I see Kraft anywhere near this dish you will be banned from Cloud Native)*

*grated Pecorino*

*1 to 2 tablespoons unsalted butter*

# Brazilian Waffle Cheese Bread

RECIPE BY

CARLOS TADEU PANATO JUNIOR (MATTERMOST)
& CAROLINA REQUE SCHEFFER

Carlos and his wife Carolina live in Berlin, but they're both from Brazil and are always looking for ways to bring the cuisine they grew up with into their children's lives. This recipe is their own creation, a combination of Brazilian cheese bread—the famous "pão de queijo"—and Europe's ubiquitous waffles. In Brazil cheese bread is a beloved snack. Made with a thicker dough, it's baked in the oven, served with cheese or dulce de leche, and accompanied by a hot cup of black coffee in the evenings. This version uses the traditional base ingredients, but instead of making it like bread, you cook it in a waffle maker instead. Carlos and Carolina like to make this for breakfast and serve it with dulce de leche or strawberry jam. Their kids love it, of course, and because it's gluten-free, Carolina can eat it as well. Carlos loves cooking—for his family, friends and coworkers—and says his lifelong dream is to own a small restaurant. He wants it to be the size of an American diner, with just a few tables and a new menu each day. This is a great idea and hopefully these waffles will frequently make the cut.

# Brazilian Waffle Cheese Bread

RECIPE BY CARLOS TADEU PANATO JUNIOR (MATTERMOST) & CAROLINA REQUE

## DIRECTIONS

**1.** Turn on waffle maker. It needs to be very hot.

**2.** Mix all of the ingredients in a blender.

**3.** Pour the mixture into the waffle maker (roughly 1/3 of a cup).

**4.** Cook until golden.

**5.** Repeat with the rest of the batter.

**6.** Serve plain or add some dulce de leche or any kind of jam or honey. Also tastes great with bacon or any other breakfast side!

## INGREDIENTS

*1 egg*

*1 cup of milk (lactose-free also works)*

*1/2 cup of canola or vegetable oil*

*pinch of salt (can add black pepper if you want to be more hardcore)*

*50-100 grams (1 1/2 to 3 1/2 ounces) of cheese (can use mozzarella, parmesan or mix) If you love cheese you can add a bit more, but it can turn out a bit greasy in the end*

*1 cup sour starch (the Polvilho Azedo Yoki brand can be found in specialty food stores and online)*

*1/2 cup sweet tapioca flour*

# Matcha Swiss Roll

RECIPE BY

CARLA GAGGINI (CONTAINER SOLUTIONS)

Carla grew up on the Italian island of Sardinia (just south of Corsica, nestled between the Mediterranean and Tyrrhenian Seas), where her mother and grandmother were amazing cooks, and her two great-aunts ran the local bakery. Carla says she grew up "lazy" in the kitchen, surrounded by such extraordinary food and such talented chefs. Anytime she wanted, she could walk down the street for some freshly baked bread or a bomba (a custard-filled fried donut).

But she was surprised to discover, as an adult, that she actually had learned quite a lot just by watching. Carla lives in London now, where she's able to make the family lasagna and a good pasta sauce and has come to love baking (and eating her husband's delicious baked goods as well).

This recipe was inspired by her many trips to Japan with her husband. Carla has long admired the attention to detail of the architecture, packaging and sushi plating in Japan. She was delighted to discover that same care and attention in their cakes and desserts. In January of 2020, Carla and her husband traveled to the small town of Uji, near Kyoto, famous for its green teas, where they purchased a large amount of matcha. When they returned home to London they had to use it up, and so this recipe was born. "It's so delicate and so delicious," Carla says. It certainly sounds that way.

# Matcha Swiss Roll

RECIPE BY CARLA GAGGINI (CONTAINER SOLUTIONS)

## DIRECTIONS

***1.*** Separate the eggs and put the whites in the fridge. Allow the yolks to reach room temperature. Preheat oven to 190°C (375°F).

***2.*** Warm up the milk. It needs to be warm to the touch, not boiling hot.

***3.*** Mix the flour, potato starch, baking powder and matcha thoroughly, and sift them together three times to remove any lumps.

***4.*** In a bowl, break the yolks, add half the sugar and whisk until they reach about double the size and change their colour to almost white. Wash your whisks and begin whisking the whites until they become slightly foamy. Gradually add the remaining sugar over three separate times and beat until stiff peaks form and egg whites are glossy.

***5.*** Once the egg whites are compact and creamy, take 1/3 of them and add to the yolks and sugar mixture, and gently mix with a large spoon. From now, on stop using electric whisks. Move the yolk mixture back into the egg whites bowl and mix with a large spoon. Mix slowly with wide movements. Try keeping the same orientation when you scoop (i.e. clockwise).

***6.*** Add the dry ingredients (the mixture of flour, starch, baking powder and matcha) all at once, and keep scooping gently until it's fully incorporated. Finally, add the warm milk and mix gently until incorporated.

## INGREDIENTS

### FOR THE CAKE

*4 large eggs*

*35 grams potato starch (1 1/4 ounces)*

*55 grams flour type 00 (2 ounces)*

*3 grams baking powder (3/4 teaspoon)*

*12 grams matcha (1/2 ounce)*

*100 grams sugar (3 1/2 ounces)*

*30ml (1 ounce) whole milk*

*30 cm x 45 cm (10" x 15") baking pan*

*parchment paper*

### FOR THE FILLING

*180ml (6 1/4 ounces) heavy whipping cream*

*26 grams sugar*

*4 grams matcha*

*Based on a recipe by Just One Cookbook*

***7.*** Line a 38 cm x 25 cm (15” x 10”) jelly roll pan with parchment paper. Pour the batter into the baking pan and spread it evenly. Bake in preheated oven for 10 to 12 minutes, depending on your appliance. You can check if it’s ready by piercing it with a toothpick. It should stay dry. Don’t over bake or it will break when rolling.

***8.*** As soon as you take it out from the oven, place another parchment paper sheet over it, turn it upside down, and remove the pan. Using a knife or a spatula, gently separate the top sheet from the cake. Slice diagonally 1 cm from one of the sides.

***9.*** While the cake is still hot, gently start rolling the cake, keeping the paper attached to it. (This will allow it to retain the bend while cooling down, and the paper will prevent it from sticking.) Cover the roll with a kitchen towel and allow it to cool to room temperature. (About half an hour.)

***10.*** Prepare the filling. Combine the cream, sugar and matcha in a bowl. Whisk until firm and spreadable.

***11.*** Transfer the cake to a flat surface and unroll. Pour the filling over the cake and spread it. Leave a 1 to 1 1/2 cm (about 1/2 inch) border on all sides, and spread it so that the layer becomes thinner as it approaches the sliced side.

***12.*** Start rolling from the non-sliced side. Don’t be afraid to put some pressure on it, but avoid breaking the cake. Once the cake is fully rolled, use the parchment paper to wrap it and twist the sides like a candy wrapper. Put it in the fridge and let it cool for at least 2 hours.

***13.*** Remove from the fridge and unwrap. Cut away 1 or 2 cm (about 3/4 inch) of cake from the ends and transfer to your serving dish!

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We hope you enjoy trying some of these recipes for yourself with your families and friends. If you do, tag us on Twitter with #CloudNativeCookbook.

We look forward to seeing your creations!

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