

## Banana Almond Pancakes

V  20 min

1 banana

2 eggs

1 dl almond flour

2 dl rolled oats

1 dl milk

1 dl cottage cheese

pinch of salt

cardamom, optional

Makes 4 large pancakes

1. Blend all ingredients

2. Fry in oil on medium-high heat

Substitute half of almond flour with protein powder for fluffier pancakes.

## Olive Potatoes

V  225°C  1 h

1 kg new potatoes  
2 tbsp butter  
3 tbsp minced dill  
1/2 tsp salt  
1/2 tsp black pepper  
1/2 tbsp rosemary  
1/2 tbsp thyme  
2 cloves of garlic  
2 dl black olives  
1 dl heavy cream

Serves 6

1. Preheat oven to 225°C
2. Scrub potatoes and split large ones
3. Roast butter, herbs and spices for 5 min
4. Toss potatoes to coat and roast for 30 min
5. Add olives and cream and roast for 10 min

## Piquant Cabbage Stew

 45 min

500 g white cabbage,  
shredded

400 g ground beef

1 large onion, diced

2-4 cloves of garlic,  
crushed

1 tbsp oil

2 tbsp or more sweet  
chilli sauce

3-4 tbsp soy sauce

salt and pepper

Serves 4

1. Brown ground beef from one side on high
2. Add onion and cook on medium until soft
3. Add garlic and cabbage and toss until slightly softened
4. Add spices and stew on medium-low heat for at least 10 min

# Lentil Soup, World's Best

V  1 h

2 tbsp coconut oil

1 large onion, diced

3 cloves of garlic, crushed

2 tsp turmeric

1 tsp ginger

1/4 tsp paprika

1/4 tsp oregano

1/8 tsp cayenne

1-2 tbsp kosher salt

800 g crushed tomatoes

3 dl red lentils

2 dl coconut cream

Serves 6

1. Rinse and drain lentils

2. Saute onion, garlic and spices until soft

3. Add 1.1 liters water and crushed tomatoes,  
and bring to a boil

4. Add lentils and simmer for 30 min

5. Add cream and let sit for 5-10 min

Check for salt before serving.

# Pork Chile Verde

 1 h 15 min

2 kg pork shoulder  
4 tomatillos, quartered  
2 Poblano peppers  
2 Anaheim or Cubanelle  
peppers  
2 serranos or jalapeños  
1 white onion, chopped  
6 cloves garlic  
2 tsp ground cumin  
big pinch of kosher salt  
1/2 cup cilantro  
1 tbsp fish sauce

Serves 6 to 8

1. Remove seeds and roughly chop all peppers
2. Cut pork into 2-inch chunks
3. Saute ingredients up to salt in pressure cooker
4. Once sizzling, cook for 30 minutes on high
5. Transfer pork pieces to a bowl and set aside
6. Add cilantro and fish sauce to pressure cooker and blend with an immersion blender
7. Season to taste with salt
8. Gently combine pork with sauce

## Freeze & Bake Chicken Pot Pies

 400°F    1 h 30 min

1/3 cup butter

1 onion, diced

3 stalks celery, diced

3 large carrots, diced

1 cup milk

2 cups chicken broth

1/2 cup flour

1 rotisserie chicken

1 cup frozen peas

1 tsp salt

1/2 tsp pepper

3 refrigerated pie crusts

Makes 6 small pies

1. Saute butter and aromatics in a deep skillet
2. Add flour, mix well, and add cold milk and chicken broth, stirring continuously
3. Bring to boil, stirring, and cook until thick
4. Add shredded chicken, peas, salt, and pepper
5. Line pie dishes with pie crust, fill with the cooled filling and top with more crust
6. Seal edges, cut 4 slits and freeze in foil
7. Thaw frozen pies in foil for 30 min at 400°F, then bake for 35 min uncovered

## Pulla

V  220°C  1h 15 min

5 dl whole milk, warm  
50 g fresh yeast or 15  
g dry  
2 dl sugar  
1 tsp salt  
1 tbsp cardamom  
14 dl flour  
200 g butter, room  
temperature  
1 egg + 1 tbsp water  
for egg wash

1. Mix milk, yeast, sugar, salt and cardamom
2. Add flour until a soft dough forms
3. Add soft butter and knead for 10 min
4. Let rise for 30 min until doubled
5. Form into buns and let rise covered until doubled (or overnight in refrigerator)
6. Brush with egg wash and decorate with granulated sugar or almond flakes
7. Bake for 7-10 min at 220°C

# Italian Sausage Spaghetti

 2 h

1 tbsp olive oil  
4 raw Italian sausage  
links  
1/4 cup white wine  
32 oz marinara sauce  
1 1/2 cups water  
1 lb spaghetti  
grated parmesan and  
flat-leaf parsley

Serves 4

1. Heat oil over medium heat and sear sausages under lid for 5 min on each side
2. Move links to a plate and deglaze with wine
3. Add sauce and water and bring to a simmer
4. Slice cooled links into 4 and return to sauce
5. Simmer on low for 1 h 30 min, skimming some of the fat away after 1 h
6. Serve on spaghetti with grated parmesan and flat-leaf parsley



## Genius Oatmeal

V  25 min

2 cups water

1/2 cup rolled oats

1/2 cup steel cut oats

1 cup milk

1 tbsp maple syrup

salt

Serves 2

1. Bring water and oats to a boil
2. Add milk and reduce to a bare simmer
3. Simmer for 20 minutes
4. Add maple syrup and salt to taste

# Chicken Thighs with Preserved Lemon

 50 min

1 tbsp olive oil

Serves 8

8 bone-in chicken  
thighs

salt and pepper

half a preserved lemon,  
minced

lemon wedges

1. Heat olive oil on medium
2. Season chicken with salt and pepper
3. Cook skin side down 15 to 30 min, until deep golden brown, adjusting heat to avoid burning
4. Flip and stir in preserved lemon
5. Cook until meat closest to bone is done, about 15 min
6. Serve with pan drippings and lemon wedges

# Pannukakku

V  200°C  1 h 20 min

4 dl flour

1/2-1 dl sugar

1 tsp baking powder

1 tsp salt

1 tsp cardamom or  
vanilla extract

8 dl milk

3 eggs

50 g melted butter

Serves 6 to 8

1. Combine dry ingredients
2. Whisk in milk and eggs
3. Add melted butter
4. Let rest for 30 min
5. Pour into a parchment paper lined sheet pan or buttered baking dish
6. Cook at 200°C for 40 min

# Bilberry Oat Pie

V  175°C  1 h

100 g butter

3/4 dl sugar

1 egg

3 dl rolled oats

1/2 dl flour

1/2-1 tsp cinnamon

1/2 tsp baking powder

4-5 dl bilberries

1/2-1 dl raspberries

sugar for sprinkling

Serves 8

1. Cream butter and sugar
2. Whisk in egg
3. Mix dry ingredients and add to wet
4. Press into bottom of 24-26 cm pie dish
5. Fill with berries
6. Bake at 175°C for 25 to 35 min, until edges are golden brown
7. Sprinkle up to 1/2 dl sugar on top, to taste

# Spiced Berry Pie

V  200°C  1 h

100 g butter

1 + 1/2 dl sugar

1 + 1 eggs

2 dl flour

1/2 tsp baking powder

1 tsp cinnamon

1 tsp cloves

1 tsp ginger

3-4 dl berries

200 g sour cream

1/2 dl heavy cream

1 tsp vanilla extract

Serves 8

1. Cream butter and 1 dl sugar

2. Whisk in 1 egg

3. Mix dry ingredients and add to wet

4. Press into bottom of 24-26 cm pie dish

5. Fill with berries

6. Mix rest of ingredients, including 1/2 dl sugar and 1 egg, and pour onto berries

7. Bake at 200°C for 25 to 35 min

# Healthy Turkey Chili

 325°F  2 h

1 yellow onion, chopped  
1 red bell pepper, chopped  
3 cloves garlic, crushed  
1 lb lean ground turkey  
2 tbsp chili powder  
2 tsp ground cumin  
1 tsp dried oregano  
1/4 tsp cayenne pepper  
28 oz crushed tomatoes  
1 1/4 cups chicken broth  
30 oz kidney beans  
15 oz sweet corn

Serves 6

1. Heat oil over medium high heat in dutch oven
2. Saute onion and red pepper until soft
3. Add turkey and garlic, breaking up the meat
4. Continue cooking until meat is no longer pink
5. Add remaining ingredients
6. Bake uncovered at 325°F for 1 h 30 min, stirring occasionally
7. Add more salt and cayenne to taste

# Classic Chicken Salad

 2 h

1 3/4 lb chicken breasts

Salt and black pepper

2 lemons, divided

4 sprigs of tarragon

1 tbsp minced tarragon

1/4 cup mayonnaise

1 tbsp Dijon mustard

1 tbsp minced parsley

1 tbsp minced chives

1/2 red onion, diced

2 stalks celery, diced

1 clove garlic, minced

Serves 4

1. Season chicken with salt and pepper and seal into sous-vide bags with slices from 1 lemon
2. Cook chicken in water bath at 65°C for 1 h
3. Chill chicken in ice bath for 15 min
4. Meanwhile, add 2 tbsp juice and 1 tsp zest from 1 lemon to a large bowl
5. Mix in remaining ingredients
6. Keep refrigerated until needed
7. When chicken is ready, cut into 1/2-inch cubes
8. Fold chicken gently into dressing
9. Season to taste with salt and pepper

# Crepes

 15 min

1 large eggs  
5/8 cups whole milk  
1/2 cup flour  
1/2 tbsp oil or melted  
unsalted butter  
pinch of salt  
1/2 tbsp sugar, for  
sweet crepes  
1/2 tbsp minced herbs,  
for savory crepes

Makes 4 to 6 large crepes

1. Blend all ingredients except herbs for 10 s
2. Add herbs (if using) and pulse to combine
3. Pour thin layer of batter into buttered pan on medium heat, swirl to spread, cook for 20 s, flip, and cook another 10 s

Fill sweet crepes with sugar and lemon juice, or whipped cream and berries; savory crepes with mushrooms and ricotta, or ham, cheese and fried eggs.



# Pressure Cooker Miso Risotto

VG  25 min

6 tbsp olive oil

1 shallot, minced

3 cloves garlic, minced

2 cups risotto rice

3/4 cup dry sake

2 tsp soy sauce

1/4 cup miso paste

4 cups chicken stock

1/2 tsp lemon juice

salt

green onion or chives

Serves 4 to 6

1. Heat olive oil over medium-high heat in cooker
2. Saute shallot and garlic until translucent
3. Add rice and cook until translucent but not browned, about 3 to 4 minutes
4. Add sake and cook until alcohol dissipates
5. Stir in soy sauce and miso paste
6. Add stock and cook at 10 psi for 5 minutes, then depressurize using quick release
7. Add lemon juice and stir until creamy
8. Stir in onion and season to taste with salt

## Oatmeal Pannukakku

V  200°C  35 min

2 dl oatmeal

2 dl milk

2 eggs

1 dl flour

1 tbsp sugar

1 tsp vanilla extract

1/4 tsp salt


1/2 dl nuts, chopped

2 tbsp dried cranberries or raisins

Serves 4

1. Mix together oatmeal and milk
2. Add eggs, flour, sugar, vanilla and salt, and mix thoroughly
3. Pour batter into a buttered baking dish
4. Sprinkle nuts and fruits on top
5. Bake at 200°C for 25 minutes

# Healthy Imam Bayildi

VG  375°F  1 h 20 min

2 large globe eggplants

2 tbsp olive oil

cooking spray

salt and pepper

2 onions, thinly sliced

4 cloves garlic, minced

2 tsp ground coriander

1 tsp ground cumin

1/2 tsp cayenne pepper

15 oz crushed tomatoes

1/4 cup parsley, chopped

1/4 cup pine nuts, toasted

Serves 4

1. Cut eggplant into 1/4-inch slices, spray with cooking spray and season with salt and pepper
2. Bake for 30 minutes at 375°F, turning once
3. Meanwhile, cook onions in olive oil on medium-low for 15 minutes until starting to turn golden
4. Add garlic and spices, stirring until fragrant
5. Add tomatoes and heat through
6. Assemble into two layers, with sauce on bottom and top
7. Bake for 25 minutes at 375°F
8. Sprinkle with pine nuts and parsley

## Pesto

V  10 min

60 g basil leaves

1/2 tsp kosher salt

30 g pine nuts

zest of 1/2 lemon

2 tsp lemon juice

1 small garlic clove

15 g parmesan

1/3 cup or 3/4 dl extra virgin olive oil

1. Process everything except oil in a food processor

2. With the food processor running, pour in olive oil and process until incorporated

3. Season to taste with salt

Omit lemon juice if using Pecorino Romano.

# No-Knead Bread

VG    500/450°F    14 h

400 g bread flour  
8 g salt (2 tsp kosher)  
2 g instant dry yeast  
  (1/2 tsp) or 2.25 g  
  active dry yeast (heap-  
  ing 1/2 tsp)  
280 g warm water  
1/8 tsp vinegar or lemon  
  juice

1. Combine dry and wet ingredients separately, then quickly mix the dough
2. Rest covered at room temperature for 12 hours
3. Dust with flour and invert onto floured surface
4. To shape, fold edge over the middle from four sides, flip loaf and tuck edges under until taut
5. Transfer into bowl with floured towel
6. Proof until doubled, about 2 hours, and pre-heat oven to 500°F 30 min before baking
7. Invert onto baking sheet, gently remove towel and cover with water-spritzed metal bowl
8. Lower temperature to 450°F, bake for 25 min with bowl, and 15 to 25 min more without

## Low-Knead Bread

VG  14 h to 3 days

400 g bread flour  
8 g salt (2 tsp kosher)  
2 g instant dry yeast  
(1/2 tsp) or 2.25 g  
active dry yeast (heap-  
ing 1/2 tsp)  
300 g warm water  
1/8 tsp vinegar or lemon  
juice

This is a variation on No-Knead Bread with additional folds and higher hydration.

1. Make the dough as in No-Knead Bread
2. After 30 min, using wet hand lift, stretch and fold over an edge; rotate and repeat 4 to 6 times to work all the way around the dough
3. Repeat folds 4 to 6 times over 2 to 3 hours
4. Resting: in refrigerator overnight or up to 3 days, then at room temperature 3 to 10 hours; or at room temperature for 10 hours
5. Shape, proof and bake as in No-Knead Bread

# Salmon Pate

300°F  50 min

1 lb salmon fillet  
zest of 1 lemon  
2 tsp lemon juice  
1 shallot, minced  
1 tbsp capers, minced  
2 tbsp herbs, minced  
4 oz cold smoked salmon  
2 tbsp soft butter  
4-5 tbsp mayonnaise  
2 tbsp sour cream  
1 tbsp Dijon mustard  
salt and pepper

Serves 4 in a main, 8 in an appetizer.  
Good herbs: tarragon, parsley, dill and chives.

1. Rub salmon with salt and oil and bake salmon at 300°F for 15 min or until just done
2. Let rest for 20 to 30 min
3. Meanwhile, mince cold smoked salmon and smoothly combine with everything else
4. Add cooled baked salmon and mix thoroughly
5. Chill for at least 4 hours

Use as filling for sandwiches, cream puffs or crepes.

## Rich Salad Dressings

V  10 min

Base	Aromatics	Sweetness	Acid	Oil
Soaked nuts	Herbs	Sugar	Citrus juices	Canola
Miso	Spices	Honey	Pickle brine	Olive
Sun-dried tomatoes	Garlic	Balsamic →	Vinegar	Avocado
	Ginger	Mirin	Pineapple	Walnut
Yoghurt	Sesame oil	Jam		Omit with
Avocado	Chili paste	Maple syrup		fatty base
Nut butter	Mustard	Molasses		
Silken tofu	Fish sauce			

1. Process all ingredients except oil in food processor
2. Pour in oil with food processor running and let run until creamy
3. Adjust consistency and season to taste with salt



# Fruit Posset

V  4 h 45 min

## Puree

2 cups diced fruit

1 tsp sugar

## Cream

1/2 cup sugar

2 cups heavy cream

1/4 tsp vanilla extract

1/4 cup lemon juice

## Topping

2/3 cup diced fruit

1 tsp white sugar

Serves 4. Great with berries or stone fruit.

1. Macerate fruit with sugar for 1 hour, then blend and refrigerate
2. Bring cream and sugar to boil, then maintain a steady simmer for 5 min
3. Whisk in vanilla, lemon and 1/3 cup puree, and let cream cool for 15 min
4. Pour puree and then cream into 4 glasses
5. Chill for 3 hours and macerate topping
6. Spoon topping onto cooled possets

# Quick Pastas

 20 min

1. Cook sauce ingredients in proper order and boil pasta just short of al dente
2. Toss pasta in sauce, adding pasta water as necessary, plate and garnish

Aglio e Olio olive·oil  
garlic chili parsley

Con le Sarde fennel  
onion garlic anchovy  
raisins saffron white·wine  
sardines pine·nuts chili  
breadcrumbs

B3S3 butternut·squash  
shallot sage butter  
lemon parmesan

Pomarola cherry·tomatoes  
garlic basil parmesan

Scampi olive·oil shrimp  
garlic chili white·wine  
butter lemon·juice  
lemon·zest parsley

All'Amatriciana guan-  
ciale chili white·wine  
crushed·tomatoes  
pecorino·romano

Al Limone butter garlic  
lemon·zest lemon·juice  
pepper parmesan

Puttanesca garlic an-  
chovies chili capers  
olives crushed·tomatoes  
parsley parmesan

Al Tonno garlic chili  
crushed·tomatoes tuna  
fish·sauce parsley

## Lighter Fettucine Alfredo

V  30 min

140 g parmesan  
2 tbsp heavy cream  
1 large egg  
1 tsp cornstarch  
2 tbsp olive oil  
1/2 tsp lemon zest,  
grated  
salt and lots of pepper  
1 lb fresh fettuccine  
1 clove garlic, minced  
2 tbsp butter

Serves 4

1. Whisk together cheese, cream, egg, cornstarch, oil, lemon zest, salt and pepper
2. Boil fresh fettucine for 45 seconds and drain, reserving 2 cups cooking water
3. Toss pasta with garlic and butter
4. Whisk 1 1/2 cups pasta water into cheese
5. Transfer to pasta pot and cook on medium-high until thickened, about 45 seconds
6. Toss pasta in sauce, adjust consistency

# Tangzhong Pain de Mie

V  350°F  3h 30 min

## Tangzhong

30 g flour

150 ml milk

## Dough

350 ml lukewarm milk

85 g soft butter

15 g salt

35 g sugar

35 g potato flour

565 g bread flour

2 tsp instant yeast

Makes one 13"x4"x4" Pullman loaf.

1. Microwave tangzhong for 1+1 min
2. Combine everything and knead for 10 min
3. Allow to rise in greased bowl for 1 h 30 min, until puffy but not quite doubled
4. Shape into log and move to buttered pan
5. Let rise until just below the lip of the pan, 45 min to 1 hour
6. Bake at 350°F for 25 min with lid and 20 more without

# Noodles in Pan Fried Sauce

 20 min

1. Stir fry and simmer ingredients in order, leaving garnishes for plating
2. Meanwhile, boil noodles and then toss with the sauce, plate and garnish

Pad Thai scallions gar-  
lic eggs napa·cabbage  
bean·sprouts shrimp  
tamarind·paste nam·pla  
honey vinegar chili  
peanuts cilantro limes

Dan Dan chili·oil vine-  
gar soy·sauce sugar  
garlic ground·pork  
pickled·mustard·tuber  
peanuts sichuan·pepper

Zha Jiang diced·pork  
ginger shaoxing·wine  
bean·sauce onion

Lo Mein cabbage shi-  
itake scallions garlic  
white·pepper sesame·oil  
soy·sauce shaoxing·wine

Mie Goreng garlic shal-  
lot chili shrimp cabbage  
molasses oyster·sauce  
soy·sauce sesame·oil

# Creamy Vegan Tomato Soup

VG  20 min

1 tbsp olive oil

1 cloves of garlic, grated

1/2 small onion, sliced

1/2 tsp oregano

1/4 tsp red pepper flakes

crustless slice of bread,  
torn into small pieces

28 oz (800 g) canned  
peeled tomatoes

1 cup water

3 tbsp olive oil

salt and pepper

Serves 2 to 3

1. Saute garlic, onion, oregano and red pepper in oil until softened
2. Mash in bread and tomatoes
3. Add water and simmer for 5 minutes
4. Blend soup until smooth and drizzle in olive oil with blender on high

Garnish with herbs and more olive oil.

## Pressure Cooker Rice and Beans

VG  30 min

2 tbsp oil

1 onion, chopped

1 1/4 cups chicken  
stock

1 tsp salt

1 cup rice

15 oz canned beans

Serves 4

1. Saute onion until soft

2. Add stock, salt, rice and beans

3. Cook on high for 3 minutes, natural release 15 minutes

4. Fluff

## Quick Chicken Couscous

 20 min

1 1/4 cups couscous  
1/2 tsp kosher salt  
3 tbsp olive oil  
skinless chicken breast  
1/2 red onion, diced  
1 cup chicken broth  
2 cups vegetables, diced  
1/2 tsp smoked paprika  
1/2 tsp turmeric  
2 tbsp italian parsley

Vegetables: zucchini, green beans, bell pepper,  
green onions

Serves 2

1. Mix couscous, salt and olive oil, and level off
2. Salt chicken and brown one side over high heat
3. Flip, add onions and sear other side
4. Dice chicken and return to pan
5. Add broth, vegetables and spices
6. Bring to boil, pour over couscous and cover
7. After 5 minutes stir in parsley and adjust salt

Garnish with crumbled feta or yoghurt sauce.



## Cream Biscuits

V  400°F  25 min

2 dl flour

2 tsp baking powder

1/2 tsp kosher salt

1 tsp sugar

1 1/2 dl heavy cream

Serves 2

1. Whisk together dry ingredients
2. Stir in cream until just combined
3. Turn out onto floured surface
4. Fold until just cohesive and flatten to an even 1/2-inch thickness
5. Cut out biscuits, gather scraps and repeat
6. Bake in 400°F oven for 12-15 minutes

# Sausage Gravy

 20 min

1 lb breakfast sausage

or

1/2 lb each sausage  
and mushrooms

1 tbsp oil

1/4 cup flour

2 cups cold milk

salt and pepper

with plain sausage:

sage, red pepper,  
marjoram, thyme

Serves 4

1. Brown sausage (and mushrooms if using) in oil over high heat
2. Reduce heat to medium
3. Stir in flour and cook for 1 minute
4. Add milk and stir constantly until smooth
5. Cook stirring frequently until thickened
6. Season and adjust consistency with milk

# Broiled Sandwiches

 15 min

1. Assemble onto sliced bread from ingredients in order
2. Cook under broiler until cheese melts, but before edges burn

Pizza tomato·paste  
diced·pepperoni oregano  
grated·mozzarella

Tomato olive·oil gar-  
lic tomato parmesan  
grated·mozzarella

Turkey butter mus-  
tard turkey tomato  
dill·havarti

Croque Monsieur but-  
ter mustard ham nut-  
meg gruyère

Hawaiian butter ketchup  
canadian·bacon pineap-  
ple monterey·jack

Apple&Swiss mayon-  
naise mustard ham ap-  
ple swiss

Tuna-Artichoke may-  
onnaise black·pepper  
tuna artichoke·hearts  
cheddar

Rarebit mix·(mustard  
grated·cheddar beer  
cayenne garlic·powder)

Sausage-Pepper butter  
sausages pickled·onion  
roast·red·peppers  
grated·mozzarella

## Hollandaise Sauce

V  10 min

2 egg yolks

1 tbsp lemon juice

1/2 tsp dijon mustard

6 tbsp salted butter

cayenne or hot sauce

Serves 2-3

1. Melt the butter
2. Whisk yolks, lemon juice and mustard in double boiler over barely simmering water
3. Slowly whisk in butter until sauce is thick
4. Whisk in cayenne or hot sauce

Keep the sauce warm in the double boiler, whisking occasionally, until ready to use.

## Simple Pie Crust

V  1 h 15 min

150 g flour

1/4 tsp salt



10 tbsp cold unsalted  
butter

2 to 4 tbsp cold water

Makes enough for one 9-inch pie

1. Cut butter into small cubes
2. Pulse flour and salt in food processor
3. Add butter and pulse until coarsely mixed
4. Slowly pulse in water until dough just comes together and is moist but not wet
5. Gather into ball and refrigerate wrapped at least 1 hour and up to 2 days

# Heirloom Tomato Tart

V  375°F  1 h 30 min

simple pie crust

500 g ripe heirloom  
tomatoes

1/4 cup pesto

3/4 cup mozzarella,  
shredded

2 tbsp fresh basil and  
oregano, finely chopped

3 large eggs

1/3 cup heavy cream


1/2 tsp kosher salt

1/2 tsp black pepper

Serves 4 to 6

1. Cut tomatoes into 1/2-inch slices and put into colander to drain
2. Roll out dough and fit into 9-inch pan, allowing edges to rise above the rim
3. Prick all over with a fork
4. Blind bake for 15 minutes in 375°F
5. Whisk together eggs, cream, salt and pepper
6. Spread in pesto; sprinkle in mozzarella and herbs; layer in tomatoes; and pour in custard
7. Bake 35 minutes until filling is set

## Miso-Sesame Vinaigrette

VG    350°F    10 min

2 tbsp sesame seeds

Makes about 1 1/2 cups of dressing

2 cloves garlic, smashed

1. Toast sesame seeds at 350°F for 5 minutes

1 small shallot, chopped

2. Blend garlic, shallot, soy, vinegars, miso and sugar until homogeneous

2 tbsp soy sauce

3. Blend in oil until emulsified

2 tbsp white wine  
vinegar

4. Stir in sesame oil and toasted seeds

2 tbsp balsamic

Can be stored in refrigerator for 3 weeks.

1 tbsp miso paste

1 tbsp brown sugar

1/2 cup canola oil

2 tbsp sesame oil

## Lemony Asparagus Soup

V  15 min

1 bunch asparagus,  
chopped

2 shallots, chopped

2 tbsp olive oil

1/2 dl parsley

1 lemon

1/2 tsp sugar

1/2 l chicken stock

150 g creme fraiche

salt and pepper

Serves 4

1. Saute asparagus and shallots until soft

2. Grate the peel off the lemon

3. Add parsley, lemon peel and sugar

4. Add half of chicken stock, bring to boil  
and simmer for 5 minutes

5. Blend until smooth, add creme fraiche  
and adjust consistency with more stock

6. Season with lemon juice, salt and pepper



## Peaches in Muscat

VG  2 h

4 ripe peaches

1/2 cup sweet Muscat

Serves 4

1. Peel and slice peaches over a bowl (to catch juices)
2. Stir in Muscat and refrigerate for 2 to 6 hours

If peaches are hard to peel, loosen skins in boiling water.

Serve alone or with whipped cream or ice cream.

## Braised Peppers and Onions

VG  40 min

2 tbsp oil

3 large bell peppers

1 large onion

2 cloves garlic

2 tbsp ground cumin

2 bay leaves

1/2 tsp kosher salt

black pepper

Serves 4–6 as a side

1. Heat oil in large pot over medium heat
2. Cook all vegetables and spices, stirring occasionally, until tender but not browned, about 30 minutes

Lower heat if necessary to prevent browning.

## Potato-Leek Soup

V  45 min

2 tbsp unsalted butter

2 large leeks

1 quart chicken stock

2 medium russet potatoes

1 bay leaf

salt and pepper

1 cup sour cream

1/2 tsp nutmeg

Serves 6

1. Clean and chop leeks and potatoes
2. Saute leeks until very soft, 10-15 minutes
3. Add stock, potatoes and spices
4. Bring to boil and simmer until potatoes are very soft, about 15 minutes
5. Discard bay leaf, add cream and nutmeg
6. Blend until smooth and adjust for salt

Serve with sliced chives or scallions.

## Green Goddess Dressing

 15 min

1 cup parsley  
1 cup spinach  
2 tbsp tarragon  
3 tbsp chives  
1 clove garlic  
1 tsp fish sauce  
3 tbsp lemon juice  
4 tsp vinegar  
1/2 cup neutral oil  
1/2 cup mayonnaise  
salt and pepper

Makes 1 1/2 cups

1. Combine everything before mayonnaise
2. Blend until smooth
3. Add mayonnaise
4. Blend until combined
5. Season with salt and pepper

Best when fresh, but will keep a couple of days in refrigerator.

Replace fish sauce with 2 anchovy fillets.

## Coq au Vin

 350°F  2 h 30 min

3 lb chicken dark meat  
2 cups hearty red wine  
1/2 lb frozen pearl onions  
1/4 lb lardons  
1/2 lb mushrooms  
2 carrots, diced  
3 cloves garlic, crushed  
2 sprigs thyme  
1 bay leaf  
1 cup gelatinous broth  
2 tbsp butter, cubed  
3 tbsp parsley, minced

1. Marinate chicken in wine, at least 30 minutes
2. Render lardons in dutch oven, set aside
3. Dry chicken, brown in rendered fat, season with salt and pepper, set aside
4. Brown mushrooms and then carrots
5. Add garlic for 1 minute
6. Deglaze with wine
7. Add lardons, thyme, bay leaves and stock
8. Reduce by one third
9. Nestle in chicken thighs skin exposed
10. Braise uncovered in 350°F for 1 hour
11. Whisk in butter and parsley

## Saaristolaisleipä

V  175°C  3h 30 min

3 tsp instant yeast

1 1/2 dl beer malts

1 1/2 dl bran

1 1/2 tsp kosher salt

2 dl rye flour

5 dl wheat flour

5 dl piimä

1 dl treacle

1 espresso shot + 2 tbsp  
treacle

Makes 1 large loaf

1. Mix all dry ingredients

2. Whisk together piimä and treacle

3. Heat wet ingredients to 42 degrees°C

4. Add dry ingredients into wet ingredients  
and mix until fully combined

5. Rise until doubled, about 90 minutes

6. Bake at 175°C for 1 h 30 min, brush with  
espresso treacle mixture and bake for 30  
minutes more

# Quiche

☐ 350°F ⌚ 1 h 15 min

1. Blind bake frozen crust 45 minutes (15 minutes at 425°F if not frozen)
2. Cook raw meats, saute vegetables that release moisture
3. Mix 3 eggs, 1 1/2 cup whole milk, salt, pepper (optionally heat to 50°C)
4. Fill and bake at 350°F until temperature reaches 75°C, about 35 minutes

Lorraine pancetta onion  
gruyère paprika nutmeg

Florentine butter shallots  
spinach gruyère

BLB bacon bell-pepper  
leek gruyère thyme

LASS leek asparagus  
garlic smoked-salmon  
gruyère dill

Greek ground-lamb  
onion garlic rosemary  
mint olives feta

Vahvero chanterelles  
red-onion garlic gouda  
chives

Kinkku smoked-ham  
bell-pepper onion emmental  
parsley

Gallic goat-cheese thyme  
lemon-zest scallions  
parsley

Dandy mushroom onion  
garlic blanched-dandelion  
gruyère

# French Macaroni Casserole

 30 minutes

3 cups mornay sauce

1 1/2 cups macaroni

1 tbsp olive oil

1 large onion

1 rib celery

1 small carrot

3 cloves garlic

1 lb ground beef

3 tbsp fresh oregano,  
parsley and basil

1/2 cup crushed tomatoes

2 tbsp grated parmesan

Serves 4

1. Cook macaroni

2. Saute vegetables in olive oil

3. Add meat and season with salt and pepper

4. Cook, breaking apart, until no longer red

5. Add herbs and tomatoes

6. Cook for 5 minutes

7. Combine with macaroni and transfer into  
7-by-10 inch baking dish

8. Pour hot mornay sauce on top

9. Sprinkle parmesan and broil until browned



## Mornay Sauce

 10 min

3 tbsp butter

1/4 cup flour

2 cups milk

2 cups shredded  
cheddar

white pepper

nutmeg

cayenne

Yields 3 cups

1. Melt butter over medium-high heat
2. Whisk in flour
3. Cook until flour is cooked
4. Whisk in cold milk
5. Cook, whisking constantly, until thick
6. Add cheese and stir until melted
7. Add spices to taste and check for salt

## Mediterranean Roast Cauliflower

V  500°F  40 min

1 cauliflower

Serves 4

3+3 tbsp olive oil

salt and pepper

1 tbsp vinegar

1 tbsp honey

2 tbsp capers

1/4 cup pine nuts,  
toasted

1/4 cup raisins

2 tbsp parsley, minced

1. Cut cauliflower into 8 wedges
2. Toss cauliflower with oil, salt and pepper
3. Roast cauliflower at 500°F, flipping once, about 20 minutes until tender
4. Mix remaining ingredients and season with salt and pepper
5. Plate cauliflower and spoon on dressing

# Lamb Shank Tagine

 350°F  3 h

4 lamb shanks

1 tsp each cumin, cinnamon, coriander, garlic

1 tbsp each paprika, ginger + pinch cayenne

2 medium onions, sliced

1 1/2 tbsp tomato paste

3 cups gelatinous stock

24 dates, pitted

1/2 cup golden raisins

1/2 cup pomegranate

cilantro

Serves 4 generously

1. Season lamb generously with salt, pepper and mixed dry spices, set aside for 1 hour
2. Brown lamb over medium heat in dutch oven
3. Set lamb aside and lightly brown onions
4. Add tomato and 8 finely chopped dates, and cook for 1 minute
5. Add lamb and stock and bring to boil
6. Braise with lid at 350°F for 2 hours 30 minutes
7. Remove lamb, skim fat, add dates and raisins
8. Reduce slightly, pour over lamb and garnish with pomegranate and cilantro

# Snap Pea-Chicken Salad


 40 min

1 boneless, skinless  
chicken breast  
1 lb sugar snap peas  
3 tbsp roasted white  
sesame seeds  
1/3 cup Miso-Sesame  
Vinaigrette

Serves 2

1. Bring chicken and water to cover by 1 inch to boil over medium-high heat, lower heat to gently simmer for 10 minutes, turn off heat and cover for 10 minutes
2. Meanwhile, blanch peas for 90 seconds, shock, dry, trim and slice on a diagonal
3. Cool chicken in ice water and shred
4. Combine chicken, peas and dressing

## Poached Chicken Breast

 1 h 15 min

2 l cold water

15 g salt

700 g chicken breast,  
with bone and skin  
preferably

aromatics, such as a  
scallion and a knob  
of ginger

Serves 4

1. Bring water, salt, chicken and aromatics to 65°C over medium-high heat
2. Adjust heat to maintain temperature between 65-70°C
3. Cook until chicken reaches 65°C in thickest part, about 1 hour
4. Strain broth and save for another use

# Big Pot of Beans

 7 h

1 lb dried beans

salt, olive oil

aromatics, such as garlic,  
onion, celery, carrot

herbs, such as thyme,  
sage, oregano, rose-  
mary, bay leaves

meat, such as cured  
sausage, smoked pork,  
or a Parmesan rind

fresh herbs, celery leaves,  
red pepper, scallion,  
red onion, flaky salt

Serves 8

1. Pick over, rinse and soak beans in salted water for 4 to 8 hours (optional for black beans, black-eyed beans and lentils)

Quick soak: bring to boil and wait 1 hour

2. Combine drained beans, salted water to cover by 3 inches, oil, aromatics, herbs and meat
3. Simmer, skimming and adding water as necessary, until fully tender, anywhere from 30 minutes to 3 hours

Oven method: cook covered at 250°F/120°C

4. Garnish with fresh herbs, alliums and spices

## Pressure Cooker Black Beans

 60 min

1 tbsp oil

Serves 8

2-3 chorizos or other  
cured sausages,  
chopped

1. Heat oil in pressure cooker

2. Brown sausage

1 lb dried black beans

3. Add all ingredients

1 onion, split in half

4. Cook at high pressure for 40 minutes

6 cloves garlic

5. For creamy beans release pressure naturally, or quick-release for firmer beans

1 orange, split in half

2 bay leaves

6. Discard onion, orange and bay leaves

2 quarts chicken stock

2 tsp kosher salt

7. Season to taste with salt

## Soy Reduction



3 dl tamari

3 dl cheap sake

85 g sugar

5 g kombu


15 g dried shiitakes

10 g bonito flakes

1. Simmer all ingredients for 10 minutes
  2. Cover and let steep for 1 hour
  3. Strain into a non-stick skillet
  4. Reduce to a syrup, until a drop smeared onto a chilled plate holds its shape, about 15 minutes
  5. Transfer to measuring cup to cool
  6. Transfer cooled syrup into squeeze bottle
- Steep aromatics again for pickling eggs.



# Salmon Poke Bowl

 20 min

1 lime, zest and juice  
1/2 inch ginger, grated  
2 tbsp Miso-Sesame  
Vinaigrette  
1/2 apple  
1/4 cucumber  
1 scallion  
1/2 lb sushi salmon  
1 tsp sesame seeds  
salt and pepper

Serves 4

1. Mix zest, juice, ginger and vinaigrette
  2. Peel and dice apple and cucumber
  3. Thinly slice scallion
  4. Trim and dice salmon into large cubes
  5. Combine all ingredients
  6. Season to taste with salt and pepper
- Serve over rice drizzled with Soy Reduction

## Carrot Salad

V  15 min

1 cup pineapple or  
orange pieces  
1/2 cup golden raisins  
1/4 cup yogurt or  
mayonnaise  
1 tbsp orange zest  
salt  
4 cups grated carrots,  
about 6 medium

Serves 4

1. Optionally, soak raisins in hot water for 15 minutes
2. Combine everything but carrots
3. Season to taste with salt
4. Fold in carrots

Ideally refrigerate for 1 hour before serving.

# Thanksgiving Dressing

 250°F    2 h 45 min

3/4 cup unsalted butter

1 lb day-old white bread

2 1/2 cup chopped onion

1 1/2 cup sliced celery

1/2 cup chopped parsley

2 tbsp minced sage

1 tbsp minced rosemary

1 tbsp minced thyme

2 tsp kosher salt

1 tsp black pepper

2 1/2 cup chicken broth

2 large eggs

Serves 8

1. Tear bread into 1 inch chunks and bake at 250°F until dry, about 1 hour
2. Lightly brown onions and celery in butter
3. Toss bread with vegetables, herbs, salt, pepper, and 1 1/4 cups broth
4. Combine remaining 1 1/4 cups broth and eggs
5. Fold custard into bread and transfer to buttered baking dish
6. Bake covered with foil at 350°F for 40 minutes
7. Bake uncovered for 40 minutes more, until browned and crisp

## Paneer on Tomato

V  15 min

2 ripe tomatoes

salt and pepper

6-8 oz paneer, cubed

1+2 tbsp coconut oil

1/4 tsp black mustard  
seeds

1/4 tsp cumin seeds

1 sprig fresh curry  
leaves, crumpled

Serves 2

1. Grate tomatoes onto serving plates and season generously with salt and pepper
2. Lightly brown paneer in 1 tbsp oil and pile onto tomato
3. Fry mustard and cumin in 2 tbsp oil
4. When mustard seeds start popping, add curry leaves and saute gently
5. Drizzle oil and spices over paneer

# Spicy Corn Salad

V  15 min

2+1 tbsp olive oil

2 tbsp lime juice

1/4 tsp ground cumin

3/4 tsp kosher salt

1/3 cup red onion, diced

1 clove garlic, minced

3 cups corn (4 to 6 ears)

6 oz shishito or bell peppers, sliced

1 jalapeno, diced

1/4 cup cotija, grated

1/4 cup cilantro, chopped

Serves 4

1. Whisk 2 tbsp of oil with juice, cumin and salt
2. Add red onion and garlic
3. Salt peppers and cook over medium heat in 1 tbsp oil until tender
4. Combine corn with peppers, dressing, cotija and cilantro

Garnish with more cilantro.

## Baked Eggs with Smoked Salmon

 400°F  45 min

1/2 tbsp butter  
2 tbsp shallot, minced  
1/8 tsp salt  
2 tbsp creme fraiche  
2+2 tbsp heavy cream  
1 tsp dill, chopped  
1/4 tsp lemon zest  
4 large eggs, at room temperature  
black pepper  
50 g smoked salmon

Serves 2

1. Brush two 8-ounce ramekins with butter
2. Saute shallots with salt in butter
3. Stir in 2 tbsp cream, creme fraiche, dill and zest, then divide between ramekins
4. To each ramekin crack in 2 eggs, float 1 tbsp cream, sprinkle with salt and pepper
5. Bake at 400°F until whites are just set, about 12 to 16 minutes
6. Top with smoked salmon and more dill

## Orange and Radish Salad

VG  15 min

1/3 cup lemon juice  
(about 2 lemons)

2 tbsp sugar

1/4 tsp flaky salt

4 large oranges

8 red radishes

orange zest, optional

Serves 4

1. Shake together juice, sugar and salt
2. Peel oranges, slice into rounds, de-seed
3. Cut radishes into matchsticks
4. Chill all components thoroughly
5. Arrange orange rounds onto dish, top with radish and drizzle with dressing, sprinkle with orange zest
6. Finish with tiny pinch of salt

## French Lentils

VG  40 min

3 tbsp olive oil

1 onion, finely diced

2 cloves garlic, minced

1 carrot, finely diced

2 1/4 cup Le Puy  
lentils

1 tsp thyme

3 bay leaves

1 tbsp kosher salt

Serves 6

1. Saute vegetable until soft

2. Add 6 cups water, lentils, thyme, bay leaves and salt

3. Bring to boil

4. Cook at a fast simmer until lentils are tender, 20 to 25 minutes

5. Drain excess water if necessary



## Gullichsenin Letut

V  1 h 10 min

4 dl flour

1 tsp baking powder

1/2 tsp salt

5 dl milk

3 eggs

30 g butter, melted

250 g soft quark

1/2–1 dl club soda

Serves 6

1. Combine flour and baking powder
2. Add half of milk and mix well, then rest of milk, eggs, butter and quark
3. Let stand for at least 30 minutes
4. Add club soda
5. Fry in oil and butter

Serve with: manchego and berries/gouda and fig jam/sour cream and lemon curd/sugar and lemon juice

## Harissa and Hot Brown Butter

 60 min

4 cups chicken stock

Serves 4

1 lb chicken thighs or  
lamb stew meat, de-  
skinned and boned

1 1/2 cups pearl farro,  
korkot or barley

1 tsp kosher salt

6 tbsp butter

4 tbsp olive oil

2 tbsp aleppo pepper  
lavash, for serving

1. Cut meat into 1-inch cubes

2. Cook 1 cup water, broth, meat, farro and salt in a pressure cooker at high pressure for 40 minutes + a natural release

3. Mash until chicken is mostly shredded and harissa is very thick, about 2 minutes

4. Check for salt

5. Deeply brown butter and oil in saucepan

6. Mix in pepper and serve with harissa

# Spiced Fruit Torte

V  350°F  1 h 15 min

1/2 cup salted butter

3/4 to 1 cup sugar

1 cup flour

1 tsp baking powder

1 to 2 tsp spices

2 eggs

1 to 1.5 lb juicy fruit

sugar and lemon juice

Serves 8

1. Cream soft butter with sugar
2. Beat in eggs, then flour, baking powder, spices
3. Spoon batter into 8–10 inch springform pan
4. Place fruit on top, possible skin side up
5. Sprinkle with sugar and lemon juice to taste
6. Bake at 350°F until light golden, about 1 hour

Original: purple plums, cinnamon

Holiday: poached pears, cardamom, citrus zest

Italian: peaches, almond extract, 33% cornmeal

Forest: raspberries, thyme, 33% almond meal

# Natasha

 5 min

3 cl raspberry infused  
seabuckthorn liquour  
2 cl mezcal  
2 cl lemon juice  
2 cl pink peppercorn  
simple syrup

Serves 1

1. Rim a glass with fine sugar
2. Shake all ingredients with ice
3. Strain into glass

# Creamed Spinach

V  2 h

3 tbsp butter

2 shallots, minced

2 cloves garlic, minced

2 lb curly spinach

1 tbsp flour

1 1/2 cups heavy cream

1/2 cup whole milk

1/4 tsp nutmeg

1/4 cup creme fraiche

salt and pepper

(1 cup parmesan)

Serves 4

1. Saute shallots and garlic until softened, wilt in spinach
2. Add flour and cook until incorporated, stir in heavy cream and milk
3. Cook at a bare simmer, stirring occasionally, until soft, about 1 1/2 hours
4. Stir in nutmeg and creme fraiche
5. Season with salt and pepper
6. Optionally, broil on parmesan until browned

## Caramelized Onion, Gruyere, Tomato Tart

 350°F  1 h

1 vodka pie dough

Serves 6 to 8

2 lb onions, caramelized

110 g gruyere, grated

450 g cherry tomatoes

1. Fill 11 inch tart pan with dough and chill for 30 minutes
2. Blind bake at 350°F for 40 minutes
3. Mix tomatoes with 1 tbsp caramelized onion juices and pinch of salt
4. Fill slightly cooled tart with onions, cheese and tomatoes, in that order
5. Bake at 375°F until golden brown, about 30-40 minutes

## Vodka Pie Dough



2 1/2 cups flour

1 tsp table salt

2 tbsp sugar

12 tbsp cold butter,  
diced

1/2 cup cold lard, in  
chunks

1/4 cup cold vodka

1/4 cup cold water

Fills two 11-inch tart pans

1. Mix 1 1/2 cups flour, salt and sugar in food processor
2. Add fats and process until homogenous and starting to clump
3. Scrape sides, add remaining flour and pulse 4 to 6 quick times
4. Sprinkle on vodka and water, fold together with spatula
5. Refrigerate for 45 minutes

## Reverse Seared Steak

 250°F  50 min

1 thick steak

salt and pepper

oil

1 tbsp butter

Serves 1

1. Season generously with salt and pepper
2. Cook in 250°F (120°C) oven until appropriate temperature (see below)
3. Set skillet to heat on high heat and put a plate in the oven
4. Brown steak up to 90 seconds per side
5. Rest on warm plate for 10 to 15 minutes

Temperature out of oven: 35°C for 1.25",  
38°C for 1.5", 42°C for 1.75", 45°C for 2"



## Sabudana Khichdi

V  4 h 15 min

1 cup tapioca pearls,  
rinsed (sabudana)

1/4 cup peanuts

2 tbsp ghee

1/2 tsp kosher salt

1/2 tsp cumin seeds

1 sprig curry leaves

1 to 2 hot green chilies

2 tbsp cilantro, chopped

1 tbsp lemon juice

Serves 2

1. Soak tapioca in enough water to cover until soft, 4 hours to preferably overnight
2. Dry roast and chop peanuts
3. Saute spices in ghee for a few minutes
4. Add drained sabudana and saute on high until translucent, about 3 minutes
5. Mix in lemon juice, cilantro and peanuts

## Egg Salad for Tea Sandwiches

V  15 min

2 hard boiled eggs  
1 tbsp mayonnaise  
1 tbsp yoghurt  
1 tbsp Dijon mustard  
1 tsp dill, minced  
1 tsp parsley, minced  
pinch of sugar  
salt and pepper

Serves 2

1. Mash together eggs, mayonnaise, yoghurt and mustard
2. Mix in dill and parsley
3. Season with sugar, salt and pepper

# Choux Pastry

V  400°F  20 min

1 cup (235 g) water or  
milk

6 tbsp (85 g) unsalted  
butter, diced

2 tsp sugar, optional

1/2 tsp kosher salt

130 g flour

4 large eggs (200 g)

Makes 18 puffs

1. Bring water, butter, sugar to boil on high heat
  2. Mix in flour off heat
  3. Cook on medium-high until 80°C
  4. Beat with paddle in stand mixer until 60°C
  5. Beat in eggs one at a time
  6. Pipe and coat with cooking spray
  7. Bake at 400°F until golden, about 25 minutes
  8. Dry in cooling, cracked oven for 30 minutes
- Can wait for 2 hours in piping bag before baking.

# Egg and Tomato

V  15 min

4 eggs

1/2 tsp kosher salt

seasonings, such as sugar,  
white pepper, sesame  
oil, cooking wine, fish  
sauce

1 tbsp water

1/2 tsp cornstarch

1 tbsp ketchup

2+1 tbsp oil


1 scallion, sliced

2-4 tomatoes, chopped

Serves 2

1. Beat together eggs, salt and seasonings
2. Combine 1 tbsp water, cornstarch and ketchup
3. Heat 2 tbsp oil over medium-high heat
4. Fry scallions until aromatic
5. Add eggs and scramble until just set
6. Remove eggs from pan
7. Cook tomatoes in 1 tbsp oil until saucy
8. Add slurry and cook until thickened
9. Stir in eggs

## Reliable Carbonara

 30 min

2 eggs + 2 yolks

1/2 cup grated parmesan and pecorino

1/2 tsp black pepper

1/4 cup diced guanciale or bacon

2 tbsp olive oil

1/2 lb pasta

Serves 2

1. Mix eggs, cheeses, pepper in a metal bowl
2. Fry guanciale in oil over medium heat until crisp, then leave in pan with heat off
3. Meanwhile, cook pasta in salted water
4. Lift out pasta into pan with guanciale
5. Mix and scrape contents of pan into metal bowl and add 1/4 cup cooking water
6. Cook in bowl over but not touching boiling water, stirring quickly until thickened

## Convection Tortilla Pizza


 400°F  15 min

1 flour tortilla  
4 tbsp pizza sauce  
3 tbsp grated mozzarella  
2 tbsp grated parmesan  
toppings, such as  
ham, basil, cooked  
sausage, pepperoni,  
onion, banana  
peppers, sun-dried  
tomatoes, olives

Serves 1

1. Line a baking sheet with foil
2. Spray foil with oil
3. Lay tortilla on sheet
4. Spread on pizza sauce
5. Sprinkle on cheeses
6. Add toppings
7. Bake with convection at 400°F until well browned and crispy, about 9 minutes

# Potato Salads

 40 min

1. Bring to boil 1 1/2 lb cut up potatoes, 1 tbsp salt, 1/2 tbsp vinegar and 3 cups tepid water in saucepan and cook until fully tender, about 17 minutes
2. Drain and toss with 1 tbsp vinegar; spread out and cool for 10 minutes
3. Toss potatoes with dressing and season with salt and pepper to taste

## Lighter Scandinavian

1/2 tbsp vinegar  
1 tbsp grain mustard  
2 tbsp sour cream  
2 tsp olive oil  
1 red onion, diced  
2 scallions, sliced  
2 tbsp minced dill

## Spicy Kimchi

1/4 cup mayonnaise  
1/4 cup yoghurt  
2 tbsp sliced scallions  
2 tbsp chopped kimchi  
1 tbsp ketchup  
2 tsp lime juice  
1 tsp sriracha

## Vegan Tahini

1/3 cup olive oil  
1 tbsp lemon juice  
1/4 cup sliced scallions  
2 cloves garlic, crushed  
1 tsp ground cumin  
1/4 cup tahini  
1/2 cup soft herbs

## Extra-Light and Foamy Eggnog

 15 min

4 eggs, separated

70 g sugar

350 ml whole milk

240 ml cream

240 ml dark rum,  
brandy, or a mix

freshly grated nutmeg,  
to garnish

Serves 6 to 8

1. Whip egg whites to soft peaks, add half of sugar and whip to stiff peaks
2. Separately, beat egg yolks with rest of sugar until pale yellow and ribbonary
3. Mix in milk, cream and alcohol
4. Fold in egg whites
5. Ladle into goblets and grate on nutmeg

For more complexity, age in refrigerator for up to a year and blend with a fresh batch.