

# Recipes

Carlo Giacometti

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## INTRODUCTION

### 1.1 What is this?

This is a collection of recipes I cook reasonably regularly. Some recipes act as placeholders and just contain links to recipes I liked. At some point the recipe will actually be typed out.

The source is hosted on [GitHub](#), and is built automatically [using GitHub Actions](.github/workflows/main.yml) and hosted by GitHub Pages. You can build locally using [Sphinx](#). Feel free to fork the project or open pull requests.

The whole project is comprised of *.rst* files ([primer on rst syntax](#)). Images are tracked using [git-lfs](#).

### 1.2 Why?

Because.

### 1.3 Units of measurements

The collection tries to use SI units, however, if the measurement is not crucial (eg if it won't matter too much if you miss the amount by 30% or if the quantity is best estimated by the cook) cups and tablespoons can be used.



APPETIZERS

2.1 Hummus



## BREADS

### 3.1 Ciabatta

---

#### Ingredients

- 500 g AP flour
  - 375 g water
  - 10 g salt
  - 5 g yeast
- 

---

**F** or the biga: mix 400 g of flour, 272 g water and 1 g yeast. Mix and let rest for 14-16 hours (until plump, gassy and sour).

Mix the rest of the ingredients (100 g flour and 103 g water, 10 g salt, 1 g yeast), mix to incorporate. Add the biga, mix, fold few times and let rise until slightly more than doubled (about 2 hours). Flop the dough on a floured surface. Let proof covered with a cloth for 1-2 hours. With a bench scraper, cut elongated rectangles, invert them in flour and place them on a baking tray.

Preheat the oven preheated to 230C, and place a container of water inside it. Place the tray in the oven, cook for 20 minutes or so. Take the water container out at about half way. Turn off the oven, leave the ciabatta inside with the door cracked open.

---





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**Note:** Used bread flour, seemed good! Also, water was 382 g.

---

*Section author: Carlo*

## 3.2 English Muffins

---

### Ingredients

- 540 g bread flour
  - 400 g lukewarm milk
  - 43 g butter
  - 1 egg
  - 6 g instant yeast
  - 25 g sugar
  - 9 g salt
- 

---

Mix everything with stand mixer at medium-high speed for 5 minutes (until it forms a ball). Make a ball, cover dough, let rise for 1-2 hours. Coat cast iron pan with oil, sprinkle with cornmeal or similar. Deflate the dough, divide in 16 parts, shape into balls and place them on the pan. Let rise for 20 minutes. Cook until ready. If burning, move into a 350 F oven.

---

### References

[King Arthur's flour blog](#)

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**Note:** Halved the recipe, but not the egg... Dough was extremely wet. The proofing made the dough ball bigger than expected.

---

*Section author: Carlo*

## 3.3 Hokkaido Milk Rolls

---

### Ingredients

For the tangzhong:

- 43 g bread flour
- 86 g milk

For the rolls:

- 300 g bread flour
  - 113 g milk
  - 40 g butter
  - 1 egg
  - 5 g instant yeast
  - 30 g sugar
  - 6 g salt
-

---

Combine milk and flour in a skillet and cook on medium heat until it forms a gelatinous paste (about 5 minutes).

Mix everything (including the paste from the previous step) with stand mixer at medium-high speed for 5 minutes (until it forms a ball). Make a ball, cover dough, let rise for 1-2 hours. Deflate the dough, divide in 4 parts, shape into flat rectangles and roll them up. Place the rolls in a loaf pan. Let rise for 40 minutes - 1 hour. Egg wash. Cook in a 350F oven until ready (25 minutes). Add a container with water in the oven for the first 5-10 minutes.

---

## References

[King Arthur's flour blog](#)

---

**Note:** in the stand mixer, before adding the butter, the dough seemed too dry. Add water but overshot it. Added more flour... I think the recipe can take a bit more liquid (maybe 5-10 g?)

---

*Section author: Carlo*

## 3.4 Whole Wheat Sourdough

---

### Ingredients

- 500 g AP flour
  - 200 g whole wheat flour
  - 200 g bread flour
  - 100 g rye flour
  - 200 g active starter (has been fed at least twice)
  - 780 g water
  - 20 g salt
- 

---

Mix the flours with 700 g water at ~100 F and roughly mix. Autolyse for 20-30 minutes. Mix the starter and the remaining water. Add to the dough. Add salt. Mix using the pincher method and fold a few times.

Let raise for 3-6 hours (or overnight in the fridge), folding three-four times in the first hour.

Divide and let rest on a lightly floured surface for 10-15 minutes. Stretch and fold the four corners of the dough onto itself (I usually do east-west-north-south). Cover with an inverted bowl. After 15 minutes fold again if looking excessively floppy, if not, invert and by dragging the dough seam side down around on the board make into a taut ball (do not squish it though, you still want the bubbles). Put in banneton (or lined bowl) seam side up. Cover and proof for 1-2 hours or in the fridge for 12-24 hours (finger dent test usually works well here).

Meanwhile heat the dutch oven in the oven to 500F. Invert the dough on parchment paper, seam side down. Score the top (I like a slightly curved score across the top, about 2cm deep, at about a 45 degree angle. Be generous here, the scoring allows the dough to expand). Using the parchment, transfer dough to dutch oven. Bake covered for 25 minutes. Reduce temperature to 450F. Bake for 25-30 minutes more until it looks baked to your taste. Put on cooling rack and wait until room temperature, 1-2 hours.

---

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**Note:** I tried changing the hydration between 68 and 78 % (not including starter), and to my surprise there was *no difference* in crumb structure!

---

## References

<https://www.youtube.com/watch?v=HlJEjW-QSnQ> FSWY Tartine

*Section author: Carlo*

## 3.5 Croissants

[A good reference](#)

[Joshua Weissman's video recipe](#)

## 3.6 Puff Pastry

[Jamie's suggestion:](#)

## 3.7 Sourdough Waffles

---

### Ingredients

For the overnight sponge:

- 227 g discarded starter
- 241 g AP flour
- 454 g buttermilk (or regular milk)
- 20 g sugar

For the rest of the batter:

- Overnight sponge (see above)
  - 2 eggs
  - 50 g vegetable oil
  - 1 tsp baking soda
- 

---

The night before you want to make waffles, combine the discarded starter, flour, buttermilk (or regular milk - see note below), and sugar in a large bowl. Cover and leave out overnight. The next morning, add the eggs, vegetable oil, and baking soda to the batter and mix well. Make waffles!

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## References

[Source](#)

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**Note:** This is our favorite waffle recipe! They're best when made into Belgian (thicker) waffles. I rarely keep the exact ratio of discarded starter to the rest of the ingredients the same (since it depends on exactly how much discard there is). The recipe seems pretty robust to any somewhat similar ratio to that listed above. Although the recipe calls for buttermilk, I also rarely have buttermilk at home, so I usually just use normal skim milk. If I have an open lemon or lime, I add a little bit of lemon/lime juice to it as a substitute as well. These are delicious when topped with whipped cream and maple syrup (and berries or bananas for Tori).

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*Section author: Tori*

## ENTREES

### 4.1 Croque Madame

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#### Ingredients

For the sandwich:

- 2 slices bread
- 2 ounces deli ham (french is recommended)
- 1 1/3 cup grated gruyere cheese, divided
- 2 teaspoons whole grain mustard
- fresh cracked black pepper to taste

For the Bechamel (3 - 4 sandwiches):

- 3 tablespoons 45 g all purpose flour
  - 4 tablespoons 70 g unsalted butter
  - 2 cups 512 g warmed milk
  - optionally you can add a bay leaf to the warm milk before adding it to the bechamel
  - scant 1/4 teaspoon ground nutmeg (fresh grated is ideal)
- 

---

**F**or the bechamel: warm the milk (stop before boiling, possibly add bay leaf and nutmeg). Heat the butter in a separate pot. Add flour to butter and whisk. Cook a few minutes. Add milk in batches whisking. Simmer for a few minutes.

Spread mustard on each slice of bread. Grate cheese on the bottom slice, top with ham. Grate more cheese on top. Top with other slice, press slightly. Cook in a pan with butter, both sides. Place in sheet tray. Pour bechamel, grate more cheese. Broil until ready.

Fry egg. Put egg on top of sandwich.

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#### References

[Source](#)

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**Note:** Tried this with weird pancetta sticks and caramelized onions instead of ham, and poached instead of fried egg. Topped with chopped parsley and fermented lemon peel. Would be better with some vegetable to make it lighter, maybe grilled eggplant.

---

*Section author: Carlo*

## 4.2 Pasta Aglio, Olio e Peperoncino

## 4.3 Pasta alla Carbonara

This makes enough for 3 (skinny) or 2 (hungry) people.

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### Ingredients

- 300 g pasta (spaghetti is traditional, I kind of like short pasta)
  - 200/250 g guanciale
  - 3 egg yolks
  - 3/4 cup grated pecorino
  - freshly ground black pepper
- 

Start a pot of salted water on medium high heat. Cut the pancetta very thin (.3 cm) slices, then make 5 x 3 cm rectangles. Put the guanciale in a skillet, slowly warm it up to medium heat. Put the egg yolks in a large bowl (it will need to hold all your pasta eventually), and start whisking them. Once the guanciale has released a good amount of fat, pour the fat in a separate container. Once the fat cools down a little, slowly stream it into the yolks while whisking (like making a mayonnaise). Repeat this operation a few times (until the guanciale gets slightly browned, but not all the way to crunchy, then move the skillet off the stove). Drop the pasta in the pot of boiling water.

Two minutes before the pasta is *al dente*, add the grated pecorino and black pepper to the yolk mixture. Turn the skillet to high heat. One minute before the pasta is *al dente*, reserve some water. Drain the pasta and add it to the skillet with guanciale and a spoonful of cooking water. Reserve some water. Sauté for a minute or so, adding water if it looks very dry. Dump the whole thing in the bowl with the yolk mixture, mix, and add some cooking water as needed (the sauce should quickly become smooth and silky).

Serve with a generous amount of freshly ground black pepper.

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**Warning:** This is not a completely traditional carbonara recipe. Still delicious!

At least it doesn't commit crimes against humanity (cream or garlic).

*Section author: Carlo*

## 4.4 Pad Thai

---

**Makes 2 large portions**

---

### Ingredients

For the sauce:

- 3 tbsp fish sauce
- 3 tbsp brown sugar
- 3 tbsp white vinegar (substitution for tamarind juice)
- 1/2 tbsp dark soy sauce
- 1/2 tbsp oyster sauce
- 1 tsp paprika

For the stir fry:

- 200 g rice noodles
  - 4 cloves garlic
  - 1/2 inch ginger
  - 3 green onions
  - 2 eggs
  - whatever protein
  - whatever vegetables
  - some bean sprouts
  - 1/4 cup chopped peanuts
  - 1/6 cup chopped cilantro
  - 1 lime
- 

This makes two portions, and given the size of my skillet, I separate the ingredients into two portions and cook them separately. Mix the ingredients for the sauce. Prepare all the vegetables and protein (finely chop garlic and ginger, slice green onions in big pieces, separating white and green, cut vegetables and protein pretty this so they cook quickly). Whisk the eggs. Once all the ingredients are ready, cook the protein on high heat. I also cook the vegetables about half way through since my stove isn't too powerful. Clean the skillet/wok, and on high heat add oil, ginger, garlic and the white part of the green onion. Once those get to a golden color, add the egg. Let it set for a 10-20 seconds and then scramble it roughly. If you didn't cook the vegetables earlier, add them and cook for a minute or so. If not, add them with the protein. Add the protein. Add the noodles, and drizzle in the sauce. Make sure everything is coated, and cook until the noodles are ready. Add a little bit of water if it looks too dry. Just before the end, add the bean sprouts and the green part of the green onions. Cook for 10 seconds and serve with the chopped peanuts, the cilantro and a wedge of lime.

---

## References

[recipetineats](#)

[feastingathome](#)

*Section author: Carlo*

## 4.5 Pasta al Fumé

---

### Ingredients

- 400 g short pasta
  - 200/300 g pancetta
  - 1.5 onions
  - 2 dried chili
  - 1.5-2 cups tomato sauce
  - 200 g swiss cheese
  - 1-2 tbsp heavy cream
- 

Cut the pancetta into  $2 \times 4 \times .4$  cm cuboids. Put the pancetta in a skillet with a little bit of oil. Slowly warm up the skillet to medium heat. Cut the onions to a thin julienne. Once the pancetta is just slightly crunchy on the outside (still soft inside!), if so inclined, discard some of the fat. Add the onions, and cook on medium high heat until the onions are caramelized (once almost caramelized, you can deglaze with a bit of beer and let that evaporate). Add the chilis after crushing them. Add the tomato sauce, simmer for 5 minutes. Chop the cheese into a small dice, add it to the sauce. Drop the pasta into a pot of boiling salted water. Continue mixing the

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sauce. Two minutes before the pasta is *al dente*, add the cream to the sauce. One minute before the pasta is *al dente*, drain it and add it to the sauce. Cook in the sauce on medium low heat for the remaining minute.

---

This is a recipe from my grandmother.

—Matteo, who at some point was Carlo's roommate

## Bonus

What's the most religious cheese?

Swiss, because it's holy.

*Section author: Carlo*

## 4.6 Pasta all'Uovo

---

### Ingredients

- 200 g farina 00
  - 2 eggs
  - 2 pinches of salt
- 

Form a well with the flour, break the eggs in it. Add the salt. With a fork, slowly incorporate the flour into the egg. Once a shaggy dough is formed, start kneading by hand. Knead for 5-10 minutes, until the dough is elastic. Rest the dough in the fridge at least 30 minutes. Roll out with a pasta machine or a rolling pin.

Do whatever you want with it.

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### References

These are proper place for a better, more detailed recipe:

[Pasta Grannies](#)

[Evan Funke](#)

*Section author: Carlo*

## 4.7 Pasta alla Zozzona

---

### Ingredients

- 300 g rigatoni (or whatever short pasta strikes your fancy)
- 150 g guanciale
- 200 g sausage
- 1 onion
- 1.5-2 cups tomato sauce (blitzed canned whole peeled tomatoes)
- 3 egg yolks
- 1/2 cup grated pecorino

---

Cut the guanciale into  $2 \times 4 \times .4$  cm cuboids and take the sausage meat out of the casing. Warm a skillet with some olive oil on medium heat. Slice the onion very thinly and add it to the skillet. Once the onion is translucent and slightly golden, add the guanciale and the sausage meat. Increase the heat to medium high. Once the sausage meat has changed color and is almost cooked through, add the tomato sauce. Cook on medium low for about 10 minutes, or until the sauce dries up a bit. Drop the pasta into a pot of boiling salted water. In a bowl, whisk together the egg yolks and the finely grated cheese until you get a creamy mixture (add a tsp of the cooking water to make it slightly easier to mix). One minute before the pasta is *al dente*, drain it and add it to the sauce, reserving some of the cooking water. Cook the pasta in the sauce on medium heat for the remaining minute, adding enough cooking water to make the sauce less dry. Turn off the stove, and incorporate the egg mixture into the pasta. Serve and eat.

---

**Note:** Didn't have pecorino, so I ended up using parmigiano and it was pretty good. Also added 1 dried chili. This is definitely a dish that very explicitly tries to murder you (a bit like *Pasta al Fum *), but it's really delicious.

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## References

[Source \(Il Cucchiaino d'Argento\)](#)

*Section author: Carlo*

## 4.8 Peanut Noodles

---

### Ingredients

Sauce:

- 1/2 cup creamy peanut butter
- 1/4 cup soy sauce
- 3 tbsp sesame oil
- 2 tbsp vegetable oil (I always substitute with either sesame oil or chili oil)
- at least a tablespoon of grated ginger (I use a microplane)
- at least 6 cloves of garlic, pressed
- optional: crushed red pepper flakes (if not using chili oil)

Other:

- 1 pound pasta (or however much you want at a given time)
  - scallions or green onions or something similar for garnishing
- 

Combine all the sauce ingredients, adjusting amounts to taste. Cook and strain pasta. Pour sauce over pasta and mix. I prefer the sauce not cooked, so I sometimes keep a little extra to add after the initial mixing since it cooks a little when added to hot pasta in a hot pot.

---



## References

This recipe comes from Talia.

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**Note:** These proportions can be altered to taste. I usually make the recipe to use for one meal and then freeze the rest, so I only cook however much pasta I want on a given day. Even when frozen, the sauce is still soft enough to scoop some of it out.

---

*Section author: Tori*

## 4.9 Pasta al Porro e Salsiccia

---

### Ingredients

- 200 g pasta
  - 2 big leeks
  - 150-200 g sausage (see [Salsicce](#))
  - 2/3 cup dry white wine
  - generous amount of freshly ground black pepper
- 

---

**S**lice the leeks into very thin rounds (stop after the light green part) and wash them thoroughly. Add 2 tbsp of olive oil to a skillet, and turn the heat to medium high. Take the sausage meat out of the casing, and add it in small chunks to the skillet. Cook until lightly browned. Add the sliced leeks to the skillet, and cook until they turn translucent and lightly golden. Deglaze with the wine. In the meantime, drop the pasta into a pot of boiling salted water. Reserve 1/2 cup cooking liquid, drain a couple of minutes shy of *al dente*. Add to the pan with the sauce and cook over medium heat for a couple of minutes, adding cooking water as necessary. Top with freshly ground black pepper.

---

---

**Note:** This one comes from Jessica.

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*Section author: Carlo*

## 4.10 Tagliatelle al Ragù di Funghi e Salsiccia

---

### Ingredients

- 300 g fresh tagliatelle (see [Pasta all'Uovo](#))
  - 1 cup dried porcini mushrooms
  - 200 g sausage (see [Salsicce](#))
  - 1 onion
  - 1.5-2 cups tomato sauce (blitzed canned whole peeled tomatoes)
  - 1/2 cup dry white wine
  - 1 cup chicken stock
  - 1 bay leaf
- 

---

**L**et the dried porcini soak in very warm water for at least 15 minutes. Warm up a sautee pan on medium heat with 1-2 tbsp of olive oil. Thinly slice the onion and add it to the pan. Sauté the onion until translucent and lightly golden. Sprinkle a pinch of salt mid way. Take the sausage meat out of the casing and add it to the pan.

---

Once it has turned color and is almost cooked through, take the porcini out of the water, squeeze them, very roughly chop them and add them to the pan. Turn the heat to medium high, and after 3-5 minutes deglaze with the white wine. Add the chicken stock, and between 1/2 and 1 cup of the water the porcini were sitting in. Once it starts lightly boiling, add the tomato sauce and the bay leaf. After 5 minutes, turn the stove to low, and let simmer until it reaches a thick, creamy consistency (maybe about 30 minutes?). Drop the pasta into a pot of boiling salted water. Reserve 1/2 cup cooking liquid, drain when just shy of *al dente*. Add to the pan with the sauce and cook over medium heat for a couple of minutes, adding cooking water as necessary.

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**Note:** Very delicious.

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*Section author: Carlo*

## 4.11 Ravioli di Zucca with Kale and Pancetta

---

### Ingredients

For the ravioli:

- 300 g of pasta all'uovo
- a butternut squash
- 1/2 cup breadcrumbs
- 3/4 cups freshly grated parmigiano
- 1 finely diced garlic clove
- some chopped green onions
- 1 tsp maple syrup
- salt and pepper to taste

For the sauce:

- 100 g pancetta
  - a bunch of kale or swiss chard
  - 1/4 cup cream
- 

---

**B**ake the peeled and cubed squash in a 350F oven with some oil until soft. Blend with the rest of the ingredients, adding the breadcrumbs until a thick consistency is achieved (something like ricotta).

Fill the ravioli (see links in [Pasta all'Uovo](#) for shaping).

Cut the pancetta very thin slices, then make 5 x 3 cm rectangles. Put the pancetta in a skillet with a little bit of oil. Slowly warm up the skillet to medium heat. Once the pancetta has released enough fat and is slightly crispy, add the kale to the skillet. Drop the ravioli in the boiling, salted water, cook for 2-5 minutes, depending how thick your pasta is. One minute before draining them, add the cream to the skillet. Drain the ravioli, and add them to the skillet. Cook for another minute, add grated parmigiano and pepper to taste.

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**Note:** Maybe pecorino would be better in the filling?

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*Section author: Carlo*

## 4.12 Pasta al Salmone

---

### Ingredients

- short pasta
  - smoked salmon
  - lemon
  - vodka
  - butter
- 

While pasta is cooking, take about half a cup of cooking liquid and pour in a skillet. Make it boil. Add a little bit of cold butter (30 grams or so) and mix until it emulsifies. You can use more water and butter if you want more sauce. Add juice of 1 big lemon (and zest if you like lemon). About 1 minute before the pasta is cooked, drain and reserve some water just in case. Add the pasta to the skillet, cook 1 minute. Add the salmon and a little bit of vodka (say 3 tbsp). Quickly mix until the salmon is barely cooked. Plate, add more salmon bites on top and a generous amount of freshly cracked pepper

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*Section author: Carlo*

## 4.13 Pasta al Tonno e Pomodoro

---

### Ingredients

- 300 g pasta (I like short pasta for this)
  - 300-400 g tomato passata (or tomato sauce)
  - 2 can of oil-packed tuna
  - 1.5 yellow or red onions
  - 2 tbsp olive oil
  - salt
  - a couple of dried chilis (or any kind scoville-increaser of your choice)
- 

Get a pot of salted water on a medium high heat. In a skillet, sautee the onions (sliced, but not paper thin) for 5-10 minutes until they start to turn golden. Add the tuna (feel free to discard the oil that comes in the can), break it in 1-2 cm chunks with the back of a wooden spoon. Continue sauteeing for 3-5 more minutes on medium high heat. Stir often to avoid tuna explosions. Add the dried chilis, cook one more minute and add the tomato passata.

Drop the pasta in the pot of boiling salted water (this assumes it will cook in about 10 minutes, if it has a faster cooking time make sure to cook the sauce for at least 5 minutes). When it is 2 minutes shy of *al dente*, drain reserving a cup of cooking water. Stir the pasta in the sauce, continue cooking on high heat for two minutes, adding some of the cooking water if it looks too dry.

---

**Note:** Kalamata olives make a great addition to the sauce (to be added after the tuna), unfortunately Tori doesn't like them...

---

*Section author: Carlo*

## 4.14 Bryan's Curry

---

### Ingredients

- 2 onions, diced
  - oil or butter
  - 4 cloves garlic
  - 3cm block ginger
  - curry powder
  - black pepper to taste
  - salt
  - paprika
  - cayenne
  - 500 g of any kind of solid vegetable, meat cubes, paneer or tofu
  - 1/2 can of tomato sauce
  - 100 g ground cashews
  - 100 g yogurt
- 

S autee onions in butter or oil. When translucent, add garlic ginger paste. Cook 1-2 minutes. Add spice mixture, cook until fragrant. Add paneer cubes. (If meat, maybe you should have browned it first, if tofu, simmer it in salted water for a few minutes). Cook 3 minutes, until everything is coated in spices. Add tomato sauce. Cook until the protein is almost ready. Add a bit of water/stock if too thick. Add cashews and yogurt. Cook 3-5 minutes more.

---

**Note:** Tried this with paneer, tofu, potatoes, chickpeas. Anything seems to work ok. Substituted the ground cashews with ground almonds and almond flour, also seems to work.

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*Section author: Carlo*

## 4.15 Leeks Braised with Oranges

---

**Makes 2 large portions**

---

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### Ingredients

- 4 leeks
  - oil
  - 2 oranges
  - 2 bay leaves
  - fresh chili
  - salt and pepper
- 

C ut the leeks lengthwise and clean them. Pat them dry. Sear them on medium high heat on both sides.

Add juice and zest of one orange, salt pepper, bay leaves and chili. Top with thin slices from the other orange. Add some water until leeks are almost submerged. Partly cover and simmer for about 30 minutes or until ready. Add water if needed.

---

## References

Smillie, J. 2015, *Slow Fires*, Clarkson Potter

---

**Note:** very citrusy and delicious. Maybe add less liquid.

---

*Section author: Carlo*

## 4.16 Peperonata

---

### Ingredients

- 6 peppers (various colors!)
  - 2 red onions
  - 2 cloves of garlic
  - tiny rosemary sprig
  - 1-2 cups tomato sauce (can be passata, canned tomatoes, grated and cooked fresh tomatoes...)
  - splash of vinegar
- 

---

**P**ut the two garlic cloves (smashed) in a pot with 1-2 tablespoons of oil. Heat to medium heat, add the onions (sliced into medium julienne), cook until translucent. Add a pinch of salt. Add the peppers (sliced into batonnets). Cook uncovered for 5 minutes. Put a lid on the pot and cook until (the peppers are soft) - 5 minutes. Add the tomato sauce and cook for the remaining 5 minutes. Salt to taste, and if so inclined, add a splash of vinegar.

Serve cold, possibly after a day in the fridge.

---

## References

[Source](#)

*Section author: Carlo*

## 4.17 Pappa col Pomodoro

---

### Ingredients

- about 2 cups tomato sauce (can be passata, canned tomatoes, grated and cooked fresh tomatoes...)
  - 200-300 g stale bread
  - 1 red onion
  - 2 cloves of garlic
  - either a few basil leaves or a tiny rosemary sprig
- 

---

**S**lice the bread into thin slices, dry in the oven (300F?). Slice the onion into thick (3mm slices). Smash the garlic in its peel. Add 2 tablespoons of oil to a pot on medium-low heat. Add onion and garlic, sprinkle a pinch of salt. The onion just needs to turn translucent and sweat, not brown. Add the tomato sauce, continue cooking for 5 minutes or so. Put the bread slices on top of the tomato. Cook covered for a few minutes. If necessary add a bit of water. Cook for 15 minutes on medium heat. After the first 5 minutes, break down the bread and mix. Discard

the garlic cloves. Once cooked, break down the bread completely with a whisk. Rest for 5 minutes. Add the herbs. Whisk in a generous amount of oil. Serve.

---

## References

[Source 1](#)

[Relevant song](#)

*Section author: Carlo*

## 4.18 Branzino al forno

---

### Ingredients

Main:

- 1 branzino
- oil
- salt
- parsley
- rosemary
- 1 lemon

Garlic parsley sauce:

- garlic
  - parsley
  - oil
  - salt
  - fermented lemon
- 

---

S cale and clean the fish. Season inside and outside with salt and oil. Inset 3 thin lemon rounds, some parsley and rosemary in the cavity. Bake vertically (propped up by lemons?) at 430/450 F.

For the sauce, chop parsley, garlic and lemon zest, mix with oil and salt.

---

## References

[Source](#)

More recipes with branzino: [alla ligure](#)

*Section author: Carlo*

## 4.19 Ritz Cracker Chicken

### References

[Source](#)

*Section author: Cassie*

## 4.20 Pork Rillettes

---

### Ingredients

- 1 kg pork shoulder, cut into chunks
  - 2 cloves garlic
  - sprig rosemary
  - a couple bay leaves
  - zest of half of a lemon
  - 2 cups of some kind of stock
  - salt and pepper to taste
- 

---

The day before, salt the pork and rest uncovered in fridge. Brown pork in a dutch oven. Add the rest of the ingredients, put in a 275 F oven for 2.5-3 hours. Take out the cooked pork (should be very tender and almost fall apart). Shred the pork. Continue reducing the liquid. Once reduced, add some of the liquid and fat to the shredded pork. Salt and pepper to taste. Pack tightly in a jar (small ones are better). Top with some of the fat. Store in fridge for up to a week.

---

### References

[Source NYT](#)

[Source BonAppetit](#)

---

**Note:** The lemon zest was great! Didn't end up using all the liquid, the remaining stock was very dense and flavorful. More, smaller jars rather than a single big one would have been better.

---

*Section author: Carlo*

## 4.21 Salsicce

---

### Ingredients

- 1 kg pork shoulder
  - 20 g salt
  - 2 cloves garlic
  - 50 ml white wine
  - 6 g freshly ground black pepper
  - 3 cloves
  - a dash of nutmeg
  - sausage casings
-

---

Let the cloves and the smashed garlic soak in the wine for at least an hour. Chop the pork into ~4cm cubes (or whatever will easily fit in your meat grinder), and put them in the freezer until very firm but not frozen. Grind on a coarse setting. Mix in the salt, pepper and nutmeg very thoroughly. Add the wine and mix again. refrigerate the mixture for at least an hour.

Fill the casings!

The sausages should rest refrigerated at least a couple hours, but no more than 3-4 days.

---

## References

[Salsiccia fatta in casa](#)

---

**Note:** You can (possibly should!) substitute about 1/3 of the pork shoulder with pork belly, but I didn't have any...

---

*Section author: Carlo*

## 4.22 Gohrme Sabzi

---

### Ingredients

- 2 lbs lamb shank
  - 1 large yellow onion
  - 1/2 cup olive oil
  - 1 1/2 tsp salt
  - 1/4 tsp ground black pepper
  - 1/2 tsp tumeric (I use more)
  - 1 can kidney beans with juice
  - ~1 can sadaf gohrma sabzi herbs
  - 2 dried persian limes, stabbed with a fork
- 

---

In a dutch oven brown onions and meat in 3 tbsp oil. Add salt pepper and tumeric. Pour in 3.5 cups water, kidney beans, pierced limes. Bring to boil, cover, simmer about 1 hr on low heat stirring occasionally. Add herbs can. Cover and simmer 2 hours on low heat. Check if meat and beans, season accordingly. Transfer to serving dish, serve chelow (rice and tahdig). Pour the liquid from the stew on your tahdig

---

---

**Note:** (From Sean) I love this dish with garlic yogurt. Crush 1 bulb of garlic in a 32 oz container of plain yogurt. Stir. Wait one week (or 2) in the fridge.

---

*Section author: Sean*



## 4.23 Galette with Onions

---

### Ingredients

For the crust (makes 2):

- 450 g AP flour
- 300 g frozen butter
- 150 g cold water
- 5 g salt

For the filling:

- 3 Onions
  - 2 tbsp olive oil
  - 1 tbsp butter
  - a bunch of green onion and/or scallions and/or one leek
  - 2 tbsp Dijon mustard
  - copious amount of Comte
- 

**F** or the crust:

Cube the frozen butter into 3cm cubes. Add flour, salt and butter to a food processor. Process until the biggest butter chunk is about 1cm. Start rolling it on your work surface until the butter chunks are flattened out a bit. Add the water gradually, folding the dough onto itself and rolling it until it comes together. Divide in two, wrap in plastic wrap (make sure to roll the wrapped dough so that it fill the plastic). Chill for 30 minutes before rolling out (or freeze until needed).

For the filling:

Sautee the thinly sliced onions in a skillet with the oil and butter. They should be golden, but not yet caramelized. Set aside, and in the same skillet sautee quickly the green onions, thinly sliced lengthwise.

Roll out the dough to 3mm thick. Spread the mustard up to 5cm-ish to the edges. Cover with the sauteed onions. Grate the cheese to cover the onions. Top with the green onions. Fold the edges to overlap on top of the onions for a few cm.

Bake at 375 F for about 40 minutes.

---

### References

Tartine book for the pie dough.

[Triple-threat onion galette \(Bon Appetit\)](#)

---

**Note:** We tried both Comte and Gruyere and preferred Comte. I think i would have liked to eggwash the exposed dough.

---

*Section author: Carlo*

## 5.1 Hollandaise

---

**Ingredients**

- 4 egg yolks
  - 1 Meyer lemon juice
  - pinch of salt
  - 1 stick of butter
- 

---

**W**hisk the eggs and most of the lemon juice. On a double boiler, whisk while slowly streaming the melted butter in. Add the remaining lemon juice and salt to taste.

---

**References**

[Source \(foodnetwork\)](#)

*Section author: Carlo*

## 5.2 Soy Sauce Kale

---

**Ingredients**

- a bunch of kale
  - garlic (n cloves, lightly smashed)
  - 1 tbsp soy sauce
  - juice from 1/8th of a lemon
- 

---

**I**n a skillet, heat up the oil. Add the smashed garlic. Cook 2 minutes until golden. Cook 3-5 minutes until wilted and slightly browned. Add soy sauce and lemon juice. Cook until the liquids mostly evaporate and the kale is more wilted and darker.

---

*Section author: Carlo*

## 5.3 Indian-Spiced Roasted Chickpeas

---

### Ingredients

- a bunch of cooked chickpeas (2 cans)
  - 3 tablespoons extra-virgin olive oil
  - 2 teaspoons paprika
  - 1 teaspoon ground coriander
  - 1/2 teaspoon ground turmeric
  - 1/2 teaspoon ground allspice
  - 1/2 teaspoon ground cumin
  - 1/2 teaspoon sugar
  - 3/8 teaspoon kosher salt
  - 1/8 teaspoon cayenne pepper
- 

---

Microwave chickpeas until the exterior is dry (10 minutes). Cook them in 350 F oven with oil for 30 minutes. Roast them for 20-40 minutes more without burning them, until they are dry. Toss in the spice mixture.

---

### References

[Source](#)

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**Note:** Pretty good, cooked a bit too little. More crunch would have been nice

---

*Section author: Carlo*

DESSERTS

## 6.1 Apple Pie

---

### Ingredients

For the pie crust:

- 2 cups flour
- 1/2 tsp. salt
- 12 tbsp. butter
- 6-8 tbsp. cold water

For the filling:

- 6 peeled, cored, and sliced apples
  - 3/4 cup white sugar
  - 2 tbsp. flour
  - 1 tsp. ground cinnamon
  - (optional: 1/8 tsp. nutmeg)
- 

**C**ombine flour and salt and cut butter in to mixture. Mix with hands until there are no large pieces of butter left. Add cold water a couple tablespoons at a time until the dough is just sticky enough to work with (knead it as little as possible). Divide dough into two not-quite-equal pieces. On a floured surface, roll out both parts individually until they are about 1/8 inch thick. Place the larger one in the bottom of a pie tin and poke small holes in it with a fork.

In a separate bowl, mix sugar, flour, and cinnamon. Pour this over the sliced apples. Fill the pie crust with the apple mixture. Cover the apples with the rest of the pie crust dough (either as a single sheet with slits cut into it or as a lattice). Place in a preheated oven and bake at 425 degrees Fahrenheit for 10 minutes. Turn temperature down to 275-300 degrees Fahrenheit and bake another 40-50 minutes or until crust is golden brown and apples are tender. Let cool and serve.

---

**Note:** I rarely add nutmeg, but you could. This still isn't my favorite pie crust recipe, but it works. I really like the way lattice pie crusts look, but it requires slightly more pie crust than just a layer on top.

---

*Section author: Tori*

## 6.2 Basque Burnt Cheesecake

### References

[Bon Appetit recipe](#)

## 6.3 Boysenberry Crunch

---

### Ingredients

For the crust:

- 2 cups flour
- 1 cup rolled oats
- 1 cup brown sugar
- 1 cup butter (cool, but not completely frozen)

For the filling:

- 7-8 cups boysenberries
  - 1 cup sugar
  - 7 Tbsp. cornstarch (more if using frozen berries)
  - 1/2 cup water
- 

---

**P**reheat oven to 400 degrees Fahrenheit. In a mixing bowl, combine flour, oats, and brown sugar. Cut butter into mixture until it resembles fine crumbs (this is easiest to do with your hands). Press about half of this into the bottom of a 13 x 9 inch baking pan (and save the other half for the top). In a small saucepan, combine the sugar and cornstarch. Add the water and cook over medium heat stirring constantly until thickened and clear (wait for a couple of minutes after it boils). Remove from heat and add about 2/3 of the berries, mixing as little as possible until completely mixed. Pour this mixture on top of the flour mixture in the pan. Top with the rest of the berries. Add the rest of the flour mixture and spread evenly over the top. Bake in preheated oven for 10 minutes then turn the temperature to 325 degrees Fahrenheit and bake for 40 minutes longer. It should be golden on top with berry juice bubbling up around the edges.

---

---

**Note:** This is a family recipe of Tori's from one of the cookbooks (I'll try to remember which one and add it here). This works with frozen boysenberries, but it's better with fresh ones. It also works with blackberries.

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*Section author: Tori*

## 6.4 Cantucci

---

### Ingredients

- 2 eggs
  - 170 g sugar
  - 280 g AP flour
  - 1/2 tsp baking soda/powder
  - 40 g softened butter
  - 70 g almonds
  - 1 orange
  - 1 tbsp honey
-

- 1 yolk for eggwash
- 

M ix eggs and sugar (do not cream them). Mix flour and baking soda. Mix the two. Add butter, almonds, orange peel and honey. Work the dough quickly and make a ball. Divide into two, roll into two cylinders ( $3\text{-}4\text{ cm}$  diameter, they will puff up considerably). Apply eggwash. Cook at  $190\text{ C}/374\text{ F}$  for 20 minutes. Rest for a few minutes. Slice  $1\text{ cm}$  thick slices, cook for 5-7 more minutes into  $200\text{ C}/392\text{ F}$  oven.

---

**Note:** Maybe more orange and almonds, and less sugar?

---

[Source 1](#)

*Section author: Carlo*

## 6.5 Chocolate Chip Cookies

---

### Ingredients

- 1 cup butter
  - just under 1 cup brown sugar
  - $1\text{ and }1\text{ over }2$  cup white sugar
  - 2 eggs
  - 1 tsp. vanilla
  - around 2 cups flour
  - 1 tsp. baking soda
  - semi-sweet chocolate chips
- 

P reheat oven to 350 degrees Fahrenheit. Mix the butter with both kinds of sugar. Add eggs and vanilla. Mix flour and baking soda together and add them to the other mixture. Add however many chocolate chips you want. Bake for 8-12 minutes.

---

**Note:** Tori has been making this since she was little. The dough tastes amazing, and it works well to shape it into balls and leave it in the freezer to snack on later. This recipe theoretically makes a little over two dozen medium sized cookies, but that depends on how much sampling occurs.

---

*Section author: Tori*

## 6.6 Chocolate Mousse

---

### Ingredients

- 1 pound semisweet chocolate, broken into smaller pieces
  - $1\text{ and }1\text{ over }2$  cups whipping cream
  - 6 egg whites
- 

I n the top of a double boiler over barely simmering water, melt the chocolate, stirring intermittently until just melted. While the chocolate is melting, place the egg whites in a clean dry bowl and whip them with an electric

---

mixer until they hold soft peaks. When the chocolate is melted, stir in 1/2 cup of the whipping cream. Fold in the whipped egg whites, being careful to retain as much of their volume as possible. Whip the remaining 1 cup of cream until it is quite firm, and fold it carefully into the chocolate mixture. Pour into pretty glasses and chill for several hours. You may optionally top with extra whipped cream, mint leaves, raspberries, or other garnishes before serving.

---

---

**Note:** This is a family recipe of Tori's.

---

*Section author: Tori*

## 6.7 Cinnamon Rolls

---

### Ingredients

For the rolls:

- 1 cup warm milk (105-110 degrees F)
- 1/4 ounce active dry yeast (1 packet)
- 1/2 cup white sugar
- 1/3 cup butter, melted
- 1 tsp. salt
- 2 eggs
- 4 cups flour

For the filling:

- around 1/3 cup softened butter
- 1/2 cup brown sugar
- 2 1/2 tbsp. ground cinnamon

For the icing:

- 2 tsp. softened butter
  - 6 oz. cream cheese
  - 1 1/4 cups powdered sugar
  - 1/2 tsp. vanilla extract
- 

---

**P**reheat oven to 400 degrees Fahrenheit. For the rolls, dissolve the yeast in the warm milk in a large bowl. Let sit for a few minutes. Add the sugar, butter, salt, eggs, and flour and mix well. Knead the dough into a large ball, put into a bowl, cover and let rise in a warm place about 1 hour or until the dough has doubled in size. Roll out the dough on a lightly floured surface until it is around 21 x 16 x 1/4 inches. For the filling, combine the brown sugar and cinnamon in a bowl. Spread the softened butter and then the cinnamon mixture evenly over the dough. Roll the dough (either way, depending on how big you want the cinnamon rolls to be) and cut it into about 1 3/4 inch slices. Place these on a greased baking sheet so they have room to expand but they will still run into each other and cause the edges to be gooey. Bake in a preheated oven for about 10 minutes or until they are light brown on top. While the rolls bake, combine the icing ingredients and beat well with an electric mixer until fluffy. When the rolls come out of the oven, coat each generously with icing.

---

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**Note:** This is a family recipe of Tori's.

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*Section author: Tori*

## 6.8 Cinnamon Swirl Bread

---

### Ingredients

For the bread:

- 1 cup warm water (110 degrees F, feels warm but not hot)
- 1 packet (1/4 ounce) active dry yeast
- 1/3 cup white sugar
- 1 tsp. salt
- 2 tbsp. vegetable or canola oil
- 3 cups flour

For the filling:

- 3 tbsp. butter, softened but not melted
  - about 1/3 cup sugar
  - 1-2 tsp. cinnamon
  - optional: about 1/3 cup raisins
- 

**P**reheat oven to 350 degrees F (175 degrees C). In a large bowl, dissolve the sugar in the warm water, and then stir in yeast. Allow to proof until yeast resembles a creamy foam, about 10 minutes. Mix salt and oil into the yeast. Mix in flour one cup at a time. Knead dough on a lightly floured surface until smooth, about 8 to 10 minutes. Place in a well-oiled bowl, turn dough to coat, and cover with a damp cloth. Allow to rise until doubled in bulk, about 1 hour. Punch the dough down, and knead for a minute or two. Roll the dough out into a rectangle, approximately 9 x 15 inches. Spread the softened butter all over the surface, then sprinkle the cinnamon-sugar all over the buttered surface, and then the raisins. Roll up from short end (so the finished roll is 9 inches long), and place into a well-oiled 9 x 5 inch loaf pan. Allow to rise for around 30-40 minutes. Bake for 30 minutes.

---

### References

This recipe comes from Sonia. She gave it to Tori as thanks for driving her to a trailhead one time while at Williams.

---

**Note:** I've always made it without raisins, and it's a great snack food (or good as french toast).

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*Section author: Tori*

## 6.9 Crostoli

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### Ingredients

- 2 eggs
  - 40 g sugar
  - 300 g AP flour
  - 30 g melted butter
  - 60 g milk
  - zest of 1 orange
  - 2 tbsp grappa
  - 1 pinch of salt
-



---

M ix all ingredients and knead for a couple of minutes. Form a ball, wrap i in plastic wrap and let rest in the fre=idge for at least 30 minutes. Roll the dough as thin as possible (about 1 mm). Cut in strips of about 4 cm x 15 cm. Fry in 350 F oil until golden. Dust with powdered sugar and serve. Do not choke on the powdered sugar.

---

## References

[tavolartegusto](#)

*Section author: Carlo*

## 6.10 Apple Pie Ice Cream

---

### Ingredients

For the ice cream:

- 400 g milk
- 200 g cream
- 2 egg yolks
- ~90 g white sugar
- ~20 g brown sugar
- 1 tsp cinnamon (I think a little less would be better - see notes)

For the mix-ins:

- 2 apples, peeled and sliced into small pieces
  - just under 1/4 cup brown sugar
  - 3/4 tsp cinnamon
  - ~ 1 Tbsp butter
  - several graham crackers, mashed
- 

---

M ix both kinds of sugar and cinnamon in a bowl on the side. Whisk milk, cream, and egg yolks in a pot. Heat to 40C, then add the sugar mixture. Heat to 82C, and maintain that temperature for 3 minutes. Cool down quickly in ice bath, let rest in the fridge overnight.

Peel and cut up the apples (into pretty small pieces). Heat up butter in a frying pan. Add the apples, cinnamon, brown sugar, and mix. Cook for 10-20 minutes until apples are soft. Cool.

Mash up a few graham crackers.

Churn the ice cream. When done, put it onto a container and swirl in the apples and graham crackers. Freeze.

---

## References

I altered the cream gelato recipe for the base (see referenes on that recipe page) and figured everything else out after skimming over a lot of apple pie ice cream recipes online (they were all pretty similar and there wasn't one in particular that I followed).

---

**Note:** This was a good first attempt, but I think it could be improved. Without the apple mixture, the ice cream had about the right amount of cinnamon for me if I wanted to make cinnamon ice cream. Since there was cinnamon with the apples, I would probably cut down on the amount of cinnamon in the ice cream (maybe to half of what I used?). Also, I would make more ice cream (the fior di latte gelato recipe currently makes a better amount for our ice cream maker). I had way too many apples for the amount of ice cream, although the left-over ones were a delicious snack. I also had way too many graham cracker crumbs (I think I mashed up around 4 or 5 homemade ones). I think I should have cut the apples even smaller (I cut them into thin slices and then cut the slices in one direction, but that left pieces that were ~1cm long in one direction and thin in the other two - they should be even smaller). I'd also probably cook the apples even longer. Overall, I'm pretty happy with how this turned out, but the primary flavor was cinnamon. The apples and graham crackers do add an interesting texture. The apples made the ice cream more solid/icy than I would like while trying to scoop the ice cream, but I'm not sure if there's anything I can do about that. I ended up using skim milk since that's what we had at home, so maybe it would be a bit better if I had used whole milk instead?

---

*Section author: Tori*

## 6.11 Boysenberry Ice Cream

---

### Ingredients

- 245 g (1 cup) milk
  - 240 g (1 cup) cream
  - 1/2 cup plus a tiny bit sugar
  - 1 pint frozen boysenberries
  - juice half a lemon
  - ~1/2 tsp vanilla
- 

---

**H**eat frozen boysenberries, 1/2 cup sugar, and lemon juice in a pan. Cook (stirring frequently) until mixture begins to thicken. Cool. Heat milk, cream and a little bit of sugar until it is just boiling. Remove from heat, cover, and let steep for 20 minutes. Cool. Once both mixtures have fully cooled, mix together and add vanilla. Churn.

---

## References

Source: Modified from the book Molly Moon's Homemade Ice Cream.

---

**Note:** The consistency seemed pretty good (it was pretty smooth), but I wasn't quite happy with the flavor. I think I would try adding more boysenberries (and maybe see if the boysenberry flavor is stronger if I don't cook them). I would also alter the ratio of milk and cream so there's more milk and less cream. The ice cream seemed too creamy to me, when I wanted the berry flavor to dominate. I'm not sure what was the fat percentage of the milk I used for this, but I don't think it was skim milk, so maybe using 2/3 skim milk and 1/3 cream (like I do for mint ice cream) would be better.

---

*Section author: Tori*

## 6.12 Gelato alla Crema

---

### Ingredients

- 400 g milk (2% or whole)
  - 200 g cream (36% fat)
  - 2 egg yolks
  - 120 g sugar
  - 15 g cornstarch
  - zest of 1 lemon
- 

---

M ix sugar and cornstarch. Whisk milk, cream, and egg yolks in a pot. Heat to 40C, then add the sugar mixture. Heat to 82C, and maintain that temperature for 3 minutes. Cool down quickly in ice bath, let rest in the fridge overnight.

---

### References

[Source 1](#) [Source 2](#)

---

**Note:** The first time I made it, I used 4 egg yolks, and it was really rich and creamy. The second time, I used only 2 egg yolks, and it was still quite delicious and creamy, so I'm probably going to stick with that. The first time I used 2% milk and the second I used whole milk, and both seemed to work well. The second time I added around 1/2-1 tsp vanilla after I had let it cool down in the ice bath and before refrigerating. I think I could add more if I want it to have a vanilla flavor. It might be worth trying either cooking to a slightly lower temperature or adding the egg later since this ice cream is very custardy.

This works well to pour coffee over it (Carlo made an affogato with it). It also works to add chunks of cookie dough for cookie dough ice cream.

Carlo: made it with 3 eggs to split the difference, was good. Could increase the total yield though.

---

*Section author: Carlo + Tori*

## 6.13 Gelato al Fiordilatte

---

### Ingredients

- 500 g milk (2%)
  - 200 g cream (36% fat)
  - 100 g sugar
  - about 20 g honey
  - 15 g cornstarch
- 

---

M ix sugar, honey, cornstarch. Mix milk and cream in a pot. Heat to 40C, add the sugar mixture. Heat to 75C, maintaining the temperature for 3 minutes. Cool down quickly in ice bath, let rest in the fridge overnight.

---

## References

[Source 1](#) [Source 2](#) [Source 3](#)

*Section author: Tori*

## 6.14 Gelato al Fiordilatte (2)

---

### Ingredients

- 565 g milk (0% fat)
  - 225 g cream (36% fat)
  - 225 g sugar
  - 30 g nonfat dry milk
  - 1 g guar gum
  - 2 g salt
- 

---

M ix 360 g of milk and all the solids. Heat to 50 C. Incorporate with the rest of the liquids. Refrigerate at least 12 hours.

---

## References

[seriouseat](#)

---

**Note:** This is WAY too much guar gum (the flavour was good but the consistency was super weird). A good start might be 1.5g. Will update next time I try it.

Tried with 1.2g of Guar Gum, still too much!

---

*Section author: Carlo*

## 6.15 Gelato alla Menta

---

### Ingredients

- 490 g milk (2%)
  - 250 g cream (36% fat)
  - 135 g sugar
  - 2 egg yolks
  - 25 mint leaves
  - few drops of vanilla
- 

---

H eat milk, cream and mint leaves to 180F, take off heat and cover. Steep for 10 minutes. Strain out the leaves (press the leave in the strainer to get the oils out). Whisk egg and sugar together, whisk half of the milk mixture in. Add the resulting liquid to the rest of the milk mixture. Heat to 160F, take off heat. Put the mixture in another bowl, cover and cool until it's fridge temperature.

Churn.

---

## References

[Source](#)

---

**Note:** The first time I tried it since creating this recipe, I used the recipe here and it was a little icy. The second time, I replaced the 2% milk with whole milk and it was still a little icy. It's been smoother/creamier before so I'm not sure what was different. I could try skim milk since that's probably what I've used before, but it's not obvious to me that would make it smoother. One time I mixed in chocolate ganache after it had churned, and it looked great and tasted good, but I think I prefer my mint ice cream without chocolate.

---

*Section author: Tori*

## 6.16 Raspberry sorbet

---

### Ingredients

- 650 g pureed (frozen) raspberries
  - 250 g water
  - 150 g sugar
- 

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**P**uree raspberries in food processor. They're easier to strain if they've had some time to defrost first. Create a simple syrup by heating up the water and sugar together in a pan until the sugar has fully dissolved. Mix the raspberries with the simple syrup. It's possible to strain at this point if the raspberries were previously too frozen to strain easily. It's ok if some seed remain, but I was happy that I removed most of them. Churn in ice cream maker for 30 minutes on the sorbet setting.

---

---

**Note:** I had tried making raspberry ice cream several times (replacing some of the milk/cream in the fior di latte recipe with pureed raspberries added at the end), and each time even as I increased the ratio of raspberries to milk/cream I just wanted it to be more raspberry-y. I finally decided to ditch the cream/milk entirely and just go with sorbet. This is amazing raspberry goodness that doesn't seem diluted in any way, like the ice cream did. I've made this recipe several times now, with the approximate ratios above, but with slightly different amounts of raspberries (based on what I had) each time, and it always worked out well.

One time I replaced the raspberries with boysenberries, and it was ok, but I definitely prefer it with raspberries. For some reason the boysenberry sorbet tasted like generic berry sorbet as opposed to boysenberries and the raspberry sorbet has always had a very strong raspberry flavor.

---

*Section author: Tori*

## 6.17 Ice Cream Cone

I tried two recipes as my first attempt at making ice cream cones. See notes below. These need to be iterated on.

## Recipe 1

---

### Ingredients

- 1/2 cup sugar
  - 1 egg
  - 2 tbsp melted and cooled butter
  - 1 tsp vanilla
  - 1/4 cup milk
  - 1/2 cup all-purpose flour
- 

**P**reheat oven to 300 deg F. Beat the egg and sugar in a bowl until it is thickened and pale yellow. Add the butter, vanilla, and milk. Add in the flour.

Put parchment paper or a silicon mat on a cookie sheet. Put 1.5 tbsp batter onto the cookie sheet and spread out until it covers a 6 inch circle. Repeat until cookie sheet is full. Bake for around 10-15 minutes until lightly browned. Remove the cookies one at a time and immediately roll into a cone shape.

---



## References

Source: Modified from the book *The Ultimate Ice Cream Book* by Bruce Weinstein.

---

**Note:** One recipe book suggested parchment paper instead of the silicon mat, so I started with that; however it ended up having creases in it which split the cones in half while they were still in the oven. I then switched over to the silicon mat, and this recipe was sticking a little bit, but it was much more even. A fish spatula seemed to be the best instrument to remove the cookies from the tray before rolling them. Using what I learned when I made fortune cookies when I was younger, I used a pair of small cotton gloves to handle the hot cookies as I shaped them, and it worked well. This would be a lot easier with the appropriate cone mold. It would also be fun to get a waffle cone maker at some point. Without ice cream inside the cones, Carlo liked this recipe better than the other because it was sweet and tasted like what he thinks cones should taste like. However, once there was ice cream inside, he said that maybe it was too sweet and crunchy, and he preferred the other one.

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## Recipe 2

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### Ingredients

- 70 ml (+ more added later) egg whites (~ 2 eggs)
  - 60 g sugar
  - 1/2 tsp vanilla
  - 90 g flour
  - 2 tbsp melted and cooled butter
- 

---

**P** reheat over to 350 deg F. Mix together egg whites, sugar, and vanilla. Add half the flour, then add in the butter, and then the rest of the flour, beating until smooth.

Put parchment paper or a silicon mat on a cookie sheet. Put 2 tbsp batter onto the cookie sheet and spread out until it covers a 6 inch circle. Repeat until cookie sheet is full. Bake for 10-15 minutes until lightly browned. Remove the cookies one at a time and immediately roll into a cone shape.

---



## References

Source: Modified from the book *The Perfect Scoop* by David Lebovitz.

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**Note:** (See notes from previous recipe). I used only the silicon mat for these, and they all came off easily. This recipe calls for slightly more batter per cone, and I found the 2 tbsp in this recipe to work well. Following the recipe as it's written, the batter ended up really thick and hard to spread. The first batch of this recipe was way too clumpy and they cracked as I was rolling them. I then added some more egg whites to the remaining batter until it was the consistency of the previous recipe and it spread well. Those turned out nice and smooth. If I make these again, I would either cut down on the flour, or add additional egg whites or milk at the beginning. Carlo thought these were too doughy without ice cream, but liked them when they had ice cream inside. Tori liked that these were less sweet. They were a little thick/doughy at a couple of places in the middle, but that could probably be altered by making the dough thinner before baking. Current plan for next time: make a combo of the recipes—probably more like this one, but add extra milk to thin it down to the right (easily spreadable) consistency.

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*Section author: Tori*



## 6.18 Key Lime Pie

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### Ingredients

For the pie crust:

- 18 Graham crackers
- 1/3 cup melted butter
- optional: 1/8 cup sugar

For the filling:

- 2 cans sweetened condensed milk (about 800 grams total)
- 5-6 egg yolks
- 1 cup key lime juice

For the whipped cream:

- 1 pint heavy cream
  - 1 tsp. vanilla
  - 2-3 Tbsp. powdered sugar
- 

Crush Graham crackers until very fine. I often do this smashing them up in the bag they come in by hand and then using a rolling pin. (Mix with sugar, if desired.) Mix in melted butter. Put this mixture into a pie tin and pat it down so it covers entire pie dish (it should probably be 1/4-1/3 inch thick). Refrigerate crust until firm (at least 30 minutes).

In another bowl, mix the condensed milk, egg yolks, and key lime juice. Pour into refrigerated crust. Bake in a preheated oven at 350 degrees Fahrenheit for 15-20 minutes, until the filling is set. Let cool and refrigerate.

Whip cream and gradually add vanilla and sugar once it's almost done. This needs to be whipped well in order to keep its shape for several days. Spread whipped cream on top of key lime layer once it's chilled.

---

**Note:** If key limes aren't available, regular limes work well too. We also tried with lemons, and it still tasted good (more custardy) but we prefer with limes. Squeezing the citrus ourselves (even if it's then frozen) tastes way better than buying key lime juice from the store. I haven't added the extra sugar to the pie crust for years, and it's plenty sweet without it. We tried experimenting with making our own Graham crackers and sweetened condensed milk each once, and I'd like to do that again to have more control over the sweetness. Growing up at one point, we experimented with using slightly fewer eggs, separately beating the whites, and adding that to the pie filling. If I remember correctly, it gave a lighter filling (which was also delicious just different), but I don't remember the details. I want to try that again at some point.

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*Section author: Tori*

## 6.19 Lava Cake

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### Ingredients

- 220 grams dark chocolate (64%)
  - 8 squares of the same chocolate
  - 220 grams butter
  - 160 grams white sugar
  - 120 grams flour
  - 4 eggs
-

---

**P**reheat oven to 375 degrees Fahrenheit. In a double boiler, slowly melt the chocolate and then add in the butter. Take away from heat and let cool. Beat eggs and sugar just to the point that they have whitened. Add flour into egg mixture. Add egg/flour mixture to the chocolate. Prepare molds: grease with butter and then a layer of cocoa powder so the cake won't stick. Fill molds halfway, place a square of chocolate in the middle, then finish filling. Cook 7-10 minutes until the outer edge of the cake has cooked, but it is still nice and gooey in the center.

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## References

This recipe comes from a French cooking class Tori did with her family.

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**Note:** Carlo thinks these are too egg-y. Tori likes them.

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*Section author: Tori*

## 6.20 Cassie's Lemon Bars

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### Ingredients

- 2 1/4 cups all-purpose flour
  - 1/2 cup confectioners' sugar
  - 1 cup butter, softened
  - 4 eggs
  - 1 1/2 cups white sugar
  - 1/2 cup lemon juice
  - 1 tablespoon lemon zest
- 

---

**P**reheat oven to 350 degrees F (175 degrees C). Mix 2 cups of flour and confectioner's sugar together. Cut in the butter or margarine. Mix well until the dough resembles pie dough consistency. Press the dough into a 9x13 inch baking pan. Bake 15 to 20 minutes or until golden brown. Beat together eggs, sugar, 4 tablespoons flour, lemon juice and lemon rind for at least 1 minute. Pour the mixture over the baked crust. Bake the bars another 20 minutes, or until the lemon topping has set. Sprinkle with confectioner's sugar when cooled.

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**Note:** (from Cassie) I doubled the filling so its more filling to crust. The recipe as is results in about half crust, half filling.

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*Section author: Cassie*

## 6.21 Lemon Cake Cookies

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### Ingredients

- 2 1/2 cups + 3 tbsp. flour
  - 3/4 tsp. baking powder
  - 3/4 tsp. baking soda
  - 1/2 tsp. salt
  - 9 tbsp. butter
  - 1 cup + 2 tbsp. sugar
  - 1 tbsp. grated lemon zest
  - 2 egg yolks
  - 1 whole egg
  - 1/4 cup sour cream
- 

**P**reheat oven to 375 degrees Fahrenheit. Beat butter, sugar, and lemon zest in a mixer for 2 minutes. Add egg yolks then the egg, and beat 10 seconds on high. Add the sour cream and beat for another 8 seconds. Fold in the dry ingredients first by hand and then with the mixer for 15 seconds. Bake about 12 minutes until firm to touch.

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### Ingredients

Optional glaze:

- 6 tbsp. butter
  - 1 1/2 cups powdered sugar
  - 3 tbsp. lemon juice
- 

**M**elt butter. Add lemon juice and sugar. Whisk until smooth.

---

**Note:** This is an old family recipe of Tori's. Growing up, I don't remember making the glaze. I feel like I've tried it a couple of times without being too happy with the result, but I'll update this once I try it again. The cookies are quite delicious even without anything.

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*Section author: Tori*

## 6.22 Lemon Pound Cake

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### Ingredients

For the cake:

- 3 cups sifted cake flour
  - 2 cups white sugar
  - 1 tsp. baking powder
  - 1 1/2 cups softened salted butter
  - 1/3 cup buttermilk (or a few tbsp. powdered buttermilk + 1/3 cup lemon juice)
  - 6 large eggs
  - 2 tsp. lemon juice
  - 1 tbsp. grated lemon zest (from 2 medium lemons)
-

For the glaze:

- 1/2 cup freshly squeezed lemon juice
  - 1/4 cup white sugar
- 

---

**P**reheat oven to 350 degrees Fahrenheit. In a large bowl with an electric mixer on low speed, blend flour, sugar, and baking powder (and powdered buttermilk if using it in powdered form). Add butter, buttermilk, and 3 eggs, and beat on low until moistened. Increase speed to high and beat for 2 minutes. Add lemon juice and lemon zest, and blend at medium speed. Add the 3 remaining eggs one at a time, beating at high speed for seconds after each addition. Pour into greased tube bundt pan. Bake for 50-60 minutes in a preheated oven until a toothpick inserted into cake comes out clean (it should be pretty brown). While cake is baking, put lemon juice and sugar in a small saucepan for glaze. With a toothpick, insert holes in the surface of the cake and pour most of the glaze over this (if you have a syringe, that works much better for injecting the glaze inside the cake). Cool in pan for a little while then invert onto a cooling rack. You can optionally brush the top of the cake with the remaining glaze (but it often doesn't soak in well there), or leave it on the side for dipping. Serve at room temperature.

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**Note:** This is an old family recipe of Tori's. We usually used powdered buttermilk (however much was needed to make 1/3 cup) but replaced the 1/3 cup water that went with that with lemon juice. Using a syringe to inject the glaze is the superior strategy - make sure the syringe doesn't get plugged with any pulp or zest. We sometimes used 5 eggs instead of 6 and it tasted pretty similar.

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*Section author: Tori*

## 6.23 Lilikoi (Passion Fruit) Cheesecake Tart

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### Ingredients

For the crust:

- 195 g all-purpose flour
- 50 g powdered sugar
- pinch of salt
- 130 g cold butter, cut into pieces
- 1 egg

For the cheesecake filling:

- 2 eggs
- 250 g cream cheese
- 1/4 cup sugar
- juice of 1 medium lemon
- zest of that lemon

For the topping:

- 1/2 cup lilikoi juice
  - 50 g butter, melted
  - ~1/3 cup sugar
  - 1 egg, whisked
  - cornstarch (possibly around 1.5-2 Tbsp?)
- 

---

**P**ut the flour, sugar, and salt in a food processor and pulse briefly. Add the butter and pulse until the pieces of butter are around the size of oatmeal and peas. Mix the egg on its own and slowly add it to the food processor, pulsing as you go. Do a few more ~10-second-long pulses until the dough comes together (the food processor

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will start making a different noise right before this happens). Briefly knead the dough to work in any extra dry ingredients. Wrap the dough in plastic wrap and chill in the refrigerator for a couple of hours. Roll out the chilled dough to a circle around 12 inches in diameter. Put in a buttered tart pan (or a springform cake pan works too). Poke holes in the dough with a fork. Freeze the crust for 30 minutes (so you don't need to put weights on it). Put a buttered sheet of aluminum foil on top of the dough. Bake the crust in an oven preheated at 375 degrees Fahrenheit for ~20 minutes. Remove the crust from the oven, remove the foil, and turn down the oven to around 340 degrees Fahrenheit. Combine the filling ingredients in a bowl and mix until smooth. Pour into partially cooled tart shell and bake ~15 minutes, until the filling has set. For the topping, mix the sugar with a little cornstarch in a bowl on the side. Melt the butter in a saucepan and add in the sugar/cornstarch and lilikoi juice over low heat. As soon as the sugar has dissolved (while the mixture isn't too hot yet), add the egg. Continuously mix until boiling. Remove from heat and let cool. Pour the topping over the cheesecake layer after both have cooled. Refrigerate together before serving.

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## References

[For the cheesecake tart](#) [For the tart crust](#)

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**Note:** The lilikoi topping was amazing, and it worked well with the rest, but I think both the cheesecake layer and tart crust could be improved. I would be curious to try a graham cracker crust at one point. I also think the tart shell would have been better if I hadn't followed the instructions and folded it in on itself at the edge (it was too thick). I used lilikoi juice instead of pulp, so I needed to add extra cornstarch to the topping since it didn't thicken enough on its own. I'm not sure exactly how much I added since I did it after the fact (mixed in with a little of the topping to avoid clumps), but maybe it would be ok with around 1 Tbsp? It tasted great and ended up being the consistency I wanted, so I think using juice works well. The biggest mistake I made was that I added the egg when the lilikoi mixture was too hot, so a little bit of the egg scrambled and I had to remove it. Avoid that

in the future. I was happy with the combination of cheesecake tart and lilikoi sauce, but I'm not sure how happy I would have been with the cheesecake part on its own. I might try something like a more traditional cheesecake next time. I've now made the lilikoi curd again, and it actually goes quite well with raspberry too. I still want to experiment more with making a raspberry/lilikoi cake.

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*Section author: Tori*

## 6.24 Marble Brownies

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### Ingredients

For the brownie:

- 1 1/2 oz. unsweetened chocolate
- 1/2 cup butter
- 3/4 cup water
- 2 cups flour
- 2 cups sugar
- 1 tsp. baking soda
- 2 eggs
- 1/2 cup sour cream

For the swirl:

- 8 oz. softened cream cheese
- 1/3 cup sugar
- 1 egg

Topping:

- 6 oz. semisweet chocolate chips
- 

---

**P**reheat oven to 375 degrees Fahrenheit. Add butter, water, and chocolate to a saucepan, and bring to a boil (then remove from heat). In a large bowl, mix flour, sugar, and baking soda. Add the chocolate mixture to the flour mixture. In a separate bowl, mix eggs and sour cream, and then add this to the chocolate mixture. Pour into a greased and floured 13 x 9 inch pan. Combine cream cheese and sugar, mixing until well blended. Mix in egg. Spoon cream cheese mixture over chocolate batter, and cut through batter several times with a spatula for the marble effect. Sprinkle with chocolate chips. Bake in a preheated oven for 25 to 30 minutes or until a wooden pick inserted in the center comes out clean.

---

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**Note:** This is a family recipe of Tori's. Sometimes we've made it with 2 oz. chocolate, 1 cup water, and 8 oz. of sour cream, and that's also delicious.

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*Section author: Tori*

## 6.25 Lemon–Olive Oil Tart

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### Ingredients

For the tart shell:

- 192 g AP flour
- 60 g sugar
- 112 g olive oil
- 30 g water
- 1 pinch of salt

For the filling:

- 3 eggs
- 3 eggs yolks
- 200 g sugar
- 16 g AP flour
- 118 g lemon juice
- lemon zest to taste
- 56 g olive oil

---

Preheat oven to 350 F. Mix flour, sugar salt, oil and water to form uniform dough. Press that in a 9 inch tart pan. bake for 30 - 45 minutes.

Whisk sugar flour and salt in medium saucepan. Whisk in eggs and yolks. Whisk in lemon zest and juice. Cook while stirring until reaches 160 F. Whisk in oil off heat.

Pour curd into the tart shell and return to oven. Bake 8 -12 minutes.

[Cook's Illustrated](#)

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**Note:** The filling was delicious (maybe could have done with slightly less sugar), but the tart shell wasn't great (kind of had a very strong flavor, and was a bit too crumbly).

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*Section author: Carlo*

## 6.26 Orange Oatmeal Coffee Cake

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### Ingredients

For the cake:

- 1/2 cup butter
- 1 cup sugar
- 2 eggs
- 1 1/2 cups sifted all-purpose flour
- 2 tsp. baking powder
- 1/2 tsp. cinnamon
- 1/4 tsp. salt
- 1 cup quick-cook oatmeal
- 1 cup milk

For the glaze:

- 1/4 cup butter
- 1/2 cup brown sugar
- 1/2 cup chopped nuts

- 3 tbsp. fresh squeezed orange juice
  - some orange zest
- 

**P**reheat oven to 350 degrees Fahrenheit. In a large mixing bowl, cream butter and sugar until light and fluffy. Add the eggs one at a time. Sift together the flour, baking powder, cinnamon and salt, and add in the oatmeal. Add the dry ingredients to the the butter/sugar alternately with milk, beginning and ending with dry ingredients. Pour into a buttered 8-inch square pan, and bake for 35-45 minutes.

While cake is baking, prepare the glaze: melt the butter and mix it with the sugar, nuts, and orange juice. As soon as the cake is done, pour the glaze on top, and place it under the broiler for a couple of minutes, until the glaze is bubbly.

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## References

This is a recipe from Chris' family. I really like it because it's delicious and slightly different than most other cakes I've had. The initial recipe didn't call for orange zest, but I always add some. I don't remember if I add it to the cake or glaze or both, but I'm sure it would work in all of them.

*Section author: Tori*

## 6.27 Kue Nastar (Indonesian Pineapple Cookies)

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### Ingredients

For pineapple jam:

- 550 grams pineapple chunks (from 1 large fresh, peeled, and cored pineapple)
- 75 grams sugar

For pastry:

- 254 grams all-purpose unbleached flour
- 65 grams confectioner's sugar
- 1/4 tsp salt
- 4 oz unsalted butter, cut into large chunks
- zest 1 large orange
- 2 egg yolks
- 2 tbsp milk

For egg wash:

- 1 egg wash
- 1 tsp milk

Additional:

- 28-29 cloves (1 per cookie)
- 

**P**uree pineapple chunks using food processor or a blender. Transfer to sauce pan, add sugar, then cook on medium heat until all liquid has evaporated. Lower the heat to low, continue to cook until it has thickened and is a little drier than the consistency of regular jam. Remove from heat, cool completely.

Place pastry ingredients in a food processor, pulse for a few seconds until it is starting to come together.

Take about 16 grams of dough, flatten it, place 6 grams of pineapple jam in the center, and enclose the filling, forming into a round ball. Place the ball on a cookie sheet. Repeat with the rest of the dough (the cookies can be



pretty close together since they don't expand much in the oven). Cover the sheet with plastic wrap and refrigerate for an hour (or overnight).

Preheat oven to 350 degrees F. In a small bowl, whisk the yolk and milk together for the egg wash. Brush each cookie with egg wash, then top with a clove (pushing the rounded part in a little so the pointy end sticks straight up). Bake in the center of the oven for 15 to 20 minutes or until golden to your liking. Cool completely before serving.

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## References

From Armin and Amalia.

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**Note:** The pineapple jam stores really well in the freezer. Last time I did this, I made jam from one pineapple, and it lasted me through several batches of cookies. Making the jam is the most time intensive part. I may have skipped the refrigerate step some of the times I've made these (I don't remember doing it, but it's been a while).

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*Section author: Tori*

## 6.28 Pound Cake

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### Ingredients

- 196 grams unsalted butter, plus more for the pan
  - 250 grams sugar
  - 1/2 tsp baking powder
  - 1/2 tsp kosher salt
  - 3 eggs + 1 yolk, at room temperature
  - 120 grams sour cream
  - 1 tsp vanilla extract
  - 187 grams AP flour
  - 15 grams cocoa powder
  - 1 tbsp milk or water
- 

---

All the ingredients should be at room temperature. Make sure to scrape mixing bowl and paddle very often.

Preheat the oven to 350°F and grease a loaf pan.

Beat the butter, sugar, baking powder and salt for 8 minutes. Scrape bowl and paddle periodically.

Add the eggs and yolk one at the time.

Mix sour cream and vanilla separately until blended.

Add half of the sour cream, incorporate, add half of the flour, incorporate. Repeat with the rest. Give a final gentle mix with a spatula.

Stir the cocoa and milk/water to half of the batter.

Dollop alternating loads of white and black batter in the loaf pan. Swirl a knife to ensure mixing. Score the center.

Bake 65 to 75 minutes. If necessary, tent with foil or shield with a baking sheet.

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## References

[food52 generic pound cake](#)

[food52 cocoa swirl pound cake](#)

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**Note:** Very delicious. Next time I'll try without the swirl, and add some lemon zest with the butter and sugar.

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*Section author: Carlo*

## 6.29 Raspberry Pie

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### Ingredients

For the pie crust:

- 1 1/4 cups flour
- 1/4 tsp. salt
- 1/3 cup butter
- 4-5 tbsp. cold water

For the filling:

- 6 cups raspberries
- 1/2 cup white sugar
- 6+ tbsp. cornstarch (up to 7-8 if using frozen berries)

For the whipped cream:

- 3/4 pint whipping cream
  - 1 1/2 tsp. vanilla
  - 2-3 tbsp. powdered sugar
- 

**P**reheat oven to 450 degrees Fahrenheit. Combine flour and salt and cut butter in to mixture. Mix with hands until there are no large pieces of butter left. Add cold water a couple tablespoons at a time until the dough is just sticky enough to work with (knead it as little as possible). On a floured surface, roll out the dough to be a 12 inch diameter circle. Place it in the pie tin and poke a few small holes in both the bottom and sides with a fork so it won't bubble while cooking. Bake in the oven at 450 F for 8-10 minutes (until it is just turning golden).

Smash the berries in a saucepan. Mix the sugar and cornstarch and add that to the berries. Bring to a boil (the mixture will thicken and start to become clearer). Cook for 3-4 additional minutes and transfer to pie crust (that has already cooled down). Let cool and refrigerate.

Whip cream and gradually add vanilla and sugar once it's almost done. This needs to be whipped well in order to keep its shape for several days. Spread whipped cream on top of raspberry layer. Enjoy!

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**Note:** This is a family recipe of Tori's. You can't go wrong with raspberries and cream. It's better with fresh raspberries, but frozen work well too. The crust recipe here isn't my favorite, but you can easily replace it with a better one.

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*Section author: Tori*

## 6.30 Sheet Cake Brownies

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### Ingredients

For the cake:

- 2 cups flour
- 2 cups sugar
- 1 cup butter
- 1 cup water
- 2 eggs, well beaten
- 1 tsp. baking soda
- 1/2 cup buttermilk
- 1 tsp. vanilla extract
- 3 tbsp. unsweetened cocoa powder

For the icing:

- 1/2 cup butter
  - 6 tbsp. milk
  - 3 1/2 tbsp. cocoa
  - about 450 grams powdered sugar
  - 1 tsp. vanilla extract
  - 1/2 cup nuts (optional)
- 

---

**P**reheat oven to 350 degrees Fahrenheit. Sift flour, measure, resift with sugar. In a saucepan, add butter, water, and cocoa, and bring to a boil. Pour chocolate mixture over sugar and flour mixture and mix well. Mix together beaten eggs, baking soda, buttermilk, and vanilla, and add this to other mixture. Mix well. Pour into a greased and floured 15 1/2 inch x 10 1/2 inch pan. Bake for 20 minutes in preheated oven. Start the icing in the last 3 minutes that the cake is baking. Bring the butter, milk, and cocoa to a boil. Remove from the heat and add sugar, vanilla, and nuts. Beat well and spread over the cake as soon as it comes out of the oven.

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**Note:** This is a family recipe of Tori's. We always called it brownies growing up, but it's probably more similar to a cake.

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*Section author: Tori*

## 6.31 Snickerdoodles

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### Ingredients

For the dough:

- 1 cup butter
- 1 1/2 cups sugar
- 2 eggs
- 1 1/2 tsp. cream of tartar
- 1 tsp. baking soda
- 2 3/4 cups flour

For the topping:

- 3 tbsp. sugar
  - 1 tbsp. cinnamon
-

---

**P**reheat oven to 375 degrees Fahrenheit. Beat butter, sugar, and eggs together until creamy. Add cream of tartar and baking soda. Add flour and mix well. Chill at least 2 hours (overnight is preferred).

Combine topping ingredients in a small, shallow bowl. After chilling the dough, shape it into balls about 1 1/2 inches in diameter. Drop dough balls into topping mixture and coat entire surface well. Place on ungreased baking sheet, about 2 inches apart. Bake in preheated oven for about 10 minutes or until golden brown. Let stand one minute before moving removing cookies from tray and placing on cooling rack.

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**Note:** Makes about 3 dozen cookies.

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*Section author: Tori*

## 6.32 Sour Cream Banana Bread

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### Ingredients

- 1/2 cup butter
  - 1 cup sugar
  - 2 eggs, well beaten
  - 5-6 mashed overripe bananas
  - 1/2 cup sour cream
  - 1 tsp. baking soda
  - 2 cups flour
- 

---

**P**reheat oven to 350 degrees Fahrenheit. In a mixing bowl, beat butter and sugar until smooth and creamy. Add in eggs, bananas, sour cream, and baking soda. Stir in flour. Pour batter into an 8-inch greased loaf pan. Bake in pre-heated oven for 45 minutes to 1 hour.

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*Section author: Tori*

## 6.33 Sour Cream Coffee Cake

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### Ingredients

For the cake:

- 1 cup butter
- 1 1/2 cups sugar
- 2 eggs, beaten
- 2 cups flour
- 1 tbsp. baking powder
- 2 cups sour cream
- 1 tbsp. vanilla extract

For the filling/topping:

- 1 tbsp. ground cinnamon
  - 1/4 cup sugar
  - 2 cups chopped walnuts (optional, could also be replaced with pecans)
-

---

**P**reheat oven to 350 degrees Fahrenheit. Grease a 10 inch bundt pan. Cream together butter and 1 1/2 cups sugar. Add eggs and blend well. Mix in sour cream and vanilla. Sift together flour and baking powder. Fold the dry ingredients into the creamed mixture and beat until just blended. Do not overbeat. In a separate bowl, mix the remaining 1/4 cup sugar with the cinnamon and walnuts. Pour half of the batter into the bundt pan. Sprinkle half the sugar/cinnamon mixture on top. Add the remaining batter and top with the rest of the sugar/cinnamon mixture. Set on middle rack of the oven and bake for about 60 minutes or until a toothpick can be inserted in the center and come out clean. Can serve either warm or cool.

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**Note:** This is a family recipe of Tori's.

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*Section author: Tori*

## 6.34 Susie's Chocolate Chip Cookies

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### Ingredients

- 2 cups flour (whole wheat medium grind)
  - 1 cup oats
  - 1/4 tsp. salt
  - 1/4 tsp. baking soda
  - 1/3 cup chocolate chips
  - just under 1/2 cup canola oil
  - 1/2 cup maple syrup
  - 1 tsp. vanilla
  - 2 tbsp. water
- 

---

**P**reheat oven to 375 degrees Fahrenheit. Mix the dry ingredients (flour, oats, salt, baking soda, chocolate chips). In a separate bowl, mix the oil, maple syrup, vanilla, and water. Put the wet ingredients into the dry ingredients and mix. Shape, put on cookie sheet, and bake for 8 minutes.

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**References** This recipe comes from Susie.

*Section author: Tori*

## 6.35 Tiramisù

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### Ingredients

- 4 eggs
  - 80 g sugar
  - 450 g mascarpone
  - 250 g savoiardi
  - 1 cup coffee
-

---

Whip the yolks with the sugar until creamy and almost white. Add the mascarpone, incorporate and continue whipping until creamy and smooth. Meanwhile, whip the whites until hard peaks. Fold the whites in the other mixture.

Soak the savoiardi one by one for 1-2 seconds in the coffee, arrange at the bottom of a casserole dish. Spoon in a layer of the cream. Make another layer of coffee soaked savoiardi. Add another layer of cream. Top with a layer of unsweetened cocoa powder. Refrigerate for 1-2 hours before serving.

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## References

### [Souce](#)

*Section author: Carlo*

## 6.36 Tiramisù Alle Fragole

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### Ingredients

- 4 eggs
  - 80 g sugar
  - 450 g mascarpone
  - 250 g savoiardi
  - 60 g (1/4 cup) lemon juice
  - 60 g (1/4 cup) lemon water
  - <50 g (<1/4 cup) sugar
  - 450 g strawberries
- 

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Chop the strawberries into sixths. Macerate the strawberries with the lemon juice, water and sugar for 1-2 hours. Strain the juice and reserve.

Whip the yolks with the sugar until creamy and almost white. Add the mascarpone, incorporate and continue whipping until creamy and smooth. Meanwhile, whip the whites until hard peaks. Fold the whites in the other mixture.

Soak the savoiardi one by one for 1-2 seconds in reserved juice, arrange at the bottom of a casserole dish. Spoon in a layer of the cream. Make a strawberry layer. Make another layer of juice soaked savoiardi. Add another layer of cream. Top with a layer of strawberries. Refrigerate for 1-2 hours before serving.

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## References

### [Souce](#)

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**Note:** more strawberries, more lemon juice. It worked but barely side of ok for strawberries and lemon

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*Section author: Tori*

## 6.37 Torta Sbrisolona

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### Ingredients

- 200 AP flour
  - 100 g fine cornmeal
  - 200 g almonds
  - 2 egg yolks
  - 170g sugar
  - 200 g butter (softened)
  - zest of one lemon
  - 1 tsp vanilla
  - pinch of salt
- 

In a food processor, pulse the almonds, sugar and cornmeal until they form a coarse powder. Mix the result with the AP flour. Add in the yolks, vanilla, salt and lemon zest. Add the butter, and mix until you get a more or less homogeneous result. If you want to, you can add 30 g or so of roughly chopped almonds to the mix. Press the mixture into a 2cm high disk, and put in the freezer for about 30 minutes.

Line a 10 inch cake pan with parchment paper and butter. Crumble the semi frozen mixture into the pan, without pressing it. Top with a few whole almonds and a sprinkle of sugar. Bake covered for 40 minutes in a 350 F oven. If needed, uncover and bake for 5-10 minutes more.

---

### References

[Source](#)

---

**Note:** This is an amazing cake for tea. Try to use fine cornmeal (I only had the coarse one and it is slightly annoying).

---

*Section author: Carlo*

## 6.38 White Cake

---

### Ingredients

- 1/2 cup soft butter
  - 1 cup sugar
  - 1 cup plus 2 tbsp. milk
  - 1 tsp. vanilla extract
  - 2 1/2 cups sifted cake flour
  - 3 tsp. baking powder
  - 4 medium egg whites (at room temperature)
- 

Preheat oven to 375 degrees Fahrenheit. In a large bowl at medium speed, mix butter with 3/4 cup sugar until very light and fluffy. In a separate container, add the vanilla to the milk. Sift flour and baking powder together. At low speed, beat in alternately just until smooth, the flour mixture in fourths and the combined milk and vanilla in thirds. In a separate bowl, beat the egg whites on high speed until foamy. Gradually add 1/4 cup of sugar to the egg whites and keep beating until the egg whites hold a soft peak. Gently fold egg whites into other mixture.

---

Pour into greased pans lined with wax paper or parchment paper at the bottom. This recipe usually makes a single sheet cake or 2 x 8 inch circles. Bake in a preheated oven at 375 degrees Fahrenheit for 25 minutes.

---

---

### Ingredients

Optional lemon filling:

- 1 cup sugar
  - 3 tbsp. cornstarch
  - 1 cup boiling water
  - 2 tbsp. grated lemon zest
  - 1/2 cup lemon juice
  - 2 tbsp. butter
- 

Combine all ingredients in a saucepan. Bring to a rolling boil while stirring. Turn down heat and boil for another minute while stirring. Let cool to room temperature and beat by hand before using.

---

**Note:** This is a family recipe of Tori's. The lemon filling works well with either vanilla or lemon frosting as a layer cake.

---

*Section author: Tori*

## 6.39 Zabaione

---

### Ingredients

- 4 egg yolks
  - 40-120g sugar
  - 80-200g sweet wine/beer
- 

Mix yolks and sugar until light in color. Add liquid and cook onto double boiler until thickened. (Possibly 83C???)

---

### References

[Source 1](#)

[Source 2](#)

#### 722. ZABAIONE

- Rossi d'uovo, n. 3.
- Zucchero in polvere, grammi 30.

Vino di Cipro, di Marsala, o di Madera, decilitri 1½ pari a nove cucchiainate circa. Doppia dose potrà bastare per otto persone. Se lo desiderate più spiritoso aggiungete una cucchiainata di rhum; anche un cucchiaino di cannella in polvere non ci sta male. Lavorate prima con un mestolo i rossi d'uovo collo zucchero finché sieno divenuti quasi bianchi, aggiungete il liquido, mescolate, ponetelo sopra un fuoco ardente frullandolo continuamente e guardandovi dal farlo bollire perché impazzirebbe; levatelo appena comincia ad alzare. Meglio, io credo, sia il servirsi della cioccolatiera.



—Pellegrino Artusi

---

**Note:** ended up with 3.5 egg yolks, ~ 60 g sugar and about 80 g beer. Seemed a bit too yeasty. Might be better with wine (possibly less), maybe some citrus zest somewhere.

---

*Section author: Carlo*

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