

Recipe book

October 2, 2022

1 Brownies

Line baking dish with parchment paper.

- Unsalted butter 225 grams
- Eggs 3
- Coffee tablespoon
- Salt 1/8th teaspoon
- Vanilla extract 1 tea spoon
- Granulated sugar 200 grams
- Brown sugar 200 grams
- Flour 120 grams
- Cocoa powder 120 grams
- chopped chocolate 200 grams

Melt butter and chocolate while stirring. Add cocoa powder while warm and whisk. Add in sugars, then eggs. Finally salt and vanilla extract. Fold in flour. Bake at 180 for 28 minutes for 2-3 cm thick layer.

2 Chocolate chip cookies

Source: through Bastian Havers, original: Timothy (Basti's colleague?)

Ingredients:

1. 380g all purpose wheat flour
2. 1tsp baking soda
3. 1 tsp salt (you can skip this if you use salted butter if you want)
4. 225g butter (soft at room temperature)
5. 80g white sugar or raw crystalized sugar
6. 270g brown sugar
7. 2tsp vanilla extract
8. 1-2 eggs (one is usually enough, but sometimes I do two)
9. 340g rough chopped chocolate

Steps: In a bowl, mix the flour, baking soda, and salt. In a large bowl, mix the sugars and butter until creamy. Stir in the vanilla. Stir together the dry ingredients into the sugar-butter mix until partially blended. Stir in the eggs. Add the chocolate (it can be helpful to work in batches with the chocolate, to distribute it evenly). Mix together thoroughly with a spoon, spatula, or hands. Once the dough is mixed, you can bake immediately (but if the dough feels loose, it's useful to chill it for a while first). But I recommend that you form the dough into a large ball, cover it in paper or plastic wrap, and leave it to marinate in the refrigerator for at least 24 hours (but not more than 72 hours). This is where the flavor and texture develops. The longer you leave it, the tighter the dough will be, and it will make thicker cookies. The shorter, the looser the dough and flatter the cookies. The longer you leave it, the more the dough will take on a butterscotch flavor. Generally, I prefer dough that's been in the fridge for 48-72 hours, since I think the flavors mature a bit, and the texture of the cookie is nicely balanced between soft and firm. When ready to bake, preheat the oven to 175. Take the dough from the fridge and let it get close to room temperature before baking. Use baking paper on a metal sheet tray. Scoop the cookie dough in ball-shaped dollops. I usually aim for about 2tbsp scoops, but this is partly a matter of preference. Bake for 12-13 minutes for cookies that stay soft after cooling. Bake for 15 or a little longer for crispier cookies. Let them cook and firm up a bit after baking. Notes: For the chocolate, I usually prefer something with a high cocoa percentage (70% or higher; I really like using 90%). The cookies are sweet enough from the sugar, and the bitterness balances it out. Chopping chocolate is a matter of preference: make them as coarse or fine as you want. You could use premade chips as well. You have a lot of options with the sugars to get to different flavors. The sugar should be approximately 90-95% of the weight of the flour. I've played around with different blends of sugars, but the balance in the ingredient list is my staple.

3 Artichoke dip



Bakad kronärtskocksdipp med jalapeño

Snacks till ca 4–6 personer

Gammalmodiga jag fattade ingenting första gången jag smubblade över denna rätt. En dipp som bakas? Är inte den en gratång? Eller läda? Nå, det är tydliggen en dipp du ska dippa saker i, fast du kan äta den som en gratång eller läda. God är den definitivt oavsett hur du väljer att äta den.

1 burk inlagda kronärtskockshjärtan i lag
(ca 400g)
2 vitlöksklyftor
1/2 inlagd jalapeño
1 dl majonnäs
3 dl creme fraiche
1 tsk dijonensap
2 1/2 dl riven parmesan
2 msk hackad persilja
2 msk hackad koriander
Flingsalt
Svartpeppar

TILL SERVERING:
4 skivor surdegsbröd
1 vitlöksklyfta
Ca 2 msk smör

Sätt ugnen på 225 grader. Häll av kronärtskockshjärtan och grovhacka. Smörj en form med lite neutral olja. Finhacka vitlök, jalapeño, persilja och koriander. Finriv parmesan. Blanda alla ingredienser och fyll formen. Grädda 20 minuter tills den fått färg. Under tiden gör vi vitlöksbröd. Släng in skivorna i ugnen tills de fått färg. Dela en vitlöksklyfta och dra den på bröden. Bre sedan på smör. Lägg tillbaka i ugnen och låt rosta några minuter till.

4 Tzatziki

5 Pumpkin chickpea curry