

# Raven

15th anniversary  
c o o k b o o k

— or —

 1000 ways  
to cook a Druid





## Foreword

Dear Ravens,

*Raven was born about 6 months into vanilla WoW when I and two friends tried this new shiny thing with big swords and loads of walking!*

*The guild was named after a mercenary group from books by James Barclay, the first one of which was Dawnthief. They are well worth a read.*

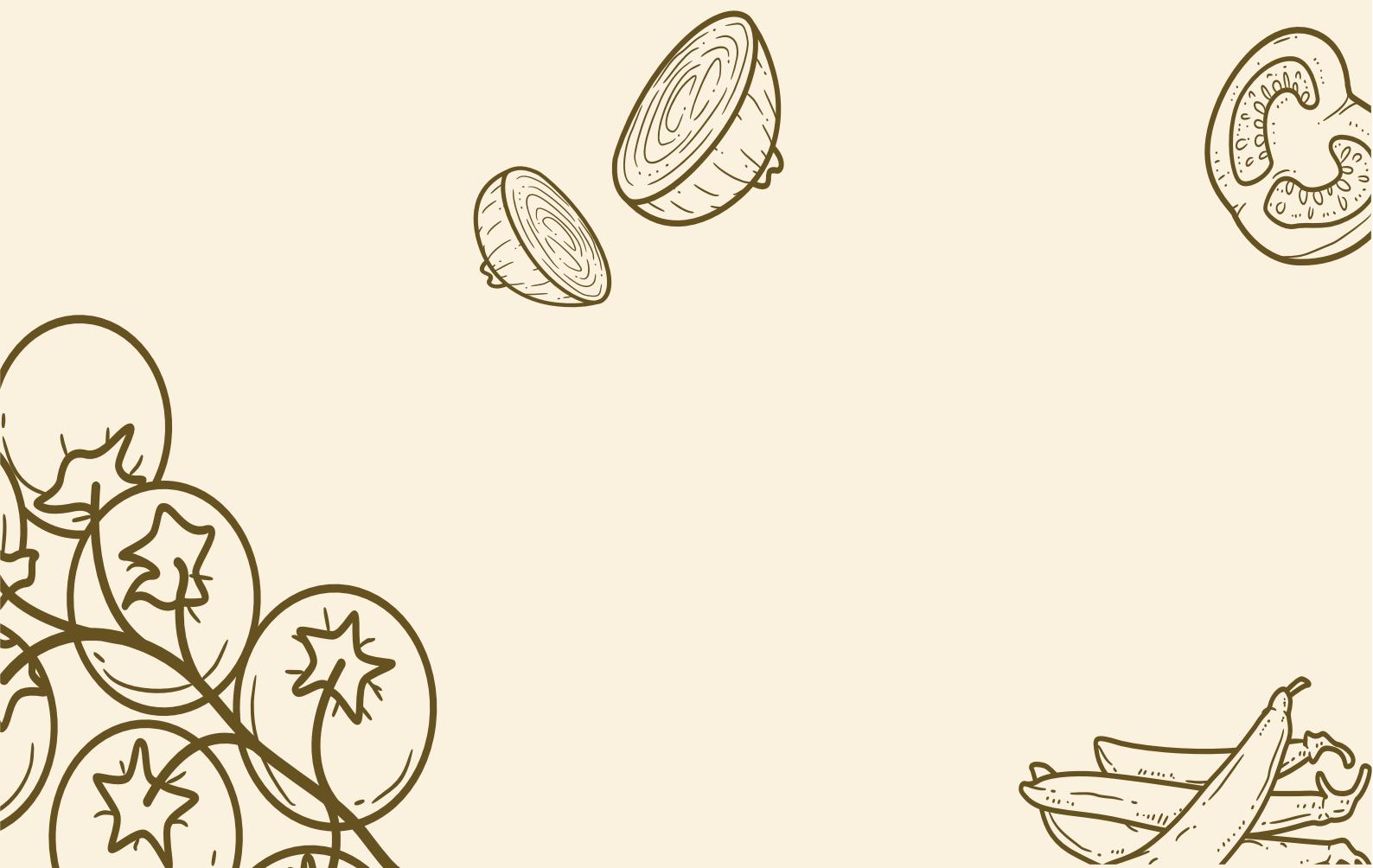
*We recruited pretty randomly but we did find ourselves with a load of Swedish members from the same small town, Lysekil, which lead to 5 well attended barbeques on consecutive summers.*

*As we grew, it became clear that there was an appetite for raiding and so we made a 40-man raid team and set out to conquer Molten Core. Much fun was had but the final victory was sooo sweet and the cries of success were heard all over Europe as Ragnaros fell.*

*So, we were a social raiding guild, inclusive and trying to be "rules-lite".*

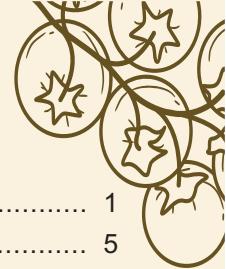
*Now we have reached the absolute pinnacle of guild success, no Nobel prize, not a world first, not international recognition but we have the first Warcraft guild cookbook ever produced. Be proud, spread the word and remember Mari did it !!*

Thank-you all, bon appetit  
-B





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## A Bunny.

contribution by Eirocean

*Bunny chow, often referred to as a bunny is a South African dish consisting of a hollowed out loaf of bread filled with curry. It can be made with lamb, beef chicken, mince or vegetables. It originated in the Durban Indian community.*



### Instructions

Heat oil in pot. Add cinnamon, cardamom, cloves, bay leaf and fennel and stir. Add curry leaves, chillies, onion, turmeric, ginger and garlic .

Braise for 3-4 minutes. Add garam masala and spices to pot. Then vinegar and sugar. mix well !

Add the meat and salt. Mix until the meat is coated with masala.

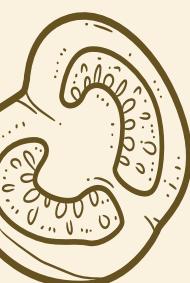
Cover saucepan and cook/braise on moderate heat for a few minutes. Stir from time to time until meat is well braised.

Add potatoes. Add water when ever needed-don't let it burn out.

When potatoes are  $\frac{3}{4}$  cooked add the chopped tomatoes. When potatoes are cooked, stir and add coriander. Serve with salad

### Ingredients

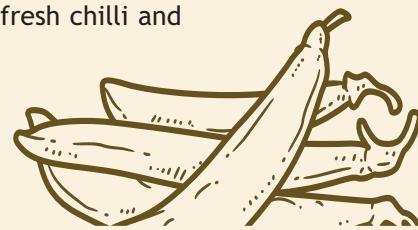
- 1kg lamb pieces
- Little oil to cover base of pot
- 2 large cinnamon sticks
- 1 tsp fennel seeds
- 1 bay leaf
- 6 green cardamoms
- 4 cloves
- A sprig of curry leaves
- 1 tsp crushed green chillies
- 1 large onion, finely diced
- $\frac{1}{2}$  tsp turmeric
- 2 tbles crushed ginger and garlic mix
- 1 tbles vinegar  
(I normally use white vinegar)
- 2 tsp sugar
- 3 level tsp medium chilli powder
- 2 tsp dhania-jeeru powder
- 1 tsp garam masala
- 2 tomatoes, blended
- 5 small to medium potatoes, quartered
- chopped fresh coriander
- salt to taste



### To assemble the bunny

Hollow out the inner, keep intact. Scoop meat, potato or sugar beans to your delight-- garnish with more greens.

Seal the bunny with the bread retrieved. Place bunny in a large platter and serve with tomato/onion salad, beetroot, mango achar and freshly sliced red onion rings, for the brave guys... Fiery hot fresh chilli and dashings of Tabasco sauce ...





## Hungarian Gerbeaud Cake (Zserbó szelet)

contribution by Auntieho

*Gerbeaud cake is probably the best known Hungarian dessert. I am sure if you hear the name of Hungarian Gerbeaud, you associate with the Café Gerbeaud in heart of Budapest. But to me, this word "Gerbeaud" means this wonderful and delicious homemade layered cake with walnut and apricot jam filling, covered with chocolate. Christmas and Easter is just unimaginable without this excellent cake, I always make it with my Mom. This dessert was invented by a Swiss born French confectioner (Emil Gerbeaud) who lived and worked in Hungary.*

### Instructions

In a smaller pan heat milk until lukewarm and dissolve the sugar and the yeast.

In a large bowl mix the flour and the cubed 250g (8,8 ounces) margarine or butter by hand. The mixture will be quite crumbly.

Add the whole egg, 2 egg yolks, the dissolved sugar and yeast mixture, pinch of salt and the lemon zest. Knead thoroughly. Add more flour if necessary.

Divide the dough into 4 balls, cover and let rest for 30 minutes.

Heat the oven to 180°C (355°F). Butter and flour your baking tin. I used a 16×10 inch (40x25cm) pan.

On a floured surface roll out one part of the dough to the size of the baking tin, then lay it in.

Mix the ground walnuts (150g) with the powdered sugar (50g). Spread one third of the apricot jam on the first layer of dough. Sprinkle with third of the walnut-sugar mixture.

Roll out the second piece of dough. Put the jam on it and sprinkle with walnut-sugar mixture.

Roll out the third piece of dough. Spread the jam on it and sprinkle with walnut-sugar mixture.

Roll out the fourth layer and place on top.

Bake the cake for 30 minutes, until the top is light brown. Let it cool completely.

**For the chocolate cover:** in a smaller pan melt 100 grams (3,5 ounces) butter, add 4 tablespoons of cocoa powder, 4 tablespoons of sugar and 4 tablespoons of water and stir until the sugar melts and the mixture thickens. Cover your cake with the chocolate sauce. The butter will make the chocolate have a glassy elegant look. Cut into diamonds and serve.

### Ingredients

500 grams (17.6 ounces) of plain flour  
250 grams (8.8 ounces) of margarine or butter  
25 grams (0.9 ounces) of fresh yeast  
1 whole egg  
2 egg yolks  
1 tablespoon of sugar  
100 ml (0.44 cups) of whole milk  
Zest of half a lemon  
Pinch of salt  
150 grams (5.3 ounces) of ground walnuts  
50 grams (1.8 ounces) of powdered sugar  
400 grams (14.1 ounces) of homemade apricot jam  
100 grams (1 stick) of butter  
4 tablespoons of sugar  
4 tablespoons of cocoa powder (20-22%)  
4 tablespoons of water  
Takes 2 hours  
Serves 8.





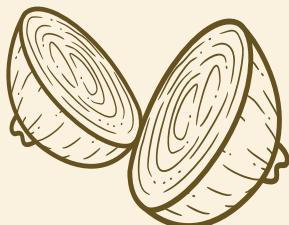
## Gigantes Plaki (Gigandes Greek baked “giant” beans)

contribution by Endarion

*Filling and super-healthy! Gigantes plaki (Greek baked gigantes) is a classic Greek recipe, consisting of 'giant' beans baked in a tomato sauce along with plenty of fresh herbs, which give a really unique taste. This Gigantes recipe takes some time to prepare, but it's all worth it!*

*The beans will come out creamy and tender with a flavorful thick tomato sauce. To prepare the*

*traditional Gigantes plaki recipe, try to find original gigantes beans at Greek or ethnic markets; if you can't find them, substitute with large lima beans or elephant beans or butter beans. Enjoy this traditional Greek Gigantes plaki dish as a hearty vegetarian meal or as a delicious appetizer on top of some crusted bread. Don't forget to garnish with some salty crumbled feta on top. (See also step 6 for an easier alternative of the traditional Gigantes recipe)*



### Instructions

To prepare the gigantes (Gigantes) plaki, start by soaking the gigantes beans overnight into plenty of water. Drain them into a colander and rinse with plenty of water.

Place the gigantes in a large pan with cold water, enough to cover them, add a pinch of sea salt and bring to a boil.

Turn the heat down and simmer for 45 minutes, until tender but not cooked. Drain them in a colander and set aside.

In the meantime, pour into a large baking pan the olive oil, add the chopped onions, the whole garlic clove (peeled) and bake at 180C, until softened and slightly colored (approx. 15 minutes).

Turn the baking pan out of the oven. Add the gigantes beans (drained), the celery, the parsley, ½ cup of hot water and season with salt and pepper. Put back in the oven and bake for 30 minutes.

Turn the baking tray out of the oven, blend the gigantes beans lightly with a wooden spoon and pour in the grated tomatoes or plum tomatoes. Season with salt and pepper, add a pinch of oregano and bake the gigantes plaki further for 50-60 minutes at 180C, until the beans are soft and tender, and the sauce thickens.

**For an easier alternative,** after soaking the gigantes beans overnight, drain and rinse them. Place in a large pan with enough water to cover them and bring to the boil. Boil for 5 minutes, drain them and place into a large baking pan, along with all of the ingredients, cover with some aluminum foil and bake at 180C for approx. 2 hours. For the last 30 minutes, bake without the aluminium foil. Enjoy!

### Ingredients

- 500g gigantes beans (17 ounces)
- 1/2 cup olive oil
- 1 small clove of garlic
- 1 large onion, finely chopped
- 4-5 tbsps parsley, finely chopped
- 1/2 tbsp celery, finely chopped
- 1/2 cup of hot water
- 400g (14 ounces) tinned chopped tomatoes or 600g (21 ounces) ripped fresh tomatoes, grated
- 1 tsp dried oregano
- salt and freshly ground pepper to taste



## Gemista (Greek stuffed tomatoes and peppers with rice)

contribution by Endarion

*Juicy, healthy and bursting with fresh and vibrant colors and flavours! Gemista or yemista (which in Greek means 'filled with') is a traditional recipe for Greek stuffed tomatoes and/or other vegetables that are baked, until soft and nicely browned. The traditional Greek recipe for Gemista can be either vegetarian (which in my opinion is the best!), where the Gemista are filled with rice, chopped vegetables and baked in a tomato based sauce, or they may contain minced beef or pork. There are countless recipes for Greek stuffed tomatoes (Gemista), with almost every household having its own. So, feel free to experiment with the stuffing, with different types of herbs and varying amount of spices. Your imagination is your limit with this amazing Greek dish!*

### How to make the perfect traditional Gemista / Yemista

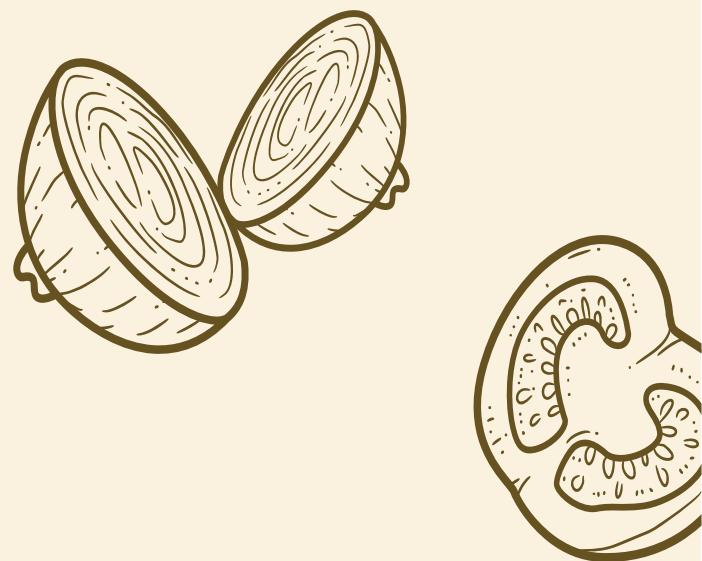
*This traditional Greek recipe for Gemista falls under the category of Greek dishes called "Ladera", meaning Greek dishes prepared with olive oil. So, make sure to use some good quality extra virgin olive oil, which will surely lift the flavor! Although the traditional Greek recipe for Gemista doesn't call for any butter, a little secret is to add just a little bit inside the Gemista before adding the stuffing for some extra flavor.*

*As the peppers are not as juicy as the tomatoes the stuffing of the peppers always comes out a little dry. To avoid that, spoon some extra tomato juice over the peppers and they will become just amazing. When cooking the Gemista, make sure to cover them with aluminium foil as the steam allows the rice to cook and the vegetables to soften without them ending up being burnt. When tomatoes are in-season they are obviously the best choice to prepare this Greek dish, but for an all-year-round dish you can use eggplants and peppers or even courgettes! Serve these extra juicy, melt-in-the mouth Yemista (Greek stuffed tomatoes) with a block of salty feta cheese and lots of bread. Enjoy!*



### Ingredients

- 8 tomatoes
- 4 green bell peppers
- 1-2 eggplants
- 5-6 potatoes, cut into wedges
- 2 red onions, finely chopped
- 2 cloves of garlic, finely chopped
- 1 zucchini, chopped
- 500g/ 18 oz. rice (for risotto)
- 1 tinned chopped tomatoes
- a small bunch of parsley, chopped
- a small bunch of fresh mint, chopped
- 2 tbsps tomato puree
- 2 tsps sugar
- 2 tbsps of butter
- salt and freshly ground pepper
- olive oil
- 250 grams (8.8oz) beef mince (optional)



## Gemista (Greek stuffed tomatoes and peppers with rice)

contribution by Endarion

### Instructions

To prepare these delicious Greek stuffed tomatoes recipe, start by washing thoroughly your vegetables. Slice off the top of the tomatoes; using a spoon remove the flesh of the tomatoes and keep it in a bowl. (The flesh of the tomatoes will be the base for the tomato sauce for the Gemista.)

Slice off the top of the eggplants and remove the flesh, using a spoon. Cut the flesh of the eggplants in small cubes and set aside, as you will use them later for the filling of the Gemista.

Slice off the top of the peppers and remove the seeds and white parts from the inside. Place the empty vegetables on a large baking tray. Try to leave the vegetables as thin as possible, leaving just a little of the flesh, but be careful not to poke through their skin. Season the empty vegetables with a pinch of salt and sugar and add a little butter on the bottom of each one.

Prepare the sauce for the Gemista. In a blender add the flesh of the tomatoes, 5-6 tbsps olive oil, the tomato puree, sugar, season with salt and pepper and mix to combine. Set aside.

Prepare the filling for the Gemista. In a saucepan add some olive oil and sauté the onions, until translucent. Chop the zucchini in small cubes, add in the saucepan and sauté for one more minute. At the end add the flesh of the eggplants (chopped) and the chopped garlic and sauté, until softened.

Add the rice and continue sautéing, until it becomes translucent. Pour in 1 tin chopped tomatoes and season with salt and pepper. As soon as the liquid has been absorbed, the stuffing is ready. Remove the pan from the stove and stir in the fresh herbs.

**Meat Variation:** If you prefer your gemista spiced up with some meat, try sizzling 250grams (8.8oz) of ground beef with the onions in the step above. Once the beef juices have been absorbed and the meat is done, chop the zucchini in small cubes, add in the saucepan and sauté for one more minute. At the end add the flesh of the eggplants (chopped) and the chopped garlic and sauté, until softened. Add the rice and continue sautéing, until it becomes translucent. Pour in 1 tin chopped tomatoes and season with salt and pepper. As soon as the liquid has been absorbed, the stuffing is ready. Remove the pan from the stove and stir in the fresh herbs.

Assemble the Gemista. Spoon the filling inside the empty vegetables and place the potatoes, cut into pieces, in between the vegetables. Season with salt and pepper and pour the tomato juice (sauce) over the vegetables and in the baking tray. Cover the vegetables with their lids and add 2-3 glasses of water.

Cover the Gemista with aluminium foil and bake in preheated oven at 180 degrees Celsius for 60-75 minutes. Halfway through cooking time remove the aluminium foil and bake, until nicely coloured.

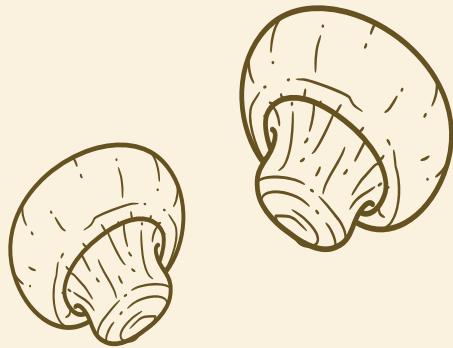
The Gemista are equally delicious, served either warm or even straight out of the fridge. Just pair them with some salty feta cheese and enjoy!





## Cornish Pasty

contribution by Zxixa



### Instructions

Rub the butter and lard into the flour with a pinch of salt using your fingertips or a food processor, then blend in 6 tbsp cold water to make a firm dough. Cut equally into 4, then chill for 20 mins.

Heat oven to 220C/fan 200C/gas 7.

Mix together the filling ingredients with 1 tsp salt. Roll out each piece of dough on a lightly floured surface until large enough to make a round about 23cm across - use a plate to trim it to shape.

Firmly pack a quarter of the filling along the centre of each round, leaving a margin at each end.

Brush the pastry all the way round the edge with beaten egg, carefully draw up both sides so that they meet at the top, then pinch them together to seal.

Lift onto a non-stick baking tray and brush with the remaining egg to glaze.

Bake for 10 mins, then lower oven to 180C/fan 160C/gas 4 and cook for 45 mins more until golden. Great served warm.

### Ingredients

#### *For the pastry*

125g chilled and chopped butter  
125g lard  
500g plain flour, plus extra  
1 egg, beaten

#### *For the filling*

350g beef finely chopped  
1 large onion, finely chopped  
2 medium potatoes, peeled, thinly sliced  
175g swede, peeled, finely diced  
1 tbsp freshly ground black pepper

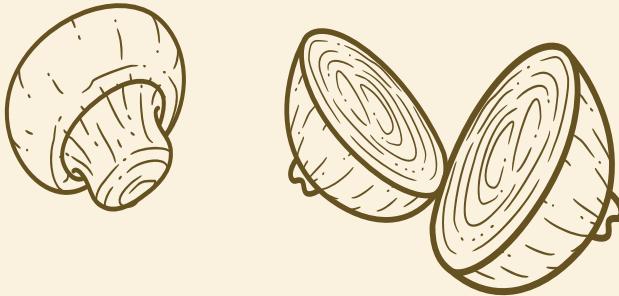


## Goedgevulde kippensoep

contribution by Holydokter

### Ingredients

- 3 litres water
- 1 medium whole chicken
- 250g (or more) broccoli
- 250g (or more) cauliflower
- 350g carrots
- 1 big onion
- Some parsley
- 8 to 10 chicken broth cubes
- 400ml beef broth



### Instructions

Before you fill the pan with water, put the whole chicken in it first.

Make sure all bags, sponges or elastics are removed from the chicken. Fill the pan for about 3/4 with water. Put the pan on the hob on medium heat, let it boil till the meat almost falls off the chicken.

When you reached that stage, fish out the chicken, make sure you get the bones too and put it aside on a plate. Pick the meat / skin from the bones, cut the meat in a size you think is alright to go in the soup.

I always add the skin too, this contains the best flavouring for the soup. Of course, you don't have to eat it if you don't like it.

The bones go in the bin After the chicken is cut and added, add the broth cubes and the 400ml beef broth. While its cooking and dissolving the cubes, you cut the vegetables in chunky pieces and add it. The onions I always cut smaller and not in rings.

Let this all cook for about 15 min. Cut the parsley and add this while cooking. Make sure the cubes are all dissolved, and the vegetables are nice and soft to bite through. As an optional thing, during that 15 min cooking process you can add vermicelli or broken small pieces of spaghetti.

Serve with slices of baguettes, with sea salt butter on it. Also nice with garlic bread! If you need more taste just add Knorr Aromat/Maggie or salt to the soup!

**Optional:** if you want a tomato soup, add some tomato puree. For a veggie soup? More veggies!

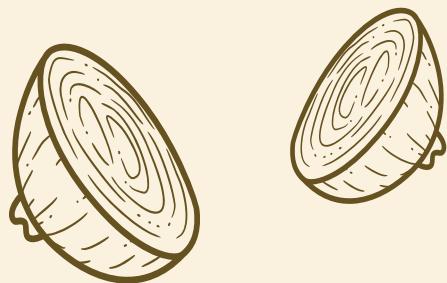




## Αρνί Κλέφτικο ( Lamb Kleftiko )

contribution by Steve

This is an alternative way to cook Lamb, it was used in the old days in Greece by farmers or travelers when they didn't have an oven available, usually cooked in open fire. Now days this is the modern version of it. (You can use Kid as well if you prefer)



### Instructions

Crush together the garlic cloves and 1 tsp salt. Add the herbs, lemon zest, some black pepper, crush a little more, then stir through the olive oil.

Using a knife, open some holes on the meat and then rub the paste you created above and make sure it goes in the meat.

Lay 2 long pieces of baking parchment on top of 2 long pieces of foil - one widthways, the other lengthways to form a cross.

Pop the potatoes in the centre of the parchment and toss with the remaining oil and some seasoning. Bring up the sides of the foil, then pour the marinade from the lamb over the potatoes and throw in the bay leaves.

Set the lamb on top of the potatoes and scrunch the foil together tightly to completely enclose the lamb. Lift into a roasting tin and roast in the oven for 4½ hrs until very tender.

Remove the tin from the oven and increase the temperature to 200°C (using fans).

Unwrap the parcel and scrunch the foil and parchment under the rim of the tin, baste the lamb with the juices and return to the oven for a further 20 mins until browned. Remove the lamb from the tin, wrap in foil and rest.

Turn the potatoes over and return to the oven for 30 mins, then season with salt.

### Ingredients

6 Garlic gloves

2 tsp Oregano

2 tsp Rosemary

2 tsp Thyme

2 bay leaves

some black pepper according to preference

Zest from one lemon and its juice

6 tsp of olive oil

3kg of lamb leg

1kg of potatoes





## Konijn met pruimen (Rabbit stew with prunes)

contribution by Ilanas

Rabbit used to be poor man's food, because the animal was cheap to raise and transport. Nowadays, it's mostly eaten for festive occasions.

### Instructions

1. Melt a knob of butter in a cooking pot over medium heat. Season the meat with salt and pepper. Brown the rabbit pieces in the pot. They don't need to be cooked through; you just want to get a nice golden colour.
2. Remove the meat from the pot. Add the onions to the same pot and sauté them.
3. Once the onions have softened, add the prunes as and sauté them as well. Pour in the ale and increase the heat to high. Scrape up the brown bits stuck to the bottom of the pan with a wooden spoon. Let the ale boil for a couple of minutes.



### Ingredients

- 4 rabbit legs, or a whole rabbit
- Butter
- 4 onions, sliced in rings
- 2 tablespoons flour
- 2 tablespoons mustard
- 250 gr dried prunes, without stones, and chopped if too big
- 2 slices of bread
- 2 tablespoons brown sugar
- 4 bay leaves
- 4 sprigs of thyme
- 3 cloves
- 750 ml Belgian ale. I think Leffe, Grimbergen and maybe Chimay are available internationally. If you buy the latter, make sure you get some to try yourself as well!
- Salt and pepper



## Konijn met pruimen (Rabbit stew with prunes)

contribution by Ilanas

4. Add the meat back to the pot. Tie the bay leaf and thyme together with string and add them to the pot as well. Add the cloves.

Spread a thick layer of mustard on the slices of bread and place the bread on top of the rabbit. The bread will melt, and it will thicken the sauce.

5. Cover your pot with a lid and reduce the heat to low. Let the stew simmer for 1 ½ hours. The meat should be very tender and should be falling off the bone.

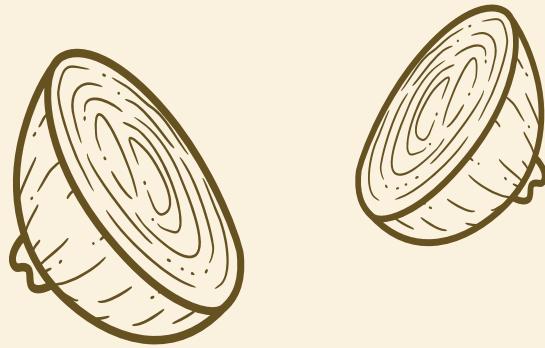
Serve the rabbit with potatoes in some form (boiled, mashed, fries, croquettes) and vegetables.



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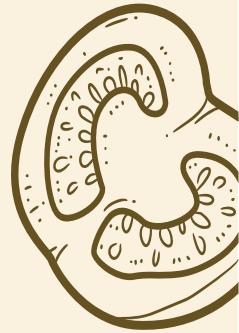
### Alternatives

Use chicken if you can't find rabbit or if you think they are too cute to eat. I found recipes that use seitan as a vegetarian alternative. I have never tried this myself.

Use white wine instead of ale

Instead of frying the rabbit in butter, you can fry some bacon in a pan, take it out of the pan and fry the rabbit in the bacon fat. You can add the bacon to the pot later.

You can make this in a slow cooker. In this case, you don't need as much ale. I used about ½ d. Cook 6 hours on low or 4 hours on high.





## Chocolate covered candied citrus peel

contribution by Alaranna

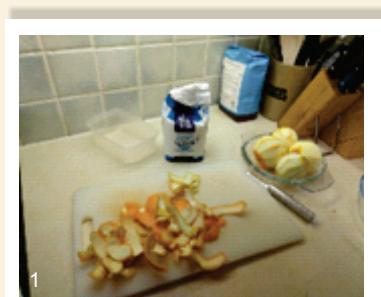
### Ingredients

Some oranges, or lemons or limes or grapefruit  
 Granulated sugar  
 Icing (confectioners) sugar  
 Chocolate

### Instructions

1. Peel the fruit, trying to get as little of the white pith as possible.
2. Blanch the peel in boiling water for 5 minutes to remove some bitterness and to soften the pith. Discard the boiled water. Remove the peel and gently scrape away the remaining white pith with a knife or the back of a spoon.
3. Mix up a strong syrup from equal parts sugar and water then slowly and very gently simmer the peel in the syrup for 2 hours. Try not to let it boil or you'll caramelise the sugar and make it dark and bitter.

Leave the peel to cool and leave it soaking in the syrup overnight.



4. Next day, turn on your oven to a cool setting, about 80 degrees Celsius and take the peel out of the syrup, letting as much of it drip off as possible. Keep the syrup for making cocktails.

5. Put the peel on something non-stick, like greaseproof paper, a silicone sheet or a metal grid and dry it out in the oven for a couple of hours.

Let the peel cool down for 10 minutes, then dust it in icing sugar.

6. Melt the chocolate however you like, a Bain Marie or double boiler's safest, or just use the microwave. Dip the peel in the chocolate and let it set for a couple of hours. Store in an airtight container and try not to eat it all at once





## Grandma's date and cherry slice

contribution by Alaranna

### Ingredients

150g butter  
300g chopped dates  
150g sugar  
150g glacé cherries  
150g rice krispies  
250g chocolate

### Instructions

1. Put the butter, dates and sugar into a large pan and slowly gently cook it until it turns very soft.
2. Test it by pressing the dates with the back of a spoon, it's ready if they squidge into a goo.
3. Stir in the cherries and rice krispies and press it into a greased or lined tin.
4. Melt the chocolate and pour it over the top.
5. Leave it to set for a few hours, then cut into squares.





## Home cured fish (gravlax / gravad lax)

contribution by Alaranna



### Instructions

Smash up the juniper berries however you like (pestle and mortar, rolling bin, bottom of the frying pan, etc) and stir in the sugar and salt so it's evenly mixed.

Pinbone the fish using needlenose pliers, your fingers, or something.

Take a double thickness of cling film, add a thin layer of the cure and lay one fish fillet on it, skin side down. add another thin layer of cure to the flesh side, then lots of dill, then another layer of cure, then the 2nd fillet of fish skin side up and finish with whatever cure is left.

Wrap it up tightly in the cling film, put it in a plastic box and leave it in the fridge for two days.

Some recipes call for adding weights and turning it over, for me it's fine without.

Don't be surprised if lots of water falls out of the fish, that's osmosis at work. When ready to eat, wash off the remaining cure and thinly slice.



### Ingredients

500g Fillets of Salmon or Trout, fresh and uncooked

3 tablespoons sugar

3 tablespoons salt

Dill.

1 tablespoon Juniper Berries

Freezer bag or cling film





## Ala's lazy individual cheesecakes (also known as Lemon Posset)

contribution by Alaranna

### Ingredients

300ml Double cream (at least 45% fat)  
 Juice of 1 Lemon  
 8 digestive biscuits  
 75g melted butter  
 Fruit filling like fresh berries or 6 teaspoons of melted jam  
 Fruit topping, like more fresh berries, or some mint leaves  
 Makes 6 individual ramekins



### Instructions

Melt the butter

Smash up the biscuits and stir in the butter

Press the buttery biscuit base into the bottom of each ramekin until it's firm

Add some fruit filling in the middle of each

Juice your lemon and thoroughly stir it into the double cream

Pour the lemony cream mix over the top of each

Leave to set in the fridge overnight

Serve with something interesting on top

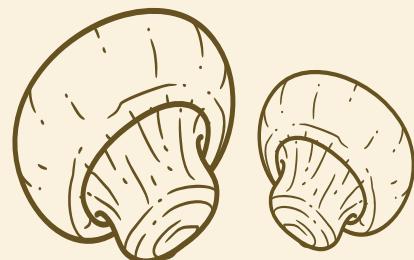
When ready to eat, wash off the remaining cure and thinly slice.





## Traditional Haggis, Neeps and Tatties

contribution by Rainne



### Instructions

Scrub the potatoes and bake them whole in the skins in the oven at 180 degrees until cooked.

Remove from the oven and scoop out the flesh of the potatoes and pass through a fine sieve or potato ricer. Add in the cream and butter and mix.

At the same time, peel and dice the turnip and cook in salted water then pass through a fine sieve or potato ricer. Follow the butcher's instructions for the haggis based on size.

Use a round metal ring and layer with one third of haggis layer followed by a third of mashed turnip before adding the mashed potatoes to fill the ring. To heat put in a medium oven until warm.

Make a stock from the port, red wine, sugar, garlic, thyme and salt. Simmer in a pan together with the shallots until tender.

Remove the tough outside layer when cooked.

Make a whisky sauce with the brown chicken stock and cream before adding the whisky at the end to taste. Serve the timbale of haggis with 2 shallots and the whisky sauce.

### Ingredients

400g of haggis - purchased from a good quality butcher

4 baking potatoes

50g butter

50g cream

1 turnip

8 shallots

1 sprig of thyme

3 cloves of garlic

50g of sugar

salt

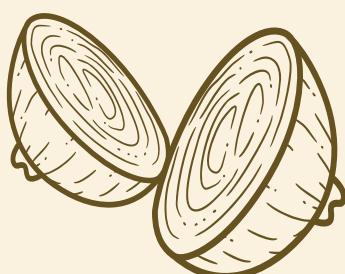
200ml of red wine

80ml of port

500ml of brown chicken stock

10ml of whisky

200ml of cream





## Traditional Cranachan with mixed berry coulis and whipped cream

contribution by Rainne



### Instructions

**Prepare the oats:** Soak 2 tablespoons (tbsp) of oatmeal overnight in 1 tbsp of blended whisky (to make a non-alcoholic version, simply use dry oatmeal or oatmeal soaked in honey and water)

**Make the coulis:** Place a pan over medium heat

Add the strawberries and a small amount of water. Add the lemon juice.

Add ¼ cup of sugar. Allow to sit over medium heat for 10 minutes.

Whisk the mix. Allow to sit over medium heat for another 10 minutes.

Strain the mix

**Mix the cream:** Add 1 pint of heavy cream to a mixing bowl.

Whisk the cream until it starts to thicken.

Add 1 tbsp of blended whisky (for a non-alcoholic version, do not add whisky).

Add 1 tbsp of honey and continue whisking. Add 1 tbsp of whisky and continue whisking until cream has a light consistency

**Final presentation:** Place 4-5 raspberries in the bottom of the dessert glass.

Add 1 tbsp of coulis. Add a layer of cream.

Add 6-8 raspberries.

Drizzle 1 tbsp of honey around the edge. Add another layer of cream.

Add another layer of raspberries. Top with more cream and some Scottish oats.

Enjoy!

### Ingredients

1 lb raspberries

1 lb strawberries

¼ cup sugar

1 lemon, freshly squeezed

1 pint heavy cream

2 tbsp oatmeal

2 tbsp honey

3 tbsp blended whisky

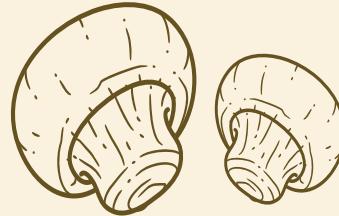
(Note: to make a non-alcoholic version of cranachan, simply use dry oatmeal or oatmeal soaked in honey and water, and do not add the whisky to the cream)





## Hutspot, Dutch carrot, potato and onion mash with my own herb mix

contribution by Marianne



### Ingredients

#### Instructions

Peel the potatoes and cut them in pieces of about the same size.

Peel the carrots and cut them in large chunks. Peel and chop the onions.

Rinse the potato and carrot chunks, and put them together with the chopped onions in a large pan (you should have at least a couple of cm of room for boiling and mashing)

Add enough water to the pan to boil the ingredients.

Add some salt, cover the pan but allow the steam to escape and bring to a boil over high heat.

Reduce to medium heat and continue boiling for 20 minutes until the potatoes are soft. Place the "rookworst" in its plastic wrapper in the pan with carrot potato mix for the last 10 minutes.

Drain and add the butter and milk. Mash the carrot potato mixture with a potato masher. If you like some carrot chunks, don't mash too much!

Combine all the spices for the mix, use a pestle and mortar if you have one. Add the mix to taste. Serve the "Hutspot" with the heated "Rookworst". If you don't like the "Rookworst", you can serve the "Hutspot" with a meatball. Serve with gravy and enjoy!

**Variation:** Fry the onions instead of cooking them and add them while mashing. (this is my preferred method) Replace some carrots with parsnips. Replace some potatoes with sweet potatoes.

1 kg potatoes

1 kg carrots (large ones)

2 medium size yellow onions

1 tsp salt

3 tbsp unsalted butter

½ cup of milk

Salt and black pepper to taste

Dutch "Rookworst" (smoked sausage)

#### For the spice mix

(this makes more than you need, store in an airtight container)

¼ teaspoon of grated nutmeg

¼ teaspoon of bay leaf powder

½ teaspoon of white pepper

½ teaspoon of black pepper

½ teaspoon of garlic powder

¼ teaspoon of mustard powder

½ teaspoon of salt (Himalayan salt is really good in this, if you can find it)





## Romanian Stuffed Bell Peppers

contribution by Axxi

The recipe I gave you is my late (maternal) grandmother's recipe. she used smoked meats and dill sticks to season the dish. it was her special "signature".

The chimen (caraway seeds) too. She used to make them for us when we were kind in a big pot on a stove with wood fire, outside. She used ingredients from her garden and smoked meat that they made. We used to help her, and she was telling stories like how her mother taught her how to cook or old stories that seem from a magic land even though they were from her own life.

The picture with the pot and red bell peppers is me making it while I was living in NY. I was making it for my cousin that lives in Toronto and she hadn't visited Romanian in quite a while at the time. So, she came to visit me in NY and I made this for her.

Guess who cried her eyes out while eating the peppers with a snotty nose while cursing me (fuck you you you stupid prick) this taste just like granny's. omg, you are such a dick! how do you know how to make them like her... awww (ugly cry, snot/sniff/sniff/cry/gulp) omfg you fucker this is so good... cry some more)

(optional) - picture below ("Chimen" is the Romanian for Caraway)



My family's ingredients (optional):

- dried dill sticks (if you don't have these you can replace them with dill seeds)



### Ingredients

7-8 peppers (red or green or both) take the core out. The number is up to the pot you are using, how many they fit in.

2 tomatoes sliced (to use as a lid after you stuff your peppers)  
1/2 kg ground meat (we prefer a mix of pork and chicken breast, but you can use whatever you like: pork/veal/chicken. If you have some smoked meat to ground and mix it will be tastier)

1/2 cup finely diced onion  
1/2 cup finely diced sweet pepper (red or green or whatever)  
1/3 cup finely diced carrot  
2 cloves garlic (diced/minced)  
2-3 tbsp plain rice  
1/2 cup water  
1 tbsp starch or plain flour  
1/2 cup tomato paste, or 1/2 cup diced fresh tomatoes  
bay leaves  
black peppercorns  
caraway seeds (NOT cumin seeds)  
ground black pepper  
salt  
thyme... all to your taste  
smoked ribs cut rib by rib - 7-8 pieces

## Romanian Stuffed Bell Peppers

contribution by Axxi

### Instructions

In a pan you heat 2-3 tbsp of oil on low/medium heat and add the onion and garlic. Cook 30 sec until they become fragrant and add the diced peppers and carrot.

Cook for 2-3 min then add the rice and 1/2 cup water.

Add thyme, salt and ground peppercorns to your taste and cook for 5 min (or until the water is absorbed by the rice).

Put all in a bowl and let it cool down then add in the ground meat. Mix it well.

Stuff your peppers and cover them with a slice of tomato.

Put the dill sticks on the bottom of your pot then arrange your stuffed pepper so they stay vertically.

Place the smoked ribs between the peppers to help them stay on "their feet". (we add these for the smoky amazing taste)

Drop some bay leaves, black peppercorns and caraway seeds between them. Plus dill seeds if you didn't use the sticks.

Fill the pot with homemade broth (if you don't have some you can use water and a stock cube but mind the salt if you do that).

Salt to taste.

Cook on very low heat until the ribs are done. If you don't use ribs, you don't have to cook for longer than maybe 30-40 min (remember we pre-cooked the rice and veggies).

**Meanwhile if we are not in a hurry, we can make a sauce:**

Add 1 tbsp of starch or flour in 1 cup of cold water and mix it well.

Take out some broth from the pot and add it gradually over the starch/water mixture.

In a pan fry some diced/minced garlic and onion and add diced tomato or tomato paste. Add in the starch/broth mixture and mix it well. Season with salt/ground peppercorns, thyme and some hot chili flakes or fresh diced chili peppers if you like it spicy.

Cook 2-5 min. If you misjudge the proportions and the sauce gets too thick add some more broth from the pot.

We serve this with polenta and a good lump of sour cream.

Enjoy!

\*Pics are informative and sorry that I didn't plate the ribs too.



## Nasi goreng Djawa (Indonesian fried rice)

contribution by Marianne

Yes, yes, I know. Only recipes from your own country. However, Indonesia has been a Dutch colony for many years and their culture and food made a deep impression on ours.

This is a recipe I learned while doing a cooking course together with my father. If you can find "Maggi cubes" please do use them. They give a nice depth of flavor. If you can't find it, use some ground up celery. Not the sticks, the actual herb!

### Instructions

Cook the rice in ample water with one of the Maggi stock cubes. Cook the rice a day in advance if you can. Dry, cold rice works the best!

Put one onion, the 2 garlic cloves, one chili, the trassi, the sugar and the coriander seeds in either a pestle and mortar or chop them in the food processor until fine. This will be your spice paste or boemboe as they say in Indonesian.

Cut up the other onion, cut the leeks in fine discs, cut the other chili and cut of a slice of the galangal/laos (or ginger).

Cut up the meat or tempeh in small cubes.

Heat up your wok or big frying pan and add some oil. Add your spice paste and let it fry for a bit.

Add the meat or tempeh and cook until cooked through. Add the remaining onion and chili, leeks, galangal/laos or ginger and crumble in the other Maggi stock cube.

Fry until the veggies are cooked to your liking.

Add the rice and mix well. It is OK if the rice catches a bit on the bottom. It adds to the taste!

Remove the galangal/laos and add 4 tablespoons of ketjap manis (sweet soy sauce).

Serve with crispy fried onions, prawn crackers and a fried egg. Add some peanut sauce for the full experience!



### Ingredients

350 grams of uncooked rice (long grain, the kind that doesn't go mushy)

400 grams of meat (beef, chicken or pork, or tempeh!)

2 thin leeks

2 chili's

2 onions

2 cloves of garlic

A small cube of trassi (fermented shrimp paste, leave out if you can't find it)

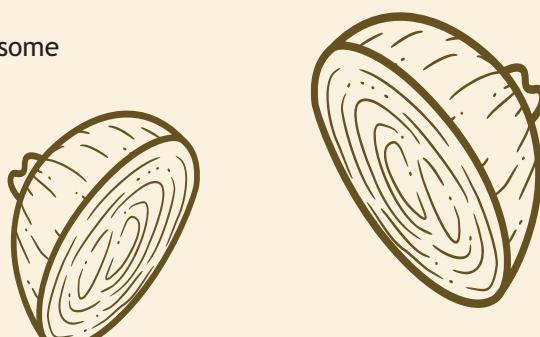
2 teaspoons of ground up coriander seeds

2 teaspoons of sugar

1 piece of galangal/laos (if you can't find this, use ginger instead)

2 Maggi stock cubes

4 tablespoons of ketjap manis (sweet soy sauce)





## Malfurion's comfort food (Greek meatballs with yogurt ouzo sauce)

contribution by Soira



### Instructions

#### For the yogurt ouzo sauce

In a bowl, combine the yogurt, lemon zest, 1 tablespoon olive oil, mint, salt and pepper.

Add the ouzo, mix and set aside.

The yogurt has to be strained so that it can soak up the moisture of the rest of the ingredients.

#### For the meatballs

In a bowl, add the water and the bread. Allow it to soak.

Wring the bread with your hands to remove all of the water and place in another bowl.

Add the ground pork, ground beef, eggs, parsley, oregano, garlic, onion, mint, cumin, pepper, salt and 3 tablespoons of olive oil. Mix thoroughly until all of the ingredients are completely combined.

It's important to add enough salt at this time because you won't be able to add more salt after frying.

Cover bowl with plastic wrap and refrigerate for 1 hour.

Place a pan with sunflower oil over medium to high heat and let it get hot. You want to add enough sunflower oil so that it covers the meatballs while frying.

Shape the mixture into 20 balls (20-25 g each) and dredge them in the flour.

Tap to remove excess flour and add them to the hot oil in the pan in batches.

Fry for 2-3 minutes until golden and mix every so often.

When ready, remove from pan and transfer to paper towels so they can drain from excess oil.

Serve with fries, yogurt ouzo sauce and mint leaves.

### Ingredients

#### For the yogurt ouzo sauce

300 g strained yogurt

lemon zest, of 1 lemon

1 tablespoon(s) olive oil

2 tablespoon(s) mint

salt

pepper

30 g ouzo

#### For the meatballs

120 g bread, stale, cut into slices

250 g ground pork

250 g ground beef

2 eggs

2 tablespoon(s) parsley

1 tablespoon(s) oregano

1 clove(s) of garlic

1 onion

1 tablespoon(s) mint

1 teaspoon(s) cumin

pepper

1 tablespoon(s) salt

3 tablespoon(s) olive oil

all-purpose flour

for dredging 1 litre sunflower oil

#### To serve

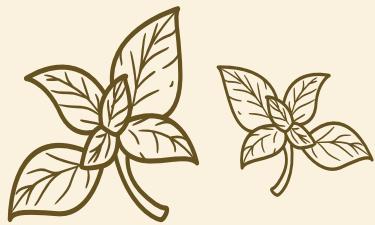
French fries mint leaves





## Elune's Milk Pie (Galatopita - Milk Pie)

contribution by Soira



### Instructions

Preheat the oven to 180°C (356°F) set to fan.

In a pot, add the milk, the sugar, and transfer over medium heat until it comes to a boil.

In a bowl, add the semolina, the corn starch, and mix. Add the eggs, vanilla extract, lemon zest, salt, and mix very well with a hand whisk.

With a ladle, slowly add the hot milk from the pot into the bowl with the eggs, by constantly stirring.

Add the mixture into the pot again, transfer on heat, and stir constantly until the cream thickens.

Remove from the heat, add the butter, and mix until it melts.

Butter a 27 cm baking dish and sprinkle with semolina. Pour the whole mixture and spread it well with a spatula.

#### For the coating

In a bowl, add the water, egg, sugar, and mix well.

With a pastry brush, spread it over the whole surface of the milk pie and bake for 40-45 minutes.

Remove from the heat and allow at least 4 hours for it to cool well.

Serve with sugar, honey, cinnamon, and mint

### Ingredients

1.120 g milk

200 g granulated sugar

90 g semolina, fine

30 g corn starch

3 eggs, medium

1 teaspoon(s) vanilla extract

lemon zest, of 1 lemon

1 pinch salt

90 g butter

For the coating

2 tablespoon(s) water

1 egg, medium

2 tablespoon(s) granulated sugar

To serve

2 tablespoon(s) granulated sugar

1 tablespoon(s) honey

1 tablespoon(s) cinnamon

mint leaves



## Teldrassil (Spinach Hummous)

contribution by Soira



### Instructions

Place a frying pan over high heat and add 2 tablespoons olive oil.

Cut the onions into small pieces, finely chop half a clove of garlic, and add them to the pan. Add salt, pepper, and sauté.

Add the spinach to the pan and sauté for 3-4 minutes until it wilts.

Transfer the mixture to a food processor and add 3-4 tablespoons olive oil, salt, pepper, the rest of the garlic, the lemon zest, the chickpeas, the tahini, the cumin, the balsamic cream, and process well for 2-3 minutes, until the ingredients are homogenized and become a paste.

#### To serve

Place a frying pan over high heat.

Spread 1 tablespoon olive oil over each pita bread and cook it for 1 minute on both sides.

Cut the cucumber and the carrot into thin sticks.

Serve the hummus with the pita breads, the cucumber, the carrot, oregano, salt, and olive oil.

### Ingredients

1 onion

1 clove(s) of garlic

5-6 tablespoon(s) olive oil

salt

pepper

300 g spinach, fresh

lemon zest, of 1 lemon

400 g chickpeas, boiled

3-4 tablespoon(s) tahini

1 teaspoon(s) cumin

2 tablespoon(s) balsamic cream

#### To serve

olive oil

souvlaki pita breads

1 cucumber

1 carrot

oregano

salt

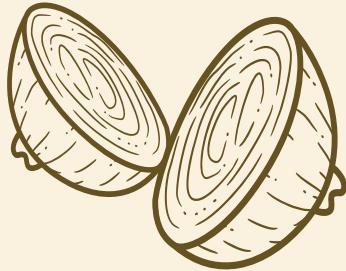
olive oil





## Albanian Fërgesë

contribution by Griefendor



### Instructions

#### Steps

##### 1. PREPARE THE PEPPER MIX

Sweat the onion in a small drop of olive oil until softened - about 3 minutes, then remove and set aside.

2. Simmer the red bell peppers, tomatoes and basil on a medium to high heat for 10 minutes - the mixture should have thickened with little liquid remaining. Mix in the onion and set aside to cool.

##### 3. PREPARE THE CHEESE MIX

In a separate small saucepan melt the butter. Mix in the flour to form a roux. Crumble in the feta while stirring quickly. Once all has melted, you should have a thick texture - add the yogurt.

##### 4. PREPARE THE FERGESE FOR COOKING

Mix the feta and yogurt mixture into it into the pepper and tomatoes mixture. Season with the Chilli flakes, salt and pepper.

##### 5. COOKING

Split into 2 dishes and cook on 180 degrees for 30 minutes. Leave to cool slightly before serving - best served with crusty bread.

### Ingredients

5 Roasted & Diced Red Bell Peppers

1 Diced Onions

150g Feta Cheese

400g Diced Tomatoes

1 Tsp Chilli Flakes

20g Flour

20g Butter

40g Greek Yogurt

2 Tbsp Basil

Pepper

Salt

Olive Oil





## Vegetarian Paella

contribution by Kessina

Being a true druid at heart, Kessina opted to not eat other druids. This is her awesome take on a paella!



### Ingredients

#### Instructions

Serves 2.

Whatever veggies you like. I used leeks, onion, courgette, red and yellow pepper and chopped fresh spinach. You can also add a clove or two of freshly chopped garlic (depending on how much you like it).

Sweat the veggies in a medium sized frying pan (you can use a wok if you don't have the right sized frying pan, but I prefer having more of the bottom browned).

When the veggies are soft, add about 150g of Spanish paella rice and half a teaspoon of either turmeric or paprika. I use a smoked paprika. Also add some smoked garlic, garlic powder or frozen chopped garlic if you didn't have any fresh. You can also add some fresh chopped tomatoes at this point if you want to, or you can replace some of the stock with tinned chopped tomatoes. Stir to coat the rice and cook it for 2-3 minutes.

Add about 450ml of vegetable stock (made however you like it - we use stock pots). If you use a homemade stock you might also want to add some herbs at this point. Stir then use a fork to encourage the rice to the bottom of the pan. Then leave it alone for about 15-20 mins on a medium or medium low heat. No stirring!

Turn the heat up high and see whether you can hold your nerve. You are aiming to make something called "soccarat", which is caramelized crunchy layer of rice on the bottom, but without burning it. I sometimes give in too early, but mostly I get this right. Apparently you can hear it "crackling" when it is ready, but I use my eyes and use a fork or non-stick utensil to make a small hole to can check if the bottom has any colour. This layer gives a really nice flavour, but it is better to miss this step out than to burn it!

At this point Sprinkle petit pois (or peas if you have to) over the top, take it off the heat, cover with a (clean!) tea towel and leave for 5-10 mins. The rice should finish cooking and the peas will be cooked through. The liquid should all have been absorbed

If you prefer you can add meat with the veggies, or prawns about half way through cooking.

Onion

Courgette

Red pepper

Yellow pepper

Chopped fresh spinach

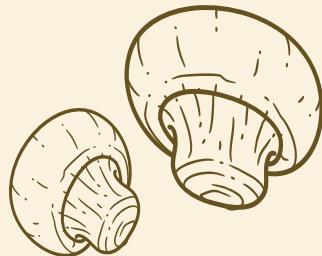
150 g Spanish paella rice

Turmeric or smoked paprica

Garlic

450 ml vegetable stock

Petit pois or peas



## Pyzy na luncie ze Zrazami

contribution by Cranalius and Shinzensan

Traditional cuisine from my mom's family region, absolute calorie blast, and taste that'll stay with you forever. This dish is comprised with pyzy - sort of yeasty doughnuts cooked on steam and Zrazy - beefy godsent with bacon, pickles and onion goodness.

### Instructions

Sift flour and add salt. Dissolve butter/margarine and mix with 125 ml of milk, sugar and eggs. Mix yeast with 125 ml of milk, mix and wait for it to grow. Mix egg mix and yeast with flour and knead until it's a unified mass. Cover it with a rug and put away until it's grown (WARNING: the dough may grow up to 3x its size. Beware). After 2-3 hours take the dough and make fist-sized doughnuts (photo related).



Take the biggest pot you have, pour  $\frac{1}{4}$  to  $\frac{1}{2}$  of water in it, cover it with cotton rug and fix it, so it could hold pyzy on it. Place pyzy on the cotton rug, with 5 cm space between them, and cover it all with a metal bowl, allowing them to be steamed. They should be done after 11-13 minutes. To separate the pyzy from the cotton rug (they will more then likely stick to it a bit), use a knife to lift them. Warning: pyzy are überhot. You've been warned.

Zrazy (beef slips): Tenderize beef, add salt and pepper on both sides. Put a slice of: smoked bacon, onion and pickled cucumber (sour type ONLY). Roll it, to form a beef-like, both side opened tortilla. Melt some lard on a pan, and fry the beef on it, then stew it for 30-60 minutes on low heat. Add water if necessary.



Take out the meat. The leftover meat juice and lard will be the base of your sauce. Take  $\frac{1}{2}$  glass of water, add  $\frac{1}{2}$  glass of sour cream (12% should be ideal), add 1 tablespoon of flour. Mix it till it's super-duper-smooth. No lumps allowed. Pour it to the pan and mix well on medium heat, without boiling it. You want quite THICC sauce for it, not the lame water-like.

Tips to get right colour/density: - if the sauce is too light (not enough brown, much whiter than the meat) add a flat teaspoon of instant coffee. It won't change the taste but will darken the colouring. - If it's too THICC - add up to 20 ml (or  $\frac{1}{2}$  shot) of water to the pan and stir. If it's not enough - repeat - If it's too thin - mix 20ml of water and  $\frac{1}{2}$  of teaspoon of flour, mix super well. If it's not enough - repeat.

**How to serve it:** Place a piece of meat and lots of sauce on a plate, pyzy on a side. Take one pyza, rip and dip in the sauce. P.S. If for some reason you have lots of pyzy leftover - don't worry. Put them in a dry and warm place, like a heater or sth, you'll have some yeasty buns for next day!



### Ingredients

- 1 kg of Flour
- 5 eggs 1 teaspoon of salt
- 3 table spoons of sugar
- 125 g of butter or margarine
- 250 ml of milk
- 100 g of yeast
- Beef
- Salt and pepper
- Smoked bacon
- Onion
- Sour pickled cucumber
- Lard
- $\frac{1}{2}$  glass of water
- $\frac{1}{2}$  glass of sour cream
- 1 tablespoon of flour





## Devonshire Cream Tea

contribution by Kalfrice

A mostly friendly rivalry between Devon and Cornwall in the South West of England identifies a 'correct' way to assemble a scone with clotted cream and jam. Being from Devon, I naturally insist on the Devon way.



### Instructions

- Preheat an oven to Gas Mark 7 (220 °C/200 °C fan)
- Add baking powder to the flour and make breadcrumbs with the butter
- Mix the caster sugar through the breadcrumbs
- Add milk and vanilla extract, combine with a knife
- If the mix doesn't come together into a smooth dough, fold in a little more flour
- Roll the dough out to approx. 1.5 inches (4 cm) thick, and cut into circles of 2 inches (5 cm) in diameter
- Arrange on a baking tray, and glaze with beaten egg
- Bake for 10 minutes, or until risen and golden brown

### Serving

Serve with clotted cream and jam. Cut each scone in half and add a generous teaspoon of clotted cream and a blob of jam on top of the cream. The order of cream and jam is critical. Enjoy the scones with your favourite tea.

### Ingredients

- |                                  |
|----------------------------------|
| 12 oz (350g) Self Raising Flour  |
| 3 oz (85g) Butter                |
| 3 tbsp caster sugar              |
| 1 tsp baking powder              |
| (optional) 1 tsp vanilla extract |
| ¼ pint (175ml) milk              |
| 1 beaten egg to glaze            |





When I joined Raven in 2015 via a friend I felt right at home.

A social-friendly raiding guild who welcomed my many alts all equally.

I noticed as time passed by that this guild is also home to a big bunch of really good cooks, both professionals and home cooks.

They introduced me to a lot of cuisines ranging from Swedish to South African.

Somehow this guild also has a fondness for a more... otherworldly cuisine. I don't exactly know how it started (I am inclined to point the finger at Endarion), but our guildies sure know their way around a cooking fire when a druid is around.

After all, they are a versatile bunch.

Veggie (tree form), poultry (moonkin) or more gamey (cat and bear form), a druid is always good to have around on long trips.

So when the 15th anniversary of Raven hit, I knew I had to do something to celebrate this food loving bunch.

Everyone willing was encouraged to send in a recipe from their home country and this book is the result!

It is a beautiful insight into the multi-culti guild we have and a small look into our personal lives.

Thank you everyone for sharing your piece of home!

Love,

**Marie of the Many Alts**  
<Raven> - Silvermoon EU