

PRIVATE RECIPE COLLECTION

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Coming out of an obsession with cooking and – even more – eating, this recipe collection was initially created in April 2024 and is being maintained since then.

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Part I

Starters and Fingerfood

Chapter 1

Starter Dishes

Salmon Tatar

300g fresh salmon
300g smoked salmon
3 spring onions
1 garlic clove
1 lime
honey
2 tbsp olive oil
150g crème fraîche

1. Chop both salmon types in small cubes. Add the finely chopped garlic and spring onion, half of the lime juice, the olive oil and the honey. Put it in the fridge to rest for around 30min.
2. For the cream, mix the crème fraîche with the skin of half the lime, the remaining lime juice, salt and pepper.
3. Assemble the tatar with a metal ring, and add the cream on top.

Chapter 2

Fingerfood

Hummus a la Turka

240g chickpeas
4 tbsp olive oil
20ml lemon juice
30g sesame seeds
3 tbsp tahini
1 onion
2 garlic cloves
3 tbsp greek yoghurt
1/2 tsp cumin
1/2 tsp paprika powder

1. Rinse the chickpeas with water through a strainer and let them dry. Peel the onion and the garlic, and chop it in fine dices. Fry it in a little bit of olive oil.
2. Add chickpeas, olive oil, lemon juice, tahini and the fried onion garlic mixture in a blender and blend it to a fine paste, add 2-3 tbsp of water if needed.
3. Mix in the yoghurt, and taste with salt, cumin and paprika powder.
4. Fry the sesame in a pan without oil, and let it cool. Then add it on top of the hummus.

Tzatziki

500g greek yoghurt
1/2 cucumber
3 garlic cloves
10ml olive oil
1 lemon

1. Cut the cucumber in half, remove the seeds from the center and shred on a grater.
2. Place the grated cucumber in a sieve and add salt so that the cucumber loses water. Then leave to drain in the sieve for approx. 30min, wring out again and place in a bowl.
3. Stir in the yoghurt, finely chop the garlic and add with olive oil and salt. olive oil and salt. Mix in pepper and lemon juice and season to taste again.

Melitzanosalata (Eggplant Purée)

1kg eggplants
2 garlic cloves
1 bunch parsley
60ml olive oil
white wine vinegar

1. Preheat the oven to 180°C. Wash the eggplant, dry well and place on a rack in the oven. Bake until the skin looks a little burnt and the inside is very soft.
2. Remove the eggplants from the oven, rinse with cold water and peel off the skin immediately. Now cut the eggplants into small pieces, place in a bowl and mix with the crushed garlic cloves.
3. Season with salt and stir in the oil drop by drop. Stirring constantly, add white wine vinegar or lemon juice to taste. Finally, add the chopped parsley.

Dolmades (Filled Vine Leaves)

200g round-grain rice
300g pickled vine leaves
4 tbsp raisins
200g onion
1/2 bunch parsley
1/2 bunch dill
2 twigs mint
5 tbsp olive oil
40g pine nuts
1 lemon

1. Wash the rice and place it in a pot. Cover with water and parboil for about 15min. Briefly dip the vine leaves in boiling water, then spread them out on a kitchen towel to drain and trim the stems.
2. Drain the rice and place it in a large bowl. Soak the raisins in lukewarm water for about 30min. Peel and finely dice the onions. Add the drained raisins, chopped herbs, and onions to the rice. Add the pine nuts, half of the lemon juice, and 2 tbsp of olive oil to the bowl and mix well. Season with salt and pepper.
3. To fill each vine leaf, place about 1 tablespoon of the filling on a leaf, fold in the sides, and roll from the stem end to the tip. Continue until all vine leaves are filled this way. Place all the rolls tightly together in a pot, drizzle with the remaining lemon juice and olive oil.
4. Place a plate upside down on top to weigh down the rolls and pour enough hot water to cover them all. Simmer over low heat for about 1h, then let cool in the pot.

Part II

Main Dishes

Chapter 3

Indian

Butter Chicken - Murgh Makhani

Meat & Marination

400g chicken
2 tsp ginger garlic paste
1/2 tsp turmeric
2 tsp red chili powder
1 tsp coriander
1 tsp cumin
1 tsp chaat masala
1 tsp garam masala
1 tbsp lemon juice

For the Sauce

1 tsp cumin seeds
1 pod cardamom
4cm ginger
8 garlic cloves
1 tsp red chili powder
1 tsp kasori methi
15 -20 cashew nuts
2 green chilli
2 big tomatoes
1/2 tsp turmeric

1. Cut the chicken into bite-sized pieces and mix with all the ingredients from the marinade. Set aside in the fridge and let it marinade for at least 2h. Soak the cashew nuts in water for around 15min, then drain.
2. In a big pot, heat some oil and then add the cumin and cardamom, fry until fragrant. Then add the roughly chopped onion, the garlic cloves and the ginger. Stir in all the remaining ingredients for the sauce, and let it simmer for around 10min. Take it off the stove and let it cool down.
3. Add the sauce into a blender and mix until very fine. Meanwhile, add some oil into the same pot and fry the marinated chicken pieces until golden brown. Take them out of the pan, and then add the blended sauce through a fine sieve, to filter out the tomato skin and whole spices. Add some butter, and let it simmer for another 15min.
4. Finally, add a tbsp of sugar, cream and the chicken into the masala. Season with salt and garnish with crushed kasori methi, and serve with naan and rice.

Punjabi Palak Paneer

500g washed spinach
400g paneer
2 green chilli
3cm chopped ginger
4 garlic cloves
2 large red onions
2 chopped tomatoes

1 tsp each of cumin seeds, turmeric powder, red chilli, cumin, coriander, garam masala

4 tbsp fresh cream

1. Cook spinach, blanch and put in blender. Heat oil in a pan, add cumin seeds, fry it for few seconds then add green chilli, ginger, garlic. Add onions and fry it on medium flame till it turns light brown (2-3 minutes).
2. Add chopped tomato, cook on medium flame until they turn soft (2-3 minutes). Let cool and add to blend. Add a bit of water and blend it into smooth paste.
3. Heat oil in same pan, add turmeric, red chilli, coriander and cumin powder. Fry it, add the prepared paste and keep stirring. Cover the pan and cook it for 2-3 minutes on medium flame.
4. Add fresh cream and paneer cubes, then add garam masala and salt. Cover the pan and cook for 2 minutes on low flame, turn off the flame and serve.

Mutton Rogan Josh

1kg lamb shoulder
1/2 tsp turmeric
1 tsp fennel seeds
8 cloves
2 black cardamom
handful of red chillies
4 tbsp mustard oil
1 tsp asafoetida
4 green cardamom
2 sticks cinnamon
1 tsp cumin seeds
50g curd

1. Chop the lamb in 5cm cubes and put in a pressure cooker. Add salt, turmeric, fennel seeds, cloves, cardamom and water until the meat is covered, and simmer until it is around 80% cooked.
2. Boil the dry red chillies in water, sear them in oil and make a smooth paste in the blender.
3. Heat mustard oil in a big pan. Add asafoetida, cardamom, cinnamon, cloves, cumin and the drained boiled mutton. Then add the red chilli paste, and stir until dissolved. Add the curd, stock and salt and sugar to taste, and let simmer for another 5min. To finish off, add some (clarified) butter, and serve with rice or naan.

Chapter 4

Mediterranean

Achnista Mydia (Steamed Mussels)

1.8kg mussels
70g celeriac
70g carrots
70g leek
1 red onion
1 garlic clove
olive oil
100ml ouzo
1 bunch parsley

1. Wash the mussels thoroughly in cold water, removing any beards (the fibrous threads) if present. Discard any mussels that are open as they may be spoiled or dead. Wash or peel the specified vegetables and finely dice them. Lightly crush the garlic clove.
2. Heat a large pot until very hot, add a little olive oil, and then immediately pour in the mussels. Cover and cook for about a minute.
3. Add the vegetables and garlic with a pinch of salt. Stir well and de-glaze with Ouzo. Cover and cook the mussels for about 2-3min. Meanwhile, pick and finely chop the parsley. Add the parsley to the pot and adjust the seasoning with salt and pepper if necessary.
4. Divide the mussels onto plates and drizzle with some of the cooking liquid. Finally, drizzle with a little olive oil.

Stifado (Braised Beef with Onions)

1.5kg beef shoulder
75g butter
750g diced tomatoes
1 kg onions
500g pearl onions
400ml red liqueur wine
2 bay leaves
2 cinnamon sticks
2 tsp paprika powder

1. Roughly chop the meat into cubes. Melt the butter in a pot and brown the meat cubes on all sides. Add the diced tomatoes, bring to a brief boil, then add the onions. Sauté for a few minutes, then pour in the wine.
2. Season with bay leaves, cinnamon, paprika powder, salt, and pepper. Add enough water to cover everything well. Cover the pot, reduce the heat, and let it simmer for about 1h, or until the meat is tender. Check occasionally to see if more water needs to be added.
3. Once the meat is tender and the sauce has thickened, remove the pot from the heat and serve on plates.

Shakshouka

5 tomatoes
1 onion
2 garlic cloves
5cm ginger
1 chilli
2 peppers (red & yellow)
1 tsp paprika powder
1 tsp cumin powder
800g canned tomatoes
50ml vegetable broth
4 eggs
50g feta cheese

1. Finely dice the onions, garlic, ginger and chilli. Cut the bell peppers in thin slices and then chop, and the fresh tomatoes in cubes.
2. Heat oil in a big pan and add the onions, garlic, chilli and bell pepper to fry for around 5min. Then add the ginger, the paprika powder and cumin powder to sear for another few minutes until fragrant. De-glaze with the canned tomatoes and add the fresh ones as well. Season with salt and pepper and leave a bit to simmer.
3. Preheat the oven to 190°C without air. Add the broth to the shakshouka, and mix everything again. Make small moulds for the eggs, and drop them into the pan. Add feta cheese on the top and bake in the oven for 7-10min. Garnish with chopped parsley and serve.

Greek Tomato Feta Soup

200g orzo
400g chopped tomatoes
150g feta cheese
2 garlic cloves
1 onion
4 tbsp olive oil
1l chicken broth
3 tbsp tomato paste
1 lemon

1. Finely chop garlic and onion. Heat olive oil in a big pot, and add garlic and onion until fragrant. Add the tomato paste and fry, before adding oregano and chilli flakes.
2. Add the canned tomatoes, juice of the lemon and the broth to the pot. Season with salt, pepper and sugar and bring the soup to a boil. Add the orzo and cook for 10min, while stirring now and then.
3. Season the soup again, and add the crumbled feta on top of the soup when serving.

Chapter 5

Thai

Red Thai Curry

1.5 tbsp curry paste
150g meat

300ml coconut milk

2 tsp fish sauce

1 tbsp sugar

1/4 cup basil

bell pepper

green beans

3-4 kaffir lime leaves

120ml chicken broth

a handful thai basil

1. Heat oil in saucepan, add curry paste and cook 1 minute on medium. Add half of the coconut milk and stir to combine, then bring to a boil.
2. Add meat and the broth. Stir to cook and let simmer for 10 minutes or until meat is tender.
3. Add kaffir leaves, sugar, and fish sauce. Add the remaining coconut milk and stir to combine.
4. Add veggies and stir. Bring to a boil and cook for a few minutes, then turn off the heat. Add the Thai basil and serve.

Chapter 6

French

Bœuf en Daube à la Provençale

Marinade:

2kg beef shoulder
1 orange
5 carrots
1 bouquet garni
1 bay leaf
3 cloves
13 white peppercorns
5 juniper berries
1l red wine
133ml red vinegar

Sauce:

1 large onion
266g bacon
4 garlic cloves
1 orange
400ml beef stock
4 tbsp olive oil
1 half cinnamon stick
400g black olives

1. Cut meat in pieces. Chop the carrots, zest the orange and put some pieces aside. Cut the orange and onion in slices, add to bouquet garni, the cloves, the juniper, some muscat, the crushed peppercorns and the red wine with the vinegar overnight in the fridge.
2. Next day, preheat oven to 150°. Take meat out of marinade and dry. Cut the bacon and the onions in rings. Sear meat in batches in oil in a big pot, then add the bacon and onion. Put all meat back in the pot and mix, then add salt and pepper to taste.
3. Reduce marinade by a third without vegetables in a second pot. Then add with vegetables to the meat, add all other spices including the orange zest, garlic and cinnamon. Add beef broth until everything is covered and let simmer for 5h in the oven.
4. Take meat and vegetables out and put sauce through a sieve to filter all pieces out. Thicken the sauce with starch, add meat and vegetables back and also the olives. Add salt & pepper to taste and keep warm until served.

Spinach Salmon Quiche (for 28cm tarte pan)

1 pâte brisée
400g spinach
200g smoked salmon
1 shallot
1 garlic clove
1 egg
1 egg yolk
200ml crème liquide
200ml crème fraîche

1. Prepare the quiche dough for a 28cm tarte.
2. Cook the onions, garlic and the spinach until all water evaporated, then season with salt and pepper. Prep the salmon by cutting it in small cubes.
3. Preheat the oven to 180°C with air. Whisk the egg and the both crèmes together, and season with salt and pepper.
Optional: You can also add some herbs, nutmeg or parmesan cheese.
4. Roll out the quiche dough and drape it in the tarte pan. Take a fork and poke holes in the bottom of the dough. Then add the salmon, the spinach and the crème on top. Place the quiche in the oven and bake for around 40min.

Coq au Vin

4 chicken legs
6 bacon strips
200g champignons
10 shallots
400g potatoes
4 carrots
2 tbsp butter
2 tbsp tomato paste
750ml red wine
2 bay leaves
4 twigs thyme
2 twigs rosemary
4 tbsp corn starch

1. Separate the chicken legs with a knife into drumsticks and shoulder. Slice the bacon in thin strips, halve the champignons, peel the shallots and cut them in quarters. Peel the potatoes and cut into 2cm cubes, peel the carrots as well and cut into 1cm thick slices.
2. Add oil into a pan, salt the chicken pieces from both sides and sear them until crispy brown on both sides. Then set the chicken aside on a plate. In the same pan, add the butter, bacon and all the veggies and sear for 2-3min while stirring, then season with salt and pepper. Add the tomato paste, and then de-glaze with half of the red wine. Boil for around 5min, and let the liquid reduce.
3. Add the remaining wine and then chicken broth. Place chicken pieces in the pot again, and add the bouquet garni (bay leaves, thyme and rosemary). Close the lid and let it simmer for 30min.
4. Mix the corn starch with some cold water in a separate small bowl, and then add to the coq au vin to thicken the sauce. Season to taste with salt and pepper, and serve with chopped parsley.

Chapter 7

Italian

Pasta al limone

400g tagliatelle
1 lemon
1 red chilli
1 garlic clove
50g parmesan cheese
50g butter
50ml olive oil
20g parsley
600ml pasta water

1. Do the prep by crushing the garlic, zesting the lemon, grating the parmesan, finely slicing the chilli and mincing the parsley.
2. In a frying pan, add butter and olive oil, and then the chilli and garlic. In another pot, start cooking the pasta. Right before finishing, take out the pasta water for the sauce.
3. To the pan, add lemon juice, the zest and the pasta water. Let the sauce reduce and season with salt and pepper. Then add the strained pasta and the parmesan, and garnish with the parsley.

Penne alla Vodka

400g pasta
80g prosciutto
3 garlic cloves
150ml cream
4 tbsp vodka
400g tomato purée
3 basil stems

1. Chop the garlic in thin slices, and the prosciutto in cubes. Heat olive oil in a pan, and fry the prosciutto until lightly brown. Then add the garlic slices until fragrant.
2. De-glaze with the vodka, and then add the tomato purée and the basil. Let cook until the sauce has reduced. Then add the cream to the sauce until it becomes the desired color, and season with salt and pepper.
3. Cook the pasta in the meantime, and right before its al dente, add some pasta water to the tomato sauce. Drain the pasta, add to the sauce in the pan and serve.

Chapter 8

Other

Salmon with Spinach and Mushrooms

560g salmon with skin
300g baby spinach

350g mushrooms

1 lemon

2½ tbsp parsley

1 tbsp chives

1 garlic clove

2 tbsp oil

2 tbsp butter

50ml milk

1. Season the salmon with salt and pepper, quarter the mushrooms and chop the chives and parsley. Chop the lemon and take half of its juice.
2. Sear the salmon with oil and butter 5min each side.
3. Put the mushrooms and the garlic in the same pan, add the flour after the mushrooms are browned and continue cooking for 1min.
4. Add the milk to the pan and taste it with salt, pepper and nutmeg. Then add the spinach and let it become soft in the sauce. Add parsley and lemon juice. Put salmon on top and serve.

One-pot Spinach Chicken

500g chicken thighs
100g baby spinach

80g dried tomatoes

2 garlic cloves

1 lemon

200ml chicken stock

1 tbsp cornstarch

200ml heavy cream

1. Peel and cut the garlic and the tomatoes. Take the lemon zest and chop it finely.
2. Sear the chicken with oil in the pot until browned and add salt and pepper on each side.
3. Take out the chicken and set aside. Add a little butter in the pot and fry the garlic until golden. Then de-glaze with stock. Mix the heavy cream with corn starch and add until sauce thickens. Add the chopped dried tomatoes.
4. Put the chicken back in the pot, add salt, pepper and the lemon zest on top. Braise in the pot with the lid closed for 50min at 160°C in the oven.
5. Add the spinach, let it fall together in the sauce, and serve with orzo or bread.

Part III

Desserts

Chapter 9

Cold Desserts

Tiramisu

3 eggs
50g sugar
500g mascarpone
150ml espresso
30ml amaretto
30 ladyfinger biscuits

1. Temper and beat the egg yolks with half of sugar until thick, then add the mascarpone.
2. Whip the egg whites with salt and slowly add the remaining sugar until it forms stiff peaks. Add to the mixture from Step 1.
3. Mix espresso and amaretto together, then brush/dip the ladyfingers with the mixture after spreading them out in the form.
4. Finally, layer the tiramisu alternating with the soaked ladyfingers and the mascarpone cream. Right before serving, add a layer of cocoa dust on top of the cream layer above.

Vanilla Crème Pâtissière (for 28cm tarte pan)

500g milk
90g sugar
1 egg
3 egg yolks
1-2 vanilla beans
25g flour
25g corn starch

1. Bring the milk to a boil with the vanilla beans and 20g sugar. Above the same pot, set up a bowl as water bath with the egg, the yolks, the remaining sugar and the starch, and temper it from the steam over the milk pot.
2. Slowly add the hot milk to the tempered egg mixture. Once all is added, remove the vanilla bean and keep simmering until the mixture is thickened.
3. Spread on a foil-lined baking tray and cover with plastic wrap in direct contact with the custard, so the cream forms no skin, and let it cool down.

Chapter 10

Warm Desserts

Part IV

Baking

Chapter 11

Basic Doughs

Garlic Naan

130g warm water
6g sugar
1 pack dry yeast
2 tbsp yoghurt
300g flour (type 550)
7g salt
1 tbsp butter

1. Combine and mix all dry ingredients.
2. Add water, sugar and yoghurt and knead to a smooth dough, then let it rest for 1h.
3. Split in 6 pieces, roll out and bake in a hot pan without fat about 3min on each side until bubbles start to form.
4. Brush with (garlic) butter and serve.

Pizza Dough

570g typo 00
15g sugar
9g salt
370g warm water
22g fresh yeast

1. Combine all dry ingredients in a bowl. Form a little bowl inside, add the water and dissolve the fresh yeast in it. Knead it until it has formed a smooth dough and rest for 2h at room temperature.
2. Form it into four round pieces and let them rest for another 30min. Roll out in circles and add the toppings.

Pâte Sucrée (for 28cm tarte ring)

65g butter
45g powdered sugar
15g blanched, finely ground almonds
25g egg yolk or whole egg
120g flour (type 405)
1/4 scraped vanilla pod

1. Mix the soft butter with the sieved powdered sugar, vanilla and salt. Add the egg and mix until homogeneous. Add the flour and the ground almonds and knead quickly to a smooth dough. Wrap in plastic wrap and chill in the fridge for at least 1h.
2. Take the dough out of the fridge and roll it out (roughly 2mm) on a lightly floured surface. Drape it into a 28cm tarte ring and trim the edges. Poke holes in the bottom with a fork and blind bake in the preheated oven for 15-18min.

Pâte Brisée (for 28cm tarte ring)

250g flour (type 550)
125g cold butter cubes
4g salt
1 egg
20g cold water

1. Mix the flour and the salt together. Then add the cold butter cubes, and break them down so the dough gets a sand-like texture.
2. Add the egg and the cold water (as much as needed), and knead to a uniform dough. Put it in the fridge and let it rest until further use.

Sandwich Bread

175ml water
125ml milk
1 pack dry yeast
440g flour (type 550)
8g salt
21g sugar
3 tsp butter

1. Combine the dry ingredients, dissolve the yeast in the milk and water mixture and add it to the dry mix.
2. Add the butter, knead until it is a smooth dough and let rest for 2h.
3. Roll out in rectangle, roll up and place in buttered loaf pan. Let rise again for 45min and bake in 175° oven for 35min.

Pasta Dough

250g typo 00 flour
250g semolina flour
5 large eggs
2g sea salt
5g olive oil

1. Spread flour on surface and form a little mould inside. Add the eggs, the salt and the olive oil in the middle and mix with a fork.
2. Start pushing flour in the middle and mix until a cohesive smooth dough has formed.
3. Wrap dough in plastic wrap, let chill at room temperature for 1h and then process further.

Ciabatta

400g flour (type 405)
10.5g fresh yeast
270g water
1 tsp salt
1 tsp sugar

1. Mix the flour, salt and sugar together. Then break up the yeast in the lukewarm water, and add the mixture to the dry ingredients until they form a smooth dough after around 5min of kneading. Then let the dough rest for 2h covered at room temperature.
2. Fold the dough on a slightly floured work surface into a tight package, and cover with a kitchen towel. Let it rest for another 30min. Preheat the oven to 220°C with convection. Now split up the dough into two loaves, roll tightly and let them rest covered for the final 15min.
3. Take the loaves, bake them on an oven pan or a pizza stone for 22min until lightly brown and let cool to serve.

Challah Bread

360ml lukewarm water
21g fresh yeast
1 tbsp sugar
1 egg
3 egg yolks
120g honey
2 tbsp neutral oil
2 tsp salt
750g flour (type 405)
1 egg (egg-wash)

1. Dissolve yeast and sugar in lukewarm water, let stand until a bit bubbly. Mix in remaining water, egg, egg yolks, honey, oil, and salt, and stir well. Gradually add the flour and mix with a machine or stand mixer until a smooth dough forms.
2. Let the dough rise in oiled bowl for 1h until it is doubled in volume. "Punch" dough down, tightly shape into five braids, and let rise again for about 30min. Preheat the oven to 160° with air.
3. Take the strands and braid them together in the challah pattern, brush the loaf with egg wash, sprinkle with seeds, and then pre-bake in the oven for 20min. Take it out, brush with egg-wash again and finish off in the oven another 20min.

Chapter 12

Sweet Baking

Croissants

250ml warm water
30g fresh yeast
500g flour (type 550)
12g salt
50g sugar
100g softened butter
250g butter (beurrage)

1. Combine all ingredients except the butter for the beurrage to a smooth dough, and let it rest over-night. Cut the 250g butter in 1cm slices, lay out on parchment paper and place another parchment paper on top. Carefully roll out with a rolling pin until it becomes a uniform slab of butter. Also put it in the fridge over-night.
2. Roll out the dough, place the beurrage-slab inside and fold the edges together that butter is fully enclosed in dough. Make a make tour double fold, then a tour simple fold. If necessary in case the dough is too soft or gets too sticky, you can also let the dough rest for 30min in the fridge in between folds. After both folds are performed, let it rest for 2h in the fridge.
3. Roll out the pastry dough to 0.5cm thickness, then cut into triangles and shape the croissants. Brush them with egg-wash and let them rest for another 2h. After resting, brush them with egg-wash again and directly bake them for 18min at 190°C.

Biscuit Cake

3 eggs (room temp)
125g sugar
salt
90g flour (type 550)
1 tbsp baking soda

1. Preheat the oven to 175°C and put baking sheet in the spring-form pan.
2. Separate the eggs, and whip the egg whites to stiff peaks while slowly adding the sugar and a pinch of salt. Then add the egg yolks and fold them into the whites, while sifting the flour into the mixture. Fold the dough with a spatula until it is homogeneous.
3. Add dough to the spring-form and bake for 15-20min.

Tarte au Citron

1 recipe pâte sucrée
125g lemon juice
125g sugar
150g eggs (around 3)
150g butter
1-2 tbsp. finely grated lemon zest

1. For the crèmeux au citron, zest one lemon and set aside. Squeeze the juice from the lemons. In a small pot, whisk the eggs with sugar until smooth. Add the lemon juice and zest, and mix well.
2. Heat the mixture over low to medium heat while stirring constantly with a whisk, until it reaches 82-84 °C. Immediately remove from heat and strain through a fine sieve into a bowl to remove any solid particles from the eggs and lemon.
3. Allow the mixture to cool to 35-40 °C, checking with a thermometer. Cut the cold butter into cubes and blend it into the lemon-egg cream with an immersion blender until no butter pieces are visible. Chill for about 1h in the refrigerator.
4. Preheat the oven to 170°C. Roll out the Pâte sucrée to about 2mm thick on a lightly floured surface, forming a round shape. Line a tart ring or tart pan with the dough, trimming any excess edges. Prick the bottom of the dough with a fork.
5. Blind bake in the preheated oven for about 15-17 minutes until golden brown. Remove from the oven and allow the tart shell to cool.
6. Fill the tart shell generously with the crèmeux au citron and smooth the top with a spatula, extending it slightly over the edges. Cover the lemon tart with a cake dome and refrigerate for at least 3 hours.

Pumpkin Pie

200g flour
120g cold butter cubes
60g sugar
40ml ice water

2 eggs
140g brown sugar
340g unsweetened condensed milk 7.5% fat
450g pumpkin purée
2tsp pumpkin spice
1/4tsp ground ginger
1/2tsp salt
2tsp cornstarch

1. Mix flour, sugar and salt. Rub in cold butter, add ice water and form a smooth shortcrust. Shape into a ball, wrap and chill 30min.
2. Preheat oven to 200°C. Whisk eggs and sugar, then stir in pumpkin purée, condensed milk, cornstarch and spices to a smooth filling.
3. Roll dough slightly larger than the tart pan, line pan and trim excess. Pour in the pumpkin filling.
4. Bake on the lowest rack 10 min at 200°C, reduce to 175°C and bake another 30-40min until the centre is slightly set. Let rest in the turned-off oven (door ajar) 1h or serve warm.

Chocolate Chip Cookies (about 15 cookies)

110g butter
60g brown sugar
40g white sugar
1 egg
225g flour (type 550)
1/2 tsp baking powder
150g chocolate

1. Mix the melted butter with the sugar. Then add the flour and the baking powder and mix well. Finish by adding the chopped chocolate bars or chocolate chips.
2. Bake in the oven for around 10-13min at 170°C with air.

Crêpes (around 6-8 big crêpes)

160g flour
2 eggs
250ml milk
1 tsp butter

1. Mix the dry ingredients together. Then add the eggs and the milk, and whisk into an homogeneous dough. Let the dough rest for 15min and, if necessary, adjust the consistency with milk or flour.
2. Heat a non-stick pan with little oil and bake the crêpes until golden brown.

Waffles (about 6 waffles)

125g soft butter
100g sugar
1 pck vanilla sugar
3 eggs
250g flour (type 550)
200ml milk
1 tsp baking powder
salt

1. Mix all the ingredients together to a homogeneous dough and let it rest for about 10min. After resting, add more milk/flour if needed to adjust the consistency.
2. Bake in a waffle iron for around 4-5min until golden brown.

Pancakes

220g flour
30g sugar
240ml milk
60g butter (*optional*)
1 pck baking powder

1. Mix the dry ingredients together.
2. Whisk the eggs and the milk until smooth and slowly add the powder ingredients.
Optional: Melt the butter and add to the mixture as well.
3. Heat a non-stick pan at low to medium heat and bake the pancakes until golden brown on both sides.

Blueberry Muffins (about 10-12 muffins)

1 egg
90g powdered sugar
120ml milk
80g melted butter
190g flour (type 550)
8g baking powder
140g blueberries

1. Mix the dry ingredients (flour, baking powder and salt). Whisk the egg and the powdered sugar, then add the milk and the melted butter. Gradually sift in the powdered ingredients and mix to a dough.
2. Preheat the oven to 220°C with air.
3. Bake the Muffins for 5min, then reduce the temperature to 180°C and bake the remaining 20min.

Cinnamon Rolls

360g flour (type 550)
60g white sugar
1/2 tsp salt
180ml milk
43g butter
1/2 block fresh yeast
1 large egg

45g soft butter
80g brown sugar
1 tbsp ground cinnamon

1. Preheat the oven to 190°C without air. Whisk the flour, sugar and salt together into a large bowl and set aside.
2. Heat up the milk and the butter in a small pot, and let cool down to room temperature. Add the fresh yeast to the milk mixture, and then add the mixture and the egg to the dry ingredients. Knead until smooth and let it rest for 10min.
3. Transfer the dough to the work surface and roll out to a rectangle, roughly 60cm x 80cm in size. Spread the soft butter on top of the dough, mix the brown sugar and cinnamon together and then evenly sprinkle it on top of the dough.
4. Tightly roll the dough upwards, and cut the dough roll into pieces with roughly 4cm width. Place them upright onto a baking tray and bake in the oven for 24-27 minutes or until golden brown.

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