

PRIVATE RECIPE COLLECTION

M. B. H.

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

Source: Cook Book "Der große Lafer" by Johann Lafer

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

Source: Greek/Turkish cooking class

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

Source: Greek/Turkish cooking class

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.

Melitzanossalata (Eggplant Purée)

Source: Greek/Turkish cooking class

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)

Source: Greek/Turkish cooking class

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.

Chinese Dumplings

Source: YouTube

300g flour
150g boiling water
2g salt

450g ground pork
1 chinese cabbage
3 green onions
2.5cm ginger, grated
2 garlic cloves, minced
1 tbsp soy sauce
1 tsp sesame oil

1. Mix the flour with the salt, and add the boiling water gradually while stirring with a fork. When cool enough, knead the dough on a floured surface until smooth. Cover with a damp cloth and let it rest for 15min.
2. Chop the cabbage finely, sprinkle with some salt and let it sit for 10min. Then squeeze out the excess water. Finely chop the green onions, garlic and grate the ginger.
3. In a big bowl, mix the ground pork with the cabbage, green onions, garlic, ginger, soy sauce and sesame oil. Season with salt and pepper.
4. Roll out the dough into four pieces, give them through a pasta roller to make a thin dough, and cut out 8cm circles to make the wrappers. Add around 1 tbsp of filling in the middle, then fold the dumpling in half and pinch the edges together to seal.
5. Either place the dumplings into a steamer, or fry them in a pan with some oil until golden brown. Then add 60ml water to the pan, cover and let them steam for around 5min until the water has evaporated.

Chicken Wings

Source: J. Kenji Lopez-Alt

900g chicken wings
10g baking powder
10g kosher salt
10g corn starch
30ml neutral oil

50g butter
2 cloves garlic, minced
60ml Frank's RedHot Sauce

1. Pat wings very dry. Toss with baking powder, salt and corn starch until evenly coated. Arrange on a rack on a sheet pan with space between wings. Refrigerate uncovered 8-24h.
2. Preheat oven to 230°. Toss wings with oil, return to sheet/rack and bake 20 min. Flip and bake further 15-30 min, flipping occasionally, until crisp and golden.
3. Melt butter in a small saucepan over medium; add garlic and cook 1 min until fragrant. Whisk in hot sauce.
4. Toss wings with sauce to coat, and serve.

Part II

Main Dishes

Chapter 3

Indian

Butter Chicken - Murgh Makhani

Source: TBD

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 marinate 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 service with naan and rice.

Punjabi Palak Paneer

Source: Cook book "India: The Cookbook" by Pushpesh Pant

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

Source: YouTube

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)

Source: Greek/Turkish cooking class

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)

Source: Greek/Turkish cooking class

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

Source: Kitchen Stories

5 tomatoes
1 onion
2 garlic cloves
5cm ginger
1 chilli
2 bell 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

Source: Kitchen Stories

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.

Braised Chicken with Spinach

Source: Kitchen Stories

1kg chicken thighs
200g spinach
80g sun-dried tomatoes
2 garlic cloves
1 lemon
1 tbsp unsalted butter
200ml chicken stock
200ml heavy cream
2 tbsp cornstarch
salt
pepper
olive oil

1. Peel and finely chop the garlic, zest the lemon and slice the sun-dried tomatoes into thin strips.
2. Heat a little olive oil in a large ovenproof pot and brown the chicken thighs about 4 minutes per side until golden. Season with salt and pepper and set aside.
3. In the same pot melt the butter and sauté the garlic for 2 minutes. Pour in the chicken stock to deglaze. In a small bowl whisk the cream with the cornstarch, then stir into the pot and simmer uncovered 5 minutes until the sauce thickens.
4. Preheat the oven to 160°C. Return the chicken to the pot, sprinkle over the lemon zest, cover and braise in the oven for about 50 minutes.
5. Remove the pot, add the sun-dried tomatoes and continue to braise 10 minutes. Stir in the spinach and cook a further 5 minutes until wilted. Serve the braised chicken with pasta, rice or bread.

Chapter 5

Eastern European

Plăcintă Moldovnesti

Source: YouTube

400ml lukewarm water
1 tsp salt
1 tbsp sugar
1 tbsp vinegar
1 tbsp sunflower oil
600g flour
600g cottage cheese (9% fat)
dill
spring onion

1. In a big bowl, add the water, salt, sugar, vinegar and oil. Then gradually add the sifted flour to form a consistent dough. Cover it with plastic wrap and let it rest for 30min.
2. For the filling, crumble the cottage cheese in a bowl, and finely chop the dill and spring onion. Mix everything together and season with salt and pepper.
3. Divide the dough into about 10 equal pieces and roll them out to a thin circle (roughly 30cm). Then add the filling in the middle, and fold the edges over to form a round shape. Press the folds tight so the filling doesn't leak out.
4. Heat oil in a pan, and fry the placintas on both sides until golden brown. Drain on kitchen towel and serve warm.

Sarmale în foi de varză murată

Source: Family Recipe

1 large cabbage
500g rice
4 sweet bell peppers
1 bunch parsley
3 carrots
2 onions
1 leek
3 large tomatoes
400g chicken breast
chicken stock
3 tbsp tomato paste

1. Cut the onions and leek into small cubes. Peel the carrots and finely grate them. Then saute the vegetables with oil in a big pan until soft.
2. Cut the chicken breast as small as possible, and fry in the same pan with more oil after taking out the vegetable mix.
3. Take out the middle root of the cabbage with a knife to separate the leaves during cooking. Put it with the root-side up into a big pot with water and start boiling. Properly wash the rice.
4. Roughly chop the tomatoes and blend them until smooth. To a bowl, add the cooked chicken and vegetables, the chopped parsley, salt and pepper, tomato paste, blended tomatoes and washed rice and mix well.
5. When soft, take out the cabbage, separate the leaves and cut out the hard root part of each leaf.
6. In a big cast iron / clay pot, cover the bottom with the cabbage roots, pepper corns and bay leaves. Then take the soft pieces of cabbage, add some filling and roll them rightly. Layer them closely to each other into the pot.
7. Optional: you can take some of the peppers, fill them with the farce and add them in between the layers for additional taste.
8. After finishing the layers, add some tomato juice, hot water and then cover with some big cabbage pieces. Cook in the oven at 225°C for 1h 45min, and then leave another hour in the turned-off oven. Service warm with crème fraîche.

Chapter 6

Thai

Red Thai Curry

Source: TBD

1.5 tbsp curry paste
150g meat
300ml coconut milk
2 tsp fish sauce
1 tbsp sugar
0.25 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 7

French

Bœuf en Daube à la Provençale

Source: Cook book "Provence - The Cookbook" by Caroline Craig

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)

Source: self-created

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

Source: Kitchen Stories

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 8

Italian

Pasta al limone

Source: Kitchen Stories

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.

Pasta alla Vodka

Source: TBD

200g rigatoni
80g prosciutto
3 garlic cloves
150ml cream
50ml vodka
400g tomato purée
3 basil stems

1. Chop the garlic in thin slices, and the prosciutto in cubes. Give 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 9

Other

Salmon with Spinach and Mushrooms

Source: Kitchen Stories

560g salmon with skin
300g baby spinach
350g mushrooms
1 lemon
2.5 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.

Part III

Desserts

Chapter 10

Cold Desserts

Tiramisu

Source: TBD

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)

Source: Online, La Pâtisserie

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 11

Warm Desserts

Part IV

Baking

Chapter 12

Basic Doughs

Garlic Naan

Source: TBD

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

Source: Best one found on pizza flour packaging

570g typo 00 flour
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.

Focaccia

Source: YouTube, Food Language

500g typo 00 flour
400ml water
12g fresh / 6g dry yeast
1 tsp sugar
2 tbsp olive oil (plus more to grease and drizzle)
2 tsp salt (plus more for sprinkling)

1. Dissolve yeast and sugar in warm water; add flour to form a soft, no-knead dough, then mix in 2 tbsp olive oil and 2 tsp salt.
2. Cover and rest 30 min.
3. Do a stretch-and-fold (wetting hand before each fold), lift-and-slap in the bowl; cover and rest 30 min - repeat the stretch-and-fold + lift-slap once more until dough is bubbly.
4. Generously oil a baking sheet, transfer dough, drizzle more olive oil and gently spread; cover and rest 30 min, then dimple deeply with oiled fingers, mist with water and sprinkle coarse salt.
5. Bake at 230°C for 20 minutes.

Pâte Sucrée (for 28cm tarte ring)

Source: Online, La Pâticesse

65g soft butter
45g powdered sugar
15g blanched, finely
ground almonds
25g egg yolk or whole
egg
120g flour (type 405)
half 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)

Source: TBD

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

Source: TBD

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

Source: TBD

200g typo 00 flour
175g egg yolks
1 tsp salt

1. Spread flour on surface and form a little mould inside. Add the eggs and the salt 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

Source: TBD

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 sough 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

Source: TBD

360ml lukewarm water
21g fresh yeast
1 tbsps sugar
1 egg
3 egg yolks
120g honey
2 tbsps 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 13

Sweet Baking

Croissants

Source: TBD

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 two double fold, then a two 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

Source: TBD

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

Source: *Online, La Pâticesse*

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

Source: *TBD*

1 recipe pâte brisée
2 eggs
90g brown sugar
340g unsweetened condensed milk 7.5% fat
450g pumpkin purée
2tsp pumpkin spice
0.25 tsp ground ginger
0.5 tsp salt
2 tsp 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.

Medovic (Honey Cake)

Source: *Family Recipe*

Cake Layers

3 eggs
200g sugar
50g butter
3 tbsp honey
2 tsp baking powder
(dissolved in vinegar)
650g all-purpose flour
1 vanilla bean
1.5kg 20% cream
150g powdered sugar
1 vanilla bean
500g cherries in juice

1. For the cake layers, beat the eggs with sugar until light and fluffy. Add the the melted butter, honey, and the seeds from half a vanilla bean. Mix well.
2. Quench the baking powder in a little vinegar and add to the mixture. Gradually add the flour and knead into a smooth dough.
3. Divide the dough into 6-8 equal parts. Roll each part until thin, and then cut with a plate into a perfect round shape (around 26cm diameter). Bake each layer at 190°C for about 7 minutes until golden.
4. For the cream, mix the cream with powdered sugar and the seeds from half a vanilla bean until smooth.
5. To assemble, place the first cake layer on a plate, spread with cream, and add some drained sour cherries. Repeat with all layers, finishing with cream on top and sides. Decorate as desired, and then chill for at least 2h until serving.

Chocolate Chip Cookies (about 15 cookies)

Source: *TBD*

110g butter
60g brown sugar
40g white sugar
1 egg
225g flour (type 550)
0.5 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)

Source: *TBD*

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)

Source: *TBD*

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

Source: TBD

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)

Source: TBD

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

Source: TBD

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 tbspc 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.

Almond Macarons

Source: TBD

300g ground almonds
7 drops bitter almond
250g sugar
2 egg whites
1 pinch salt
whole almonds for decoration

1. Mix the ground almonds with the bitter almond extract and the sugar in a bowl until well combined.
2. Whip the egg whites with a pinch of salt to stiff peaks, then gently fold them into the almond mixture until everything is evenly moistened.
3. Using wet hands, roll out small flat balls (roughly 15g each) onto a baking sheet lined with parchment paper. Top each mound with a whole almond and press it in lightly.
4. Bake the almond macaroons in a preheated oven at 130°C for about 30 minutes.

Gingerbread Cookies

Source: TBD

300g flour
1 tsp cinnamon
0.5 tsp ground ginger
1 pinch nutmeg
1 pinch salt
1 tsp baking soda
180g butter
120g sugar
100g molasses
1 egg

1. Mix flour, spices and baking soda in a bowl. Gently heat butter, sugar and molasses in a pot until everything dissolves, then let cool slightly.
2. Carefully pour into the flour mixture, add the egg and mix thoroughly with a dough hook. Transfer the warm dough on a big sheet of cling film on a baking tray, spread out and wrap it entirely. Let it chill for about two hours. Preheat the oven to 175°C shortly before the end of the chilling time.
3. Cut out shapes, re-roll scraps and cut more cookies. Bake the gingerbread for about ten minutes. Decorate with icing or decorations as desired after baking.

Macadamia White Chocolate Kisses

Source: TBD

130g flour (type 405)
40g cornstarch
30g powdered sugar
1 vanilla bean
120g cold butter
50g unsalted macadamia nuts, chopped
100g white chocolate (or dark chocolate)

1. Preheat the oven to 175°C. Line a baking sheet with parchment paper and set aside. Finely chop the macadamia nuts.
2. In a large bowl, mix the flour, cornstarch, and powdered sugar. Scrape the seeds from the vanilla bean and add them along with the cold butter (in small pieces). Quickly knead everything into a smooth dough. Add the chopped macadamia nuts and knead them in.
3. Form balls (12g each) from the dough, flatten them slightly and place them on the prepared sheet (careful, they spread out quite a bit). Press a small indentation into each cookie with the blunt end of a wooden spoon and then bake for 12 minutes. Remove from the oven, let cool briefly on the sheet, and then transfer to a wire rack to cool completely.
4. Roughly chop the chocolate and melt it carefully - either in a bowl over a pot of simmering water or in the microwave, stirring until smooth. Let the chocolate cool slightly so it's not too runny, then fill the indentations of the cookies with a spoon or using a piping bag and let it set.

Part V

Condiments

Chapter 14

Sweet

Pumpkin Apple Jam

Source: Online, MaltesKitchen

700g Hokkaido
pumpkin
300g apples
150ml apple juice
500g gelling sugar 2:1
1 vanilla bean
1 tsp cinnamon
1 lemon
1 pinch salt

1. Peel, core the pumpkin and dice into small cubes. Peel the apples, quarter, remove cores and dice to similar size as pumpkin.
2. Add pumpkin and apples to a pot. Squeeze the lemon and add juice, apple juice, and a pinch of salt.
3. Scrape the vanilla bean seeds and add both seeds and pod to the pot. Cover and cook for approximately 20min until pumpkin is soft.
4. Remove vanilla pod and purée finely with an immersion blender.
5. Add gelling sugar and cinnamon, stir well and cook according to package instructions (approximately 3min).
6. Perform a gel test, and if satisfactory, fill into sterilized jars to the brim, close lids and allow to cool.

Chapter 15

Savoury

Cherry Tomato Confit

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