

# **Recipes**

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# **Contents**

<b>I. Starters</b>	<b>5</b>
<b>II. Main courses</b>	<b>7</b>
<b>1. Vegetarian</b>	<b>9</b>
1.1. Reibeplätzchen . . . . .	10
<b>III. Desserts</b>	<b>13</b>
<b>2. Baking</b>	<b>15</b>
2.1. Macarons . . . . .	16
2.2. Chocolate Cardamom Shortbread . . . . .	18

*Contents*

**Part I.**

**Starters**



**Part II.**

## **Main courses**



# **1. Vegetarian**

## 1. Vegetarian

### 1.1. Reibeplatzchen

*Savory small potato-based pancakes. Can be served as a main course or dessert. Usually served with applesauce.*

#### Ingredients

*serves 2-3 as a main course, sufficient for 18-20 Reibeplatzchen*

1kg	potatoes
1	egg
1	medium-sized onion
1 Tbsp	oatmeal
1 - 1.5 tsp	salt
	oil for pan-frying (sunflower oil)

#### Description

1. peel and grate the raw potatoes (using a kitchen grater similar to the one shown in picture 1)
2. place the potatoes in a strainer and leave for 5-10 minutes (picture 2, 3)
3. gently pour out the water, but keep the layer of starch at the bottom of the bowl
4. put the potatoes, finely chopped onion, oatmeal, egg, and salt into the bowl and mix (picture 4)
5. heat up a skillet (or two) and add some oil
6. put one tablespoon of the mix into the skillet, spread out to create a round shapes with a thickness of 3-6 mm and a diameter of 6-10 cm (picture 5)
7. fry for 2-3 minutes on medium to high heat, flip and fry the other side for 2-3 minutes. Add more oil when necessary (there should always be a thin layer of oil in the skillet).
8. if not dark enough, fry a bit more from each side
9. try the first batch and add more salt if necessary

### 1.1. Reibeplätzchen

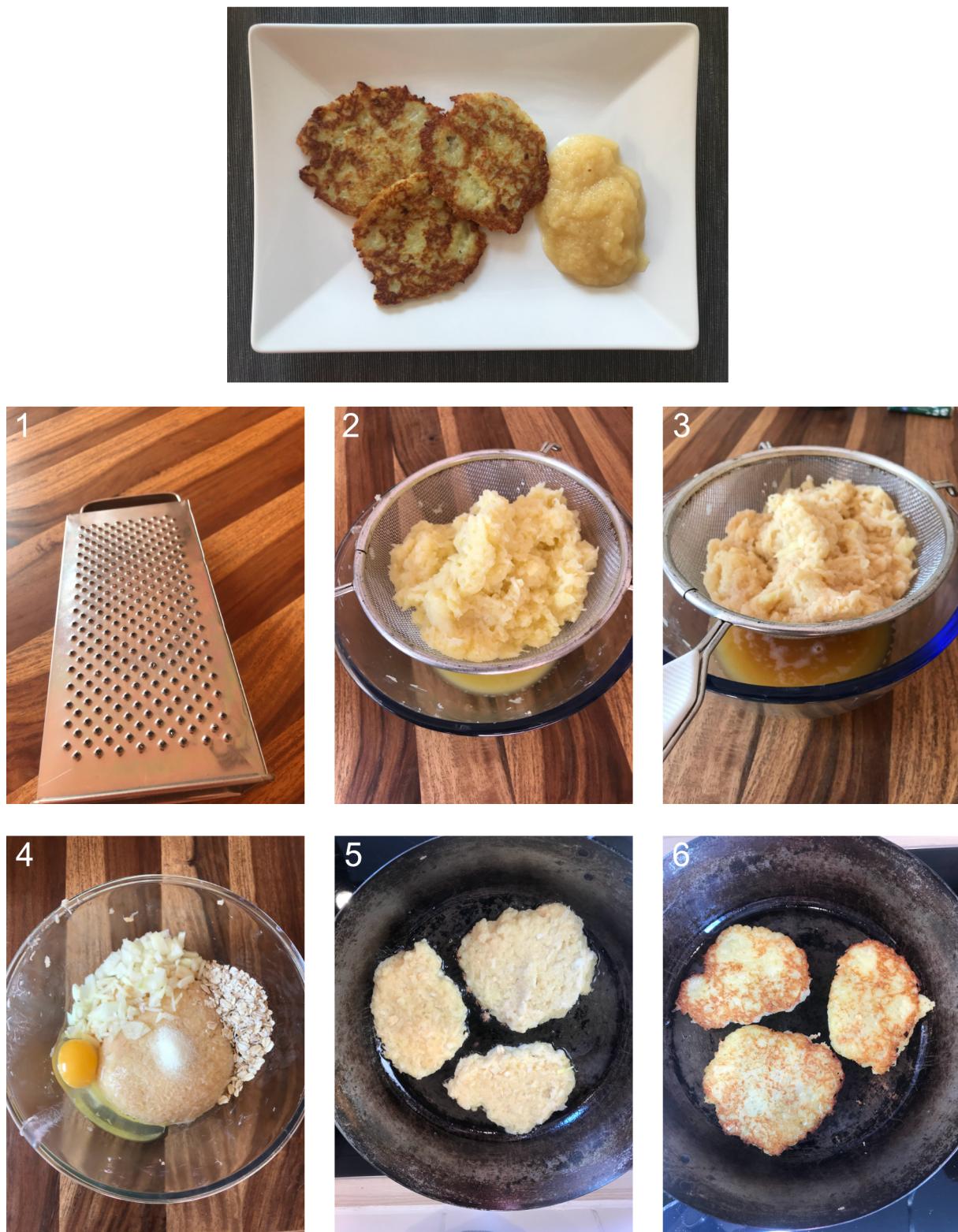


Figure 1.1.: Reibeplätzchen

1. *Vegetarian*

**Part III.**

**Desserts**



## **2. Baking**

*Everything that goes into the oven...*

## 2. Baking

### 2.1. Macarons

The two meringue based halves are made from almonds, egg white, and sugar. The filling is usually a ganache or buttercream.



Figure 2.1.: Macarons

#### Ingredients

36g	egg white
45g	ground almonds
75g	powdered sugar
10g	sugar

#### Description

1. Mix the powdered sugar and ground almonds and sift them to get a homogeneous mix without any large chunks.
2. Whisk the egg white. In the end, slowly add the sugar while continuing to whisk.  
Optional: add food coloring
3. Fold the almond-sugar mix in: add 1/3 of the mix to the egg white and carefully fold it in, add the next third and so on.

## *2.1. Macarons*

4. Fill the mix into a small freeze bag or other plastic bag and cut off one corner.
5. Form small (3-4cm diameter) circles on a tray with baking paper.
6. Lightly tap the baking tray from underneath to allow air bubbles trapped in the dough to escape. This leads to a nicer round shape and a more even surface.
7. preheat the oven to 145 deg. Celsius
8. Let the macarons sit a room temperature for 20-30 minutes.
9. Bake for 10-12 minutes

## 2. Baking

### 2.2. Chocolate Cardamom Shortbread

#### Ingredients

100g sugar (plus a bit extra to make it sparkle)  
200g butter, soft but not melted  
300g flour  
30g cocoa powder  
3/4 cardamom pods

#### Method

1. Split open the cardamom pods and grind the seeds. Alternatively you could buy powdered cardamom, but I guess it does not have such a strong flavour.
2. Mix together the butter and 100 g sugar until smooth (you can use a food processor, but I normally do everything by hand, this part with a wooden spoon).
3. Add the flour, cocoa and ground cardamom to the butter and sugar mixture and combine. I use my hands for this, but you can also continue using the food processor if you have one. At first it seems too dry, but it will come together! When it forms small lumps it is good enough. Scatter the lumps in the tin and press them down lightly.
4. Put the tin in the fridge (covered with a damp cloth or cling film) for at least half an hour.
5. Take out of the fridge and use a fork to put small holes into it. Sprinkle with the extra sugar.
6. Bake for 25-30 minutes at 180 degrees.
7. Cut in the tin while it is still a bit warm. Wait until cool to remove from tin.