



**FAVORITE  
RECIPES  
FROM ALL  
AROUND**

ROAST DUCK BREAST  
SAUERBRATEN  
**TORTILLA**

MERCIMEK KÖFTESİ  
KAPUSTNICA  
**CANJICA**

POLBO À FEIRA  
**CHÄSFONDUE**  
BLANQUETTE DE VEAU  
TORTA DE TITA

POWIDL TASCHERL  
**TIRAMISU**

KAISERSCHMARRN  
LENTIL PATTIES  
**PANETTONE**

ALPLERMAGRÖNEN  
LAHMAGUN  
POLBO À FEIRA  
BLACK FOREST CAKE



# 33

## RECIPES

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*33 recipes from all around the world. Lovingly chosen, written up and presented by the chefs and bakers both inside and amongst us. For you to recreate and savor.*

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1. Edition

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# ROAST DUCK BREAST

## WITH MASHED POTATOES AND GREEN BEANS

*Alexander Hüls, Head of Corporate Communications, Retarus Germany*

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### SERVES TWO

2 duck breasts  
500 g potatoes, mealy  
300 g green beans  
75 g smoked bacon  
1 small onion  
milk  
clarified butter  
butter  
black pepper, freshly ground  
salt  
nutmeg  
cognac

### PREPARATION

Rinse the duck breasts and pat them dry, cut diamond-shaped incisions into the skin and marinate in cognac for four to five hours.

Pat dry, rub salt into the skin side and season the meat side with coarse ground pepper. Sear the skin side in a pan with some clarified butter. Remove the pan from heat and turn the duck breasts onto the meat side.

Then place in an oven preheated to 175 °C / 350 °F for about 20 to 30 minutes. Remove from oven and let rest for five minutes while covered. Carve into slices to serve.

Steam the beans in salt water. Dice the onions and smoked bacon into small cubes and sauté along with a little clarified butter in a pan until translucent. Add cooked beans and toss until well mixed.

Skin the potatoes and cook until soft in salted water. Pour the water off and mash with a little milk. Season with salt, nutmeg and butter flakes.

*This dish is an alternative to the classic Bavarian roast duck with blaukraut (red cabbage) and dumplings on one of the Christmas holidays. It goes well with a full-bodied red wine such as a Vinho Tinto from the Douro region, a Tempranillo, a Bordeaux or a Zweigelt.*



# SALATA DE VINETE

## ROMANIAN EGGPLANT PUREE

*Bastian Fackelmann, Apprentice, Retarus Germany*



### INGREDIENTS

2	eggplants
1-2	garlic cloves, chopped
Approx. 50 ml	olive oil extra virgin
	salt, pepper
	cocktail tomatoes

### PREPARATION

Heat the eggplants in an oven or on the grill until they become rather soft and darkened, almost black, on all sides.

Let them cool down, scrape out the inside of the eggplants, mix with olive oil and garlic, and then blend. Season the eggplant puree with salt and pepper and refrigerate. Serve with a couple of halved cocktail tomatoes – enjoy!

“

*This eggplant puree suits every occasion. As a starter combined with bread, as a dip for veggie sticks, as a side for grilled meat... And it goes brilliantly with Aioli. The recipe comes from my granny in Romania.*

”



# TURKEY LEEK LASAGNA

*Thomas Tellert, Director Corporate Strategy, Retarus Germany*

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## INGREDIENTS

2	large leeks
1	red bell pepper
1	yellow bell pepper
1	garlic clove
1	chili pepper
200 g	medium mature Gouda cheese
75 g	white mushrooms
3 tbsp	oil
500 g	minced turkey meat
2 tbsp	bell pepper paste
4 cl	dry sherry
100 ml	broth
50 g	butter
50 g	flour
0.5 l	milk
2	limes, untreated paprika powder, salt, pepper

## PREPARATION

Cut the leeks lengthwise, but not all the way through. Wash them and remove the leaves. Blanch in boiling salted water for two minutes and rinse with cold water. Spread out into strips and cut into pieces the length of the casserole dish. Dice the rest very finely. Preheat the oven to 225 °C / 440 °F.

Halve the bell peppers. Remove the seeds and white flesh, wash and cut into very fine strips, then halve. Chop the garlic finely, remove seeds from chili and chop. Grate the cheese.

Clean the mushrooms, cut them into fine slices and fry in 1 tbsp of oil until tender, then remove from the pan. Fry the minced meat in the remaining oil until crumbly, stirring all the while. Stir in the finely diced leek, chopped garlic, paprika strips and mushrooms. Season with chili, pepper, salt, paprika powder and bell pepper paste. Simmer on low heat for a good five minutes. Add sherry and broth.

Béchamel sauce: melt butter, carefully stir in flour, add milk, bring to a boil. Flavor with lime juice and lime zest.

Grease a rectangular casserole dish, lay a layer of leek leaves over the base, spread half of the minced meat and the béchamel sauce on top, sprinkle with cheese, cover with another layer of leek, add the rest of the meat, top with béchamel sauce and generously sprinkle with cheese. Bake in the oven for 40 minutes.

*A freshly baked or heated baguette tastes great on the side. Simply slide it into the oven along with the lasagna for the last few minutes.*



# HOLODNIK

## COLD BEETROOT SOUP

*Emilija Prusaite, Apprentice, Retarus Germany*



### SERVES FOUR

- 2 l water
- 2-3 beetroot, cooked
- 1 tbsp vinegar
- 1 l kefir
- 4 eggs, hard-boiled
- 2 cucumbers, medium size
- 5-6 spring onions
- 1 bunch dill
- salt

### PREPARATION

Boil the water and let it cool down completely. In the meanwhile, peel the beetroot and grate coarsely (best with gloves), add one tablespoon of vinegar and leave to stand.

Add the kefir to the cooled water. Cut hard boiled eggs, cucumbers and spring onions into small pieces. Add grated beetroot and chopped dill to the soup. Season with salt to taste.

*Holodnik tastes best with sour cream and boiled or fried potatoes.*

*We eat this cold soup in summer, when it's very hot. We usually »cook« it in large amounts, so that we can enjoy it over the next two or three days.*



# SAUERBRATEN

## BRAISED BEEF, MARINATED IN VINEGAR

*Britta Pannenbäcker, International Business Coordination, Retarus Germany*

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### SERVES FOUR

1 kg	beef; e.g. shoulder blade or top sirloin
5 tbsp	raisins
100 g	fat
1 tbsp	tomato paste
1 tbsp	almond slivers
2 tbsp	currant jelly
1 tsp	starch
	salt, pepper

### MARINADE

0.5 l	red wine
0.5 l	wine vinegar
2	onions
1/2	parsley root
1	carrot
10	peppercorns
2	juniper berries
2	cloves
1	bay leaf

### PREPARATION MARINADE

Bring the wine to a boil along with the vinegar, finely diced onions, finely chopped parsley root and carrot, as well as the spices. After cooling, pour this marinade over the meat, cover and refrigerate for at least three days (preferably a week). Turn over several times during this period.

### PREPARATION BEEF

Remove the beef from the marinade, pat dry and rub with salt and pepper. Leave the raisins to soak in cold water. Heat the fat and fry the meat thoroughly in it on all sides. Pour the marinade through a sieve and heat it up. Drain the vegetables, add them and fry for a short while. Then mix in the tomato paste. Add half of the heated marinade to the meat. Keep the meat covered and let it braise at medium heat, pouring marinade over the meat at regular intervals. Take the meat out after two hours and keep warm.

### PREPARATION GRAVY

Bring the fond to a boil along with the remaining marinade and then pour through a sieve. After adding the currant jelly, raisins and almonds, bring to a boil again while carefully stirring in the starch to bind. You might like to add salt and pepper to taste.

Carve the braised beef into finger-width slices and serve with the gravy, red cabbage, apple sauce and potato dumplings.

*Goes well with a robust red wine, dark beer or Pilsner.*



*In days gone by, there were only three ways of preserving meat over long periods of time: salting, smoking or pickling in vinegar. In this way, meat would keep from going off in cool cellars – it blackened almost completely and tasted great, especially when braised: the Sauerbraten was born.*

*Just thinking about those Sundays with my granny's succulent, tender braised beef warms my heart and brings back wonderful memories. As a child, I was especially crazy about the tasty gravy, because I used to love dunking crispy white bread into it.*

*When do we have Sauerbraten these days? When I'm feeling homesick for the Rhineland. And also to show friends that not only Bavarian pork roasts taste yummy :-)*



# KAPUSTNICA

## SLOVAKIAN SAUERKRAUT SOUP

Viktor Daniel, Infrastructure Design Engineer, Retarus Germany

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### SERVES FOUR

- 200 g smoked meat (rib)/cured pork or bacon, diced  
*I usually buy cured or smoked knuckle of pork, cook it as one piece and cut the meat into small chunks shortly before serving.*
- 200 g Klobasa (slovakian bratwurst) or Kaminwurzen (smoked dried sausages)
- 300 g sauerkraut
- 1 handful dried plums, pitted, whole
- 1 handful dried porcini mushrooms, whole (*the bigger the pieces, the better ; -)*)
- 1 large onion, chopped
- 2 cloves
- 1 tsp caraway
- 1 bay leaf
- 1.5 l water
- 150 g sour cream
- pork lard
- paprika powder, hot
- marjoram
- pepper, salt

### PREPARATION

Cut the smoked meat/bacon into cubes and sauté along with the whole sausages in pork lard. Add onion cubes and porcini mushrooms. As soon as the onions become glassy, add the paprika powder, plums and sauerkraut, and then stir briefly.

Pour the water in and add the remaining spices. Leave the soup to simmer on low heat for one to one and a half hours. Cut the sausages into small pieces shortly before serving. Taste the soup and season as needed. Stir in the sour cream or serve separately on the side.

»Kapustnica« can be found in many regions of Slovakia at Christmas celebrations or New Year's Eve. This hearty soup is eaten with white bread and the recommended drink is a Šariš. A German beer will also do, of course ; -)



# MERCIMEK KÖFTESİ

## TURKISH LENTIL MEATBALLS ON A BED OF EGG

*Deniz Davulcu, Offering Content Manager, Retarus Germany*

### INGREDIENTS

150 g	red lentils
5	spring onion tips, chopped very fine
350 g	beef mince
1 tsp	cumin
100 g	flour
6	eggs
1 tsp	chili powder
	olive oil
	salt, pepper

### PREPARATION

Boil the lentils in salted water, then drain through a fine sieve. Mix the soft lentil mass with the finely chopped spring onions. Season with cumin, salt and pepper.

Fry the beef mince for four to five minutes without adding any oil. Then add it to the lentils and knead until thoroughly mixed.

Now form small meatballs, roll them in flour and fry in oil until they are golden

brown. Remove the meatballs from the pan and keep them warm.

Scramble the eggs in a bowl and fry the egg mixture briefly in another pan with oil. Season to taste with salt and pepper. Carefully take the fried eggs out of the pan and place on the serving dish, sprinkle chili over the eggs and arrange the meatballs on the bed of egg.

Serve either hot or lukewarm.

*When visitors drop by in the afternoon, we like to serve a little tasty treat with our Turkish tea (çay).*

*These Köftesi on a bed of egg are a good example.*





# ZÜRI-GSCHNÄTZLETS

## ZURICH STYLE VEAL STRIPS IN CREAM SAUCE

*Maja Pantelic, Office Manager, Retarus Switzerland*

### SERVES FOUR

800 g	veal, cut into strips (minute steak thickness)
1	onion, finely chopped
200 g	white mushrooms, in thin slices
100 ml	white wine
250 ml	full-fat cream/cream
100 ml	meat stock
1-2 tbsp	flour
1-2 tbsp	Maizena/corn starch
	flat-leaf parsley, finely chopped
	clarified butter/ghee
	salt, pepper

### PREPARATION

Heat the clarified butter in a frying pan. Divide the meat into portions and fry each portion for three minutes, dust with some flour, remove from the pan, add salt and pepper to taste and keep warm.

Reduce the heat, dab pan to soak up some of the fat and add more clarified butter if necessary. Sauté the onions, add mushrooms for about five minutes. Add wine, boil down almost entirely. Mix the cream, stock and corn starch well, add to the pan and bring to the boil. Reduce the heat, cook for approx. three minutes and then add seasoning.

Add the fried meat and half of the parsley (heat up without allowing to boil). Serve »Züri-Gschnätzlets« on pre-heated plates, with the remaining parsley sprinkled on top.

*A great side dish: homemade Röstli (Swiss hash browns)*

*As a »Zürcher« by choice, actually I come from St. Gallen and my family has Serbian roots, I love »Züri-Gschnätzlets« all the more. During the cold part of the year, we enjoy eating this classic dish with guests - just like raclette and fondue. For my husband and I, this always makes a welcome change from kiddie meals like chicken nuggets, spaghetti in tomato sauce and fish fingers.*

# FRIED RICE WITH TOFU

*Michelle Lemme, Marketing Manager, Retarus Germany*

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## SERVES TWO OR THREE

- 1 large white onion
- 2 garlic cloves
- 200 g tofu, drained
- 1 large carrot
- 2 tbsp peanut butter
- 1 tsp Sriracha or Sambal Oelek
- 1 tbsp maple syrup
- 2-3 tbsp soy sauce
- 200 g rice
- 3 tsp plant-based milk
- 100-200 g fresh spinach (and/or other vegetables)
- juice of one lime/lemon
- olive oil

## PREPARATION

Cook the rice in twice the amount of water. When it has reached the desired consistency, drain the water off and put aside.

In the meantime, dice the onions and sauté with a bit of olive oil in a pan over medium heat until translucent. Add the chopped garlic.

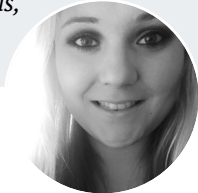
Crumble the tofu into small pieces with your fingers and add it.

Add the grated carrot along with the peanut butter, Sriracha, maple syrup and soy sauce and stir.

Then add the cooked rice with the »milk«, the lime juice and the spinach. Mix everything together. Now fry over medium heat, until the spinach has wilted and everything is heated up equally.

Garnish to taste. *We love avocado, spring onion and sesame.*

*A great dish for those cozy TV evenings.  
Served in bowls and easy to enjoy on  
the sofa in front of your favorite series.  
Alone or with friends,  
vegetarian or not.*







# LAHMACUN

## TURKISH PIZZA

*Seyit Ekinci, Apprentice, Retarus Germany*

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### FOR APPROX. 14 LAHMACUN

#### FOR THE TOPPING

500 g	minced beef
4	tomatoes
4	green bell peppers
1 bunch	flat-leaf parsley
3-4	onions
2	garlic cloves
2 tbsp	bell pepper paste (Salça)
2 tbsp	tomato paste
1/2 tsp	thyme
1/2 tsp	oregano
1/2 tsp	chili flakes
	salt, pepper
	olive oil

#### FOR THE DOUGH

700 g	plain strong flour
500 ml	water, lukewarm
40 ml	olive oil
3 tsp	salt
1/2 cube	fresh yeast (21 g)
1 tsp	sugar

#### FOR SERVING AND GARNISHING

lemon wedges, from 1 to 2 lemons
flat-leaf parsley, chopped
chili flakes
sumac
cucumber and tomatoes, diced (optional)

### **FIRST PREPARE THE DOUGH AND LET IT RISE**

Dissolve the yeast along with the sugar in lukewarm water. Pour the water-yeast mixture and the other ingredients into the mixing bowl of a food processor. First mix at low speed, then increase the speed a little and knead the dough for about ten minutes until it is smooth and only slightly sticky. Put the dough into an oiled bowl, add a little oil to the surface of the dough and leave to rise in a warm place for at least an hour.

### **AT THE SAME TIME, PREPARE THE TOPPING**

Wash the onions, tomatoes and peppers and chop them up very small. Press the garlic cloves and chop the parsley very finely. Place all the ingredients for the topping (except the olive oil) in a large bowl and mix well. Then add a generous dash of olive oil and mix well again. Season with salt and pepper to taste.

*Tip: Taste the first lahmacun that is done baking and add seasoning to the minced meat if necessary.*

*Lahmacun are traditionally baked in a very hot stone oven. But it also works in a kettle grill, crêpe maker, electric tandoor oven, in the pan or - as described here - in the oven on a baking tray or pizza stone.*

*Tip: At the very latest when it comes to baking the Lahmacun, you should carry out this work together with another person!*

### **THEN PREHEAT THE OVEN AND BAKE**

Preheat oven with pizza stone, or baking tray covered with baking paper (in lowest tray rack), to 240 °C / 460 °F (top/bottom heat). Divide the yeast dough into about 14 portions (90 g each). Roll out each piece of dough on a floured board /pizza paddle until it forms a very thin base.

*Tip: Roll out the dough into an oval shape, then two or three lahmacun may fit into the oven at the same time.*

Cover the base with a thin layer of minced meat (approx. 2 tbsp), leaving a small border around the edges. Carefully lift and slide the lahmacun onto the pizza stone/ baking tray in the oven. Close the oven door immediately.

After five/six minutes – when the base has started to change color slightly and form bubbles – take the lahmacun out of the oven and stack loosely (meat side against meat side) in a sealable container and keep warm. *In this way the crispy bases will soften, allowing them to be rolled perfectly when eaten.*

*The classic way to enjoy lahmacun: Drizzle lemon juice over, sprinkle fresh parsley on top, add spices and seasoning to taste, roll it up and: Afiyet olsun!*

# TORTILLA

## SPANISH POTATO OMELET

Minerva Villa Buitrago, Customer Care Specialist, Retarus Spain

### INGREDIENTS

6	eggs
600 g	potatoes, waxy
1	small onion
450 ml	olive oil
	salt

### PREPARATION

Peel and dice an onion into medium-sized cubes. Skin the potatoes, cut them in half lengthwise, and then cut each piece into 0.5 cm thin half-moons (semi-circles).

*On February 3rd, we celebrate the »Diá de la Tortilla« (day of the Spanish omelet). But of course, any opportunity is perfect for enjoying a »pincho de tortilla« (a small slice of the famous Spanish omelet) with a beer and good friends.*



Allow the oil to heat in a medium-sized pan. When it's hot, add the onion, potatoes, and season to taste. Fry at low temperature for 30 minutes. Remove from pan and drip/ drain the oil off. Remove the oil from the pan and keep aside for later use.

Beat eggs in a big bowl, adding salt to taste. Now add the fried, drained potatoes and onion to the bowl.

Add a dash of the oil previously put aside to the pan and add the mixture. Stir a little with a wooden spoon and wait (20 seconds) for it to start setting.

Separate the edges from the pan, cover the pan with a dish that is greater in diameter, and carefully turn it over. Put the tortilla back into the pan, to allow it to curdle on the other side.

# CUCUMBER GOULASH

## WITH BACON

*Nathalie Mann, Senior Account Manager, Retarus Germany*

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### SERVES TWO OR THREE

2 bell peppers, red and green  
1 large salad cucumber  
1 onion  
100 g bacon, diced

*For vegetarians: smoked tofu*

½ tbsp tomato paste  
500 ml vegetable broth  
125 ml sour cream  
½ tsp marjoram, dried  
½ tsp thyme, dried  
fresh dill, optional  
salt, pepper

### PREPARATION

Wash the bell peppers, remove the seeds and cut into bite-sized chunks. Peel the onion and dice it into fine cubes.

Now peel the cucumber, halve it lengthwise, remove the seeds and cut into similar sized pieces to the bell pepper.

Render the cubes of bacon in a pan (cook the fat out), then add the onion and herbs. As soon as the onion starts to take on a different color, add the cut bell pepper and cucumber. Let them brown together briefly.

Stir in the tomato paste, deglaze with the vegetable broth and allow the ingredients to cook for roughly five minutes until tender.

Finally, take the pan off the stove and stir in the sour cream. Add salt and pepper to taste.

Garnish, for instance with fresh dill.

*This recipe comes from my mom. Home-made mashed potatoes are great on the side. A yummy, easy dish for autumn and winter. Enjoy your meal!*



# CHÄSFONDUE

## SWISS CHEESE FONDUE

*Valeska Spindler, HR Manager International, Retarus Germany*

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## GRATED CHEESE

- 150 g mild Appenzeller
- 150 g strong Appenzeller
- 450 g Gruyère
- 300 g medium-mature Gouda
- 300 g Emmentaler

*Tip: It is best to have the cheese grated right at the cheese counter!*

## ADDITIONALLY

- 2 baguettes, cut into large cubes
- 1 large clove of garlic
- 5-6 tsp potato starch
- 0.5 l dry white wine
- 1 lemon, squeezed
- cherry brandy (kirschwasser)
- pepper, from the grinder
- nutmeg, ground

## SIDES ACCORDING TO PREFERENCE

For example: grapes, silverskin onions, pickles, honey gherkins, raw vegetables

*Tip: serve black tea with the fondue, as it makes the cheese easier to digest.*

## PREPARATION

Borrow a cheese fondue set from friends or take it out of the cupboard. Rub the caquelon (cheese fondue pot) thoroughly with a sliced garlic clove.

Stir the potato starch with the cherry brandy until a thick mass forms. Cut the baguette. Squeeze the lemon. Pour the white wine into the caquelon and bring to the boil (on the stove).

Add all the grated cheese at once and slowly melt (at medium heat) while stirring constantly (from the beginning!). Using a stirring spoon (preferably made of wood and slotted), stir by drawing a figure 8 on the bottom of the pot to ensure that the cheese does not burn.

When the cheese has all melted, add the potato starch/cherry brandy mixture and continue stirring until the fondue thickens. Stir in the lemon juice (this makes the fondue nice and smooth). Remove the fondue from the stove in the caquelon and place it on the réchaud (food warmer). Season with pepper and nutmeg, and start eating right away.

*Skewer the bread onto long cheese fondue forks, dip into the fondue and enjoy. On particularly cold winter days: dunk the bread in cherry brandy before dipping it into the fondue. Yummy!*

*For a genuine Swiss like my mother, cheese fondue is (of course) a matter of honor. She has perfected the recipe and once you have eaten her »Chäsfondue«, you will never want anything else ever again.*



# LENTIL PATTIES

Alexander Müller, Director Business Development Automotive, Retarus Germany



## SERVES APPROX. FOUR

50 g	onions
120 g	red lentils
1 tbsp	lemon juice or vinegar
220 ml	vegetable broth
4 tbsp	whole wheat crumbs or rolled oats
1	egg
200 g	feta cheese
1	garlic clove
1/2 bunch	parsley
1/4 tsp	sea salt
1 pinch	pepper

## PREPARATION

Rinse the red lentils with water. Roast the lentils and diced onions briefly in a dry pot until they become nutty, pour lemon juice and broth over them and allow the mixture to simmer over a small flame for five to six minutes. Leave to swell in the pot for another ten minutes.

Add the remaining ingredients and season generously to taste. Shape into flat patties and fry thoroughly on both sides. Enjoy with salad and a yoghurt-mint dip.

*We discovered this recipe for lentil patties in a camping cookbook many years ago. Since then, it has accompanied us on every trip with our camper van, mainly to Scandinavia. The lentil patties are a great source of energy and the preparation can be handled by all members of the family, even the Müller boys (13 and 15).*



# KID GOAT ROAST

*Martin Hager, Retarus Founder and CEO*

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## INGREDIENTS

kid goat meat from the shoulder or rump

*250 to 300 g of meat per person*

fresh tomatoes

fresh bell pepper

olives, garlic, bay leaves

thyme, rosemary, marjoram, oregano, ...

vermouth

vegetable broth

olive oil, salt

## PREPARATION

Purchase some excellent quality kid goat meat. *Best, of course, from a local, organic farmer.*

Rinse the meat, pat it dry and rub olive oil and salt into it. Place tomatoes and peppers along with olives, garlic cloves, bay leaves (*lots!*) and Italian herbs of your choice in a roasting pan. Pour in the vermouth and vegetable stock (*always in equal parts!*).

*For the vegetable broth I swear by »Vegeta«, which is made in Croatia. If you prefer to use chicken broth and would like to make it yourself, you should definitely try using chicken wings (instead of a stewing hen). It tastes even better. To help you recover from illness, however, stick with the stewing hen.*

Place the meat in the roasting pan, on top of the bed of vegetables, and roast at 220 °C / 430 °F for about ten minutes. Then continue cooking in the oven at 110 °C / 230 °F for at least two hours.

*By cooking the meat at a low temperature, it becomes extremely succulent and doesn't have to be left to rest after cooking.*

## SIDES AND WINE

*Polenta and rice are both excellent sides. Our favorite drink to go with this dish is »Grau Weiß« by Max Müller I from Volkach, a really great, affordable Pinot gris/Pinot blanc from Lower Franconia.*

*A November Sunday in Germany. Cold. Wet. Gloomy. Yucky. When this roast is on the menu, the mood in our family brightens as soon as I start cooking it (we've got a nice German word for that – Vorfreude!). Exceptionally tasty, real soul food.*



# BLANQUETTE DE VEAU

## FRENCH VEAL FRICASSEE

*Benoît Tremolet, General Manager France, Italy & Benelux, Retarus France*

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## SERVES FOUR TO SIX

1.4 kg	veal (stew meat)
1	onion
1	clove
1 or 2	carrots, sliced
18	white pearl onions
225 g	white mushrooms
2 sprigs	thyme
3 sprigs	parsley
1 rib	celery
1/2	bay leaf
2	egg yolks
125 g	whipping cream
approx. 1.5 l	water
	juice of one lemon
	butter
	salt

## PREPARATION

Cut the veal into 2-inch cubes. Stick a clove into the onion. Tie together the herbs (celery, thyme, bay and parsley).

Melt 3 tbsp of butter with oil in a Dutch oven or casserole dish. Add the veal. Brown on all sides. Add the carrots, the onion with clove, herbs and salt. Add water to cover the meat.

Bring to a boil over high heat. Reduce the heat, cover and simmer for 45 minutes.

Peel the white pearl onions. Clean the mushrooms and cut them into quarters. Melt 3 tbsp of butter in a skillet. Add the mushrooms, salt and pepper. Sauté until lightly browned.

Remove the mushrooms. Add 2 tbsp of butter into the skillet, then add the onions and sauté for one or two minutes. Return the mushrooms to the skillet and keep warm.

Combine the egg yolks with the cream and half of the lemon juice in a bowl. Remove the meat, the mushrooms and onions and place them in a serving dish.

Pour the cream with the egg-yolk into the meat juice in the casserole dish. Cook over very low heat for ten minutes. Do not let the sauce boil. Add the lemon juice, salt and pepper to taste. Pour the sauce over the meat, the mushrooms and onions in the serving dish.

## SIDES AND WINE

Veal stew is usually served with rice. Wine suggestion: Red Bordeaux Supérieur or Graves, Red Loire, Chablis, Vouvray.

*My wife loves this dish. And of course she loves me (even more than usual) if I cook it for her.*



BEST

# BLACK BEAN BURGER

*Bryan Walker, Key Account Executive, Retarus North America*

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## FOR BLACK BEAN BURGER

1 can black beans (16 ounce / 450 g)  
1/2 green bell pepper  
1/2 small onion  
2 garlic cloves  
1 egg, beaten  
2/3 cup bread crumbs (approx. 120 g)  
1 tbsp chili powder  
1 tsp cumin  
salt, pepper

To make the burger, drain liquid from canned black beans. Place beans in strainer and rinse with water. Pat dry with a paper towel. Place black beans in a large bowl and mash.

Place the bell pepper, onion and garlic into food processor and process until finely pureed. Transfer mixture to strainer to remove excess water. Remove as much moisture as possible, otherwise the burger falls apart! Add the strained vegetable mixture to the bowl of black beans. Then add chili powder, cumin, salt and pepper. Stir and combine. Shape into patties.

Grill the burgers on a well-oiled grill for about four to five minutes on each side or bake at 375 °F / 190 °C for ten minutes on each side.

*I prefer the grill.*

## FOR CHIPOTLE MAYO SAUCE

1 cup mayo (approx. 240 ml)  
2 chipotle chilies in adobo sauce  
1 tbsp adobo sauce  
2 tsp lime sauce  
salt, pepper

Add all ingredients to food processor and puree until smooth. Season with salt and pepper.

*I enjoy putting the black bean burger on a nice Kaiser roll with tomato, avocado and mayo sauce. My girlfriend prefers it in a nice lettuce wrap - either way it's delicious!*

“  
*For my 30th birthday, all of my family and friends gave me their favorite recipes, since they know I love to cook dinner every night. This was the best recipe of all! Shout out to my cousin!*

”



# ÄPLERMAGRONEN

## MACARONI ÄPLER STYLE

*Janine Albrecht, Sales Administration & Controlling, Retarus Germany*

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### SERVES APPROX. FOUR

2 l water, salt  
400 g potatoes, waxy  
250 g short macaroni  
100 ml milk  
120 ml cream  
100-150 g Gruyère cheese or  
Emmental cheese  
salt, pepper, nutmeg  
onions, roasted  
applesauce

*Magronen are short macaroni. Alternatively, you can simply use another similar short type of pasta.*

### PREPARATION

Peel the potatoes, dice them evenly and put into boiling salted water. Add the noodles and cook. *Attention: Add the noodles so that they finish (al dente!) at the same time as the potatoes.* Drain potatoes/noodles well and put aside.

Put the milk, cream and cheese into a saucepan and bring to a boil carefully while stirring. Season with salt, pepper and nutmeg. Add the potatoes/pasta, mix thoroughly and heat.

*Serve with roasted onions and applesauce.*

»Äplermagronen« is a Swiss specialty and has been a firm favorite in my family for many years. Especially on a relaxed Sunday afternoon, when it's cold and rainy outside. It tastes great and warms you up from the inside.

# POLBO Á FEIRA

## GALICIAN OCTOPUS WITH POTATOES

*Cristina Rua, Business Development Analyst, Retarus North America*

### INGREDIENTS FOR APPROX. 6 SERVINGS

- 1 big octopus of about 6 pounds (2.7 kg) or 2 of 3 pounds (1.35 kg)
- 4 quarts water (approx. 4 liters)
- 6 tbsp coarse sea salt
- 1 pound new potatoes (approx. 450 g)
- 2 tbsp paprika powder, hot extra virgin oil

### PREPARATION

Boil the potatoes without skins and keep warm.

In a large stockpot, mix the water with 5 tbsp of the salt and bring to a boil.

With a long fork, pierce the octopus to get a good grip and dip it into the boiling water. Lift out immediately and, when the water returns to a boil, dip it in briefly again. Repeat this dipping procedure three or four times, or until the tentacles have curled. Submerge the octopus in the water and let it boil over medium heat for about two hours, or until it is tender when pierced with a knife. Turn off the heat and let the octopus rest in the hot water for ten

minutes. Lift the octopus from the water and cut it into pieces with scissors: the tentacles into 0.5-inch-thick rings and the body into small chunks. Divide the octopus pieces evenly among six plates.

Cut the potatoes crosswise into 0.5-inch-thick slices and surround the octopus pieces with the potato slices. Drizzle the octopus and potatoes with the olive oil and sprinkle with hot paprika and the remaining tablespoon of salt. Serve the dish while the octopus and potatoes are still warm.

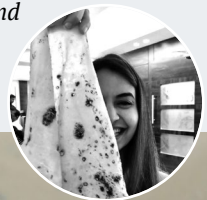
»Polbo á feira« is a Galician octopus specialty. It used to be a typical meal at cattle fairs. Today it is famous throughout Spain (and beyond), also under the name »Pulpo a la gallega«. »Polbo á feira« is traditionally served on wooden plates with bread.



“

*Usually served for dinner, Butter Chicken is a must-have on the dining table during family gatherings in Punjab or Northern India in general. The rich ingredients used in this recipe are a sign of respect in this country where guests are akin to God (Atithi Devo Bhava). Made with tons of butter, patience and love, Butter Chicken stands for celebration and wealth, where families get together to enjoy this delicious treat over good conversations and a side of scotch.*

”



# PUNJABI

# BUTTER CHICKEN

*Himani Gupta, Corporate Communications Manager, Retarus North America*

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## SERVES FOUR

- 2 lb boneless, skinless chicken breast, cubed (approx. 900 g)
- 4 tbsp butter, divided in portions
- 1.5 cups yellow onion, diced (1-2 onions)
- 1 tbsp ginger, grated
- 3 garlic cloves, minced
- 14 oz tomato sauce (approx. 400 g)  
*Not ketchup, see Del Monte Tomato Sauce for reference*
- 1 cup water (approx. 240 ml)
- 1 cup heavy cream (approx. 240 ml)
- fresh cilantro, chopped
- rice or naan bread

## MASALAS/SPICES

- 2 tsp chili powder, divided in portions
- 1/2 tsp turmeric
- 3 tsp garam masala
- 1 tsp cumin
- 1 tsp cayenne pepper
- 1 stick cinnamon, 3 inch / 8 cm (optional)
- salt, pepper

## PREPARATION

Season the chicken breast cubes with salt, pepper, 1 tsp of chili powder, and the teaspoon of turmeric. Let sit for 15 minutes to marinate. *Pro tip: Marinate chicken ahead of time (two hours if possible).*

Melt 1 tbsp of butter in a large pot over medium heat. Brown the chicken, then remove from the pot.

Melt another 1 tbsp of butter in the pot, and then add the onion, garam masala, and remaining teaspoon of chili powder, the cumin, ginger, garlic, cayenne pepper, cinnamon stick, salt and pepper. Cook until fragrant. *Pro tip: Add ginger/garlic paste along with 2 tbsp of yoghurt in addition.*

Add the tomato sauce and bring to a simmer. Add the water and cream and return to a simmer. Now add the browned chicken to the pot, cover, and simmer for another 10 to 15 minutes.

Stir in the last 2 tbsp of butter and season with more salt and pepper to taste.

Serve the chicken over rice and garnish with cilantro. *Enjoy!*

# PIZZA DI SCAROLA

## NEAPOLITAN ENDIVE PIZZA

*Nicoletta di Corato, Sales Assistant, Retarus Italy*

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### FOR THE DOUGH

350 g pizza flour  
8 g fresh yeast  
150 ml warm water  
4 tbsp extra virgin olive oil  
salt

### FOR THE STUFFING

2 heads of endive  
4 anchovy fillets  
2 tbsp green olives  
2 tbsp black olives  
2 tbsp pine nuts  
2 garlic cloves  
2 tbsp raisins  
extra virgin olive oil  
salt

### PREPARATION DOUGH

Dissolve the yeast in warm water. Put the flour in a bowl, make a hole in the center and add salt and oil, turn with a spoon and start adding the water containing the yeast until it is all absorbed. Mix with your hands to form a homogeneous dough. Cover the dough with a clean cloth and let it rise for about two hours.

### PREPARATION STUFFING

Wash the endive, dry it and cut it into strips. In a pan, put 2 or 3 tbsp of extra virgin olive oil together with the garlic and cook. Add the anchovies to the oil, along with raisins and pine nuts and cook for a few minutes. Add the endive in strips and cook until it is completely wilted. Finally mix in the olives. Let the filling cool slightly.

### COMPOSE THE PIZZA

Take the leavened dough and divide it into two parts. Roll out the two pieces of dough for the scarola pizza pie. Grease a baking tray and spread the first part of dough into it. Place the filling for the pizza onto the dough in the pan and then cover it with the second piece of dough. Close the edges and seal them with your fingers.

Oil the surface of the pizza pie and bake it in a pre-heated oven at 180 °C / 360 °F for about 30 minutes.

*Take out the »Pizza di scarola«. Serve hot, warm or cold.*



»Pizza di scarola« is a very simple and delicious savory pizza pie of Neapolitan tradition that reminds me of my grandmother Nicoletta. When I was young, we used to visit relatives in Napoli during the Christmas holidays, and I remember that this pie couldn't be missing from the Christmas table. These days, my mom and I wake up early on the morning before Christmas to prepare this pizza pie, and my children help us to make the dough.





# FINGER FOOD



## FOR KIDS' BIRTHDAYS



*Dominique Preuschl, Technical Delivery, Retarus Germany*



### VEGGIE OWL SERVES APPROX. 20 KINDERGARTEN KIDS

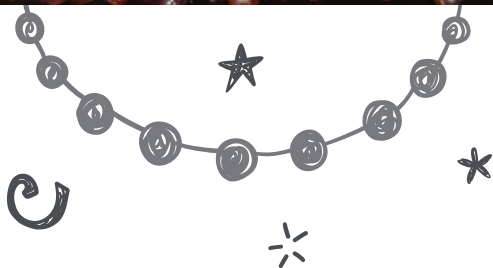
- 500 g firm mini tomatoes
- 5 large carrots
- 2 large cucumbers
- 2 kohlrabi
- 2 peppers (best: yellow)
- crème fraîche with herbs, or any other dip

Wash vegetables, peel if necessary. Slice the peppers, carrots and kohlrabi into equal strips. Cut the cucumbers into slices.

Divide the crème fraîche into two small bowls of equal size and place on the baking tray as »eyes«. Arrange the ingredients as shown, e.g. on a baking tray. Don't forget the owl's nose (piece of bell pepper)!

*Tip: Cut the tomatoes in half and place them on the cut side. Then they won't roll back and forth on the tray.*





## FRUIT OWL SERVES APPROX.

### 20 KINDERGARTEN KIDS

- 1 large tub of blueberries
- 2 tubs of raspberries
- 1 kiwi (eyes)
- 4 large apples
- 3 pears
- 3 bananas
- 1 package of grapes
- lemon juice

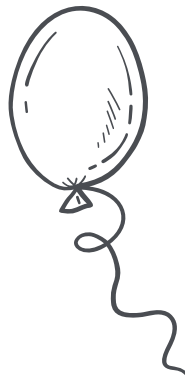


Wash fruit, peel if necessary. Cut apples and pears into roughly equal-sized strips. Cut bananas and kiwi into slices.

Arrange the fruit as shown, e.g. on a baking tray. Don't forget the owl's nose (piece of pear)!

*Tip: After slicing the bananas, sprinkle a little lemon juice on them - then they won't go brown so quickly.*

At our sons' kindergarten, the birthday child has to bring the birthday snack. The cake is mandatory, of course, but what other snacks should one make? It must be healthy and uncomplicated, and it should also be popular with the children ... This challenge led me to these all-round winners: fruit and veggie owls. It's always a great hit.



# GRANNY'S SILESIAN POPPY SEED CAKE

*Elke Wittwer, Senior Account Manager, Retarus Germany*

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## FOR YEAST DOUGH

1 cube fresh yeast (42 g)  
375 g plain strong wheat flour  
75 g sugar  
100 g warm butter or margarine  
¼ l lukewarm milk

## FOR CRUMBLE DOUGH

150 g butter, soft  
150 g sugar  
300 g flour

## FOR POPPY SEED MIXTURE

approx. 1 l milk  
200 g sugar (or less)  
125 g butter or margarine  
500 g ground poppy seed  
2 tbsp flour or 4-5 tbsp semolina

*Vegan variation: Substitute milk with soy or almond milk, butter with margarine.*

## PREPARATION

Yeast dough: Crumble the yeast into a cup and mix with 5 tbsp lukewarm milk and 1 tsp sugar. Leave to rise for about 15 minutes. Mix flour and sugar in a baking bowl and pour the yeast mixture into a depression in the flour. Add lukewarm milk

and butter to the flour-sugar-yeast mixture and knead vigorously in the food processor. Then cover with a clean tea towel and leave in a warm place, for example at 50 °C / 120 °F in the oven, for 30 to 40 minutes.

Poppy seed mixture: Bring the milk, sugar and butter to the boil. Once the mixture is boiling, add the poppy seeds and 2 tbsp of flour. Then bring to the boil or leave to soak. This mixture should only be lukewarm before it is placed on the yeast dough.

Roll out the dough evenly on a baking tray and spread the lukewarm (!) poppy seed mixture over it, letting it rise again briefly. In the meantime, create the crumble (mix butter, sugar and flour briefly with a blender until crumbly). Sprinkle the crumble by hand over the poppy seed mixture and bake in a preheated oven.

Bake at 180 °C / 360 °F (convection) for about half an hour. Let it cool down and then tuck in.



*This Silesian poppy-seed cake is much loved and a family tradition. Whenever we have something to celebrate in our family, there's no way we can do without it.*

*We always like to think back to the wonderful time when my grandmother spoiled us so lovingly with her cake on festive occasions.*

## CHRISTMAS

# TIRAMISU À LA MIRI

*Miriam-Carena Schmitt, Vice President Expert Sales Email Security DACH, Retarus Germany*

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### INGREDIENTS

- 1 pack Speculaas (Shortbread cookie)
- 1 pack lady fingers
- 250 g mascarpone
- 250 g low-fat curd cheese
- 5 tbsp cranberries
- 1 espresso
- cream or milk
- icing sugar
- pear compote or 3 tinned pears
- cinnamon
- amaretto or rum

### TO DECORATE

cocoa powder, decorative stars

### PREPARATION

Line the bottom of a casserole dish (preferably glass) with lady fingers. Mix the espresso with the cinnamon and soak the biscuits in it. You can also drizzle some rum or amaretto over it.

Stir the low-fat curd cheese and mascarpone together with a little milk or cream until a creamy mass forms. Sweeten with icing sugar (to taste). Spread the cream over the biscuits.

Mix cranberries with pear compote (or dice tinned pears and mix with the cranberries.) Spread the pear cranberry mixture over the cream. Cover with Speculaas. Finally, spread the rest of the cream over the biscuits. Leave to infuse in the fridge for about two hours.

Place decorative stars (or other decorative stencils) on the tiramisu and sprinkle with cocoa powder using a sieve. Carefully lift the stencils off again with the tip of a knife.

*Serve and enjoy!*

*This tiramisu is made with Christmas-inspired ingredients. I came up with it myself and it has been well-tested and given both thumbs up by my circle of friends ;-). Especially tasty during the Advent weeks.*





# CANJICA

## BRAZILIAN CORN PORRIDGE

*Heloise Lemos de Moraes, Marketing, Retarus Germany*

### SERVES EIGHT

500 g	Canjica milho branco/white maize (e.g. from Yoki)
1 can	sweetened condensed milk (e.g. Eagle Brand, La Lechera)
1 l	milk
2 sticks	cinnamon
5	cloves
400 ml	coconut milk
50 g	coconut flakes
	water

*Tip: Many ingredients for Brazilian cuisine can be found in Asian grocery stores and, of course, on the Internet.*

### PREPARATION

Allow dried white corn (maize) to soak for 24 hours. Drain corn and rinse thoroughly. Cook in a pressure cooker with enough water (approx. 1.5 cm over the corn) for 30 minutes. Drain corn and drip dry. *You can also take the pre-cooked white corn out of a can.*

### COOK CANJICA

Put the pre-cooked white corn in a large pot. Add condensed milk, milk and spices and bring to the boil while stirring.

When the corn-milk mixture is boiling, add coconut milk and coconut flakes. Continue simmering at low/medium heat for about 30 to 40 minutes, stirring constantly, until the »Canjica« is creamy and soft.

*We prefer to eat »Canjica« hot. With some ground cinnamon and a cup of mulled wine (June is winter in Brazil :-)*

*In June, the whole of Brazil is in party mode, at least on the weekends. We celebrate the corn harvest and commemorate St. Anthony, St. John and St. Peter. »Festa Junina« is celebrated in typical Brazilian fashion: with loads of food, drink, music and dance; at school, on the streets, at home with family and friends. And wherever people are celebrating, you will also find »Canjica«, a very simple, traditional sweet meal made of corn (maize). In the north of Brazil this dish is called »Mungunzá«.*

# TORTA DE TITA

## FRUIT CAKE

*Oliver Pevrhal, Director Austria, Retarus Austria*

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## INGREDIENTS

100 g	butter
200 g	sugar
2	eggs
1 sachet	vanilla sugar (approx. 7 g)
240 g	flour
1/2 sachet	baking powder (approx. 7 g)
1 pinch	salt
160 ml	milk

## SERVE WITH

icing sugar

## FRUIT TOPPING OF YOUR CHOICE

*My personal favorites are quartered plums or apricots. Raspberries, blackberries, blueberries and other fruits also work brilliantly.*

## PREPARATION

Start by heating the oven to 180 °C / 360 °F. It's best to take all the ingredients out of the refrigerator in good time, as they will be easier to process at room temperature.

Beat the butter in the mixer until it is nice and creamy. Then add sugar, eggs and

vanilla sugar, and continue to mix. Mix the flour with the salt and baking powder and then add the mixture, always alternating with the milk. The dough should be a little bit liquid, so add some more milk if necessary. *At this stage, it's important to resist the urge to lap the whole lot up ;-)*

Pour the dough into a rectangular baking tin, which is best rubbed with butter and dusted with flour in advance. Then place a generous amount of fruit on top. Bake in the oven for 40 minutes. *Tip: Sprinkle a little sugar on each fruit before baking to neutralize the sourness.*

Before taking it out of the oven, test by poking the cake with a skewer at the thickest point to make sure that the dough has been baked through on the inside as well. If the dough is still sticky, bake for another ten minutes.

Allow to cool for a little while, sprinkle with icing sugar and (in the best case) serve warm.

*Regarding the name »Torta de Tita« - my wife grew up in Montevideo/Uruguay, and was often given this freshly baked cake by her then neighbor. As the neighbor was called »Tita«, this recipe came to be named after her. In Spanish, the word »Torta« doesn't necessarily mean tart, but could also stand for a cake, quiche or several other dishes. This cake is easy to prepare and for a Wiener Zuckergoscherl (Viennese sweet tooth) like me, it's just perfect for a Sonntagsjause (Sunday snack) ;-)* Have fun recreating it!



# PEANUTBUTTERCUPS

*Gert Schüller, Head of Expert Sales Business Integration DACH, Retarus Germany*

## INGREDIENTS FOR A MUFFIN TRAY

### (12 MUFFINS)

- 300 g whole milk chocolate
- 2 tsp butter
- 3 butter biscuits
- 3 tbsp peanut butter (crunchy works well)
- 2 tbsp Fleur-de-Sel caramel sauce
- paper baking cups

“*»Peanutbuttercups« are great when you need a sugar rush. We prefer to make these little tarts in winter, as a vitamin D substitute ;-). But beware: they won't help you lose weight!*”



## PREPARATION

Melt the chocolate with the butter over a bain-marie (boiling water). Crumble the butter biscuits. Put into a freezer bag and crush with a rolling pin.

Melt the peanut butter in a small pot under constant stirring. Carefully mix in the biscuit crumbs. Line the muffin tin with paper baking cups.

Fill the paper cups as follows: one third with the chocolate butter mixture, next the biscuit peanut butter mixture (approx. 1 tsp), and then Fleur-de-Sel caramel sauce (approx. 0.5 tsp). Finally, distribute the remaining chocolate-butter mixture into the baking cups. Place in the fridge for at least three hours.

# POWIDLTASCHERL

## DUMPLING POCKETS FILLED WITH PLUM PUREE

Rafael Ücel, Account Manager, Retarus Austria

### INGREDIENTS

400 g potatoes, mealy  
20 g butter  
200 g flour  
50 g semolina  
1 pinch salt  
1 egg yolk  
1 egg white for coating  
200 g breadcrumbs

### FILLING

150 g powidl/plum puree  
2 tsp rum  
1 pinch cinnamon

### PREPARATION

Boil the potatoes, peel them and press through a potato ricer while still hot. Allow the potato mixture to cool off.

Knead soft butter, flour, semolina, salt and egg yolk together with the potatoes into a dough. Roll out the dough on a floured work surface until about 5 mm thick and cut out palm-sized circles. Dust the dough lightly with flour every now and then.

Whisk the powidl with rum and cinnamon. Place 1 tsp of filling in the center of every circle of dough.

Brush the edges with whisked egg white and fold one side of each circle over to close. Press the edges together well.

Let the dumpling pockets rest in lightly boiling salt water until they come to the surface. Then take out with a slotted spoon.

Melt butter in a coated pan and fry breadcrumbs. Turn Powidltascherl in the buttered breadcrumbs and serve hot.

*Powidl is plum puree, tascherl are little dumpling pockets. Powidltascherl: little pasties filled with plum puree. Extremely tasty, and easy to get hooked on! By the way: If an Austrian says »Des is ma powidl«, then he means »I couldn't care less«.*



# CARROT CAKE

Tina Pauly, Graphic Designer, Retarus Germany

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## INGREDIENTS (Ø 24 CM)

6	eggs
300 g	sugar
300 g	grated carrots
300 g	ground almonds
1	lemon (untreated)
½ tsp	cinnamon
1 tbsp	rum/rum flavoring
100 g	starch
	Butter (to grease the springform baking pan)

## ICING AND DECORATION

1 pack	dark chocolate glazing
12	decorative carrots made of marzipan or icing sugar

*Tip: You can also use hazelnuts instead of almonds; orange instead of lemon.*

## PREPARATION

Peel and grate the carrots finely. Carefully separate egg yolk and egg white, place egg white in a clean, ungreased mixing bowl and put aside. *The egg whites must be completely free of egg yolk, otherwise they can't be whisked into a fluffy froth.*

Beat egg yolk and sugar until frothy. Scrape the zest off the lemon and along with the almonds, carrots, rum, cinnamon and

starch, add to the egg yolk-sugar mixture and stir well. *Add a little lemon juice to taste.*

Beat the egg whites with a hand-held mixer until the egg whites are smooth. *First for a minute on medium strength, then on full strength until the beaten egg white stiffens and no longer slides out of the bowl.*

Using a dough spatula, fold the beaten egg white into the dough until no white patches are visible any longer. *Fold in carefully, don't stir the air out!*

Grease the springform pan with butter. Pour the dough into the springform pan and bake on the second rail from the bottom in a non-preheated convection oven at 160 °C / 320 °F (175 °C / 350 °F top/bottom heat) for 45 to 60 minutes. *Test with a wooden skewer towards the end of the baking time, by inserting it into the cake. If dough sticks to it: bake the cake a little longer.*

Allow the cake to cool off. Prepare the chocolate glazing according to the instructions and spread over the cake. Place the decorative carrots on the glazing before hardening. Allow the glazing to dry. *Done!*



*This carrot cake, based on my mom's recipe, is my favorite cake. It has been a part of my life for as long as I can remember. These days, I bake it myself when family and friends get together for coffee. It's fabulously moist and simply incomparable.*



# BLACK FOREST CAKE

Yvonne Kaupp, Analyst Relations, Retarus Germany

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## INGREDIENTS (Ø 26CM)

### FOR THE SHORTCRUST DOUGH

125 g	cake flour
10 g	cocoa
1 tsp	baking powder
50 g	sugar
1 sachet	vanilla sugar (approx. 7 g)
75 g	butter, cold

### FOR THE SPONGE CAKE

4	egg yolks
2 tbsp	water, warm
100 g	sugar
1 sachet	vanilla sugar (approx. 7 g)
3 drops	bitter almond oil
1 pinch	cinnamon
4 egg	whites
75 g	cake flour
30 g	starch
10 g	cocoa
½ tsp	baking powder

### FOR THE FILLING

500 g	sour cherries from a jar, pitted or 750 g fresh sour cherries and 75 g sugar
40 g	starch
25 g	sugar
2 tbsp	cherry brandy (kirschwasser) <i>My recommendation: Schladerer Kirschwasser of Staufen, Markgräflerland/Black Forest</i>

750 g	cream
25 g	icing sugar
1 sachet	vanilla sugar (approx. 7 g)
2-3 sachets	cream stiffener (14-21 g)

### FOR THE DECORATIONS

100 g	chocolate, grated
approx. 12	sour cherries, pitted

### PREPARATION SHORTCRUST PASTRY

Mix flour, cocoa, baking powder. Sieve onto a table top and make a depression into the middle. Add sugar and vanilla sugar. Cut cold butter into small pieces, place it onto the sugar, cover with flour and knead until smooth.

If the dough is still sticky, add a little more flour. Place the dough in a cool place. Grease the bottom of a springform pan (26 cm in diameter) and roll the dough out on it, prick it with a fork, close the springform pan and bake in a preheated oven at 200 to 225 °C / 390 to 440 °F for about 15 minutes.

### PREPARATION SPONGE CAKE BASE

Whisk egg yolk with water until foamy. Gradually add 75 g of sugar and vanilla sugar and continue stirring until a frothy mixture has formed. Add bitter almond oil and cinnamon.

Beat the egg whites until stiff and gradually add the rest of the sugar (25 g). Add the egg whites to the egg yolk cream. Mix flour, starch, cocoa, and baking powder, then sieve onto the mixture of beaten egg white and egg yolk and fold gently into the cream (be careful not to stir!). Pour the dough into a springform pan lined with baking paper and bake immediately for 25 to 30 minutes at 175 to 200 °C / 350 to 390 °F. Leave to cool off.

### **PREPARATION CHERRY FILLING**

#### **(IDEALLY ALLOW TO COOL OVERNIGHT)**

Drain the sour cherries from the jar, saving the juice for later use. (Fresh sour cherries: wash, remove stems, pit, mix with sugar. Allow to steep for a short time. Bring to the boil, drain and let cool.)

Measure off 250 ml of the juice. Mix the starch with approx. 4 tbsp of the cherry juice, and bring the remaining cherry juice to the boil. Remove from heat and add the starch mixture, stirring all the while. Bring to the boil again briefly and stir in the cherries. Season with sugar (25 g +) and kirschwasser (2 tbsp +). This cherry syrup mixture is best left to cool overnight.

### **FINISH THE CAKE**

Whip the cream for about half a minute. Mix icing sugar (sifted), vanilla sugar and cream stiffener, sprinkle into the cream and whip until stiff. Spread half of the thickened cherries onto the kneaded dough. Spread about a third of the cream on top.

Divide the sponge cake base into two layers by cutting through horizontally. Place the lower part on top of the cream, press down firmly, spread the remaining thickened cherries and a further portion of cream on top. Cover with the upper part of the sponge cake base.

Then spread the remaining cream evenly all over the cake. Decorate the sides with grated chocolate and the top with twelve or more cherries. Decorate the centre with more cherries and grated chocolate.





# AUSTRIAN KAISERSCHMARRN

*Christian Graninger, Technical Consultant, Retarus North America*

## SERVES TWO AS MAIN DISH, FOUR AS DESSERT

6	eggs, separated
200 g	flour
2 tsp	sugar
1 tsp	vanilla extract
1 tsp	salt
250 ml	milk
100 g	butter
	raisins
	icing sugar
	plum sauce

## PREPARATION

Mix yolk, flour, sugar, vanilla extract, salt and milk into a thin batter. Whisk the egg white until stiff and mix it carefully with the batter.

Melt the butter in a pan and add the batter. Sprinkle some raisins over it and fry on low heat. Turn the omelet over, tear it into little pieces (using two forks) and cook through. Serve with icing sugar sprinkled on top and plum sauce on the side.

*Kaiserschmarrn is one of the best-known Austrian desserts, and became popular in the former Austro-Hungarian Empire. It's unclear whether this famous dessert is named after the former Austrian emperor known as the »Kaiser« or the Austrian word for an Alpine farmer, »Kaser«. What we do know is that the »Schmarrn« in the name of the dish doesn't refer to »nonsense«, but rather to the »jumble« that is created when this totally unique pancake is torn into rough shreds.*



# QUICK AND EASY

# MINCE PIES

*Karen Sheldon, Technical Consultant, Retarus UK*

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## INGREDIENTS

- 1 roll ready-made flaky/puff pastry (320 g)
- 1 jar fruit mincemeat (410 g)
- 1 large clementine (zest)
- 1 glug of brandy (*for the adult version*)
- 1 egg
- 25 g crushed walnuts (optional)
- brown sugar

*»Mincemeat« is not actually meat at all, it's spiced fruit.*

## PREPARATION

Pre-heat oven to 200 °C / 390 °F. Lightly grease two cupcake baking trays.

Unroll the pastry and lay on a flat surface, still on the paper it was wrapped in.

Cut out twelve pastry circles using a 6-7 cm round cutter. Place a pastry circle into each of the wells in the cupcake baking tray. Using a small star or tree cookie cutter, cut out twelve pastry shapes for the lids.

Stir the clementine zest and brandy into the mincemeat. Put a heaped spoonful of mincemeat in each pastry-filled well.

Place a pastry star or tree as a lid on top of each tart. Brush beaten egg over the top of each tart and sprinkle with a little brown sugar.

Bake for around 15 to 20 minutes, until golden brown.

Once removed from the oven, leave to cool for a few minutes, place them on a cooling tray and sprinkle with crushed walnuts.

*Eat hot or cold with thick cream, crème fraîche, hot custard or even as they are!*

*Enjoy!*

*These little flaky pastry treats are just delightful, you can make them in less than 30 minutes and the kids can join in or even make themselves. At home we have them throughout December and they're great for seasonal entertaining.*

# PANETTONE

## DI MILANO

*Simone Oscar Monti, Director Sales, Retarus Italy*

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### FOR THE POOLISH (PRE-DOUGH)

- 80 g Manitoba flour (strong white flour)
- 15 g fresh yeast or 6 g of dry yeast
- 50 ml warm water

### FOR THE FLAVORING

- 5 tsp honey (20 g)
- 1 tbsp Marsala
- 1 vanilla pod (the seeds)
- orange peel (1 orange)
- lemon peel (1 lemon)

### PREPARE POOLISH AND FLAVORING (BEFORE GOING TO SLEEP)

Flavoring: Finely grate the orange and lemon rind. Put them in a small bowl and add the seeds scraped from the vanilla pod, the

honey and the Marsala wine. Mix everything and leave overnight.

Poolish: Dissolve the yeast into the water in a bowl. Then add the flour and knead until it forms a dough ball. Work it a little with your hands. Place it in a bowl, cover with plastic wrap and leave to rise overnight.

### FOR THE FIRST DOUGH

- 100 g Poolish
- 160 g Manitoba flour
- 180 ml warm water
- 100 g pizza flour »Tipo 00«
- 100 g butter, soft at room temperature
- 100 g sugar
- 2 egg yolks

## **PREPARE THE FIRST DOUGH (THE NEXT MORNING)**

Moisten your hands and take 100 grams of the very sticky pre-dough. Place in mixing bowl and add water. Begin to knead, always using the minimum speed of the mixer.

Separately, mix the Manitoba flour and the pizza flour. Add spoonful by spoonful to the kneading machine until finished. When all the flour has been absorbed, add one yolk at a time. After the first yolk has been kneaded in and absorbed well, add the second one. Once the yolks are blended, gradually pour in the sugar in three steps. Next, add the butter slowly, a little at a time. Mix everything well until the dough is fairly firm and able to detach from the walls, then leave it in the mixing bowl and cover it with a damp cloth or plastic wrap. It will take about 30 minutes to prepare the first dough.

Store it in a warm place (room temperature, away from drafts). Let it rise for at least four to six hours until it has almost tripled in volume.

### **FOR THE SECOND DOUGH**

50 g Manitoba flour  
30 g pizza flour »Tipo 00«  
2 egg yolks  
50 g sugar  
25 g butter, soft at room temperature  
1 tsp salt  
150 g raisins  
40 g candied orange peel in cubes  
40 g candied lemon peel in cubes  
first dough, flavoring

### **IN ADDITION**

Panettone paper baking mould  
(1 kg / 17x12 cm), cold butter (20 g),  
icing sugar (optional)

### **PREPARE THE SECOND DOUGH**

While waiting for the dough to rise, soak the raisins in hot water, then squeeze the water out well, dry with paper towel and mix with candied lemon and orange peel. After the first dough has risen, pour the panettone flavoring onto the dough.

To prepare the second dough, mix the Manitoba flour with the pizza flour and add half of it to the first dough. Set the mixer at minimum speed, gradually adding the rest of the flour. Then add salt and sugar gradually in spoonfuls until mixed in.

Add the first yolk, knead in until absorbed well, and then add the second one. Next, add the butter a little at a time. Stop the mixer and, using a spatula, clean the hook and widen the dough in the bowl. Pour in the softened raisins and the candied orange and lemon peel. Knead again at low speed, stopping occasionally to use a spatula to make sure all the dough is well mixed.

### **FOLD THE DOUGH AND LET IT RISE**

Flour your hands and the workspace. Place the dough on the countertop and proceed to stretch and fold the dough, first folding it towards yourself, then turning 90 degrees and folding in the other direction. Continue until you have a ball of dough. Flour the pastry board and let the dough rise covered with a cloth for at least one hour.

Afterwards place the dough in a bowl, cover and allow it to mature in the refrigerator for 12 to 18 hours to obtain more flavorful, mature dough.

### **FOLD AND LEAVE TO RISE ONCE MORE**

Remove the bowl from the fridge and leave it at room temperature for at least two hours. Take the dough out of the bowl, flour it a little and repeat the folding procedure as above.

Now take the dough and place it in the panettone paper baking mould. Cover with a wet cloth. Place the mould in a cold oven so that it is protected from temperature changes. To prevent the surface from drying out, place a small pot with boiling water next to the mould and close the oven door immediately. The steam will help the leavening process. Let the dough rise for about four to eight hours until there is still at least 2-3 cm space to the top of the baking mould.

### **BUTTER, BAKE AND COOL OFF**

Melt the butter and let it cool. Using a razor blade or sharp knife, gently cut a cross into the surface of the panettone. Carefully, cut the edges of the cross into flaps by lifting the surface of the panettone. Brush with the cold melted butter and close the flaps inside.

Let the panettone rest for 15 minutes at room temperature, uncovered. Heat the oven to 190 °C / 370 °F. Bake the panettone for ten minutes at 190 °C / 370 °F. Check that it does not darken too much. Cover with aluminum foil

if necessary. After ten minutes, lower the temperature to 170 °C / 340 °F and continue to bake for at least 45 to 50 minutes. A kitchen thermometer can be inserted on the side after 45 minutes - if the temperature has reached 90-92 °C / 194-198 °F, the panettone is ready. Take the panettone out of the oven and insert long skewers or knitting needles through the cake, near the base. Hang it upside down in a large pot from the ends of the skewers (make sure you have a taller and wider pot than the panettone itself before baking the panettone!) to ensure the panettone will not collapse when cooling. Let it rest like this for at least six hours. After cooling, transfer to a plastic bag and seal tightly.

*There are many stories about the origins of Milanese panettone, but the most credible seems to be this one: The chef of Ludovico il Moro, Duke of Milan and patron of Leonardo da Vinci, failed with a dessert. He then served a cake instead, that Toni, the kitchen boy, had baked the day before from leftovers, candied fruit and raisins. The cake was very well received by Ludovico il Moro and his guests. And when they asked the name of the cake, the chef replied in the Milanese dialect »i pan del toni« (the bread of Toni), which in time became Panettone.*





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