



Festive Holiday Recipes

by ASTP members



Savoury Dishes





SAVOURY

Brown Soda Bread



Country
Ireland



Cooking Time
1h10 min



Serves
6 people

Ingredients

350g wholemeal flour
125g cream plain flour
275 - 425ml buttermilk or
sour cream
1 tsp bread soda
½ tsp salt

Step 1: Sieve the cream plain flour, salt and bread soda into a bowl.

Step 2: Mix in the wholemeal flour

Step 3: Add enough milk to make a soft dough.

Step 4: Turn onto a lightly floured board.

Step 5: Knead until the mixture comes together smoothly.

Step 6: Place dough on a floured baking sheet.

Step 7: Cut a cross X over the top with a knife

Step 8: Place in a central oven position and bake in a preheated oven 200 degree for approx. 40 mins.

Step 9: When baked the bread will have a hollow sound if tapped on the base.

Step 10: Cool on a wire tray. A dry tea towel wrapped around the bread at this stage helps to give a softer crust.

Tips!

- Start out by mixing your bread dough in a large bowl so you have space to mix your dough, which will reduce the chances of you over-mixing and toughening your bread.

- Always level your teaspoon of baking soda before adding it to your ingredients. There are two very good reasons for this that can make or break your bread: Too much baking soda will tint your bread green and it can give your bread a very acidic taste which can be quite unpleasant, so remember less is more with the baking soda.

Recipe by Danielle Whelan

Cappelletti



Country
Italy



Cooking Time
1h20 min



Serves
6 people

Ingredients

For the Filling:

1 tbsp butter (unsalted)
1/2 chicken breast
1 cup fresh ricotta cheese
1/2 cup Parmigiano-Reggiano cheese (freshly grated)
1 egg
1 egg yolk
1 pinch freshly grated nutmeg
1 pinch lemon zest
1 pinch fine sea salt
1 pinch freshly ground black pepper

For the Pasta:

2 1/4 cups all-purpose flour
3 eggs
1 pinch sea salt

For the Filling

Step 1: In a small saucepan, melt the butter and sauté the chicken. Let cool and then cut into small chunks.

Step 2: Using a food processor or blender, combine the sautéed chicken, ricotta cheese, Parmigiano-Reggiano, whole egg, egg yolk, nutmeg, lemon zest (if using), and salt and pepper to form a fine paste. (If the ricotta is very soft, leave out the egg white and use just 2 yolks instead. If, on the other hand, the mixture is too stiff, add an extra egg yolk.)

Step 3: Taste the mixture and adjust the seasoning, as necessary.

For the Pasta

Step 1: Make a mound with the flour on your work surface and form a well in the middle.

Step 2: Crack the eggs into the centre of the well and add the salt.

Step 3: Work the eggs and the flour together with your hands until you have a smooth dough, adding just a few drops of water, if necessary, and no more.

Step 4: Knead the dough for 10 to 15 minutes, until it is smooth, firm, and quite elastic. Don't skip on the kneading or the dough will tear while you're rolling it out. Separate the dough into 2 pieces.

Step 5: Flour your work surface (marble countertops are ideal for this, though wood or Formica work as well) and start to roll out the dough, rolling out from the middle, flipping it over occasionally, and flouring it as necessary to keep it from sticking.

Step 6: Keep on flipping and rolling until you have a sheet that's almost transparent—as thin as a dime or thinner if you can manage it, as the pasta will almost double in thickness while cooking.

Shape the Cappelletti

Step 1: Once you've rolled out a thin sheet of pasta on a well-floured surface, use a round cookie cutter (you could also use a round or square raviolo stamp or a fluted-edge rolling pasta cutter) to cut out 2-inch-diameter circles of dough.

Step 2: Place teaspoon of stuffing in the middle of each circle.

Step 3: Using your fingertip or a pastry brush, moisten the edges of the circle with a little water so they will seal.

Step 4: Fold the circles in half over the filling to form half moons, pressing down with your fingers to seal the edge.

Step 5: Then pull the two corners towards each other, overlapping one over the other, and press down on the tips to help them adhere together.

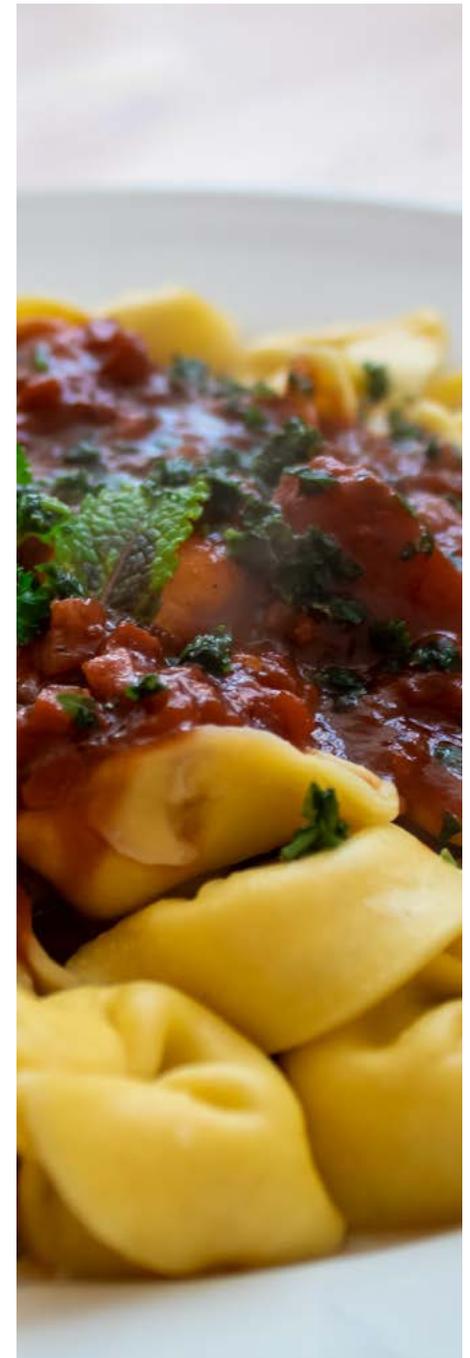
Step 6: Continue until all of the cappelletti are made.

Step 7: Boil the pasta in either broth or water for 3 to 5 minutes, depending on how you'd like the cappelletti, and serve.

How to serve

- To serve in broth, boil in chicken or other meat broth for 3 to 5 minutes until al dente. Serve the cooked pasta in a bowl topped with broth.

- Alternatively, boil the cappelletti in water and serve in a meat sauce or tossed with a bit of olive oil, salt, and pepper.



Christmas Catfish Goulash



Country
Hungary



Cooking Time
1h



Serves
6 people

Ingredients

2-3 kg catfish
2 kg onions
1 cup of sweet paprika powder
3 tbsp hot peppers
4-6 red, hot, air-dried peppers
2 tomatoes
3-5 pointed peppers (3 red, 2 yellow)
1 tbsp of salt
1-2 small tins of tomato paste
10 juniper seeds
3 bay leaves
100g lard
1.5 kg soup noodles

Step 1: Sauté the onions in lard (or oil) until translucent, deglaze and salt well.

Step 2: Stir the cup of sweet paprika powder into onions.

Step 3: Fill the goulash pot up to about half with water and simmer for 10 to 20 minutes on a low heat.

Step 4: Add two tomatoes and one red and one yellow pepper (cut lengthwise) to the stock.

Step 5: Add the four to six hot peppers, opening one or more beforehand, depending on taste. Generally the soup is supposed to be rather spicy.

Step 6: Salt the fresh catfish and wash the salt off after about 5 minutes. Then cut it into large pieces (each about 2 fingers wide), add salt and heat the stock all again until it boils with the catfish in the pot. Then let it rest for 15 minutes. The catfish must be completely covered with stock.

Step 7: Season to taste, tasting repeatedly, to achieve the right degree of spiciness and saltiness. To refine add some white or red wine.



The fish stock makes an excellent soup, which is usually served as a first course with Spaetzle (noodles). It is also possible to prepare the soup the evening before, but without adding the fish. Store the soup in a cool place overnight and then slowly warm it up for dinner. Just before it boils, add the fish for 15-20 minutes.

Both white and red wine can be served. Strong white or lighter red Loire wines are particularly recommended. A red Sancerre with it is not bad either. Slightly chilled red chinon or bourgueil will do just as well. Of course you can stay in style with Hungarian wines.

This is an old family recipe, from my father's side, who comes originally from Hungary. The meal was always cooked once a year, and the only time I saw my father and grandfather in the kitchen!



Christmas Falafel



Country
Denmark



Cooking Time
1h



Serves
6 people

Ingredients

2 cups dried chickpeas (or canned chickpeas)
1 small onion, quartered
2-8 garlic cloves
salt to taste
1 tbsp ground black pepper
3 tbsp ground cumin
1 tbsp ground cloves
1-2 inches of good fresh ginger root
1 tbsp ground cinnamon
1 tsp cayenne pepper
1 tsp dried ground chili powder
1-2 oranges (squeezed)
zest of the oranges
1-2 cups of hazelnuts
breadcrumbs – or crumbled Christmas cookies
oil for frying

Step 1: Drain the chickpeas

Step 2: Chop the nuts into small chunks. Not too small though. It's nice with some 'bite' to them.

Step 3: Add chickpeas, onions, garlic, and spices to a food processor. Remove the skin from the ginger and grate it fine. Add it to the bowl.

Step 4: Run food processor in 30 seconds intervals until all is well combined forming a falafel mixture. Add orange juice in between runs and maybe some orange zest if you like – but save some for decoration.

Step 5: In case it becomes too wet add some breadcrumbs until the mixture is firm but slightly sticky.

Step 6: Transfer the falafel mixture to a container and mix the nuts in. Cover tightly. Refrigerate for somewhere between 1 hour and a full day.

Step 7: Scoop tablespoonfuls of the falafel mixture and form into patties (½ inch in thickness each) or use a falafel shaper. It helps to have wet hands as you form the patties.

Step 8: Fill a medium saucepan 3 inches up with oil. Heat the oil on medium-high until it bubbles softly. Carefully drop the falafel patties in the oil, let them fry for about 3 to 5 minutes or so until crispy and medium brown on the outside. Avoid crowding the falafel in the saucepan, fry them in batches if necessary.

Step 9: Put the freshly prepared falafels in a bowl and sprinkle orange zest on top.

Serve with a dip made of low-fat yoghurt mixed with orange zest, orange juice, cumin or what else you consider 'christmas' flavours. Goes well with good quality pita bread, fresh salad, tomatoes, cucumbers, lightly cooked corn and other fresh vegetables, but can also be enjoyed with more traditional Christmas side dishes. Even mashed potatoes.



"When my daughter became a vegetarian, we wanted to make something for Christmas that would accommodate her choice, but also feel a little out of the ordinary. So, I came up with this variation on one of our favorite dishes. I'm happy I made a big batch, because in the end everybody wanted to taste, and they were all gone soon. And we all enjoyed not feeling tired and heavy from eating way too much meat. Since then I have returned to this concept pretty much every Christmas. I make small variations and experiments every year so this is only for inspiration"

Pierogi Ruskie



Country
Poland



Cooking Time
2h



Serves
6 people

Ingredients

For the Filling

½ kg boiled potatoes
150g of white cottage cheese
1 egg
1 fried onion
salt and pepper to taste

For the Dough

350g flour
pinch of salt
1 egg

For the 'Russian' filling:

Step 1: Pass through a meat grinder the boiled potatoes with the white cottage cheese.

Step 2: Add the egg, finely chopped and fried onion, salt and pepper to taste.

For dumplings:

Step 1: Put on a moulding board the flour, salt, whole egg and knead the dough adding a bit of lukewarm water. A well-made dough should not stick to the hands and the board.

Step 2: Divide the dough into four parts and cover them with a bowl so it won't dry. Roll out each part quite thinly and cut out 5-6cm diameter circles with a glass.

Step 3: Put a heaped teaspoon of filling on each circle, then fold the circle in half, tightly clamping the edges by hand or fork so that the dumpling does not open during cooking. Dumplings should be well filled.

Step 4: Cook the formed dumplings in a shallow, wide pot, in a large amount of lightly salted water. When they come out on top, cook them on low heat for 4-5 minutes, then take them out with a skimmer and put well drained on a plate.

Step 5: Serve topped with melted butter, pork fat with cracklings or sour cream. And enjoy your well deserved moment of pleasure by eating as many dumplings as possible

Tip! Makes around 60-70 dumplings. An average Polish adult would eat 10 to 15 pierogi at one session. My family record is 61!



Pierogi is the most famous Polish dish and one of the first words learned by foreigners visiting our country. They are traditionally served as one of the mandatory 12 dishes at the Christmas Eve dinner.

This recipe is for the traditional filling of pierogi called "pierogi ruskie = russian pierogi" (with potatoes and cottage cheese). They are served with fried onion and sour cream. Please note that this a Polish dish and it did not come to Poland from Russia. There is plenty of various fillings for pierogi: ground meat, cabbage, mushrooms, vegetables (f.i. spinach), also fruit (strawberries and other berries). But undoubtedly "pierogi ruskie" are the most popular.

SAVOURY

Pork Fillet Roll

with Rhubarb and Bacon



Country
Estonia



Cooking Time
1h30 min



Serves
4 people

Ingredients

500g pork fillet
100g rhubarb
50g breadcrumbs
1 tsp of honey
1 tsp of sugar
100g bacon slices (bacon slice must be long enough to be rolled around pork fillet)
salt
pepper
melted butter for frying

Step 1: Peel and chop rhubarb, add sugar, mix and allow to stand for a while.

Step 2: Drain the liquid and crush the rhubarb pieces. Add breadcrumbs and honey to the rhubarb mixture.

Step 3: Pat the pork fillet dry with a kitchen towel and season with salt and pepper.

Step 4: Lightly fry the meat in butter.

Step 5: Place the bacon slices on a working top. See that there are no gaps in the line. Cover bacon slices with rhubarb and breadcrumb mixture and place the browned pork fillet on top.

Step 6: Carefully wrap the bacon around the meat and then place into a hot pot, seeing that the ends of slices are left under the meat.

Step 7: Bake in pre-heated oven at 185 degrees for approximately 10-15 minutes. Serve with a potato pie or roast and port wine sauce.

Recipe by Katrin Männik



SAVOURY

Knien in t'Zoer

Rabbit in Sour Sauce



Country
The Netherlands



Cooking Time
4h



Serves
3 people

Ingredients

4 rabbit bolts
6 small onions
1,5 glass red vinegar
1 glass water
4 bay leaves
6 garlic cloves
2 slides of gingerbread
3 tbsp apple syrup
sugar
salt
pepper
corn starch

Step 1: Cut the onions in half rings.

Step 2: Roast the rabbit legs in butter until they have a golden brown crust.

Step 3: Remove the rabbit legs from the frying pan and fry the onions in butter. Add two tablespoons of sugar in order to create a caramelised taste.

Step 4: Put the rabbit bolts back into the frying pan and add: red vinegar, water, bay leaves, garlic, apple syrup, gingerbread cut in small pieces, salt and pepper

Step 5: Leave to simmer for at least 3 hours over a low heat.

Step 6: Before serving the dish, thicken the sauce by adding corn starch.

Tip! Regularly taste while cooking to improve the dish with vinegar, syrup and spices. This dish is usually eaten with side dishes such as mashed potatoes, red cabbage and brussels sprouts.

Recipe by Britta Dreissen



SAVOURY

Spiced Pumpkin Salad



Country
Estonia



Cooking Time
30 min



Serves
-

Ingredients

1 kg diced pumpkin
1 litre of water
1 cup sugar
1-2 cinnamon sticks
5 grains black pepper
5 cloves
5 grains allspice
a small piece of ginger root
(1-2 cm)
½ cup apple cider vinegar
salt to taste

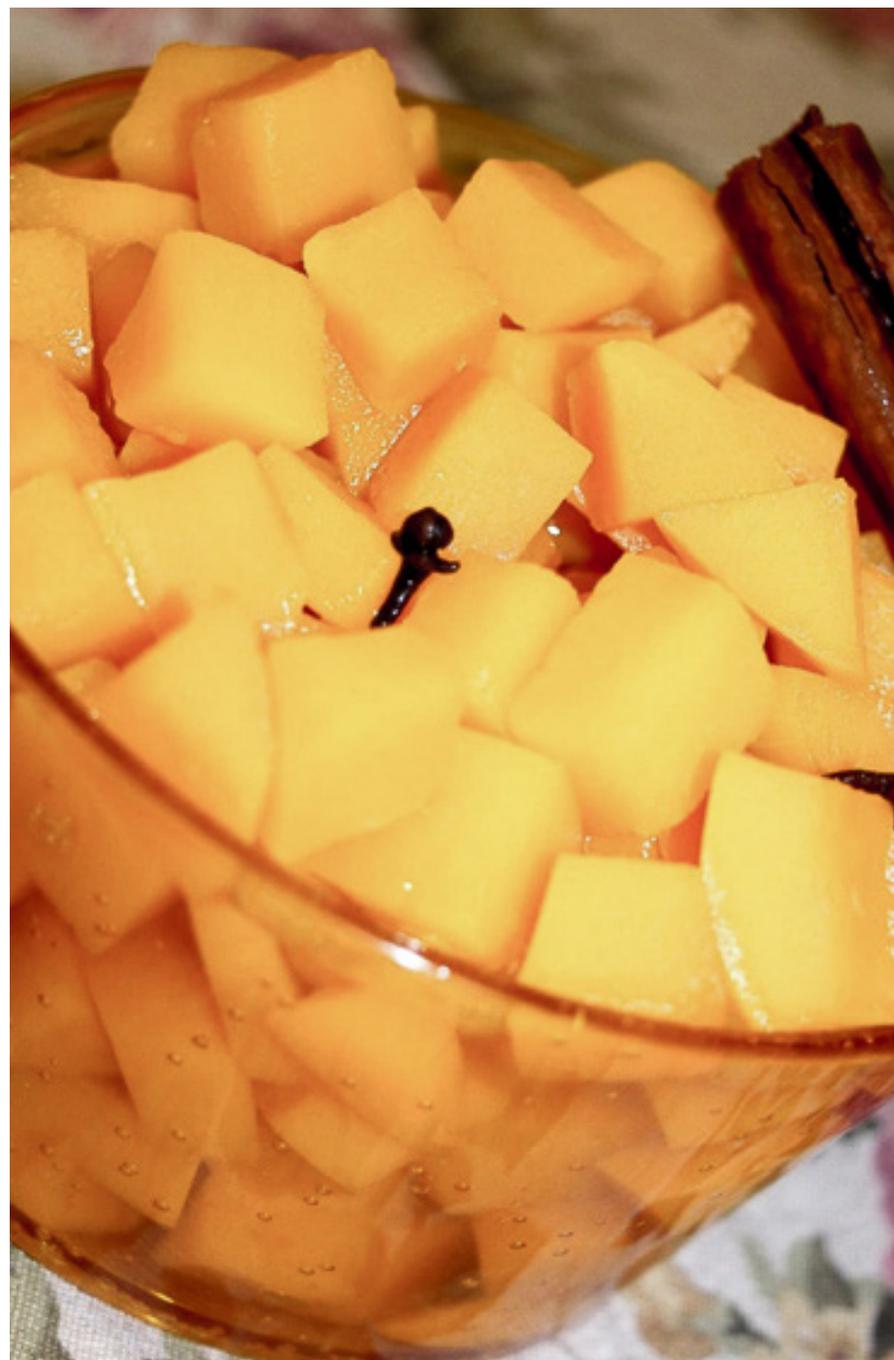
Step 1. Cut the pumpkin into slices and then peel them. Cut into small cubes or bars.

Step 2. Mix water, sugar and spices in a pot and bring to a boil. Add vinegar and the pumpkin pieces, Cook over low heat until the pumpkin pieces become transparent. Do not cook for too long, the pumpkin pieces should remain nicely crunchy!

Step 3. Pour into hot pasteurised jars.

Tips! 1 kg of pumpkin (cleaned weight) makes three cans of pumpkin in half a litre. If you prepare the container for fairly immediate consumption, you can put the spices in jars. If you plan to store longer, strain the spices before pouring them into the marinade jar. This will prevent the holder from darkening. The pumpkin is edible as soon as cooled down, but it tastes the best if left overnight to marinate in the syrup. It's lovely side dish with your Christmas meal.

Recipe by Relika Williams



Tortellini in Broth



Country
Italy



Cooking Time
3h min



Serves
6 people

Ingredients

3 litres of water
600g capon
200g whitewash
200g brisket
1 broth bone
2 carrots
1 onion
2 ribs of celery
parsley to taste
150g pork loin
100g mortadella
70g of ham
150g of parmesan
1 egg
250g flour 00
50g semolina flour

Step 1: Fill a large pot with water and add capon, whitewash, brisket, broth bone, carrots, onion, ribs of celery and a bit of parsley. Bring to a boil.

Step 2: Once boiling, froth this is done by lowering the heat and cook for about three hours. Once cooked, leave to cool, remove the fat that will be on the surface and filter to eliminate the solid parts.

Step 3: While the broth is cooking prepare the filling. In a pan, brown the pork loin and cut into strips of about two cm.

Step 4: Let it cool and mince the meat together with prosciutto and mortadella in a meat grinder. Add grated parmesan, salt, nutmeg and an egg. Blend all the ingredients well and let it rest.

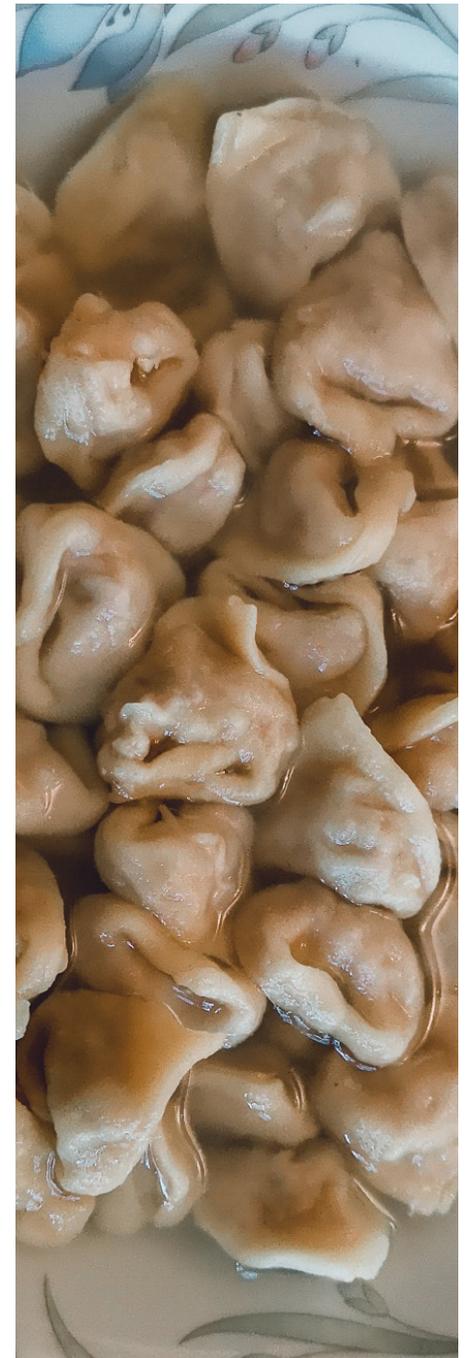
Step 5: For the pasta. Mix the flours and form the classic fountain on a pastry board: in the middle put the eggs and begin to mix with a fork. Add a pinch of salt and knead by hand for at least 10 minutes. When working with the dough it is advisable to pull it in all directions and slam it on the pastry board to increase elasticity. The dough should be very smooth and homogeneous. Wrap in film and let it rest for at least half an hour.

Step 6: Spread the dough (6/10 mm are considered the ideal thickness) and cut into squares of about 3 cm. Place a spoon of the filling in the centre of the squares, then fold them in half along the diagonal so as to form a triangle and close them around the finger by joining the opposite ends and pressing so as to weld the dough.

Step 7: Place them on a tray dusted with a bit of wheat flour. Cook them for three or four minutes in the broth and serve very hot.

As with many traditional dishes, the origins of tortellini in broth are wrapped in different legends and their authorship is disputed between Bologna and Modena. One of these tells that in 1200 in Castelfranco Emilia, a town disputed between the two cities, a young and beautiful noble lady arrived and stopped at the "Corona" Inn to rest. The innkeeper, enchanted by the beauty of the young woman, followed her to her room and spied on her through the keyhole. He was particularly struck by her navel. So in the evening he gave the dough he had prepared for dinner the shape of the lady's navel. Then he filled it with meat and so the tortellini were born.

Another version of this legend, told in the nineteenth century by Giuseppe Ceri in his poem, wants the divinities Bacchus, Mars and Venus to be refreshed at the "Corona" Inn during a conflict between Modena and Bologna. Here, however, the innkeeper was inspired by the beauty (and navel) of Venus for his creation. This version of the legend probably originates from the poem the "Secchia rapita" by Alessandro Tassoni that, in 12 songs, tells of the rivalry between Modena and Bologna that is unleashed even for a bucket of water taken from the Modena area by the Bolognese people. Nobles, heroes and Olympian gods participate in the war. Even at the historical level it is not easy to find a shared truth. You can find traces of tortellini since the Middle Ages. In some writings they already appear in the XII century: one speaks of tortellini eaten at Christmas.





SAVOURY

Turkey Soup



Country
Ireland



Cooking Time
2h45 min



Serves
12 people

Ingredients

turkey carcass
1 onion
carrots
parsnip
asparagus
broccoli
cauliflower
mushrooms
any other leftover
vegetables from dinner but
(Don't use brussels sprouts
or cabbage)
chicken stock cubes 1 per
pint of liquid
white Soups - this is to
thicken the stock when it is
made; I use Knorr
cream of chicken,
cream of mushroom,
cream of vegetable,
cauliflower and broccoli
carrot & parsnip

Step 1: Strip the carcass and put in the pot

Step 2: Peel and rough chop the vegetables add to carcass

Step 3: Add the stock cubes

Step 4: Cover everything with Water and pot lid

Step 5: Bring to boil and simmer for 2 hours. When this is done with a ladle take out all the big pieces - carcass and bones etc then strain the rest of the stock into another big pot

Step 6: Take all your white soups (as above) and empty into a bowl - add a little water and blend until smooth

Step 7: Once it is smooth start adding back in the stock into the bowl and keep stirring until the soup mix has blended - then add the whole bowl mixture back through the stock in the pot

Step 8: Once the soup mix and stock have returned to a boiling temperature

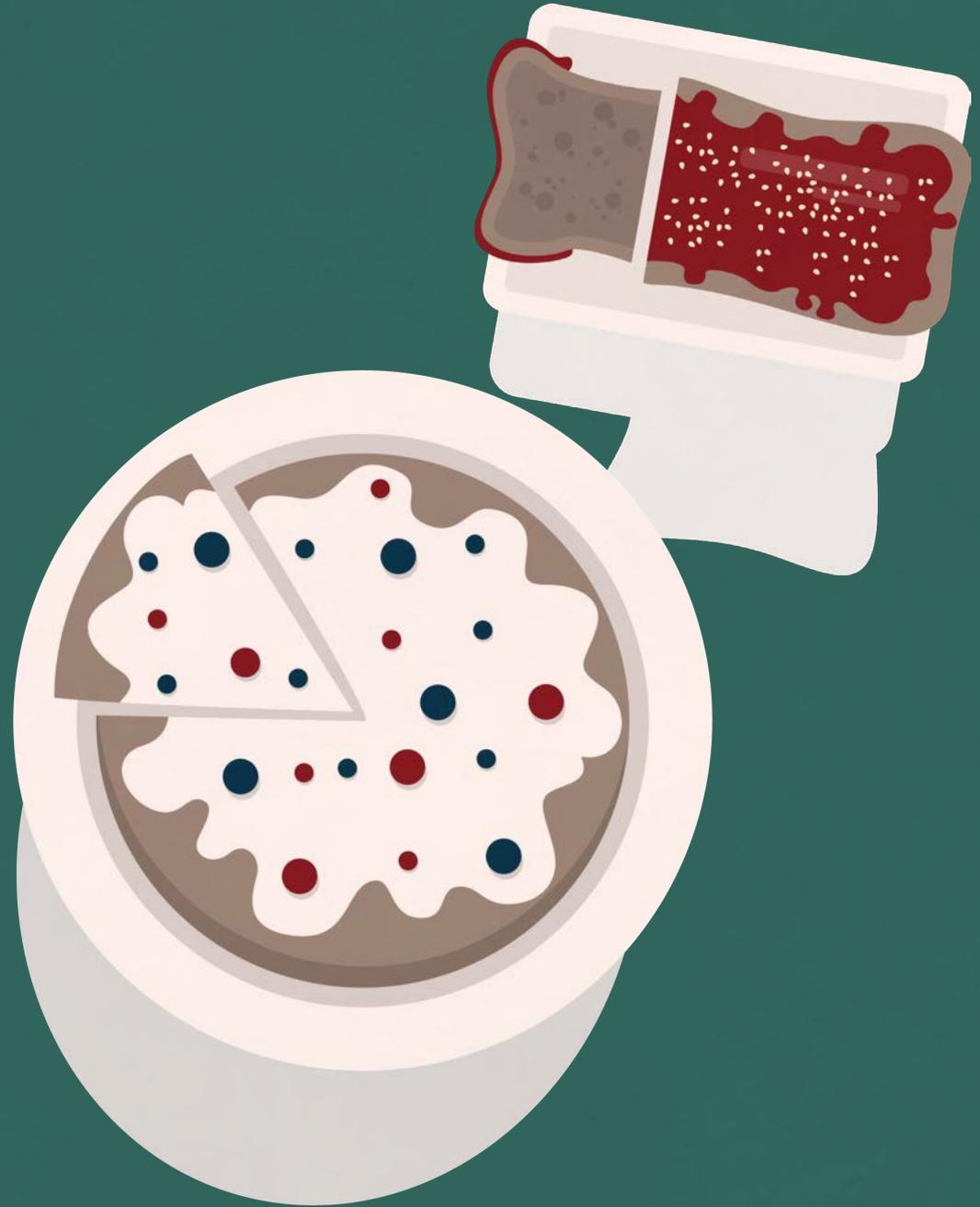
Step 9: Strain the liquid into the other washed pot so you will have a smooth soup (skip this bit if you like the packet soup vegetables in you soup)

Step 10: Bring back to drinking temperature. Serve and enjoy!

Tip! I would use about 15 packets in total but I would be making about 8 litres of soup so you just use 1 packet for every pint/ pint & ½ of stock use more if it's too watery OR add more water if it is too thick

Recipe by Danielle Whelan

Sweet Dishes



SWEET

Bajadera



Country
Croatia



Cooking Time
45 min



Serves
10 people

Ingredients

For the Dough:

400g sugar
8 tbsp water
250g butter
200g walnuts or hazelnuts
200g ground biscuits
100g chocolate

For the glaze:

100g of chocolate, 50 g
butter
few spoons of water
melt

Step 1: Add water and sugar to the pot and heat over low heat until the sugar is completely dissolved.

Step 2: Add butter, remove from heat and stir until melted.

Step 3: When the butter is completely melted, add the walnuts and biscuits and mix until you get a thicker uniform dough.

Step 4: Divide the resulting dough into two equal parts.

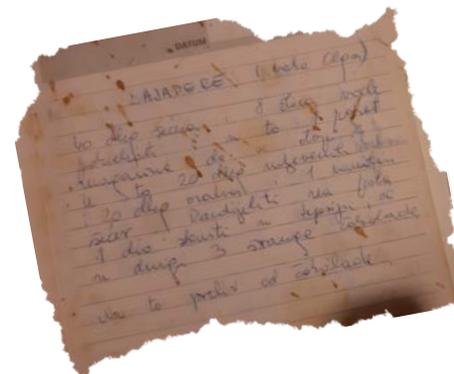
Step 5: Melt the chocolate in a steamer and mix it into the first part of the dough

Step 6: Cover the baking pan with some oil. Transfer the first part of the dough (with chocolate), press it with your hands and smooth the upper part and edges with a knife.

Step 7: Put another dough on it in the same way and do the same.

Step 8: Melt the rest of the chocolate with some water and butter in a steamer and pour over the Bajadera.

Step 9: Leave the Bajadera in the refrigerator to harden and the next day cut it into cubes the size you want.



There are many recipes for Bajadera. I use the one that I got from my grandma many years ago. I even still have the original recipe from 1980!

SWEET

Black Bun



Country
Scotland



Cooking Time
2h30 min



Serves
6 people

Ingredients

For the Filling

200g plain flour, plus extra for dusting
200g raisins
400g currants
1 tsp ground mixed spice
1 tsp ground ginger
75g dark muscovado sugar
25g molasses sugar
100g chopped mixed peel
½ tsp bicarbonate of soda
1 tbsp whisky
1 egg, lightly beaten
3 tbsp milk
pinch of black pepper

For the pastry

200g plain flour
½ tsp baking powder
50g butter, chilled and cubed
50g vegetable shortening or lard, chilled and cubed

For the Pastry

- Step 1:** Put the flour, baking powder and a pinch of salt in a large bowl. Add the butter and shortening and rub in until it resembles breadcrumbs.
Step 2: Stir in 4 tablespoons of cold water and mix to a soft dough.
Step 3: Cover with cling film and chill while you make the filling.
Step 4: Preheat the oven to 180°C/ fan160°C/gas 4.

For the Filling

- Step 5:** Mix all the filling ingredients together in a large bowl, with enough milk to just moisten it.

Assemble the Black Bun

- Step 6:** Dust a clean work surface with flour. Roll out three-quarters of the pastry to a rectangle large enough to line the base and sides of a 900g loaf tin. Drape into the tin and press up against sides, smoothing out any creases.
Step 7: Tightly pack in the filling and press down well.
Step 8: Roll out the remaining pastry to a rectangle large enough to fit the top.
Step 9: Dampen the edge of the pastry in the tin with water, press the pastry lid on top to seal and trim off the edges.
Step 10: Bake for 2 hours. Allow to cool for 1 hour.

Black Bun is commonly brought by your first-foot to your home to celebrate Hogmanay. The first-foot is the first person (traditionally a tall dark and handsome man, for the Scots blonde men meant Vikings) to enter the house after the bells ring midnight. Hogmanay is the name for new year's eve in Scotland. Legend has it that the word comes from the reaction of Scottish women to the return of their husbands when they shouted, "hug me, now!".



Recipe by Noeleen O'Hara

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SWEET

Brunkager

Brown Cookies



Country
Denmark



Cooking Time
25 min



Serves
-

Ingredients

500g butter
500g sugar
250g golden syrup
15g potash
15g powdered cinnamon
1 tbsp powdered cloves
1 tbsp powdered ginger
1 tsp mace (or nutmeg)
fine-grated peel from 1½ lemon
150g chopped candied peel
125g blanched almonds (skin removed)
1kg flour
a little bit of beer (or water)

Step 1: Warm up butter, sugar and syrup in a pot. When boiling, remove from heat.

Step 2: Dissolve potash in a little bit of beer (or water), stir until completely dissolved.

Step 3: Add potash, lemon peel and spices to the pot and stir thoroughly

Step 4: Chop the almonds roughly and add them to the pot together with the candied peel

Step 5: Let the pot cool off (lower than room temperature, but warmer than refrigerator). If too hot, the dough will separate when flour is added

Step 6: Knead the flour into the dough (not all of it, necessarily)

Step 7: Roll the dough into pieces of app. 30 cm in length and 5 cm in diameter (the diameter will be the size of your cookie)

Step 8: Wrap the dough tightly in greaseproof paper first and then several layers of overwrap film. Wait at least 24h before baking the first cookies

Step 9: Store the dough refrigerated (several weeks) or frozen (several months)

Step 10: Slice the dough very thinly using a sharp knife or a machine for slicing cold cuts (easiest to slice when the dough is very cold)

Step 11: Distribute slices on baking parchment and put in the oven at 175°C until perfectly baked (app. 7 minutes)

Step 12: The crispness cannot be evaluated until completely cooled (too soft -> needs more time in the oven; bitter -> baked for too long)

Step 13: When cooled off, store in airtight cookie jar or glass (but it is even better to just store the rolled dough and bake the cookies fresh as needed).

Recipe by Tore Junkuhn Dehli

Christmas Black Rum Cake



Country
Caribbean



Cooking Time
2h



Serves
30 slices

Ingredients

1 cup brown sugar
500g butter
12 eggs
450g plain flour
2 tsp baking powder
1 tsp nutmeg
1 tsp cinnamon
1 tsp salt
1 tsp allspice
1 kg mixed dried fruits soaked in white rum and red wine
1 tsp vanilla
1 tsp lemon juice
1/2 cup browning

Step 1: With a hand mixer, mix brown sugar and butter until a creamy fluffy consistency is obtained

Step 2: Add 12 eggs (one by one), mixing after each egg is added. Mix until you get a runny consistency

Step 3: In a separate bowl combine plain flour, baking powder, nutmeg, allspice, cinnamon and salt.

Step 4: Add half of the flour through a sieve into the liquid ingredients, carefully folding the mix before adding the second half.

Step 5: Add half of the mixed fruits soaked in rum and mix well until smooth.

Step 6: Add the rest of dry ingredients and mix.

Step 7: Add lemon juice, vanilla, white rum, browning and remainder of mixed fruits and mix together using a mixer until smooth.

Step 8: Grease your baking tin with butter. Then pour the mixture into the baking to fill half of the tin.

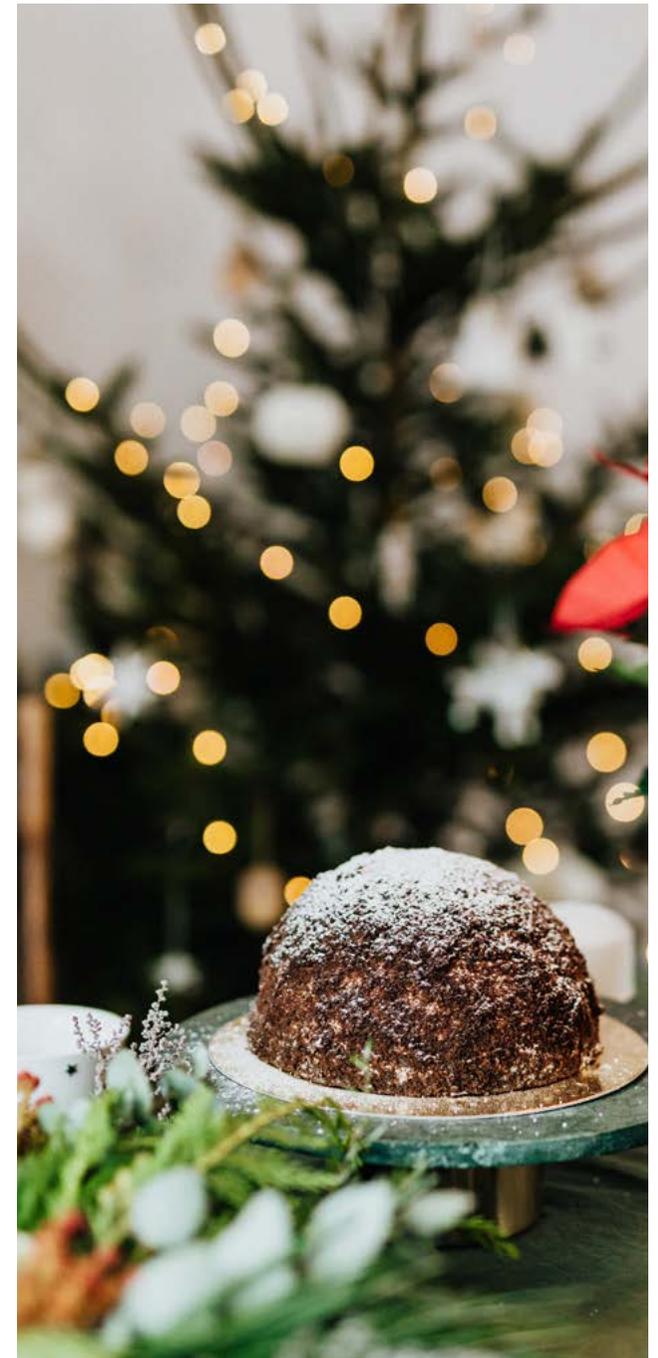
Step 9: Place the tin with mix in a pre-heat oven at 180 degrees. Bake for 1.5 hours.

Step 10: Check the cake with a toothpick to know when ready (if the toothpick comes out clean it is ready)

Step 11: Pour more rum on the cake for a glaze and garnish with Christmas decorations.

A delicious traditional Caribbean cake, with a deep flavour from rum-soaked fruits. This recipe is an ever present during the holiday season in Jamaican households! This sweet and rum infused cake is what makes Christmas so special. An integral part of this recipe is the soaking of the dried fruit in white rum and red label wine, some people soak for months or even full year! The longer the soak, the richer the taste! Another tip is to wrap cling film around the cake after it is baked and rest overnight at room temperature. This allows all the flavours to marinate together.

People from all over the Caribbean Islands have their own twist (and a lot of names!) for Christmas fruit/rum/black cake! This recipe one interpretation on the Jamaican version and used globally. A great dessert dish to share with family and friends. Good festive times guaranteed.



SWEET

Cordiales



Country
Spain



Cooking Time
2h



Serves
60 cookies

Ingredients

1kg peeled almonds
500g sugar
2 lemons zest
something similar to pumpkin marmalade (we call it "cabello de ángel": angel hair)
2 wafers of the oven tray size
6 eggs
"glazed" sugar

Step 1: Grind the almonds, but not too much so that you can feel small grains of almond.

Step 2: Add the sugar, the lemon zest and the whisked eggs to the almonds. Blend with your hands until you get a paste similar to mashed potatoes. Then the process of making the Cordiales begins.

Step 3: Wet the palm of your hand with water. With the other hand take a bit of the paste and extend it on the palm of the other hand to form a 3-4 cm disk. Add a bit of pumpkin marmalade in the middle and cover it with the paste forming a ball.

Put the ball onto the wafer that covers the oven tray. All this operation is repeated until the tray is full of balls. The separation among balls should be around 1-2 cm so that they don't touch each other during the cooking.

Step 4: Cook in the oven at 180- 200 degrees for around 15 min. Remove the tray when the "Cordiales" start getting light brown. 2 batches may be needed for 1 kg almonds.

Step 5: Sprinkle glazed sugar over the "Cordiales" after a few minutes cooling. Then separate each piece of "Cordiales" from the wafer base, but retaining its own wafer underneath.

"Cordiales" are eaten as a cookie along with tea/coffee, with champagne or with sweet wines like Mistela, Sweet Sherry

Recipe by Fernando Conesa



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SWEET

Czech Vanilla Crescent



Country
Czech Republic



Cooking Time
2h



Serves
40 cookies

Ingredients

230g unsalted butter
100g powdered sugar
160g ground walnuts
420g all-purpose flour, plus more for dusting

Step 1: Cut the butter into cubes and process with the other ingredients into a firm dough (work quickly so that the butter does not loosen).

Step 2: Let the dough rest in the cold for a few hours or overnight.

Step 3: Allow to reach room temperature before processing. Then cut the pieces out of it; The most common way is to make rollers and then bend them into rolls.

Step 4: Preheat the oven to 180 ° C, hot air to 160 ° C. Place the rolls on a baking sheet and bake for about 12-15 minutes, depending on the performance of the oven.

Step 5: After baking, let them cool down briefly on the baking sheet and then, while still warm, wrap them in vanilla sugar.

We sometimes call it simply Vanilla Sky!

Recipe by Helena Linhartová





SWEET

Melomakarona

Greek Christmas Honey Cookies



Country
Greece



Cooking Time
50 min



Serves
80 cookies

Ingredients

For the syrup

500g water
800g granulated sugar
150g honey
3 sticks cinnamon
3 cloves
1 orange cut in half

For the cookies

1st mixture

400g orange juice
400g seed oil
180g olive oil
50g icing sugar
1/2 tsp cloves
2-3 tsp cinnamon
1/4 tsp nutmeg
1 tsp baking soda
zest of 2 oranges

2nd mixture

1 kg all-purpose flour
200g semolina, fine

To serve

honey
walnuts

For the syrup

Step 1: Boil all of the ingredients for the syrup, apart from the honey, until the sugar melts.

Step 2: Remove from heat. Add the honey and mix till combined.

Step 3: Let the syrup cool for 3-4 hours. It must be cold by the time the cookies come out from the oven.

Step 4: You can prepare the syrup from the day before.

For the cookies

Step 1: Preheat the oven to 190* C set to fan.

Step 2: To make the cookies, you need to prepare 2 separate mixtures.

Step 3: For the first mixture, add all of the ingredients in a large bowl. Mix, using a hand whisk.

Step 4: In a separate bowl, add all of the ingredients for the second mixture.

Step 5: Combine the first and second mixture.

Step 6: Mix by hand, very gently and for a very short time (10 seconds at the most). If you mix longer the mixture will split or curdle.

Step 7: Mold cookie dough into oval shapes, 3-4 cm in length, 30 g each. Try to keep them as similar as possible.

Step 8: Bake for about 20-25 minutes, until they are crunchy and golden brown.

Step 9: As soon as you remove them from the oven, soak the hot cookies in the syrup for 10 seconds.

Step 10: Allow them to drain on a wire rack.

Step 11: Drizzle with honey and chopped walnuts.

Tip! Be careful not to overwork the cookie dough because the oil may start to seep out and then they won't turn out crispy! The orange used for the syrup should be a whole fresh orange, cut in half!

Recipe by Faye Orfanou

SWEET

Mostacciuoli



Country
Italy



Cooking Time
2h



Serves
200 cookies

Ingredients

For the Dough

5 kg flour
3,5 kg toasted almonds
3 kg sugar
3,5 litres cooked must
250g ammonium bicarbonate

For the sugar glaze

3 kg sugar
1 liter of water
150g cocoa to taste
40g chocolate to taste

Step 1: Mix, flour, bicarbonate, sugar and cooked must. **Step 2:** Make a fairly malleable dough and finally add the almonds. **Step 3:** Then make loaves, crush them and cut them into small squares to be placed on the pan.

Step 4: Cooking at 215 ° for about 15 minutes

Step 5: Brush the cookies with the sugar glaze.

Step 6: Put in the oven to dry for a few seconds, first the lower part after the upper part. Dry at 133 degrees.

According to many traditions the name derives from the main ingredient: the “must” from the Latin “mustum”. The first evidence of the Mostaccioli ancestry dates back to Roman times. These cookies were in fact offered to guests at the time of departure. The “mustaceans” made their appearance in Catone’s “De Agricultura” which accurately describes their preparation: “soak through a modius of flour with the must, add aniseed, cumin, two pounds of fat, a pound of cheese and bay leaf when you have kneaded and given the right shape, cook on top of laurel tree leaves”. Today, the version that comes closest to the recipe described by Catone is probably the one from Abruzzo, where the main ingredients are still flour, honey and “must” well cooked. The recipe from ancient Rome however is not the only one that has been handed down. According to many, the Mustazzoli (the name by which they are known in Puglia) has Arabic origins.

Recipe by Serena Mancini





SWEET

Pandoro Tree

with Mascarpone Cream



Country
Italy



Cooking Time
30 min



Serves
12 people

Ingredients

1 pandoro (typical Italian Christmas cake)
5 eggs
500g mascarpone cheese
6 tbs sugar
2-3 cl of rum or anise liquor
powder cacao or berries for final decoration
1-2 dl of milk

For the cream:

Step 1: In a bowl whip the egg whites until it gets very dense.

Step 2: In another bowl whip the egg yolks with the sugar, until the sugar gets well melted.

Step 3: Add to this cream, the mascarpone cheese and mix it very well until it becomes a soft homogenous cream.

Step 4: Add a small shot of the alcohol of your choice, this gives the cream a bit of extra flavour.

Step 5: Now incorporate the whipped white part to the cream and mix gently with a spatula or fork, until everything is incorporated.

Step 6: Cut the Pandoro in slices horizontally, so that they will look like stars, and keep them in order (from base to top). You can soften the slices with some milk if you like (be careful to not exceed, or the slices will melt and loose rigidity).

Step 7: Assemble your Xmas tree: start from the base slice, cover with the cream, overlap the next slice in a tilted way (so that the points of the star do not match), and carry on alternating a slice of pandoro and a layer of cream.

Step 8: You can decorate it with berries, or cacao powder to finalise. Let it rest in the fridge a couple hours before eating.

Italy is well know for its famous Tiramisù, a delicious cake which main ingredient is Mascarpone cheese. We love Tiramisù so much that we even made a Xmas adaptation combining the typical Tiramisù cream with Pandoro, a traditional Xmas cake.

Recipe by Cinzia Spinato



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In Spain, the most typical Christmas dessert is the "Roscón de Reyes". The tradition comes actually from France, where a king ordered to his servants making something new. I don't think the tradition continues in France but in Spain every single family eats it the day of the 3 wise men (6th of January). These 3 wise men come the night before the 6th of January and leave gifts for the kids, commemorating the night in which 3 kings came to give presents to little Jesus. A bean and a figure must be hidden in the cream of the roscón. The person who finds the bean must pay for the dessert (we usually buy them in bakery shops), the person who finds the figure is then coronated king or queen for the day

SWEETS

Roscon de Reyes



Country
Spain



Cooking Time
7h



Serves
12 slices

Ingredients

650g flour for bread
250 ml milk (room temperature)
25-30g fresh yeast
240g sugar
120g melted butter
2 eggs
10g salt
2 tbsp orange tree flower water (agua de azahar, usually found in international shops)
citrus zest (1 lemon and 1 orange)

Decoration

1 beaten egg
orange slides
powdered sugar
sliced almonds
small pieces of dried fruits (colorful)

Step 1: In a medium size bowl, mix a bit of the 250 ml of milk with 2 or 3 tbsp of flour. Crumble the fresh yeast, add it and mix all together. Cover and leave fermenting for about 15 or 20 minutes in a warm place (ideal 37 degrees).

Step 2: Once the dough has fermented, add in a big bowl the rest of the flour, make a hole in the middle (like a volcano) and add in it the rest of the ingredients one by one: sugar, lemon and orange zest, salt, rest of the milk, 2 eggs, sugar, the fermented mass, the orange tree flower water and finally the melted butter. Mix all until getting a homogeneous mass.

Step 3: Spread some flour in a flat surface and knead for some minutes with the hands. If necessary, add more flour so the mass does not get sticky while working with it. Shape it as a ball and put it in a hermetic recipient or cover with damp cloth. Leave it for 3 or 4 hours in a warm place (the longer it stays, the more the mass grows). The initial ball must double its size.

Step 4: Take the ball out of the recipient and knead again over a flat floured surface. Start shaping as a big donut (make an initial small hole and spin over your finger to make it grow, make a quite big whole because the mass increases in the oven).

Step 5: Preheat the oven at 50 degrees, turn it off and leave the mass inside for 1 hour (with oven off). Take out and decorate.

Step 6: Preheat the oven at 180 degrees. Put the roscón inside and leave for 15-20 min. Take out and leave cool down.

Step 7: Once it is cold, cut in 2 rings (2 layers) and fill in the middle with cream (milk or vainilla), marzipan, chocolate or your favourite ingredient. Hide inside a bean and a figure. The person who finds the figure will be coronated king or queen for the day. The person who finds the bean will have to be his/her slave.

SWEET

Scottish Christmas Trifle



Country
Scotland



Cooking Time
30 min



Serves
6 people

Ingredients

1 packet of strawberry jelly
optional add 2 tbsp of favourite sherry
1 packet sponge fingers (or sliced cake of any kind)
chopped fresh or tinned fruit (equivalent to 1 can of e.g. strawberries or peaches)
350ml custard (equivalent to 1 tin)
250ml whipped cream (or half cream, half quark)
marshmallows/flaked chocolate /crystallised fruit for decoration

Step 1: Take the large bowl in which you plan to serve the final trifle and dissolve the jelly with appropriate quantity of water (also replace some water with fruit juice if desired)

Step 2: Before the jello mixture sets, submerge the sponge fingers/cake slices in the liquid. Optionally the sherry/liqueur of choice can be poured over the sponges/cake slices before these are added to the jello mixture.

Step 3: Place all in fridge until finally set. This can take place even the day before you finally assemble and serve the trifle.

Step 4: Cover the set mixture with the chopped fruit. This trifle suggests strawberries or raspberries or sliced peaches to combine with the strawberry jello.

Step 5: Then layer the custard over the fruit, totally covering it.

Step 6: Optionally some people like to repeat the fruit/custard layers for an even deeper trifle.

Step 7: Shortly before serving, cover the final custard layer with the whipped cream (or cream/ quark combo).

Step 8: Decoration with anything sweet that looks beautiful (and tastes great) such as grated chocolate, marshmallows, chopped nuts or any other favourite.

Step 9: Get set to mediate arguments about who gets to clear the bowl.

This is a very traditional dessert, served often over the festive season but it can also be enjoyed on those other special occasions which give a perfect excuse to enjoy this indulgent mix of fruits, custard, jelly, cake, cream! The recipe provided here is just one example of the combination of flavours you may select. The 3 great things about this recipe are that it very easy to make since you can use homemade or pre-packed ingredients; it can incorporate any favourite fruit/cake/ flavours that you choose, and it tastes delicious!

Alternative Flavour combinations

Black Forest Trifle - use chocolate cake, blackcurrant jello, kirsch and morello cherries

Ginger and Lime/Lemon Trifle - use gingerbread and lime jello, limoncello liqueur, decorated with crystallised citrus fruits

Tropical Trifle - use coconut cake, pineapple jello, rum or midori, with mango/banana etc.

Recipe by Laura MacDonald





SWEET

Sherry Trifle



Country
Ireland



Cooking Time
30 min



Serves
6 people

Ingredients

1 packet of trifle sponge
strawberry jam
2 packets of strawberry
jelly
3 tins of fruit cocktail
juice of 1 large orange
5 tbsp of ground almonds
6 tbsp of sherry
cream
chocolate flake
custard powder
milk to make custard

Step 1: Make the Jelly - using double the jelly (if the mixture calls for 1 packet of jelly to 1 pint of water use 2 packets of jelly with 1 pint of water)

Step 2: Put the trifle sponge in a deep-dish rectangle shape is best

Step 3: Spread some strawberry jam on the sponge

Step 4: Sprinkle over the almonds

Step 5: Add the orange juice and sherry

Step 6: Add the fruit cocktail

Step 7: Add the liquid jelly and mush everything together

Step 8: Leave set - it will take a couple of hours or overnight if you want

Step 9: A couple of hours before you want to eat the trifle - make the custard (use less milk than the instructions call for as you want it to be firm and not runny) and leave to cool - NOTE: I put it in the saucepan in cold water and keep stirring the custard to keep a skin from forming.

Step 10: When the custard is cool pour it over the trifle base and leave to cool completely

Step 11: Put the whipped cream over the cooled trifle and sprinkle the flake over the cream

Recipe by Danielle Whelan

SWEET

Sörur



Country
Iceland



Cooking Time
45 min



Serves
100-150 cookies

Ingredients

For the Meringue

5 egg whites
6 dl powdered sugar
400g whole blanched almonds, finely ground in a food processor

For the Buttercream

1 ½ dl granulated sugar
1 ½ dl water
5 egg yolks
300g soft butter
2 tbsp cocoa powder
2 ½ tsp instant coffee

For the Chocolate topping

400/500g semi-sweet chocolate

For the Meringue

Step 1: In a mixer whip egg whites until stiff glossy peaks form.

Step 2: Mix almonds and powdered sugar.

Step 3: Fold the almond mixture into the whipped egg whites.

Step 4: Line baking sheets with baking paper. Make small meringue cookies evenly spaced on the baking sheet using a teaspoon or a pastry bag.

Step 5: Bake for approximately 10-12 minutes at 155°C. Cool completely.
For the Buttercream

Step 6: Combine water and sugar in a saucepan over medium high heat. Boil together to make a syrup. The syrup is ready when you can see threads forming in the syrup. Set the syrup aside to cool it a bit.

Step 7: Whisk egg yolks in a mixer. Slowly add the cooled syrup to the yolk.

Step 8: In a separate bowl whisk the butter.

Step 9: Slowly add the yolk mixture to the butter followed by the cocoa powder and the instant coffee.

Step 10: Mound buttercream onto the bottom of each meringue. Place in freezer for 10-15 minutes.

For the Chocollate Topping

Step 11: Melt chocolate in a bowl over boiling water.

Step 12: Dip cookies, buttercream side only, in chocolate to fully coat.

Step 13: Place meringue-side down on a baking sheet to cool.



It has been a long standing tradition in Iceland to bake cookies for Christmas and these have been very popular since the late 80's. Friends and families often meet and bake Sörur together in the weeks before Christmas.

Recipe by Ásta Sóllilja Guðmundsdóttir



SWEET

Vanillekipferl



Country
Austria



Cooking Time
30 min



Serves
40 cookies

Ingredients

180g butter
70g shelled and ground almonds
50g sugar
2 egg yolks
210g plain flour

Step 1: Quickly mix all the ingredients into a short-crust dough and leave it in a cool place for one hour.

Step 2: Roll out the dough to a thickness of about 1 cm (0.4 in) before cutting into small pieces and forming crescent-shaped biscuits.

Step 3: Place the biscuits on an ungreased baking tray and bake at a moderate temperature (200°C / 392°F) for around 10 minutes or until they turn a light brown colour.

Step 4: Mix icing sugar and vanilla sugar together, then toss the hot cookies in the mix. Store the biscuits in a sealed tin for several days for them to become crumbly.

Make sure to hide your Vanillekipferl well, so that nobody can get at them before you!

Recipe by Markus Pietzka



Walnut and Poppy Seed “Bejgli”



Country
Hungary



Cooking Time
2h



Serves
3 bejglis

Ingredients

For the dough

500g all-purpose flour
pinch of salt
250g unsalted butter
25g fresh yeast
50g powdered sugar
150ml sour cream
1 egg

For brushing

1 egg

For the poppy seed filling

200g ground poppy seeds
200g powdered sugar
zest and juice from 1 lemon
50g raisins
30ml rum
milk (if needed)

For the walnut filling

200g ground walnuts
200g powdered sugar
50g milk
20g vanilla sugar
50g raisins
30ml rum
1 tbsp fine breadcrumbs

To make the dough

Step 1: Sift the flour into the bowl of an electric mixer mix in the salt.

Step 2: Add the butter, crumble the yeast into it, then add the powdered sugar, sour cream, and egg.

Step 3: Knead with the hook attachment until the dough comes away from the side of the bowl. (Alternatively, all the mixing and kneading could be done by hand.)

Step 4: Knead the dough a few minutes by hand on a work surface, then divide it into 4 equal parts, form into balls.

Step 5: Wrap tightly in foil (or seal in a plastic bag), and rest in the refrigerator overnight.

The next day make the fillings, assemble the rolls, and bake them. First, wash all the raisins in hot water, drain them, then soak them in all the rum in a covered bowl for 30 minutes, and then drain again.

For the poppy seed filling

Mix together the finely ground poppy seeds, sugar, lemon zest and juice, and half of the raisins. Do this by hand to feel the crumbly texture of the filling. If it appears to be too dry, add a little milk, but don't make it runny because it will leak out from the pastry during the baking. The filling is good when you can make balls from it.

For the walnut filling

Mix together the ground walnut, sugar, vanilla sugar, the other half of the raisins, and a little milk by hand, paying attention to the texture. If it seems a little bit runny, add a small amount of fine bread crumbs.

Assemble the bejgli

Step 1: On a floured work surface, roll out the dough, one-by-one, into a rectangle to about 3 mm thickness. Press down the edges a little bit.

Step 2: Spread half of the poppy seed filling evenly on the dough, leaving a half inch border around it.

Step 3: Fold over the short sides a little bit. **Step 4:** Brush the edges with a beaten egg. Starting with the longer side, roll the dough up. Don't roll very tight, but don't keep it very loose either.

Step 4: Repeat with the other half of the poppy seed filling, then make the two walnut rolls in the same fashion.

Step 5: Place the rolls on a parchment lined baking sheet, seam-side down, and leave a generous gap between them.

Step 6: Brush the pastry with a beaten egg and rest it until the egg dries.

Step 7: Then brush it again with the egg, rest for 30 minutes in a cool spot, then make a few holes on the top, removing the little pieces of dough. Alternatively, you can make smaller holes with a straw or pierce both the top and the sides with a toothpick. This will allow the steam to escape during baking, and will prevent the rolls from splitting.

Step 8: While the pastry is resting, preheat the oven to 350 °F. Bake for 30-40 minutes until golden.

Step 9: Cool on the baking sheet. To serve, cut into thick slices.



SWEET

White Chocolate Mousse



Country
The Netherlands



Cooking Time
30min



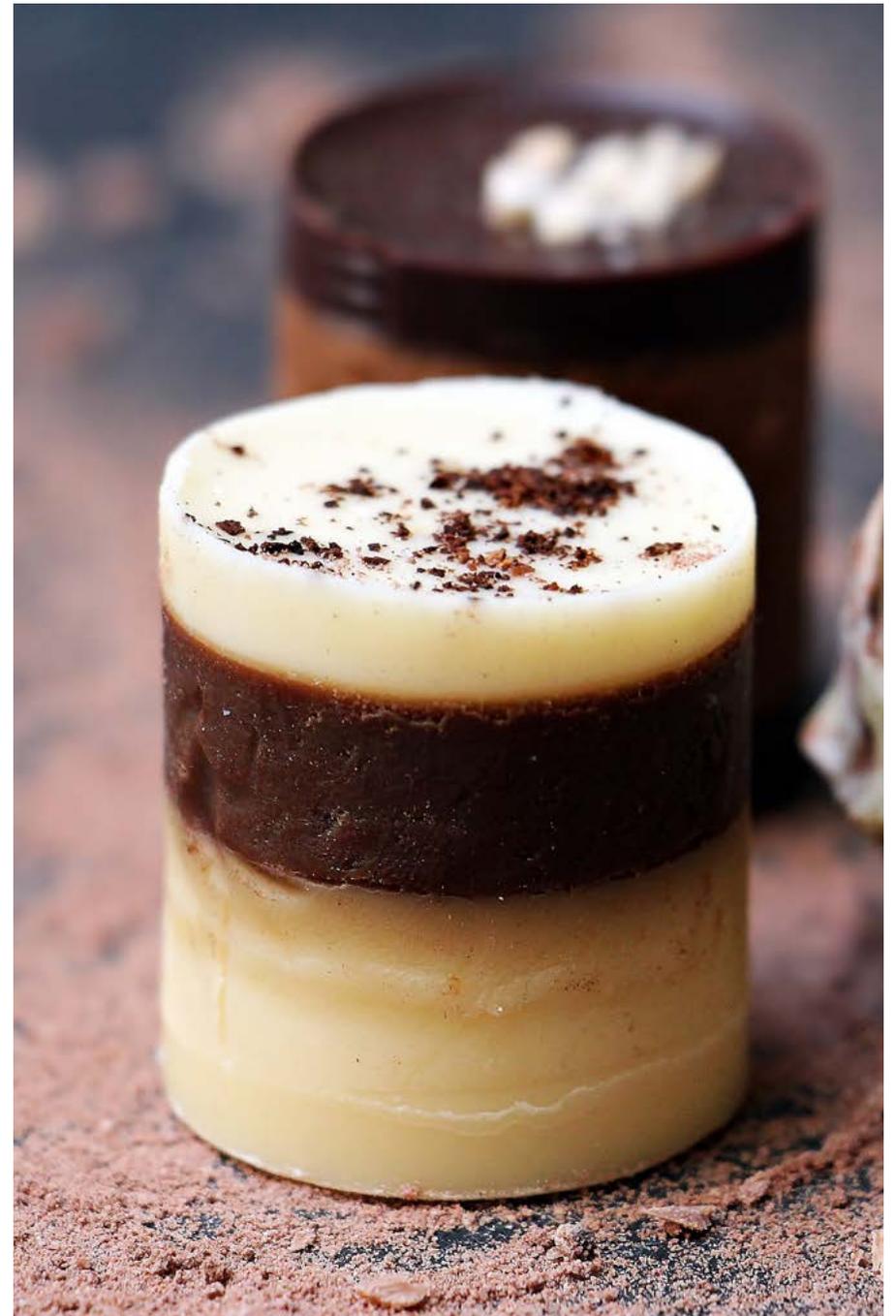
Serves
5 people

Ingredients

200g white chocolate
3 eggs
200 ml cream

- Step 1:** Melt white chocolate au bain-marie
- Step 2:** Whip the egg whites
- Step 3:** Whip the cream (lumpy)
- Step 4:** Beat the egg yolks with a little water
- Step 5:** When the chocolate has melted, remove from the stove, add the egg yolk and loosely beat through it until a viscous dough is formed
- Step 6:** Add whipped cream and egg whites and fold together
- Step 7:** Portion and leave to set in the freezer. Take out of freezer approximately 30 minutes before serving
- Step 8:** Garnish with grated dark chocolate

Recipe by Monique Beuk





SWEET

Whole Wheat Apple Pie



Country
Italy



Cooking Time
1h



Serves
1 pie

Ingredients

175g butter
130g honey
½ pack vanilla sugar
1 pinch of lemon peel,
grated
4 egg yolks
1 pack baking powder
100g whole wheat flour
40g nuts or almonds,
grated
4 protein
1 pinch of salt
700g apples, cut into thin
slices
butter and flour for the
tray
apricot jam for the top

Step 1: Stir the softened butter. Add and mix honey, vanilla sugar and grated lemon peel. Stir in the egg yolk gradually

Step 2: Separately mix the sieved baking powder and whole wheat flour with the nuts or almonds

Step 3: Beat the egg whites with salt until stiff

Step 4: Gently mix the butter and egg yolk mixture with the beaten egg white and fold in the flour-nut mixture

Step 5: Fill the mixture onto the baking tray and smooth it down. Place the apples on top and press them on.

Step 6: Bake at 170 degrees for about 40 minutes

Step 7: Spread hot and strained apricot jam and sprinkle with powdered sugar.

Recipe by Claudia Steger & Kathrin Staffler

Yule Log



Country
Belgium



Cooking Time
2h30min



Serves
10 people

Ingredients

250g frozen red fruits (frozen)
1 dash crème de rasboise
115g sugar
5 dl cream
100g dark chocolate
3 eggs
75g flour
2 tbsp cocoa powder
chocolate sugar paste (in colours of your choice)
sugar figures or shiny pearls for cakes
meringue to crumble into snow

Step 1: Let the red fruit mixture thaw in a large sieve. Collect the fruit juice.

Step 2: Pour cream into a saucepan and bring to a boil over low heat.

Step 3: Break the dark chocolate into pieces and dissolve them in the warm cream stirring with a whisk.

Step 4: Let the mixture cool down. First in the kitchen, later in the refrigerator.

Step 5: Beat the cold chocolate mixture in the food processor with the whisk until you get a light mousse.

Prepare the log

Step 6: Whisk the eggs with the food processor. Pour in the right amount of sugar and let the machine run for a few minutes until you get a foamy and even pale paste.

Step 7: Sift the flour and pour it into the frothy egg mixture. Add the cocoa powder. Whisk until you get an even dough.

Step 8: Preheat the oven to 210 degrees. Cover the flat baking dish with a sheet of parchment paper.

Step 9: Pour the dough into the baking dish and spread it evenly. Place the dish in the oven for 7 to 8 minutes.

Step 10: Very carefully remove the sheet of parchment paper and let the fluffy biscuit cool down.

Step 11: In a saucepan add the sugar and the juice of the red fruit. Bring the mixture to a gentle simmer until you get a fruity sugar syrup. Add a splash of “crème de rasboise” and stir. Let the syrup cool down a bit.

Step 12: Place the thin chocolate sponge cake on your work surface. Place the shortest side towards you. Spread a layer of the fruit syrup over the sponge cake

with a kitchen brush. Fold a layer of the chocolate mousse on top. Leave some of the top side of the sponge free.

Step 13: Divide a portion of drained red fruit over the chocolate mousse.

Step 14: Carefully roll the pastry into a tight stump.

Step 15: Brush the entire surface of the log with a layer of the remaining chocolate mousse. Then use a serrated glue spatula to draw wood grains into the log.

Decorate the log

Step 16: Melt the chocolate “au bain-marie”. Fill a pastry bag with a little melted chocolate. Cut the tip off the piping bag and pipe a series of thin veins of chocolate over the log. Fill a bowl with cocoa powder and pipe a few twigs on the powder. Let the decorations stiffen in the refrigerator.

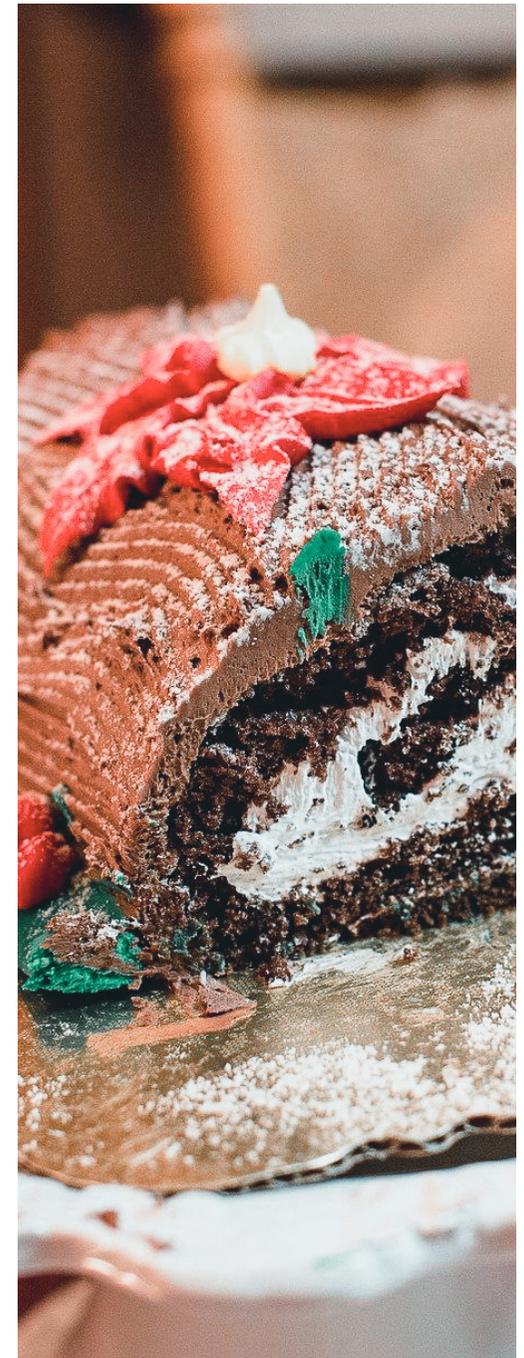
Step 17: Roll out a sheet of colored sugar paste with a rolling pin. Cut figures, letters, ...

Step 18: Crumble some meringues and sprinkle it over the log.

Step 19: Decorate the log to your heart’s content with cake decorations. A little kitsch doesn’t hurt.

A Flemish Christmas dinner cannot do without that good old Christmas log. This piece of cake is simply part of it. The shop window at the bakery is full, but let’s make it all by ourselves, based on sweet chocolate and fresh-sour red fruit. It’s just fun to do, and as soon as the log can be decorated, all brakes are released.

Ho-Ho-Ho-yummy!



Drinks





DRINKS

Snowstorm Daiquiri



Country
Germany



Cooking Time
5 min



Serves
1 person

Ingredients

80 ml cup unsweetened
coconut milk
2 tsp coconut sugar or
regular, adding more or less
to taste
50 ml rum
20 ml coconut rum
15 ml Cointreau
juice of ½-1 lime
fresh mint
sugared cranberries

Step 1: Bring the coconut milk and sugar to a simmer over medium heat in a small saucepan. Simmer 1 minute, then remove from the heat and let cool. To quickly chill, add a couple ice cubes.

Step 2: Fill a cocktail glass with ice.

Step 3: In a cocktail shaker, combine the tequila, coconut rum, orange liquor, lime juice, and coconut milk. Shake to mix. Strain into your prepared glass. Top with sugared cranberries and mint.

Recipe by Anja Zimmermann

DRINKS

South Tyrolean Glühwein



Country
Italy



Cooking Time
10 min



Serves
4 people

Ingredients

750 ml South Tyrolean
Vernatsch
2 tsp of sugar
½ cinnamon stick
5 cloves
peel from ¼ orange

Step 1: Cook the red wine with the sugar, orange peel and spices in a pot until just before boiling.

Step 2: Remove the cinnamon stick and cloves before serving.

Recipe by Claudia Steger & Kathrin Staffler





DRINKS

Swedish Julmumma



Country
Sweden



Cooking Time
5 min



Serves
2 people

Ingredients

2 porter aprox. 33 cl
2 Christmas beer aprox. 33 cl
1 sugar drink with gas
(sockerdricka) aprox. 33 cl
1 ml minced Seville orange
1 ml minced cardamom

Step 1: Put the spices in the bottom of a carafe that holds just over one and a half litres.

Step 2: Pour on the cold porter, Christmas beer and sugar drink - carefully so that not too much foam is formed.

Step 3: Serve immediately. You can spice it with a gin, and also madeira or port wine.

You drink it together with the traditional Swedish julbord ("Christmas table") which is based on heavy food; fish, meat, fat.

Recipe by Fredrik Stenman

