



Festive

Holiday Recipes

by the ASTP community



48 festive recipes from 21 countries



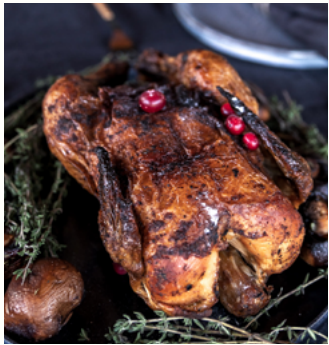
Editorial

To celebrate the end of 2020, ASTP volunteers submitted their favourite festive family recipes which were compiled into a recipe book. Following its success, ASTP decided to collect more recipes in 2021 and compile them into a 2020-2021 recipe book that we can all cherish.

The warmth, fun, geographical diversity and good taste of the ASTP community comes across in these descriptions of the food and drinks we love; we hope you will love it too.

ASTP Team





Savoury Dishes

*“One cannot think well, love well, sleep well,
if one has not dined well”*

Virginia Woolf





Ajiaco

Colombian Chicken and Potato Soup



Originating Country
Colombia



Preparation & Cooking Time
1h30 min



Servings
4 people

Ingredients


3	chicken breasts
12 cups	water
3	corn
to taste	salt and peper
2	chicken bouillon cubes
3	scallions
3	minced garlic cloves
3 tbsp	chopped cilantro
2 cups	Papa Criollas potatoes
3	white potatoes
3	red potatoes
1/3 cup	guascas
1 cup	heavy cream
1 cup	capers

Preparation

1. In a large pot, place the chicken, corn, chicken bouillon, cilantro, scallions, garlic, salt and pepper. Add the water and bring to a boil, then reduce heat to medium and cook for about 30 to 35 minutes, until chicken is cooked and tender. Remove the chicken and set aside.
2. Continue cooking the corn for about 15 more minutes. Discard green onion and add red potatoes, white potatoes, and the guascas. Cook for 15 minutes more.
3. Uncover and add the frozen Papa Criollas and simmer for 15 minutes, season with salt and pepper.
4. Cut the chicken meat into small pieces and return to the pot.

Serving Instructions

Serve the Ajiaco hot with capers and heavy cream on the side.

Recipe by Elvira Brock from  **ATTP**





Brown Soda Bread



Originating Country
Ireland



Preparation & Cooking Time
1h10 min



Servings
6 people

Ingredients

350g	wholemeal flour
125g	cream plain flour
275 - 425ml	buttermilk or sour cream
1 tsp	bread soda
1/2 tsp	salt

Preparation

1. Sieve the cream plain flour, salt and bread soda into a bowl.
2. Mix in the wholemeal flour.
3. Add enough milk to make a soft dough.
4. Turn onto a lightly floured board.
5. Knead until the mixture comes together smoothly.
6. Place dough on a floured baking sheet.
7. Cut a cross X over the top with a knife
8. Place in a central oven position and bake in a preheated oven 200°C for approximately 40 minutes.
9. When baked, the bread will have a hollow sound if tapped on the base.
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. 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



Originating Country
Italy



Preparation & Cooking Time
1h20 min



Servings
6 people

Ingredients

For the filling

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

For the pasta

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

Serving Instructions

| 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.

Preparation

For the filling

1. In a small saucepan, melt the butter and sauté the chicken. Cut into small chunks.
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.
3. Taste the mixture and adjust the seasoning, as necessary.

For the pasta

1. Make a mound with the flour on your work surface and form a well in the middle.
2. Crack the eggs into the centre of the well and add the salt.
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.
4. Knead the dough for 10 to 15 minutes, until it is smooth, firm, and quite elastic. Don't skimp on the kneading or the dough will tear while you're rolling it out. Separate the dough into 2 pieces.
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.

6. Keep on flipping and rolling until you have a sheet that's almost transparent as the pasta will almost double in thickness while cooking.

Shape the Cappelletti

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 ravioli stamp or a fluted-edge rolling pasta cutter) to cut out 2-inch-diameter circles of dough.
2. Place teaspoon of stuffing in the middle of each circle.
3. Using your fingertip or a pastry brush, moisten the edges of the circle with a little water so they will seal.
4. Fold the circles in half over the filling to form half moons, pressing down with your fingers to seal the edge.
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.
6. Continue until all of the cappelletti are made.
7. Boil the pasta in either broth or water for 3 to 5 minutes, depending on how you'd like the cappelletti, and serve.

Recipe by Massimiliano Granieri



Caramelised Garlic Tart



Originating Country
the Netherlands



Preparation & Cooking Time
1h



Servings
8 people

Ingredients

375g	puff pastry
3	medium heads of garlic cloves
1 tbsp	olive oil
1 tsp	balsamic vinegar
220ml	water
3/4 tbsp	caster sugar
1 tsp	chopped rosemary
1 tsp	chopped thyme
120g	creamy goat's cheese
120g	hard mature goat's cheese
2	range eggs
100ml	double cream
100ml	crème fraîche
to taste	salt & black pepper

Preparation

1. In a 28 cm tart tin, roll out the puff pastry. Place a large circle of greaseproof paper on the bottom and fill up with dry beans. Leave to rest in the fridge for about 20 minutes.
2. Preheat the oven to 180°C. Place the puff pastry in the oven and bake for 20 minutes. Remove the beans and paper, then bake for a further 5-10 minutes. Set aside. Leave the oven on.
3. While the tart crust is baking, put the garlic cloves in a small saucepan and cover with water. Bring to a simmer and blanch for 3 minutes, then drain well.
4. Dry the saucepan, return the garlic to it and add two tablespoons of oil. Fry the garlic cloves on a high heat for 2 minutes. Add the balsamic vinegar and water and bring to the boil, then simmer gently for 10 minutes. Add the sugar, rosemary, chopped thyme and 1/4 teaspoon salt. Continue simmering on medium heat for 10 minutes, or until most of the liquid has evaporated and the garlic cloves are coated in a dark caramel syrup. Set aside.
5. Break both types of goat's cheese into pieces and scatter in the pastry case. Spoon the caramelised garlic cloves and syrup evenly over the cheese. In a jug whisk together the eggs, creams, 1/2 teaspoon salt and some black pepper. Pour this custard over the tart filling to fill the gaps, making sure that you can still see the garlic and cheese over the surface.
6. Reduce the oven to 170°C and place the tart inside. Bake for 35 - 45 minutes until the top is golden brown. Remove from the oven and leave to cool a little. Remove from the tin and place a few sprigs of thyme on top and serve warm with a crisp salad.

Tips

Peeling the garlic gloves takes a lot of time; I usually peel and caramelize them the evening before and let them rest. If you make 2 tarts at the same time, don't double the amount of water. And yes, indeed, we use 7 heads of garlic ourselves for a large pie - once caramelized you just can't keep your hands off it!

Story Time!

This is by far our favourite family pie. And it has become a sport to show other people how this is a wonderful, heavenly dish.

Recipe by **Claar-els van Delft**





Story Time

| 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!

Tips!

| 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.



Catfish Goulash



Originating Country
Hungary



Preparation & Cooking Time
1h



Servings
6 people

Ingredients

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

Preparation

1. Sauté the onions in lard (or oil) until translucent, deglaze and salt well.
2. Stir the cup of sweet paprika powder into onions.
3. Fill the goulash pot up to about half with water and simmer for 10 to 20 minutes on a low heat.
4. Add two tomatoes and one red and one yellow pepper (cut lengthwise) to the stock.
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.
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.
7. Season to taste, tasting repeatedly, to achieve the right degree of spiciness and saltiness. To refine add some white or red wine.

Recipe by Christian Stein



Celeriac & Carrot Soup



Originating Country
the Netherlands



Preparation & Cooking Time
60 min



Servings
8 people

Ingredients

1 celeriac
12 carrots (diced)
3 litres beef stock
to taste butter
to taste pepper
to taste salt

Preparation

1. Prepare the vegetables by cutting half of the celeriac into cubes, and peeling and dicing the carrots
2. In a large saucepan, brown the celeriac and carrot in a little butter. Deglaze with the stock, season with salt and pepper and bring to a boil.
3. When the vegetables are cooked, blend the soup. Taste and adjust seasoning.

Serving Instructions

To make it extra festive, serve with smoked trout, croutons and fresh cream or baked scallops.

Recipe by Leen Willems





Christmas Falafel

Ingredients

2 cups	dried chickpeas
1 small	onion
2-8	garlic cloves
to taste	salt
1 tbsp	black pepper
3 tbsp	cumin
1 tbsp	cloves
1-2 inches	fresh ginger
1 tbsp	cinnamon
1 tsp	cayenne pepper
1 tsp	chili powder
1-2	oranges squeezed
1-2	oranges zest
1-2 cups	hazelnuts
1-2 cups	breadcrumbs
	oil for frying

Serving Instructions

Serve with a dip made of low-fat yogurt mixed with orange zest, orange juice, cumin or what else you consider 'christmasy' 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.



Originating Country
Denmark



Preparation & Cooking Time
1h



Servings
6 people

Preparation

1. Drain the chickpeas and chop the nuts into small chunks. Not too small though. It's nice with some 'bite' to them.
2. 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.
3. Run in the food processor for 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.
4. In case it becomes too wet add some breadcrumbs until the mixture is firm but slightly sticky.
5. Transfer the falafel mixture to a container and mix the nuts in. Cover tightly. Refrigerate for somewhere between 1 hour and a full day.
6. Scoop tablespoonfuls of the falafel mixture and form into patties (1/2 inch in thickness each) or use a falafel shaper. It helps to have wet hands as you form the patties.
7. 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.
8. Put the freshly prepared falafels in a bowl and sprinkle orange zest on top.

Story Time!

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 favourite 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.





Gołąbki

Polish Stuffed Cabbage Rolls



Originating Country
Poland



Preparation & Cooking Time
1h15min



Servings
10 rolls

Ingredients

For the stuffed cabbage rolls

1 (1,5kg)	head white cabbage
800g	ground pork
1	large onion
2 tbsp	canola oil
3	garlic cloves
100g	cooked rice <i>al dente</i>
1 tbsp	dried marjoram
1 litre	chicken stock
to taste	salt
to taste	black pepper
handful	chopped dill/ parsley

For the tomato sauce

30g	butter
1 tbsp	all-purpose flour
250ml	stock (remaining stock from the rolls)
500g	tomato passata
1 tbsp	tomato paste
pinch	sugar
to taste	salt
to taste	pepper

Preparation

For the stuffed cabbage rolls

1. Wash the cabbage under running water. Cut out the stalk from the head. In a large cooking pot, large enough for the whole cabbage head to fit, bring water to boil. Add a pinch of salt and sugar. Blanch the cabbage head core side down. After a few minutes, the leaves should peel off easily. If not, cook it for a few more minutes.
2. Put the cabbage in a baking tray, but keep the water in the pot.
3. To keep a more vibrant colour, you can place the leaves into ice water, that will slow down the cooking process.
4. Set 10 best leaves aside. Using a paring knife, cut the main 'vein' out from each cabbage leaf and trim from the bottom.
5. Chop the onion and garlic and cook them in 1 or 2 tablespoons of oil for 2-3 minutes. Set aside to cool.
6. In a large bowl, combine the ground meat, cooked rice, a tablespoon marjoram, and cooled down onion/garlic. Season with salt and pepper, mix thoroughly. This mixture will be your stuffing.
7. Lay the cabbage leaf flat. Place about 1/4 - 1/3 cup of meat mixture in the centre of a cabbage leaf. Gather the edges of the cabbage inwards and roll it tightly. Continue until you have 10 decent-sized rolls.
8. Line the bottom of the large cooking pot with some of the remaining pre-cooked leaves - this prevents the dish from burning.
9. Place the cabbage rolls in the pot, in layers, one on top of another. Cover with a layer of remaining leaves.
10. Pour the stock in. Cook on a medium heat, covered for about 40-50 minutes until the cabbage is tender. Not every cabbage is the same, you'll have to check how soft it is as you go.
11. When the cabbage rolls are nearly done, you can start making the tomato sauce.

For the tomato sauce

1. Melt the butter in a saucepan. When melted, add the flour. Whisk together and cook for a bit until it gains some colour. Pour in 250 ml of the stock that resulted from cooking the cabbage rolls. Bring to a boil, then reduce the heat.
2. Pour in 2 cups of tomato passata and add a tablespoon of tomato paste. Bring to a boil, then reduce the heat to a minimum.
3. Season with salt and ground pepper. If the tomatoes are too acidic, add a pinch of sugar to balance the flavours. Continue cooking until you reach a desired thickness.

Tips

| Sometimes the filling ends up a bit dry, especially when the meat used is too lean. If that's the case, add an egg to the mixture.

Serving Instructions

Serve cooked cabbage rolls, with tomato sauce on top or on the side and garnish with some freshly chopped dill or parsley leaves.





Hot & Spicy Sweet Potatoes



Originating Country
Caribbean



Preparation & Cooking Time
1h



Servings
4 people

Ingredients

1 kg sweet potatoes
4 tbsp olive oil
2 tbsp fresh thyme leaves
2 sprigs fresh thyme
1 red scotch bonnet chilli

Preparation

1. Peel the sweet potatoes and cut crossways into slices 2.5cm thick. Lay each potato on a large sheet of foil, keeping the slices together.
2. Drizzle each potato with the olive oil, sprinkle with the thyme leaves, about half of the chopped chilli and season with plenty of salt and pepper. With your hands, massage the flavourings into each slice. Replace the slices in their original positions. Lay a thyme sprig across the top of each potato and sprinkle with the remaining chilli. Wrap the foil securely round the potatoes to make two parcels. (You can prepare to this stage up to 24 hours ahead.)
3. Put the foil parcels on the rack over the hottest part of the barbecue and cook for 45 minutes until the potatoes are buttery and softened. (Unwrap and test with the point of a knife to check if they're ready).

Recipe by Anji Miller from **lifeArc**

sponsor of ASTP Annual Conference 2021





Jerk Chicken with Rice and Beans



Originating Country
Caribbean



Preparation & Cooking Time
1h 30min



Servings
6 people

Ingredients

For the jerk chicken

12	chicken thighs
1	lime
to taste	hot sauce
1 big bunch	spring onions
thumb sized	ginger
piece	
3	garlic gloves
1/2	small onion
3	scotch bonnet chillies
1/2 tsp	dried thyme
1	lime juice
2 tbsp	soy sauce
2 tbsp	vegetable oil
3 tbsp	brown sugar
1 tbsp	ground allspice

For the rice and beans

200g	basmati rice
400g	coconut milk
1 bunch	spring onions
2 large	thyme sprigs
2	garlic cloves
1 tsp	ground allspice
820g	kidney beans

Preparation

For the jerk chicken

1. To make the jerk marinade, combine the spring onions, ginger, garlic, onion, scotch bonnet chillies, dried thyme, lime juice, soy sauce, vegetable oil, brown sugar and ground allspice in a food processor along with 1 tsp salt, and blend to a purée. If you're having trouble getting it to blend, just keep turning off the blender, stirring the mixture, and trying again. Eventually it will start to blend up – don't be tempted to add water, as you want a thick paste.
2. Taste the jerk mixture for seasoning – it should taste pretty salty, but not unpleasantly, puckering salty. You can now throw in more chillies if it's not spicy enough for you. If it tastes too salty and sour, try adding in a bit more brown sugar until the mixture tastes well balanced.
3. Make a few slashes in 12 chicken thighs and pour the marinade over the meat, rubbing it into all the crevices. Cover and leave to marinate overnight in the fridge.
4. If you want to barbecue your chicken, get the coals burning 1 hr or so before you're ready to cook. Authentic jerked meats are not exactly grilled as we think of grilling, but sort of smoke-grilled. To get a more authentic jerk experience, add some wood chips to your barbecue, and cook your chicken over slow, indirect heat for 30 mins.
5. To cook in the oven, heat to 180°C. Put the chicken pieces in a roasting tin with the halved lime and cook for 45 mins until tender and cooked through.

For the rice and beans

1. While the chicken is cooking, prepare the rice and beans. Rinse the basmati rice in plenty of cold water, then tip it into a large saucepan. Add the coconut milk, spring onions, thyme sprigs, garlic and ground allspice.
2. Season with salt, add 300ml cold water and set over a high heat. Once the rice begins to boil, turn it down to a medium heat, cover and cook for 10 mins. Add the kidney beans to the rice, then cover with a lid. Leave off the heat for 5 mins until all the liquid is absorbed.
3. Squeeze the roasted lime over the chicken and serve with the rice and beans, and some hot sauce if you like it really spicy.



Recipe by Anji Miller from **lifeArc**

sponsor of ASTP Annual Conference 2021



Knien in t'Zoer

Rabbit in Sour Sauce



Originating Country
the Netherlands



Preparation & Cooking Time
4h



Servings
3 people



Ingredients

4	rabbit bolts
6	small onions
1 1/2 glass	red vinegar
1 glass	water
1	bay leaves
6	garlic
2 slices	ginger bread
3 tbsp	apple syrup
to taste	sugar
to taste	salt
to taste	peper
to taste	cornstarch

Preparation

1. Cut the onions in half rings.
2. Roast the rabbit legs in butter until they have a golden brown crust.
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.
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
5. Leave to simmer for at least 3 hours over a low heat.
6. Before serving the dish, thicken the sauce by adding cornstarch.

Tip!

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

Recipe by Britta Dreissen



Assembling

1. Lightly spray a 24 hole mini muffin tray with oil then evenly spoon in the batter before adding some green onions and red chilli.
2. Bake in a preheated oven at 190°C for 15 minutes or until fully cooked. Remove from the oven and cool for 5 minutes.
3. Use a small spoon and run it around and bottom of the pancake to help release it. Place on a serving plate. Sprinkle some red pepper, green onion on top and serve.

Tips!

- | Don't over fill the mini muffin pan holes
- | For a vegetarian option, substitute minced meat with firm tofu.



Malaysian Savoury Pancake Bites



Originating Country
Malaysia



Preparation & Cooking Time
1h



Servings
20-24 pieces

Ingredients

For the Filling

1	yellow onion
1/2 thumb sized	ginger
3	garlic cloves
2 tbsp	curry powder
1/2 tsp	sugar
200g	minced beef
1-2	red pepper
1 cup	green onion
to taste	red chilli
to taste	parsley
to taste	salt

For the Pancake

1	egg
250ml	coconut milk
1/2 tsp	tumeric powder
1/2 tsp	salt
5g	all purpose flour

Preparation

For the Filling

1. Heat some oil in a pan on medium heat and add onion, ginger, garlic and some salt. Cook until the onion is translucent. Then add in curry powder, sugar and cook for 30 seconds.
2. Add minced beef, salt to taste and mix everything well. Continue until meat is fully cooked. Add 1/2 amount of red pepper and parsley in, give it a final mix and set aside.

For the Pancake

1. Add egg, coconut milk, turmeric powder, salt into a bowl and whisk until well combined.
2. Now add in flour and whisk everything until there are no lumps. Don't over mix though.



Ingredients

For the filling

1/2 kg	boiled potatoes
150g	cottage cheese
1	egg
1	fried onion
to taste	salt & pepper

For the dough

350g	flour
1 pinch	salt
1	egg

Tip!

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

Preparation

For the filling

1. Pass the meat, boiled potatoes and with the white cottage cheese through a meat grinder.
2. Add the egg, finely chopped and fried onion, salt and pepper to taste.

For the dumplings

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

Story Time

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 (such as spinach), also fruit (strawberries and other berries). But undoubtedly "pierogi ruskie" are the most popular.



Pierogi Ruskie



Originating Country
Poland



Preparation & Cooking Time
2h



Servings
6 people



Pork Fillet Roll

with Rhubarb and Bacon



Originating Country
Estonia



Preparation & Cooking Time
1h30 min



Servings
4 people

Ingredients

500g pork fillet
100g rhubarb
50g breadcrumbs
1 tsp honey
1 tsp sugar
100g bacon slices
to taste salt
to taste pepper
melted butter for frying

Note

Bacon slices must be long enough to be rolled around pork fillet.

Preparation

1. Peel and chop rhubarb, add sugar, mix and allow to stand for a while.
2. Drain the liquid and crush the rhubarb pieces. Add breadcrumbs and honey to the rhubarb mixture.
3. Pat the pork fillet dry with a kitchen towel and season with salt and pepper.
4. Lightly fry the meat in butter.
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.
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.
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



2020



Spiced Pumpkin Salad



Originating Country
Estonia



Preparation & Cooking Time
30 min



Servings
-

Ingredients

1 kg	diced pumpkin
1 litre	water
1 cup	sugar
1-2	cinnamon sticks
5 grains	black pepper
5	cloves
5 grains	allspice
1-2 cm	ginger root
1/2 cup	apple cider vinegar
to taste	salt

Preparation

1. Cut the pumpkin into slices and then peel them. Cut into small cubes or bars.
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!
3. Pour into hot pasteurised jars.

Tips!

1 kg of pumpkin (cleaned weight) makes three cans of pumpkin. 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



Originating Country
Italy



Preparation & Cooking Time
3 h



Servings
6 people

Ingredients

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

Preparation

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.
2. Once boiling, lower 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.
3. While the broth is cooking prepare the filling. In a pan, brown the pork loin and cut into strips of about 2 cm.
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.
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.
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.
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.



Story Time!

As with many traditional dishes, the origin of this recipe is wrapped in different legends with its authorship being disputed by Bologna and Modena. One of the legends claims that in 1200 in Castelfranco Emilia, a town disputed between the two cities, there arrived a noble lady who stopped at the *Corona Inn* to rest. The innkeeper, enchanted by her beauty, spied on her through the keyhole. He was particularly struck by her navel. So in the evening while preparing dinner, he shaped the dough the shape of the lady's navel. So tortellini were born.

Another version from the 19th century, is retold in a poem by Giuseppe Ceri. This version claims that the divinities Bacchus, Mars and Venus stopped at the *Corona Inn* during a conflict between Modena and Bologna. Here, the innkeeper was inspired by the beauty (and navel) of Venus for his dinner creation.

At a historical level, it is difficult to find a common truth. Traces of tortellini can be found dating back to the 12th century and one reference mentions tortellini even being eaten at Christmas.

Recipe by Alessandra Baccigotti



Turkey Soup



Originating Country
Ireland



Preparation & Cooking Time
2h45 min



Servings
12 people

Ingredients

1	turkey carcass
1	onion
3	carrots
3	parsnip
1 bunch	arparagus
1	broccoli head
1	cauliflower head
300g	mushrooms
to taste	chicken stock cubes
to taste	white packet soups

Preparation

1. Strip the carcass and put in the pot
2. Peel and rough chop the vegetables add to carcasse
3. Add stock cubes
4. Cover everything with the pot lid
5. Bring to boil and simmer for 2 hours. When done, remove the all the large pieces and then strain the remaining stock into another pot
6. Blend the packet soups with a little water and blend until it forms a smooth paste
7. Once 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
8. Once the two are combined, bring the pot back to the boil
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)
10. Bring back to drinking temperature. Serve and enjoy!

Tips!

| You can add any other leftover vegetable just don't use brussel sprouts or cabbage.

| White soups are simple packet soups, they should be used to thicken the stock. I use Knorr cream of chicken, mushroom, vegetables, cauliflower and broccoli.

| I would use about 15 packets in total but this is enough for 8 litres of soup, so you just use 1 packet for every pint/pint and half of stock. Use more if it's too watery or add more water if it is too thick

Recipe by Danielle Whelan



Sweet Dishes

“All you need is love. But a little chocolate now and then doesn’t hurt”

Charles M. Schulz





Bajadera



Originating Country
Spain



Preparation & Cooking Time
45 min



Servings
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	chocolate
50g	butter
few spoons	water

Preparation

1. Add water and sugar to the pot and heat over low heat until the sugar is completely dissolved.
2. Add butter, remove from heat and stir until melted.
3. When the butter is completely melted, add the nuts and biscuits and mix until you get a thick uniform dough.
4. Divide the dough into two equal parts.
5. Melt the chocolate in a steamer and mix it into the first part of the dough
6. Cover a baking pan with some oil. Transfer the first part of the dough (with chocolate), press into the baking tray with your hands and smooth the upper part and edges with a knife.
7. Put the other dough on top in the same way.
8. Melt the rest of the chocolate with some water and butter in a steamer and pour over the Bajadera.
9. Leave the Bajadera in the refrigerator to harden and the next day cut it into cubes the size you want

Story Time!

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

Recipe by Smiljka Vikić-Topić





Black Bun



Originating Country
Scotland



Preparation & Cooking Time
2h 30min



Servings
6 people

Ingredients

For the filling

200g	flour
200g	raisins
400g	currants
1 tsp	mixed spice
1 tsp	ginger
75g	muscovado sugar
25g	molasses sugar
10g	chopped mixed peel
1/2 tsp	bicarbonate of soda
1 tbsp	whisky
1	egg
3 tbsp	milk
pinch	black pepper

For the pastry

200g	flour
1/2 tsp	baking powder
50g	butter
50g	vegetable shortening or lard

Preparation

For the pastry

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.
2. Stir in 4 tablespoons of cold water and mix to a soft dough.
3. Cover with cling film and chill while you make the filling.
4. Preheat the oven to 180°C/ fan or 160°C/gas.

For the filling

1. Mix all the filling ingredients together in a large bowl, with enough milk to just moisten it.

Assemble the Black Bun

1. 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.
2. Tightly pack in the filling and press down well.
3. Roll out the remaining pastry to a rectangle large enough to fit the top.
4. Dampen the edge of the pastry in the tin with water, press the pastry lid on top to seal and trim off the edges.
5. Bake for 2 hours. Allow to cool for 1 hour.

Recipe by Noeleen O'Hara



Brunkager

Brown cookies



Originating Country
Denmark



Preparation & Cooking Time
25 min



Servings
-

Ingredients

500g	butter
500g	sugar
250g	golden syrup
15g	potash
15g	cinnamon powder
	cloves powder
1 tbsp	ginger powder
1 tbsp	mace (or nutmeg)
1 tsp	lemon peel
1/2	chopped candied peel
150g	peel
125g	blanched almonds (skin removed)
1kg	flour
little bit	beer (or water)

Preparation

1. Warm up butter, sugar and syrup in a pot. When boiling, remove from heat.
2. Dissolve potash in beer, stir until completely dissolved.
3. Add potash, lemon peel and spices and stir thoroughly.
4. Chop the almonds roughly and add them to the pot together with the candied peel.
5. Let the pot cool. If too hot, the dough will separate when flour is added.
6. Knead the flour into the dough (not all of it, necessarily)
7. Roll the dough into pieces of approx. 30 cm in length and 5 cm in diameter.
8. Wrap the dough tightly in greaseproof paper first and then several layers of cling film. Wait at least 24h before baking.
9. Store the dough in the fridge or freezer.
10. Slice the dough very thinly using a sharp knife or a machine for slicing cold cuts.
11. Distribute slices on baking parchment and put in the oven at 175°C until perfectly baked (approx. 7 minutes)
12. The crispness cannot be evaluated until completely cooled (too soft it needs more time in the oven; too bitter it was baked for too long)
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





Brownies



Originating Country
the Netherlands



Preparation & Cooking Time
45 min



Servings
-

Ingredients

1	chocolate bar
170g	melted butter
250g	sugar
2 tsp	vanilla extract
2	eggs
96g	flour
25g	cocoa powder
1 tsp	salt

Story Time

Is a written recipe not your cup of tea? No problem! I made a video of the recipe. Check it out [here](#).

Preparation

1. Preheat the oven to 180°C. Line an 20 cm square baking dish with parchment paper.
2. Chop the chocolate into chunks. Melt half of the chocolate in the microwave in 20-second intervals, saving the other half for later.
3. In a large bowl, mix the butter and sugar with an electric hand mixer, then beat in the eggs and vanilla for 1-2 minutes, until the mixture becomes fluffy and light in colour.
4. Whisk in the melted chocolate (make sure it's not too hot or else the eggs will cook), then sift in the flour, cocoa powder, and salt. Fold to incorporate the dry ingredients, being careful not to overmix as this will cause the brownies to be more cake-like in texture.
5. Fold in the chocolate chunks, then transfer the batter to the prepared baking dish.
6. Bake for 20-25 minutes, depending on how fudgy you like your brownies, then cool completely.

Recipe by Doreen van Acken





Carrot Cake



Originating Country
the Netherlands



Preparation & Cooking Time
1h 30min



Servings
6 people

Ingredients

For the Cake

2 cups finely grated carrots
3 eggs
2 cups flour
1 1/2 cup sugar
1 1/2 cup sunflower oil
1 cup chopped walnuts
1 sachet baking powder
1 sachet vanilla sugar
1/2 tbsp cinnamon
pinch salt

For the Topping

100g cream cheese
75g butter
1/2 cup powdered sugar

Preparation

1. Heat the oven to 180°C.
2. Prepare a springform pan (22 cm) with sunflower oil and baking paper at the bottom
3. Add all the cake ingredients to a bowl and mix.
4. Pour the cake mixture into the springform pan.
5. Bake for about 45 minutes. While it is cooking, check a few times whether it is already baked. You can insert a skewer in the cake, if it comes clean then the cake is baked.
6. Mix the cream cheese, butter and powdered sugar until it is a smooth mixture
7. When the cake has cooled and at room temperature, add the topping.

Tips

- | You can also double the amount of the topping and add an extra layer in the middle of the cake
- | You can decorate with walnuts or grated carrots
- | Don't bake it too long!
- | Without the topping, this cake is vegan

Story Time!

This cake is not a family tradition (yet), not specifically Dutch, or even a Christmas dish. But it would be perfect for a Christmas high tea!

Recipe by Isabel Rijk



Certosino Cake



Originating Country
Italy



Preparation & Cooking Time
2h 30min



Servings
12 people

Ingredients

2 1/2kg flour
500g honey
125g whole candied fruits
250g almonds
50g peeled pine nuts
50g cocoa powder
250g plain chocolate
1g cinnamon
12g baking soda
4 tbsp jam

Story Time

This is the original recipe from my grandmother!

Preparation

1. Cube half of the candied fruit. Add to a saucepan together with the honey.
2. On a flat surface, place the flour in a mound and add in the center the almonds, pine nuts, cocoa and cinnamon
3. Pour the flour in a mound on the table and add in the center half the almonds, the pine nuts, the cocoa, the cinnamon, baking soda, chocolate, the honey and candied fruits mixture. Combine all the ingredients well.
4. Shape the dough into a ring-shaped cake, then put it on a baking sheet greased with butter. Leave it at a room temperature for 3-4 hours.
5. Just before baking, garnish the surface with the remaining candied fruit and almond.
6. Bake for 40 minutes at a medium temperature.
7. When the Certosino Cake is cooked and cold, brush it with melted honey. It is better to eat it after about 10 days. Wrap it in tinfoil to preserve it for a longer time.

Recipe by Alessandra Baccigotti



Chocolate Biscuit Pudding



Originating Country
Saudi Arabia



Preparation & Cooking Time
-



Servings
6 people

Ingredients

1 pack	tea sweet biscuits
1 cup	fresh cream
1/4 cup	condensed milk
1/2 tsp	vanilla extract
1 cup	sugar
to taste	cocoa powder
1/2 cup	butter
to taste	dried fruits, finely chopped

Note

My wife learned how to make this dish after reading a lot of cooking magazines, and she always changes it up by adding other ingredients to make it more flavorful.

Preparation

1. In a large bowl, blend the butter, sugar, and salt with a blender on low speed, until finely combined.
2. Add the cocoa powder and blend. Then, at moderate speed, whisk the batter until it becomes light and fluffy.
3. Mix in the vanilla extract and cream until the batter is well-combined and light and fluffy, we can call this as "chocolate butter cream".
4. On the bottom of a flat rectangle shaped dish, spread a thin layer of chocolate butter cream. Place the biscuits in a layer over the chocolate butter cream after dipping them in the orange juice.
5. Spread another layer of chocolate buttercream on top, then dip the biscuits in it. Continue until you make it to the top, finishing with a layer of biscuits. Cover and place in the refrigerator for at least 3 hours to cool.
6. Drizzle chopped dried fruits and crushed biscuit chips along the pan's edges. Refrigerate, covered until ready to serve.

Recipe by Mohammed Abdul Fasi





Christmas Black Rum Cake



Originating Country
Caribbean



Preparation & Cooking Time
2h



Servings
6 slices



Ingredients

1 cup	brown sugar
500g	butter
12	eggs
450g	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 or red wine
1 tsp	vanilla
1 tsp	lemon juice
1/2 cup	browning (charred brown sugar)

Preparation

1. With a hand mixer, mix brown sugar and butter until a creamy fluffy consistency is obtained
2. Add 12 eggs (one by one), mixing after each egg is added. Mix until you get a runny consistency
3. In a separate bowl combine plain flour, baking powder, nutmeg, allspice, cinnamon and salt.
4. Add half of the flour through a sieve into the liquid ingredients, carefully folding the mix before adding the second half.
5. Add half of the mixed fruits soaked in rum and mix well until smooth.
6. Add the rest of dry ingredients and mix.
7. Add lemon juice, vanilla, white rum, browning and remainder of mixed fruits and mix together using a mixer until smooth.
8. Grease your baking tin with butter. Then pour the mixture into the baking to fill half of the tin.
9. Place the tin with mix in a pre-heat oven at 180 degrees. Bake for 1.5 hours.
10. Check the cake with a toothpick to know when ready (if the toothpick comes out clean it is ready)
11. Pour more rum on the cake for a glaze and garnish with Christmas decorations.

Tips!

This recipe is always 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 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.

Recipe by Anji Miller from **lifeArc**



Cloutie Dumpling



Originating Country
Scotland



Preparation & Cooking Time
3h 30min



Servings
8 people

Ingredients

1kg	self-raising flour
200g	suet
80g	mixed spice
1/2 cup	brown sugar
800ml	milk
450g	raisins
450g	sultanas
to taste	grated apple
1	large egg

Tips!

- Clout is the Scottish word for cloth
- I use the vegetarian version of suet

Preparation

1. Wet your tea towel (clout) under the tap then squeeze out the excess moisture, you can also rub a little butter on it. Then put a very large pan of water to boil with an upturned plate in the base.
2. Mix all the dry ingredients.
3. Whisk together the egg and milk, add to the dry mixture and mix. You should have a soft dough. If it is too dry add some water, if it is too wet add flour.
4. Dust the clout generously with sifted flour then place the dough in the centre and tie at the top with string. Don't tie it too tightly as the dumpling needs space to grow.
5. Lower into the pan of simmering water, cover with a lid and cook for 3 hours until firm. Check the water level every now and then and top it up if necessary. When the plate rattles you will need to add extra water.

Serving Instructions

The dumpling can be eaten hot or cold. Served alone, with ice-cream or custard. In my family, we like to fry the leftovers for breakfast and eat with a fried egg on top!

Recipe by Noeleen O'Hara



Cordiales



Originating Country
Spain



Preparation & Cooking Time
2h



Servings
60 cookies

Ingredients

1kg peeled almonds
500g sugar
2 lemons (zest)
to taste cabello de ángel
2 oven sized wafers
6 eggs
to taste glazed sugar

Note

Cabello de ángel is a sort of marmalade and it means “angle hair”. If you can’t find that you can use something similar to a pumpkin marmalade.

Serving Instructions

“Cordiales” are eaten as a cookie along with tea, coffee, with champagne or with sweet wines like Mistela or sweet Sherry

Preparation

1. Grind the almonds, but not too finely. You should still feel small grains.
2. Add the sugar, lemon zest and 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.
3. Wet your palm 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.
4. Put the ball onto the wafer that covers the oven tray. Repeat until the tray is full. The space between balls should be around 1 - 2 cm so that they don't touch each other during the cooking.
5. Bake in the oven at 180 - 200°C for around 15 min. Remove the tray when the “Cordiales” start getting light brown. Two batches may be needed for 1 kg almonds.
6. 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.

Recipe by Fernando Conesa





Czech Vanilla Crescents



Originating Country
Czech Republic



Preparation & Cooking Time
2h



Servings
40 cookies

Ingredients

230g unsalted butter
100g powdered sugar
160g ground walnuts
420g all-purpose flour

Preparation

1. Cut the butter into cubes and mix with the other ingredients to make a firm dough (work quickly so that the butter does not loosen).
2. Let the dough rest in the cold for a few hours or overnight.
3. Allow to reach room temperature before processing. Then cut the pieces out, the most common way is to make rolls and then bend them into crescents.
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.
5. After baking, let them cool down briefly on the baking sheet and then, while still warm, dust with vanilla sugar.

Recipe by Helena Linhartová





Fatias Douradas



Originating Country
Portugal



Preparation & Cooking Time
30 min



Servings
4 people

Ingredients

1	bread loaf from the day before
300ml	milk
1	lemon peel
4	eggs
300g	sugar
1 tbsp	ground cinnamon
1 litre	oil

Preparation

1. Cut the bread into thick slices, approximately 1,5cm thick.
2. Mix the milk with two tablespoons of sugar and the lemon peel. Warm this mixture in the stove top or microwave. The desired temperature is lukewarm since you will be dipping the bread it.
3. Whip the eggs in a separate bowl.
4. Dip the bread slices into the milk mixture and then in the eggs. Fry the slices in the oil.
5. After fried, pat them dry with paper towels so that they are not too greasy.
6. In a bowl, mix the remaining sugar with the cinnamon
7. Dust the fried slices with this mixture.

Story Time!

Fatias Douradas are staple on Portuguese Christmas tables, and they are a great way to give new life to left over bread. Here I suggest that you use a bread loaf, but you can use any bread you want! As long as it isn't fresh bread, because the bread breaks apart when dipped in the milk.

Now that you know how to make them! Go ahead and try them! These "Golden Slices" are a delight!

Recipe by Clara Coelho





Melomakarona

Greek Christmas Honey Cookies



Originating Country
Greece



Preparation & Cooking Time
50min



Servings
80 cookies

Ingredients

For the syrup

50g	water
800g	granulated sugar
150g	honey
3	cinnamon sticks
3	cloves
1	orange halved

Preparation

For the syrup

1. Boil all of the ingredients for the syrup, apart from the honey, until the sugar melts.
2. Remove from heat. Add the honey and mix till combined.
3. Let the syrup cool for 3-4 hours. It must be cold by the time the cookies come out from the oven.
4. You can prepare the syrup from the day before.

Tips!

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!



2020

For the cookies

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
2	oranges (zest)

1kg	all-purpose flour
200g	semolina flour

For the cookies

1. Pre-heat the oven to 190° C set to fan.
2. To make the cookies, you need to prepare 2 separate mixtures.
3. For the first mixture, add all of the ingredients in a large bowl. Mix, using a hand whisk.
4. In a separate bowl, add all of the second mixture ingredients.
5. Combine the first and second mixture.
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.
7. Mold cookie dough into oval shapes, 3-4 cm in length, 30 g each. Try to keep them as similar as possible.
8. Bake for about 20 minutes until they are crunchy and golden.
9. As soon as you remove them from the oven, soak the hot cookies in the syrup for 10 seconds.
10. Allow them to drain on a wire rack. After drizzle with honey and chopped walnuts.



Mostaccioli



Originating Country
Italy



Preparation & Cooking Time
2h



Servings
200 cookies

Ingredients

For the dough

5kg	flour
3,5kg	toasted almonds
3kg	sugar
3,5 liters	cooked must
250g	baking powder

For the sugar glaze

3kg	sugar
1 liter	water
150g	cocoa
40g	chocolate

Preparation

1. Mix, flour, baking powder, sugar and cooked must.
2. Make a fairly malleable dough and finally add the almonds.
2. Then make loaves, crush them and cut them into small squares to be placed on the pan.
4. Cook at 215° C for about 15 minutes
5. Brush the cookies with the sugar glaze.
6. Put in the oven to dry for a few seconds, first the lower part after the upper part. Dry at 133° C.

Story Time!

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 offered to guests at the time of departure. The “mustaceans” made their appearance in Catone’s “De Agricoltura” which accurately describes their preparation. 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”. 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





Pandoro Tree



Originating Country
Italy



Preparation & Cooking Time
30min



Servings
12 people

Ingredients

1 pandoro
5 eggs
500g mascarpone cheese
6 tbsps sugar
1-2cl rum or anice liquor
to taste cacao powder
to taste berries
1-2dl milk

Story Time

Italy is well known for its famous Tiramisù, a delicious cake whose 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.

Preparation

1. Whisk egg whites in a bowl until they are firm.
2. In another bowl whip the egg yolks with the sugar, until the sugar melts.
3. Add to this cream, the mascarpone cheese and mix it very well until it becomes a soft homogenous cream.
4. Add a small shot of the alcohol of your choice, this gives the cream a bit of extra flavour.
5. Now incorporate the whipped white part to the cream and mix gently with a spatula or fork, until everything is incorporated.
6. Cut the Pandoro horizontally in slices to look like stars and keep them in order from base to top. You can soften the slices in milk but be careful not to overdo it or the slices will break up.
7. Assemble your Christmas 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.
8. Decorate with berries or cacao powder.
9. Let it rest in the fridge a couple hours before eating.

Recipe by Cinzia Spinato



Rabanada Poveira



Originating Country
Portugal



Preparation & Cooking Time
1h



Servings
6 people

Ingredients

250g	sugar
6	pieces of bread
6	eggs
800 ml	milk
2	cinnamon sticks
1	lemon peel
to taste	honey
to taste	cinnamon sugar
to deep fry	oil

Preparation

1. In a saucepan, pour the milk, sugar, cinnamon sticks, lemon peel and a little honey and mix.
2. Bring to a boil, remove and let it cool a little.
3. Separately, lightly beat the eggs with a whisk and add half of it to the milk mixture. Reserve.
4. Remove the crust from the bread and add to the milk mixture. Let it stand for 30 minutes before squeezing each slice into balls.
5. Dip the balls in the remaining egg mixture before frying in hot oil. Once removed from the heat, dip them in the sugar and cinnamon mixture. Serve right away.

Tip

The bread used should be old bread, at least 2 days old.

Story Time!

A delicious Christmas dessert called Rabanada Poveira. It is a Christmas traditional Portuguese sweet (Rabanada) with a variant from a small fishing town in Portugal, Póvoa de Varzim.

Recipe by Enrico Luzzatto



Red Wine Cake



Originating Country
Scotland



Preparation & Cooking Time
1h



Servings
6 people

Ingredients

4	egg whites
4	egg yolks
200g	sugar
200g	butter
250g	glour
1 sachet	vanilla sugar
1 tsp	baking powder
1tsp	cinnamon
1 small glass	red wine
100g	grated chocolate

Preparation

1. Whisk the egg yolks, sugar (100g) and butter until creamy.
2. Add the flour, vanilla sugar, baking powder and cinnamon to the mixture.
3. Add the glass of wine.
4. Beat the egg yolks with the remaining sugar (100g) until stiff peaks are created.
5. Fold the egg whites into cake batter. Add grated chocolate and fold in again.
6. Transfer the mixture to a flat, lined baking tray.
7. Bake during 40-45 minutes at 190°C, or until centre is no longer moist.
8. Allow to cool and sprinkle dry icing sugar over the top.

Recipe by David Mackie from 

sponsor of ASTP Annual Conference 2021





Roscon de Reyes



Originating Country
Spain



Preparation & Cooking Time
7h



Servings
12 slices

Ingredients

650g	bread four
200ml	milk
25-30g	fresh yeast
240g	sugar
120g	melted butter
2	eggs
10g	salt
2 tbsp	orange tree flower water
1	lemon zest
1	orange zest
1	beaten egg
to taste	orange slices
to taste	powdered sugar
to taste	sliced almonds
to taste	dried fruits

Preparation

1. Mix 50 ml of milk with 2-3 tbsp of flour. Crumble in the fresh yeast and mix. Cover and leave fermenting for about 15-20 minutes in a warm place (ideally 37° C).
2. Once the dough has fermented add the rest of the flour in a big bowl, make a hole in the middle and add the rest of the ingredients one by one: sugar, lemon and orange zest, salt, rest of the milk, eggs, sugar, the fermented mixture from stage 1, the orange tree flower water and finally the melted butter. Mix well.
3. Spread some flour in a flat surface and knead. If necessary, add more flour so the mixture does not get sticky while working with it. Shape into 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 initial ball must double its size.
4. Knead again over on a flat floured surface. Start shaping like a big donut (make an initial small hole and spin over your finger to make it grow, make a large hole because the dough increases in the oven).
5. Preheat the oven at 50° C, turn it off and leave the mass inside for 1 hour (with oven off). Take out and decorate.
6. Preheat the oven at 180° C. Put the roscón inside and leave for 15-20 min. Take out and leave to cool.
7. Once cold, cut in half horizontally and fill with cream, marzipan, chocolate or your favourite ingredient. Add a bean and small toy figure inside, the person who finds it will be crowned queen or king for the day, the person who finds the bean will be their servant.

Story Time

Roscón de Reyes is the most typical Christmas dessert in Spain and is eaten in all Spanish families on the 6th January, in the day of the Three Wise Men. The Three Wise Men come the night before the 6th of January and leave gifts for the kids, commemorating the night in which the Three Kings gave gifts to the infant Jesus.



Scottish Christmas Trifle



Originating Country
Scotland



Preparation & Cooking Time
30min



Servings
6 people

Ingredients

1 packet strawberry jelly
2 tbsp sherry
1 packet sponge fingers
1 can fresh or tinned fruit
350ml custard
250ml whipped cream
to taste marshmallows/flaked chocolate/ crystallised fruit for decoration

Other Flavour Combinations

Black Forest Trifle

Use chocolate cake, blackcurrant jelly, kirsch and morello cherries

Tropical Trifle

Use coconut cake, pineapple jelly, rum or midori, with mango/banana.

Ginger and Lime/Lemon Trifle

Use gingerbread and lime jelly, limoncello liqueur, decorated with crystallised citrus fruits

Preparation

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)
2. Before the jello mixture sets, submerge the sponge fingers/cake slices in the liquid. Optionally the sherry or liqueur of choice can be poured over the sponges/cake slices before these are added to the jelly mixture.
3. Place in fridge until set. This can take place even the day before you finally assemble and serve the trifle.
4. Cover the set mixture with the chopped fruit. This trifle suggests strawberries or raspberries or sliced peaches to combine with the strawberry jello.
5. Then layer the custard over the fruit, totally covering it.
6. Optionally some people like to repeat the fruit/custard layers for an even deeper trifle.
7. Shortly before serving, cover the final custard layer with the whipped cream (or cream/ quark combo).
8. Decoration with anything sweet that looks beautiful (and tastes great) such as grated chocolate, marshmallows, chopped nuts or any other favourite.
9. Get set to mediate arguments about who gets to clear the bowl.



Story Time

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!



Sherry Trifle



Originating Country
Ireland



Preparation & Cooking Time
30min



Servings
6 people

Ingredients

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

Preparation

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)
2. Put the trifle sponge in a deep-dish rectangle shape is best
3. Spread some strawberry jam on the sponge
4. Sprinkle over the almonds
5. Add the orange juice and sherry
6. Add the fruit cocktail
7. Add the liquid jelly and mush everything together
8. Leave to set. It will take a couple of hours or if you have the time leave it to set overnight
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. I put it the saucepan in cold water and keep stirring the custard to keep a skin from forming.
10. When the custard is cool pour it over the trifle base and leave to cool completely
11. Put the whipped cream over the cooled trifle and sprinkle the flake over the cream.

Recipe by Danielle Whelan



Sörur



Originating Country
Iceland



Preparation & Cooking Time
45min



Servings
100-150 cookies

Ingredients

For the meringue

5 egg whites
6dl powdered sugar
400g ground almonds

For the buttercream

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

For the chocolate topping

400/500g semi-sweet
chocolate

Story Time!

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

Preparation

For the meringue

1. In a mixer whip egg whites until stiff glossy peaks form.
2. Mix almonds and powdered sugar.
3. Fold the almond mixture into the whipped egg whites.
4. Line baking sheets with baking paper. Make small meringue cookies evenly spaced on the baking sheet using a teaspoon or a pastry bag.
5. Bake for approximately 10-12 minutes at 155°C. Cool completely.

For the buttercream

1. 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.
2. Whisk egg yolks in a mixer. Slowly add the cooled syrup to the yolk.
3. In a separate bowl whisk the butter.
4. Slowly add the yolk mixture to the butter followed by the cocoa powder and the instant coffee.
5. Mound buttercream onto the bottom of each meringue. Place in freezer for 10-15 minutes.

For the chocolate topping

1. Melt chocolate in a bowl over boiling water.
2. Dip cookies, buttercream side only, in chocolate to fully coat.
3. Place meringue-side down on a baking sheet to cool.

Recipe by Ásta Sóllilja Guðmundsdóttir





Vanillekipferl



Originating Country
Austria



Preparation & Cooking Time
30min



Servings
40 cookies

Ingredients

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

Preparation

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



Vegan Nut Cake



Originating Country
Germany



Preparation & Cooking Time
1h30min



Servings
6 people

Ingredients

300g flour
150g ground hazelnuts/
walnuts
150g sugar
1 sachet baking powder
1 sachet vanilla sugar
1/4 tsp salt
125ml neutral oil
300ml vanilla soy milk
to taste bitter almond

Preparation

1. Pre-heat your oven to 180°C.
2. Grease a springform baking pan with margarine.
3. Put all the dry ingredients in a bowl and stir well.
4. Add all the wet ingredients and mix well but just shortly.
5. Put the mixture into the springform and bake for 65 minutes.
6. Let it cool and decorate with powdered sugar.

Story Time!

Got vegan friends or family members? Or are you even vegan yourself and not very enthusiastic about baking complicated stuff that tastes like rubber in the end? I have a solution for you: A vegan put-all-ingredients-in-a-bowl-and-mix-it-recipe for a nut cake.

Recipe by Susanne Letzelter from 

sponsor of ASTP Annual Conference 2021





Walnut and Poppy Seed “Bejgli”



Originating Country
Hungary



Preparation & Cooking Time
2h



Servings
3 bejglis

Ingredients

For the dough

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

For the poppy seed filling

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

For the walnut filling

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

Preparation

For the dough

1. Sift the flour into the bowl of an electric mixer mix in the salt.
2. Add the butter, crumble the yeast into it, then add the powdered sugar, sour cream, and egg.
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).
4. Knead the dough a few minutes by hand on a work surface, then divide it into 4 equal parts, form into balls.
5. Wrap tightly in foil (or seal in a plastic bag), and rest in the refrigerator overnight.
6. 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.



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Assemble the Bejgli

1. On a floured work surface, roll out the dough, one-by-one, into a rectangle to about 3mm of thickness. Press down the edges a little bit.
2. Spread half of the poppy seed filling evenly on the dough, leaving a half inch border around it.
3. Fold over the short sides a little bit. 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.
4. Repeat with the other half of the poppy seed filling, then make the two walnut rolls in the same fashion.
5. Place the rolls on a parchment lined baking sheet, seam-side down, and leave a

- generous gap between them.
6. Brush the pastry with a beaten egg and rest it until the egg dries.
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.
8. While the pastry is resting, preheat the oven to 180°C. Bake for 30-40 minutes until golden.
9. Cool on the baking sheet. To serve, cut into thick slices.



White Chocolate Mousse



Originating Country
The Netherlands



Preparation & Cooking Time
30min



Servings
5 people

Ingredients

200g white chocolate
3 eggs
200ml cream

Preparation

1. Melt white chocolate au bain-marie
2. Whip the egg whites
3. Whip the cream (lumpy)
4. Beat the egg yolks with a little water
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
6. Add whipped cream and egg whites and fold together
7. Portion and leave to set in the freezer. Take out of freezer approximately 30 minutes before serving
8. Garnish with grated dark chocolate

Recipe by Monique Beuk



Whole Wheat Apple Pie



Originating Country
Italy



Preparation & Cooking Time
1h



Servings
1 pie

Ingredients

175g	butter
130g	honey
1/2 pack	vanilla sugar
1 pinch	lemon zest
4	egg yolks
1 pack	baking powder
100g	wholewheat flour
40g	ground nuts
1 pinch	pinch of salt
700g	apples cut into thin slices
to taste	apricot jam

Preparation

1. Stir the softened butter. Add and mix honey, vanilla sugar and grated lemon peel. Stir in the egg yolk gradually
2. Separately mix the sieved baking powder and wholewheat flour with the nuts or almonds
3. Beat the egg whites with salt until stiff
4. Gently mix the butter and egg yolk mixture with the beaten egg white and fold in the flour-nut mixture
5. Fill the mixture onto the baking tray and smooth it down. Place the apples on top and press them on.
6. Bake at 170° C for about 40 minutes
7. Spread hot and strained apricot jam and sprinkle with powdered sugar.

Recipe by Claudia Steger & Kathrin Staffler





Yule Log



Originating Country
Belgium



Preparation & Cooking Time
2h30



Servings
10 people

Ingredients

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

Story Time

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!

Preparation

1. Let the red fruit mixture thaw in a large sieve. Collect the fruit juice.
2. Pour cream into a saucepan and bring to a boil over low heat.
3. Break the dark chocolate into pieces and dissolve them in the warm cream stirring with a whisk.
4. Let the mixture cool down. First in the kitchen, later in the refrigerator.
5. Beat the cold chocolate mixture with a whisk until you get a light mousse-cake consistency.

Prepare the log

1. 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.
2. Sift the flour and pour it into the frothy egg mixture. Add the cocoa powder. Whisk until you get an even dough.
3. Preheat the oven to 210°C. Cover the flat baking dish with a sheet of parchment paper.
4. Pour the dough into the baking dish and spread it evenly. Place the dish in the oven for 7 to 8 minutes.
5. Very carefully remove the sheet of parchment paper and let the fluffy biscuit cool down.
6. 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.
7. 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.
 8. Divide a portion of drained red fruit over the chocolate mousse.
 9. Carefully roll the pastry into a tight stump.
 10. Brush the entire surface of the log with a layer of the remaining chocolate mousse. Then use a serrated spatula to draw wood grains into the log.

Decorate the log

1. 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.
2. Roll out a sheet of coloured sugar paste with a rolling pin. Cut figures, letters, and anything you like!
3. Crumble some meringues and sprinkle it over the log.
4. Decorate the log to your heart's content with cake decorations. A little kitsch doesn't hurt.

Recipe by Leen Willems



Drinks

“Pull up a chair. Take a taste. Come join us. Life is so endlessly delicious”

Ruth Reichl





Caribbean Sorrel Drink



Originating Country
Caribbean



Preparation & Cooking Time
1 h+ 4h to steep



Servings
-

Ingredients

140g	dried sorrel
2-3 cups	sugar
1 small piece	fresh ginger
2	cinnamon sticks
2	bay leaves
6	whole cloves
10 cm piece	orange peel
4 litres	water
1 tsp	vanilla extract

Preparation

1. Bring 16 cups water to a boil, add cinnamon sticks, whole cloves, bay leaves and ginger.
2. Stir continuously while boiling for 1 minute, cover and allow to simmer on low for 30 minutes.
3. Add sorrel, sugar, orange peel and the remaining 4 cups water, continue to simmer for another 30 more minutes.
4. Let steep for about 4 hours or overnight, covered.
5. Using a sieve strain and squeeze sorrel flowers, then discard.
6. Add vanilla, taste for sweetness. If it is too strong, add water, if it's too tart add more sugar.
7. Pour into glass jars or bottles and store in a cool place until ready to use.

Story Time

Sorrel Drink is a tangy, spice-infused beverage that is often served at Christmas and New Year in several parts of the Caribbean.

This “sorrel” drink is based on the Roselle hibiscus plant that it is made from, this is not to be confused with the leafy green called sorrel. The two plants are completely unrelated, so if you’re trying this recipe for the first time, you’ll want to make sure you have the right ingredient before you get started

Recipe by Anji Miller from **lifeArc**

sponsor of ASTP Annual Conference 2021





Snowstorm Daiquiri



Originating Country
Germany



Preparation & Cooking Time
5 min



Servings
1 person

Ingredients

80 ml unsweetened
coconut milk
2 tsp coconut sugar
50 ml rum
20 ml coconut rum
15 ml Cointreu
1/2 lime juice
to taste fresh mint
to taste sugared
cranberries

Preparation

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 of couple ice cubes.
2. Fill a cocktail glass with ice.
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



South Tyrolean Glühwein



Originating Country
Italy



Preparation & Cooking Time
10 min



Servings
4 people

Ingredients

750 ml South Tyrolean
Vernatsch
2 tsp sugar
1/2 cinnamon stick
5 cloves
1/2 orange peel

Preparation

1. Cook the red wine with the sugar, orange peel and spices in a pot until just before boiling.
2. Remove the cinnamon stick and cloves before serving.

Recipe by Claudia Steger & Kathrin Staffler





Swedish Julmumma



Originating Country
Sweden



Preparation & Cooking Time
5 min



Servings
2 people

Ingredients

2	Porter beer
2	Christmas beer
1	sugar sparkling drink
1ml	minced Seville orange
1ml	minced cardamom

Preparation

1. Put the spices in the bottom of a carafe that holds just over one and a half litres.
2. Pour on the cold porter, Christmas beer and sugar drink - carefully so that not too much foam is formed.
3. Serve immediately. You can spice it with a gin, and also madeira or port wine.

Story Time

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

Recipe by Fredrik Stenman

