A SPECIAL COLLECTION OF THE TEAM’S FAVOURITE RECIPES
MATTER OF TASTE – AN INTERNAL CASE

Briefing: a gift that meets (almost) every taste
Target group: clients and friends of the agency, women and men aged 20-65 years, international, cosmopolitan, with various interests, users of branded products
Channels: digital and analogue
Budget: depends on the idea
Timing: ASAP
Other: easy to send to different cities and countries

The idea
It’s a passion, which is always in fashion and can bring people and/or target groups of all ages, sexes, etc. to the table – namely cooking & enjoying food together. Sometimes the enthusiasm for culinary delights can be almost religious: from Paleo to slow food and onto clean eating. But how can we meet every taste? Surely this is almost impossible. But there is an answer: When it comes to good taste, just remember what Oscar Wilde said: I have the simplest tastes. I am always satisfied with the best.

The implementation
Everyone from the Davies Meyer team have delved into their private collection of favourite recipes and pulled out the best for our Davies Meyer Delicious. These original recipes range from traditional German family recipes to culinary excursions to Serbia, Russia, Denmark, Peru and Wales to delicious bakery specialties. And now we hope we have got your mouths watering and wish you lots of pleasure in trying out, cooking and enjoying these recipes.

Enjoy!

Your Davies Meyer team
Always healthy and consistently tasty: salads are all-rounders that can be creatively modified depending on the season and ingredients.

Turn up the heat! Here, all aficionados of succulent pink meat will experience unlimited pleasure with the minimum of effort.

They’re warming, give you additional energy and are versatile and nutritious. They’re ideal for small or large appetites, and their smell brings everyone to the table.

Neither fish nor fowl, but always with a great taste: our meatless dishes please the palate and will convince even the most inveterate doubters.
Great taste, with protein, vitamins and minerals: enjoy the riches of the sea.
30-37

As long as cocoa grows on trees, chocolate is our fruit. Everyone who thinks this makes complete sense and has a sweet tooth will be rewarded with something really delicious!
90-125

The best tasting fauna from the forest – plus a lovely game idea.
38-43
Put all the ingredients into the bowl! Create something new with fresh ideas – nothing could be easier! Our flavoursome favourite recipes will whet everyone's appetite!
"An absolute classic for the summer, but I don't want to do without during the long winter months as well. From the first time I ate the salad on a beautiful terrace directly at the Schaalsee in Schleswig-Holstein I immediately fell for the combination of sweet-juicy watermelon and spicy-creamy feta. And the best thing about it is that: the preparation is quite quick. Test it for yourself!"

Andrea – COO

**PREPARATION:**

First peel the watermelons and cut them into bite-sized cubes. Then dice the feta. Wash the mint and peel the leaves from the stems and chop them coarsely.

Wash the blueberries and drain them. Roast the pine nuts until golden brown in a coated pan without fat. Mix lemon juice, apple vinegar, agave syrup, olive oil, salt and pepper. Add this mix to the watermelon, feta, blueberries and mint in a suitable bowl then add the pine nuts as topping.

**Preparation time:** 12 minutes

**Difficulty:** Super easy!
INGREDIENTS:

As a starter for 4 people
½ cooled watermelon
500g feta
6 stems of fresh mint
2 handful of pine nuts
250g blueberries (optional)
salt
pepper
4 tbsp of good olive oil
2 tbsp apple cider
1 tbsp agave syrup (or honey)
juice of 1 lime
PUMPKIN AND CHICK-PEA SALAD WITH FETA

PREPARATION:

Wash the pumpkin, halve, cut and cut into strips. Peel the onions, halve them and divide them into thin strips. Wash the peppers, divide into four and cut them into strips. Wash the carrots, peel, halve and cut into strips.

Place vegetables in a baking dish, sprinkle with oil, salt and pepper and mix.

Drain the chickpeas and mix with 1 tablespoon oil and 2 teaspoons zatar. Spread chickpeas over the vegetables.

Place all for about 35 minutes in the oven (electric stove 220°C/Fan 200°C).

Sprinkle vegetables and chickpeas with oil, vinegar, feta (crumbled) and mint.

Enjoy.

“Pumpkin - my favourite ingredient for my favourite season!”
Maxi – Junior Project Manager
INGREDIENTS:

For 4 people

- 600g Hokkaido (pumpkin)
- 3 red onions
- 1 red pepper
- 1 yellow pepper
- 400g carrots
- 7 tbsp olive oil
- salt, pepper
- zatar (North African spice)
- mint
- 425ml chickpeas
- 6 tbsp red wine
- 200g feta
SOUPS & STEWS

Power soups, feel-good food, superfood and trendy clear soups – we’ve delved deep into our pots and come up with some delicious soups.
HUNGARIAN GOULASH SOUP

PREPARATION:

Dice the meat and cut the potatoes into 2cm pieces. Brown the onion in lard fat over low heat until golden yellow.

Remove the pot from the heat, add the paprika, meat, salt and 1¼ litres water.

Add the caraway seeds and peppercorns in a tea ball or small bag (for easy removal before serving).

Set to low heat and simmer. After 30 minutes, add carrots, garlic, leaf, parsnips and paprika powder.

When the meat is nearly tender (around another 30 minutes), add the potatoes. When every ingredient is soft, you’re ready!

“This is my favourite dish because it’s tasty! And it’s more like a soup and fills you up for a long time.”

Roland – PHP & Frontend Developer
INGREDIENTS:

300g shank of beef
500g peeled potatoes
30g lard (or other cooking fat or vegetable oil)
1 large onion
½ tbsp powdered sweet paprika
salt to taste
½ tbsp caraway seeds
3 or 4 black peppercorns
1 carrot, cut into 3-4mm thin circles
1 parsnip, cut into 3-4mm thin circles
1 or 2 whole sweet peppers
1 bay leaf
1 clove of garlic (crushed)
“Cheese and leek cream soup is one of my favourite dishes, because it can be prepared easily and quickly and on the other hand it tastes very good.”

Violetta – Trainee (Project Management)

PREPARATION:

Add the oil to a large pot for frying. Add the salt and pepper to the meat. Cut the leek into fine rings and add to the mince (cook gently for approx. 3-4 minutes). Add the water and the stock cube and simmer for about 10 minutes.

Stir in the processed cheese and the crème fraîche and let boil briefly. The soup can be seasoned with salt, pepper and nutmeg. A freshly baked baguette is recommended as an accompaniment.
INGREDIENTS:

- 500g mixed minced meat
- 3 leeks
- 250g of processed cheese
- 1 cup of crème fraîche (250g)
- 3 cubes of vegetable broth
- 650ml of water
- 3 tbsp oil
- nutmeg, salt, pepper
“Cawl (pronounced “cowl”) is a traditional Welsh soup. This recipe was passed down to me from my mother. This soup is usually made from cheap cuts of meat and root vegetables. In Wales, they use lamb but that’s only because of the abundance of sheep there. Originally, the cawl was served in a wooden bowl with a wooden spoon, and the meat was eaten first before the soup.”

Rowland – Creative Director

PREPARATION:

Dice meat and remove excess fat. Then cover with cold water in a large saucepan. Bring to the boil and skim off any foam from the surface. Add roughly chopped vegetables and simmer for 1-2 hours. Add leeks, parsley and salt and pepper about 10 minutes before serving. Serve with chunks of fresh bread and a hard cheese.
INGREDIENTS:
1kg lamb (shoulder or neck)
500g potatoes
3 carrots
1 parsnip
2 large leeks
1 swede
1 handful of fresh parsley
salt and black pepper
This Irish Guinness Stew, with its hearty, slightly smoky dark beer note, is just the right thing to eat on cold winter evenings. Ideally accompanied by a cool Guinness and a warm open fire – leaving the cold of the day well behind.

Stefan – Team Lead Development

**IRISH GUINNESS STEW**

**PREPARATION:**

Wash and cut carrots, parsnips and celery into large pieces. Wash potatoes well, halve or quarter by size. Wash thyme and shake well. Peel onions and roughly dice. Wash the meat, dab dry and cut into cubes about 5 cm.

Heat the oil in a roasting pan and fry the meat. Season with salt and pepper and remove. Add onions and vegetables to the hot frying pan and sauté them while stirring. Add the tomato paste, sauté briefly and deglaze with beer.

Add the meat, broth and thyme and bring to a boil. Stew covered in the preheated oven on the lower rack (electric cooker 150°C/Fan 125°C) for about 3 hours. After about 2 hours, add the potatoes. Season with salt and pepper.

Enjoy!
INGREDIENTS:

For 4 people
400g carrots
400g parsnips
500g potatoes
2 celery sticks
3 sprigs fresh thyme
250g onions
1kg of beef/beef goulash for braising
3-4 tbsp oil
salt, pepper
2 tbsp tomato paste
1 bottle „Guinness Extra Stout“ beer (33cl)
500ml clear beef broth
"Goulash (gulyás) in Hungary is a meat soup with onions, vegetables and potatoes, which the Hungarian shepherds traditionally cooked in a kettle (bogrács) over an open fire. In Germany a goulash is considered to be a ragout of meat, fish or mushrooms and this is called 'pörkölt' in Hungary. If this dish is refined with sour cream (tejföl), it is called 'paprikás'. If one uses black pepper instead of the paprika, one speaks of 'tokány.'"

Tibor – Team Lead PHP & Frontend Development

**PREPARATION:**

Cut the meat into about 2cm cubes and cut the onions into large cubes. Heat the clarified butter in the kettle over the fire, sauté the onions and the garlic until glassy. Then add the meat and caraway seeds and stir briefly, so that it is roasted a bit. Do not fry until browned! Then cover the meat with the paprika powder and salt. Take care with the salt. Do not use too much seasoning afterwards if needed. Then add just enough water to cover the meat and cook everything for about 1 hour over the fire. Be careful not to use too much heat; otherwise the goulash might burn. However, one should also take care that the fire does not go out – with time you get a feeling for it.

In the meantime, cut the vegetables: the potatoes, the carrots and the celery in large cubes, the peppers into chunks and the tomatoes in eighths. After one hour of cooking, add the carrots, the celery and the potatoes to the meat, stir and add enough water so everything is just covered.

Add pepper and tomatoes after half an hour. The whole cooking time is about 2½ hours, but it does not matter if the goulash simmers for half an hour longer. Done!

Add some liquid and season with salt. With a little more liquid, it becomes more of a soup, with less a wonderfully creamy goulash. Do not add any thickener, the paprika powder gives plenty of thickness! If necessary, you can use some tomato paste, but not too much, it should not contain too much acid.

This dish is served with white bread as the only accompaniment with a decent dollop of sour cream on each serving.

Jó étvágyat! Good Appetite!
INGREDIENTS:

1.2kg beef (shoulder or shin)
600g onions
100g clarified butter
1 tsp ground caraway seeds
4 garlic cloves
200g Hungarian noble sweet paprika powder
salt
2 large carrots
½ celery root
2 bell peppers
4 large tomatoes
800g waxy potatoes
water as needed
MUTTI’S POTATO SOUP WITH CABANOSI

PREPARATION:

It is best to cook the soup in a pressure cooker. If you do not have one, you should use a conventional large pot.

Pour half a litre of water into the pot and add the vegetable broth. Then add the peeled potatoes and the chopped soup greens, peas and the onion and let it boil until the potatoes are cooked. Then add the sliced Cabanossi and let the soup simmer for about 5-10 minutes. Season with salt and pepper.

Good appetite.

“My mum has been cooking this soup for a long time and it always tasted excellent. At some point I wanted to prepare the soup myself and so I asked her for the recipe. I do not know why – I cooked everything exactly according to the recipe - but the soup tasted different. It tasted very good, but different. Probably it is mum’s magic touch that makes the soup taste so much better than when I cook it. Then I thought: I could once again eat potato soup at my mum’s house. I’ll ask her. ;)”

Arne – Senior Art Director
INGREDIENTS:

For 4 people
2kg mealy potatoes
500ml vegetable broth
a bunch of greens (celery, carrots, leeks)
a can of peas
1 large onion
2 packages of Cabanossi
salt and pepper to taste
SERBIAN BEANS

PREPARATION:

Put the exquisite white beans (cleaned of dirt and washed) into the cooking pan, pour the cold water over it and leave them submerged for a few hours to swell.

Put another deeper cooking pan on the stove and warm it up. Then add bacon, cook until the fat begins to dissolve and then add the meat and sausages (optional), sliced onions, finely chopped garlic and carrots, cut into thin rings. Stir everything together and cook at a moderate temperature (not too hot). If the bacon is a bit dry, add a little more cooking oil and pepper according to your taste. When the meat is cooked and soft enough, add drained white beans, dry spice (Vegeta or Spice C) according to taste, 2 tablespoons of tomato puree (keep 1 tablespoon for the next step to make browned flour), pour cold water into it and cook it at a moderate/strong heat. The cooking duration depends on the age of the white beans. Older beans need more cooking time. You should know if the beans are cooked when they begin to decompose and the liquid becomes thicker.

Making the browned flour:

Pour a little cooking oil and 1 tablespoon of flour into a separate cooking pan and cook it until it becomes dark brown. Then add 1 tablespoon of ground red peppers (not hot), and the ground red hot chilli pepper according to taste, whisk it constantly until it gets dark red in colour. Then add 1 tablespoon of tomato puree, whisk and cook for a further 5-10 minutes. After that, pour it into the pan with the cooking beans, whisk it well, add a little finely chopped garlic, 2 tablespoons of parsley, then cook it for a while on a low heat. Cooking on a low heat is important to ensure a harmonious union of all the ingredients. When the cooking is finished, remove the cooking pan from the heat, put the lid on and leave it for a while to cool off.

Serve it warm with fresh bread and with various types of salads like grated fresh or pickled cabbage salad, roasted peppers with garlic and vinegar, pickled cucumbers, all kinds of tomato salads, turshia (pickled vegetables) etc. As a compliment to this great recipe, beer, juices and even wines are recommended.
INGREDIENTS:

For 10 people
1-1.2kg middle-sized white beans
600g dried bacon cut into 5.5 x 6.5 x 1cm pieces (approx.)
600g beef as for stew
600g sausages (optionally dry domestic chilli sausages)
5 onions
2-3 cloves of garlic
10 carrots
2 tbsp parsley
1 tbsp ground red pepper (not hot)
ground red hot chilli pepper according to taste.
ground black pepper according to taste
dry spice (Vegeta or Spice C in Serbia).
3 full tbsp tomato purée
1 full tbsp white wheat flour
1-3 tbsp cooking oil
FISH

Fish ahoy! The alpha and omega for all aficionados of a healthy diet. And when the dish tastes like holidays by the sea – all the better!
PAELLA WITH SEAFOOD

PREPARATION:

Clean mussels and gambas, and put both aside.

Fry peppers, tomatoes and onions in a large pan with olive oil. Then add the garlic, the tomato paste, the peas, the rice, most of the broth and the spices. Cook for 15 minutes with the lid closed.

Then, like cooking a risotto, continuously add a little of the remaining broth.

Mix in the small gambas. Place the large gambas with the mussels decoratively on top and simmer for further 5 minutes.

Garnish with lemon slices and serve on a plate.

“A delicious Mediterranean recipe for those who love fresh seafood as much as I do. The preparation is quick and easy and the result is a real eye-catcher, which will impress every guest!”

Jenny – Junior Art Director
INGREDIENTS:

For 4 people

- 8 large gambas
- 250g small gambas
- 300g mussels (various types)
- 2 red peppers
- 6 tomatoes
- 2 onions
- 300g of rice
- 1 clove of garlic
- 2 tbsp tomato paste
- 100g of peas
- 1l broth
- 1 tsp turmeric
- 1 pinch salt
- 1 pinch pepper
- saffron
- 6 tbsp olive oil
- 2 lemons
"This dish is one of the things I miss from Peru. Although the food is a little spicy, I like it a lot. For a classic ceviche always use fish with firm, white meat, without skin and bones."

Roberto – Creative Director

PREPARATION:

Cut the fish into 2cm cubes, place in a bowl and season with salt and pepper. Mix in garlic and chilli after one minute. Pour in the lime juice, add the chopped cilantro and ice cubes.

Stir and leave for a few seconds. Add the onion and remove ice cubes. Mix and taste.

Serve in a large, shallow bowl together with cooked corn kernels, sweet potatoes and iceberg lettuce.
INGREDIENTS:

700g of white fish fillet, 4 fillets of 175g (sole, croaker or grouper)
2 cloves of garlic, very finely chopped
2 tsp chopped chillies
juice of 20 limes
1 tsp finely chopped cilantro (coriander green)
2-3 ice cubes
1 red onion, halved, cut into slices
salt and freshly ground pepper

For serving
1 boiled corn cob, corn kernels removed
½ sweet potato, cooked and sliced
some iceberg salad for decorating
“A great, quick recipe for the summer and for those who love tuna. It always reminds me of California and Hawaii. I was inspired a few years ago by an American crime story by Don Winslow, in which the private investigator enjoys the sunset and this tuna tortilla on the beach after he has solved the case. Afterwards, I had such an appetite that I immediately got all the ingredients needed, and this was the result.”

Nicola – CCO

TUNA TORTILLA WITH MANGO SALSA

PREPARATION:

Preparation time: approx. 30 minutes

Salsa: Cut the mangos and tomatoes into cubes, and finely chop the chillies, onion and coriander. Mix everything in a bowl and add the lime juice. Season with salt, pepper and soy sauce. Leave for 5-10 minutes.

Tortilla: Meanwhile, warm up the tortillas in the oven.

Tuna: Fry the tuna steak from all sides in a frying pan in olive oil at a high temperature (for about 2 minutes per side) and add a little salt.

Serve: Then cut the tuna steak into slices and add the salsa to the tortilla. If you like, you can roll it up to make a wrap.

Enjoy your meal!

Yours,
Nicola
INGREDIENTS:

2 ripe mangos
1 small hot chilli
1 red onion
2 limes or lime juice
½ tsp salt
¼ tsp pepper
2 tomatoes
½ bunch of fresh coriander
1 tsp soy sauce (according to your taste)
300-400g fresh tuna steak
2-4 wheat tortillas
POULTRY & GAME

While hunting for the best recipes, and with chicken and deer on the table, we came up with some wild interpretations.
CHICKEN FILLET IN APPLE-BALSAMIC SAUCE

PREPARATION:

Preheat oven (electric cooker 200°C/Fan 175°C). Peel, wash and cut potatoes into thick slices. Mix with 5 tablespoons olive oil, salt and pepper. Place on a baking tray and bake in the hot oven for about 40 minutes with occasional turning.

Wash the meat and pat dry. Heat 2 tablespoons of olive oil in a large frying pan. Fry the meat from each side for about 7 minutes. Season with salt and pepper.

Clean the onions, wash and cut into rings. Wash apples, quarter and deseed. Cut apples into wedges.

Remove the meat from the pan and keep warm. Simmer the apple wedges in a hot frying pan for approx. 5 minutes. After about 3 minutes, add onion rings.

Deglaze with vinegar and about 100ml water, bring to the boil and then simmer briefly. Season with salt, pepper and sugar. Add the meat and let it cook briefly. Serve with the baked potatoes.

“This brings something delicious to your table. Enjoy!”

Steffi – Project Manager
INGREDIENTS:

For 4 people
1.2kg potatoes
7 tbsp olive oil
salt, pepper, sugar
4 chicken fillets (about 175g each)
1 bunch of onions
3 medium-sized apples (e.g. Elstar)
8 tbsp balsamic vinegar
“Venison is very tender and aromatic meat. When it is made well, it’s a great meal and best enjoyed with good friends on cold winter evenings.”
Mareike – Junior Project Manager

**PREPARATION:**

Season the venison with pepper, salt and thyme. Heat the oil in a frying pan, roast the venison from all sides and then place in the oven at 140°C for about 20 minutes. The cooking time depends on the size of the piece of meat.

Fry the butter in the same pan, add the sliced onions and sauté. Add the red wine and the bay leaves, then boil until the liquid is reduced. Remove the bay leaves, add the cream and return to the boil. Then add the roast juice from the roasted venison and taste with salt and pepper.
INGREDIENTS:

1 venison
2-3 onions
½l red wine
1 cup of cream
3 tbsp butter
2 tbsp oil
½ tsp thyme
2 bay leaves
salt, pepper
MEAT

Do you have a burning appetite for meat? Then don't miss out on any of these mighty meat dishes which you can fry, braise, grill, barbecue or roast to your heart's content.
This meat dish is originally from the South of Germany and, combined with fresh leaf spinach, ensures culinary delight from spring to autumn.

Martin – Copywriter

PREPARATION:

Precook the potatoes. Cut them into slices or, in case of very small potatoes, halve them. Lightly salt the potatoes and roast them in a pan with some oil and butter (place halved potatoes on the cutting edge) until they are browned and crispy.

Cut the kidneys into thin slices. Then heat the oil in the pan and fry the veal kidneys. Then remove the kidneys from the pan and sauté the finely chopped onions, until they are glassy. Now add the juniper berries, deglaze with gin and add the gravy. Allow to boil briefly, then strain and add butter. Then add the kidneys again and let them briefly simmer. Do not allow the kidneys to boil, otherwise they become tough and hard.

In the meantime, clean the spinach and remove the coarse stems and roots. Wash the spinach thoroughly and change the water so that no sand is left. It is best to rinse the spinach only in portions so that the leaves do not remain too long in the water and lose valuable vitamins.

Then add the spinach into slightly salted and boiling water, and simmer only briefly – for about half a minute. Do not add too much spinach to the boiling water at once, otherwise the lower leaves will become too soft. Stir the spinach in cold water to keep it crisp and to retain its colour. Then heat the butter in a pot and simmer the finely diced onion together with a crushed garlic clove. Now add the spinach and lightly simmer. Season the spinach with salt, pepper and some nutmeg, and taste.

Finally, place the spinach and add the kidney with the sauce and the roast potatoes.
INGREDIENTS:

For 4 people

Meat
500g calf’s kidney
oil
150g shallots
2cl gin
¼l meat stock (gravy)
4 juniper berries
100g butter
salt
pepper

Side dish
500g potatoes
oil
1kg fresh spinach
50g butter
1 onion
salt
pepper
nutmeg
1 clove of garlic
Now I am hungry.

Branko – Java Developer

PREPARATION:

Preheat the oven to 200°C. Peel the potatoes and cut them into halves (enough potatoes to generously cover your baking tray).

Put the potato halves on a greased baking tray with their cut edges facing up (you don't need to grease the baking tray if you don't want to – you can use a baking paper instead)

Cut the bacon into thick slices.

Bake potatoes in the oven for 20 minutes (or longer if the pieces are large).

Remove the potatoes from the oven and place bacon slices on the potatoes. Put the potatoes back into the oven for additional 20 minutes.

Remove the potatoes from the oven again and put kaymak ("kajmak" in Serbia, it is a kind of local cream) over it and bake for another 5-10 minutes.

If you cannot obtain kaymak, you can prepare the dish without it – it is still very tasty – or if you want, you can use some other kind of cream or cheese.

You can vary the recipe by using different spices; I don't use spices or sometimes just a little bit of pepper, but you can use any spice that you prefer.
INGREDIENTS:

potatoes
oil
kaymak (Serbian cream)
bacon
spices according to your taste
PUMPKIN RISOTTO WITH BACON AND FRIED SAGE

PREPARATION:

Preheat the oven to 200°C (Fan).

Dab the pumpkin slices with a mixture of two tablespoons of olive oil, salt and pepper and bake for about 20 minutes until soft.

Heat vegetable stock.

Heat a tablespoon of olive oil in another pot, reduce the temperature and gently fry the pumpkin pieces, the onion and the garlic for a few minutes.

Gradually add the rice and raise the temperature, stir continuously to avoid burning the rice. As soon as it begins to dry, deglaze with the white wine. Now continue stirring until the wine has evaporated, then add a scoop of broth to the rice and reduce the temperature so that it slowly simmers. As soon as the broth has evaporated, add another scoop and continue until the broth is empty. Constantly stir the risotto so that it will be wonderfully creamy. After about 20 minutes the rice should be soft, but still have some bite - then it is perfect.

In the meantime, fry the bacon without fat in the pan until golden brown and then remove it. Heat a tablespoon of butter and fry the sage leaves.

Now season the risotto with some salt and pepper, and then take the pot from the stove. Now carefully add one tablespoon of butter and the Parmesan, place the lid on the pot and leave the risotto to simmer for two minutes - done! Serve immediately with the pumpkins, bacon and fried sage and a little bit of freshly grated Parmesan on top of it.
INGREDIENTS:

1 Hokkaido pumpkin (one half cut into small bite-sized pieces and the other half cut into slices)
1 large onion, cut into small cubes
1 finely chopped clove of garlic
olive oil
600ml vegetable broth or vegetable stock
120ml dry white wine
250g risotto rice
50g Parmesan, freshly grated
2 tbsp butter
salt, freshly ground pepper
approx. 20 small sage leaves (fresh sage is not so easy to get, so pre-order at the greengrocer or plant it in your own herb garden)
4-6 slices of bacon
PORK KNUCKLE WITH FRIED POTATOES

PREPARATION:

Cook potatoes the previous day and peel them.

Put water in a large saucepan. Cut the two onions and the garlic cloves into halves and add to the water together with the spices and herbs, heat and boil briefly. Put the knuckles into the water and let them simmer for about 90 minutes (the knuckles should be covered with water).

Drain the knuckles and bake until crispy for about 60 minutes in a pre-heated oven (180°C).

Cut the potatoes. Cut the remaining onions and bacon into cubes.

Fry the bacon with some oil and remove from the pan. Then place the potatoes in the pan and fry for about 15 minutes at medium heat (do not turn too often). Then add the onions, season with salt and pepper and add the bacon again.
INGREDIENTS:

For 2 people
2 pork knuckles
500g waxy potatoes
5 cloves of garlic
3 onions
75g bacon
salt
pepper
coarse-ground pepper (for the knuckles)
⅛ tsp caraway seeds
laurel leaves
a pinch of thyme
oil for frying
PREPARATION:

Cut the onions and fry in a pan, then add the minced meat and cook gently. Finally season with salt and pepper.

Peel the potatoes and cut into thin slices.

Grease the baking tray with butter or margarine. Use a slightly deeper baking tray (about 8cm in height). Alternatively, you can also use a very large baking dish. Every Balkan household has a so-called "tepsija", a special baking tray, which is used in many ways. Once the baking tray is buttered, about one third of the potato slices are spread on the baking tray. Then dust the potatoes with about ½ teaspoon Vegeta and then spread half of the fried meat over the potatoes. Spread half of the bacon on the minced meat. Repeat the same procedure: spread a second layer of potatoes, dust with Vegeta, spread the remaining minced meat, spread the remaining bacon on the meat, cover with a third layer of potatoes. Preheat the oven to 250°C and bake for about 45 minutes. Remove the Musaka from the oven. Mix the regular quark and the eggs and pour onto the Musaka, then bake again for 10-15 minutes.

“I especially like this dish because it is made with few simple ingredients, is quickly prepared and delicious. The dish „Moussaka“ comes from Greece and is therefore not a classic, traditional dish from Bosnia and Herzegovina. In the Balkans, fewer ingredients are used, because the dish is baked on a tray in the wood oven and the potatoes become slightly crispy. The Musaka remains very juicy in the end, which is why I particularly like it.”

Ivana – Intern (Design)
INGREDIENTS:

For about 5 people
1.5kg potatoes (waxy)
500g minced meat, mixed
1 large onion
salt and pepper
250g regular quark
2 eggs
Vegeta (seasoning)
200g bacon (in slices)
SAUERKRAUT AND DRIED PORK BAKE

PREPARATION:

Fry diced onions with a little oil until translucent, add finely chopped garlic and finally sauerkraut. Stir in paprika, salt, Vegeta and bay leaves, add pieces of meat and bacon and transfer into a baking dish. Put in the preheated oven (200°C) for about 15-20 minutes.

“This dish is one of my winter favourites (after Sarma, of course). It reminds me of home. I love the taste of sauerkraut which my grandma prepares herself, and the fact that every time you heat it up, it just tastes better.”

Bane – Developer
INGREDIENTS:

2-3 small onions
1 garlic clove
about 1kg sauerkraut
(drained of liquid if there is any)
2-3 bay leaves
salt
Vegeta seasoning (or some other vegetable seasoning) – optional
sweet paprika powder
bacon and dried pork
oil for frying
MINCED MEAT BUREK

**PREPARATION:**

Fry the minced meat with the onions in oil, salt, pepper and let cool. Add the egg and sour cream and mix well. Mix the mineral water and oil and sprinkle it over each sheet of dough.

Place 4 sheets of filo pastry as a cross layer, then cover the other 4 leaves so that they overlap the lower leaves at an angle of 45 degrees. Spread the dough base with one third of the minced meat.

Crush the last 4 sheets of the filo pastry with your hands and place them over the minced meat filling. Add the other two thirds of the minced meat.

Then fold the sheets again, beginning with the last one placed. Coat the closed dough leaves with oil.

**Baking time:** 40 minutes at 200°C.

"If you would like to be inspired by cookery from South Eastern Europe and the Middle East, try Burek. This is a pastry which is found on the Balkans in different variations. The puff pastry with a filling of meat, cheese or vegetables is great as party food or just to eat with a few friends. This dish is juicy, very filling and best served with yoghurt. If it is well prepared, it is so delicious that I would like to eat it in the morning, noon and also in the evening."

Kaca – Director
INGREDIENTS:
12 sheets of filo pastry
500g minced meat
1 egg
2 onions, diced
3 tbsp sour cream (20% fat)
6 tbsp natural mineral water
with carbonic acid
6 tbsp oil
salt, pepper
5

ROASTBEEF SANDWICH
AKA “POWER BRIEGEL”

"This sandwich is the perfect energy supplier after sport."
Alex – Junior Motion Designer

PREPARATION:

Briefly toast two slices of rye toast. Meanwhile, cut avocado, tomato and cucumber.

Halve the lime. Sprinkle avocado with lime.

Separate and wash the leaves of the iceberg salad. Spread bread with sylter salad dressing.

Cover the bread with lettuce, avocado, tomato, cucumber and roast beef.

Season with salt and pepper and fold.
INGREDIENTS:

25g roast beef
1 cucumber
1 iceberg salad
1 grape tomato
1 lime
“Sylter Salatfrische” (German salad dressing available in supermarkets)
1 avocado
2 slices of rye toast
**PREPARATION:**

Sauté the onions together with the South Tyrolean bacon in the butter. Add the onions and the South Tyrolean bacon to the bread. Mix the eggs with the milk, parsley and chives. Do not add too much salt and pepper, as the South Tyrolean bacon is already seasoned.

Mix well and let it rest for 15 minutes. Mix in a little flour; the quantity required depends on the solidness of the bread, usually one, two tablespoons are enough.

The amount of flour can be reduced or completely omitted, especially when warm milk is used. Shape dumplings with your hands (5-6cm in diameter). Handle with care so that the structure of the bread is not completely lost.

The dumplings should not be too dry or soft. If the mass is too soft, do not add flour, but bread crumbs. Boil the dumplings (even if they are to be served in a soup) in salted water for 15 minutes.
INGREDIENTS:

For 4 persons or 8 dumplings
250g old bread (white bread such as rolls) – cut into ½cm cubes
150g South Tyrolean bacon, mixed with fat – cut into 2-3mm cubes, since the dumplings easily fall apart if the cubes are too big
2 eggs
¾l milk
1 tbsp finely chopped onion
1 tbsp butter
2 tbsp chopped parsley
1 tbsp finely chopped chives
flour (as little as possible and not more than 30g)
salt and pepper
“These are my absolute favourite snacks, for which I’ll do almost anything: “Sit!”, “Down!”, “Here!” etc. And when I have my animal friends over for a visit, I reluctantly have to leave something for my guests, so usually large quantities of the rolls need to be prepared. And the best thing about the recipe. It is made super quick and (almost) every dog loves the taste.”

Pixel – Agency Dog

PARMA-PARMIGIANO ROLLS

PREPARATION:

Cut the parmesan into 1cm cubes.

Cut the ham into 1cm thick ham strips.

Place a Parmesan cube on each strip of a ham and roll.

**Hint:** If the ratio of cheese to ham does not match perfectly and there is cheese or ham left over, this is not a problem, as all my furry friends will soon gobble them up.

Woof-woof!

Yours,

Pixel
INGREDIENTS:
80g Parma or Serrano ham
(or any other raw ham)
50g of Parmesan
**PREPARATION**

**Roast beef:**
Wash the roast beef with cold water and dry it, remove the tough tendons and trim the fat layer.

Preheat the oven to 90°C.

Thoroughly rub all over with salt and pepper and then roast at high heat until browned all over.

Place the roast beef with the fat side up on a rack in the preheated oven and cover with herbs. Roast the beef for about 90 minutes until the core temperature is about 56°C. The roast beef is then medium/pink.

**Béarnaise sauce:**
Chop the shallots, finely chop the peppers or crush them in a mortar. Slightly sauté in oil, add tarragon, vinegar and white wine, boil and let cool.

Place the egg yolks in a bowl, pour the reduction through a sieve and beat over the hot water bath until creamy. Then let it cool down.

Add the lukewarm clarified butter first drop by drop, then as thin stream. Season with chopped herbs, salt, pepper and lemon juice.

"Ideal if you have several guests visiting, and it tastes cold still delicious the next day!"

Carlo – Senior Project Manager
INGREDIENTS:

Roast beef
2kg roast beef
salt
pepper
oil
sage, rosemary and thyme

Béarnaise sauce
shallots
white peppercorns
oil
tarragon
2 tbsp white wine vinegar
150ml white wine
4 egg yolks
200ml clarified butter
salt
pepper
lemon juice
PREPARATION:

Pizzamosas:
The pizza dough is formed to a rectangle and, if necessary, flattened a bit. Then garnish with ham and cheese. Now roll the dough and cut into approx. 2cm thick slices. These are then placed in a greased bake pan, and some more grated cheese and herbs are sprinkled over them. The filling can of course be varied as desired. Finally everything is placed in the oven for 25 minutes and is then eaten without cutlery.

Aioli:
Be sure all ingredients are at the same temperature. First, mix together the egg, vinegar, sugar, salt, mustard and garlic in a blender. Then add the oil slowly and mix until the mixture is stiff.

"A nice snack for lazy days, which especially raises children’s spirits. This recipe is a classic Internet romance and is still very popular - also because it can be varied."

Martin – Art Director
INGREDIENTS:

Samosas
- pizza dough (preferably from the refrigerated shelf)
- preferred topping, e.g. ham and cheese
- grated cheese
- spices (oregano, thyme or the like)

Aioli
- 250ml oil
- 1 egg
- 1 tbsp vinegar
- 1 tbsp sugar
- ½ tsp salt
- 1 tsp mustard
- 3 garlic cloves
Finely slice the chorizo, chilli and rosemary leaves and put into the frying pan with 1 teaspoon of olive oil and a pinch of pepper, then crush garlic, add to the pan and stir everything around until slightly golden.

Beat the egg, lemon juice, yoghurt and remaining finely grated Manchego together in a bowl. Drain the pasta, reserving a cupful of the starchy cooking water. Toss the pasta into the chorizo pan, remove from the heat and mix well with the creamy sauce, loosening with a splash of cooking water if needed, then season to taste. Dress and toss the salad, then serve with the pasta.

“This dish reminds me of holidays in Spain.”
Jonas – Project Manager
INGREDIENTS:

320g dried penne
70g Chorizo Ibérico
½-1 fresh red chilli
2 sprigs fresh rosemary
olive oil
4 cloves of garlic
1 large egg
2 heaped tbsp fat-free natural yoghurt
juice of ½ a lemon
6
VEGETARIAN

You don’t need green fingers to enjoy these delectable dishes. Suitable for all occasions and easily prepared, they make even the most demanding connossieur happy.
These fritters are quick and easy to prepare and can be eaten at any time of the year.

Shanna – Art Director

**PREPARATION:**

Grate the potatoes coarsely, season with plenty of salt and little pepper. Add eggs and diced onions. Sprinkle with enough flour to cover the grated potatoes (approx. 8 tablespoons). Mix everything properly. Fry in portions (let it float in oil) and drain on kitchen towel. Sour cream is recommended as a dip to accompany the dish.
INGREDIENTS:

For about 4 people
12 large potatoes
3 onions
8 tbsp flour
2 eggs
oil
salt and pepper
ENDIVE SALAD “UNTEREINANDER”

PREPARATION:

And that’s how easy it is: Peel potatoes and boil in salted water.

Wash the endive and cut into thin strips.

Drain potato water. Add a little milk and a small piece of butter to the potatoes and mash a little. Season with some grated nutmeg and pepper.

Now gently fold in the cut endive. Do not be surprised: In the beginning, the amount of salad is huge, but after mixing, it will collapse. Shortly marinade. Use the time to fry eggs in the pan. Then serve both together on a plate.

The professional tip: If you like something more savoury, you can add some crispy bacon cubes and refine the dish with a dressing made of salt, pepper, oil and white wine.

“Dat is ma wat typical” of the Lower Rhine. It is quite easy to make and is perfect as a dish after one tipple too many.”

Stephan – Team Lead UX Design
INGREDIENTS:
endive salad
potatoes
eggs
milk
butter
salt
pepper
nutmeg
SOUTH TYROLEAN CHEESE DUMPLINGS ON BEETROOT CARPACCIO

PREPARATION:

Brush the beetroots and cook in boiling water for approx. 20-30 minutes.

**Dumplings:** Dice the bread very finely and mix it with milk. Fry the nuts in a pan. Peel the onion, dice and fry.

Add the onion to the bread and mix it once.

Dice the cheese finely, add the eggs and egg yolk to the bread and then knead everything well. Then season with salt, pepper and nutmeg. Cover and refrigerate.

**Vinaigrette:** Mix vinegar, apple juice, honey and mustard, and season with salt and pepper and 3 tablespoons of oil.

Remove the beetroot from the water, let it cool briefly and then slice it into thin slices. Place the beetroot slices on the plates and add the vinaigrette.

Form dumplings from the dumpling mass with the hand and let them boil in boiling salt water for 10-15 minutes until they are cooked.

Chop the nuts, then take the cheese dumplings out of the water, drain and place on the beetroot. Sprinkle with nuts and season with pepper.

"As a child, I quite often spent my holidays together with my parents in South Tyrol."

Svenja – Project Manager
INGREDIENTS:

3 beetroots (about 450g each)
200g white bread or 4 light rolls
(from the previous day)
7-8 tbsp milk
5 tbsp walnut kernels
1 onion
4 tbsp oil
100g cheese
3 eggs and 1 egg yolk (size M)
salt, pepper, nutmeg
4 tbsp apple cider
2 tbsp apple juice
1 tsp honey
1 tsp mustard
course-ground pepper
HALLOUMI BURGERS

PREPARATION:

Wash the rosemary, shake it dry and chop roughly. Peel the red onion and cut into thin slices. Peel the garlic and cut into small pieces. Put the cheese, the herbs, the garlic, the olive oil and the onions into a bowl. Cover with a cloth and marinate for about 1 hour.

Cut peppers and avocado into pieces. Wash, dry and shake the rocket. Cut the rolls in half and spread with some herb butter.

Heat a pan. Cook the peppers and remove them. Remove the cheese from the marinade and fry in the hot pan from both sides for 2-3 minutes. Just before the end of the cooking time, put the marinade with onions and herbs into the pan and fry briefly. Take the Halloumi out of the pan.

First put peppers on the lower halves of the rolls, place the cheese on top, then avocado. Spread the rocket and the onion slices on top and cover with bread roll on top.

“I love this burger because of its fresh Mediterranean ingredients.”

Svetlana – UX Architect
INGREDIENTS:

For 2 people
1 sprig rosemary
1 small red onion
1 clove of garlic
1 pack of Halloumi cheese
2 tbsp olive oil
1 red pepper
2 hamburgers
1 handful of rocket
some herb butter
1 avocado
Mix and knead the flour, salt and oil together with lukewarm water in a mixing bowl, so that you get dough that’s not too soft and not too hard. Divide the dough into 6 equal balls. Roll out each ball with a rolling pin. Make sure that you sprinkle the rolling surface with a little flour to prevent sticking.

As soon as each ball of dough is as large as a pizza, you can spread the three dough surfaces with oil and place them on top of each other and use the rolling pin to compress them together. Then do the same with the three remaining dough balls. Lay the first layer of three dough surfaces into an oiled baking pan. Then mix the ingredients for the filling and distribute it evenly on the dough layer. Place the second layer of dough on top of the filling and adjust the dough to the baking pan.

The pita is baked at 200°C for about 45 minutes.
INGREDIENTS:

For the filling
500g fresh curd
1 cup of sour cream
3 eggs
500g spinach, boiled and dehydrated salt
a dash of milk

For the dough
500g flour for cakes and tarts (T400)
½ tbsp salt
some oil
some lukewarm water for the dough
a sprinkle of flour for rolling dough
QUICK VEGETABLE CURRY

PREPARATION:

Wash the rice and cook. Peel the sweet potato, cut into slices and cook (8-10 minutes). Wash shallots, mushrooms and courgettes, peel and cut into pieces if necessary. Fry the vegetables in the wok with the coconut oil.

Chop the garlic and the ginger and fry for a short time.

Add the chick peas and deglaze with coconut milk. Season with curry paste, turmeric, pepper and salt. Simmer briefly and then serve with the rice.
INGREDIENTS:

For 2-3 people
2 sweet potatoes
3 shallots
250g mushrooms
1 courgette
1 can of chickpeas
2 cups of rice
1 can of coconut milk
1 tsp coconut oil

For flavour
curry paste
turmeric
garlic
ginger
pepper
salt
This is an original recipe by an art director from La Linea in Andalusia and it is really easy to prepare. It tastes great hot or cold. Viva España.

Elisabeth – Copywriter

6

TORTILLA DE PATATA

PREPARATION:

Chop the red pepper lengthways, remove the seeds. Place the peppers with the skin side facing up on a baking tray under the preheated oven grill on the second rail from the top and roast for 6-8 minutes until you can see black bubbles. Remove the peppers, cover with a damp kitchen cloth for 10 minutes, skin and cut longitudinally into narrow strips. Place peppers in a bowl.

Peel the potatoes, wash and cut them into small cubes of approx. 5mm. Cut the onion into small cubes of approx. 5mm. Heat 6 tablespoons of olive oil in a heat resistant, coated pan (24cm in diameter) and fry the potatoes on medium heat for 15 minutes, turning them frequently. Add onions after 10 minutes. Season with salt and pepper. Remove the potato and onion mixture from the pan and leave the oil in the pan (about 2 tablespoons).

Whisk the eggs in a large bowl, season with salt and pepper. Add the potato and onion mixture to the eggs and mix. Heat the oil in the pan briefly, add the potato and egg mixture. Cook for 15 minutes in the preheated oven at 180°C (Gas 2-3, Fan 160°C) on the second rack from the bottom.

Finely chop the garlic. Clean tomatoes, cut into about 5mm thick slices and arrange them on a plate. Season with salt and some pepper, sprinkle with the remaining olive oil and garlic. Drain anchovies in a sieve and place them in a small bowl.

Remove the tortilla from the oven and cut it into pieces. Serve it with peppers, anchovies and a tomato salad. Serve with white bread.
INGREDIENTS:

For 4 people
2 red peppers (à 200g)
1kg waxy potatoess
1 small onion (250g)
9 tbsp olive oil
salt, pepper
8 eggs (size M)
5 cloves of garlic
800g tomatoes
1 glass of anchovies
PREPARATION:
Mix all the dough ingredients and mix thoroughly with a whisk until no more clumps are visible. It is important to beat the dough with the whisk until bubbles form. The dough should drain from a spoon, but not flow and should not stick too much. If you pull the spoon through the dough, there should be some resistance.

**Too strong:** more water

**Too liquid:** more flour

Place the spaetzle scraper over a pot of lightly salted simmering water and scrape long thin strips of dough into the water. Simmer the spaetzle for about 2-3 minutes or until they float to the top. If you want, you can also scrape the dough over a board (watch videos on Youtube). As soon as the spaetzle rise to the water surface, they are ready and should be skimmed with a dipper into a large pan greased with butter.

Use a slotted spoon, transfer the spaetzle to a colander and then immediately put them in a bowl of very cold water. The spaetzle can be easily deep frozen and reheated in a pot of boiling water.

Heat the pan (medium heat) and warm the spaetzle for 1 minute. Add half the cream with half of the grated cheese over the spaetzle and stir well until the cheese threads and starts melting. Then add the other half of the cream and the cheese and stir. Remove the pan from the hot plate and season with salt, pepper and grated nutmeg.

Serve with melted, brown onions and some chives. If you like it fresh, you serve it with a cucumber salad.

“This recipe is from my grandmother and was "adapted" by me (she always made it with normal flour) and the spaetzle scraper has already been passed on to the third generation. It is one of my favourite recipes because of its simplicity and, of course, because of its taste. This is real soul food.”

Annette – Art Director
INGREDIENTS:

For 3-4 people

Dough
400g pasta or spaetzle flour
4 eggs
1 tsp sea salt
200ml lukewarm water (or as needed)

Other ingredients
butter
mountain cheese (100g), grated
Emmental cheese (100g), grated
125ml sweet cream
nutmeg, grated
salt
pepper
BAKING & DESSERTS

Oh, how sweet! And it smells so good. Let yourself be seduced by the endless delicacies that make food worth eating. And remember: a day without cake is a day wasted!
SUNDAY ROLLS

PREPARATION:

Preheat oven to 200°C and cover baking tray with baking paper.

Add ground grain kernels and wheat flour together with salt, water, oil and yeast into a large bowl and knead for at least 2 minutes with a mixer/kitchen machine.

Shape 12 rolls out of the dough, cut them and leave them in a warm place for 10-15 minutes.

Bake at 200°C for 20 minutes.

"Magali, my 9-year-old daughter, and I often bake these rolls on a Sunday morning. Victor, my 4-year-old son, helps us with crushing the yeast. The rolls are easy and quick to make – even for beginners."

Nick – CEO

Allow to cool briefly and sprinkle with everything you like, then enjoy!

This is a delicious start to Sunday morning.

Yours,

Nick
INGREDIENTS:

100g wheat or spelled grains (ground or self-grinded)
400g wheat flour
1½ tsp salt
240g lukewarm water
40g of oil (olive oil or rapeseed oil)
40g yeast / 1 cube, crumbled (Victor’s part)
1 pinch of sugar

Accessories: baking paper, dough bowl, blender/kitchen machine, grain mill
CORN BREAD (PROJA)

PREPARATION:
Mix all the ingredients together and bake in a greased pan at 150-170°C until golden. It should rise about 5cm and is best served with sour cream or buttermilk. You can serve it with some cheese, sour cream, pepper or sour cucumber as well. I like to make it in muffin pans because it produces smaller bites.

"Proja is a Serbian national dish of corn, known as corn bread."
Aleksandar – Java Developer
INGREDIENTS:

5 cups corn flour
3 cups flour
3 eggs
3 cups of oil
1 sachet baking powder
1 cup of yoghurt
1 glass of sparkling water
1 big slice of cheese – shredded
salt
FRENCH APPLE PIE

PREPARATION:

Mix the flour, sugar, eggs, cream, milk, oil and some cinnamon in a bowl.

Peel the apples and cut them into small slices.

Line a tart mould with baking paper and add in the mixture (do not be surprised: the mixture is quite liquid – like a pancake dough).

Then cover the mixture with the apple slices and sprinkle with cinnamon and some brown sugar.

Then put for approx. 20-25 minutes into the oven at approx. 180°C.

If you like, you can spread the cake with some jam or serve with vanilla ice cream.

You should enjoy it while it’s still warm!

“My mother discovered this recipe while she was an au pair in Paris. There, the mother of her host family often prepared this wonderfully tasty and very simple cake, and my mother passed the recipe on to me. The cake is great for coffee time, but also for breakfast or brunch.”

Anne – HR Manager
INGREDIENTS:

9 tbsp flour
9 tbsp sugar
3 eggs
1 cup (250g) of cream
½ cup of milk
1 tbsp oil
a sprinkle of cinnamon
apples

If you like, you can add some jam or vanilla ice cream at the end.
I asked my Czech friend for this recipe after I tried the cinnamon muffins with zucchini at her birthday party. I love them because they are easy to make and the combination of cinnamon, hazelnuts and courgette tastes simply delicious (approved by my family and friends).

Adela – Global Category Executive

PREPARATION:

You don’t need a mixer for this recipe.

Preheat the oven to 200°C. Mix together the flour and baking soda in a large bowl, add cinnamon, nuts and grated courgette.

Combine the beaten eggs in a separate bowl, add sugar, vanilla sugar and oil, and mix together. Stir these ingredients into the courgette mixture. (Do not over-mix!)

Use a spoon to distribute the muffin dough equally among the cupcake paper-cups in your muffin tin, filling them slightly below the top.

Bake about 15-20 minutes until muffins are golden brown. Test with a long wooden skewer to make sure the centre of the muffins is baked right through. Remove muffins from the muffin tin right after you take them out of the oven. Let them cool for about 20 minutes.

Now you can get creative and decorate the muffins with chocolate and smarties (it is up to you!) or you can just eat them as they are. They are delicious anyway. Dobrou chuť! ("Enjoy your meal!" in Czech)
INGREDIENTS:

For 12 muffins
125g grated courgette
125g flour
2 tsp baking soda
1½ tsp cinnamon
125g finely milled hazelnuts
2 beaten eggs
125g brown sugar
1 package of vanilla sugar
125ml of sunflower-oil
12 cupcake paper cups
chocolate and Smarties for decoration (optional)
As soon as the sun reappears in spring, I sometimes go to the local Portuguese quarter to watch tourists. Of course not without a galão and the most delicious thing a Portuguese oven can produce: pastéis de nata. Whether this recipe is really typical Portuguese: I’ve no idea! But it tastes damn good and is easy to bake.

Anika – Copywriter

PREPARATION:

First you take the puff pastry out of the fridge (in the original recipe they let the pastry rest, but I never do). Cut pastry sheet into two pieces and place them on top of each other. Roll the pastry tightly, from the short side, into a log and cut the log into 12 even sized rounds.

On a lightly floured board, roll each round into a disc (approx. 10cm) and press the pastry discs into the muffin tin. For the custard filling, you cut the vanilla pods open and extract the seeds. Then boil the vanilla seeds together with the pod, the milk and the butter on the stove.

Remove the creamy mixture from the stove and remove the vanilla pod. Mix the flour, the sugar (including vanilla sugar) and the salt, and pour everything gradually into the vanilla cream while constantly stirring. And I mean gradually, otherwise the flour will clump! Put everything back on the stove and bring to boil again.

Separate the eggs. Beat the five egg yolks and the one whole egg. Now stir in the hot cream. First add 3-4 tablespoons of the hot cream to the egg mass and stir so the eggs do not get firm. Then gradually, pour in the rest of the cream very slowly while stirring constantly.

Now you only have to add the cream to the muffin tins lined with puff pastry and bake everything at 225°C (electric cooker) for about 20 minutes. I left the pastéis a bit longer in the oven (as compared to the original recipe) in order to get the typical dark spots on top. Let them cool on a wire rack and take them out of the muffin tins when they are really cold.
INGREDIENTS:

1 pack ready-rolled puff pastry
1 vanilla pod
1 tbsp butter
¾l milk
2 tsp flour
275g sugar (1 package vanilla sugar included)
1 pinch of salt
1 whole egg
5 egg yolks
THE FRANZBRÖTCHEN

PREPARATION:

Heat the milk with 80g of the butter in a pan.

Mix flour, 100g sugar and the yeast in a mixing bowl. Add the milk-butter mixture (not too hot, otherwise it will kill the yeast!) and the egg and knead everything to a smooth dough.

Cover the dough and leave it in a warm place for at least half an hour or longer. Meanwhile mix the remaining sugar with cinnamon (amount according to taste but not too little). Melt the remaining butter in a pot.

Dust the work surface with flour and roll out the dough to a thin rectangle (approx. 5mm). Spread the liquid butter and the cinnamon-sugar mixture evenly on the dough.

From the long side, roll the dough carefully and not too loosely. Cut the dough roll into about 5cm broad pieces and place them on a baking paper (about 6 franzbrötchen per plate with sufficient space between them).

Press the dough rolls firmly with the handle of a cooking spoon. Bake for 15 minutes on medium rack at 200°C (top and bottom heat).

“At Davies Meyer people love to eat them. A Hamburg institution. If you are not in Hamburg and are craving for a franzbrötchen: here is the ultimate franzbrötchen recipe by Christoph.”

Christoph – SEM Manager
INGREDIENTS:

- 200ml milk
- 180g butter
- 500g flour
- 220g sugar
- 1 packet of yeast
- 1 egg
- cinnamon
DOUBLE-CREAM CHOCOLATE CAKE

PREPARATION:

Chop the chocolate cookies with the food processor or alternatively put them in a freezer bag, close the bag and completely crumble the contents with a rolling pin or your hands. Melt the butter, mix with the breadcrumbs and place everything in a springform pan (26cm in diameter) and cover with baking paper.

Mix the double cream cheese and yoghurt with an electric hand mixer. Crush the chocolate bar, add the chocolate chips and stir everything together. Add the chocolate cream and mix well. Spread the double cream mixture on the crumb base and refrigerate the cake for at least 3 hours.

Before serving, decorate the cake with chocolate chips.

“I’m a big chocolate fan and this is why I love this cake so much.”

Elahe – Developer
INGREDIENTS:

For 16 people
150g chocolate cookies
100g butter
1 chocolate bar
3 packs of double cream cheese (175g each)
1 pack of ground gelatine (or 6 leaves)
½ glass of chocolate cream
PREPARATION:

**Per cake layer:**
Mix 6 egg whites, 6 tablespoons of sugar, 3 egg yolks, 3 tablespoons of chopped walnuts, 3 tablespoons of baking powder. Add to baking tin.

Preheat oven to 200°C, bake thoroughly on baking paper for 20-25 minutes.

Remove from oven and cut cake in half to make 2 layers. Cut both layers again in halves so that you now have 4 layers. Repeat the procedure with the other half of the ingredients.

**For the filling:**

**For the glaze:**
Melt chocolate, sugar and butter.

**Make the cake:**
Place the first cake layer with the cut edge upside on your serving dish, and spread cream for the filling on top, then place a layer of raspberries.

Place the second cake layer and repeat the procedure until you run out of cake layers and cream.

Spread the top and the sides of the cake with the remaining filling.

Pour the glaze over the cake.
INGREDIENTS:

Cake layer
12 egg whites, room temperature
6 egg yolks
12 tbsp sugar
6 tbsp chopped walnuts
6 tbsp baking powder

Filling
6 egg yolks
6 tbsp sugar
2 packages of vanilla sugar
¾l milk
25 dabs of butter
20 dabs of powdered sugar
1kg raspberries

Glaze
100g chocolate
3 tbsp sugar
50g butter
TRADITIONAL POLISH CHEESECAKE

PREPARATION:

Mix the ingredients together for the cake base and spread onto a baking tray covered with baking paper. Add the topping (which is very liquid) and then bake for about 20 to 30 minutes at 200°C. Froth up 4 egg whites and 4 tablespoons of sugar, spread over the baked cake and let brown in the oven.

“My favourite Sunday cake. You can also enjoy it on other weekdays. ;)

Lukas – Junior Developer
INGREDIENTS:

Cake base
140g butter or margarine
140g sugar
2 eggs
2 sachets of vanilla sugar
300g flour
1 sachet of baking powder

Cake topping
1kg quark (500g low-fat and
500g cream quark)
200g sugar
2 sachets of vanilla sugar
2 sachets of vanilla pudding powder
4 egg yolks
1 cup of oil
lemon juice
2 eggs
750ml milk
Put the raisins in 5 tablespoons of rum for at least half an hour. If you do not like rum, take cognac or simply water.

Froth up the egg yolks with the vanilla sugar, a pinch of salt and a heaped tablespoon of sugar with the hand mixer. Do not use vanilla sugar! Gradually stir a spoonful of flour and a good shot of milk, alternating, until everything is used up.

Then stir in the melted butter. (To all calorie counters, you can also omit the butter at this point, but please do not be surprised when it does not taste as good as on a ski holiday.) Whisk egg whites until firm and fold in slowly, but thoroughly into the batter. Then stir in the raisins without the rum.

Melt the butter in a pan and pour in the batter until about 1cm high. Reduce the heat slightly and let it cook to a golden yellow. Always look underneath. Turn over and cook again. Divide it into small pieces, sprinkle with 2 teaspoons of sugar and briefly caramelize. Almost done: Now serve on plates and dust with powdered sugar.

Now you will have three plates full of Schmarrn which will feed 4-6 people. Traditionally, the Kaiserschmarrn is served with apple sauce or plum compote.
INGREDIENTS:

For 4 people
100g raisins
5 tbsp rum
6 egg yolks
1 pack of vanilla sugar
1 pinch of salt
250g flour
500ml milk
50g butter (melted)
6 egg whites
4 tsp powdered sugar
OATMEAL AND WALNUT MACAROONS

PREPARATION:
Mix butter, sugar, vanilla sugar, egg and flour until creamy. Add more ingredients and mix well.

Spoon small heaps of macaroons onto baking trays covered with baking paper.

Bake for about 20-25 minutes at 160°C (the cookies should be slightly lighter than too brown).

You should end up with around 60 macaroons.

Enjoy!

Small tip: The macaroons taste better if they are a little softer and not too crisp.

“What is great about the oatmeal-walnut macaroons (we simply call them “oatmeal cookies”) is that they are prepared and baked in no time and taste great. They are not too unhealthy, so you can eat lots of them. Moreover, they last a long time (of course, depending on how big your own appetite is).”

Mathias – Junior Art Director
INGREDIENTS:

170g soft butter
100g sugar
1 tsp vanilla sugar
1 egg
140g flour
1 tsp baking powder
200g fine oatmeal
75g chopped walnut kernels
50g cranberries
"I love cookies which are crisp on the outside and soft on the inside. The recipe was refined over several baking sessions until I found the perfect recipe. The dough can be easily prepared and then frozen. So when visitors come, you always have delicious cookies in the house."

Sabrina – Team Lead Social Media

### WHITE CHOCOLATE MACADAMIA COOKIES

**PREPARATION:**

Stir butter, vegetable fat and sugar until frothy. Add the egg, the milk and vanilla and stir well.

Then mix the flour, baking powder, soda and salt and gradually add to the dough, just like instant porridge.

Cut the nuts into halves, cut the chocolate into small cubes. Then add the chocolate and nuts to the dough.

Then shape the dough into balls (about 3cm in diameter) and place them in the freezer compartment. This is important, because it helps the dough to remain beautifully soft on the inside afterwards. When the balls are frozen, place about 6 balls on the baking tray and bake in a pre-heated oven at 165-170°C for 10 minutes.

The cookies do not look finished, but have the optimal core temperature. So just take them out and leave them to cool - and done! They also taste great directly out of the fridge!
INGREDIENTS:

115g butter (room temperature)
115g vegetable fat (e.g. Palmin)
220g brown sugar
220g white sugar
240g flour
1 tsp baking powder
1 tsp of soda
1 tsp salt
100g instant oat flakes
1 egg
2 tbsp of milk
½ vanilla pod
300g white chocolate
125g macadamia nuts (unsalted)
SODA WATER CAKE

PREPARATION:

Froth up eggs, sugar and oil with a whisk until small bubbles are visible. Then add flour, baking soda, salt and the lemon juice (a dash of lemon juice can be also used instead of lemon peel) and stir until a smooth dough is produced. Finally, add the sparkling water to the dough and stir well until the dough gets very liquid (Attention! Danger of splashing!).

Then place the dough in a well-greased cake mould. I prefer a flatter version so I pour it on a baking tray lined with baking paper. This way you will get more cake and it will be even more airy. Bake the cake at medium heat (Fan 140°C) until golden brown.

As topping I recommend a chocolate glaze!

"An original GDR recipe which my grandmother used to bake - very easy to make and also suitable for baking beginners. If everything works out, this will be the best and most airy cake you can think of."

Sven – Team Lead Development
INGREDIENTS:

4 eggs
2 cups of sugar
1 cup of oil
3 cups of flour
1 sachet of baking powder
1 pinch of salt
lemon peel
1 cup of sparkling water
RISALAMANDE

PREPARATION:

Split the vanilla bean. Cook the milk, rice and vanilla bean at low heat (simmering with the lid on) for about 50 minutes. Remove the vanilla bean and let the porridge cool off. Stir in the sugar and the chopped almonds and let the porridge get cold. Whip the cream and gently stir it into the cold porridge.

Serve with hot or cold cherry sauce, and don’t forget to add the whole almond for someone to find.

“Every child and grown-up in Denmark has memories of this special Christmas dessert. It’s more than a dessert – it’s an essential part of the Christmas rituals around the 24th of December.”

Peter – Social Business Advisor
INGREDIENTS:

For 4-5 people
2 cups of milk
2oz/50g pudding rice
1 vanilla bean
2 tbsp of sugar
2-2½ cups whipping cream
½ cup of finely chopped almonds
1 whole blanched and peeled almond
LINA’S BLUEBERRY CHEESECAKE

PREPARATION:

The base:
Put 180g biscuits (16 Oreos) in a freezer bag and crumble with the rolling pin. Melt the butter and knead with the biscuit crumbs in a bowl. Press the mixture with a spoon on bottom of the springform pan. The halves of the remaining biscuits are pulled apart by their cream filling and pressed with their creamy sides to the edge of the springform pan so that they line the edge. The dry halves you need later on for the crumbles.

The cream:
Stir cream cheese, vanilla sugar, orange peel, sugar and flour gently together until creamy. Beat the eggs well one after the other. Pour the mixture into the prepared spring mould and spread the blueberries on top. Press the blueberries slightly into the cream.

The crumbles:
Mix the flour, sugar, vanilla sugar and butter in a bowl. Crumble the remaining Oreo halves coarsely. Spread the sprinkles and the Oreo crumbs on the surface of the cake.

Baking:
Bake in the preheated oven at 160°C on the middle rack for 40-50 minutes. Then allow to cool for 1 hour at room temperature. Leave to cool for at least 5 hours (usually overnight) in the refrigerator.

"A relationship in which one passionately cooks, bakes and, above all, eats while the other one destroys everything with too much sugar and prefers to jog around the Alster, can be quite stressful. My girlfriend has created this recipe, perhaps not just to make me happy, perhaps even to annoy me. The cheesecake does not only taste as good as a juicy calorie bomb, it actually is one. The cream is predominantly made with lean milk, which has a high protein content. Thus an ‘alibi cake’, which is almost healthy. The low fat quark is the origin of many jokes about my need to eat proteins not only at home, but as well in the agency, so I would like to share this recipe with you. ;)

Thomas – Junior Art Director
INGREDIENTS:

The base
50g butter
24 biscuits (ideally Oreo biscuits)

The cream
750g low fat quark
300g double cream cheese
2 packs of vanilla sugar
½ tsp grated fresh orange peel
(alternatively a mashed banana)
110g sugar
80g flour
3 eggs
250g blueberries

The crumbles
75g sugar
100g flour
1 pack of vanilla sugar
75g butter
8 biscuits (Oreos)
BANANA CAKE

PREPARATION:

Mash bananas with a fork or use a blender.

Add the eggs, sugar, melted butter. Mix them together/blend/make it fluffy, add the baking powder, soda and flour.

Pour it into a baking dish and bake in the oven for about 45-50 minutes at 180°C. Sprinkle some powdered sugar over the finished cake.

This is it – simple and easy.

“I like to bake and to cook a lot and my favourite recipes are those which are easy and fast to make, with affordable ingredients (that everyone has in the fridge). Banana cake is just like that and is made using left over bananas (especially overripe bananas). If you’re expecting your friends to come and visit you, make this simple cake and the marvellous smell of baked banana cake will spread over the whole flat and will make your home feel cosy; especially in the evenings.”

Ekaterina – Project Manager
INGREDIENTS:

3 ripe bananas (the riper the better, you can even take overripe bananas), each about 180g
2 eggs
180g sugar
220g flour
1 tsp baking powder
½ tsp soda
100g butter
1 tsp vanilla essence or vanilla sugar
This recipe for Serbian custard slices or “krempita” is traditionally made with homemade puff pastry, but using the store-bought kind is perfectly acceptable. The trick is to prevent the pastry from puffing up too much and still being flaky. The Serbian word “pita” means “pastry dough” and has nothing to do with Middle Eastern flat breads. “Krem” means “cream”. This dessert can be made with two or three layers of pastry. The thing I like the most about krempita is that it’s super sweet and creamy! The only problem is: If you want to lose weight, it’s difficult to stay away from them."

Milos – Team Lead Development

---

**SERBIAN CUSTARD SLICE (KREMPITA)**

**PREPARATION:**

Preheat the oven to 200°C. Roll out each piece of puff pastry slightly to blend the seam lines. Without cutting all the way through, lightly score each pastry sheet into 9 sections. Sandwich each puff pastry sheet between two pieces of parchment paper and two cooling racks. This will keep the pastry flat but still flaky. Bake for 15 minutes, remove top rack and top sheet of parchment paper. Replace rack and continue to bake until golden and crispy throughout for about 15 more minutes. Cool completely.

Whip the egg yolks and sugar until thick and lemon-coloured. Add the instant flour and milk, mixing well. Transfer to the top of a double boiler. Cook, stirring constantly until custard thickens slightly. Remove from heat. Dissolve gelatine completely in ½ cup of cold water. Stir into hot custard until completely dissolved.

Cool the custard in an ice bath, stirring occasionally. If, for some reason, the custard has lumps (from being cooked at too high a temperature or from undissolved gelatine), strain it through a sieve.

When the custard is cool and very thick but not yet set, gently stir in the blended egg whites. Layer over 1 sheet of baked puff pastry and top with second sheet. Refrigerate at least 1 hour before service. For easier slicing, use a damp serrated knife. Cut into rectangles. Dust with confectioners’ sugar.
INGREDIENTS:

2 sheets of frozen puff pastry, thawed
6 large egg
6 tbsp sugar
2 tbsp instant flour
1 ½ cups of milk
2 packets unflavoured gelatine
1 l heavy cream whipped with
2 tbsp vanilla sugar
confectioners’ sugar