

Alexander Klein

Palate delights

Tried and tested recipes

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The recipe collection is divided into different sections - following a typical menu order - to facilitate orientation. At the end of the collection is an alphabetical index of all dishes.

By "flour" is meant normal wheat flour (type 405). Medium (M) to large (L) eggs are used. Sugar is white refined sugar (granulated sugar).

Unless otherwise specified, "pepper" means black pepper from the pepper mill.

Temperature specifications refer to an electric stove. Unless otherwise stated, baking is done with top and bottom heat.



Have fun and success

Alexander Klein P.O.
Box 10 26 34
70022 Stuttgart
klein@stereoscopy.com

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Soups

Christmas turkey soup "Bonne Femme

4 servings

2 fresh turkey wings, 1 piece of celery bulb, 2 carrots, 1 onion, 5 peppercorns, 2 cloves, 1 level teaspoon salt, about ¼ liter water, ½ stick leek, 3 tablespoons butter, a little flour, about 1/8 liter cream, 2 egg yolks.

Wash the turkey wings. Thoroughly wash the celery bulb and cut into small cubes (about 7 mm). Scrape or peel the carrots, wash and dice them as well. Peel the onion and cut it into eighths. Halve the leek lengthwise, wash thoroughly and cut into fine slices.

Add the celery pieces, diced carrots, onion quarters, peppercorns, cloves, the salt and the turkey wings with water and boil everything at a mild heat, covered, for 40 minutes. Then take out the turkey wings, remove the skin and bones and cut the white turkey meat into small pieces. Remove the cloves and peppercorns as well and discard. Melt the butter in the saucepan and saute the leek slices in it, stirring, for 5 minutes. Dust the leeks with flour, also sauté briefly and gradually deglaze with the vegetable turkey stock. Mix the cream with the egg yolks. Stir a few spoonfuls of hot soup into the egg cream. Remove the soup from the heat and fold in the cream mixture.

Tip: Freeze cream of poultry soup without cream-yolk alloy and add it only when reheating.

Pumpkin soup

4 servings

1 Hokkaido pumpkin, 3 onions, 3 cloves of garlic, 1 piece (approx. 4 cm) ginger, honey, Madras curry powder, orange juice, vegetable broth

Wash the pumpkin, cut in half, remove the seeds as well as the fibrous inside, cut into pieces of about 2 cm (including the peel).

Chop 3 onions, fry them in clarified butter until golden, chop 3 cloves of garlic and the peeled ginger and add them.

Add pumpkin cubes, sauté with 1 tsp. honey and 1 tbsp. curry powder, and after about 5 minutes, deglaze with about 100 ml orange juice. Pour 500 ml vegetable broth and simmer everything for about 20 minutes.

Then puree soup with a magic wand and season with salt, pepper and grated nutmeg. Serve with roasted pumpkin seeds and / or pumpkin seed oil.

Starters

Pike perch salmon terrine with champagne chervil sauce

6 - 8 servings

350 g fresh pike-perch fillet, 1 pack of smoked salmon in tranches, 250 g fresh salmon fillet, 125 ml full cream (Crème Double), 1 bunch of chives, 1 tsp pepper, just under 1 tsp salt

Carefully scan the pike-perch fillet for bones, cut into cubes and place in the freezer for at least 30 minutes. Chill the blender jar.

Line the terrine mold with baking paper. Place the smoked salmon slices next to each other in the terrine mold so that approx. 2 cm still hang over the edge (enough, as the mold will not be completely full!).

Fill the grease pan of the oven with about 3 liters of water, put it on level 3 and turn the oven on 150 °C (top and bottom heat).

Cut the salmon fillet into strips of approx. 2 x 2 cm. Finely chop the whole cream with the frozen pike-perch cubes in a blender. Season with salt and pepper.

Place half of the pike-perch cream mixture on the smoked salmon slices. Arrange the fresh salmon strips lengthwise in the center. Mix the chives into the remaining pike-perch mixture and pour the mixture over the fresh salmon strips. Fold the smoked salmon slices over the mixture, as well as the baking paper.

Push the terrine mold firmly open several times (place a towel underneath!) so that any cavities close. Put on the lid of the terrine mold. Place the mold in the water bath (if necessary, place temperature-resistant strings around it so that the mold can be lifted out easily afterwards!) Cook in the water bath for 75 minutes.

After cooking, let the terrine stand for at least (!!) 30 minutes - better overnight. Then it can be overturned and cut into slices with a very sharp knife.

For the sauce, heat 1 tablespoon of butter in a pan, sauté 1 very finely chopped shallot. Deglaze with 0.3 liters of champagne and reduce by half over high heat. Season to taste with salt, pepper and lemon juice.

Stir 2 tablespoons very cold butter into the liquid with a whisk. Sprinkle the sauce with 1 tablespoon finely chopped chervil before serving. (If using dried chervil: cook in the sauce!).

Terrine de Sole (recipe under test!)

6 - 8 servings

For the tureen:

4 to 5 sole (number depends on the size and shape of the terrine form) gelatinous fish broth

100 g chopped parsley

Peel off sole. Place the sole with the dark skin side up. At the junction of the tail and body, cut the skin so that you can touch it. Press down firmly on the tail. Pull the skin off toward the head. When it is peeled off to the jaw, turn the fish over, hold it by the head, and peel the skin off to the tail.

Fillet the sole. Using a very sharp, flexible knife, cut the fish along the backbone from head to tail. Place the blade at the head end flat between the fillet and the breast bones and remove the left fillet. Then fillet the right fillet in the same manner. To fillet the underside, turn the fish over and repeat the operation.

Parry the fillets. Place the fillets in a bowl of cold water to remove blood residue and make the meat nice and white. After 15 minutes, remove and drain on paper towels. Flatten the fillets with the blade of a wide knife. Then parry the edges of the fillets.

Cut into the fillets. Place the fillets with their membranes facing up. Since these cuticles would contract during cooking, causing the fillets to deform, make as shallow diagonal incisions as possible in three or four places in each cuticle.

Line an earthenware dish. Butter a long, narrow earthenware mold generously. Place the sole fillets, thin skins up, across the mold so that they overlap each other, letting the ends hang over the edge of the mold. Gently press the fillets against the inside walls. Save the smallest fillets to cover the filling mixture.

Prepare the filling mixture. Prepare a fish mousseline (see separate recipe!). Peel and coarsely chop 60 g pistachios. Dissolve ½ tsp saffron powder in a little hot water and add to the mousseline. Whisk the mousseline until it is evenly colored. Add the pistachios and beat vigorously again.

Fill the earthenware mold. Spread the mousseline evenly in the mold. Smooth the surface with a spatula. Place a folded cloth on the work surface and push the mold onto it to settle the contents. Trim the reserved fillets to fit across the surface. Then cover the mousseline with the fillet pieces.

Cook the terrine. Fold the overhanging fillet ends inward and cover the terrine with parchment paper, previously brushed with butter. Place the earthenware dish on a wire rack in a water bath. Cook in a preheated oven at 170° C (gas mark 2) for about 50 minutes, until the mixture is firm and elastic to the touch.

Drain the juice. Remove the terrine from the water bath and let cool until lukewarm. Place a wire rack on top of the mold. Over a tray, quickly invert the mold and wire rack together; the tray will collect the dripping juice. Then invert the tureen again using the wire rack.

Turn out the tureen. Remove the wire rack. Place a plate upside down on top of the terrine and invert both together. Lift off the mold. Use pastry crepe to blot any escaped juices on the plate and on the surface of the terrine. Wrap the terrine in plastic wrap and refrigerate overnight.

Cover the terrine with jelly. Make a gelatinous fish stock and let it cool. When it is lukewarm, stir in 2 to 3 tablespoons of dessert wine (Madeira or sherry). Pour some broth into a small metal bowl and place on ice. Stir until it takes on a syrupy consistency. The bowl

Remove from the ice and quickly cover the surface and sides of the terrine with a thin layer of jelly.

Finish the coating. Chill the terrine for 10 minutes. Then coat with jelly several more times. In a second small bowl, mix chopped parsley with a little liquid jelly. Place the bowl on ice and stir the mixture until it gels. Pour the mixture onto the surface of the terrine. Then top the terrine two or three more times with clear jelly.

Serve the terrine. The terrine can be served as soon as the jelly is firm. If you like, you can garnish it with a chiffonade of tender lettuce leaves. Cut the terrine into 1 cm thick slices with a sharp knife. Place the slices on the individual plates with a wide spatula and serve some jelly with each portion.

Mousseline (recipe under trial!)

1 Kilo

500 g fish fillets, chopped, cut into cubes

Salt and freshly ground pepper, grated nutmeg, cayenne pepper (to taste) 2 large egg whites

½ liter cream

To modify the texture and flavor, the following ingredients can be added at the very end: chopped pistachios, cooked, chopped saw prawns, North Sea prawns or mussels; a duxelles (sautéed, chopped mushrooms; chopped truffles).

Mousseline - puree of tender fish, bound with egg white and enriched with cream - is a very tasty filling for terrines, pâtés and galantines.

Parry the fish. Remove any remaining skin and bones from the fish fillets. Roughly chop the fish or cut into 1 cm cubes.

Add the egg white. Process the fish in a mortar or cake machine until smooth puree. Season with salt, pepper and a small pinch of nutmeg. Gradually add egg whites and blend with puree until well combined.

Pass the puree through a sieve. Using a plastic dough scraper, pass the puree through a tumbler sieve and collect in a metal bowl. Place plastic wrap over the strained mixture and press down to seal the puree airtight. Place bowl in a larger bowl filled with crushed ice and refrigerate for at least 1 hour.

Add the cream. Remove the bowls from the refrigerator. Add a little cream to the puree and stir well with a wooden spoon. Then add about a quarter of the cream to the puree, stirring vigorously. Cover the puree again with cling film and place in the refrigerator for another 30 minutes.

Mix the ingredients. Add small amounts of cream several more times and mix well with the puree. Beat the mixture vigorously as soon as it is soft enough. After each addition of cream, return the puree to the refrigerator. When the cream is used up, season the mousseline with salt, cover again with cling film and place in the refrigerator.

Peasant Terrine (Terrine de Campagne)

6-8 people

300-350 g of veal from the shoulder (or cutlet), 350 g of pork (cutlet), 150 g of beef or veal liver, 150-200 g green (fresh) bacon, 1 tablespoon thyme, 1 bay leaf, 1 small carrot (does not have to be), 2-3 glasses of cognac or brandy (4-6 cl), 2 large onions, 3 cloves garlic, 1 egg, 1 tsp pie spice, 1 pinch cayenne pepper, 1 tsp white pepper, 1 ½ - 2 tsp salt, 1 tsp white wine vinegar, 2 tbsp pistachio kernels (for appearance), 8 large slices of green bacon (does not have to be), 1 sprig of thyme (only for bacon coat), 2 bay leaves (only for bacon coat).

Weigh half of each of the veal, pork, liver and green bacon. Cut one half into small cubes of about ½ centimeter edge length. Place the thyme, bay leaf and thinly sliced carrot (if desired) in a bowl with the cognac or brandy and mix with the meat cubes.

Leave to marinate for a good hour. Pass the remaining meat through the medium-fine disk of the meat grinder. Peel the onions, grate very finely and add. Peel the garlic cloves and press them through the garlic press. Mix well with the minced meat. Knead in the egg. Season the meat dough with pate seasoning, cayenne pepper, salt and vinegar.

Loosely mix the meat cubes together with the marinade with the meat dough. Finally, stir in the coarsely crushed (halved) pistachios. Line a terrine (or loaf pan) with baking paper or the bacon slices (for bacon coat). Pour the meat mixture into it. Cover with baking paper or fold the bacon slices over it so that the farce is completely covered. For bacon coat: put a sprig of thyme and two bay leaves on top.

Cover the terrine mold with aluminum foil (for bacon coat). Put the lid on. Place in a fat pan filled with approx. 3 liters of water. Cook at max. 180 °C for one and a half hours. Let cool slowly and cut only the next day!

Shelf life: In the refrigerator (not opened): about eight days

French terrine

6 - 8 servings

**270 g lean pork (back),
430 g cooked ham (2 slices of approx. 1 cm thickness)
500 g sausage meat (coarse)
1 bd. Chives (approx. 25 g), 1 large bunch of parsley (70 g)
2 hands dried thyme, just under 1 teaspoon salt,
1 ½ tsp pepper (black ground), 3 cloves of garlic,
1/3 glass of green pepper (approx. 20 g drained weight) 1 shot of cognac**

Put the pork through a meat grinder or cut it very finely with a knife. Cut ham into cubes with an edge length of approx. 1 cm.

Cut chives into rolls, finely chop parsley. Squeeze garlic cloves.

Mix well the ingredients thus prepared with the spices and cognac. If the mass should be too dry, incorporate 1 to 2 eggs (probably not necessary). The mass is correct when the surface is nice and smooth.

Preheat the oven to 200 °C, pour the mixture into a terrine mold (line it with baking paper beforehand!) and close it well (lid) and place it in the fat pan filled with about 3 liters of water, cook for about 2 ½ hours.

Then leave to infuse in the refrigerator for 1 to 2 days.

Variant:

Instead of the green peppercorns, pistachios can also be used.

Pâté en Croûte

6-8 people

For the dough:

250 g butter, 500 g flour, 1 egg, 1 egg yolk and some cream for coating (egg white in farce), 8 g salt

For the farce:

500 g lean pork

400 g cooked ham or Kassler in one piece 1 egg,

1 egg white

1 small bunch of chives, 2 medium onions, 3 cloves of garlic

1 tsp. pie spice, 1 ½ - 2 tsp. salt

2-3 glasses of cognac or brandy (4-6 cl),

2 tablespoons (20 g) halved pistachio kernels (for the look), Madeira jelly for pouring

Cut the butter into cubes and together with the flour (unsifted), the egg, salt and about 5 tablespoons of water knead a firm shortcrust pastry (pâte brisée). Wrap in plastic wrap and let rest and relax in the refrigerator for at least 1 hour.

Parry the pork, cut into strips about 1 cm thick and mix with the pâté spice and salt, pour over the cognac and marinate in the refrigerator for about 2 hours. Cut half of the ham or Kassler into cubes of about 1 cm edge length (from the nice parts), cut the other parts into strips and chill everything.

Chop onions and garlic and sauté in oil until golden brown. Leave to cool. Wash the chives and cut into small rolls. Pass the marinated pork through the finest slice of the meat grinder, as well as the uncut ham. Mix briefly and put the chopped meat through the meat grinder again. Finally, pass a piece of parchment paper through the meat grinder. This pushes out the last remnants of meat and stops in front of the perforated disc.

Mix the meat, onions, egg, egg white, ham cubes, pistachios and chive rolls well and chill the farce.

Remove the shortcrust pastry from the refrigerator and roll out to a thickness of about 5 mm. Transfer the dimensions of the pie dish onto the dough (press it down) and cut out the dough slightly larger. Flour the surface and fold the long sides so that the width is not greater than the bottom width of the pie dish.

Place the dough in the ungreased pie dish and carefully unfold it, pressing on the edges. Do not cut the corners, but press gently to form a closed "dough pan" from which no meat juices can run. Trim back any overhanging edges with kitchen scissors to about 1 cm. From the remaining dough, roll out a pastry sheet that will later cover the top of the entire pie.

Carefully pour the farce into the pie dish, being careful not to damage the pastry shell. Punch down several times on a kitchen towel to avoid voids. Fold the edges of the pastry in toward the center (first the long sides, then the short. Brush the edges with egg yolk-cream mixture and place the lidded pastry sheet on top, pressing well. Press down on the edge with a spoon handle and pinch the pastry sheets along the edge every 5 mm with a pastry pincher. Apply pattern as desired.

Cut out two holes (approx. 1.3 cm) from the cover plate and fix two dough rosettes with egg yolk-cream mixture over them. Brush the lid plate with the egg yolk-cream mixture. In the holes of the dough rosettes, insert two chimneys rolled out of aluminum foil (3 times, folded over 2x, approx. 4 cm high).

Bake the pâté in an oven preheated to 220 °C for 15 minutes, then reduce the temperature to 180 °C and finish baking in another 28 minutes.

Let cool slowly and pour Madeira jelly the next day. Refrigerate. Shelf life: In the refrigerator (not opened): about eight days.

Mayonnaise

4 servings

3 egg yolks, 1 tsp Dijon mustard, 250 ml sunflower oil, ½ tsp salt, pepper, 1 pinch sugar, some lemon and white wine vinegar.

Mix the egg yolks (absolutely fresh eggs!) and mustard, while stirring constantly and quickly pour in the sunflower oil in a thin stream so that an emulsion is formed with the egg yolks. Season with a little lemon and white wine and a pinch of sugar, salt and pepper. The consistency should not be too solid, but also not too liquid.

Remoulade sauce

6 servings

250 g mayonnaise, 2 hard eggs, 5-6 cornichons, 4EL parsley, 2 tsp white wine vinegar, 1 tsp sugar, 2 small shallots, 1 ½ tbsp capers, 3 anchovy fillets, salt, pepper.

Peel the hard eggs and cut into small cubes. Mix with the other very finely chopped ingredients and fold into the mayonnaise. Season with salt and pepper and leave to infuse for at least 2 hours in the refrigerator.

Asparagus cocktail

4 servings

250 g asparagus, mayonnaise, green salad leaves, 2 hard-boiled eggs, 2 tablespoons chopped walnut kernels, tomatoes, parsley, boiled ham, a little sugar, lemon juice, salt

Cook the peeled asparagus in salted water and drain. Alternatively, you can also use canned asparagus. Cut into small pieces, about 3 cm long. Mix mayonnaise with chopped ham, a little sugar, lemon juice and salt.

Line four wide glasses with lettuce leaves. Place asparagus pieces on top and spread the mayonnaise-ham mixture on top. Sprinkle with finely chopped eggs and walnuts and garnish with tomato slices and parsley.

Stuffed artichoke bottoms (Fonds d'artichauts farcis)

4 servings

8 artichokes, 200 g tuna (each from a can), 2 hard-boiled eggs, 3 tablespoons mayonnaise, salt, pepper, 2 limes, 1 pinch cayenne pepper, 100 g shrimps, some lettuce leaves

Drain the artichoke bottoms and tuna well. Blend tuna and peeled eggs with a blender, gradually add mayonnaise, season with salt, pepper, a few drops of lime juice and cayenne pepper. Wash the crabs in a sieve under running water, drain well.

For each plate, place three washed lettuce leaves, two artichoke bottoms on top and fill with the tuna mayonnaise. Decorate each with two crabs and half a lime slice. Sprinkle the remaining crabs on the plate.

Main courses

Stuffed pork tenderloin (Filet de Porc farci)

3 - 4 servings

600 g pork tenderloin

150 g sausage meat (fine), 50 g chanterelles, 50 g mushrooms,

1 bunch of parsley, salt, pepper

Cream and brandy for the sauce

Carefully remove tendons and fat from the pork tenderloin, then cut in the ratio¹ $\frac{1}{3}$ and² $\frac{2}{3}$, then the unfolded thicker part again about a centimeter deep, cut further and again cut three quarters of the rest. A large area of the pork tenderloin is now in front of us.

For the filling, mix well the sausage meat with the coarsely chopped mushrooms and the chopped parsley. It is important to mix everything well so that the sausage meat can bind everything together.

The sliced pork tenderloin is now first rubbed with just a little sausage meat so that the meat and filling bond - otherwise the filling will fall out when cut open after cooking.

The rest of the mixture is then spread evenly over the pork tenderloin. Now fold up the stuffed fillet and shape it with a string (tie several loops around the fillet).

The fillet is now seasoned on the outside with salt and pepper. In the hot casserole dish, sear the meat well on all (!) sides. Turn carefully and never pierce the meat with a fork. The fillet must then be cooked at 120 °C for around 60 minutes. Then it is done, you can turn the oven down to 80 °C and let it sit for another 30 minutes. At this temperature, the stuffed pork tenderloin can be kept warm for about three hours without any loss of quality.

For the sauce, briefly boil the gravy with about 100 ml cream and a splash of brandy. Refine with fresh herbs.

Beef roulades (Roulades de bœuf)

6 servings

6 slices of beef roulades

6-12 slices of black forest ham, 6 gherkins, Dijon mustard,

2 onions, 1 clove of garlic, greens, tomato paste, beef stock and red wine for the sauce

If necessary, plate the roulades (if thicker than approx. 5 mm), brush each with 2 tsp. Dijon mustard, pepper, top with 1 to 2 slices of Black Forest Ham and roll up from the wide to the narrow side with a not too large gherkin in the center and fix with a roulade pin.

Dice the onions, garlic and greens. Heat clarified butter in a cast-iron roaster and sear the roulades on all sides until nicely browned. Remove the roulades and sauté the onions and greens in the remaining fat, as well as the tomato paste (not too sparingly!). Finally, add the garlic, dust with flour and deglaze with the red wine (about 400 ml) three times. Then add the beef stock and boil off the drippings. Season with salt and pepper and put the roulades back in so that they are covered by the sauce.

Put the lid on and braise in a preheated oven at 160 °C for about 2 hours. Can be prepared the day before and then reheated.

Mediterranean style stuffed chicken breast fillets

4 servings

4 chicken breast fillets

6-8 dried tomatoes preserved in oil

50 g black olives (pitted), 50 g grated parmesan salt, pepper, oregano, thyme

2 medium onions, 2 cloves of garlic

1 can of pizza tomatoes, ¹/₈ liters of dry red wine 1 cup of cream

Cut a pocket in each chicken breast fillet with a sharp, pointed knife and season with salt and pepper. Carefully drain tomatoes and cut into small cubes. Stone the olives, if necessary, and dice them as well. Mix the tomatoes, olives, grated Parmesan cheese and spices into a paste and stuff into the chicken breast pockets (press down firmly!). Close the chicken breast fillets with a toothpick or a roulade needle.

Sear the stuffed chicken breasts on both sides in a casserole dish. Then add the onions and garlic and brown. Add the pizza tomatoes, bring to the boil and reduce slightly, deglaze with red wine. Stir everything and add 1 cup of cream and some oregano. Let simmer for about 35 minutes.

It goes well with rosemary potatoes.

Variant:

Peel the potatoes and cut into cubes of just under 2 cm. After adding the cream, bring everything to a boil and then add the diced potatoes and a little salt. Cooking time must be extended about 5 minutes.

Pork tenderloin wrapped in bacon with mushrooms

3-4 servings

1 pork tenderloin (approx. 600 g), 150 g bacon (preferably cut long), 500 g mushrooms (preferably smaller brown ones), 2 onions, 2 cloves of garlic, diced bacon, tomato paste, cream, parsley

Carefully parcel the pork tenderloin, folding in the thinner end so that the strand of tenderloin is as evenly thick as possible. Place the bacon slices side by side diagonally on the countertop, pepper the tenderloin, place on top of the bacon slices and place them one by one around the tenderloin (so that the tenderloin is covered all around by the bacon). Tie with kitchen twine.

Preheat oven with an oblong porcelain plate to 80 °C for about 30 minutes.

Sear the wrapped fillet on all sides (including the short ends) in clarified butter in a frying pan, then transfer to the griddle in the oven and cook for about 2 hours, so that the core of the fillet is still tender pink.

About 30 minutes before serving, sauté the diced onions, garlic and bacon in the remaining fat, add the mushrooms and fry them properly. At the end, add some tomato paste, fry and deglaze with cream and a dash of brandy. Season with salt and pepper and finally add parsley.

Before serving, remove the kitchen twine from the pork tenderloin and cut into diagonal slices. Serve with the mushroom sauce.

As a side dish fit spaetzle.

Salmon ravioli

3 - 4 servings

**Pasta dough (see recipe in "side dishes") 250 g salmon fillet (frozen)
½ tsp salt, about ½ tsp freshly ground black pepper,
¼ bunch parsley (chopped), 2 tablespoons
breadcrumbs, about 60 g whipped cream (⅓
cups).**

Defrost the salmon fillet in the microwave while still wrapped and lightly sauté, then place the fillets in the blender and coarsely chop. Add salt, pepper, chopped parsley, breadcrumbs and cream and process to a smooth farce.

Roll out the pasta dough thinly, place it on the well-floured ravioli board, press in the indentations and put a scant teaspoon of salmon farce in each. Cover with a second sheet of pasta and, using a rolling pin, roll outward from the center, paying special attention to the edges. Remove the excess dough and turn out the ravioli board. If necessary, "rework" with the pastry wheel and separate the ravioli.

Leave for a few minutes and then cook in lightly salted water for about 11 minutes. Fresh, uncooked ravioli can also be frozen individually on baking paper and put into bags after freezing.

Cannstatt spaetzle casserole

4 servings

250 g spaetzle (dried), 2 onions, a little oil, 250 g minced meat (mixed), 1 glass of red wine or meat stock, 1 tin of tomato paste (double concentrated), 2 red peppers, 100 g smoked bacon, salt, bell pepper, paprika, thyme, nutmeg, butter

Rinse the cooked spaetzle with cold water and drain well. Heat the oil in a pan and fry the chopped onions and the minced meat. Add red wine and tomato paste, as well as the chopped peppers. Season the mixture with plenty of salt, bell pepper, paprika, thyme and nutmeg. Let it stew well.

Butter an ovenproof dish and fill it with layers of spaetzle and meat mixture. The final layer should be a layer of spaetzle. Dice bacon and sprinkle over the casserole and bake at 178 °C for about 30 minutes.

Serve with green salad.

Lasagna

6 servings

1 package of lasagna dough sheets (dry but pre-cooked ["tipo precotto"]), 300 g coarsely grated medium Gouda cheese, 300 g grated Parmesan cheese.

For the bechamel sauce

100 g butter, 100 g flour, 1 liter milk, 4 egg yolks, salt, pepper, nutmeg

For the minced meat sauce

2 onions, 400 g mixed (pork/beef) minced meat, 100 g smoked meat/cured ham. 2 cans of pizza tomatoes, salt, pepper, rosemary, oregano, herbes de Provence. Some cream and flour.

Make bechamel sauce with butter, flour and milk and season with salt, pepper and nutmeg. Finally, let it cool a bit and incorporate the 4 egg yolks.

For the minced meat sauce, dice the onions and sauté in oil until golden brown. Add the minced meat and fry as well. Add the pizza tomatoes and spices/herbs and the smoked meat, seasoning and thickening with a little flour dissolved in cream and bring to the boil.

Both sauces must be quite liquid to soften the lasagna dough sheets!

In a rectangular ovenproof buttered dish, layer the lasagna components as follows (order from bottom to top):

- 1.) Béchamel sauce (2 ladles)
- 2.) Pasta plates
- 3.) Minced meat sauce (3 ladles)
- 4.) Gouda (150 g)
- 5.) Pasta plates
- 6.) Béchamel sauce (3 ladles)
- 7.) Parmesan cheese (200 g)
- 8.) Pasta plates
- 9.) Minced meat sauce (4 ladles)
- 10.) Gouda (150 g)
- 11.) Pasta plates
- 12.) Béchamel sauce (rest)
- 13.) Parmesan cheese (100 g)

Bake for about 30 to 45 minutes at 180 °C. Oven does not need to be preheated.

Roast venison

approx. 1 ½ kg roast venison (leg, deboned)

Pickle:

3-4 carrots, ¼ medium celery bulb, 2 onions, 2 bay leaves, 8 allspice seeds, 1 tsp. peppercorns (black), 10 juniper berries, 1 tablespoon thyme, ½ teaspoon salt some vinegar, flour, cream, sugar

For the dressing, cut carrots and celery into approx. ½-1 cm cubes. Peel onions and cut into similarly sized pieces. Place in a cast iron saucepan and fill about 1/3 full with water. Cook together with the spices for at least 15 minutes and add about 60 ml of vinegar at the end.

Allow the pickle to cool and place the meat in it. The meat should now be at least half in the pickle. If necessary, top up with water.

The meat must be in the pickle for 72 hours - turn it twice a day so that the meat is covered by the pickle from all sides.

Preheat oven to 120 °C. Bring pickle with meat to a boil on the stove and boil for at least 3-5 minutes. Then put the casserole in the oven for 2½ hours. Turn the meat once after half the time.

Remove the roast from the casserole and set aside. Strain the sauce (formerly pickle) through a sieve, thicken with flour and refine with cream.

In a small saucepan, caramelize 1 tablespoon granulated sugar and deglaze with hot water. Add to the sauce and bring to the boil again.

Slice the roast and serve together with sauce, cranberries and bread dumplings.

Variant:

Beef instead of venison - and you get a sauerbraten. Meat but lard!

Mussels in white wine broth (Moules Marinières)

2 kg mussels, 2 onions, 1 clove garlic, 1 bunch flat parsley, dry white wine

Remove beards, barnacles, etc. from the mussels. Put open mussels aside and check again at the end of the cleaning procedure. If they have closed again, add them to the "good" mussels - otherwise throw them away (as they are probably dead and therefore inedible & poisonous).

Then wash the mussels several times in tap water until the water remains clear.

Heat some clarified butter in a large saucepan and sauté the onions, cut into thin half rings, until translucent and very lightly golden. Pour about 200 ml of water, add half a teaspoon of salt and simmer for about 10 minutes, then add about 200 ml of white wine, bring to the boil again and add the mussels.

Stir several times during the cooking time of about 12 minutes and add the chopped parsley, minced garlic and freshly ground pepper after about 6 minutes.

Serve while still hot with freshly sliced baguette. The remaining white wine goes well with it. Mussels that remain closed are also not edible and must be thrown away!

Cauliflower Curry

4 servings

1 cauliflower (approx. 750g), 1 onion, 2 cloves of garlic, 400 ml vegetable stock, 400 ml coconut milk, 1 tsp. paprika powder, 1 tsp. turmeric powder, 1 tsp. ground ginger or some fresh ginger, 2 tbsp. Madras curry powder, 50 g tomato paste, 1 tsp. oregano, 1 tsp. thyme, 2 tsp. salt, 1 tsp. black pepper, 1 pinch of chili powder, some cumin, 1 small can of peas

Wash the cauliflower, separate the florets from the stalk and cut into bite-sized pieces. Finely chop the garlic clove. Heat the clarified butter in a saucepan and sauté the onion first and then the garlic towards the end, add the paprika powder and sauté lightly. Add cauliflower and sauté. Deglaze with vegetable broth and coconut milk. Add the remaining spices and herbs and tomato paste, mix well and simmer for 20 minutes, stirring occasionally. Just before the end, add the peas to the curry, season to taste and let steep for 10 minutes. Serve with basmati rice or with potato cubes or boiled potatoes.

Chorizo chicken casserole

6 servings

3 onions, 5 cloves of garlic, 400 g spicy chorizo, 600 g chicken breast fillets, 2 red peppers, 500 g Pardina lentils, some fresh rosemary, oregano, smoked paprika, broth

Soak the lentils the night before, then boil them for about 30 minutes, not too soft. Remove the skin from the chorizo, cut into slices about 4 mm thick and fry in a pan with a little oil until crispy. Fry the onion cut into half rings until golden, then add the finely chopped garlic cloves and the chicken breast fillets cut into bite-sized pieces and also let them color a little.

Add paprika powder and the other ingredients, cover just with broth and simmer for at least 30 minutes.

Ćevapčići

3 servings

500 g mixed minced meat (beef & pork), 1 onion, 3 cloves of garlic, 1 tbsp paprika powder (sweet), 2 tbsp ajvar (spicy), 1 ½ tsp salt, ½ tsp baking soda, pepper.

Put the minced meat in a bowl. Finely dice the onion and garlic and add them together with the other ingredients and knead well by hand until the meat dough gets a good binding. Then leave in the refrigerator for at least 4 hours.

Take table tennis ball-sized portions from the meat dough and shape them with your hands into Ćevapčići about 9 cm long. Refrigerate again for 1 to 2 hours.

Grill the Ćevapčići until they are nicely browned all around.

Serve with djuvec rice

Supplements

Pasta dough

400 g flour, 4 eggs, 1 pinch of salt, a dash of vinegar

Mix the eggs in a bowl with the salt. In addition, add 3x ½ egg shell water and ½ egg shell vinegar. Mix well and knead long (!). If necessary, add more flour until the consistency is relatively stable. Wrap the dough in plastic wrap and let rest for about 30 minutes.

Then the dough is rolled out thinly and further processed (Maultaschen, ravioli, pasta, etc.).

Pasta

Roll out the pasta dough (see above) thinly on the floured work surface and peel off immediately (otherwise it will stick!). Allow to dry slightly on a lightly floured cotton cloth, flour again, fold or roll. Cut slices from it with a sharp knife in the desired pasta width. Allow to dry.

To use, boil in portions for about 8 minutes in lightly salted water and serve immediately after draining (it is best to preheat the bowl!).

Spaetzle dough

1 kg flour, 2 to 3 eggs, salt, water, semolina

Work everything well so that you get a dough that is not too firm and falls easily tearing from the (hole) spoon.

Rosemary potatoes (pommes de terre au romarin)

Young waxy potatoes

fresh rosemary, olive oil, sea salt, 2-3 cloves of garlic

Clean the potatoes well and cut them in half. Salt with sea salt and sprinkle with finely chopped rosemary needles. Add a little pepper. Add the crushed garlic cloves and plenty of olive oil and mix everything well. Leave to infuse for about ½ hour.

Preheat the oven to 180 °C. Cover a baking tray with baking paper and spread the potato wedges on it. Pour the remaining oil over the potatoes.

Place a bowl of water in the oven or empty some water into the bottom. Bake the potatoes on the tray in the middle of the oven for about 45 minutes. If desired, turn on the grill at the end to make the potatoes crispier.

Djuvec rice

1 small onion, 1 clove garlic, 2 tablespoons butter, 1½ cups long-grain rice, 1 can pizza tomatoes, some meat broth, 1 teaspoon salt, pepper, 1 teaspoon paprika powder (sweet), 1 small can peas, 3 tablespoons ajvar, 1 red bell pepper, 2 cups water, parsley.

Cut the onion into small cubes and sauté in butter. Then add the finely chopped garlic clove. Add rice, tomatoes, meat broth, ajvar, paprika powder, the diced bell pepper and water and simmer for about 20 minutes. Then add the peas and simmer for another 10 minutes. Season vigorously and add the parsley just before serving.

Sauerkraut

5 kg pointed cabbage or white cabbage, 60 g sea salt (not iodized), 5 g juniper berries

Remove the outer leaves from the herb. Do not wash. Halve or quarter the cabbage, cut out the stalk and finely slice or shave with a knife.

Grind juniper berries and add them to the cabbage together with the salt and "knead" vigorously until the cabbage loses moisture.

Tamp the cabbage into a cabbage fermentation pot in layers until the cabbage is covered by the naturally oozing cabbage juice. Weigh down the cabbage with a stone so that the tamped cabbage remains below the liquid level.

Put the lid on the fermentation pot and close the channel with water. Put charcoal and leave to ferment for at least 2-3 weeks. After that, the cabbage is ready for consumption and can be removed in portions.

The remaining herb easily keeps under the liquid level for several months and still ripens a little (with a slightly more intense flavor).

Salads

Celery salad (Céleri rémoulade)

1 celery bulb, French mayonnaise, salt, pepper

Peel and coarsely grate the celery root. Blanch in boiling salted water for about 3 minutes, rinse with cold water and let cool. Then season with salt and pepper and fold in mayonnaise (not too much) that the salad becomes homogeneous and smooth but not too greasy.

Tip: Celery salad goes well with meat pâté (pâté en croûte, etc.) as an appetizer.

Beetroot salad (Salade aux Betteraves Rouges)

1 package of beets (cooked and peeled), French Dijon mustard, sunflower oil, salt, pepper.

Cut the beets into cubes of about 1 cm, pepper and lightly salt, add about 2 tablespoons of Dijon mustard, a little sunflower oil. Mix everything well and season to taste. Leave in the refrigerator for at least 6 hours and season again before serving.

Spanish potato salad (Salade Russe) (recipe under test!)

Potatoes, peas, carrots, tuna, hard boiled eggs, parsley, beans, salt, pepper, mayonnaise, green olives

Peel and boil the potatoes, then dice them. Mix well with the other ingredients and leave in the refrigerator for half a day.

Spring salad with salmon strips (recipe under test!)

4 servings

150 g mixed lettuce (frisée, lettuce hearts, etc.)

1 small onion, 1 tomato, 1 piece of cucumber, ½ small yellow bell

pepper 3 hard boiled eggs

150 g smoked salmon

250 g cream

½ tsp. mustard, ½ tsp. horseradish, 5 tbsp. vegetable broth, 1 clove

garlic salt, pepper, dill

Clean, wash and drain the vegetables. Peel the onion. Pluck lettuce into bite-sized pieces, slice tomato and cucumber - cut peppers and onions into thin rings. Cut salmon into strips the width of a finger.

Mix everything together and put in a bowl. Peel and slice the egg, arrange with the salad and garnish with dill tips. Mix cream, vegetable broth, mustard and horseradish to a sauce, season spicy with finely chopped garlic, salt, pepper and dill and pour over the salad.

Serve with baguette.

Desserts

Bavarian cream (Crème Bavaoise)

6 - 8 servings

Prepare ½ liter of milk with real vanilla sugar cold (alternatively boil ½ liter of milk with 1 vanilla pod for 10 minutes, remove - then cool milk). Stir in 6 egg yolks and 150 g powdered sugar. Beat in a water bath until creamy. Dissolve 1 packet of ground gelatine according to instructions, stir into the cream. Place saucepan in cold water and stir cream thoroughly until cold. Renew water in between. Takes 15 minutes. Fold into the cold cream ¼ liter of stiffly whipped sweet cream. Must disappear completely into the cream. Pour into bowl or glasses, refrigerate until cold through and through.

Chocolate mousse

6 - 8 servings

Beat 2 eggs (absolutely fresh!) and just under 120 g sugar until foamy. Melt 2 bars of dark chocolate (min 50% - better is about 75% cocoa content) in a bain-marie and fold in. Whip 2 cups of cream (200 g each) and fold in.

Pour into glasses and chill well in the refrigerator.

Rice porridge (refined)

3 - 4 servings

Bring ½ liter of milk, 50 g of sugar, 1 packet of vanilla sugar and 100 g of rice pudding to a boil, stirring constantly. Cook/swell over low heat for approx. 20 minutes in the closed pot.

Shortly before the end, stir in 100 g chopped nuts (approx. 3 mm "grain size") as well as 50 g raisins, refine with a dash of rum.

Crème Brûlée

5 servings

160 g milk, 1 vanilla bean, 5 egg yolks, 80 g sugar, 400 ml cream.

Cut open the vanilla pod, scrape out the pulp and add both to the milk and bring to the boil. Leave to cool. Whisk the egg yolks with the sugar until frothy and gradually stir the vanilla milk into the mixture through a fine-mesh sieve. Fill 5 ramekins with the mixture and place in a bain-marie at 150 degrees in the oven for just under 1 hour. Chill (at least 2 hours).

Before serving, sprinkle with granulated sugar and caramelize using a gas burner or in the oven (grill function, top level).

Moor in a shirt / chocolate pudding (recipe in testing!)

6 servings

6 eggs, 80 g sugar, 100 g unpeeled almonds (ground), 150 g dark chocolate grated, 1 pinch of salt, grated zest of ½ untreated lemon, 20 g breadcrumbs.

For the mold: Butter and sugar

Separate the eggs into yolks and whites. Cream the egg yolks with the butter and sugar. Beat the egg whites until very stiff and add to the mixture. Mix the almonds, chocolate, salt, lemon zest and breadcrumbs and sprinkle on the beaten egg whites. Mix everything gently with a whisk.

Grease a sealable pudding mold with butter and sprinkle with sugar, including the lid. Pour the mixture into the mold, smooth and close the mold.

Fill a pot with enough boiling water to cover about two-thirds of the mold. Cover the pot and cook in an oven preheated to 200° C for about 60 minutes. Then remove the pudding mold from the water, let it cool for about 10 minutes and only then remove the lid and turn out the pudding.

Gingerbread pudding (recipe under trial!)

6 servings

200 g gingerbread, 40 g dark chocolate, 3 tbsp. brown rum, 144 g butter, 48 g sugar, 5 eggs (separated), cinnamon (ground), 48 g almonds (ground), hazelnuts if desired.

For the mold: Butter and sugar

Grate the gingerbread and chocolate on the household grater. Sprinkle the gingerbread with rum. Cream butter, 40 g sugar and egg yolks. Beat egg whites with remaining sugar until stiff. Gently fold in chocolate, cinnamon, almonds, gingerbread and fat mixture.

Grease a sealable pudding mold with butter and sprinkle with sugar, including the lid. Pour the mixture into the mold, smooth and close the mold.

Fill a pot with enough boiling water to cover about two-thirds of the mold. Cover the pot and cook in an oven preheated to 200° C for about 60 minutes. Then remove the pudding mold from the water, let it cool for about 10 minutes and only then remove the lid and turn out the pudding.

Chocolate terrine with strawberries (recipe under trial!)

6 - 8 servings

**120 g dark chocolate 100 g
butter
40 g cocoa powder
4 egg yolk
40 g sugar
¼ liter cream whipped 1
tsp fresh mint chopped
10 to 15 strawberries washed, dried and hulled 0.2 liters
of cream whipped until semi-stiff**

Cut the chocolate into small pieces and melt in a water bath. Whip the kitchen-warm butter with the cocoa powder to a cream. Stir the melted chocolate into the cocoa cream not too warm, so that everything remains nice and creamy.

Beat the egg yolks, bring the sugar to the boil with water and add to the yolks while beating vigorously, beat until cold and stir into the chocolate cream. Finally, fold in the whipped cream and the mint. Fill a one-liter tureen mold one-third full with the chocolate mixture and place the strawberries in a row next to each other. Top up with the remaining mixture and leave to cool in the refrigerator for about 2 hours.

Place the terrine briefly in warm water and turn out. Cut into slices and arrange carefully on plates. Garnish with whole strawberries. Serve with whipped cream.

Salzburg dumplings

4 - 5 servings

3 egg whites, 3 egg yolks, 75 g sugar, 1 vanilla sugar, 23 g flour, 1 pinch of salt, 1 stick of butter

Put a small piece of butter in a large baking dish and melt in the oven preheated to 200 °C (top/bottom heat). Meanwhile, beat the egg whites with a pinch of salt until stiff, stir in the sugar and vanilla sugar 3 times. Then gently fold in the egg yolks with the sifted flour.

Remove the baking dish from the oven, spread the butter well on the bottom of the dish. Then, using a silicone spatula, place 4 to 5 large dumplings in the mold. Bake in the oven for about 10 minutes until golden brown and immediately dust with powdered sugar and serve.

Chocolate flummery (recipe under test!)

4 - 6 servings

50 g dark chocolate, 40 g cornstarch, 1 tsp. cocoa, ½ liter milk, 1 to 2 tbsp. sugar, ½ vanilla bean, 1 pinch salt

Break the chocolate into small pieces. Mix the cornstarch with the cocoa and ¼ liter of cold milk. Bring the remaining milk to the boil with the sugar, the scraped vanilla pulp and the slit vanilla pod, the salt and the chocolate. Add the stirred cornstarch and boil briefly, stirring constantly. Remove the vanilla pod.

Pour the mixture into 4 to 6 cold-rinsed ramekins and let cool. Then turn out and garnish with whipped cream and grated bark chocolate.

Variation: refine with a shot of brandy or orange liqueur.

Cakes & Pastries (sweet)

Marble cake (Gâteau Marbré)

250 g butter or margarine, 1 packet vanilla sugar, 1 pinch of salt, 250 g sugar, 4 eggs, 500 g flour, 1 sachet baking powder, 1/8 liters of milk, 50 g chopped almonds, 60 g dark chocolate, 50 g cocoa, 2 tablespoons rum, 4 tablespoons milk, margarine for greasing, 2 tablespoons powdered sugar

Cream butter or margarine in a bowl until fluffy. Add vanilla sugar, salt and 200 g sugar by the tablespoonful. Beat in the eggs one at a time. Mix flour and baking powder. Stir in alternately with the milk. Remove one third of the dough. Mix the almonds into the remaining batter.

Grate the dark chocolate into a bowl. Mix with cocoa, remaining sugar, rum and milk. Stir into the removed third of the dough.

Grease a cup cake pan (24 cm diameter). Pour in half of the light cake batter, then the dark batter, and top with the remaining light batter. Using a fork or wooden handle, pull through the layered batter in a spiral. This is how the marbling comes about. Place in the preheated oven on the bottom rack. Baking time: 70-90 minutes at 180 °C.

Remove the cake from the oven. Allow to cool slightly. Then turn out onto a cake wire. Dust with powdered sugar. Let cool completely. Cut into 20 pieces before serving.

Variant:

Chocolate only: 200 g chocolate, 200 g cocoa, no almonds, significantly more milk and rum (until the consistency is right). Additionally, small pieces of candied orange can be added.

Yeast plait, Swabian

100 g butter,
1 pinch of salt, 80 g sugar,
½ baking oil
lemon, 2 eggs,
500 g flour,
½ cube yeast (21 g, rather a little more),
a little milk,
140 g soaked raisins (soak in warm water at the beginning), sliced
almonds, hail sugar

In a small bowl put some lukewarm milk (2 minutes at 90 watts in the microwave), crumble in the yeast and mix well to form a yeast-milk solution. Stir in a few spoonfuls of flour to make a not too solid paste. Put the bowl in the oven to rise (fermentation stage).

Cream butter in a bowl with sugar, salt, one egg (complete) and the baking oil. Add the sifted flour and mix well. Then add the yeast mixture and knead. Stir in only enough milk to make a dough that is not too soft. Work through for approx. 5 minutes with the dough hook. The dough should be nice and soft without the raisins and should bubble. It will form a round "dumpling" that comes away easily from the side of the bowl. At the end, add the raisins, knead again briefly and make a Form "dumplings" with a smooth surface. Now place the bowl in the oven for about 40-45 minutes to rise (proofing stage).

Then wipe the remaining water from the oven and preheat the oven to 180 °C on top/bottom heat. Make three equal portions of the risen dough and form three strands on the floured work surface. Braid the strands into a plait and place it on a tray with baking paper.

Whisk one egg yolk with milk and brush the braid with it. Then sprinkle the whole plait generously first with hail sugar (especially sprinkle in the "braiding cracks!"), then cover with the almond flakes. Baking time: 45 minutes at 180 °C on level 3. Remove the yeast plait from the oven and let it cool down well.

Nut strudel

For the dough:

60 g butter, 1 pinch of salt, 60 g sugar, 1 egg, 300 g flour, ½ cube yeast (21 g), a little milk,

For the filling:

200 g ground hazelnuts, 50 g walnut kernels, 80 g sugar, 1 lemon, 1 egg, some rum, sliced almonds for sprinkling

In a small bowl put some lukewarm milk (2 minutes at 90 watts in the microwave), crumble in the yeast and mix well to form a yeast-milk solution. Stir in a few spoonfuls of flour to make a not too solid paste. Put the bowl in the oven to rise (fermentation stage).

Knead flour (unsifted), butter, sugar, salt, one egg (complete) and a little milk. Then add the yeast pastry and work through with the dough hook for at least 5 minutes. Stir in only enough milk to make a dough that is not too soft. A round "dumpling" will form, which will easily come away from the edge of the bowl. Now place the bowl in the oven for about 40 to 45 minutes to rise (proofing stage).

In the meantime, for the filling, mix the hazelnuts with the sugar, one egg white (the yolk will be needed later for coating) and 3 tablespoons of lemon juice. Roughly chop the walnut kernels and stir them in. Add a good dash of rum to give the filling a smooth, but not too moist consistency.

After the first rise, roll out the yeast dough on the floured work surface to about 25 cm wide and the length of the loaf pan, spread the filling evenly on it with the spatula and roll up the sheet of dough. Place in the greased baking pan with the seam facing down and let rise again for about 40 minutes.

Then wipe the remaining water out of the oven and preheat the oven to 180 °C on top/bottom heat.

Whisk the remaining egg yolk with milk and brush the nut strudel with it. Then sprinkle the whole nut strudel with almond flakes. Baking time: 45 minutes at 180 °C on level 2 (center of baking pan to center of oven). Then remove and after a short cooling period, place on a cooling rack and let cool completely. Decorate with icing as desired.

Gugelhupf

**200 g butter,
1 pinch of salt, 160 g sugar,
½ baking oil lemon, 1 packet of vanillin sugar
3 eggs, 500 g flour,
½ cube yeast (21 g, rather a little more), a
little milk to prepare the pre-dough, 200
ml lukewarm whipped cream.
200 g raisins (soak in 6 tbsp rum),
75 g of flaked sliced or ground almonds, sliced almonds
to sprinkle the mold.**

Carefully mix the yeast with the lukewarm milk and ½ tsp sugar and let it rise with some flour for about 15 minutes in the fermentation stage until the pre-dough shows bubbles.

Sift the flour into a mixing bowl, mix everything briefly with the dough hook, then add sugar, vanillin sugar, ½ baking oil lemon, a pinch of salt, almonds, the eggs, the cooled melted butter and the cream to the edge of the flour, add the pre-dough and work into a dough with the dough hook in about 5 minutes.

Let rise for about 45 minutes until it has increased in size, knead again, adding the raisins soaked in 6 tablespoons of rum. Let rise again for about 45 minutes.

Pour the dough into a buttered gugelhupf mold sprinkled with flaked, sliced almonds and let it rise again for about 30 minutes, until it has visibly increased in size.

Remove water from the oven (proofing stage) and preheat (top/bottom heat) to 180 °C and bake for about 45 minutes.

Variant:

150 g raisins, 150 g candied orange peel, 150 g candied lemon peel. 85 g sliced almonds just mix in (do not sprinkle the mold).

Tyrolean wreath cake (chocolate nut cake)

**200 g soft butter,
1 pinch of salt, 175 g sugar,
½ baking oil
lemon 3 eggs, 125
g flour,
1 tsp ground cinnamon
200 g ground hazelnuts 1 tsp
baking powder
200 g dark chocolate.**

Preheat the oven to 170 °C.

Separate the eggs, beat the egg whites until stiff. Cream the 3 egg yolks with butter and sugar, stir in a pinch of salt, the cinnamon, the baking oil and the hazelnut kernels. Sift flour and baking powder and stir in as well.

Cut or chop the dark chocolate into small pieces and fold in together with the beaten egg white.

Pour into a buttered wreath pan and bake for 70 minutes.

After cooling and before serving, dust with powdered sugar.

Apple pockets

About 17 pieces

For the dough:

300 g wheat flour (type 405), 1 sachet baking powder, 150 g lean curd cheese, 6 tablespoons milk, 6 tablespoons cooking oil, 75 g sugar, 1 sachet vanilla sugar, 1 pinch salt

For the filling:

750 g apples, 50 g raisins, 60 g sugar, ½ baking oil lemon

For the cast:

50 g powdered sugar

Peel, quarter, core and cut the apples into pieces of about 1 cm. Stew lightly with the raisins and sugar while stirring. Allow to cool. Stir the ½ lemon baking oil into the cold apple mixture.

Mix flour and baking powder, sift into a mixing bowl, add low-fat quark, milk, oil, sugar, vanilla sugar and salt and knead with the dough hook for about 1 minute. Then work through firmly again by hand. Roll out thinly on the floured work surface and cut out dough sheets about 10 cm in size. Brush the edges of the dough sheets with milk and place 1 spoonful of apple filling on one half. Fold the empty half of the dough over and press the edges firmly.

Preheat the oven to 185 °C and bake the apple pockets for 20 minutes until golden brown. While baking, mix the powdered sugar with a little warm water; immediately (!!) after removing the apple pockets from the oven, brush them twice thinly with the glaze.

Orange and lemon cake (recipe under trial!)

250 g flour, 250 g butter, 250 g sugar, 4 eggs, ½ packet baking powder

Prepare like sponge cake. Bake for 30 minutes at 200 °C. Dissolve juice and grated peel of 2 untreated lemons and 2 untreated oranges in 120 g sugar and sprinkle on both sides of the cake while it is still hot. After cooling, sprinkle with powdered sugar.

Apple pie à la Madame Roux

For the dough:

85 g flour, 70 g sugar, 3 tablespoons milk, 50 g melted butter, 2 eggs, 1 pinch salt, 2 level teaspoons baking powder, 2 nice apples

For the cast:

100 g butter, 100 g sugar, 2 eggs, 1 packet vanilla sugar

Mix flour, sugar, baking powder and salt. Add milk, eggs, butter and beat. Pour into a springform pan and top with fine apple slices (sliced) and bake for 40 minutes in an oven preheated to 180 °C until light yellow to golden.

For the icing, melt the butter slightly, add the sugar and eggs, stir until fluffy. Pour over the cake, spread evenly and bake for another 20 minutes.

After taking the cake out of the oven, cover with a large lid to allow the steam to penetrate the cake. The lid must rest on the edge of the baking pan - not on the cake itself.

Remove the lid after 50 minutes and serve while still warm with whipped cream.

Chocolate Chip Cookies

150 g butter, 225 g brown sugar, 2 eggs, 1 tsp vanilla extract, 340 g flour, 1 tsp salt, 1 tsp baking powder, 450 g chocolate chips (preferably Toll House Semi-Sweet Morsels), 150 g chopped walnuts

Cream the soft butter, sugar and eggs, then add the remaining ingredients. Mix everything together, roll small balls of dough (about 3 cm in diameter), flatten them by hand (about 1.5 cm thick), put them on the baking paper and bake at 170 °C for about 20 minutes. Let cool completely and store the finished cookies in tins.

Ant cake

250 g butter or margarine, 1 packet vanilla sugar, 1 pinch of salt, 180 g sugar, 4 eggs, 250 g flour, 1 sachet baking powder, 230 g eggnog, 100 g chocolate crumbles (preferably dark)

Cream butter or margarine in a bowl until fluffy. Add vanilla sugar, salt and sugar. One by one, beat in the eggs and the eggnog. Mix flour and baking powder and stir in, then stir in the chocolate chips....

Grease a loaf pan (35 cm) and pour in the dough. Place in the preheated oven between the second and third racks. Baking time: 60 minutes at 180 °C. For small loaf pans (makes 4 pieces) fill 430 g of dough at a time.

Remove the cake from the oven. Allow to cool slightly. Then turn out onto a cake wire. Let cool completely. Dust with powdered sugar.

Apricot wreath

250 g butter or margarine, 1 packet vanilla sugar, 1 pinch of salt, 200 g sugar, 3 drops of bitter almond flavoring 4 eggs, 300 g flour, 2 level teaspoons baking powder, 100 g ground almonds, 2 tablespoons brandy 450 g apricots (1 large can, 850 ml)

Cream butter or margarine in a bowl until fluffy. Add vanilla sugar, salt and sugar. One by one, beat in the eggs. Mix flour and baking powder and stir in with the remaining ingredients.

Grease a cup cake pan (24 cm diameter). Pour in half of the cake batter and press a ring-shaped depression into it with a tablespoon. Cut the drained apricots into small cubes (approx. 5 - 7 mm edge length) and place in the depression. Spread the rest of the dough over the top.

Place in the preheated oven between the second and third rails. Baking time: 65 minutes at 180 °C.

Remove the cake from the oven. Allow to cool slightly. Then turn out onto a cake wire. Let cool completely. Dust with powdered sugar.

Snail pasta

18 piece

For the dough:

500 g flour, 80 g sugar, 80 g soft butter, 1 pinch of salt 1 cube fresh yeast (42 g), ¼ l lukewarm milk

For the filling:

**110 g butter, 200 g ground nuts (hazelnuts or almonds) 50 g sugar, 2 tsp. ground cinnamon, approx. 8 tbsp. milk
100 g raisins (can be replaced with coarsely chopped walnuts)**

Heat the milk (about 6 minutes at 90 W in the microwave). Meanwhile, sift flour into bowl, add sugar, butter and salt. Crumble the yeast cube and mix in the milk. Add the milk-yeast mixture to the flour all at once and knead everything in the food processor with the dough hook until a smooth, soft, supple dough that no longer sticks (about 5 minutes).

Line two baking sheets with parchment paper.

Melt the butter for the filling in the microwave (3x 2 minutes at 90 watts with about 1 minute break in between). Add the nuts, sugar and cinnamon and the milk.

Flour the work surface and roll out the dough to a size of approx. 50 x 40 cm. The dough must not have risen beforehand!

Spread the filling on the dough - up to the edge! Finally, add the raisins or chopped walnuts. Roll up the dough from the shorter side (i.e. along the longer edge) and cut 2 cm thick slices with a sharp, serrated knife.

Carefully place the slices (they are about 6 cm in diameter) next to each other on the prepared baking sheet. Pay attention to spacing; it is advisable to form 3 rows of 3 snail pasta. Cover with a kitchen towel and let rise for 60 minutes. Alternatively, let rise in the oven at proofing stage.

Then bake the snail pasta in an oven preheated to 175 °C for 30 minutes until golden brown. The baked, slightly cooled noodles can be sprinkled with a little powdered sugar or coated with icing.

Plum cake with crumble (yeast dough)

1 baking tray

Ingredients for the dough:

375 g flour, 25 g yeast, just under 125 ml milk, 80 g butter, 50 g sugar, ½ tsp. salt, grated zest of 1 lemon or ½ lemon baking oil, 1 pinch.

Allspice powder (= 1 allspice grain, ground), 2 eggs, 2.0 kg pitted plums.

Ingredients for the crumble:

350 g flour, 200 g butter, 200 g sugar, 2 packets vanilla sugar

Make a pre-dough with crumbled yeast, some lukewarm milk and flour and a teaspoon of sugar and let it rise for about 15 minutes. In the meantime, put the remaining flour in a bowl, mix the butter cut into pieces with the sugar, the pimento powder, the grated zest of a lemon (or the lemon baking oil) and the eggs. Mix it all together with the pre-dough, beat it into a loose dough and let it rise again for up to 30 minutes.

Roll out the dough on a floured work surface to fit the size of a baking tray and place on the greased tray. Alternatively, roll out directly on the baking paper - flouring the surface. Prick the dough several times with a fork so that it does not bubble during baking. Layer the washed and pitted plums on the dough at a 45° angle with the stalks facing down. After that, let the cake rise again a little.

For the crumble, put the flour with the butter, sugar and vanilla sugar in a bowl and quickly knead into crumbs with cold hands. Spread the crumble over the plum layer. Bake the cake at 200° C for about 35 to 40 minutes (in electric oven: second step from the bottom).

After baking, sprinkle the still-warm cake with cinnamon sugar to taste.

Plum cake with crumble (sponge cake)

Ingredients for the dough:

125 g soft butter, 125 g sugar, 1 pinch of salt, 2 eggs, 125 g flour, 1 tsp. baking powder

Coating:

1 kg plums, pitted and halved

Ingredients for the crumble:

75 g soft butter, 100 g flour, 50 g sugar, 1 sachet vanilla sugar, ½ tsp cinnamon powder

Mix butter, sugar and salt, add the two eggs one after the other and beat until fluffy. Sift flour and baking powder and stir in as well.

In a buttered springform pan, spread the sponge evenly and smoothly, place the plum halves on top of the sponge in a circle and flake with the skin facing down.

For the crumble, mix the dry ingredients well in a bowl, then add the softened butter and knead well with your hands.

Spread the crumble evenly over the cake, then bake the cake in an oven preheated to 180 °C for 60 minutes. Center the cake just below the center of the oven.

After baking and briefly cooling, remove the springform pan and allow the cake to cool slightly on a cooling rack. Tastes best still lukewarm!

Black forest cake

Ingredients for the shortcrust pastry (bake the day before!):

100 g cold butter, 50 g sugar, 1 pinch salt, 1 egg, 200 g flour

Ingredients for the sponge cake dough (bake the day before!):

150 g sugar, 1 packet vanilla sugar, 5 eggs, 75 g flour, 75 g cornstarch, 2 heaped tablespoons cocoa powder

Ingredients for the fillings:

100 g sour cherry jam, 750 g sour cherries from a jar, 60 g sugar, 2 heaped tablespoons cornstarch, 1000 ml cream, 3 sheets white gelatine, 2 packets vanilla sugar, 125 ml cherry brandy, 2 tablespoons powdered sugar

Chocolate shavings and nibbles for decorating

Sift the flour onto the work surface and make a well in the center. Add the sugar and a pinch of salt to the well. Separate the egg and add the yolk to the well (reserve the white for the sponge cake). Then knead with the butter cut into small cubes to form a shortcrust dough, but do not make it too pliable by hand heat. Shape the dough into a ball and let it rest in plastic wrap in the refrigerator for about 1 hour.

Grease the bottom of a springform pan (diameter 26 cm) and roll out the shortcrust pastry on it or cover the bottom of the baking pan with baking paper (clamp it with the edge of the baking pan) and press the shortcrust pastry into the bottom of the pan as evenly as possible and prick it several times with a fork. Preheat the oven to 200 °C and bake for about 15 minutes until golden brown. Let cool briefly and then place on a cake rack.

Clean the baking pan, grease and dust with flour or cover the bottom of the baking pan with baking paper. Turn the oven down to 175 °C. Separate the 5 eggs, whip the 5 egg yolks with the sugar, vanilla sugar and 3 tablespoons of lukewarm water until foamy and creamy. Beat 6 egg whites (1 of which is "left over" from the shortcrust pastry) with a pinch of salt until stiff and add to the egg yolk mixture. Sift flour, cornstarch and ka- kao and fold in carefully with a rubber scraper. Pour the batter into the pan and smooth it out (poke any large air bubbles). Bake for about 30 to 40 minutes.

The next day, cut the sponge horizontally into three slices of about the same thickness (the bottom two being about 1 cm thick).

Drain sour cherries and collect approx. ½ l juice. Mix cornstarch and sugar with approx. 4 tbsp. juice until smooth, bring the remaining juice to the boil, stir in the starch-sugar mixture and boil for approx. 1 minute. Let cool slightly and then add the drained sour cherries.

Soak gelatin in cold water, squeeze well and melt in a water bath. Mix with a good dash of cream and allow to warm, then add to the remaining liquid cream, stirring constantly. Chill the cream-gelatine mixture for about 30 minutes.

Spread the short pastry base with the cherry jam and place a layer of sponge cake on top. Place a cake ring on top. Mix the cherry brandy with the powdered sugar and sprinkle the sponge layer with a good third of this mixture.

Spread one half of the thickened cherry filling as evenly as possible on top (leave gaps for the cream).

Whip the cold cream-gelatin mixture with the vanilla sugar until the cream is or- duly firm. Spread a little less than a third of the cream over the first layer of cherries, making sure that all the gaps around the edges are filled with cream.

Place another layer of sponge cake and proceed in the same way as the first layer. Place the last layer of sponge cake on top. Perforate with a fork and drizzle with the remaining cherry brandy mixture.

Pour some cream into a pastry bag with a star nozzle (for the 12 cream dots). Smooth the top of the cake with cream, then remove the cake ring and also "spatula" the edge of the cake with the remaining cream and decorate with a decorative comb. Sprinkle the edge of the cake with chocolate shavings, and also sprinkle chocolate shavings on the top of the cake, leaving an approx. 2.5 cm wide border. Pipe 12 evenly distributed drops of cream onto this edge and garnish each with a decorative cherry ("ugly side" facing down!).

Chill cake at least 3 hours before serving.

Cakes & Pastries (salty)

Salt cake (Swabian) (recipe in testing!)

Yeast dough

300 g wheat flour (type 405),
½ cube fresh yeast (21 g), ½ tsp salt, 1 tsp sugar
125 ml lukewarm milk, 125 g butter, 1 egg

Toppi

ng 2
eggs,
250 ml crème fraîche (or sour cream), milk,
approx. 2 tbsp. flour, 1 tsp. salt, 1 tsp. caraway
seeds
1 bunch chives

Make yeast dough (do not forget the pre-dough!) and let rise for about 1 hour. Immediately roll out the dough and put it on a well greased springform pan, then let it rise a bit more.

Preheat the oven to 250 °C. Mix the eggs, crème fraîche, salt and flour together. Pour into a measuring cup and fill up to 400 ml with milk and pour onto the dough. Sprinkle with caraway seeds and/or chives. Turn down the heat to 200 °C and bake the salt cake on the 1st rack from the bottom for approx. 20 - 25 minutes.

Pizza dough (24 hours)

500 g wheat flour (type 550 or 00), 5 g fresh yeast, 1 tsp salt, 2 tbsp olive oil

Dissolve the yeast in 300 ml of lukewarm water. Add to the flour together with the salt and olive oil and knead for 15 minutes with a food processor until an elastic dough is formed.

Cover and let rise at room temperature for 30 minutes, then in the refrigerator for another 24 hours.

Before processing, shape the dough into 4 balls, allow to come to room temperature for just under an hour (letting it rise again) and then flatten or shape/pull by hand into thin round pizza crusts.

Preheat pizza baking stone (fireclay) to 250 °C for at least 1 hour. Cover the pizza dough - and bake for about 8-12 minutes.

The dough is also suitable for rolls. However, let them rise again for about 30 minutes after shaping and before baking.

Onion tart (Baden)

Yeast dough

300 g wheat flour (type 405)

½ cube fresh yeast (21 g)

½ tsp sugar

80 g butter

Just under 125 ml lukewarm

milk Salt

Covering

1500 g onions

125 g smoked meat

4 eggs

250 ml sour cream

1½ tbsp caraway

salt

Prepare the pre-dough and let it rise for about 15 minutes. Then put the flour in a bowl, melt the butter and mix with 1½ tsp salt and the pre-dough. Then knead the yeast dough in a food processor for about 10 minutes, adding the lukewarm milk. Add only enough Mich to make a soft and smooth dough that comes off the bowl in the form of a "dumpling".

Let the yeast dough rise for about 30 minutes.

In the meantime, cut the smoked meat into small cubes and fry them in the pan together with the onions cut into thin half rings until the onions start to become slightly translucent. At the end add the caraway seeds.

Whisk sour cream with the eggs and a good ½ tsp salt and then mix with the sauteed onion ring segments as well as the smoked meat.

Butter a baking tray and roll out the yeast dough into a rectangle the size of the baking tray and form a small rim. Cover the dough on the baking sheet evenly with the onion mixture and let the cake rise for another 20 minutes.

Then bake in oven preheated to 200 °C at medium height for about 45 minutes until golden

brown. Serve while still warm. It goes well with a dry Riesling.

Onion tart (Swabian)

Yeast dough

375 g wheat flour (type 405)

½ cube fresh yeast (21 g)

1 tsp sugar

50 g butter

125 ml lukewarm milk

1 egg

Salt, pepper

3-4 tablespoons breadcrumbs for the baking dish

Covering

750 g onions

30 g butter

50 g smoked meat

60 g flour

3 eggs

250 ml crème fraîche (or sour cream) 1

teaspoon salt

1 tsp caraway

Make yeast dough (don't forget the pre-dough!) and let it rise for about 1 hour. Cut onions not too finely and sauté in butter until translucent. Cut smoked meat into cubes and fry until golden brown. Mix eggs, crème fraîche, salt, caraway seeds and flour, add onions and smoked meat.

Roll out dough and place in a buttered round baking pan sprinkled with breadcrumbs. Take care of the edge. Place topping on top and bake at 200 °C for 35-45 minutes and serve hot. (Approx. 40 minutes at 170 °C convection oven).

It goes well with new wine.

Quiche Lorraine

1 package ready-made puff pastry (rolled out,

round) Topping

6 eggs, 1 to 1 cup cream

200 g cooked ham (in one piece), 125 g bacon cubes (pancetta) 300 g

Maasdam or Leerdam cheese (no Emmental!)

Mondamin, pepper, 1 pinch of salt

Beat the eggs with 2 to 3 heaping tablespoons of Mondamin and 1 pinch of salt, add the cream and beat again.

In a round baking dish, lay out the puff pastry on baking paper and prick the bottom several times with a fork. Dice the ham and cheese (about 1 cm). First cover the pastry with ham and bacon cubes, then sprinkle the cheese cubes on top - then pepper everything generously. Finally, pour the egg and cream mixture over the top. Make sure that the ham and cheese cubes do not stick out (as flat a surface as possible).

Bake in preheated oven at 180 °C for about 1 hour until golden brown.

Christmas cookies

Carving bread

makes 8 pieces of approx. 550 g

500 g dried pear slices, 500 g dried plums, 500 g dried figs, 1 cube fresh yeast (42 g)^{1/8} to ¼ liters of carving broth
125 g sugar,
500 g wheat flour (type 405)
1 teaspoon each of salt, anise, fennel, cinnamon, 1 pinch of ground cloves, 250 g raisins, 250 g currants, 300 g walnut kernels (halved), 200 g hazelnut kernels (halved), 50 g each candied lemon peel and candied orange peel
30 ml kirsch
For decoration: whole shelled almonds
Glaze: ¼ liter carving broth, 1 tablespoon cornstarch, 2-4 tablespoons sugar

The night before, soak the dried fruit (pears, plums and figs) in warm water, cut the nuts and scald and skin the almonds. The other morning, halve the pitted plums and cut figs into strips. Cook the pear slices in the soaking broth not too soft (!!) and then pour the hot carving broth over the halved plums and sliced figs, cover and let cool.

In the meantime, dissolve the yeast in lukewarm carving stock and knead a firm yeast dough from sugar, flour, salt and spices pounded in a mortar. Gradually add the prepared raisins, currants, chopped nuts, candied lemon peel, candied orange peel and finally the well drained, chopped fruit and the cherry brandy. Dust the dough with flour and let it rise in the heat until the flour shows cracks.

Then form 8 small loaves from the dough, let them rise again for 30 minutes, decorate them with the whole peeled almonds and bake them on a baking sheet covered with baking paper in the oven preheated to 190 °C for about 55 minutes.

For the glaze, bring the carving stock to the boil with the cornstarch stirred cold and the sugar and coat the fruit loaves with it while they are still warm.

Then let the breads cool completely, wrap them in cling film and store them in a cool, dark place for at least a week.

To eat, cut into slices about 4 mm thick and spread thinly with butter.

Important note about the following Christmas cookies

Order for making the dough: cinnamon stars - linzers - vanilla crescents - orange cookies - caprices **Order for baking day:** cut out cinnamon stars - linzers - (preheat oven) - vanilla crescents - orange cookies - caprices - bake cinnamon stars

For convection baking, 2 baking trays (on level 1 and 3) can be placed in the oven at the same time.

Caprices

120 g flour, 100 g butter, 100 g sugar, 1 egg yolk, 60 g dark chocolate (grated). Whole hazelnuts for decoration, egg white for coating.

Knead a shortcrust dough from the ingredients and let it rest in cling film in the refrigerator for about 1 day. Shape the dough into balls about 1.5 to 2 cm in size and press a whole hazelnut into the center. Brush with egg white and bake at 150 °C convection oven for about 25 minutes.

Linz

200 g flour, 150 g butter, 60 g sugar, 2 egg yolks, 60 g almonds (blanched and ground)

Knead a short pastry from the ingredients and let it rest in cling film in the refrigerator for about 1 day. Roll out the dough to a thickness of approx. 4 mm and cut out half of the round bottoms (approx. 4 to 5 cm in diameter) and half of the round tops (with a hole in the middle). Bake at 150 °C convection oven for about 20 minutes, not too dark.

After baking, brush the tops with powdered sugar-water glaze and let the glaze dry. Spread the bottoms with jam (strawberry, raspberry, apricot, etc.) and place the tops on top.

Orange cookies

240 g flour, 160 g butter, 160 g sugar, 2 egg yolks, zest of 2 oranges (unsprayed). Egg white for coating

Knead a short pastry from the ingredients and let it rest in cling film in the refrigerator for about 1 day. Roll out thinly (about 3 to 4 mm thick) and cut out round shapes (about 4 cm in diameter). Brush with the egg white and bake at 150 °C convection oven for about 20 minutes, not too dark.

Vanilla crescent cookies

**360 g flour, 280 g butter, 140 g powdered sugar, 1 egg, 140 g almonds (blanched and ground).
Powdered sugar & vanilla sugar**

Knead a shortcrust dough from the ingredients and let it rest in cling film in the refrigerator for about 1 day. Form a strand of dough about 2 cm in diameter and cut off 2 cm pieces and roll into balls 1.5 to 2 cm in diameter. Form them into croissants on the table with the ball of your hand in rolling motions (thick in the middle, tapered ends). Bend into half-moon shape and bake at 150 °C convection oven for about 20 minutes, not too dark.

While still warm (but not hot), roll in a mixture of powdered sugar and 5 packets of vanilla sugar (make sure there is enough sugar!).

Cinnamon stars

**4 egg whites, 250 g powdered sugar, 1 tsp (5 g) cinnamon, 250 g ground almonds (brown, with shell),
1 tbsp (17 g) cocoa**

Cream egg whites with confectioners' sugar, reserving a large cup to coat the cinnamon stars. Add the cinnamon, almonds and cocoa and mix everything together well. The batter wanted to be quite firm (add some more of the reserved egg white/powdered sugar mixture as needed). Refrigerate the mixture overnight for hours.

Roll out on sugar to just under 1 cm thick and cut out stars (dip cutters in cold water each time). Place on the baking tray lined with baking paper and leave to dry for at least 1 hour, then brush with the reserved egg white powdered sugar cream. Bake at 170 °C without convection on level 1 (bottom) for 20 minutes.

Drinks

Punch with pineapple

for 20 people

Prepare 12 cans (à 580 ml / drained weight 340 g) of pineapple in pieces without juice (collect and use juice separately) with 0.7 l cognac or brandy, 2 l dry white wine and 0.75 l dry sparkling wine/Prosecco and leave to infuse overnight until well chilled. Before serving, top up with 3 l (4 bottles) of dry sparkling wine/Prosecco.

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