

FAMILY RECIPES

SIGNATURES

THE FIRST EDITION

CATEGORY

SERVES

PREP TIME

COOKING TIME

ALLERGIES

PASTRY

4 - 6

20 MIN.

60 - 70 MIN.

DAIRY | GLUTEN



MOM'S BAKED CHEESECAKE

THE INGREDIENTS

200 G	SOFT BUTTER
250 G	SUGAR
6 PCS	WHOLE EGGS
100 G	FLOUR 405
1 TBSP	BAKING SODA
1 TBSP	LEMON JUICE
1000 G	CURD CHEESE (QUARK)
50 G	BREAD CRUMBS

THE DIRECTIONS

1 SEPERATE THE EGG YOLKS FROM THE WHITES

2 IN A "KITCHEN AID" MIXER WITH WHISK ATTACHEMENT, WHISK SUGAR & BUTTER TILL FOAM

3 COMBINE FLOUR & BAKING SODA AND ADD SLOWLY TO THE MIXTURE. MIX TILL FULLY COMBINED

4 ADD CURD CHEESE & LEMON JUICE AND MIX TILL FULLY COMBINED

5 WHISK THE EGG WHITES TO A STIFF PEAK AND ADD IN 2 STEPS TO THE MIXTURE BY FOLDING IN

6 BUTTER A BAKING MOLD OF YOUR LIKING & DUST WITH THE BREAD CRUMBS

7 FILL THE CAKE MIXTURE INTO THE MOLD AND BAKE IN A PREHEATED OVEN AT 160° CELSIUS FOR APPROXIMATELY 60 - 70 MIN, FAN ON LOW SPEED

8 REMOVE FROM THE OVEN AND COOL DOWN INSIDE THE MOLD. CHILL THE CAKE FOR 12 HOURS AND ENJOY





MAIN COURSES 4 - 6
SERVES 20 MIN.
PREP TIME 60 - 70 MIN.
COOKING TIME SHELLFISH | GLUTEN
ALLERGIES

TITA HERMIE'S PATA TIM

THE INGREDIENTS

1000 G	PORK LEG
1 PCS.	CARROTS SLICED
100 G	BROCCOLI FLORETS
100 G	CELERY CUBED
1 BUNCH	BOK CHOY LEAVES
100 G	CHINESE CABBAGE SLICED
100 G	BUTTON MUSHROOM HALVES
30 ML	VEGETABLE OIL
1 PCS.	RED ONION DICED
20 G	GARLIC MINCED
30 ML	OYSTER SAUCE
80 ML	SOY SAUCE
20 G	CORN STARCH
5 PCS.	STAR ANIS WHOLE
TO TASTE	BLACK PEPPER
1500 ML	WATER

THE DIRECTIONS

1 CHOP THE PORK LEG INTO GOLF BALL SIZE PIECES & MARINATE WITH 60ML OF THE SOY SAUCE, RESERVE THE REMAINING SOY FOR THE SAUCE

BRING 15 ML OF THE OIL TO MEDIUM HEAT IN A LARGE POT AND FRY THE PORK LEG TILL GOLDEN BROWN

3 ONCE THE PORK IS WELL COLOURED ADD THE RED ONIONS & GARLIC AND SAUTEE TILL TRANSLUCENT

4 REDUCE THE HEAT AND ADD OYSTER SAUCE, THE REMAINING SOY SAUCE AND FILL UP WITH WATER TILL THE MEAT IS JUST COVERED.

5 ADD STAR ANIS AND SIMMER FOR APPROXIMATELY 1 HOUR OR TILL PORK IS TENDER

6 ONCE PORK IS TENDER ADD THE PREPARED VEGETABLES AND SIMMER TILL THEY ARE TENDER

MIX THE CORNSTARCH WITH ABOUT 20 ML WATER AND ADD TO THICKEN THE SAUCE. BOIL FOR ANOTHER 2 MIN. AND ADJUST THE TASTE WITH SOY SAUCE & PEPPER IF NECESSARY. 7 SERVE WITH STEAMED JASMIN RICE



CATEGORY

SERVES

PREP TIME

COOKING TIME

ALLERGIES

MAIN COURSE

4 - 6

20 MIN.

20 MIN.

DAIRY



GRANDMA'S "HERINGSTIP"

THE INGREDIENTS

1000 G	SOUSED HERING FILET
500 ML	SPARKLING WATER
1 PCS.	RED ONION SLICED
1 PCS.	SOUR RED APPLE DICED
200 G	SOUR CREAM
100 G	CORNICHONS SLICED
20 ML	CORNICHON BRINE
10 ML	LEMON JUICE
30 G	DILL LEAVES CHOPPED
1000 G	MEALY POTATOES
TO TASTE	SALT
TO TASTE	BLACK PEPPER

THE DIRECTIONS

1 WASH THE POTATOES AND BOIL IN SALTED WATER

2 MARINATE THE SOUSED HERING IN SPARKLING WATER FOR 30 MIN., DRQIN & CUT INTO BITE SIZE PIECES

3 ADD THE SOUR CREAM TO A MIXING BOWL & SEASON WITH SALT, FRESHLY GROUND BLACK PEPPER, LEMON JUICE & CORNICHON BRINE TO TASTE

4 MARINATE THE HERING, RED ONION, RED APPLE & CORNICHONS WITH THE SOUR CREAM AND ADD CHOPPED DILL

5 PRESENT THE "HERINGSTIP" IN A TRADITIONAL PORCELAIN BOWL AND GARNISH WITH RED ONION RINGS AND DILL SPRIGS

6 SERVE HOT BOILED POTATOES ON THE SIDE

7 BEST ENJOYED WITH A LOCAL "KÖLSCH" BEER





APPELIZER
4 - 6
20 MIN.
NONE
DAIRY | GLUTEN

CATEGORY
SERVES
PREP TIME
COOKING TIME
ALLERGIES

DAD'S OBATZDA SPREAD

THE INGREDIENTS

400 G	CAMEMBERT CHEESE
200 G	SOFT BUTTER
50 G	SHALLOTS FINELY CHOPPED
30 G	PARSLEY FINELY CHOPPED
30 G	CHIVES FINELY CHOPPED
10 G	GARLIC MINCED
20 ML	LEMON JUICE
100 G	SOUR CREAM
5 G	CARAWAY POWDER
5 G	MILD RED PAPRIKA POWDER
3 G	BLACK PEPPER
10 G	SALT
10 PCS.	RED RADISH
	FRESHLY BAKED PRETZEL OR SOUR DOUGH BREAD

THE DIRECTIONS

1 CHOP THE CAMEMBERT CHEESE WITH THE RIND INTO DICE SIZE PIECES, ADD SOFT BUTTER & KNEAD WITH A FORK UNTIL WELL COMBINED

2 ADD THE SOUR CREAM AND MIX UNTIL COMBINED

3 ADD CHOPPED SHALLOTS, HERBS, GARLIC & LEMON JUICE AND MIX WELL

4 SEASON THE OBATZDA WITH CARAWAY, PAPRIKA, SALT & PEPPER

5 WASH THE RED RADISHES AND CUT INTO QUARTER

6 PRESENT THE OBATZDA IN A TRADITIONAL PORCELAIN BOWL, GARNISH WITH CHOPPED CHIVES OR PARSLEY AND THE RADISHES

7 THE SPREAD IS BEST ENJOYED AT ROOM TEMPERATURE WITH FRESH PRETZELS OR SLICED SOUR DOUGH BREAD ON THE SIDE



CATEGORY

SERVES

PREP TIME

COOKING TIME

ALLERGIES

SIDE DISH

4 - 6

20 MIN.

20 MIN.

DAIRY



SIGNATURE MASHED POTATOES

THE INGREDIENTS

450 G	LA RATTE POTATOES
200 G	SEA SALT
100 G	SOFT BUTTER
75 G	PORK LARD
50 G	SOUR CREAM
50 ML	FULL FAT MILK
TO TASTE	FLEUR DE SEL
TO TASTE	BLACK PEPPER
TO TASTE	NUTMEG
10 G	CHIVES CHOPPED
10 G	LOVAGE CHOPPED

THE DIRECTIONS

1 SPREAD OUT THE SEA SALT ON A SHEET TRAY, PLACE THE WASHED & DRIED POTATOES ON TOP AND BAKE IN THE OVEN AT 140° FOR ABOUT 40 MIN. OR TILL COOKED THROUGH

2 LET THE POTATOES COOL DOWN TO JUST ABOVE ROOM TEMPERATURE, PEEL AND MASH USING A POTATO MASHER

3 PASS THE MASHED POTATOES THROUGH A FINE SIEVE TO AVOID LUMPS

4 IN A SMALL POT BRING 50 G OF THE BUTTER TO MEDIUM TO HIGH HEAT TILL IT TURNS INTO BROWN NUT BUTTER, ADD THE MILK AND BRING TO BOIL

5 ADD THE NUT BUTTER - MILK MIXTURE, THE REMAINING BUTTER, PORK LARD & SOUR CREAM TO THE WARM POTATOES AND FOLD IN SLOWLY TILL FULLY COMBINED

6 SEASON THE MASHED POTATOES WITH FLEUR DE SEL, FRESHLY GROUND PEPPER & GROUND NUTMEG TO TASTE. SERVE HOT IN A PORCELAIN BOWL

7 GARNISH WITH EITHER CHOPPED CHIVES OR LOVAGE

