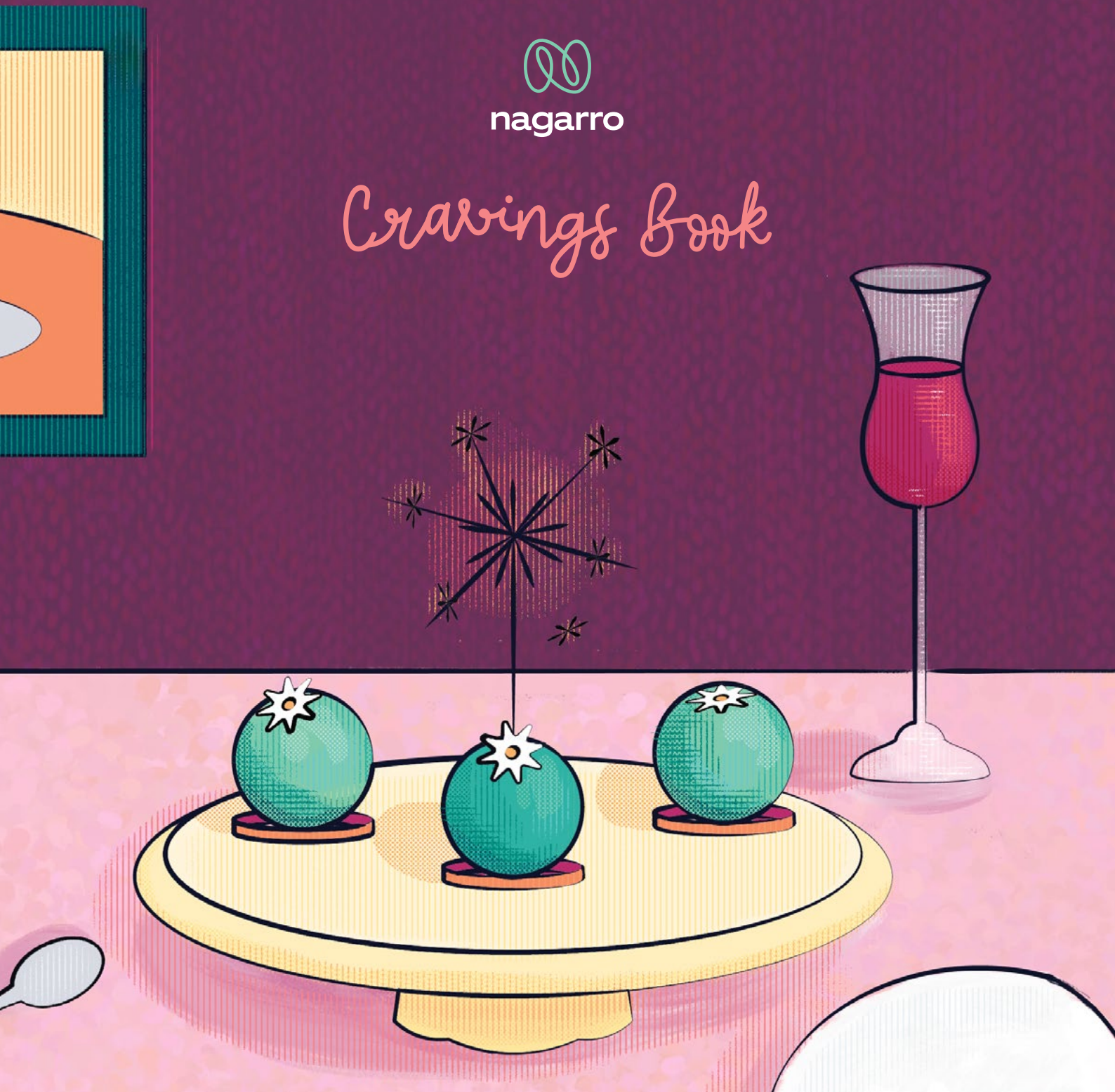
nagarro

Cravings Book



nagarro

The Global Cravings Book

Featuring recipes from
Nagarrians all over the world

Designed and edited by
Nagarro's Global Marketing Team

Volume 4, 2026

www.nagarro.com

The Global

Cravings Book

Celebrating 30 years of Nagarro

What better way to celebrate thirty years than with a piece of cake?
In our fourth book, Nagarrians from around the world share the desserts closest to their hearts. Sweets cross borders without needing translation, and each recipe carries a piece of culture, memory, or personal story. Together, they offer a small taste of the connection and sense of belonging that have shaped Nagarro over three decades.

30 thirty years

Spring





Himani Singh

INDIA

Sweet golden rice with floral spice infusion

This vibrant, sweet saffron rice is warm, aromatic, and naturally festive! It's studded with nuts, dried fruits, and delicate spices. It's perfect for celebrations or whenever you crave a comforting, traditional treat.

Preparation time

Preparation: 20 min
Cooking: 40 min
Total: 60 min

You will need

Large pan
2 mixing bowls
Knife
Cutting board
Spoon or spatula
Serving plate

Ingredients

500 g pakka basmati rice
1 cup tutti-frutti
½ cup shaved coconut
½ cup cashews
½ cup almonds
½ cup raisins
1 tbsp pistachios
½ cup preserved cherries
3 to 4 pods cardamom
1½ cups sugar
3 to 4 cloves (optional)
4 to 5 saffron strands
¼ tsp orange food colouring
1½ cups ghee (clarified butter)
2 to 3 mint leaves

Steps

1. Rinse ½ cup basmati rice until the water runs clear. Soak for 20–30 minutes, then drain completely.
2. Boil 1 litre water in a pan and add the soaked rice.
3. Cook for 10–15 minutes until the rice is cooked but the grains remain separate.
4. While the rice is cooking, add saffron and a little food colour for a golden colour and saffron aroma. You can also add 7–9 cloves if desired.
5. Heat 3 tablespoons ghee in a pan. Sauté the chopped nuts until lightly golden. Spread the ghee around the sides of the pan to prevent the rice from sticking. Combine the rice & sugar: Add the cooked rice to the pan along with sugar. Mix gently so the sugar is evenly distributed without breaking the rice grains. Add the toppings: Add the sautéed nuts, cherries, tutti-fruity, raisins and shaved coconut. Sprinkle ¾–1 teaspoon cardamom powder and gently mix everything together.
6. Cook the pulao on low heat, stirring occasionally. The sugar will melt and create a liquid consistency.
7. Continue cooking until the liquid completely dries. If the rice feels hard or dense, cover with a damp cloth and lid and cook for another 20–30 seconds.
8. Once completely dry, add sliced pistachios, almonds and cashews (and raisins if not added earlier). Mix gently, switch off the heat, and serve.





Chocolate, raspberry & rose water tart

Great recipes, like great brands, aren't built overnight. They're layered with intention. This tart works by the same principles: the base brings stability, the chocolate adds depth, and the raspberries with rose water create a signature you'll remember.



Alina Vicol
ROMANIA

Preparation time

Preparation: 20 min
Cooking: 40 min; Chilling: 1 h
Total: 2 h

Ingredients

Base (choose 1)
Shortcrust:
130 g butter
200 g flour
50 g icing sugar
A pinch of salt

Biscuit crust:
200 g biscuits
100 g butter

For the chocolate layer
200 ml cream
80 g sugar
200 g dark chocolate
2 eggs

For the rose ganache
200 g dark chocolate
200 ml cream
1 tbsp rose water
150g raspberries and + for deco

You will need

Tart tin (24–26 cm)
Mixing bowls (at least two)
Spatula
Baking paper
Baking weights, dried beans, or ceramic baking beans
Saucepan
Measuring cups or a kitchen scale
Refrigerator or freezer
Palette knife or small offset spatula (optional)

Steps

1. Make the base (define your brand foundation). Mix flour, sugar, salt, and butter until crumbly. Add water to form a dough; chill 1 hour. Roll into a tart tin, chill 10 min, prick, blind bake 10 min, then cool. Or: Mix biscuits with melted butter and chill.
2. Make the chocolate layer (shape your core identity). Heat cream, sugar, and chocolate until smooth. Remove from heat, whisk in eggs. Pour into the base and bake 25-30 min until set. Cool completely.
3. Make the rose ganache (add your signature touch). Heat the cream, pour over chopped chocolate, wait 2 minutes, then stir until silky. Add rose water for refinement
4. Assemble and serve (deliver the brand experience). Top the cooled chocolate layer with fresh raspberries, pour over ganache, and chill until set. Garnish with extra raspberries and serve chilled.

Serve chilled and enjoy the perfect interplay of textures and flavors. Like any great brand launch, it's not loud, it's quietly impressive.



Preeti Singh

INDIA

Preparation time

Preparation: 10 min
Cooking: 20 min
Total: 30 min

You will need

Heavy-bottomed non-stick pan or kadhai
Spatula or wooden spoon
Grater
Measuring spoons
Plate or tray
Baking paper or ghee, for greasing

Kalakand (Indian milk cake)

Kalakand is one of India's most beloved milk-based sweets, known for its rich flavor and wonderfully soft texture. Made with paneer and condensed milk, then finished with aromatic nuts, this melt-in-the-mouth dessert is a festive favorite that brings a touch of celebration to every occasion.

Ingredients

1 l full-fat milk
200 g paneer, grated
150 g sweetened condensed milk
25 g sugar, or to taste (2 tbsp)
¼ tsp cardamom powder
A pinch of saffron strands, soaked in 15 ml warm milk
10 g chopped almonds
10 g chopped pistachios
1 tsp dried rose petals, for garnish

Steps

1. Prepare the ingredients. Grate the paneer and soak the saffron strands in warm milk.
2. Pour the milk into a heavy-bottomed pan and bring it to a gentle boil over medium heat.
3. Add the grated paneer and cook for 5–7 minutes, stirring continuously, until the mixture begins to thicken.
4. Stir in the condensed milk and sugar. Continue cooking, stirring frequently to prevent sticking.
5. Add the cardamom powder and saffron-infused milk. Cook for 10–12 minutes, or until the mixture thickens and starts to pull away from the sides of the pan.
6. Line a tray or plate with baking paper, or lightly grease it with ghee. Pour in the mixture and spread it evenly with a spatula.
7. Allow to cool to room temperature, then refrigerate for about 1 hour, or until firm.
8. Garnish with the chopped almonds, pistachios, saffron strands, and dried rose petals.
9. Cut into squares or diamonds and serve chilled.











Ragi puttu

Ragi puttu is a South Indian version of the beloved puttu, made with ragi flour. For many, it is more than just a dish, it's a taste of home, often enjoyed with loved ones.







Steps

1. Mix 1 cup of ragi flour with a pinch of salt, sprinkling in water gradually until the mixture resembles moist, crumbly sand. When pressed, it should hold its shape and crumble easily.
2. Spread the mixture on an idli plate or steaming tray and steam for 10-12 minutes.
3. Transfer the steamed ragi flour to a plate and mix with the grated jaggery, grated coconut, and grinded peanuts.
4. While still hot, shape the mixture into small laddus, pressing gently to bind them together.

Serve and enjoy!



Amirthavalli

INDIA

Preparation time

Preparation: 15 min
Mixing: 3 min
Total: 15—20 min

You will need

Puttu maker, steamer, or idli cooker
3 small bowls
Grater
1 large mixing bowl

Ingredients

1 cup ragi flour
¾ cup grated coconut
¾ cup jaggery, grated
¾ cup grinded peanuts



Vikas Yadav

INDIA

Simple spongy coffee cake (cooker-baked)

Inspired by making something special with everyday ingredients, this cake uses a pressure cooker for a surprisingly soft and delicious result. It's a reminder that creativity can shine anywhere!

Preparation time

Preparation & mixing: 15 min
Baking: 30—45 min
Total: 60 min

You will need

Large mixing bowl
Whisk or large spoon
Cake tin
Pressure cooker
Metal stand or small heatproof bowl
Kitchen scale or measuring cups
Spatula
Toothpick
Cooling rack or plate
Tongs or oven mitts

Ingredients

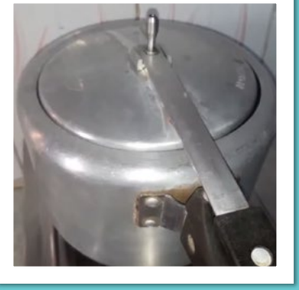
250 g milk
150 g cream (malai)
300 g refined flour (maida)
150–200 g sugar (adjust to taste)
5 g baking soda (approx. 1 tsp)
5 g ghee (approx. 1 tsp, for greasing)
Optional: **1–2 tsp** instant coffee powder
Optional: **50 g** chopped dry fruits (e.g. cashews, almonds, raisins)

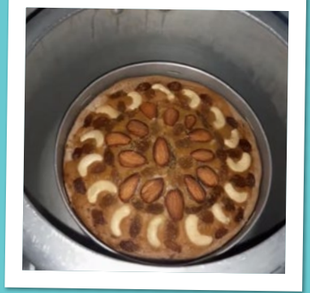
Steps

1. Grease a cake tin generously with ghee and lightly dust with flour, shaking out any excess.
2. In a large mixing bowl, combine the cream, milk, and sugar, stirring until the sugar begins to dissolve.
3. Add the flour and baking soda, and the instant coffee if using. Mix gently until a smooth batter forms, taking care not to overmix. Fold in the chopped nuts or dried fruits, if using.
4. Pour the batter into the prepared cake tin.
5. Place a stand or an inverted heatproof bowl inside a pressure cooker. Remove the whistle from the lid. Unless required by your cooker model, do not add water.
6. Place the cake tin on the stand inside the cooker. Cover with the lid and bake over low heat for 40 mins.
7. Check for doneness by inserting a skewer or thin knife into the center of the cake. If it comes out clean, the cake is ready. If not, continue baking for 5 mins and test again.
8. Carefully remove the cake tin from the cooker and allow the cake to rest for 15 mins.
9. Turn out onto a cooling rack and let it cool completely before serving.

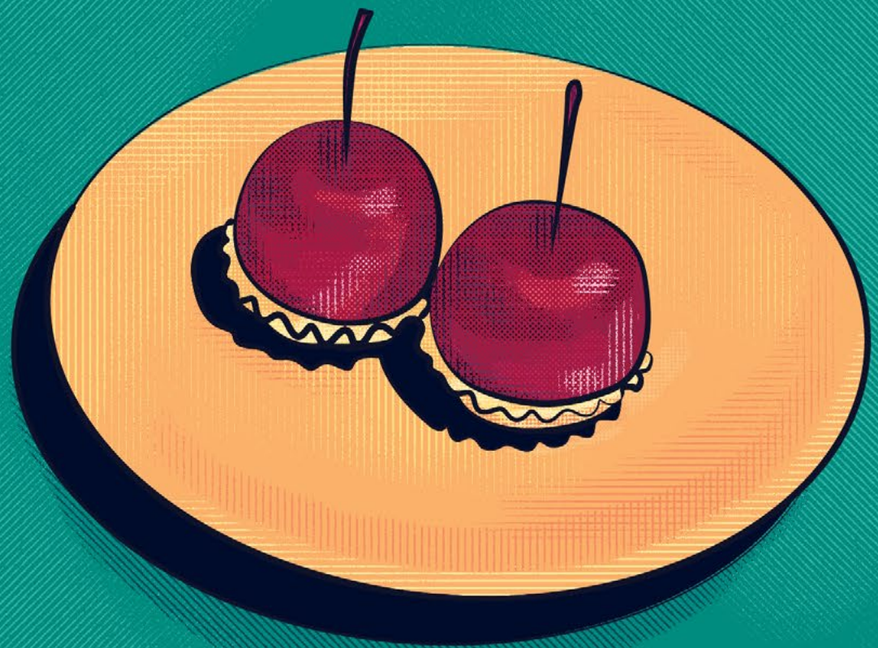








Summer





Panna cotta with berries

Who can resist a simple yet delicious recipe? This dessert pairs smooth panna cotta with sweet-tart berries for a refreshing and irresistible finish, a perfect balance of sweetness and freshness.



Daniel Heimann

GERMANY

Preparation time

Preparation & cooking: 30 min
Resting/chilling: 12 h
Total: 12h 30 min

Ingredients

1.5 l milk
1 l heavy cream
200 g sugar
Pulp from 2 vanilla pods
20 white gelatin sheets
1 kg frozen berries



You will need

2 cooking pots
Bowl
Whisk
Blender

Steps

1. Pour the heavy cream, milk, sugar, and vanilla pulp into a saucepan. Bring to a boil, then simmer for 15 minutes. (Note: If the mixture simmers too gently, the panna cotta may not set properly.)
2. Meanwhile, soak the gelatin sheets in a bowl of cold water.
3. Remove the cream mixture from the heat and stir in the squeezed gelatin until fully dissolved.
4. Pour into dessert moulds and leave to cool for 1-2 minutes.
5. Gently heat the frozen berries until thawed, then blend until smooth.
6. Top the panna cotta with the berry purée and freeze for 12 hours.

Serve and enjoy!



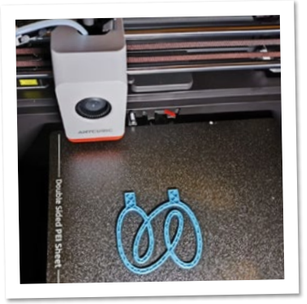


Paula Kroner

GERMANY

Preparation time

Preparation: 45 min
Chilling: 6 h
Total: 6 h 45 min



You will need

A springform pan (26 cm)
Baking paper
Mixing bowls
(including one heatproof bowl)
Saucepan (for the water bath)
Hand mixer
Food processor or rolling pin
(for crushing the biscuits)
Fine sieve (for dusting cocoa)

Tiramisu cake

Inspired by the traditional Italian dessert, this tiramisu cake combines a crunchy amarettini-almond base and espresso-soaked ladyfingers with smooth mascarpone cream for a perfectly balanced treat. Finished with a custom-made Nagarro logo, it adds a playful and personal touch to a dessert that is as enjoyable to create as it is to share.

Ingredients

250 g amarettini
100 g almonds (ground or finely chopped)
150 g butter
150 ml cold espresso
40 g icing sugar
30 g cocoa powder
4 eggs
20 g vanilla sugar
1 pinch of salt
30 ml lemon juice
4 gelatine sheets
500 g mascarpone
200 g ladyfingers
200 g whipping cream (30–40% fat), well chilled

Steps

1. Line a 26 cm springform pan with baking paper. Combine crushed amarettini, almonds, and melted butter. Press into the pan and chill for 30 minutes.
2. Mix the cold espresso with 10 g cocoa powder.
3. Over a hot water bath, whisk the eggs, icing sugar, vanilla sugar, lemon juice, and salt for 8-12 minutes until light and foamy. Dissolve the soaked gelatine in the mixture, then stir in the mascarpone until smooth.
4. Spread 8 tbsp of the mascarpone mixture over the chilled base. Cover the remaining cream and let it cool at room temperature.
5. Halve the ladyfingers. Arrange some upright around the edge of the pan. Briefly dip the remaining ladyfingers in the espresso mixture and place them over the base.
6. Whip the cream to stiff peaks and gently fold it into the remaining mascarpone mixture. Spread over the cake.
7. Refrigerate for at least 6 hours.
8. Dust with the remaining cocoa powder, decorate as desired, and serve. Enjoy!









The Nagarro logo was custom printed with a 3D printer.



Banana brownie (Baby friendly)

A sweet little family treat made with love.
This easy banana brownie was baked together with our baby boy. It is soft, fudgy, naturally sweet, and perfect for tiny helping hands.



Diana Botia
ROMANIA

Preparation time

Preparation & mixing: 5 min
Baking: 30 min
Total: 35 min

Ingredients

2 bananas
2 eggs
1 tbsp baking powder
35 g carob powder
White chocolate chips (approx. 10 pieces)



You will need

Bowl
Fork
Glass casserole dish

Steps

1. Mash the bananas in a bowl until smooth. Add the eggs and mix until well combined.
2. Stir in the carob powder and baking powder, mixing until you have a smooth batter.
3. Fold in the white chocolate chips, if using.
4. Pour the batter into a lined baking tin and spread evenly.
5. Bake until set and fudgy in the centre.
6. Let cool slightly, then slice and enjoy!





Ruwanthi Fernando

SRI LANKA

Curd cheesecake with passion fruit drizzle

This refreshing no-bake cheesecake puts a unique twist on a classic favorite, using creamy Sri Lankan buffalo curd instead of cream cheese. Lower in calories yet rich and velvety, it delivers a delicate flavor and irresistible freshness in every bite.

Preparation time

Preparation: 15 min
Mixing: 30 min
Total: 45 min

You will need

1 springform tin (20 cm)
3 mixing bowls
1 small microwave-safe cup
1 small saucepan
1 airtight container
Knife and cutting board
Measuring cups and spoons
Spoon or spatula
Electric beaters

Ingredients

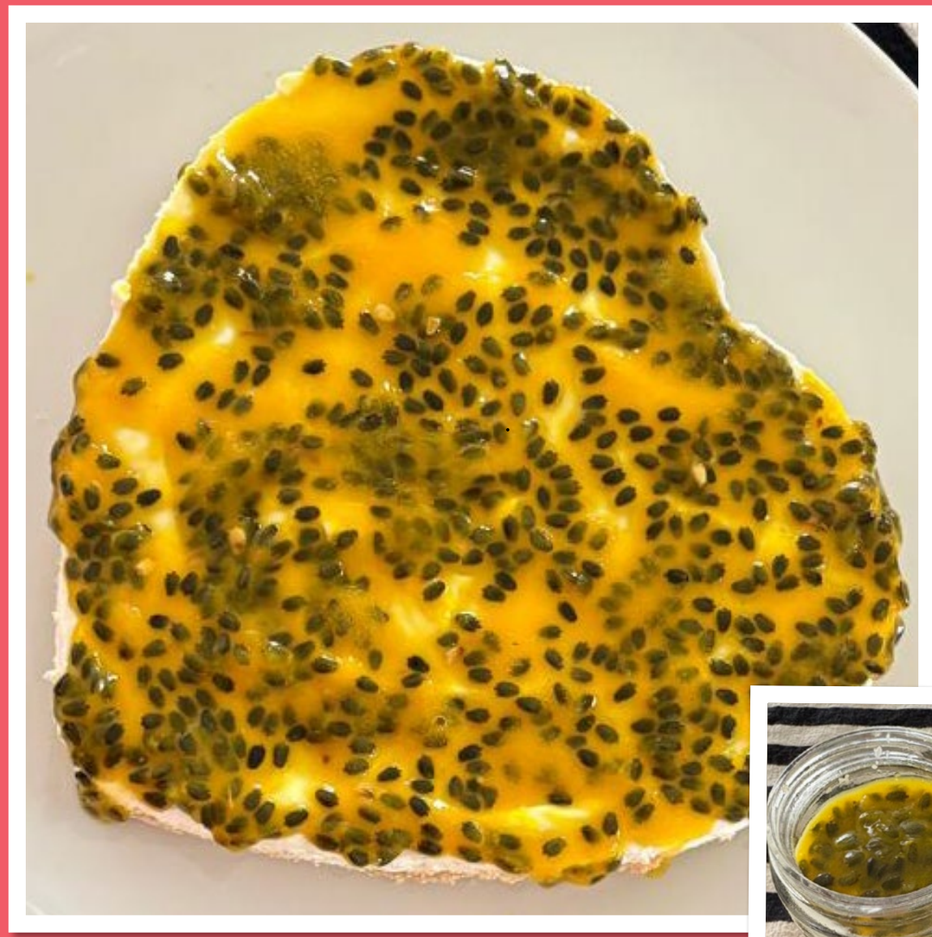
For the passion fruit drizzle
240 ml fresh passion fruit pulp (5–6 fruits)
50 g white sugar
5 ml lemon juice
2 cinnamon sticks

For the Cheesecake base
125 g Marie biscuits, finely crushed
75 g salted butter, melted
36 g brown sugar

For the Cheesecake filling
200 ml whipping cream
240 g buffalo curd (or Greek yogurt, labneh)
75 g icing sugar
30 g gelatine
50 ml iced water
25 ml lemon juice, or to taste
1 tsp lemon zest

Steps

1. Prepare the drizzle. Place the passion fruit pulp, sugar, and cinnamon sticks in a saucepan. Cook over medium heat until the mixture becomes syrupy and translucent. Add the lemon juice, adjust the sweetness if desired, and stir to combine. Allow to cool, then transfer to an airtight container and refrigerate.
2. Prepare the base. Line the base and sides of the 20 cm springform tin with baking paper. Melt the butter and combine it with the crushed biscuits and brown sugar. Press the mixture evenly into the base of the tin, creating a layer about 1 cm thick. Freeze until firm.
3. Prepare the filling. Whip the cream to soft peaks. Gently fold in the buffalo curd.
4. In a small bowl, combine the gelatine and iced water. Microwave for 30–40 seconds, or until fully dissolved and clear. Allow to cool slightly, then mix into the cream mixture.
5. Add the icing sugar, lemon juice, and lemon zest. Stir until smooth, adjusting the sweetness or acidity to taste.
6. Pour the filling over the prepared base and refrigerate for at least 6 hours, or preferably overnight.
7. Carefully remove the cheesecake from the tin and transfer to a serving plate. Spoon the passion fruit drizzle over the top before serving.





For individual portions, the cheesecake can also be prepared in small jars.



Steps

Royal Rabdi

1. Pour the milk into a heavy-bottomed pan and bring it to a boil.

2. Reduce the heat and simmer gently, stirring frequently. As cream forms on the sides of the pan, scrape it back into the milk to create the rich texture characteristic of traditional rabdi.

3. Once the milk has reduced to about one-third of its original volume, stir in the sugar, cardamom powder, saffron-infused milk, and chopped nuts. Cook for a few more minutes until well combined.

4. Remove from the heat and allow to cool slightly. Stir in the rose water or kewra water, if using.

5. Serve warm or chilled, garnished with additional chopped nuts.

Nutty Swirl

1. Lightly roast the almonds, cashews, pistachios, and walnuts in a little ghee until fragrant. Allow to cool, then coarsely chop or pulse in a food processor.

2. Heat the chopped dates with 1 tsp ghee in the same pan until soft and sticky.

3. Add the roasted nuts, raisins, cardamom powder, and the desiccated coconut or seeds, if using. Mix well until evenly combined.

4. Allow the mixture to cool slightly, then shape into small laddus.

5. Serve the laddus alongside the rabdi or crumble them over the top to create a delicious nutty swirl.

Royal rabdi with nutty swirl

Rabdi is one of India's most cherished desserts. Originating in northern India, rabdi is a celebration dessert known for its rich texture and aromatic flavors. This version combines silky saffron- and cardamom-infused rabdi with a nutty swirl of dates and roasted nuts, bringing together two beloved elements of Indian sweet-making in every spoonful.



Ingredients

Royal Rabdi
1 l full-fat milk
40–50 g sugar, or to taste (3 to 4 tbsp)
¼ tsp cardamom powder
A pinch of saffron strands, soaked in 15 ml warm milk (optional)
15–30 g chopped nuts (almonds, pistachios, or cashews)
½ tsp rose water or kewra water (optional)

Nutty Swirl
200 g seedless dates, chopped
120 g mixed nuts and dried fruit, roughly chopped:
35 g almonds
35 g cashews
15 g pistachios
15 g walnuts
20 g raisins
15 g desiccated coconut (optional)
5–10 g ghee (clarified butter)
¼ tsp cardamom powder
10 g chia seeds or sesame seeds (optional)



Yashika Kindra
INDIA

Preparation time

Preparation: 30 min
Mixing: 45-50 min
Total: 90 min

You will need

2 heavy-bottomed pans
2 spatulas or flat ladles
Measuring spoons
Small bowl
Food processor, chopper, or blender
Mixing bowl
Plate or tray
Small bowl of ghee
Serving bowl



Saloni Sharma

INDIA

Preparation time

Preparation: 15 min
Cooking: 45 min
Total: 60 min

You will need

Deep pan
Mixing bowl
Ladle
Slotted spoon
Saucepan
Wire rack

Crisp & golden ghewar

Ghewar is a renowned Indian festive dessert known for its crisp honeycomb texture and syrup-soaked sweetness. Golden, light, and flavourful, it is a traditional delicacy enjoyed during celebrations.

Ingredients

For the batter
250 g plain flour (maida)
60 g chilled ghee (clarified butter)
360 ml chilled water
120 ml milk
1 tbsp lemon juice
Ice cubes
Ghee, for frying

For the syrup
300 g sugar
180 ml water
Cardamom, saffron, and rose water, to taste (optional)

For the toppings (optional)
Rabri
Chopped nuts
Edible silver leaf

Steps

1. In a large bowl, combine the flour and chilled ghee. Add the milk, lemon juice, and chilled water, mixing until you have a smooth, lump-free batter.
2. Heat the ghee in a deep pan. Slowly pour a small amount of batter into the center of the hot ghee. Allow it to spread and cook before adding more batter in stages, creating the characteristic layered, honeycomb texture. Continue frying until golden and crisp.
3. Prepare the syrup by combining the sugar and water in a saucepan. Bring to a gentle boil and cook until the sugar has dissolved. Add the cardamom, saffron, and rose water, if using.
4. Dip the warm ghewar briefly in the syrup or drizzle the syrup evenly over the top.
5. Garnish with rabri, chopped nuts, and edible silver leaf, if desired.
6. Serve immediately and enjoy.















Mostachón de plátano y zarzamora

This is a dessert I love to make for holidays and special celebrations. Combining rich nuts, fresh fruit, and silky cream cheese frosting, it offers a wonderful balance of tastes and textures in every bite. You'll absolutely love this explosion of flavours!



Melva Sanchez

MEXICO

Preparation time

Total: 80-90 mins

Ingredients

For the base
7 egg whites
400 g sugar
1 tbsp baking powder
1 tsp vanilla extract
220 g pecans, chopped
2 packs Ritz crackers, crushed (approx. 400 g)

For the frosting
200 g cream cheese
250 ml heavy whipping cream, chilled
90 g icing sugar

Topping
2 bananas, sliced
250 g blackberries
Dulce de leche, for drizzling
Strawberries, sliced

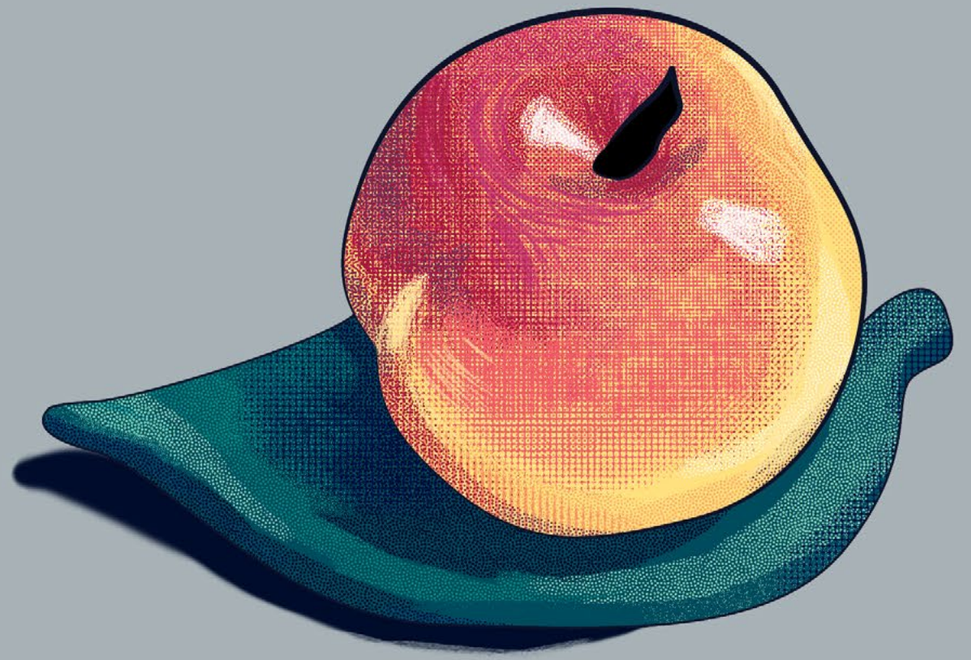
You will need

Round springform pan (24 cm)
Stand mixer
Mixing bowls
Rubber spatula

Steps

1. Preheat the oven to 180°C and grease a round springform pan with butter.
2. Beat the egg whites until light and foamy. Add the baking powder and one-third of the sugar. As the mixture begins to thicken, add another third of the sugar. Once it becomes fluffy, add the remaining sugar and continue beating until a smooth, glossy meringue forms.
3. Gently fold in the pecans and crushed Ritz crackers until evenly combined.
4. Transfer the mixture to the prepared pan and bake for about 35 minutes, or until lightly golden. Allow the base to cool completely.
5. Prepare the frosting. Beat the cream cheese until smooth and creamy. Gradually add the icing sugar, then pour in the whipping cream and beat until light, fluffy, and fully whipped.
6. Arrange the sliced bananas and berries over the cooled meringue base.
7. Spread the cream cheese frosting evenly over the fruit layer.
8. Decorate with dulce de leche and strawberries, if desired.
9. Chill briefly before serving for the best texture.

Autumn





Amaury Jouve

FRANCE

Preparation time

Preparation:
crust 15 min, filling 20 min
Chilling: 3h; Baking: 40 min

You will need

Food processor or electric mixer
Large mixing bowl
Cling film
Rolling pin
Tart pan or pie dish
Whisk
Rubber spatula

Pear and chocolate tart

This recipe has it all. Layers of buttery shortcrust pastry, juicy pears, and airy chocolate cream create a dessert that is as elegant as it is indulgent.

Ingredients

For the crust
240 g flour
140 g cold butter, cut into pieces
100 g sugar
1 egg yolk

For the filling
2 pears in syrup
100 ml crème fraîche
100 g good-quality dark chocolate
1 egg + 2 egg yolks
120 g plus 40 g sugar
Flaked almonds
500 ml water
1 split vanilla pod

Steps

1. Make the pastry: Blend the flour, sugar, and butter until sandy. Add the egg yolk and mix into a smooth dough. Wrap and chill for 1 hour.
2. Line and bake the shell: Roll out the dough, line a tart pan, and chill for at least 3 hours (or overnight). Bake at 160°C for 20 minutes.
3. Poach the pears: Bring 500 ml water, 120 g sugar, and a split vanilla pod to a boil. Add 2 peeled, halved, and cored pears. Simmer for 20 minutes, then leave in the syrup until the next day.
4. Make the filling: Chop the chocolate. Bring the cream to a boil and gradually whisk it into the chocolate. Separately, whisk the egg, egg yolks, and sugar until pale and foamy, then gently fold in the chocolate mixture.
5. Assemble the tart: Increase the oven to 180°C. Drain and dice the pears, scatter them over the baked tart shell, and cover with the chocolate filling.
6. Finish baking: Sprinkle with flaked almonds and bake for 20 minutes.







Apfelstrudel à la Hinterzarten

This Apfelstrudel à la Hinterzarten brings together sweet apples, creamy Schmand, warm cinnamon, and crunchy almonds in a crisp, golden pastry. Named after the charming Black Forest village of Hinterzarten, it captures the comforting flavors and traditions of southern German baking.



Simon Laule

GERMANY

Preparation time

Preparation: 20 min
Baking: 25 min
Total: 45 min

Ingredients

- 2 pcs Ready-made strudel dough
- 4 to 5 apples (approx. 600–750 g)
- 200 g Schmand (1 pot)
- 36 g sugar, or to taste
- 4 g ground cinnamon
- 50 g chopped almonds, or to taste
- 50 g butter, melted, for brushing
- Icing sugar, for dusting

You will need

Knife
(for the apples)
Mixing bowl
Small saucepan
(for mixing the filling)
Small pan
(for melting the butter)
Baking tray
Oven

Steps

1. Peel and finely chop the apples, then mix them with the Schmand, cinnamon, sugar, and chopped almonds.
2. Unroll the strudel dough, spread the filling evenly over it, and roll it up into a long log.
3. Brush generously with melted butter
4. Bake at 150°C for 20-25 minutes until golden.
5. Dust with icing sugar and serve.

Enjoy!



Raluca Preda

ROMANIA

Noir pear cake

Inspired by a photo I saw on Instagram, I combined different elements to create this dessert: a rich cake base, creamy mascarpone topping, and wine-poached pears. The result is an elegant, beautifully balanced dessert, perfect for special occasions or for those days when you simply crave a sweet indulgence.

Preparation time

Preparation: 15 min
Mixing: 60 min
Total: 1h 15 min

You will need

1 round baking pan (24 cm)
Mixer
Kitchen scale
or measuring cups
Spoons, bowls, pots, whisk,
knife, cooling rack, spatula,
Strainer
Baking sheet

Ingredients

For the cake base
250 g caster sugar
200 ml water
30 g cocoa powder
250 g ground walnuts
7 eggs, at room temperature
Rum essence
20 g butter

For the cream
200 ml sweetened heavy cream
200 g mascarpone
Vanilla extract

For the topping
4 pears
1 organic orange
2 cinnamon sticks
4 cloves
250 g granulated sugar
750 ml sweet or semi-sweet red wine

Steps

1. Preheat the oven to 180°C. Line the base of a 24 cm round cake pan with baking paper and grease the sides. Grease the sides with butter.

2. Cake: bring the sugar and water to a boil and cook for 3 minutes. Stir in the ground walnuts and cook for 2 minutes. Remove from the heat, add the cocoa powder, and mix until smooth. Cool slightly, then mix in the eggs and rum essence. Pour into the pan and bake for about 40 minutes, or until a skewer comes out clean.

3. Pears: bring the sugar, cinnamon sticks, cloves, orange slices, and wine to a gentle boil. Add the peeled pears and simmer for 20-25 minutes. Remove the pears and continue simmering the liquid for about 30 minutes, until reduced to a syrup. Strain and cool slightly.

4. Cream: Whip the cream to soft peaks, then fold in the mascarpone and vanilla extract. Once the cake has cooled completely, spread the cream over the top.

5. Arrange the pears on the cake, whole or sliced, drizzle with the wine syrup, then slice and serve.





Apple and cinnamon cake

There is something magical about the scent of apples and cinnamon baking in the oven. This soft, flavorful cake captures that cozy feeling in every slice, making it impossible to stop at just one piece.



Houda Alrez

UAE

Preparation time

Preparation: 15-20 min
Baking: 50 min
Total: 65-70 min

Ingredients

For the cake
2 eggs
250 g plain flour
A pinch of salt
135 g white sugar
1 tsp vanilla extract
Zest of 1 lemon
150 g butter, softened
1 tsp baking soda
1½ tsp baking powder
240 ml milk
1 tsp lemon juice

For the apple mixture
5 apples, peeled and chopped (approx. 700–800 g)
1 tbsp sugar
30 ml lemon juice (2 tbsp)
1 tsp ground cinnamon

For layering
110 g brown sugar
½ tsp ground cinnamon
60 g crushed walnuts

You will need

Mixer
Baking pan

Steps

1. Preheat the oven to 180°C. Grease and flour a baking pan.
2. Peel and dice the apples. Toss with the lemon juice, cinnamon, and 1 tbsp sugar, then leave to drain in a colander.
3. Sift together the flour, baking powder, baking soda, and salt. Combine the milk and lemon juice and leave for 3 minutes. Beat the butter, sugar, and vanilla until light and fluffy. Gradually beat in the eggs and lemon zest, then alternately add the dry ingredients and milk mixture until just combined.
4. Spread half the batter into the pan. Top with half the apples and half the brown sugar-cinnamon mixture. Add a splash of milk to the remaining batter if needed, spread over the apples, then top with the remaining apples, brown sugar-cinnamon, and walnuts.
5. Bake for about 50 minutes, or until a toothpick inserted in the centre comes out clean.
6. Drizzle with caramel sauce before serving.



Roxana Vintilă
SWITZERLAND

Preparation time

Preparation: 15 min
Baking: 20-25 min
Total: 40 min

You will need

Large mixing bowl
Rolling pin
Baking dish
(small, greased)
Pastry brush
(for the melted butter)
Sharp knife
(to cut the rolls)
Measuring cups/
kitchen scale
Small bowl
(for the glaze)
Whisk or fork
(for the glaze)
Lightly floured surface
or silicone mat

Cinnamon rolls

These cinnamon buns are everything they should be: soft and fluffy on the inside, lightly caramelized at the edges, and filled with a rich swirl of brown sugar and warming cinnamon. Best enjoyed fresh from the oven, they bring comfort and sweetness to every bite.

Ingredients

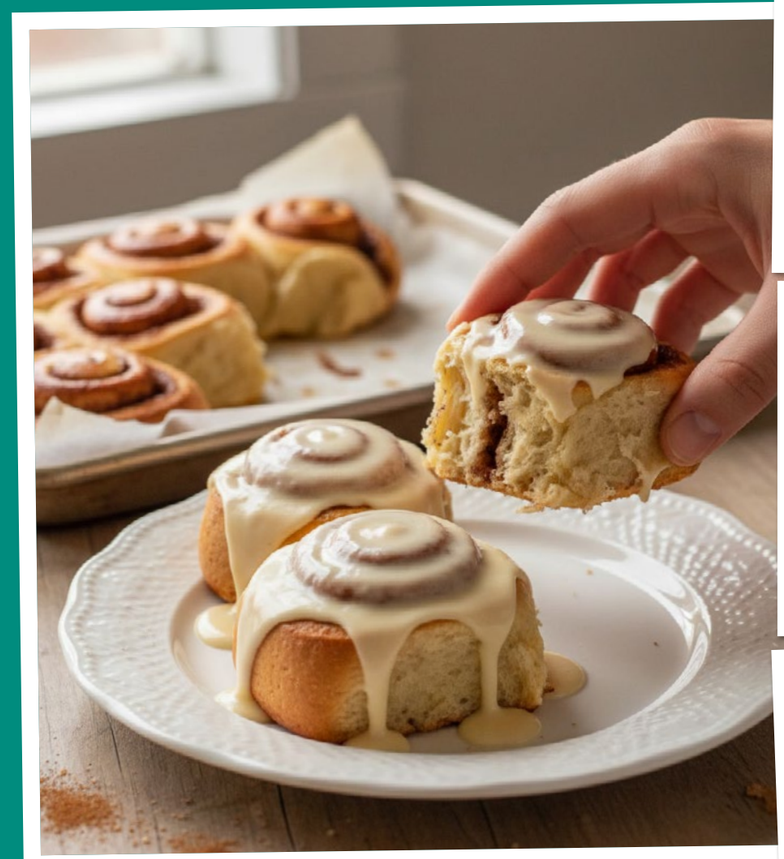
For the dough
250 g plain flour
25 g sugar
2 tsp baking powder
1 tsp salt
40 g butter, softened
180 ml milk

For the filling
30 g butter, melted
50 g brown sugar
1 tbsp ground cinnamon

For the glaze
60 g icing sugar
15–30 ml milk
½ tsp vanilla extract

Steps

1. Preheat the oven to 190°C and grease a small baking dish.
2. Prepare the dough. In a bowl, combine the flour, sugar, baking powder, and salt. Add the softened butter and rub it into the dry ingredients until the mixture resembles coarse crumbs.
3. Pour in the milk and mix until a soft dough forms.
4. On a lightly floured surface, roll the dough into a rectangle approximately 0.5 cm thick.
5. Brush the surface with the melted butter, then sprinkle evenly with the brown sugar and cinnamon.
6. Starting from the long side, roll the dough into a tight log. Cut into 8–10 slices.
7. Arrange the rolls in the prepared baking dish.
8. Bake for 20–25 mins, or until golden brown.
9. Meanwhile, prepare the glaze by mixing the powdered sugar, milk, and vanilla extract until smooth.
10. Drizzle the glaze over the warm cinnamon buns and serve.





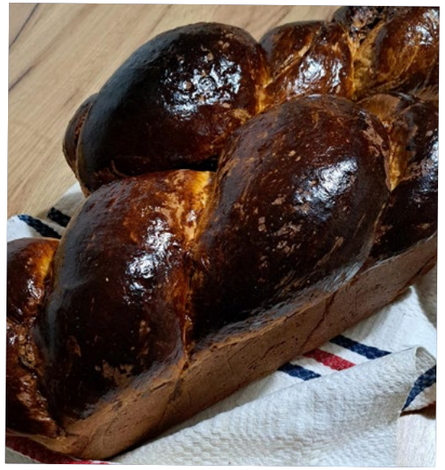


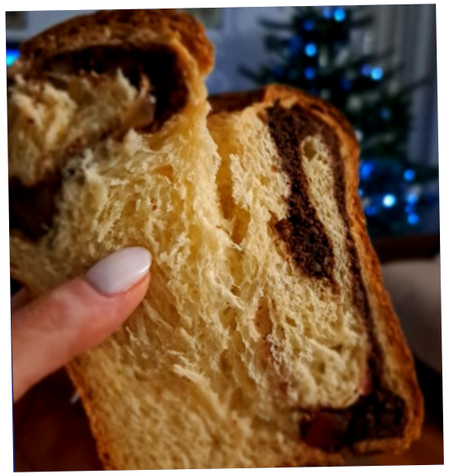


Winter









Traditional cozonac

Cozonac is a traditional Eastern European sweet bread, popular in Romania. Made with flour, eggs, milk, sugar, butter, and yeast, it is often filled with walnuts, cocoa, poppy seeds, Turkish delight, raisins, or sweet cheese. Prepared for Christmas and Easter, it symbolizes family and tradition.



Madalina Precup
ROMANIA

Preparation:
Dough: 30 min; Filling: 15 min
Shaping: 15 min; Baking: 60 min

Ingredients

For the dough
1 kg all-purpose flour
200 g sugar
500 ml warm milk
5 egg yolks
200 g butter, melted
2 packets dry yeast (14 g)
or 40 g fresh yeast
1 tsp vanilla extract
Zest of 1 lemon and 1 orange
A pinch of salt

For the filling
500 g ground walnuts
150 g sugar
2–3 tbsp cocoa powder
5 egg whites, lightly beaten
1 tbsp rum extract
Optional: raisins soaked in rum, Turkish delight pieces

For finishing
1 egg yolk + 1 tbsp milk
(for brushing)

You will need

Large mixing bowl
Kitchen scale
Stand mixer with dough hook
Clean countertop / kneading board
Rolling pin
Loaf tins / cozonac pans
Pastry brush

Steps

1. Warm the milk (not too hot). Mix a few tablespoons of milk with 1 tbsp sugar and the yeast. Let it rest for 10 minutes.
2. In a large bowl, mix the egg yolks with the sugar, vanilla extract, and citrus zest.
3. Add the yeast mixture and the remaining warm milk. Gradually add the flour and start kneading.
4. When the dough starts to come together, slowly pour in the melted butter and continue kneading.
5. Add a pinch of salt.
6. Knead for 10–15 minutes, until the dough becomes smooth and elastic.
7. Cover with a kitchen towel and let it rise in a warm place for 1–2 hours, or until doubled in size.
8. Mix the ground walnuts, the rum, cocoa, sugar, and a little warm milk into a thick paste.
9. Divide the dough into 2 parts, roll each into a rectangle, spread with filling, then roll and twist together.
10. Place in a loaf pan, let rise for 30 to 45 mins, brush with beaten egg, and bake at 180°C for 40 to 50 minutes, until brown.



Nora Balla-Müller
ROMANIA

Preparation time

Preparation: 30 min
Rest: overnight
Finish: 1-3 h

You will need

4 baking trays
(or as needed)
Baking mat
Large mixing bowl
with lid or cover
Cutting board
Rolling pin
Pastry cutter
(or a jar or knife)
Pastry brush

Gingerbread

I believe gingerbread is about more than festive decorations and excessive sweetness. Made with quality ingredients and paired with crunchy nuts, it offers a more refined flavor and makes the perfect companion to a cozy afternoon coffee. Best of all, it's a dessert to enjoy all year round.

Ingredients

For the dough
1.1 kg wholemeal rye flour
1 kg mixed flower honey, softened if crystallized
3 large eggs
250 g wheat flour (type 450 or 550)
50 g sugar
40–45 g baking soda (8–9 tsp)
20–28 g gingerbread spice mix
200 ml whole milk (3.5% fat)
A pinch of salt

For the topping
1 egg, beaten for glazing
Walnuts, seeds, or dried fruits
Optional: sugar paste, for decorating after cooling

Steps

Don't let the ingredient list intimidate you. I often make a large batch because gingerbread keeps well, makes a thoughtful homemade gift, and is always worth sharing with family and friends.

1. In a large bowl, combine the rye flour, wheat flour, sugar, baking soda, spice mix, and salt. Add the eggs, honey, and enough milk to form a soft, slightly sticky dough.
2. Cover and let the dough rest overnight in a cool place. This allows the rye flour to absorb moisture and develop flavor.
3. Roll out portions of the dough on a floured surface to a thickness of 3–4 mm.
4. Cut into desired shapes and place on lined baking trays, leaving a small gap between each piece.
5. Brush with beaten egg and decorate with nuts, seeds, or dried fruit, if desired.
6. Bake at 130–140°C for 12–15 mins, or until golden and glossy.
7. Allow to cool slightly before transferring to a wire rack, as the gingerbread will be fragile while hot.







Whole wheat laddu with dry fruits & poppy seeds

This classic Indian sweet is often prepared for festivals and enjoyed as a nourishing winter treat. Made by slow-roasting whole wheat flour in aromatic ghee and combining it with powdered sugar, crunchy dried fruits, and fragrant poppy seeds, these laddus develop a rich, nutty flavor and a delicate crumbly texture that melts in your mouth.



Ingredients

250 g whole wheat flour (atta)
180 g ghee (clarified butter)
150–200 g powdered sugar (or jaggery powder), to taste
150 g mixed dry fruits and nuts
15 g poppy seeds (khaskhas)
2.5 g cardamom powder (elaichi)

Steps

1. Prepare the ingredients. If needed, grind the sugar or jaggery into a fine powder. Coarsely chop the nuts and set aside.
2. Heat 1 tbsp of the ghee (clarified butter) in a heavy-bottomed pan or kadai. Add the nuts and roast for 2–3 minutes, until lightly golden and fragrant. Transfer to a mixing bowl.
3. In the same pan, dry roast the poppy seeds for about 1 minute, until fragrant. Add them to the bowl with the nuts.
4. Add the remaining ghee to the pan and melt over low heat. Stir in the whole wheat flour and roast gently, stirring continuously for 20–30 minutes, until deep golden brown and fragrant. This step is key to developing the rich, nutty flavor.
5. Transfer the flour mixture to the bowl with the roasted nuts and poppy seeds. Allow it to cool until warm but comfortable to handle.
6. Add the powdered sugar (or jaggery powder) and cardamom powder. Mix thoroughly until evenly combined.
7. Using your hands, shape the mixture into smooth, round laddus. If the mixture feels too dry, add 1–2 tbsp melted ghee and mix again.
8. Leave the laddus to cool completely before serving or storing in an airtight container.



INDIA

Preparation time

Preparation: 5 min
Mixing: 40-55 min
Total (with cooling): 65-85 min

You will need

Heavy-bottomed pan or kadai
Spatula or wooden spoon
Large mixing bowl
Measuring spoons
Blender or grinder, for powdered sugar or nuts (optional)
Food-safe gloves, for shaping (optional)



Nikhil Thakur

INDIA

Majun, a Sindhi legacy in a bowl

A treasured Sindhi winter delicacy, Majun has long been prepared as a nourishing homemade treat for families to share. Rich in nuts, seeds, and warming ingredients, it is both comforting and satisfying, bringing generations together through tradition and flavor.

Preparation time

Preparation: overnight soaking of the urad dal + 45 min
Cooking: 20 min; Total: 1h aprox.

You will need

Heavy-bottomed kadai or deep pan
Small pan, for roasting the poppy seeds
Wooden spoon or silicone spatula

Ingredients

100 g white urad dal (split and dehusked black gram lentils)
50 g white poppy seeds (khas khas)
200 g ghee (clarified butter)
200 g khoya (mawa)
800 ml full-fat milk
1 tsp cardamom powder (or 2–3 cardamom pods)
150 g sugar
60 g almonds, chopped
60 g cashews, chopped
60 g walnuts, chopped
60 g dried coconut, grated
60 g date powder

Steps

1. Soak the white urad dal and khas khas in separate bowls overnight.
2. Heat about 50 g ghee in a heavy-bottomed kadai or deep pan. Add the khoya and roast until golden and lightly caramelized. Remove from the pan and set aside.
3. Drain the soaked khas khas and dry roast them in a small pan until fragrant. Set aside.
4. Drain the soaked white urad dal and grind with the cardamom into a coarse paste.
5. Heat the remaining ghee in the pan and roast the urad dal paste over low heat, stirring continuously, until golden, aromatic, and nutty.
6. In a separate pan, bring the milk and sugar to a gentle boil. Gradually add the roasted urad dal mixture and roasted poppy seeds, stirring continuously until smooth and well combined.
7. Cook over low heat until the mixture begins to thicken. Stir in the roasted khoya, grated dried coconut, walnuts, and date powder, mixing until fully incorporated.
8. Add the almonds and cashews, reserving a few for garnish. Continue cooking for a few minutes until the Majun reaches a rich, thick consistency.
9. Remove from the heat and allow the Majun to rest for a few minutes.
10. Serve warm, garnished with the reserved nuts. Any leftovers can be refrigerated and gently reheated before serving.









Ukdiche modak

Ukdiche modak is one of India's most cherished festive sweets, especially associated with Ganesh Chaturthi celebrations. Made with a delicate steamed rice flour shell and a fragrant filling of coconut, jaggery, and cardamom, these beautifully shaped dumplings offer a perfect balance of sweetness, texture, and tradition.



Pranali Naik
INDIA

Preparation time

Preparation: 50-60 min

You will need

Bowl
Pan
Rolling pin
Spoon
Steamer
Banana leaf (optional)

Ingredients

For the dough
240 ml water
1 tsp ghee (clarified butter)
A pinch of salt
120 g rice flour

For garnishing
8–10 saffron strands
2 tsp ghee (clarified butter)

For the Modak filling
2 tbsp water
180 g jaggery, grated
160 g fresh coconut, grated
2 tbsp ghee (clarified butter)
20 g cashew nuts, chopped

Steps

1. Heat the water and jaggery in a pan until the jaggery melts completely. Stir in the grated coconut and cook for 10-15 minutes, stirring continuously.
2. Add the ghee and chopped cashew nuts, cook for a few more minutes until the filling is aromatic but still slightly moist, then set aside to cool.
3. For the dough, bring 1 cup of water to a boil with the salt and ghee. Add the rice flour and quickly mix in one direction until combined.
4. Cover and steam the dough for 1 minute, then remove from the heat. While still hot, knead until smooth and lump-free.
5. Divide the dough into 8-10 equal portions and roll each into a smooth ball.
6. Flatten each ball into a small disc, place a spoonful of the coconut filling in the centre, then pinch the edges into pleats and seal at the top to form a modak.
7. Arrange the modaks on a banana leaf-lined steamer plate and steam for 10-15 minutes.
8. Serve warm with a drizzle of ghee and garnish with saffron threads. Enjoy!



Isha Khan

INDIA

Preparation time

Preparation: 1 h

You will need

Large pan (for roasting)
Ladle or spoon
Mixer or grinder
Plates
(for placing the laddoos)

Winter laddoos

Winter laddoos are a traditional Indian winter sweet, prepared with roasted whole wheat flour, crunchy dry fruits, jaggery, coconut, cardamom, and ghee. Rich in flavor and naturally sweetened, these wholesome treats are especially popular during the colder months for their nourishing and energy-boosting qualities.

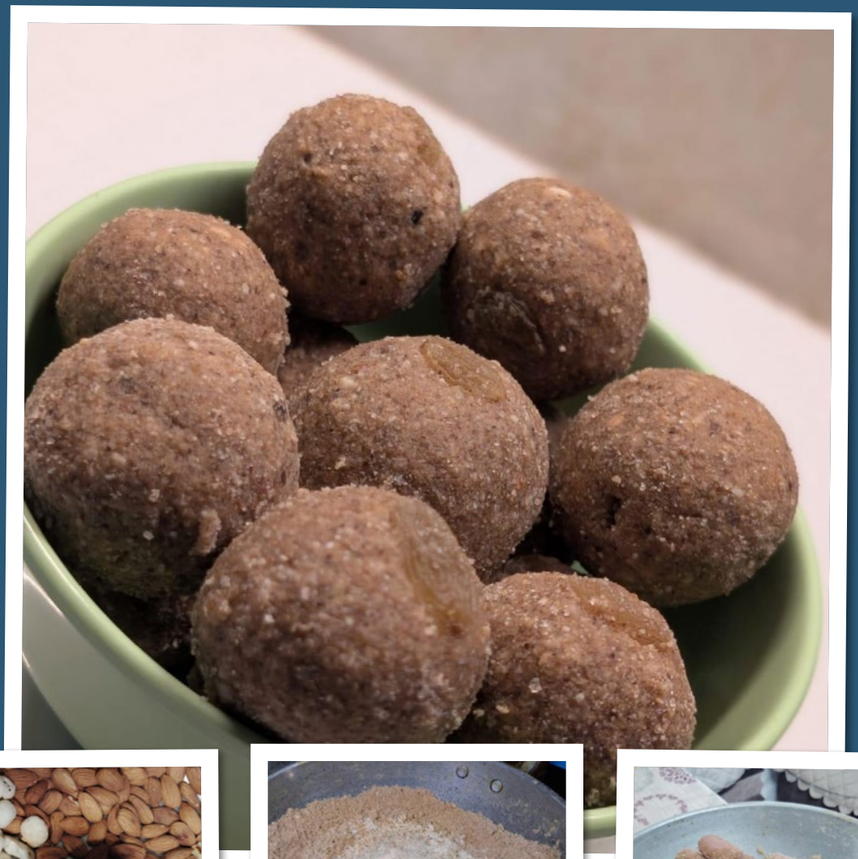
Ingredients

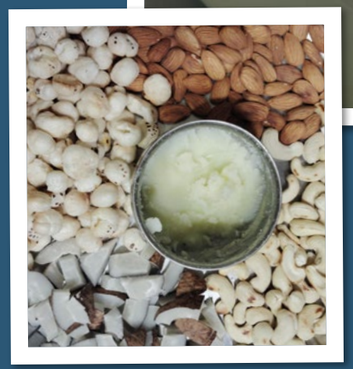
1 kg whole wheat flour
250 - 300 g jaggary/raw sugar (depends on how sweet you want)
300 - 350 g ghee
2 tbsp cardamom powder
50 g cashews
50 g almonds
50 g fox nuts
50 g desiccated coconut

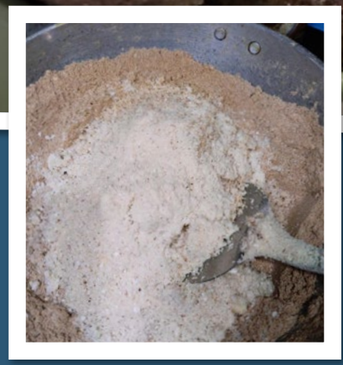
Steps

1. Heat 1 tbsp ghee in a large pan and roast the flour until golden brown and fragrant. Set aside.
2. Add a little more ghee to the pan and roast the cashews, almonds, and fox nuts. Allow them to cool, then grind coarsely.
3. In a large bowl, combine the roasted flour, ground dry fruits, jaggery (or raw sugar), desiccated coconut, and cardamom powder.
4. Heat the remaining ghee and slowly mix it into the dry ingredients until the mixture comes together.
5. Grease your hands with a little ghee and shape the mixture into small laddoos while still warm.
6. Adjust the amount of sugar and ghee to suit your taste.

Note: Some people also add edible gum (fried and ground) to the laddoos to make them even more nutritious during winter.













Coca de patata with chocolate

Coca de patata is a traditional sweet pastry from Valldemossa, Mallorca (Spain). It is made from a light, fluffy yeast dough enriched with mashed potato, giving it a soft, airy texture. It is typically dusted with powdered sugar and often served with hot chocolate for dipping.



Antoni Aloy
SPAIN

Preparation time

Preparation: 3-4 h

Ingredients

100 g lard or butter
220 g cooked potato (boiled or steamed, then mashed)
210 g sugar
3 eggs
50 ml milk
30 g fresh baker's yeast
520 g strong bread flour (use 560 g if your eggs are large)
½ coffee cup oil
Powdered sugar, for dusting

You will need

Large mixing bowl
Potato masher or fork
Mixing spoon or spatula
Measuring cups/spoons or scale
Baking tray
Plastic wrap (optional)
Oven
Cooling rack
Fine sieve for powdered sugar

Steps

1. Mix the butter and hot mashed potato until smooth. Add the sugar and eggs and mix well.
2. Add the milk, yeast, and flour, mixing until smooth. Add the oil last, leaving a thin layer of oil on top of the dough.
3. Let the dough rise at room temperature, or in an oven at 50°C with the door slightly open, until doubled in size.
4. Using greased hands, shape the dough into balls about the size of a small orange. Place on a baking tray and let rise again until doubled in size.
5. Leave space between the dough balls to prevent them from touching during baking. Bake at 170°C for 5-6 minutes, until lightly golden and firm.
6. Cool completely, dust with powdered sugar, and serve with hot chocolate for dipping. Store in an airtight metal or glass container for several days.



Inês Músico

PORTUGAL

Vanillekipferl

As the name gives away, this recipe has little to do with Portugal, but it was my partner in crime for cold Berlin winter weekends. It's one of Germany's most loved Plätzchen, the traditional Christmas cookies, and in my family too: buttery crescents made special by ground almonds and a final roll in vanilla sugar.

Preparation time

Preparation: 20 min
Chilling: 1 h; Baking: 30 min
Total: 1 h 50 min

You will need

Baking tray
Baking paper
Mixing bowl
Measuring spoons
Small bowl
(for the sugar coating)
Cooling rack (optional)

Ingredients

For the dough
210 g butter
70 g sugar
100 g ground almonds
250 g flour
1 pinch of salt

For the coating:
50 g powdered sugar
2 tsp vanilla sugar

Steps

1. Mix the butter with sugar with your hands.
2. Add the flour and mix again.
3. Add the ground almonds and keep kneading.
4. Add the salt and knead the dough gently until you have a smooth consitency.
5. Wrap the dough in cling film and refrigerate for 1h.
6. Preheat the oven to 180° (160° if fan-assisted). Line baking trays with parchment paper.
7. Take a portion of the dough from the fridge (leave the rest to keep chilling) and start shaping small moon crescents (1.5 in, more or less) with your hands. Repeat with the remaining dough.
8. Place the crescents on the prepared baking tray, leaving some space between them.
9. Bake the cookies for approximately 15 mins until golden. Meanwhile mixed the powedered sugar with the vanilla sugar.
8. After baking, let them cool completely on a wire rack.
9. Powder the Vanillekipferl with the sugar mix and serve or store.





Walnut slices

Some of the best recipes are also the simplest. These walnut slices are crisp, nutty, and wonderfully comforting, just the kind of homemade treat that disappears quickly from the cookie jar.



Thomas Steirer

AUSTRIA

Ingredients

220 g plain flour, sifted
⅛ tsp salt
½ tsp baking soda
115 g butter, softened
220 g dark brown sugar, packed
1 egg
½ tsp vanilla extract
60 g walnuts, ground
(for approximately 36 cookies)

Preparation time

Preparation: 25 min
Chilling: 2 h; baking: 10 min
Total: 2 h 35 min

You will need

Baking tray
Baking paper
Mixing bowls
Sieve
Mixer
Spatula
Measuring spoons
Wire cooling rack

Steps

1. Preheat the oven to 190°C and line a baking tray with baking paper.
2. Sift together the flour, salt, and baking soda.
3. In a separate bowl, cream the butter until smooth. Add the brown sugar and beat until light and fluffy. Add the egg and vanilla extract, mixing until fully incorporated.
4. Gradually add the flour mixture and stir until a stiff dough forms. Fold in the ground walnuts.
5. Divide the dough into two portions and shape each into a roll approximately 2.5 cm in diameter. Wrap in baking paper or plastic wrap and refrigerate for 2 hours.
6. Slice the chilled dough into very thin rounds and arrange them on the prepared baking tray.
7. Bake for about 10 minutes, or until lightly golden around the edges.
8. Allow to cool on the tray for a few minutes before transferring to a wire rack.



Oksana Buksmann

GERMANY

Snowballs

Soft, fluffy, and coated in delicate coconut flakes, these snowballs hide a sweet raspberry surprise at their center. Light and creamy with a wonderfully nostalgic charm, they are the perfect treat for celebrations or simply sharing with loved ones.

Preparation time

Preparation: 45 min
Baking: 30 min; chilling: 1 h
Total: 2 h 15 min

You will need

Baking tray
Baking paper
4 mixing bowls
(or 3 if bowls are reused)
Electric mixer
or hand mixer
Spatula
Whisk or spoon
Large mixing bowl
Shallow dish or plate
(for the coconut)
Cooling rack
(recommended)

Ingredients

6 eggs
150 g sugar
180 g flour
2 packets vanilla sugar
1 pinch of salt
1 tsp baking powder
350 g heavy cream
150 g quark
150 g crème fraîche
100 g desiccated coconut
80 g raspberry jam

Steps

1. Make the sponge: preheat the oven to 170°C and line a baking tray. Separate the eggs; beat the whites with a pinch of salt until stiff. Mix flour and baking powder, then combine with sugar, water, and yolks. Gently fold in the egg whites.
2. Bake & crumble: Spread the batter evenly in the tray and bake for about 30 min until lightly golden. Cool completely, then crumble into a large bowl.
3. Prepare the cream: Whip the cream until stiff. Mix quark, crème fraîche, and vanilla sugar, then fold in the whipped cream. Combine with the sponge crumbs until soft and moldable.
4. Shape the snowballs: place coconut in a shallow dish. Form 5-6 cm balls, make a small indentation in each, fill with raspberry jam, and seal.
5. Coat & chill: Roll the balls in coconut until evenly coated, then refrigerate until firm and thoroughly chilled before serving.



nagarro



