



nagarro

# Cook Book



VOLUME 1 • 2023

**The Global**

# Cook Book

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### **The Global Cookbook**

Featuring recipes from  
**Nagarrians all over the world**

Designed and edited by  
**Nagarro's Global Marketing Team**

**Volume I, 2023**

[www.nagarro.com](http://www.nagarro.com)

### **The Global**





# Cook Book

Food is such a powerful thing. A good meal brings people together and celebrates differences in a way few things can! What better way to indulge than with a cookbook with dishes that your very own Nagarrrians create? This first edition of the Nagarro Cookbook is a celebration of the flavors that connect us, a sneak peek into Nagarrrians kitchens worldwide.

Discover over 30+ delicious recipes of Nagarrrians around the world. No matter your skill or theirs, each of these dishes tells a story of culture, family, and history. A story you can now recreate for yourself with just a few steps and easy methods.

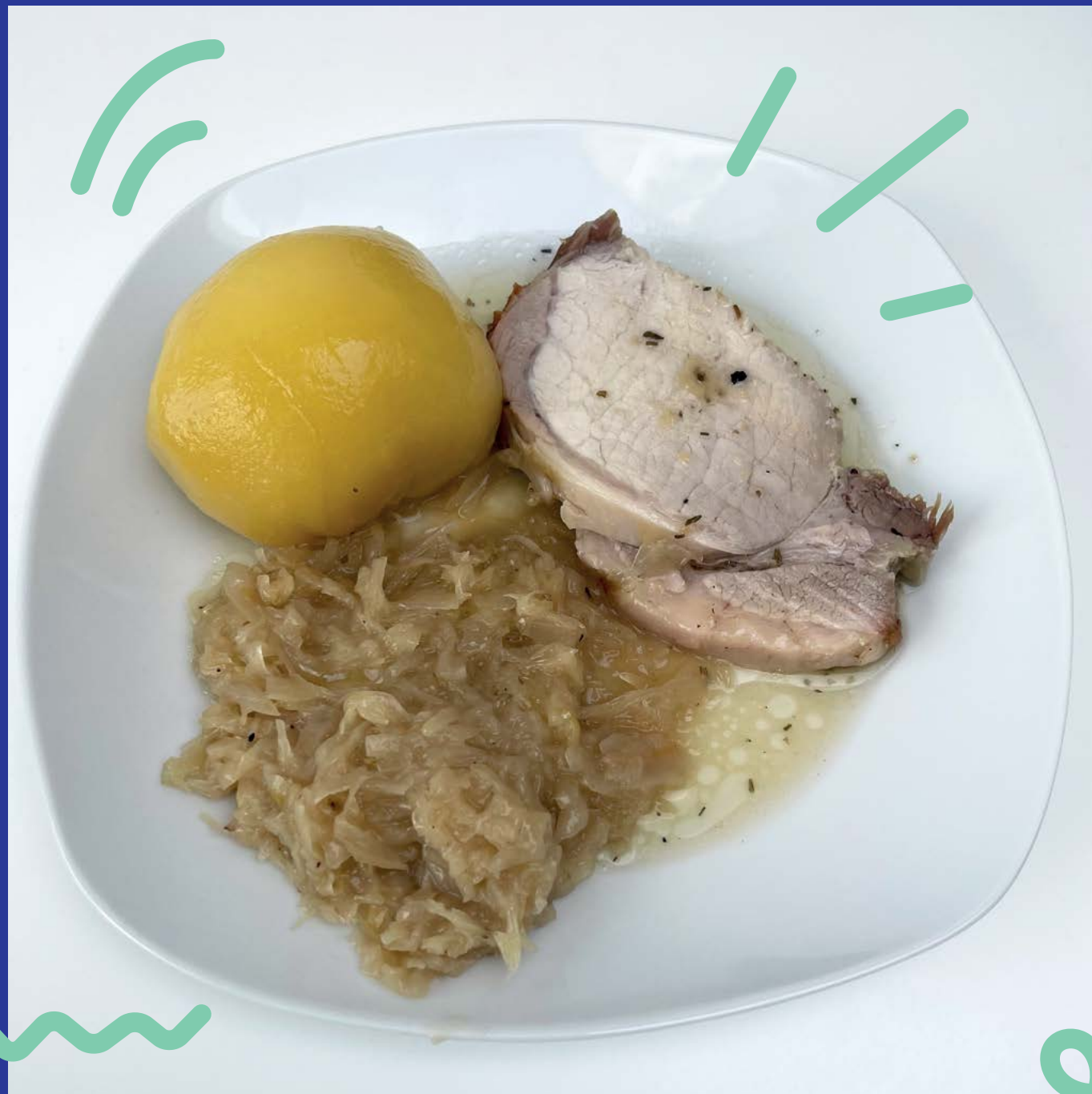
Whether meat, fish, or vegetable dishes, this book offers everything from sweet to savory! If you have ever wondered what our unique CARING spice adds to the table, time to find out.

# Austria

-  Roast pork with sauerkraut and potato dumplings
-  Bagels
-  Kärntner Kasnudel
-  The best Focaccia on this planet







## Thomas Kiedl



"Roast pork, also called "Bratl," is a traditional Austrian Sunday and holiday dish, according to the Register of Traditional Foods. Roast pork is also a traditional dish in Bavaria and Czechoslovakia.

Fun fact for true cooking nerds: The main belt asteroid (350509) Vepřoknedloželo was named after the Czech variant of this dish."

# Roast pork with sauerkraut and potato dumplings



### Directions

Mix pressed garlic, salt, caraway and chopped onion, and rub the meat with this paste.

Put the meat in a roasting pan, add lard, and about a quarter of a liter of water.

Let it roast in the oven at 170 °C for about 2 hours.

For the sauerkraut, peel and finely dice the onion. Fry in a pan with lard until crispy.

Mix some water with sauerkraut, caraway seeds, sugar and salt in a pot.

Cover and cook on low heat for about 10 minutes. Then stir in the fried onions.

For the dumplings, boil potatoes, peel and mash while hot. Season them with salt, mix in potato flour well and knead into a compact dough.

Form dumplings and simmer gently, in salted water for about 25 minutes.

### Pork Roast

1 kg pork loin  
1 large onion  
10 garlic gloves  
30 g pork lard  
20 g salt  
20 g caraway

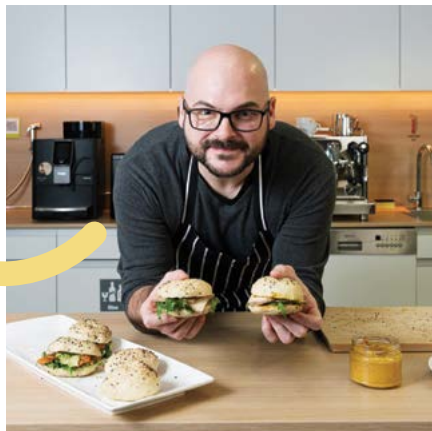
### Sauerkraut

1 kg Sauerkraut  
1 onion  
20 g pork lard  
20 g sugar  
10 g caraway (whole)

### Dumplings

1 kg floury potatoes  
200 g potato flour





## Thomas Goldberger

*"A crunchy and soft bite that gets its unique texture from its preparation. And it's not tough to make it either - much easier than you might think."*

### Follow these steps

Mix water with sugar and yeast and keep it aside to activate for 10 minutes. A yeast foam should form on the surface of the water. The sugar helps the yeast to become active and serves as a nutrient.

Mix flour and salt into the water and knead into a soft moist dough. Knead for about 5 minutes.

Cover the bowl with a damp cloth or plastic wrap, and let it rest for one hour.

Bring a large pot of salted water to a boil. Mix sesame seeds, garlic, and poppy seeds. Preheat the oven to 190°C o/u.

From the dough, cut 8 dough pieces of about 90g - 100g

Shape the dough into a smooth ball with a little flour. Poke a hole in the center with your floured index finger. On a lightly floured work surface, rotate the dough ball around your index finger until a hole of approx. 2.5 - 3 cm is formed. Place the formed bagels onto pieced parchment paper and let them rest for 20 minutes.

Place the bagels in the boiling water, remove the parchment paper and simmer for 2 - 4 minutes. Then transfer it to a baking sheet covered with parchment paper. Note: The longer the dough stays in the water, the more "chewie" it will be.

Lightly coat the bagels with oat or soy milk and sprinkle the sesame poppy seed mixture. Bake for 25-30 minutes.

Let it cool for 15- 20 minutes. Enjoy :)

# Bagels



### Ingredients

310 g water  
 1 package dry yeast  
 440 g white wheat flour  
 8-10 g salt  
 1 tbsp brown sugar  
 1 tsp white Sesame  
 1 tsp black Sesame  
 1 tsp poppy seed  
 1 tbsp garlic powder







1 Mix all ingredients and knead until you have a shiny dough. – It should look something like this. Put the dough in a cling film and store it in the fridge for at least 30 minutes.



2 In the meantime, cook and peel the potatoes, and push them through a potato ricer. Chop the onion finely and soften it in butter. Remove the pan from the heat and add the finely chopped parsley as well as the mint. Mix them and add them to the potatoes. Crack the egg and add it to the potato herb mixture. Add the pressed garlic clove, salt, and the fresh ground black pepper. Mix all the ingredients and let them cool off a little bit. Roll out the dough and put the filling on the dough.



**The final dish should look like this**

After this, just cook the “Nudeln” in salted water, for approximately 10-15 minutes. Serve them with melted butter and chopped chive. Enjoy!



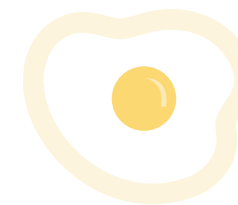
**You can also serve it like this**



Pamela Surtmann

“I choose this recipe because “Kärntner Kasnudel” is one of the most famous and traditional dishes in the south of Austria. The specialties of this dish are the design of the edges of the “Kasnudel” and the different variants because most regions or families have different special ingredients or make different kinds of dough. Simply delicious!”

# Kärntner Kasnudel



**Dough**

- 300 g wheat flour
- 1 egg
- 2 table spoons olive oil
- Salt
- Water

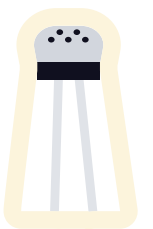


**Filling**

- 500 g crumb curd
- 300 g waxy potatoes (cooked and warm pressed)
- 1 big egg
- 3 tablespoons parsley (chopped)
- 2 tablespoons pasta mint
- 2 garlic gloves (pressed)
- 1 onion
- Butter
- Salt
- Ground black pepper

**Serving**

Melted butter, chopped chive (and greaves)







## Harsh Narula

*"How to make the best focaccia on this planet without any fancy equipment, and baking experience? This recipe makes a big pan of focaccia. If you want to make a smaller portion, just reduce the measurements proportionately. After a loottt of attempts, I have put together a recipe that takes the best of the Italian way of making breads with the French way of making breads (using Autolysing). The result is a bread that is much airier (can trap more air) as the gluten (some type of protein) develops stronger when you do Autolysing."*

# The best focaccia on this planet



You can make focaccia sandwiches; you can put some tomato sauce and mozzarella on top and bake it for 5 mins to even make a pizza. The limits of eating this extremely tasty bread are endless. Personally, I love to eat it plain!



### Autolysing

In a large bowl, mix 450 grams of bread flour and 300 ml of water. Try to just mix the flour and the water till it becomes one shaggy dough mass. Take 8-11 grams of salt (preferably sea salt, and the amount according to taste) and throw it on top of the shaggy dough mass (don't mix it). Once that happens, leave it for 20 minutes. This process is called Autolysing. In parallel, in a small bowl, mix 35 ml of water (at 37 degrees Celsius – hint: if you dip your finger in water, you should feel neither hot, nor cold), 7 grams or one pack of dry yeast, one tablespoon of honey, and one tablespoon of flour. Let it also rest for 20 minutes.

### Incorporating

After 20 minutes of the dough resting, and the yeast being allowed to activate, mix the yeasty mixture completely with the wet dough mass. You may want to wet your hands to prevent the dough sticking to your hands all the time. Once this is done, mix 15-20 ml of olive oil in the dough mix, and mix till no lumps are remaining and all the dough on the sides is also mixed. When it is done, cover it with cling wrap or anything that prevents air from coming in, and leave it outside for 30-40 minutes.

### Stretch and fold

Depending on the weather (wherever you are), if the room temperature is above 30 degrees Celsius, we will do 3 stretch-and-folds in an interval of 20 minutes. If the temperature is less than 30 degrees Celsius, the cadence would be 30-40 minutes. To perform this activity, wet your hands a bit, push your hand below the dough in the bowl, pinch some amount of dough (BE VERYYYYY GENTLE) stretch it out a bit (before it breaks), and fold it on top. Twist the bowl 90 degrees and perform the same activity – a total of 8 times.



After that, cover the bowl again, and wait for 20 minutes if you are in a hot area, or 30 mins if you are in a cold area. If it is freezing outside, you can even switch on the oven light and keep it inside to maintain a stable temperature. Repeat this entire activity 3 times. You will see that the dough gets easy to handle and keeps increasing in size with every exercise. This means that the gluten is developing.





**Plating:** After all the 3 stretches-and-folds, the total proving time of the flour with the yeast would be almost 100-120 minutes. In a baking tray, put a generous amount of olive oil (it should be drenched in olive oil (20-30 ml)) and turn the dough in this baking tray. Pull the dough from all sides to fill the tray. Try to be very gentle and do not apply any pressure to de-gas it. The bigger the bubbles, the airier the bread would be. After the dough has taken the shape of the tray, let it rest for another 20 mins. Cover it with cling wrap or something so that it doesn't get dry. Meanwhile, when 10 mins are left in this step, start the oven at 220 degrees Celsius and let it pre-heat for 8-10 mins.

**Making dimples:** Take the cover off, and with your fingers, start making some dimples in the bread. These dimples will hold the oil emulsion while baking. To make the oil emulsion, take 15 ml of water and 15 ml of olive oil and stir it rigorously, till the oil mixes with the water. Spread this entire emulsion over the dimpled dough. You can also add some cherry tomatoes, some sundried tomatoes, or olives on the top surface of this dimpled dough.

**Bake:** Once the oven is pre-heated, throw the dimpled dough in the oven for baking. You should bake it for 15-18 minutes (but keep checking the colour). If it gets too brown too soon, reduce the temperature to continue with the baking. Take a cooking thermometer to check the inside temperature of the bread. It should be around 98-100 degrees Celsius. If the temperature inside the bread is 98-100 degrees, and the bread is not brown enough, move the bread on the top rack and increase the temperature to roast it a bit.

**Cool off:** Once the bread is ready, take it off onto a wire rack for 10 minutes and let it cool down before you eat. After it is done, the bread is ready to eat!

# China

/// Evie's Brunch  
/// Drumsticks







Evie Xiao ✓

"This kind of food makes me feel very healthy and nutritious when I work from home. Apart from being quite delicious and quite easy to make, its beautiful arrangement brings a bonus smile on my face when I enjoy the food and feel good all day long!"

# Evie's Brunch

## You will need:

Little tomatoes, cucumbers, mushrooms

Shrimp, salmon, blueberries

Red bean bagel with a box of cheese

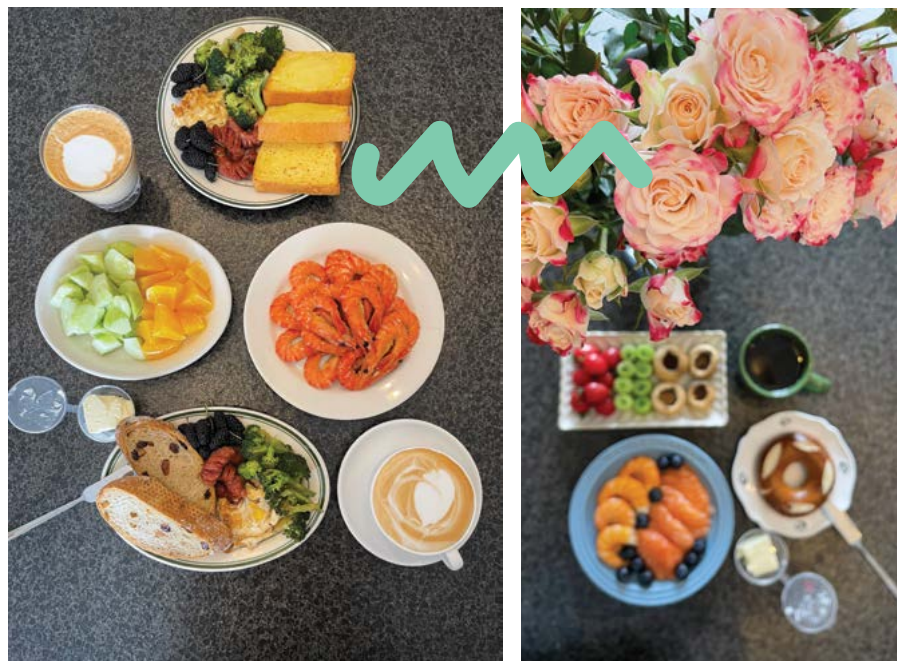
A cup of Americano coffee

## The production process is very simple:

Shrimp - remove the shrimp's line and head, then cook it.

Mushroom - pan and butter fried.

Other vegetables and fruits - washed and cut, then good plate

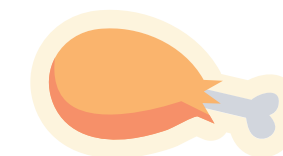
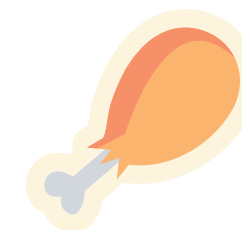
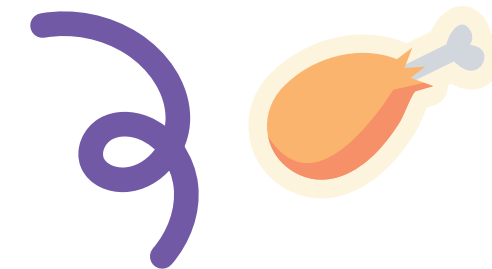






*Vicky Kun*

*"Because it is easy to cook. Even people who have never cooked can try it. Most importantly, it tastes delicious!"*



# Drumsticks

## Ingredients

Drumsticks  
Ginger  
Garlic  
Chili (not necessary)  
Light Soy Sauce  
Dark Soy Sauce  
Oyster Sauce  
Salt, Sugar,  
Coke



## Steps

Take three spoons of light soy sauce, one spoon of dark soy sauce, one spoon of oyster sauce, half spoon of salt, half spoon of sugar, add half a bowl of water and mix them together.

Put some ginger slices and drumsticks in the cold water, boil and blanch them to remove the scum.

Put the blanched drumsticks, some chili (if you like spicy) as well as mixed sauce into the rice cooker and pour some coke on it.

You can add any ingredients you like, such as boiled quail eggs, stew them together for 40 minutes, and that is it – you're all set to enjoy some delectable drumsticks!

# India

-  Pomfret Fish Red Fry
-  Lazy Spaghetti & Chicken Panini
-  Spinach leaf chaat
-  Vietnamese Rice Paper Rolls
-  Easy Peasy Fish Fry
-  Pulao
-  Eggless Donuts
-  Instant plain Rava Idli with some spicy Sambhar
-  Moong Dosa
-  Pav Bhaji







# Chandan Sahnii



"This recipe is very close to me because whenever I have cooked this, I have been surprised with explosive flavor. After having it, I feel very refreshed."

# Pomfret Fish - Red Fry



## Ingredients

Ginger garlic paste	½ spoon Kashmiri red chilli Powder
Green chillies paste	½ cup Mustard oil
Lemon juice	½ Tea Spoon Panch phoran
½ spoon coriander powder	Turmeric Powder
Cumin powder	Salt
1 pinch of Black pepper	
Coriander leaves	

## Steps

Put all the ingredients in the fish (apart from the oil and Panch phoran) and marinate it for 1 hour

Take a pan keep it on the stove

Put oil into the pan and heat it

Put Panch Phoran into pan

Put the marinated fish into the pan and wait till it gets fried properly

Once it is cooked, garnish it with coriander leaves and serve







### Lazy Spaghetti

Heat a pan, add 3 table spoons of extra virgin olive oil.

Let the oil heat up a little, then add one chopped onion, tomato, and approximately 12-15 finely chopped garlic beads.

Let them cook for 2-3 mins on medium low flame without a lid, then add sliced mushrooms and 2 small pouches of readymade tomato soup sachets - 14 g each.

Let them cook for another 5 minutes. Meanwhile, add 2 tbsp salt, 1/2 tbsp black pepper finely crushed, 2 tbsp tomato sauce, 1 tbsp sweet chilli sauce, 1 tbsp Schezwan sauce; saute well until the oil starts rising.

Add approximately 250-300 grams of wheat spaghetti into the pan, add generous amount of water and close the lid on low flame for 15 mins.

Tadaa... Red Lazy Spaghetti is ready! Garnish with Oreganos, freshly cut basil, and parmesan to enhance its richness.

### Panini Flat bread

Take 1 big bowl of all-purpose flour, add 1 tsp of yeast, 1 teaspoon of sugar, a pinch of salt, a pinch of baking soda, a pinch of oregano and knead the flour with lukewarm water; use generous amount of oil for a perfect kneading.

Store the kneaded dough in a warm place for an hour fully covered; let it rise to approximately double its size.

Now, take small balls of dough, roll them into an oval shape (don't make them too thin) moderately, and cook them on a hot pan from both the sides, just how we prepare a roti/chapati (Indian flat bread).

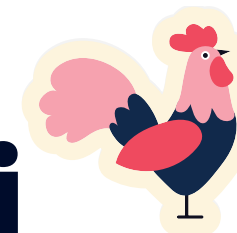
Cut the cooked thick bread sandwich-wise, making two slices from one - and our Panini is ready!

Marvi Arora



"Lazy Spaghetti is so much fun to make. I can add any toppings, any veggies and any sauces and the best part is that it turns out amazing every time. It is a big hit and is the easiest to make. Another great thing? I do not even need to boil and drain the pasta separately. Another easy hack - I don't need to prepare the red sauce too, the ready made Knorr tomato soup sachets give the best texture to the pasta! What more can I ask from a dish that is the simplest and yet the tastiest and most presentable! The Chicken Panini is pure bliss in itself. Try it out for yourself and all Chicken lovers will agree with me."

# Lazy Spaghetti & Chicken Panini



Garnished with Mushrooms and Marinated Veggies

### Serving

Take 1 chicken breast, roughly chopped.

Take a bowl, mix the cut breast, salt, red pepper, black pepper, soya sauce, a lime squeeze, and a tea spoon of honey.

Mix them well and let the marinated mixture rest in the refrigerator for another 15 minutes (Make sure you do this before you start preparing, so the chicken gets enough time for marinating).

Now take a pan, add a little bit of butter, add the marinated chicken, and finely cut 1 capsicum and 1 onion. Let the chicken get cooked without the lid and voila, our stuffing is ready. Add generous spreads and mayo on Panini and mozzarella to relish the chicken well!

For Veggies - Simply toss them in pan with crushed garlic and olive oil, add sauces and toppings of your choice. PS. I love adding parmesan.







Ruby Bansal

"Chaat covers all the flavors:  
Sweet, Salty, Spicy, Sour.  
Also, there is actually a National  
Spinach Day i.e. on March 26!"

# Spinach leaf chaat



## You will need

15-18 Medium sized spinach leaves  
 ½ cup Gram flour  
 1 tbsp Rice flour  
 1 pinch Turmeric powder  
 1 pinch Red chili powder  
 ¼ tsp Cumin seeds  
 ¼ tsp Salt, or as per taste  
 Water as required  
 1 large boiled Potato  
 1 ½ chopped Onion  
 Sev as per required  
 Crushed papdi (fried crisp puris), as required  
 1 small bowl Unflavored curd  
 Oil to deep fry  
 1 pinch or 2 of Chaat masala, or as required

## For Tamarind chutney

½ cup Seedless Tamarind  
 ½ kg Jaggery  
 2 cups Water  
 ½ tsp Salt or as per taste  
 ¼ tsp Red chili powder  
 ¼ tsp Black pepper

## For Mint and Coriander chutney

1 cup Mint leaves  
 1 cup Coriander leaves  
 ¼ inch Ginger  
 2 chopped Green chili  
 ¼ tsp Lime juice, or as per taste  
 ½ tsp Salt, or as per taste  
 1 to 2 tsp Water, or add as required



## Tamarind chutney

Soak the tamarind in 2 cups of water for at least 2 hours or overnight. Squeeze the pulp from tamarind in the same bowl. Strain the pulp and set aside. Heat the pan and transfer the strained tamarind pulp and cook for 2 to 3 mins. Add chopped jaggery, salt, red chili powder, black pepper and cook for 4 - 5 mins or more till the consistency thickens. Let the chutney cool down.

## Coriander and mint chutney

Chop the coriander, mint leaves, ginger, and green chillies. Add lemon juice, salt and 1 to 2 tsp of water and grind to smooth chutney. The chutney should not be too watery or too thick.

## For Spinach leaf Pakora

In a bowl, mix gram flour, rice flour turmeric powder, cumin seeds, salt, red chili powder. Add water and make a thick, flowing batter. Dip each spinach leaf in batter. Place each leaf in the preheated oil and fry them in batches till golden and crisp. Drain the fried leaves on paper napkins to remove excess oil.

## Making the chaat

On a serving plate, place the fried spinach pakoras. Top with green chutney and tamarind chutney, sprinkle chopped onions and potatoes, and seasonings. Add curd, sev, crushed papdis and fresh coriander.

**Note:** When cooled and airtight, the green chutney can be good enough to be consumed till up to the next 7 days and the tamarind chutney till up to 4 months.







### Ingredients

20-25 bulbs of crushed or finely chopped garlic  
 1 ½ cups of crushed cauliflower  
 1 cup each of thinly sliced capsicum, onion, carrot  
 ½ cup of crushed cottage cheese/ tofu  
 ½ cup of thinly sliced mushroom  
 1 cup of chopped tomatoes  
 2 tsp soya sauce/ teriyaki sauce  
 3-4 tsp of oregano  
 1 small cup of tomato puree (optional)  
 ½ cup of boiled sliced chicken (optional)  
 1 tsp of corn flour

And don't forget to get rice paper wrapper  
 12cm or 16cm (you can find it easily on Amazon).

### The filling

Add some olive oil to your pan, and let it heat a bit until you can add finely chopped garlic and let it sizzle until brown.

Add onions first followed by other vegetables including thinly sliced capsicum, carrot, mushroom, cauliflower, tomatoes etc. Feel free to add any other vegetables of your choice, but make sure to slice them thinly.

Add crushed tofu/ cottage cheese or boiled and thinly sliced chicken.

Add salt and black pepper according to your taste. Add oregano, 2 tsp of soya sauce or teriyaki sauce, and some thyme or any other condiments of your choice to increase the flavor profile. You may also now add tomato puree if you like a more juicy filling, but it is totally optional.

Finally, saute all of this a bit and cover it for about 10-15 minutes until nicely cooked. Keep stirring your filling in between to not let the vegetable get stuck to the pan ;).

Once done, let it all rest and cool down!



Nainy Katyal

"Rice paper rolls is a great dish to have in summers or winters. My love for eating healthy and also enjoying dimsums led me to discover rice paper rolls and cook it. You won't believe this: but the first time I cooked it, I cooked it all by myself with no help from anyone or any social media platform!"

## Vietnamese Rice Paper Rolls

### The wraps

Take two plates and one muslin cloth or any light cotton cloth. Add water just enough in the plate so that it doesn't come out and add 1 tsp of corn flour to the water in the plate. Mix it a bit.

Now take out one rice paper and dip it just for 5 seconds in the water plate and quickly take it out. Let this soaked rice paper rest on a muslin cloth and once it has dried in about a minute, you can place it on another fresh plate. Now be cautious! The rice paper will be super fragile, so make sure you pick it up with ease and with full control. You can also oil the fresh plate to avoid the rice paper getting stuck.

Now finally, add your filling in the center of the rice paper. You can make a bar sort of shape to roll it easily. Then close it from every side, and tada! It's done :)

Oil a pan with olive oil, and place your rice paper wrap in the pan, once the oil is heated. Heat it until it's crispy on one side and then turn it around. And repeat this process for other wraps! And then it's all good.

You can also add a dip to this meal: maybe a chilly garlic sauce or hot and sour sauce. But the chilly garlic sauce recipe needs a different note altogether, so maybe for now you may get any dips from the market to club it with this. :)

Sit down, and enjoy your meal. :)



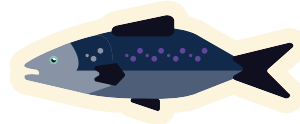




*Lisa Pradhan*

*"On any busy day, I find this dish very quick and easy to make (as the name justifies) for my fish-loving family. This recipe is simple, and hardly takes any time. I chose this recipe as it has a global appeal. Nagarrrians in any of our geos can make this easily on busy work days."*

# Easy Peasy Fish Fry



## You will need

4 whole, dressed Pomfret fish (or any palm-sized fish of your choice)  
 1 cup semolina, roasted, for coating (or bread crumbs/roughly crushed rolled oats)  
 1 tbsp Kashmiri Red Chilli Powder (or any spice powder of your choice as per your tolerance)  
 ½ tsp freshly ground pepper powder  
 1 tsp turmeric powder  
 ½ tsp roasted cumin powder  
 ½ teaspoon (or as per taste) salt + 1 pinch  
 4 medium cloves garlic  
 1 inch ginger  
 2 green chillies (optional)  
 3 tbsp lemon juice  
 2 tbsp oil

## Directions

Make gashes on both sides of the fish so that the marinade is absorbed well. (If the size of your fish is big, cut it in halves.)

In a blender, mix all spices, salt, lemon juice, ginger, garlic, and chillies together to make a fine paste.

Rub the mixture on the fish to cover them completely. (If you have sensitive hands, you can wear gloves or use a brush.)

Set the fish aside for 30 minutes to marinate.

Spread the semolina (coating ingredient) on a flat plate, add a pinch of salt, and mix well.

Once the marination time is over, take the fish and coat it one by one on both sides, with semolina.

Heat a pan and drizzle one tablespoon of oil. Spread the fish and cook evenly on medium heat for 7-8 minutes on both sides. (Drizzle one tablespoon of oil just before you turn the fish.)

Serve immediately. You may add a dash of lemon if you'd like to enjoy a more tangy taste.







## Feroz Zaidi

*"Pulao is also known as Pilaf in the US and Pilau in the UK. It is a rice dish whose recipe usually involves cooking in stock or broth, adding spices, and other ingredients such as vegetables or meat and employing some technique for achieving cooked grains that do not adhere to each other."*

# Pulao

### You will need

600g meat  
600g rice  
3 medium sized onions  
2 full ladles of Oil  
2 pieces cinnamon  
2 pieces cardamom (large)  
3-4 pieces cardamom (small)  
8-10 pieces cloves  
1 tsp cumin seeds  
3 tbsp ginger garlic paste  
75 ml milk  
2 tbsp coriander seeds  
2 tbsp fennel seeds  
water  
salt

### Directions

Soak the rice in water for 30-45 minutes.

Chop 1 onion into 4 pieces.

Put meat into a pot. Add water, fennel seeds, coriander seeds, chopped onion and ginger garlic paste. Cook for 10-15 minutes.

Remove meat from the pot. Collect the remaining stock in the cooker into a separate container by pouring it through a sieve.

Cut 2 onions into thin slices.

Take a pot and pour oil into it. Fry the onions in the oil. Add cardamom (large), cardamom (small), cloves, cumin seeds, ginger garlic paste, milk and salt. Keep stirring till the onions turn pink.

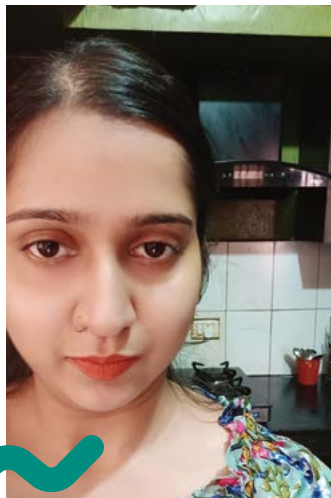
Add meat, stock, and rice.

Keep stirring for a few minutes until it starts to boil.

Close the lid and cook for 6-7 minutes.

Open and serve hot.





Shristi Gupta

"The Guinness World record for doughnut eating is held by John Haight, who consumed 29 donuts in just 6 minutes."

# Eggless Donuts

## Ingredients

### For the donuts

½ cup milk  
1 tsp lemon juice  
1 + ½ cup All Purpose Flour  
¼ cup powdered sugar  
½ tsp baking powder  
¼ tsp baking soda  
¼ tsp salt  
¼ tsp cinnamon powder  
¼ cup melted butter  
1 tbsp curd  
Oil for frying

**For the chocolate glaze**  
2 dairy milk chocolates  
Cake sprinkles, choco chips

## Directions

### Dry Ingredients

Mix one tablespoon of lemon juice in half a cup of milk, stir and leave it for 10 minutes.

Take all-purpose flour in a bowl and put ¼ cup of powdered sugar, ½ tsp baking powder, ¼ tsp baking soda, ¼ tsp salt, ¼ tsp cinnamon powder in it.

Mix it well. Make a well, right in the centre of the dry ingredients.

### Wet Ingredients

Put milk mixture in the bowl, stir it nicely. Mix melted butter, 1 tbsp curd in it and stir well.

Make a soft dough, keep it at rest for 30-40mn.

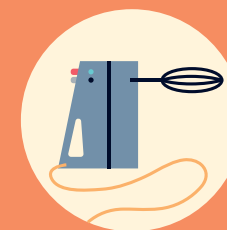
Divide the dough into six parts, sprinkle flour and roll out each part with a rolling pin. Use donut cutter, to give shape to the donuts.

Deep fry it in hot oil.

Turn when one side becomes golden brown. Let the other side become golden brown. Take it out on a napkin paper and get rid of the excess oil.

Spread Dairy Milk Chocolate on the donuts, it will melt within a minute.

Sprinkle the cake sprinkles, Choco chip on donuts and serve it.





### Directions

#### Rava Idli

Take 1 cup of rava in a bowl, add in 1 cup curd, ½ tsp salt and combine well without forming any lumps.

Allow to rest for 20 minutes or till rava / sooji absorbs water.

Again add ¼ cup water or as required to prepare Idli batter consistency.

Just before steaming the Idlis, add in ¼ tsp Eno fruit salt or pinch of baking soda and give a gentle mix.

Pour the batter immediately onto greased Idli plate.

Steam them on medium flame for 15mn or till the Idlis are cooked completely.

#### Sambhar

Wash the Toovar daal thoroughly and drain.

Combine the washed daal and 2 cups of water in a pressure cooker and cook till 3 whistles.

Blend the daal using a hand blender till it is smooth and keep aside.

Combine all the vegetables (except tomatoes) with 1 cup of water and cook for 4-5 minutes or till the vegetables are soft.

Heat the oil in a pan and add the mustard seeds, curry leaves and asafoetida and saute on a medium flame for a few seconds.

Add the tomatoes, mix well and cook on a medium flame for 1 to 2 minutes, while stirring occasionally.

Add the cooked vegetables and cooked daal.

Add salt, sambhar masala, cilli powder, turmeric powder and ¾ cup of water, mix well and bring to a boil.

Cook on a medium flame for 2 to 3 minutes, while stirring occasionally.

Add the coriander and serve the Sambhar hot.

Finally, serve soft Sooji Idli or plain Rava Idli along with chutney and Sambhar.



Shubha Agrawal

*“Suji Idli was invented by MTR while there was a shortage of Idli Rice during World War 2. As a matter of fact, MTR experimented with the Idli, with coarse semolina in place of rice and started to serve it in its tiffin room. It was a huge hit during those days. Not just because of the less cost involved in it, but because it tasted even better compared to the rice Idli.”*

## Instant plain Rava Idli with some spicy Sambhar

### Ingredients for Rava Idli

1 cup rava / semolina / sooji  
1 cup curd / yogurt  
½ tsp salt  
¼ cup water  
¼ tsp eno fruit salt or pinch of baking soda

### Ingredients for Sambhar

¾ cup Toovar (Arhar) daal  
vegetables like drumstick, tomato, bottle guard, tomatoes, pumpkin, brinjal  
2 tbsp oil  
1 tsp mustard seeds (rai/sarson)  
6 to 7 currey leaves  
2 pinches of asafoetida (hing)  
3 tbsp sambhar powder  
2 tsp chilli powder or as per taste  
A pinch of turmeric powder  
Salt to taste  
2 tbsp finely chopped coriander







Pranali Naik

"Moong Dosa is a good source of proteins and nutritious benefits. This dish is very easy to make and can be consumed by both kids and adults. This dosa does not need fermentation like the regular South Indian dosa."

# Moong Dosa

## You will need

2 cups green moong  
3-4 green chilli  
7-8 garlic cloves  
½ tsp jeera  
Salt to taste  
½ cup water

## Directions

Soak green whole Moongs for 8-10 hours (or overnight).

Drain and blend the soaked moongs, green chilli, garlic, jeera, salt and water (achieve consistency like regular Dosa batter.)

Heat the pan and grease oil.

Once the pan becomes hot, pour a ladle full of batter and spread evenly.

Cover and cook for 1 min.

Leave it until it turns crispy.

Remove from the pan and serve hot with chutney.

You can also add/garnish with onion, coriander or cheese (optional).







*Dimple Vayigandla*

*"I made Pav Bhaji. Me and my family Members always fall in love with that recipe. At my place, Pav Bhaji isn't available all the time, so I learned how to cook it. On a special occasions, I prepare that recipe and feel very happy."*

# Pav Bhaji

## You will need

For buns  
Dry yeast  
Flour (Maida)  
Salt  
Sugar  
Water

For Masala  
Oil  
Onion  
Ginger garlic paste  
Tomato  
Capsicum  
Green peas  
Boiled potato  
Butter  
Kasuri methi  
Chilli powder  
Salt  
Pav bhaji masala

## Directions

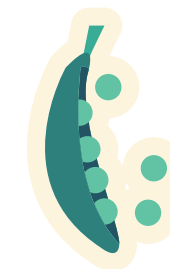
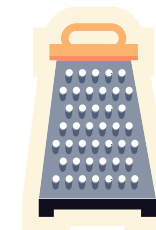
Switch on the stove and keep a pan on it. Pour 2 table spoons of oil and 2 table spoons of butter.

After heating, fry the finely chopped onion and add green peas along with 1 finely chopped capsicum.

Wait for 2 minutes and then add ginger garlic paste. Add tomato and keep it on low flame until it boils.

Add boiled potato, chilli powder, salt, pav bhaji masala and pinch turmeric and mix it well. With the help of a smasher, smash all the ingredients and pour 300 ml of water into it and keep cooking until the water evaporates to develop a thick consistency.

Add some butter and cook till it dissolves. Switch off the stove, and enjoy the Pav Bhaji with roasted buns and some onions :).





# Mexico

 Oatmeal Hot Cakes







*Karla Garcia*

*"It's healthy, simple and delicious, ideal for your weekend breakfast."*

# Oatmeal Hot Cakes

## You will need

1 cup of oatmeal  
1 tsp of baking powder  
1 banana  
1 egg  
1/3 cup milk  
Vanilla extract, to taste

## Directions

In the blender, first pour the cup of oatmeal with the baking powder. Mix until you get a homogeneous flour.

Once the flour is ready, add the banana, the egg, the milk, and the vanilla extract. Mix everything to obtain a homogeneous mixture.

Check that the mixture is not too runny or too thick.

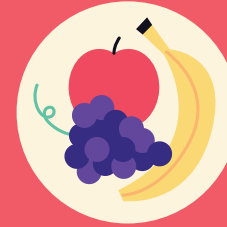
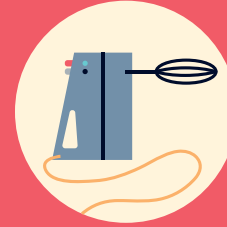
Let it stand for 5 to 10 minutes.

In the previously heated skillet, pour portions in a circle according to the size of the hot cake you prefer.

Let the mixture cook for 2 to 3 minutes per side.

Serve with a little butter on top and accompany with chopped fruit of your choice and a little honey.

Enjoy your weekend with some super healthy and nutritious hot cakes.



*To go with honey, butter to taste, fruit and/or Greek yogurt*



# Germany

- San Sebastian Cheesecake
- Ben's Apple Crumble
- The "Shake Cake"







Egemen Zeren

*"I suppose this falls in the category of "Guilty Pleasures", but still, I've modified the recipe to reduce the amount of sugar (I like my cheesecakes on the "not too sweet" side). Also, the brown sugar gives a bit of a distinct color, texture, and flavour."*

## San Sebastián Cheesecake

### You will need

7 large eggs  
900 g Cream cheese (600 g cream cheese, 300 g mascarpone)  
150 g Sugar + 75 g Brown sugar  
1 tsp salt  
240 ml heavy cream (200ml)  
Vanilla (optional)



### Directions

Preheat the oven to 250 °C. Line up your pan with baking paper and leave some overhang. The paper also gives the edges a nice, rustic look.

Place the cheese and sugar in a food processor and pulse a few times. Add the eggs, salt and cream (and the vanilla if you are using it). Process the batter for 2-3 minutes to get the batter fully emulsified. No food processor? No problem, just mix until you get a smooth and glossy batter.

Pour the batter into the pan, tap it against the counter a few times to get rid of the bubbles, and put it in the oven (no steam bath like a traditional cheesecake).

Bake for 25 minutes, until the top of the cake is a very dark brown and the sides have risen. The center should still be soft and jiggly.

Cool at room temperature and then at least another 4-5 hours in the fridge (yeah, I know it's tough).

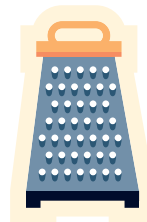




Benjamin Schmid

*"Fancy something sweet, but don't want it to be too unhealthy either? This recipe shines with its super simple preparation and ingredients that can be found in any pantry and substituted easily. Enjoy!"*

# Ben's Apple Crumble



## Filling

6 fresh apples (~1 kg raw)  
40 g brown sugar (or erythritol)  
2 heaped tablespoons (~30 g) wholemeal flour  
Juice of 1 lemon  
1 tbsp cinnamon  
100 ml orange juice (or apple juice or water)

## Topping

100 g (quick) oat flakes  
50 g chopped nuts (walnut or almond)  
50 g brown sugar (or erythritol)  
60 g butter, melted (or 50 g vegetable oil)  
1 sachet (8 g) of vanilla sugar

## Directions

Peel, core, and cut the apples into slices.

Put all the ingredients for the filling in a bowl and mix them thoroughly by hand.

Lay out in an ovenproof dish and press down lightly.  
The apples should be covered at least one-third in the flour-juice mixture.

Coarsely chop the nuts and mix them well with remaining topping ingredients.

Spread the crumble on the apples.

Bake at 180°C for about 40 to 45 minutes until golden brown.







Thomas Menges

“A cake recipe from very old schooldays,  
which has survived across many decades.”

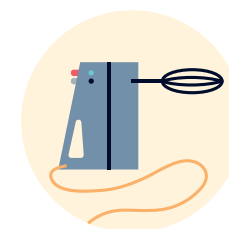
# The “Shake Cake”

(in german “Schüttelkuchen”)

## Ingredients

300 g flour  
300 g sugar  
200 g of grounded hazelnuts  
1 tbsp of cocoa  
1 pinch of cinnamon  
½ package of baking powder  
4 eggs  
200 ml coffee  
200 g melted butter

If you're missing some of the required ingredients, go to your supermarket first.



## If you are all set,

let's start with the Shake Cake bake adventure.

Put the flour, sugar, grounded hazelnuts, cacao, cinnamon and baking powder into a bowl.

“Shake” it using a fork or a spoon, until no single ingredient can be identified anymore.

Add eggs, coffee and melted butter, and “shake” the pastry with a spoon, until the melted butter has been absorbed completely.

Once your pastry has got a smooth consistency, pour it uniformly on a buttered baking pan.

Now we enter the hot phase. Set the oven to 180°, and (after it is heated) put the baking pan in the middle of the oven. Now, wait for 30 minutes.

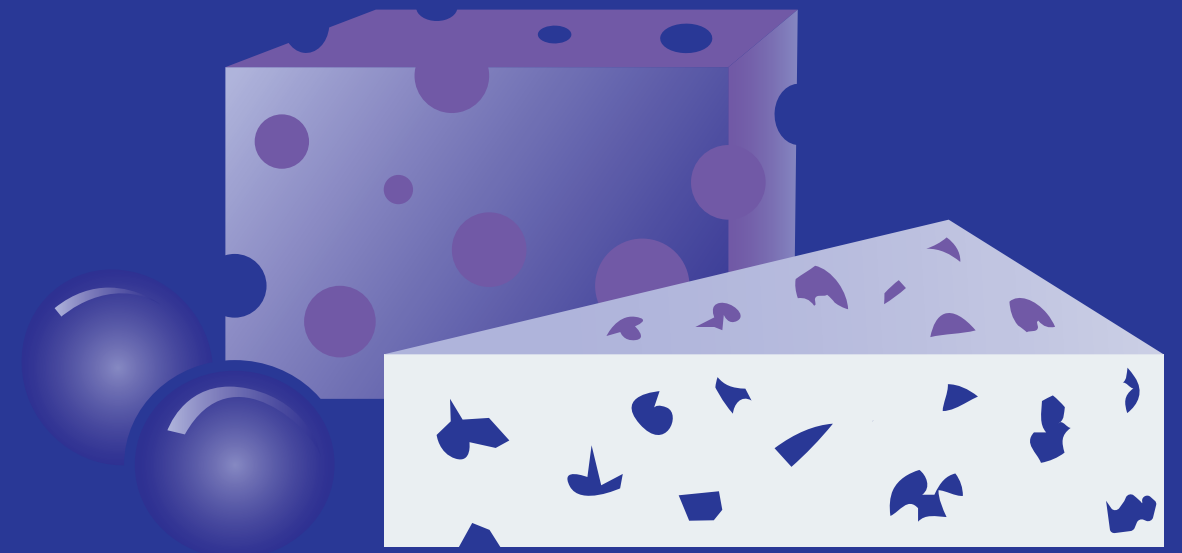
After the cake has cooled down, put your favorite frosting on it (I prefer milk chocolate).

After the frosting has firmed up, you may enter the artwork phase now (optional). Treat your shake cake like a canvas to put a logo, birthday wishes or anything else on it (by using liquid powdered sugar – but be careful with the added water).



# France

 Duck Confit







*Peter Hammer*

*"This quintessential dish from the South West of France is simply an amazing culinary experience. It captures the pure decadence that the French tend to be famous for in the kitchen. The taste will blow you away. Yes, it takes time, but most good things do."*

# Duck Confit

## Ingredients

Duck Legs  
Garlic  
Rendered Duck Fat (or any other fat for that matter, including Ghee)  
Garlic  
Thyme  
Kocher Salt (large grain salt)  
Patience



## Method

Generously add salt and pepper at the front and back of the duck's legs.

Peel and crack the garlic, rub both sides of the duck.

Rub some thyme on the duck.

Option 1: For those who have a sous-vide machine and a sous-vide cooker, time to get them out. Place the duck in the sous-vide bag with more garlic and thyme, and add the rendered fat. Seal the bag using your sous-vide machine, locking all those flavors together. Bring the water temperature to 68 °C (154.4 °F), immerse the sealed bags, and cook for around 36 hours.

*Sides that go well with this are potatoes and green beans.*

Option 2: Use your oven and a good dutch pot. Heat your oven to 68 °C (154.4 °F). Add the duck, garlic, and thyme to your pot, and immerse them in the rendered fat (they need to be completely covered). Slow-cook them for 30+ hours.

You're almost done! Now remove the duck from the fat, slowly and carefully. They will be very soft and ready to fall apart, so be gentle. Put them on a baking sheet, heat your oven to 115 °C (240 °F), and crisp the duck for 20 minutes.

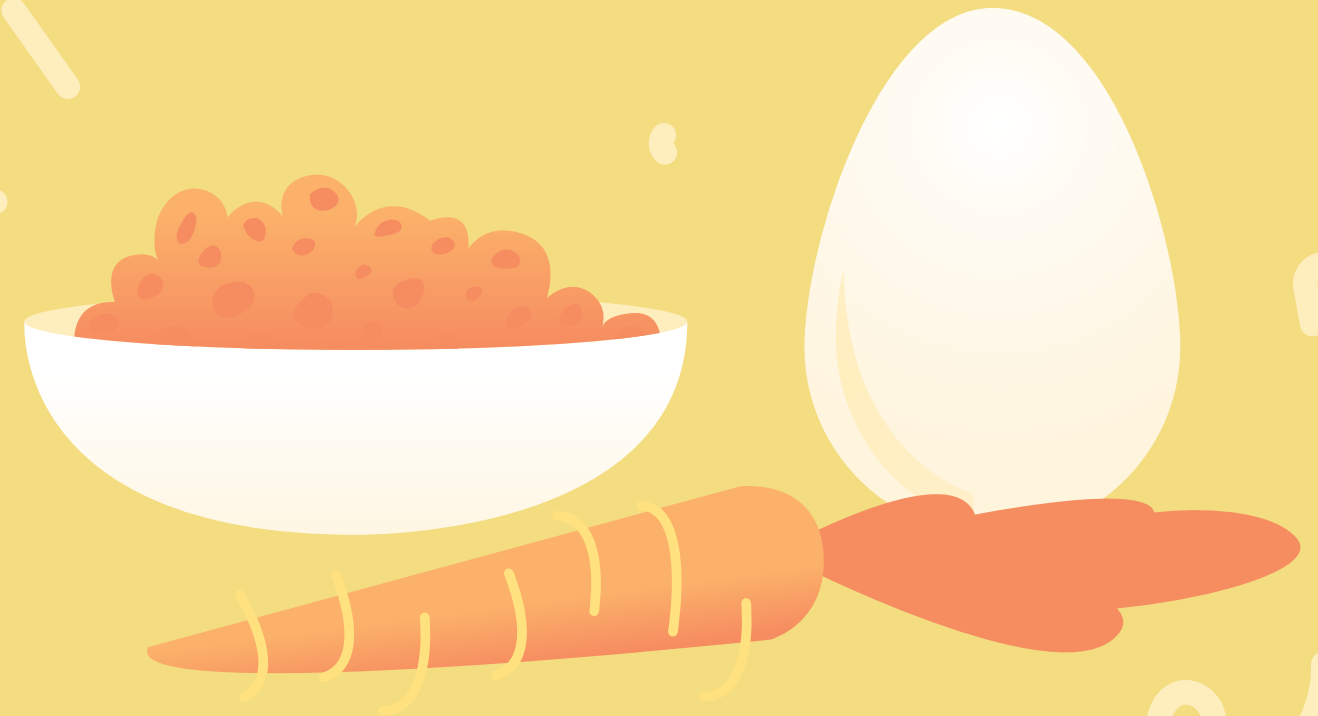
Feast!!!





# Sweden

 Raggmunk med fläsk







Frederik Sahlin

"A traditional well known Swedish dish that is simple to make and is served at most lunch restaurants in the country at least once, every other week. The combination with the lingonberry jam makes it a unique, tasteful experience."

# Raggmunk med fläsk

(Potato pancakes with rimmed pork loins)

## Ingredients

800 g potatoes  
2 dl wheat flour  
1 tsp salt  
4 dl milk  
1 egg  
600 g rimmed pork loin  
Butter to fry with  
Lingonberry jam  
Carrots



## Follow these steps

Peel the potatoes.

Whisk together the flour, salt, and a little bit of milk to a smooth batter in a bowl. Whisk in the rest of the milk and the egg.

Fry the pork in a frying pan and keep it warm. Save the raft for frying the raggmunks.

Coarsely grate the potatoes directly into the egg mixture.

Fry a little butter in the frying pan with the pork fat and add a little batter. Calculate about 1/2 dl of batter per raggmunk.

Spread each raggmunk with a spatula and fry them on medium heat for a minute on each side until golden brown.

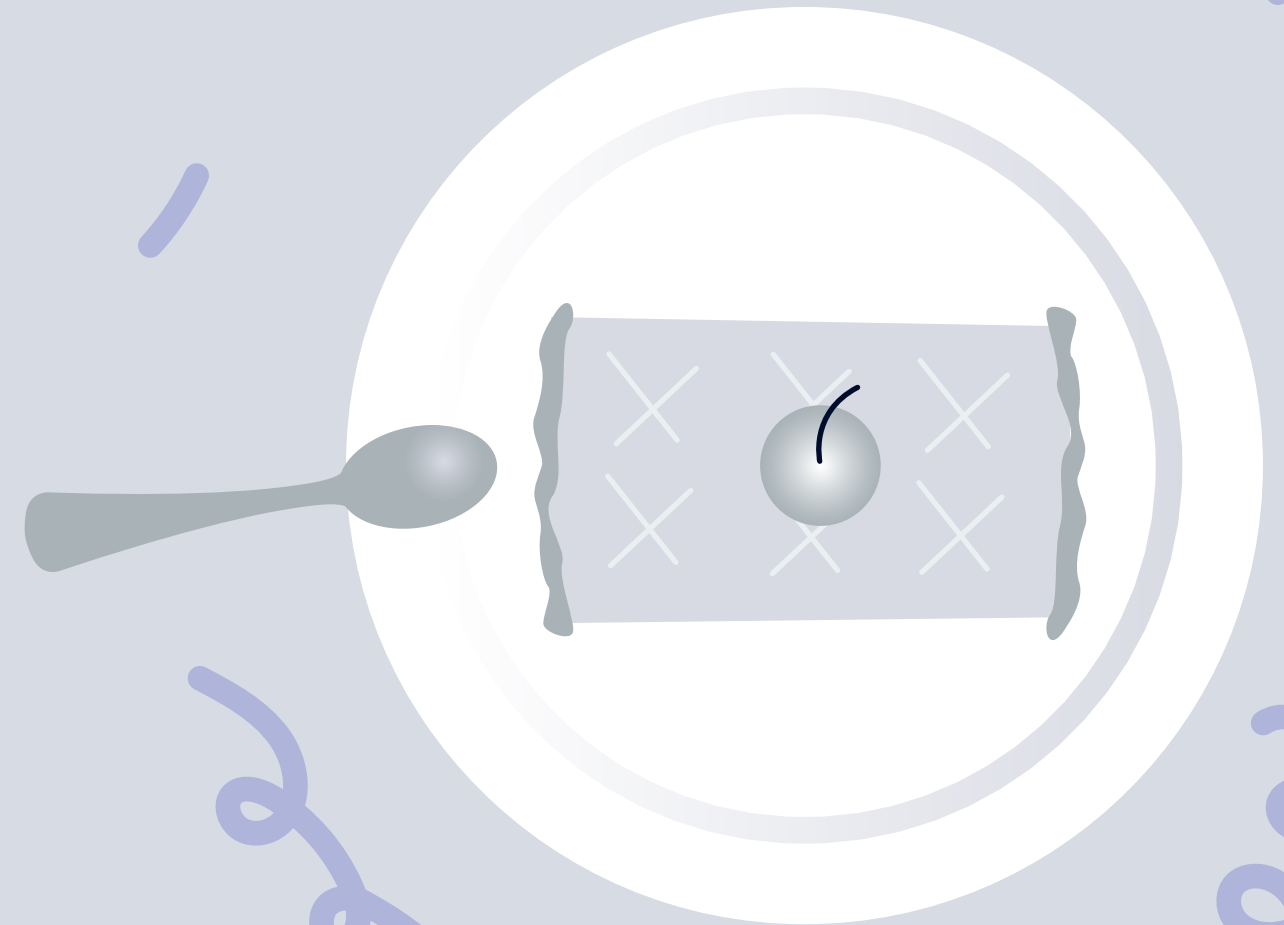
Serve the raggmunks with the pork and lingonberry jam with grated carrots.





# Finland

— Omenapannukakku







## Anna-Liisa Lemettinen

"Finnish pancakes belong to my childhood memories, and this one I share is from my granny's cooking book that she wrote in beautiful handwriting in 1925 in Tampere, Finland. I love the idea that her recipe now goes worldwide with Nagarro's cookbook!"

# Omenapannukakku

(apple pancake)

### Ingredients

2 eggs  
2 tsp salt  
2 cups of flour  
500 dl milk  
500 g apples  
½ to 1 cup sugar  
1½ to 2 spoons butter

Enjoy warm with jam or fresh fruits.

### Method

Mix flour and salt.

Whip eggs and milk, then add the flour and salt.

Let the batter rest for about 30 minutes.

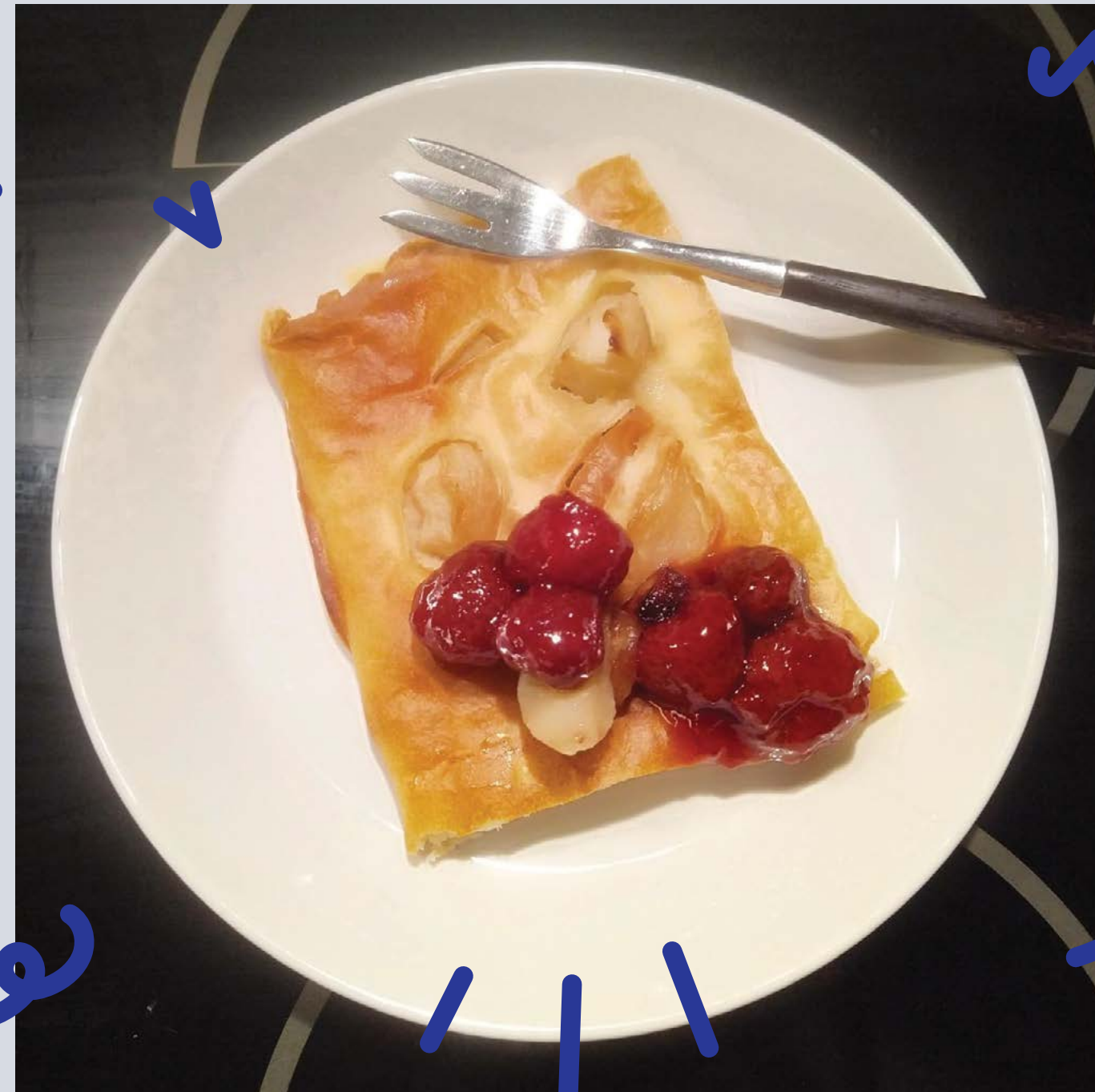
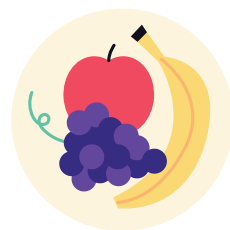
Peel the apples and cut them to small slices.

Cook the apples with butter and sugar until they are soft.

Pour the apples to a pan (use butter or baking paper).

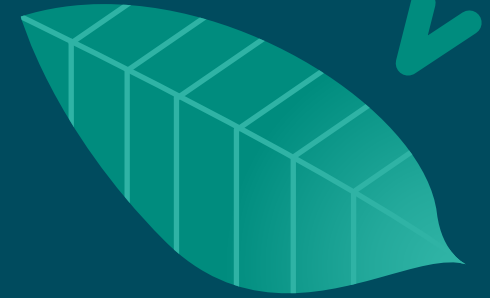
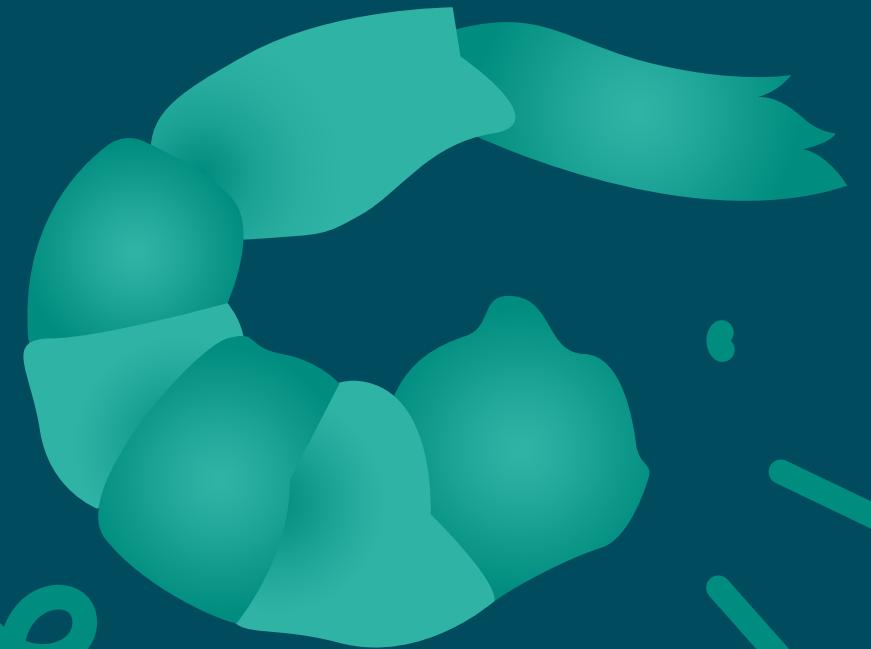
Pour the batter over the apples.

Cook in 220 Celsius about 30 minutes.



# UAE

🍴 Amma's Prawns Fry







## Prissy Cherian

*"When I started living away from home, I was on restaurant foods for 6 months. One day, I called my mother and asked her how to cook delicious homemade food (I missed home food & it helped save some money too!). Her recipes are always simple and easy-to-make. My friends (roommates - with whom I shared the apartment) came running to the stove, entranced by the inviting aroma of the dish. This was the first recipe I tried out and going by the plaudits it received, it came out very well. If you have never cooked before, try making my Amma's Prawns Fry."*

# Amma's Prawns Fry

### Ingredients

500 g of fresh prawns  
(shell and claws removed)  
2 garlic bulbs (crushed)  
1 small ginger knob (crushed)  
20 to 30 curry Leaves  
½ tsp turmeric powder  
1 tsp chili powder  
3 tbsp coconut oil  
2 tsp orange juice  
crushed pepper sprinkles  
¼ tsp salt

### Follow these steps

Turn on the stove on high flame and place a pan with water to boil. Add a pinch of Turmeric powder and the fresh prawns into the pan and leave it for 2 minutes. Turn off the stove. Strain out the water.

Turn on the stove on medium flame and place a Tawa (iron pan) on it.

Heat the Coconut Oil (Slight Oil steam. Do not boil it)

Add the crushed Ginger and Garlic.

Sauté well, till it is light golden brown and add curry leaves. Sauté for another minute.

Add the Turmeric Powder and chili powder. Sauté for half a minute.

Add the Turmeric Prawns to it and sauté for 6 minutes.

Add the Salt and Pepper. Mix it thoroughly.

Add the Orange juice and salute for 5 to 10 minutes till you see the content has vaped the liquids. Turn off the stove and it's ready to be served! This dish goes well as a starter or with breads. I personally prefer to serve it with steamed white rice. It's a South Indian Cuisine (Kerala) which my mother has tweaked to suit the tastebuds of my family and I call it as Amma's (Mother's) Chemeen (Prawn) Fry.

Enjoy!

# USA

- 🥄 Chicken Biryani
- 🥄 Ground Meat +  
Olives Crispy Tacos







## Manisha Dahiya

*"I hate cooking everyday food! Surprise! But I love cooking meals that take a lot of time, effort and involve a lot of ingredients. I enjoy the whole experience, right from chopping it to sautéing it to perfection. I picked this recipe because it is my favorite dish and I know how to cook it well. Fun fact: Usually people seal the pot to ensure the steam doesn't escape, but I use a 5lb dumbbell for that."*

# Chicken Biryani

### Ingredients

5 chicken drumsticks  
 2 cups of rice  
 2 cups of onions (thin sliced)  
 ½ cup of green bell pepper  
 1 ½ tsp ginger garlic paste  
 Juice of 1 lemon  
 1 green chilies  
 2 tbsp olive oil  
 5 tbsp ghee (clarified butter)  
 2 tbsp tikka masala  
 3 tbsp biryani masala  
 1 black cardamom  
 1 small cinnamon stick  
 2 cloves  
 2 bay leaves  
 ¼ tsp saffron  
 2 tbsp milk  
 Salt  
 5lb dumbbell - this is my workaround

### Steps

Marinate 5 chicken legs with 1 tbsp olive oil, 2 tbsp any tikka masala, ½ tsp ginger garlic paste and the juice of half a lemon. Cover and set aside for 2 hours.

Half cook 2 cups rice in boiling water with 1 tsp salt, 1 tbsp olive oil and juice of half lemon. Strain and set it aside (spread it or it will continue to cook in its steam).

Warm up 2 tbsp milk and add ¼ tsp saffron, let it soak for few minutes. Set aside.

Fry 1 cup thin sliced onions in medium heat till they are almost golden brown. Keep it aside.

Heat 2 tbsp of desi ghee (clarified butter) in a pan, add 1 black cardamom, 1 small cinnamon stick, 2 bay leaves, 2 cloves, 1 cup thin sliced onions and 1 tsp ginger garlic paste, and sauté. Once the onions are brown, add ½ cup of thin sliced green bell pepper and sauté.

Add 3 tbsp biryani masala and chicken and sauté on high heat for 2-3 mins till the chicken is no longer pink from the outside.

Now it is time to add everything we set aside.

In a clean, thick bottom pan, add 2 tbsp of ghee (clarified butter), add the chicken that you just cooked, add the half-cooked rice on top.

Add the fried onions on top. Add a slit green chili and a tbsp of Ghee (clarified butter).

Pour the saffron-infused milk across the pan.

Cover it with foil, close the pan lid by putting something heavy on it. Let it cook on low heat for precisely 55 mins and voila, you're all set to enjoy a scrumptious meal!







Makes 16 standard tacos that you can enjoy with pure bliss!



Greta Wichman

"I'm sharing this recipe because who doesn't love tacos?!"

# Ground Meat + Olives Crispy Tacos

## Ingredients

1 lb Ground Meat - Beef (pictured), Pork, Turkey, Chicken, your choice  
 ½ tsp Kosher Sea Salt  
 1 tsp cracked Black Pepper  
 2 minced Garlic Cloves  
 2 tsp ground Cumin  
 2 tsp dried Oregano  
 2 tsp ground Smoked Paprika  
 1 tsp Chili Powder - your choice, depending on how spicy you'd like them to be  
 ¾ cup of fine diced White Onion  
 ¾ cup of sliced Black Olives  
 ¾ cup of brined Jalapeño slices - optional - I divide the mixture and half and mix the Jalapeño in half to make half our tacos spicier  
 8 oz grated or 16 slices of Cheddar Cheese  
 16 Corn Tortillas  
 Corn or other oil for heating tortillas

## Follow these steps

In a small bowl, mix these ingredients together: salt, pepper, garlic, cumin, oregano, paprika and chili powder. Place brown ground meat in a skillet over medium high heat. If there is excess grease, strain the ground meat and return to the skillet.

Add the garlic and spice mixture to the cooked meat and sauté for 2-3 minutes.

Cut, heat and stir in diced onion, olives and Jalapeño. Set aside.

Warm the tortillas in a skillet. Brush the skillet with oil and heat the tortillas through on both sides, to make them pliable and gently coat with oil from the griddle.

Preheat the oven to 425 °C.

Assemble the tacos and place them onto parchment-lined cookie sheets for crisping.

## Assembling:

On each tortilla, place a slice of cheese or about 1/2 oz grated cheese.

Top it with ground meat mixture.

Fold the tortilla in half, pressing it down gently.

Place it onto the prepared cookie sheet and weigh down with oven-safe flatware to keep it folded during baking.

Bake the tacos in the oven for 13-15 minutes, until crisp and browned.



# Romania

- Blondies with Salted Speculoos
- Eggplant jam
- Beetroot Borscht
- No-bake cake in 3 layers





Anca Calbajos

*"Ever since I first made it, it was a real HIT, so I want everyone to try it. Not complicated, I promise! And if you are a Speculoos cookie butter fan, you'll love this combination of brown butter, cinnamon, white chocolate and walnuts. It reminds me of Christmas in a way."*

# Blondies with Salted Speculoos

## Blondies

1 ½ cups all-purpose (plain) flour  
 1 tsp baking powder  
 1 ½ tsp ground cinnamon  
 12 tbsps unsalted butter  
 1 ½ cups light brown sugar  
 1 tsp vanilla extract  
 ½ tsp sea salt  
 2 large eggs  
 1 cup walnuts lightly toasted and roughly chopped  
 1 cup white chocolate, roughly chopped

## Directions

Pre-heat the oven to 350 °F / 180 °C. Line a 8 inch / 20 cm square baking pan with parchment paper, leaving an overhang around each side. Lightly grease the parchment paper with butter. Set aside until needed.

Whisk together the flour, baking powder, and cinnamon in a medium bowl. Set aside.

In a medium sized saucepan, melt the butter over medium low heat, swirling it around until it is nutty brown in color. Remove the pan from the heat and with a wooden spoon, mix in the brown sugar, vanilla and salt until smooth and lump-free. Quickly stir in the eggs and mix until well combined.

Pour the liquid ingredients into the dry ingredients, followed by the toasted walnuts and white chocolate. Fold the mixture together until just combined. Spread the batter evenly into the prepared pan and smooth out the top.

Bake for 25 to 30 minutes, until golden, shiny and the top has slightly cracked. Do not overbake (the interior at this time can tend to be wobbly but it will settle after cooling) Remove from the oven and let it cool on a wire rack to room temperature, before lifting out from the pan and generously frosting.

## Salted Speculoos Frosting

2/3 cup salted butter, very soft at room temperature  
 1/3 cup confectioners' (icing) sugar  
 1 cup smooth Speculoos spread, or spread of choice  
 ½ tsp vanilla extract  
 ¼ tsp ground cinnamon  
 Flaked salt

## Instructions

In the bowl of a stand mixer fitted with the beater attachment, or with hand held electric beaters, beat the butter on low speed for 1 minute until just smooth. Add the icing sugar to the bowl, increase the mixer speed to medium, and continue to beat until combined.

Pause mixing and scrape down the sides of the bowl. Add the Speculoos spread, vanilla, and cinnamon. Continue mixing on medium-high speed until the frosting is thick, light and fluffy (about 3 to 4 minutes).

Generously frost the cooled blondies and finish with a sprinkle of flaky sea salt before cutting it into even squares.







Roxana Popovici

*"My friends & I cooked this together just last weekend - it's great team work and a delicious winter treat!"*

# Eggplant jam



## Ingredients

- 10 kg eggplants
- 5 kg capsicum
- 1 kg onion
- 1 l tomato passata
- 1 l sunflower oil
- Salt & pepper to taste
- Bay leaves

## Follow these steps

Bake the eggplants and capsicum on outdoor wooden fire, if possible. If not possible, an oven will do as well (the taste just won't be quite the same).

Peel the eggplants and set them aside to drain the excess moisture for 2-3 hours. The excess moisture can give an unpleasant bitter taste.

Put salt on the capsicum after baking on all sides and keep them covered in a pot for about 30 minutes, to ensure easy peeling.

The peeled capsicum and onion go through the meat grinder. Do the same for the eggplants.

In a large size pot, add the oil and start cooking the capsicum and onion, just until they have fully blended, don't fry them. Stir occasionally.

Once it starts boiling, add the ground or shredded eggplants, salt and pepper to taste, and the bay leaves.

Add the passata and mix all the ingredients together.

For the final step, let the ingredients boil until there is less liquid and the oil rises to the surface.

Place warm in sterilized jars and keep them in a warm place until the next day (e.g. under a blanket). Alternatively you could also store them in the oven for 40 minutes to 1 hour.

Keep in a cool place and enjoy during the winters with fresh bread. Delicious treat!





Daniel Borsan

"Childhood recipe. My surname (Borschan) is actually tied to this type of soup."

# Beetroot Borscht

## Ingredients

Onions  
Carrots  
Potatoes  
Beetroot  
Tarragon  
Lovage  
Dill  
Parsley  
Sour cream

## Directions

Slightly fry the onions, carrots, and potatoes.

Add water and start boiling in a large pot.

Boil the beetroots separately.

Grate/shred the boiled beetroots and rub them with salt.

Put the grated beetroot in the large pot and boil all of them together for another 5-10 mins.

Add chopped tarragon, lovage, dill and parsley.

Serve with sour cream for enhanced flavour.







## Raluca-Stefania Preda



"I ate a version of this cake at my boyfriend's mother's house and I really liked it. After that, I made it many times for my friends, bringing a personal touch to the dish by adding the second layer of cream. It has become one of my favorite cakes because it is a delicious dessert that is very simple and quick to make."

# No-bake cake in 3 layers

### Ingredients

400 g digestive biscuit  
500 g mascarpone  
50 g butter  
250 ml whipped cream  
250 ml Nutella  
200 g berries

### Directions

Crumble the biscuits and mix with the melted butter.

In a round pan with removable edges, place the biscuits in a layer like a top.



Mix half the amount of mascarpone with Nutella and place in the pan over the biscuit layer.

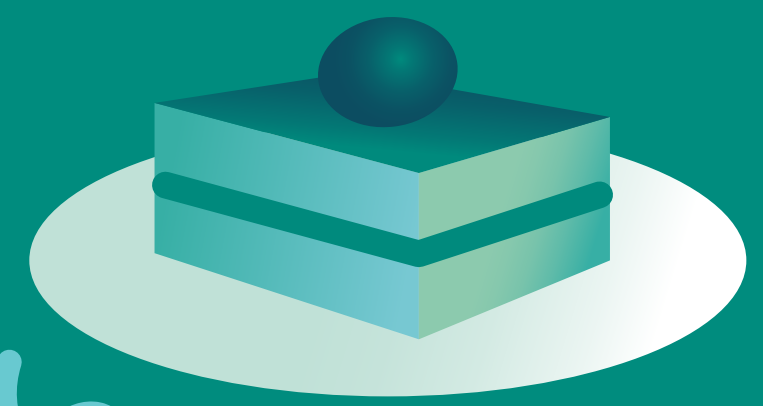
Mix the other half of the amount of mascarpone with whipped cream and place it in the pan over the layer of cream that was previously placed.

At the end, decorate as you like with many colourful and flavourful fruits.



# Portugal

-  Tiramisu
-  Wine







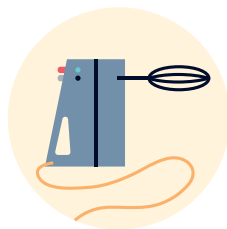
## Hugo França

*"I'm a big fan of Italian desserts, and Tiramisu is one of the most famous Italian desserts in the world, it's delicious and so easy to make."*

# Tiramisu

### Ingredients

300 g (about 30) Savoiardi Ladyfingers  
250 g of mascarpone cheese  
3 medium eggs  
150 g of granulated sugar  
2 teacups of coffee  
2 tbsps of Baileys  
1 lemon, zested  
Unsweetened cocoa powder



### Steps

Separate the egg whites from the yolks.

Now, in a bowl, beat the egg yolks with mascarpone cheese until light and smooth, 3 to 5 minutes. When the yolks and mascarpone are ready, add the sugar and the zested lemon.

Whip the egg whites until they are stiff: you can be sure you're there when the egg whites do not move if you turn the bowl over.

Add the stiffly beaten egg whites to the egg yolks and mascarpone cheese. Mix with a wooden spoon from the bottom up. Mix slowly until they everything is smooth and creamy.

Make the coffee, and in a soup bowl, add the coffee and 2 tablespoons of Baileys (this is optional). If you don't like Baileys or you are making Tiramisu for children, don't use it.

Now let's prepare the layers of ladyfingers and mascarpone cream. You can make 2 or

more layers, depending on the width and depth of your pan.

Dip the ladyfingers quickly into the coffee. The ladyfingers should not soak too much coffee and should stay crisp.

Arrange the ladyfingers in a deep glass pan of your liking. You should arrange them such that they cover the bottom of the pan. Then spread the mascarpone cream over the ladyfingers.

Add another layer of ladyfingers and then top with more mascarpone cream. If you are making the last layer, spread the mascarpone cream generously.

Sprinkle with cocoa powder and let it rest for 4 hours in the refrigerator.

Finally, remove the Tiramisu from the fridge, and if like, you can decorate it with a chocolate topping.







*Wine-making is essentially a long, almost 7-8 months process that starts in the vineyard and ends up in the wine cellar and, ultimately, in a bottle.*



*José Cardoso*

*"Although the "main" recipe for making wine, is overall the same most of the time, every year is different, and one needs to adapt to the different weather conditions, and evolution of the grapes at every step of the way. Never a dull moment!"*

# wine

## Ingredients

Vitis Vinifera (Wine grapes)  
Hard Work and Patience

## Follow these steps

Prune the vineyard between late November to February.

Add organic matter to your soil (as needed).

Fertilize the soil by planting green manure / Cover Crop (Oats, Clover, etc.).

Remove any weeds via mechanical means (no insecticides or pesticides or herbicides).

Remove excess leaves (Thinning) when appropriate to aerate the plants.

Apply natural treatments to prevent Mildew / Powdery Mildew.

Harvest the grapes.

Foot thread and let the grapes ferment.

Press the remaining wine must into the fermentation vessel.

Try your best to understand where the grapes want to go, and drive them to a path that leads to good wine (don't try to make a wine do what it doesn't want to).





**nagarro**  
Cooking Breakthroughs

The logo for nagarro, featuring a stylized green circular icon above the brand name 'nagarro' in a bold, white, sans-serif font. Below the brand name is the tagline 'Cooking Breakthroughs' in a smaller, white, sans-serif font.

