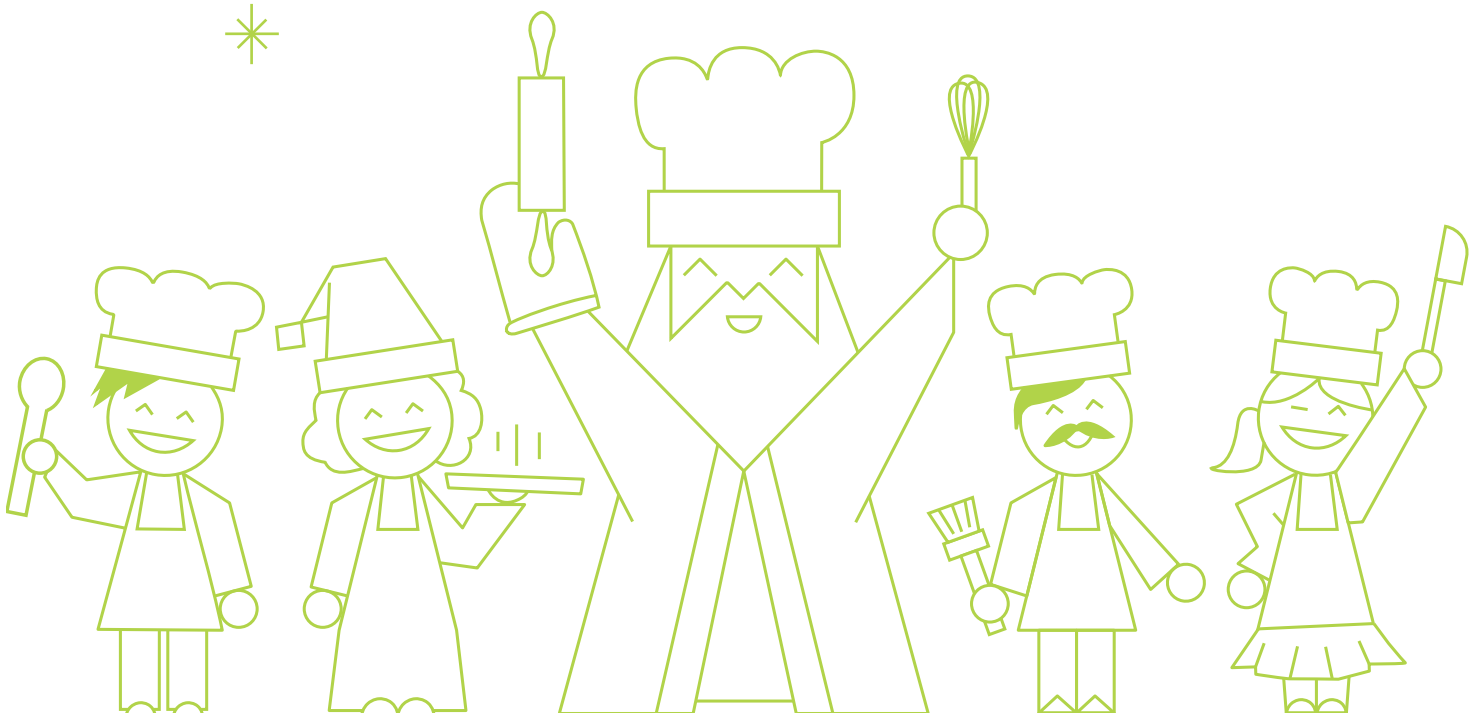


Our Christmas recipes

Tasty Season's
Greetings from
all over the world.



Dresdner Stollen



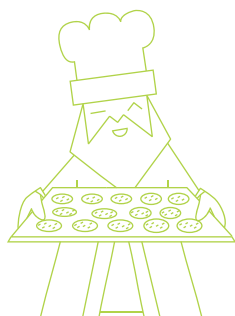
1/2

Ingredients:

1 kg	wheat flour type 550
100 g	yeast
200 g	sugar
500 ml	milk
500 g	butter
zest of 1 lemon	
0,5 tsp	nutmeg
0,5 tsp	cardamom
10 g	salt
500 g	raisins
150 g	currants
150 g	oranges
150 g	candied lemon peel
150 g	chopped almonds
50 g	ground bitter almonds
4 tsp	rum
4 tsp	water
1	egg yolk
500 g	butter

TOPPING:

250 g melted butter, sugar,
powdered sugar, vanilla sugar



Dresdner Stollen



2/2



Preparation:

DAY BEFORE:

Mix the candied lemon peel, oranges, raisins, currants and almonds; pour over the rum and water and leave to rest at room temperature overnight.

BAKING DAY:

Sift the flour, add the salt and make a well.

Warm the milk and add the yeast and 3 teaspoons of sugar to the flour and let rest for 15 minutes, then knead.

Mix egg yolk, lemon zest and spices and add to the kneading dough together with sugar and butter; knead until a shiny dough is formed.

Fold in fruit mixture and knead.

Let the dough rest for 30 minutes, knead it and let it rest for another 45 minutes in a warm place, covered.

Form the loaf and put it on a baking tray covered with baking paper and let it rest for 15-20 minutes.

Bake in a preheated oven (200°C, top/bottom heat) for 60 to 90 minutes.

Immediately after baking, brush the entire loaf with melted butter, sprinkle the bottom with sugar and the top with powdered sugar and vanilla sugar; sprinkle with sugar if necessary.



Gingerbread



Ingredients:

500 g	rye flour
120 g	butter
1 1/2	teaspoon baking soda (sodium bicarbonate)
120 g	powdered sugar
250 g	honey
2	eggs
2	packets gingerbread spice
1	teaspoon cinnamon
50g	grated nuts (almond, hazelnut)
1	egg (for coating)
zest of one lemon (grated)	



Preparation:

Mix rye flour with cooking soda and crumble it with butter. Add powdered sugar, spices, finely grated lemon zest, honey and eggs.

Knead the mixture well and then let it rest for 1 hour. Roll out the dough approximately 7 mm thick and cut out with cookie cutters. Before baking, brush with egg and sprinkle with nuts.

Bake in the oven at 190 degrees for about 7 minutes.



Pozole Rojo



1/4

Ingredients:



4	ounces dried guajillo or ancho chiles, or a combination of both
1	large (108 ounce, 6 lb 12 oz, 3 kg) can white hominy, drained and rinsed
3	pounds pork shoulder (preferably with bone), cut into 1 to 1 1/2 inch cubes (can also use pork shanks), make sure to use a cut well marbled with fat
8	cloves garlic, 4 cloves roughly chopped, and 4 whole cloves
3	bay leaves
1 tsp	ground cumin
2 tsp	dry oregano (Mexican oregano if available)
Garnishes (can prep while pozole is cooking):	
1/2	small cabbage, thinly sliced
1	bunch cilantro, chopped
1/2	white onion, chopped
2	avocados, chopped
4	limes, quartered
1	bunch red radishes, sliced thin
12 to 24	tostada shells (see Recipe Note)



Pozole Rojo



2/4

Preparation:



Boil 5 quarts water:

Fill a large 10 to 12 quart stockpot with 5 quarts of water. Set on heat to bring to a boil while you proceed with the next steps.

Heat the chiles, cover with 3 cups hot water:

Remove and discard the stems, seeds, and large veins from the chili pods. Heat a cast iron pan on medium high and heat the chili pods for a couple minutes, until they begin to soften. Do not let them burn.

While the chilies are heating, bring a medium pot with 3 cups of water to a simmer and remove from heat. Once the chiles have softened, add the chiles to the pot hot water and cover.

Let the chiles soak in the hot water for 15 to 20 minutes.

Brown the pork, add garlic:

Heat a tablespoon or two of olive oil (enough to coat the bottom of the pan) in a large sauté pan on medium high heat. Pat the pork pieces dry with paper towels. Sprinkle them generously with salt.

Working in batches, taking care not to crowd the pan or stir the meat much, brown the meat on all sides.



Pozole Rojo



3/4

Right at the end of browning the meat, add 4 cloves of roughly chopped garlic to the pan with the meat, let cook with the meat for about a minute.

Add the pork and spices to large pot of boiling water: Once the meat has browned, transfer it to the large stockpot of boiling water. Scrape up any browned bits at the bottom of the pan, and any garlic, and add those to the pot as well. Add the rinsed hominy.

Add bay leaves, cumin, and oregano. When you put the oregano in, smooch together with your hands so that the oregano breaks up more as it goes in. Add a table-spoons of salt. Bring to a simmer, reduce the heat and cook for 15 minutes.

PREPARE THE RED SAUCE:

In a blender, puree the chilies, about 2 1/2 cups of their soaking liquid, a teaspoon of salt and 4 cloves of garlic. To prevent the blender from creating too much pressure, it is best to start with the chilies and garlic and add only one cup of the liquid to the blender first and then add the rest of the liquid. then add the rest of the liquid.

Strain the red sauce through a sieve, discarding the tough bits of the sauce.

Red pozole sauce being strained into pot.



Pozole Rojo



4 / 4

A wooden spoon with White Corn over Pozole Rojo
Add the red chili sauce to the pot with the pork and hominy:

Add another couple teaspoons of salt. Return to a simmer, lower the heat to just high enough to maintain a simmer, partially covered.

**COOK FOR 2 TO 3 HOURS UNTIL
THE PORK IS COMPLETELY TENDER:**

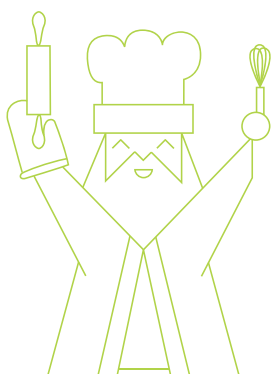
Skim away excess fat. Taste for seasoning and add more salt to taste (you will likely need more than you expect, perhaps a tablespoon or more.)

The resulting soup should be rather brothy, as you will be adding a lot of garnishes. Add more water if necessary.

Assemble the garnishes:

When getting ready to serve the pozole, you can prep the garnishes (slice the cabbage, chop the cilantro, etc.)

To serve, arrange the garnishes in bowls on the table and serve the pozole soup into bowls. Let your guests pick and choose which garnishes they would like on their pozole. Serve with tostada shells (or tortilla chips if you can't find tostada shells).



Christmas Punch



Ingredients:



3l	water
1	cinnamon stick
2	sugar canes, peeled and cut in small pieces
1/2	cup of piloncillo
4	guavas cut in half
2	yellow apples cut in wedges
1/2	cup prunes

Preparation:

Place the water with the cinnamon, sugar cane, tejocotes and piloncillo in a pot. Heat over medium heat for 15 minutes or until the sugar cane begins to soften. Add the guava and apple cut into wedges along with 3 pieces of plum, cook over low heat for 20 minutes more until the fruits are cooked.

Serve in a cup.



Cabbage Rolls



1/3

Ingredients (Rolls):

1	pickled cabbage head or several grape leaves
500 g	pork meat (pork shoulder, bacon, or a mixture of pork and beef)
200 g	rice
2	large onions
1	carrot
1	bell pepper
2 tsp	sunflower oil
1	egg
1	bunch of chopped dill and parsley

Salt and pepper, to taste

Ingredients (Sauce):

2-3 tsp	tomato puree or tomato paste
2 tsp	oil
1	onion
1 tsp	sweet paprika
1/2 tsp	sugar
1/2 tsp	vinegar

Salt and pepper, to taste



Cabbage Rolls



2/3

Preparation:



PREPARING THE FILLING:

Chop the meat into small pieces or grind it using a meat grinder. You can use pork meat, or a combination of pork and beef for a tastier filling.

Dice the onion, carrot, and bell pepper into small pieces and sauté them in sunflower oil until they become tender. Add the meat and continue cooking until it changes color.

Rinse the rice and add it to the mixture, letting it sauté for a few minutes. Season with salt and pepper to taste. Add the chopped dill and parsley and allow the filling to cool.

PREPARING THE CABBAGE OR GRAPE LEAVES:

If you are using pickled cabbage, rinse and wash the leaves in cold water to reduce the saltiness.

If you are using grape leaves, wash them thoroughly and blanch them in boiling water for a few minutes, then rinse them with cold water.

ASSEMBLING THE CABBAGE ROLLS:

Take a cabbage leaf or grape leaf and place a spoonful of the meat and rice mixture in the center.

Roll the leaf into a cigar shape, tucking in the sides as you go, to create a neat roll. Place the rolls in a deep pot with the tucked end down to secure them.



Cabbage Rolls



3/3

PREPARING THE SAUCE:

Finely chop the onion and sauté it in oil until it becomes golden.

Add the tomato puree or paste, sweet paprika, sugar, vinegar, salt, and pepper. Stir and cook the sauce for a few minutes.

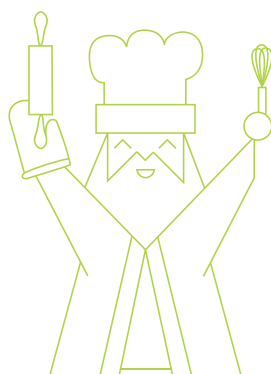
COOKING THE CABBAGE ROLLS:

Pour the sauce over the cabbage rolls.

Add water to the pot until the cabbage rolls are covered and put a lid on the pot.

Simmer on low heat for about 2-3 hours or until the cabbage rolls are cooked through.

Moldovan cabbage rolls are typically served with sour cream and polenta, but you can also serve them with pickles or hot peppers, according to your preference. Enjoy your meal!



Ovenbaked Cake (Cozonac)



1/2

Ingredients (dough):

250 g	sugar
1 kg	cake flour
450 ml	milk
8	egg yolks
40 g	fresh yeast (20 g dry yeast)
100 ml	oil
100 g	melted butter
1 tsp	lemon essence
1 tsp	vanilla essence

zest of one lemon

salt



Ingredients (cream):

250 g	Turkish delights
150 g	powdered sugar
200 g	ground nuts
30 g	cocoa
4	egg whites



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Ovenbaked Cake (Cozonac)



2/2

Preparation:

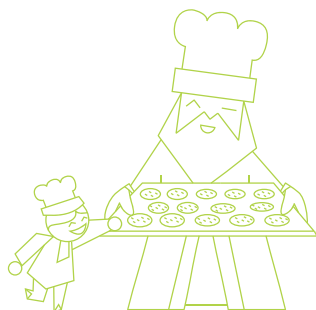
First prepare the yeast dough for the cozonac. To do this, crumble the yeast into a small bowl and add a tablespoon of the sugar. Then add the warm (not hot) milk and mix.

Sift the flour into a bowl and add the butter in flakes. Now add the egg yolks, a pinch of salt and the remaining sugar and pour over the yeast milk. Knead everything well until you have a smooth dough. Cover the dough with a cloth and leave to rest in a warm place for approx. 30-45 minutes.

In the meantime, prepare the filling. To do this, beat the egg whites with the salt until stiff and add the powdered sugar. Now fold in the ground hazelnuts, cocoa and turkish delights.

Next, line a loaf tin with baking paper and dust the work surface with flour. Knead the dough again and roll out into a rectangle as wide as the tin. Spread the filling on top and smooth out.

Now roll up the dough as tightly as possible and place it in the loaf tin with the edge facing downwards. Cover the dough again and leave to rest in a warm place for another 30 minutes. Now preheat the oven to 180°C fan oven and bake the strudel for approx. 35 minutes (if the strudel gets too brown, cover with some aluminum foil).



Rabanada



Ingredients:

4	slices of French bread, day-old
1	cup milk
1/2	cup sweetened condensed milk
2	eggs, beaten
1/4	cup vegetable oil

Powdered sugar and cinnamon for garnish



Preparation:

In a shallow dish, whisk together the milk, condensed milk, and cinnamon. In a separate shallow dish, beat the eggs. Dip each slice of bread in the milk mixture, then in the egg mixture.

Heat the oil in a large skillet over medium heat. Fry the bread slices in batches for 2-3 minutes per side, or until golden brown. Drain the fried bread slices on paper towels. Sprinkle with powdered sugar and cinnamon to serve.

TIPS:

- For a richer flavor, use whole milk instead of skim milk.
- If you don't have day-old bread, you can toast the bread slices before dipping them in the milk mixture.
- To make gluten-free rabanada, use gluten-free bread.



Christmas Peace Fruit



Materials:

red hard packaging paper

white soft packaging paper

flower mud

apples

roses

pine twigs



Preparation:

Use red hard packaging paper to diagonally roll out the ice cream cone shaped bouquet outer packaging cone, and decorate it with white soft packaging paper.

Put sizeable flower mud into the bouquet cone.

Pack the peace fruit(apple) with packaging paper and insert it into flower mud in the flower cone.

Insert decorative flowers, pine branches, and other decorations into the bouquet cone.



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