



EUMETSAT Cooking Club

2015-11-23

The Recipes

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EUMETSAT Cooking Club 2015-11-23, The Recipes

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Foreword

The EUMETSAT Cooking Club held its Christmas Party and Cooking Event on Monday the 23rd of November.

16 club members cooked for a cold and warm buffet on the theme International Christmas for themselves and an additional 10 dining guests, whereas the dish captains selected typical Christmas dishes from their region of origin.

Starters from the USA, Poland and Germany were accompanied by Main Dishes from Ireland, Germany, Italy and Spain, and the desserts were exclusively Italian.

Due to the high amount of dishes and mini-groups, the cooking studio teamed with activity for more than 2 ½ hours, until the dining guests arrived and everybody settled down to enjoy the food.

Although everybody was stuffed more than full, the cleaning was still to be done and by 23:00 the cooking studio gleamed in new shine and everybody has left.

THE EDITOR



The Recipes

Starters

Cheese Ball

Barszcz Wigilijny (no-meat barszcz) with Uszka (dumplings)

Herring salad

Main Dishes

Cordero al Chilindron (lamb stew typical from Navarra)

Salmon in Puff Pastry with Blueberries

Goose Legs with Potato Dumplings and Green Cabbage

Roast Winter Vegetables

Lasagne with Radicchio and Taleggio

Desserts

Panettone with Mascarpone Cream

Panforte

Mandorle ricoperte di cioccolato



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Cheese Ball

Ingredients

Serves 8-15

250	g	cream cheese (Philadelphia)
125	g	sharp cheddar cheese, grated
1/2	tablespoon	lemon juice
1	tablespoon	Worcestershire sauce
1	teaspoon	garlic powder
1/2	pcs.	green bell pepper, minced
2	pcs.	green onion, minced
1/2	cup	pecan nut, chopped
		crackers for serving

Preparation

1. This is easiest to make if the cream cheese is at room temperature when you start.
2. Combine the cheeses in a medium bowl.
3. Dice and add the green pepper and green onions. Mince finely so there are no big chunks. Toss into the mix.
4. Next, add all the spices and stir together well.
5. Use your hands to form into a ball.
6. Chop a few handfuls of pecans and roll the cheese ball in them.
7. Let the ball sit in the fridge for an hour or two to set.





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Barszcz Wigilijny (no-meat barszcz) with Uszka (dumplings)

Ingredients

Serves 15-20

Stuffing		<i>80-100 dumplings</i>
40	g	Boletus (mushroom) dried
2	pcs.	Onions
3	tblsp.	Butter
		Pepper, ground
		Salt
0.5	l	Water
Dough		
300	g	Wheat flour, fine
3	tblsp.	Butter or oil
1	pcs.	Egg
		Salt
3/4	glass	Hot water
Soup		
0.5	l	Mushroom water
1	bundle	Greens (big bundle)
2.5	kg	Beetroots (or 3l beetroot juice)
3	l	Water
100	ml	Vinegar 10% or lemon juice
2	tblsp.	Sugar
3	pcs.	Garlic cloves
4	pcs.	Bay leaves (laurel)
4	pcs.	Allspice (piment)
10	pcs.	Pepper grains
2	tblsp.	Marjoram
		Pepper, ground
		Lemon juice
		salt

Preparation

Uszka (dumplings)

Stuffing

1. Put mushrooms into water and leave over night.



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2. Cook slowly in the water for 20-30 min.
3. Cool.
4. Drain well (add the water to barszcz, see below).
5. Chop very finely (pass through a mincer).
6. Chop onions very finely.
7. Fry onions until transparent (not yet gold).
8. Cool.
9. Stuffing: Mix mushrooms and onions, adding ground pepper and salt.

PIEROGI, i.e. dough for uszka

1. Melt butter in hot water.
2. Mix flour in a bowl with some salt.
3. Add the egg.
4. Mix adding slowly the water+buttermixture.
5. Make 3 portions out of the dough.
6. Roll a portion out 2mm thin.
7. Cut with a glass diameter ~4,5 cm.
8. Stuff and stick the edges together.
9. Stick the corners together into a ring.
10. Put them under a cloth if they wait for more than 10 min for cooking.
11. Cook in boiling water until they come up.

Barszcz (soup)

1. Beetroot juice (two days before): Clean and slice the beetroots.
2. Add the vinegar, sugar and half a teaspoon salt.
3. Mix well to extract juice over night.
(alternatively: use beetroot juice instead of water below)
4. The soup basis (a day before): Clean and chop the greens.
5. Add water, bay leaves, allspice, pepper grains.
6. Boil the soup slowly for 60-80 min.
7. Add the beetroots (with the juice), pressed garlic, marjoram.
8. Cook without a lid SLOWLY until the soup is boiling.
9. Take it off the cooker.
10. Let the soup acquire taste and (more) colour over night.
11. Before serving:
12. Strain the greens and beetroots out.
13. Warm, but do not boil, adding the mushroom water.
14. Add lemon juice, salt, ground pepper to taste.
15. Serve with uszka.



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Herring salad

Ingredients

Serves 8-15

750	g	pickled herring (Matjes)
3	pcs.	red onion
350	g	pickled cucumbers
3	pcs.	apple
50	g	dill, chopped
400	g	crème double (or crème fraîche)
400	g	sour cream
3	teaspoon	horseradish
3	teaspoon	mustard (hot)
2	teaspoon	lemon juice
		salt
		pepper
		sugar

Preparation

1. Mix crème double with sour cream, horseradish, mustard, lemon juice and chopped dill. Lightly salt and pepper; add a pinch of sugar.
2. Clean onions, cut in very thin $\frac{1}{4}$ slices; add.
3. Cut pickled cucumbers into small slices or cubes; add.
4. Peel apples, remove pits, cut in small cubes; add.
5. Cut herring in small pieces; add.
6. Mix everything and keep cool for ~2h.





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Cordero al Chilindron (lamb stew)

Ingredients

Serves 4

600	g	lamb in pieces
2	pcs.	onions (medium size)
8	pcs.	garlic cloves
3	pcs.	dried pepper (ñora or equivalent, not chilli)
4	cl	Brandy or Cognac
		Flour
		Salt
		Black pepper
50	ml	Olive oil



Preparation

1. The dried pepper is usually found in specialized Spanish stores, best is to use the sweet variety (Ñora or Pimiento choricero). Open the dried peppers and remove the seeds and tail. Put them in temperate water and let them hydrate for 2 hours.
2. Apply salt and black pepper to the lamb pieces and cover them with flour, removing the excess flour.
3. In a wide and low pot, add olive oil (less than a finger in depth). Heat it and fry the lamb pieces on all sides, for about 3 minutes, until the surface is toasted. Control the heat, it should be hot but not to the point of burning anything. The lamb pieces should have enough space and contact with the pot; if necessary, split the frying in two.
4. Once all the pieces are fried, put them back together in the pot and add the onions (each one cut in 8 pieces), the garlic cloves (without peeling them) and the hydrated peppers, and stir all together, frying it for 2 minutes.
5. Increase the heat and add the Brandy. Let it boil for some minutes, until the alcohol is properly evaporated. Cover the pot and let everything boil together for about 30 minutes. If at any time the stew asks for some water, add a bit of the water used to hydrate the peppers. Try the stew halfway through the boiling process to check for the salt quantity.
6. Let the stew boil until the lamb is properly cooked, which should be around 30-40 minutes. The stew is best eaten after it has rested for some days.



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Salmon in Puff Pastry with Blueberries

Ingredients

Serves 2-4 (12 pieces)

250	g	Salmon filet
1	jar	Blueberries (125g fruits), 370ml jar
½	stick	Leek
1	roll	Puff pastry (275g)
1	box	Cream cheese with horseradish (150g)
1	handful	Fresh spinach leaves
1	pcs.	Egg
		Salt
		Pepper
1	tblsp.	Lemon juice
1	teasp.	Soy sauce
1	tblsp.	Honey
		Ginger powder
		Flour

Preparation

1. Cut puff pastry roll in half, roll out (use flour!) to double size each, matching size.
2. Spread half of cream cheese each thinly on each tile.
3. Clean and wash spinach leaves, dry very carefully, cut of stalks.
4. Spread spinach in thin matte on one tile of pastry.
5. Wash and clean leek, cut in small pieces and fry shortly in olive oil; let cool and spread over spinach matte; salt and pepper lightly.
6. Cut salmon in mouth-sized pieces of approx. 2x2x3cm, marinate with a little bit of lemon juice, salt and pepper.
7. Put salmon pieces with enough distance to each other in a grid of 3x4 onto the spinach matte.
8. Strain/drain blueberries (juice is not needed for this recipe). Add honey, soy sauce, salt pepper and ginger powder. Mix carefully but well. Taste!
9. Top each piece of salmon with one heaped teaspoon of blueberries.
10. Cover everything with the 2nd tile of pastry, cheesy side down.
11. Depress the indentations between the salmon with your fingers / back of hand (several times).
12. Paint egg yolk on top.
13. Bake in the oven at 180° for ~15-18 min.
14. Cut in pieces along the indentations; serve warm



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Potato Dumplings

Ingredients

Serves 8-15

2.5	kg	Potatoes (soft/semi-soft cooking)
2-4	pcs.	Egg
	some	Potato flour (starch)
	some	Marjoram
	some	Salt
	some	Pepper
1-2	slices	Toast
	a little	Olive oil

Preparation

1. Boil potatoes with skin till ready (20mins), cool down in cold water, cool down completely, remove skin, grate finely into a bowl.
2. Add 2-4 eggs, salt, pepper, marjoram to taste, and potato flour (starch) until it becomes a not-too-sticky dough.
3. Cut toast in cubes and fry in a little olive oil until crisp.
4. Wet hands and form small or bigger dumplings, incise the middle with your finger and add 1-2 toast cubes, close again.
5. Boil in not-anymore-boiling salt-water for approx. 20 mins. The dumplings should move to the surface when ready.





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Green Cabbage

Ingredients

Serves 4

4	slices	Bacon (optional)
1	kg	Green cabbage
2	tblsp.	Butter or oil
2	pcs.	Onion
1	tblsp.	mustard
400	ml	Vegetable stock
		Salt
		Pepper
		Megnut

Preparation

1. Heat butter or oil in pot.
2. Add onion cubes and optionally bacon slices. Simmer until onions are translucent.
3. Add green cabbage (kitchen ready). Stir-fry for a few minutes. The cabbage should be coarsely cut. If you use fresh green cabbage: clean/wash carefully (check for insect eggs on underside), cut away stalk, cut coarsely.
4. Add vegetable stock and spices (mustard, salt, pepper, megnut).
5. Cook on slow fire for 1h.
6. Cool down and let rest over night.
7. Heat again and cook another 1h on slow fire.
8. Either serve as sidedish or
9. Add Mettwurst (1-2 per person), or Kassler and let heat it for another 20min, for a main dish.





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Goose Legs

Ingredients

Serves 4

4	pcs.	Goose legs (alternatively chicken legs)
		Salt
		Pepper
2	tblsp.	Condensed milk

Preparation

1. Paint some condensed milk on the legs, salt and pepper.
2. Put into oven 180°-200° for at least 1h. The skin should be nicely brown and crunchy.





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Roast Winter Vegetables

Ingredients

Serves 8-15

3	kg	potatoes (any floury type, “mehlig kochend”)
2	kg	carrots (large if possible)
1.5	kg	parsnips (large if possible, try to get “Pastinaken” and not “Petersilienwurzeln, which are usually smaller)
2	kg	celeriac
		Rosemary, fresh if possible
		Cooking oil that has a high burning point (rapeseed, sunflower, NOT olive oil unless you’ve tried it out already)

Preparation

1. Preheat oven to 180° C
2. Put a large pot of water to boil on the stove
3. Line 2 large baking trays (size of the oven) with aluminium foil and brush generously with oil
4. Peel the potatoes and cut into pieces all roughly the same size.
5. When water comes to the boil, add potatoes and boil for ca. 10-15 mins until just below fully cooked (not yet falling apart).
6. While waiting for potatoes to cook, chop rosemary finely (unless using dried variety).
7. Remove pot from heat, strain potatoes into a colander.
8. Coat potatoes liberally with oil and shake gently in colander so that they are slightly rough all around the outside.
9. Sprinkle with 3-4 tablespoons of rosemary.
10. Spread on one of the foil-lined baking trays and place in top shelf of oven.
- 11.
12. Peel carrots, celeriac and parsnips and cut into chunks ca. 1cm thick and 6cm long. (Celeriac can be left in wider chunks)
13. Arrange carrots and celeriac on the second baking tray and coat liberally with oil, leaving space for the parsnips.
14. Place in oven to bake underneath potatoes.
15. After 20-25 minutes, add the parsnips (they don’t take as long and go very dry if baked too long).
- 16.
17. Bake potatoes for 1hr-1hr 15 or until crisp on the outside.
18. Cook’s note: The floury potato crisps up better than salad (festkochend) potatoes, and shaking the cooked potatoes before baking them gives them a crispier crust too.
19. If carrots, celeriac and parsnips are already baked, remove from tray and place in a covered bowl to keep warm, or cover snugly with foil to seal in moisture and return to oven.
20. Heat covered serving bowls before use.



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21. Remove potatoes and other vegetables from oven and place in covered serving bowls. Serve with roast goose or turkey, stuffing and cranberry sauce. If cranberry sauce is not available, “Preiselbeergelee” comes very close in flavour.





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Lasagne with Radicchio, Speck and Taleggio

Ingredients

Serves 4

Pasta		
200	g	Flour type 00
2	pcs.	large free-range eggs
Sauce Béchamel		
1	l	Milk
100	g	Butter
100	g	Flour
		Salt
		Nutmeg
		Pepper
200	g	Taleggio cheese (or similar, e.g. Munster)
Radicchio		
3	pcs.	Radicchio (possibly Radicchio trevigiano)
		Olive oil
Additional		
150	g	Speck (thin slices)
100	g	Parmesan cheese

Preparation

Pasta

- Place the flour on a board or in a bowl. Make a well in the centre and crack the eggs into it. Beat the eggs with a fork until smooth. Using the tips of your fingers, mix the eggs with the flour, incorporating a little at a time, until everything is combined. Knead the pieces of dough together – with a bit of work and some love and attention they'll all bind together to give you one big, smooth lump of dough!
- There's no secret to kneading. You just have to bash the dough about a bit with your hands, squashing it into the table, reshaping it, pulling it, stretching it, and squashing it again. It's quite hard work, and after a few minutes it's easy to see why the average Italian grandmother has arms like Frank Bruno! You'll know when to stop – it's when your pasta starts to feel smooth and silky instead of rough and floury. Then all you need to do is wrap it in cling film and put it in the fridge to rest for at least half an hour before you use it. Make sure the cling film covers it well or it will dry out and go crusty round the



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edges (this will give you crusty lumps through your pasta when you roll it out, and nobody likes crusty lumps!)

10. Dust your work surface with some Tipo '00' flour, take a lump of pasta dough the size of a large orange and press it out flat with your fingertips. Set the pasta machine at its widest setting - and roll the lump of pasta dough through it. Do the same with the middle setting and then last time with the last setting.
11. Cook lasagna noodles in large pot of boiling salted water with a little bit of oil for 2 minutes and arrange them in single layer on a cloth.

Sauce Béchamel with Taleggio

1. Melt the 1/2 cup butter in a pan over medium heat. Take out of the fire and stir in the flour with a fork and mix whole together.
2. Warm up the milk and gradually ladle into the pot with the butter-flour mixture, whisking constantly while bringing the mixture to a boil. Reduce the heat, and simmer for about 15 minutes.
3. Season the sauce with freshly grated nutmeg, salt, and pepper.
4. Add half of Taleggio cheese in 4 batches, whisking to melt before adding more, about 4 minutes.

Radicchio

1. Wash the Radicchio and cut it in small slides. Toss it in a pan with the oil already warm with medium Fire. Cooked until the Radicchio is soft but not brown, about 12 minutes. The radicchio should not be hard but well stuffed.

Lasagne

1. Arrange 3 noodles, crosswise and side by side, in a buttered dish; trim ends if necessary to fit. Put some sauce Béchamel and taleggio, slices of speck, some radicchio and Parmesan. Do the same for three or four layers.
2. Preheat oven to 200°. Bake lasagna uncovered until heated through and sauce is bubbling, about 30 minutes.





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Panettone with Mascarpone Cream

Ingredients

Serves 8

1	pcs.	Panettone or Pandoro
250	g	Mascarpone
3	pcs.	Eggs
3	tblsp.	Icing sugar
1	small glass	Marsala or Rum (optionally)

Preparation

1. Mix all yolks with the sugar until it becomes frothy/foamy, then add the Marsala or Rum (if you like) and finally the mascarpone, mix well. Beat the eggs white until they turn stiff and dry, then incorporate them to the mascarpone cream mixing gently with a wooden spoon. Put the cream to rest into the refrigerator.
2. Cut the Pandoro or Panettone into slices and put them to toast into the oven at 100 °C. After 7-8 minutes take them out, put them on a plate and pour some mascarpone cream on top. You can decorate it with a bit of cacao powder or small fruits (cherries or berries).





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Panforte

Ingredients

Serves 20

125	g	Natural almonds with skins
100	g	Blanched almonds
125	g	Whole shelled hazelnuts
75	g	Soft dried figs, roughly scissored in 2x1 cm pieces
200	g	Chocolate covered candied clementines or mixed orange and lemon or citron peel, roughly scissored in 2x1 cm pieces
½	teasp.	Cloves, ground
1	teasp.	Cinnamon, ground
		Grating of freshnutmeg
50	g	Flour, plain
		White pepper grating
1	tblsp.	Cocoa powder
150	g	Sugar
150	g	Honey
30	g	Butter
1	tblsp.	Icing sugar

Preparation

1. Preheat oven to 170° C (gas 3).
2. Line bottom and sides of a single sandwich tin (20cm) with bake-o-glide or baking parchment.
3. Mix together the nuts, dried fruits and snipped-up chocolate-covered candied clementines (or peel) in a heatproof bowl.
4. Add the cloves, cinnamon, nutmeg, flour, white pepper and cocoa powder.
5. Put the sugar, honey and butter into a saucepan and melt together gently.
6. Take off the heat and pour into the dry ingredients in the heatproof bowl. Stir softly and patiently to mix everything together well.
7. Tip into the sandwich tin and, using wet hands or wearing vinyl disposable gloves, pat and press down on the top to get as smooth a surface as you possibly can.
8. Bake in the oven for 40 minutes; the top of the cake will be bubbling when it is ready.
9. Let the cake cool completely in the tin, then remove all the lining and push the icing sugar thickly through a small sieve over the top of the cake before removing to an airtight tin.



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Mandorle ricoperte di cioccolato

Ingredients

Serves 4

2	pcs.	(4 oz.) bars chocolate
2	cups	Roasted almonds
1	tbsp.	powdered or liquid stevia

Preparation

1. Break up chocolate bars into small pieces then add to the top of a double boiler.
2. Stir constantly with a spoon until the chocolate melts and is smooth.
3. Place the bowl of melted chocolate into a bowl filled with ice water; slowly mix chocolate with a spoon. The chocolate will start to thicken (this is when the tempering occurs and you can then remove the cold water).
4. Warm the chocolate again without overheating it and without losing the tempering; this can be tricky but it is possible. Place the bowl filled with chocolate over the pot of warm water if need be, to loosen the chocolate.
5. Transfer roasted almonds to a large mixing bowl. Pour $\frac{1}{3}$ of the melted chocolate over the almonds to coat them; stir until the chocolate starts to set.
6. If the chocolate isn't setting after 8 minutes, place chocolate covered almonds in the fridge for 4-5 minutes.
7. Using your hands or a small knife, gently separate any clusters that have formed so that each almond is separate and not clustered.
8. Pour $\frac{1}{2}$ of the remaining chocolate over the almonds; mix well until the chocolate sets. Add remaining chocolate and set over almonds. Using hands or a small knife, separate any clusters that formed so almonds are in individual pieces.
9. Sprinkle almonds with stevia and set aside or in the fridge/freezer until ready to serve.



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