



# EUMETSAT Cooking Club

2016-03-23

*The Recipes*

Stephan Zinke (Editor)

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EUMETSAT Cooking Club 2016-03-23, The Recipes

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## Foreword

The 2<sup>nd</sup> EUMETSAT Cooking Club of 2016 was held on Wednesday the 23<sup>rd</sup> of March on the theme of International Easter Food.

16 club members cooked for themselves and 14 additional dining guests a delicious menu of Italian, German and English typical Easter dishes.

After an *amuse gueule surprise* (vegetable jelly) prepared by Stephan, Barbara and her group served the first dish, *Torta Pasqualina*, a Ligurian Easter Cake.

This was followed by *Culurjones*, a Sardinian Potato-Ravioli dish, prepared by Gigi and his group.

Stephan and his group then served the main dish, Back of Lamb with Mediterranean Spices, Spinach and Roast Potatoes.

Finally, a Salt and Malt Easter Brownie Dessert, prepared by Antonio and his group, was put on the table.

As is practice in the club, all dishes were accompanied by matching wine chosen by Gigi.

That left the usual cleaning, and at 23:00 the kitchen doors could be locked, to be opened again in roughly 2 months.

THE EDITOR



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## The Recipes

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*Vegetable Jelly Amuse Gueule*

*Torta Pasqualina (Easter cake)*

*Culurjones (Sardinian Potato-Ravioli)*

*Back of Lamb with Spinach and Roast Potatoes*

*Salt and Malt Easter Brownies*



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# Amuse Gueule: Vegetable Jelly

## Ingredients

Serves 30

amount	unit	description
1	pack	Greens (carrots, leek, celery, parsley)
200	ml	Vegetable stock
	some	Salt
	some	Pepper
2	teasp.	Agar-agar
2	tblsp.	Ginger
2	teasp.	Fresh horseradish

## Preparation

1. Cook peeled, chopped greens in vegetable stock, or  
Use the backbones from the lamb, fry in some oil, add 1l of water and add peeled, chopped greens in vegetable, salt and pepper.
2. Cook until vegetables are soft.
3. Drain, but keep liquid.  
Remove bones if necessary.
4. Add 100-200ml stock to the vegetables, purée with a mixer.
5. Add ginger and horseradish.
6. Add agar-agar and cook again for 5 mins, continuously stirring.
7. Remove from heat and fill in some container, cool down, best over night in fridge.
8. Cut into cubes and serve.



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# Torta Pasqualina (Easter cake)

## Ingredients

1 cake

amount	unit	description
<b>Dough</b>		
300	g	flour
3	tblsp.	olive oil
	some	salt
	some	Water
<b>Filling</b>		
8	pcs-	artichokes
1	can	peas
3+3	pcs.	eggs
	some	parmesan cheese
½	pcs.	onion
	some	olive oil
	some	salt

## Preparation

1. Prepare a bowl with water and some drops of lemon juice. Clean the artichokes removing the hard leaves and put them in the bowl. Cut the artichokes in fine slices leaving them in the water. Cut the onion and brown it in a pan with the oil. Add the artichokes, the peas, the chard and cook them on medium heat for around 30 minutes.
2. In the meantime prepare the dough for the cake.
3. Put the flour on a wooden board making a little mountain and create a hole in the middle. In the hole put warm water, oil and salt. Mix the flour little by little with the water and the oil and knead until you get a ball, which should not stick anymore to your hand but keeping it soft.
4. When the vegetables are cooked and they are cold add the eggs and the parmesan cheese and mix all together
5. Divide the dough in two pieces, 1/3 and 2/3. Stretch the 2/3 piece of the dough with a rolling pin until is thin and then put it into the backing tin making a large border outside it. Add the filling and create three small holes on it breaking the eggs and keeping the yellow part intact. Stretch the other piece of the dough and place it on top of the filling, covering the rest of it by bowing the border left outside of the backing tin.
6. With a fork make some holes in the cake (this is to avoid that the cake is inflating) and spill some olive oil and some warm water on top to avoid that the cake will become too dry.
7. Back the cake in the oven for 1 h to 200°



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# Culurjones (Sardinian Potato-Ravioli)

## Ingredients

Serves 4/5			Serves 30		
amount	unit	description	amount	unit	
250	g	Potatoes	1500	g	
100	g	Sheep cheese	600	g	
3	cloves	Garlic	18	cloves	
5	leaves	Mint	30	leaves	
200	g	Flour 00 from hard wheat	1200	g	
100	ml	Warm water	600	g	
150	g	Canned tomato	1000	g	
40	g	Hard sheep cheese	250	g	
2	pinches	Salt	12	pinches	
3	tblspoon	Olive oil extra virgin	18	tblspoon	

## Preparation

1. Cook the potatoes well in boiling water after having being peeled.
2. Cook gently 12 cloves of garlic with no skin in 6 spoons of olive oil, till they are soft.
3. Mash the potatoes very finely into a purée.
4. Add the grated sheep cheese to the mashed potatoes, with the oil where the garlic was cooked (but removing the garlic) and the mint chopped very finely.
5. Let the filling rest few hours (if time allows!).
6. Mix the flour with the warm water, 6 pinches of salt and 6 spoons of olive oil, till getting an elastic and soft dough.
7. Work a bit of the dough into the pasta-machine to get a thin sheet.
8. Cut into the pasta sheet a disk of around 10 cm (you can help yourself with a large glass).
9. Put a little spoon of filling in the disk of pasta and close it by folding it around the filling and pinching the edges, once to the right, once to the left; your first colurjone is ready!!!
10. Take another disk of pasta and repeat till the sheet is full of holes (the remaining dough can be re-worked and reused for more disks).
11. Take another bit of dough and continue till either the dough or the filling is over (if you manage to get them over at the same time, you are a genius!!!).
12. Take the remaining 6 cloves of garlic, chop them and cook them into the remaining 6 spoons of olive oil till the garlic is soft.
13. Add to the garlic the tomato and the remaining 6 pinches of salt and let cook gently during at least one hour, smashing the tomatoes with a wooden spoon.
14. Cook the Culurjones in a lot of boiling salty water for 4 minutes.
15. Serve with a bit of tomato sauce and a spoon of grated hard sheep cheese on the top.



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# Lamb

## Ingredients

Serves 4			Serves 30		
amount	unit	description	amount	unit	
0.4	kg	lamb fillet / back	3	kg	
3	cloves	garlic	22.5	cloves	
0.2	bunch	thyme	1.5	bunch	
0.2	bunch	rosemary	1.5	bunch	
0.5	tblsp.	mustard	3.75	tblsp.	
0.02	l	olive oil	0.15	l	
	some	salt	0	some	
	some	pepper	0	some	
	some	olive oil	0	some	
0.1	l	stock	0.75	l	
	some	herbs	0	sime	

## Preparation

1. Chop garlic finely add into a bowl.
2. Remove leaves from thyme and rosemary; chop rosemary leaves finely; add to bowl.
3. Add mustard and olive oil.
4. Season with salt and pepper.
5. Stir into a fine paste/mixture.
6. Clean lamb fillet from any fat or sinews. Lightly salt and pepper on all sides.
7. Brush the lamb with the paste and leave for ½h.
8. Heat olive oil in pan and fry lamb sharply and shortly from all sides at hot temperature.
9. Prepare the sauce: Pour stock (vegetable or lamb stock) in frying pan and reduce liquid to ~ ½ the original amount. Season with herbs (thyme, rosemary, parsley, etc.), salt and pepper.
10. Line an oven form with oil and put lamb inside.
11. Heat oven to 80-100° and put filet inside for 20-30 mins. (depending on thickness of filet).
12. Cut filet into medallion / slices. Serve with some sauce.



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# Spinach

## Ingredients

Serves 4			Serves 20		
amount	unit	description		30	unit
1	cloves	garlic		7.5	cloves
0.04	l	olive oil		0.3	l
0.2	kg	spinach		1.5	kg
1	pcs.	shallots		7.5	pcs.
0.05	kg	sour cream (Schmand)		0.375	kg

## Preparation

1. Chop garlic and shallots finely.
2. Wash and clean spinach. Drain.
3. Heat oil in big pot and first fry the shallots golden, then add garlic and fry shortly.
4. Add spinach and let collapse, stir.
5. Reduce heat to lowest and let simmer for ~30mins.
6. Add sour cream, stir. Simmer for 5-10 mins.



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# Herb Potatoes

## Ingredients

Serves 4			Serves 20		
amount	unit	description		30	unit
0.3	kg	potatoes		2.25	kg
10	g	sugar		75	g
	some	herbs		0	some
	some	salt		0	some
	some	pepper		0	some
1	tblsp.	butter/olive oil		7.5	tblsp.

## Preparation

1. Peel potatoes, wash, preferably small potatoes. If too big, cut in smaller pieces.
2. Cook potatoes in salty water for 20mins. Drain.
3. Heat butter/olive oil in frying pan, add sugar, salt, pepper, herbs. Mix well.
4. Add potatoes and fry for 5-10 mins, stir/mix well but cautiously.



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# Salt and Malt Easter Brownies

## Ingredients

Makes about 20

amount	unit	description
<b>Brownie Ingredients</b>		
300	g	dark chocolate broken into pieces
250	g	unsalted butter at room temperature
325	g	light brown sugar
5	tbs	malted milk powder or Horlicks
4		large eggs
150	g	plain flour
50	g	cocoa powder
	some pinches	sea salt flakes
<b>Decorative nest</b>		
15	handful	cornflakes/ rice crispies
200	g	dark chocolate broken into pieces
1 in each nest		small sugar coated eggs
700	g	ice cream

## Preparation

1. Heat oven to 180C.
2. Grease and line a 20cm x 30cm baking tin with baking parchment.
3. Put the chocolate (for the brownies), butter, brown sugar and malt powder in a pan and heat gently. Stir occasionally until it has all mixed and melted together. Leave to cool for 10-15 minutes.
4. Meanwhile beat the eggs in a bowl.
5. Sift the cocoa powder and plain flour together.

### Make the decorative nests.

6. Melt the chocolate in a bowl over boiling hot water (*bain marie*).
7. Crush the cornflakes a little and put into the melted chocolate.
8. Coat thoroughly. Press the chocolate covered corn flakes into patty tins to make tiny nest shapes. Leave to cool.



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9. Gradually add the beaten egg to the cooled brownie mixture. Mix well after each addition. Put the flower and cocoa mix in next gradually. Mix well.
10. Pour the thick mixture into the prepared baking tins.
11. Place in the oven and bake for 30 minutes on the middle shelf.
12. When cooked, leave to cool for about ten – fifteen minutes. Sprinkle salt on the surface. Cut into squares and serve with a blob of ice cream and a nest on top. Place a small egg into each nest to finish the Easter decoration.

*P.S. Brownies are delicious served warm or cooled too!*





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