

Craftsmanship – 8 simple recipes

Marshmallows

45 g water
20 g glucose
220 g sugar
12 g gelatine
28 g egg whites

Heat [water, glucose, sugar] to 130°C. Fold the gelatine into the mixture. Beat egg whites. Add the warm mixture to the beaten egg whites and continue to mix for approx. 10 minutes.

Marshmallow powder
100 g icing sugar
100 g cornstarch

Mix sugar and cornstarch. Dust a suitable mould with the powder and pour the marshmallow mixture into the mould, spreading it out evenly. Dust the with the powder and allow to cool. Cut the marshmallows into the desired shapes and roll them in the powder.

Fruit chutney

100 g mango
100 g pineapple
50 g lychee
½ lemon
1 leaf peppermint
½ teaspoon English mustard
½ teaspoon mustard seed grains
Salt
50 g cane sugar
0.25 dl rice vinegar
½ shallot
Knifetip ginger

Mix all ingredients, except the vinegar, in a pan and simmer for 15 minutes. Slowly add the vinegar and simmer for another 30 minutes. Pour into a glass and allow to cool. Add fresh coriander or other herbs before serving.

Couscous salad

200 ml vegetable broth
110 g couscous [roasted]
1 stalk lemon grass
2 slices ginger
¼ tablespoon Indian curry
25 g cane sugar
220 g pineapple
100 g fennel
40 g roasted sunflower seeds

Bring vegetable broth, lemon grass, ginger, curry, cane sugar to boil, then cover and allow to cool. Add roasted couscous to the sieved bouillon and allow to cool. Dice pineapple, cut fennel into fine slices. Briefly saute both in a pan. Allow all ingredients to cool, then mix and add 1 tablespoon of chopped coriander.

Pumpkin marinade

1 l apple juice
150 ml apple vinegar
1 star anise
2 cloves
2 stalks lemon grass
½ tablespoon mustard seeds
2 slices ginger
2-3 tablespoons honey

Bring all ingredients to boil and season with turmeric according to taste. Add pumpkin carved to liking and preserve in glass.

Sweet and sour plums

5 kg plums
Approx 1.5 kg sugar
7 dl wine vinegar
5 dl water
Cloves
Cinnamon sticks

Wash and prick plums several times with a needle. Boil the sugar in the wine vinegar and water, together with the cloves and cinnamon sticks. Pour the boiling mixture over the plums, cover, and let rest for a day. Boil the juice again and pour over the fruit. Allow to rest again. On the third day, boil the juice and fruit together. Fill jars and allow to cool before sealing.

Grissini

200 g flour
80 g semolina
7 g salt
1.5 dl water
10 g yeast
1 tablespoon malt powder

Knead all the ingredients in the Kitchen Aid and chill for 30 minutes. Cut the dough into Grissini strips and pull into lengths. Bake in the oven at 160°C for 10 minutes.

Italian vinaigrette

50 g onions
1.5 garlic cloves
1.5 dl red wine
0.5 dl sherry
1.5 anchovies
10 g capers
15 g tarragon
48 g salt
20 g pepper
20 g celery salt
0.6 dl oil
4 dl olive oil
3 dl balsamic vinegar
2 dl veal stock
3 tablespoons of honey

Sweat onions and garlic briefly. Deglaze with red wine and sherry. Add anchovies, capers and spices before reducing to 50% of initial volume. Strain. Mix the oil, olive oil, balsamic vinegar, stock and honey, and slowly fold into the mixture.

Fish marinade [for 1 kg of fish]

30 g sugar
20 g salt
10 g pickling salt
20 g juniper berries
10 g coriander
2 g pepper
2 g mustard seeds

Grind ingredients in a mortar or, briefly, in a Moulinette chopper. Rub the fish with the marinade and then cover with the remaining ingredients. Allow to marinate for at least 24 hours.

To continue playing:

Parsley
Basil
Dill
Orange, lime
Garlic
Olive oil

Short cuts