



DROOMS DELIGHTS

A Culinary Journey
Around the World

INTRODUCING

“Drooms Delights: A Culinary Journey Around the World”

At Drooms, we pride ourselves on being a diverse and dynamic family, with colleagues from all corners of the world. As we celebrate the festive season this year, we want to share a piece of our rich cultural tapestry with our valued clients.

“Drooms Delights” is more than recipes; it’s a journey across continents and departments within our organisation. Discover a collection of delicious dishes curated by our talented chefs, each reflecting their home country's flavours.

From comforting Italian pasta, hearty German stews, to aromatic Middle Eastern dishes, our cookbook showcases the diversity that defines Drooms. We hope that these dishes bring joy and inspiration to your holiday celebrations, wherever they may be.

Thank you for being part of the Drooms family. May your holiday season be filled with delicious discoveries.

Happy cooking and happy holidays!
The Drooms Team

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STAR TERS



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Caprese Salad

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Springrolls

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Make Caprese Salad

with Daniel

From Italy 

Servings: ≈ 4-6  Prep time: 15 min

Ingredients

- | | | |
|---|------------------------------------|--------------|
| 8 ripe plum tomatoes | A handful of basil leaves | Salt |
| 2 balls of mozzarella (or a vegetarian alternative) | 2 tbsp balsamic vinegar (optional) | Black pepper |
| | 2 tbsp extra virgin olive oil | |

Method

- | | |
|---|---|
| 01 Slice the tomatoes and the mozzarella (or a vegetarian alternative) | 03 Season generously with salt and black pepper, then drizzle the olive oil and vinegar. |
| 02 Arrange the slices of tomato and mozzarella on a platter, alternating between slices of each, and sprinkle over the basil leaves. | 04 Serve immediately. |



Daniel's special tip
For the best flavour, use only Italian olive oil.

Cook Asparagus Gratin

with Ariane

From France 

Servings: ~ 4 ▲ Prep time: 35 min ▲ Cook time: 15 min

Ingredients

1 kg asparagus (green or white)	200 ml crème fraîche or	40 g butter
125 g grated gratin cheese	substitute equal parts sour cream	Salt, pepper and nutmeg
3 eggs	and heavy cream	

Method

- 01 Peel the asparaguses from tip to bottom and cut off the fibrous ends. Firmly tie the asparagus together with a string (the string must withstand the boiling).
- 02 Let the asparaguses cook in boiling salted water for about 20 minutes. Take them out, untie them and let them dry on a kitchen cloth.
- 03 Boil the eggs and peel them.
- 04 In a big pot, mash the boiled eggs with a fork. Add the cream, 100g of the grated cheese, a pinch of nutmeg and pepper. Mix with a wooden spoon.
- 05 Heat up the oven to 270°C.
- 06 Apply some butter at the bottom of a gratin dish. Spread the asparaguses, then cover with the egg/cream mix. Add on more asparagus, then cream again, and so on.
- 07 Finish with a layer of cream.
- 08 Sprinkle the top with the remaining grated cheese and butter. Put the dish in the oven again for 15 min.
- 09 Alternatively, for a starter dish, the gratin can be served in several small dishes. In that case, you can do just 1 layer of asparagus and 1 layer of cream.



Ariane's special tip


My mum usually makes this gratin as a starter dish, but it is also great as side dish. If asparagus is not in season, you can also use canned ones (but it might not taste as good).





Cook Pan de Jamón

with Alesia

From **Venezuela** 

Servings: ~ 20 ▲ Prep time: 60 min ▲ Cook time: 4 hr 30 min

Ingredients

3 tbsp dry yeast	¾ tsp salt	400 g bacon
½ cup lukewarm water	6 tbsp butter	2 cups sliced green olives
1 tsp sugar	1 egg	1 cup raisins
4 cups all-purpose flour	6 tbsp tepid milk	1 egg yolk
3 tbsp sugar	450 g sliced ham	1 tsp sugar

Method

- 01** In small bowl, place yeast, the lukewarm water and a teaspoon of sugar. Stir and leave it covered for 30 minutes.
- 02** Place all-purpose flour on the table and leave an empty space in the centre. Stir in yeast with the water, sugar, salt, butter and the egg, and start kneading. As you knead, add in the milk slowly until the dough is smooth; it should not stick to the surface. Make a ball and cover with a dishcloth. Let dough rest for 1 ½ hours.
- 03** Place the dough on a floured surface and, using a rolling pin, start rolling it until it is an approximately 25 cm x 45 cm, 2,5 cm thick rectangle.
- 04** Evenly distribute the ham, bacon, olives and raisins over the dough. Then firmly roll it up like a Swiss roll. Fold in the edges with your hands.
- 05** Let the bread rest on a baking sheet for an hour, covered by a dishcloth and greased with a tablespoon of butter.
- 06** Preheat the oven to 200°C.
- 07** Place the bread in the oven until golden brown, about 20 a 25 minutes.
- 08** Beat the egg yolk and a teaspoon of sugar.
- 09** When the bread is golden brown, remove from the oven and brush with the egg and sugar mixture. Bake for another 5 minutes.
- 10** Remove from the oven and let cool before eating.

Alesia's special tip

Mix the raisins with a bit of rum before distributing them evenly to give them an extra boost of flavour.

Cook Creamy Parsley Soup with Ayla

From Germany 

Servings: ≈ 2-3 ▲ Prep time: 15 min ▲ Cook time: 20 min

Ingredients

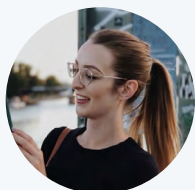
200 g potatoes
400 ml vegetable broth

½ bunch parsley
400 ml milk

4 tbsp cream
Herb salt & pepper

Method

- 01 Begin by dicing the potatoes and chopping the parsley.
- 02 Heat the vegetable broth in a pot and cook the diced potatoes in it for approximately 10 minutes.
- 03 While the potatoes are cooking, carefully pluck the parsley leaves, and set aside a portion for garnishing.
- 04 Once the potatoes have softened, puree the soup in a blender, and then add the milk.
- 05 Add the reserved parsley leaves to the blender with the soup and blend until the mixture is smooth and vibrant green.
- 06 Return the blended soup to the pot and season it with herb salt and pepper to taste. Reheat the soup briefly, but be cautious not to bring it to a boil.
- 07 Whip the cream until it reaches stiff peaks.
- 08 Pour the creamy soup into plates and garnish each serving with a dollop of whipped cream and a sprinkle of chopped parsley.



Ayla's special tip

Add a touch of lemon juice just before serving to brighten the flavours and provide a refreshing contrast to the richness of the soup.





Cook Gibanica

with Kristina

From **Serbia** 

Servings: ~ 6-8 ▲ Prep time: 20 min ▲ Cook time: 30 min

Ingredients

- | | | |
|--|--|--------------------------------|
| 500 g Filodough/Yufkadough (Kore in Serbian) | 3-4 packages of different sorts of brined cheese (Gazi, Feta, Salakis, etc.) | 500 ml sparkling water |
| 7-8 eggs or fewer | | 50-100 ml oil |
| | | Optional: yogurt with 3,8% fat |

Method

- 01** Whisk the eggs in a bowl.

02 Crumble 3 to 4 packages of cheese into smaller and larger pieces with your hands, so that you end up with a few larger chunks and not only melted cheese. You can also optionally add yogurt, approximately 200/300ml, for more flavour and creaminess.

03 Add 500ml of sparkling water.

04 Add about 50 to 100ml of oil, you can choose the amount to your preference; it won't make a significant difference.

05 Mix all the ingredients to obtain a homogeneous mixture, resulting in a liquid mass with pieces of cheese in it.
- 06** Take a deep baking pan with a diameter of 30cm (traditionally round, but a square one will work as well).

07 Pour a small amount of oil into the pan to prevent sticking during baking.

08 Lay out one sheet of kore on the oiled surface.

09 Now, take a single sheet of kore and gently dip it into your cheese mixture, similar to picking up sand with your hand but without pressing it together. It should remain fluffy. Place it on the side of your tray and continue until the tray is completely filled.

10 If you have any leftover cheese mixture, simply pour it over the top.

Kristina's special tip

Filodough/Yufkadough is similar to a puff pastry, but not quite the same. You can buy it in Balkan and Turkish stores.

Make Lebanese Tabbouleh

with Ruba

From Lebanon 🇱🇧

Servings: ~ 4 📈 Prep time: 20 min

Ingredients

4 bunches parsley
1 bunch fresh green mint
1 persian cucumber
4 medium-sized tomatoes

1 white onion
¼ cup bulgur
⅓ cup olive oil

½ cup lemon juice
½ tsp salt
⅓ tsp Lebanese or Arabic spices

Method

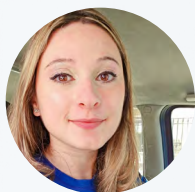
Preparation

- 01** Rinse all vegetables and let dry on a paper towel, especially the parsley and mint.
- 02** Cut stems off the parsley then chop finely. Spread the chopped parsley on paper towels and let rest for a few mins in order to get rid of excess moisture.
- 03** Cut the stems off the mint, and finely chop the leaves. Spread on a paper towel and let dry.
- 04** Finely chop tomatoes into small cubes then place in strainer to get rid of the excess juice.

- 05** Finely chop onions, then mix with the spices and set aside.
- 06** Finely chop the cucumber.
- 07** Soak the bulgur in half of the lemon juice with a bit of salt.

Serving

- 08** Only once ready to serve, mix all ingredients thoroughly, drizzle with olive oil and the leftover lemon juice. Add salt to taste.
- 09** Serve as a side salad along with some lettuce.



Ruba's special tip

Only use 1/4 cup of bulgur for 4 servings. This is the right balance in traditional Tabbouleh. If you don't have Lebanese spices, you can make your own by mixing equal proportions of ground allspice, black pepper, cinnamon, ground cloves, ground nutmeg, fenugreek, and powdered ginger.





Cook Springrolls

with Kunta

From **Indonesia** 

Servings: ~ 20 spring rolls ▲ **Prep time:** 20 min ▲ **Cook time:** 20 min ▼

Ingredients

Vegetable oil	200 g cabbage, finely shredded	250 g peeled medium uncooked prawns, finely chopped
3 golden shallots, thinly sliced	1 carrot, thinly sliced	20 spring roll wraps, halved
10 g ginger, finely chopped	100 g bean sprouts, coarsely chopped	1 eggwhite, lightly beaten
2 garlic cloves, finely chopped	2 spring onions, thinly sliced	To serve: Indonesian chilli sauce or kecap manis
200 g chicken breast, finely chopped	½ tsp chilli powder	
2 tsp kecap manis		

Method

- 01** Heat 2 tbsp oil in a wok over medium heat and stir-fry the shallots, ginger and garlic until golden (2-4 minutes). Add chicken (or minced meat) and kecap manis and stir-fry until its cooked through (3 minutes). Season to taste, transfer to a bowl.
- 02** In the same wok, stir-fry cabbage, carrot, bean sprouts and spring onion in another 1 tbsp oil, adding a little extra oil if necessary. Season to taste, then add chilli and stir-fry until vegetables begin to wilt (2-3 minutes). Add 1 tbsp water to prevent mixture from burning, then add prawns and toss until they turn pink (1-2 minutes). Return chicken mixture to wok and heat through (1-2 minutes), adjust seasoning to taste, then transfer mixture to a colander to drain and cool completely.
- 03** Lay a spring roll wrap on the counter, place 2 tsp of the chicken mixture on one corner and roll to completely enclose filling, folding in sides. Brush edge of wrapper with eggwhite and seal. Repeat with remaining mixture and wrappers.
- 04** Heat oil in a deep saucepan to 170°C. Deep-fry spring rolls in batches, turning occasionally, until golden and crisp (2-4 minutes; be careful as hot oil will spit). Drain on absorbent paper and serve hot with chilli sauce or kecap manis for dipping.



Kunta's special tip

The Indonesian spring rolls can be prepared with either chicken or minced meat, with the option of adding shrimps.

Make Salmon Avocado Dish

with Sabrina

From Germany 

Servings: ≈ 1-2 ▲ Prep time: 15 min

Ingredients

1 avocado
½ red onion

4 slices of smoked salmon
1 apple

1 lemon or lime juice

Method

- 01** Cut the avocado in half and remove the stone.
- 02** Scoop out the avocado, cut in small pieces and place in a bowl.
- 03** Cut the apple and onion and add to the bowl. Pour the lemon/lime juice over it (it tastes fresh and retains its color).
- 04** Cut the salmon into strips and add it to the avocado mixture and season with salt and pepper.
- 05** Add this mixture into short glasses. Serve with salad garnish and a slice of bread.



Sabrina's special tip

The mixture can also be served in the avocado halves for a special look.



Cook Mirza Ghasemi

with Negar

From Iran 

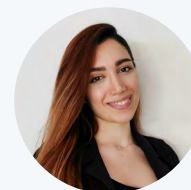
Servings: ~ 4-6 ▲ Prep time: 30 min ▲ Cook time: 10 min

Ingredients

4 eggplants	2 eggs	½ tsp black pepper
3 tomatoes, peeled and diced	4 cloves of garlic, minced	1 tsp salt
½ tbsp tomato paste (optional)	½ tsp turmeric	Oil for the pan

Method

- 01 Start by puncturing the eggplants with a fork and roast them until the skin chars and the flesh becomes soft. You can do this on an open flame, grill, charcoal barbecue, or in the oven.
- 02 Once roasted, let the eggplants cool, remove excess water, and peel off the charred skin. Roughly chop the eggplant.
- 03 Mix with the remaining ingredients: Peel tomatoes and dice them. For a smoother texture, grate the tomatoes. Drizzle a saucepan with oil and set over high to medium-high heat. Add minced or grated garlic, turmeric, and pepper and sauté until the colour changes to golden.
- 04 Next, add eggplants and sauté for about 10-15 minutes, stirring occasionally. Add salt, diced tomatoes, and tomato paste and cook over medium heat until most of the liquid has evaporated.
- 05 Add eggs to the mixture and stir it all together. Cook it for another couple of minutes until the eggs are set. You can also fry eggs separately and serve them on top of your dish.
- 06 Serve: Traditionally we serve Mirza Ghasemi with Naan (Persian flatbread) or Persian rice. You can serve this delicious dip as an appetiser with pita bread or pita chips.



Negar's special tip

Ensure the eggplant skin is completely charred for the characteristic smoky flavor, even if it takes a bit of patience; the result is worth it.

Make Kisir with Buket

From Turkey 🇹🇷

Servings: ≈ 6-8 ▲ Prep time: 30 min

Ingredients

3 cups bulgur
2 tbsp tomato paste
1 tbsp red pepper paste
Salt and spices (to taste)

2 cups boiling water
4-5 tbsp olive oil
Juice from 3 lemons
4-5 tbsp pomegranate syrup

250-300 g chopped cornichons
1 bunch of parsley
2-3 heads of fresh green onion

Method

- 01 Place the bulgur in a deep pot or bowl.
- 02 Mix the bulgur with 2 tablespoons of tomato paste, 1 tablespoon of red pepper paste, and your desired amount of salt and spices.
- 03 Pour 2 cups of boiling water over the bulgur, close the bowl with a lid, and wait until the bulgur softens slightly.
- 04 Add 4-5 tablespoons of olive oil, the juice from 3 lemons, and 4-5 tablespoons of pomegranate syrup to the softened bulgur, and mix well. If the mixture appears dry, you can add more lemon juice for added tartness.
- 05 The more sour, the tastier!
- 06 As the final step, incorporate the finely chopped cornichons, parsley, and fresh green onion into the mixture.
- 07 After a light mixing, your Kisir salad is ready to enjoy!



Buket's special tip

Avoid making the bulgur too soft during step 3, as the salad's desired moisture will come from lemon juice and pomegranate syrup later. A slightly firmer texture is preferred.



A festive dinner table setting with several lit candles in the background, creating a warm, bokeh effect. In the foreground, a plate of stuffed yellow peppers (Punjena paprika) is garnished with fresh herbs. The scene is decorated with greenery and gold ornaments. The text 'MAIN COURSES' is overlaid in large, white, bold letters on the left side of the image.

MAIN COURSES

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Chicken Paprikash

30

Spinach and Ricotta
Cannelloni

32

Jollof Rice

34

Camembert Burger

36

Aligot

38

Meygoo Polo

40

Punjena paprika sa pire
krumpirom

42

Octopus in the Oven

44

Spaghetti Carbonara

46

Petit pois façon
“grand-mère”

48

Borscht

50

Kabuli Pulao



Cook Chicken Paprikash

with Paula

From Hungary 

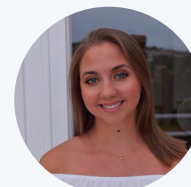
Servings: 4-6 ▲ Prep time: 10 min ▲ Cook time: 50 min

Ingredients

2 tbsp pork lard, or butter	2 roma tomatoes, seeds removed and very finely diced	½ tsp black pepper
3 pounds chicken pieces, bone-in and skin-on	1 bell pepper, diced (optional)	3 tbsp all-purpose flour
2 medium yellow onions, very finely chopped	3-4 tbsp sweet Hungarian paprika	¾ cup full fat sour cream, room temperature
2 cloves garlic, finely minced	2 cups chicken broth	¼ cup heavy whipping cream
	1 ½ tsp sea salt	

Method

- 01** Heat the lard in a heavy pot and brown the chicken on all sides. Transfer the chicken to a plate. In the same oil, add the onions and fry until golden brown. Add the garlic and tomatoes (and pepper if desired) and fry another 2-3 minutes. Remove the pot from the heat and stir in the paprika, salt and pepper (paprika becomes bitter if scorched).
- 02** Return the chicken to the pot and place it back over the heat. Pour in the chicken broth. The chicken should be mostly covered. Bring it to a boil. Cover, reduce the heat to medium-low and simmer for 40 minutes. Remove the chicken and transfer to a plate.
- 03** In a small bowl, stir the flour into the sour cream/cream mixture to form a smooth paste. Stir the cream mixture into the sauce, whisking constantly to prevent lumps. Bring it to a simmer for a couple of minutes until the sauce is thickened. Add salt and pepper to taste. Return the chicken to the sauce and simmer to heat through.
- 04** Serve the chicken paprikash with Hungarian nokedli, which is like German Spaetzle only they're very short and stubby.



Paula's special tip

I strongly recommend to use lard, bone-in and skin-on chicken for the best flavour. But alternately you can use butter and boneless/skinless pieces of chicken. It is important to use the sour cream at room temperature to avoid lumps.

Cook Spinach and Ricotta Cannelloni

with Federica

From Italy 🇮🇹

Servings: ~ 6-8 ▲ Prep time: 20 min ▲ Cook time: 3 hours

Ingredients

250 g egg pasta sheets
400 g cow's milk ricotta
400 g fresh spinach leaves

1 egg
100 g Parmigiano Reggiano plus
more for sprinkling

Grated nutmeg
Salt & pepper
1 L Béchamel sauce

Method

- 01** Blanch the spinach leaves in a pan with a drop of water and a pinch of salt in a covered pan for a couple of minutes. Drain them, let them cool and squeeze well.
- 02** Chop the spinach finely and add it to ricotta, egg and grated Parmesan in a bowl. Add nutmeg and pepper and mix well until you have a smooth mixture.
- 03** Blanch the sheets of egg pasta (not excessively thin) in boiling salted water. Drain and dip them briefly in a bowl with cold water and oil (to prevent them from sticking together). As you remove them, lay them out on clean cloths. With a couple of spoons, measure a little of the ricotta and spinach filling onto each sheet. Roll them up to form cannelloni.
- 04** Cover the bottom of an oven-proof dish with a couple of spoonfuls of Béchamel sauce and arrange the cannelloni. Cover them with the remaining Béchamel.
- 05** Complete with a generous sprinkling of grated Parmesan and transfer to the oven for 10-12 minutes at 200°C in static mode, switching to grill towards the end. Turn off the oven, let it settle for 5 minutes, then remove from the oven and serve.



Federica's special tip

For better flavour, make your own Béchamel sauce.





Cook Jollof Rice with Prince

From Ghana 

Servings: ≈ 6 ▲ Prep time: 15 min ▲ Cook time: 1 hour

Ingredients

2 large yellow onions, roughly chopped
80 ml vegetable oil, plus 2 tbsp
395 g diced tomato (2 cans)
170 g tomato paste (1 can)

1 habanero pepper
2 tsp curry powder
1 tsp garlic powder
1 tsp ground ginger
½ tsp mixed dried herbs

3 chicken bouillon cubes, crushed
500 g long grain rice, rinsed
150 g frozen mixed vegetables
360 ml water

Method

- 01** Add onions and 2 tbsp of oil to a blender until smooth. Transfer to a medium bowl.
- 02** Add the diced tomatoes, tomato paste, and habanero pepper to the blender, until smooth. Transfer to a separate medium bowl.
- 03** Heat the 80 ml of oil in a large, heavy-bottomed pot over medium heat.
- 04** Once the oil is shimmering, add the onion puree and cook until the water has evaporated and the puree is starting to brown, about 10 minutes.

- 05** Stir in the tomato puree and add the curry powder, garlic powder, ginger, dried herbs, and crushed bouillon cubes. Cook for 20-30 minutes, stirring occasionally, until the stew has reduced by half and is deep red in color.
- 06** Add the rice, mixed vegetables, and water. Bring to a boil, then reduce the heat to low and cover the pot with foil and a lid. Simmer for another 30 minutes, until the rice is cooked through and the liquid is absorbed.

Prince's special tip

Allow the rice to rest, covered, for a few minutes after cooking to let the steam finish the cooking process and ensure a fluffy texture.

Cook Camembert Burger

with Emely

From **Germany** 

Servings: 4 ▲ Prep time: 10 min ▲ Cook time: 20 min

Ingredients

4 brioche burger buns
500 g minced meat
1 Camembert

8 tsp cranberry sauce
A bit of arugula

Salt
Pepper

Method

- 01** Rinse the arugula with warm water to remove its bitter taste.
- 02** Cut the Camembert into two pieces for each burger.
- 03** Season the minced meat with pepper and salt.
- 04** Divide the meat into four equally-sized patties.
- 05** Heat the oil in a pan on the highest heat setting.
- 06** Shape your patties as flat as possible; this will make them crispy and enhance the roasted flavours.
- 07** Toast the burger buns in an oven or toaster, then spread them with cranberry sauce.
- 08** Layer the burger bun with arugula, the burger patty, and the Camembert. Finally, spread cranberry sauce on the top bun as well.



Emely's special tip

Optionally, you can season the meat adding liquid basil if you prefer that flavour.





Cook Aligot

with Ariane

From **France** 

Servings: ~ 4 ▲ Prep time: 25 min ▲ Cook time: 35 min

Ingredients

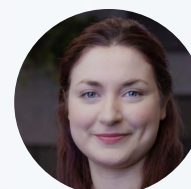
900 g peeled potatoes cut into quarters
 $\frac{3}{4}$ tsp salt
 $\frac{1}{8}$ tsp ground white pepper

$\frac{1}{4}$ cup of crème fraîche, or substitute with equal parts sour cream and heavy cream

1 clove of garlic lightly crushed
3 cups Cantal cheese
4 tbsps butter

Method

- 01 Place the potato quarters into a pot filled with cold, slightly salted water
- 02 Boil for 20 minutes, or until the potatoes become tender. Be vigilant to prevent them from breaking up and becoming mealy.
- 03 Once cooked, drain the potatoes using a strainer and mash them.
- 04 Add the salt, white pepper, and butter, then vigorously mix for 2-3 minutes until fluffy. Set them aside in the pot for a moment.
- 05 In a medium-sized saucepan over medium heat, heat the crème fraîche and the garlic until they are steaming. Do not let it boil, as it may cause the crème fraîche to separate.
- 06 Remove the garlic, and pour the hot crème fraîche into the mashed potatoes.
- 07 Transfer the pot of potatoes to the stovetop over low heat. Add the crème fraîche. At this point, the potatoes will start to become glossy.
- 08 Increase the heat to medium and gradually add the cheese, $\frac{1}{2}$ cup at a time.
- 09 Continue beating the mixture over the heat until it forms a smooth, velvety texture, which should take about 10 minutes. Dedicate time to this step; it's the thorough mixing that makes aligot wonderfully velvety.
- 10 Pour the mixture onto warm plates and serve immediately.






Ariane's special tip

Ensure that the potatoes you use are specifically meant for mashing, not for making fries or salads. The Cantal cheese can be substituted with grated sharp cheddar, or any similar hard mountain cheese.

Cook Meygoo Polo

with Negar

From Iran 

Servings: \approx 4  Prep time: 10 min  Cook time: 30 min

Ingredients

2 cups Basmati rice	6 cloves of garlic, minced	$\frac{1}{2}$ tsp turmeric
3 $\frac{1}{2}$ cups water	1 cup fresh cilantro, chopped	$\frac{1}{4}$ tsp cayenne pepper
1 tsp salt	1 small part fresh ginger, grated	450 g shrimp, peeled and deveined
2 tbsp vegetable oil	1 tsp tomato paste	
2 yellow onions finely chopped		

Method

Prepare the rice

- 01 In a sauce pan, add the rice, water, one tablespoon vegetable oil and salt.
- 02 Bring to simmer and cook until the water is almost evaporated.
- 03 Place the lid on and cook the rice for another 5 minutes on low heat.
- 04 Turn the heat off and leave the rice covered and untouched for 10 minutes.
- 05 After 10 minutes, lightly fluff the rice using a fork.

Prepare the shrimp

- 06 Heat one tablespoon vegetable oil in a pan and sauté the onions until golden brown.

- 07 Stir in garlic and cook for a minute. Add in the chopped cilantro and cook for 2 minutes.
- 08 Stir in ginger. Cook for about 2 minutes.
- 09 Add in tomato paste, turmeric, salt and cayenne pepper. Stir well to mix the ingredients.
- 10 Add in the shrimp and cook for a few more minutes until the shrimp is pink and fully cooked.
- 11 In a platter, add a layer of rice and top with the shrimp and onion mix. Using two forks, mix the rice and shrimp lightly.
- 12 Serve immediately.



Negar's special tip

Make sure not to over cook the shrimp if you want to avoid rubbery and tough shrimp. Shrimp usually needs between 4 to 6 minutes to cook completely.





Cook Punjena paprika sa pire krumpirom

with Marijo

From **Bosnia-Herzegovina** 

Servings: ~ 4-6 ▲ Prep time: 30 min ▲ Cook time: 45 min

Ingredients

4 - 6 yellow peppers
500 g mixed minced meat
1 egg
1 tbsp medium spicy paprika powder

1 large onion
2 garlic cloves
1 bay leaf
3 tbsp rice

3 tbsp tomato paste
A handful mini tomatoes
1 pinch of sugar
4 tbsp olive oil

Method

- 01 Cut the tops off the peppers and remove the inner seeds and white membranes.
- 02 In a bowl, thoroughly mix the minced meat, egg, rice, chopped garlic, salt, pepper, and paprika. Stuff the mixture into the peppers.
- 03 Heat oil in a large pan and briefly fry the stuffed peppers.
- 04 Add the chopped onion and sauté until it becomes translucent.
- 05 Now, introduce the tomato purée and sugar, and sauté for a short duration.
- 06 Pour in the hot vegetable stock and add the bay leaf.
- 07 Cover the pan and simmer over medium heat for 45 minutes, occasionally turning the peppers.
- 08 Afterward, remove the peppers from the pan and keep them warm.
- 09 Reduce the cooking liquid and thicken it by adding a small amount of cornflour.
- 10 Serve it with mashed potatoes

Marijo's special tip

The bell peppers can be blanched or pre-cooked before stuffing to soften the peppers and reduce the overall cooking time in the pan.

Cook Octopus in the Oven

with João

From Portugal 🇵🇹

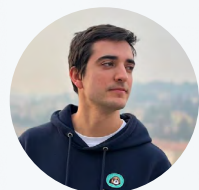
Servings: ~ 4-6 📈 Prep time: 20 min 📈 Cook time: 1 hour

Ingredients

1.5 kg octopus - whole or only the tentacles	1 yellow onion	4 tbsp olive oil
1 kg potatoes	Fresh coriander	Salt
	2 garlic cloves	

Method

- 01 Preheat the oven to 200°C.
- 02 Thoroughly clean the potatoes with water to remove any dirt from the peel (they will be cooked with the peel) and season them (while wet) with 1 tablespoon of olive oil and 1 teaspoon of salt.
- 03 Place the potatoes in a ceramic oven dish and bake them in the oven for 40 minutes.
- 04 While the potatoes are in the oven, boil the octopus in a large pot of salted water with the onion split in half.
- 05 If you are using a whole octopus, cut the tentacles from the head after it's boiled. Discard the head.
- 06 When the potatoes are cooked, remove them from the oven and crush each potato with a fork (the goal is to have the potato slightly smashed with the peel slightly opened).
- 07 Return the potatoes to the ceramic oven dish together with the octopus and the garlic. Add a bit more salt and 3 tablespoons of olive oil on top.
- 08 Continue cooking in the oven for an additional 20 minutes.
- 09 Serve everything together with fresh coriander.



João's special tip

Use a good quality olive oil. I would recommend Portuguese Premium, but Italian or Spanish olive oils are also good options. The octopus can be found often in LIDL, Asian, Iberian, or Latin Stores.





Cook Spaghetti Carbonara

with Franjo

From Croatia 

Servings: ~ 4 ▲ Prep time: 15 min ▲ Cook time: 10 min

Ingredients

350 g of spaghetti
200 g of guanciale

4 whole eggs
Ground black pepper

100 g (1 cup + 1 tablespoon) of
grated Pecorino Romano

Method

- 01** Boil 3,5 L of water. While the water is heating up, prepare the carbonara sauce. Cut the guanciale (Italian cured meat made from pork jowl) into small pieces and cook them in a skillet over medium heat for about 2-3 minutes until they become crispy. Add a tbsp of cooking water to create a flavourful sauce. Set it aside, covering it with a lid.
- 02** Prepare the pecorino cream by combining whole eggs and Pecorino Romano cheese in a bowl. Add the black pepper and mix quickly until you achieve a creamy sauce. Set this aside.
- 03** Add salt to the boiling water (10 grams of coarse salt per liter of water) and cook the spaghetti al dente according to the package instructions. As they soften, use a fork to let them sink in and stir occasionally.
- 04** Strain the spaghetti, and then place it in the skillet with the guanciale. It's essential to turn off the heat to prevent overcooking the eggs later on.
- 05** Quickly add the eggs and pecorino cream to the pasta and stir. The residual heat will cook the eggs without forming lumps. Pay attention to the consistency, aiming for creaminess without being too runny.
- 06** Once it's well-mixed, create a pasta nest using a ladle and a fork, and place it on a plate.
- 07** Garnish your spaghetti carbonara with the remaining guanciale, freshly ground black pepper, and grated Pecorino Romano cheese.



Franjo's special tip

You don't need to add oil to cook the guanciale, since it's naturally fatty. A tip for cooking spaghetti is to hold it in a bunch vertically and gently dip them into the salted water.

^{Cook} Petit pois façon “grand-mère” with Alexandre

From France 

Servings: ~ 4 ▲ Prep time: 10 min ▲ Cook time: 20 min

Ingredients

Two large cans of peas (extra fine)	1 white onion	1 sprig of thyme (fresh or dried)
125 g smoked bacon (lardons)	1 tbsp olive oil	Pepper

Method

- 01** Peel and finely chop the onion.
- 02** Heat the olive oil in a saucepan, add the bacon cubes, and then let the onions become translucent over low heat.
- 03** Add the peas with about half of the water, the thyme, and only pepper. Cook over low heat for about 20 minutes until the peas are tender.
- 04** Season with salt and pepper to taste.



Alex's special tip

This goes wonderfully with a veal roast that is seasoned with garlic, salt, and pepper.



Cook Borscht

with Ekaterina

From Spain 

Servings: ≈ 4 ▲ Prep time: 20 min ▲ Cook time: 2 hours

Ingredients

600 g beef meat (with bone)	2 potatoes	A bit of garlic
2.5 L water	1 tbsp tomato paste	Bay leaf
Sunflower oil	1 tbsp vinegar	5-6 seeds black pepper
1 red onion	200 g cabbage	Salt
1 big carrot	A bit of parsley	Schmand / sour cream
2 beetroots		

Method

- 01 Cut the beef into large pieces. Pour cold water over the meat in a pot, bring it to a boil, and skim off any foam. Cook the broth for approximately 1.5 hours over low heat.
- 02 Towards the end of cooking, add salt to taste.
- 03 Peel the beets and the carrots and grate coarsely. Finely chop the onion.
- 04 Heat sunflower oil in a frying pan. Add beets, carrots, and onions to the frying pan and sauté over medium heat, stirring, for 5-7 minutes.
- 05 Towards the end, add vinegar and tomato paste. Continue cooking the vegetables for another 3-5 minutes, stirring occasionally.
- 06 Shred the cabbage. Peel the potatoes and cut them into cubes. Set aside.
- 07 Add the sautéed vegetables to the broth, along with bay leaf and pepper. Cook the borscht with beef for an additional 10-15 minutes.
- 08 Put the cubed potatoes into the boiling broth and cook for 20 minutes.
- 09 Add the shredded cabbage and cook for about 5 minutes.
- 10 Allow the finished borscht to sit for 10-15 minutes.
- 11 Serve the borscht in bowls, garnishing each serving with sour cream and a sprinkle of chopped greens and finely chopped garlic.

Ekaterina's special tip

Pair this delicious borscht with toasted rye bread for a complete meal.

Kabuli Pulao

Cook
with Hamayoon

From **Afghanistan** 🇦🇫

Servings: ~ 4-6 ▲ Prep time: 20 min ▲ Cook time: 1 hour 50 min

Ingredients

2 cups Basmati rice	450 g chicken or 1 ½ lamb meat (sliced into bite sized pieces)	1 tsp brown sugar
1 medium yellow onion, diced	115 g raisins or sultanas	1 tsp ground cardamom
110 ml vegetable oil	1 tsp cumin	¼ cup almonds/pistachios (finely chopped)
2 cups water	1 tsp cinnamon	Salt to taste
¼ tsp saffron powder		
2 large carrots, sliced into strips		

Method

- 01 Sauté the diced onion in vegetable oil until it begins to caramelize.
- 02 Add the chicken or lamb pieces and stir fry until the meat is lightly browned.
- 03 Add two cups of water to the pot and add a teaspoon each of salt, cumin, ground cardamom, cinnamon, and ¼ teaspoon of saffron powder.
- 04 Cover the pot and allow the meat to simmer in this broth for about an hour or until the meat becomes tender. Remove the meat from the pot and set it aside separately.
- 05 Add two cups of rice to the broth and cook until the rice grains are tender.
- 06 Sauté the carrot strips in a mixture of ¼ cup vegetable oil and one teaspoon of sugar until the carrots become lightly browned.
- 07 Remove the carrot pieces and cook the sultanas or raisins in the oil until they become swollen.
- 08 Mix the cooked rice, carrot strips, raisins, and meat together and place it into a greased casserole dish. Cover the dish with foil and bake at 150°C for approximately 45 minutes.
- 09 After plating, sprinkle chopped almonds or pistachios on the top.

Hamayoon's special tip

For an extra burst of flavor, consider garnishing your Kabuli Palao with a sprinkle of pomegranate seeds before serving. These addition can enhance the dish with a subtle burst of sweetness, elevating your dining experience.





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Chocolate Cardamom Cake
with Lime



Bake Baumkuchen Ecken

with Julia

From Germany 

Servings: \approx 30  Prep time: 15 min  Cook time: 45 min - 1 hour

Ingredients

250 g butter
200 g sugar
5 eggs
2 packages vanilla sugar

125 g all-purpose flour
125 g starch
 $\frac{1}{2}$ tsp baking powder

$\frac{1}{2}$ tsp cinnamon
50 g ground almonds
1 tbsp Rum (flavor)

Method

- 01** Pre-heat oven to 200°C at high heat.
- 02** Mix the butter, sugar, eggs and vanilla sugar until creamy.
- 03** Sift the flour and starch into the creamy mass.
- 04** Add baking powder, cinnamon, almonds and rum and beat until everything is mixed thoroughly.
- 05** Cover a baking tray in a thin layer of dough and bake for 5-10 minutes until golden-brown.
- 06** Add another layer onto the warm, previous layer and repeat for additional 5-10 minutes.
- 07** Continue repeat until there is no dough left.
- 08** After cooling, cut into small diamond-shaped pieces.



Julia's special tip

For extra-sweetness, dip the cookies in a melted chocolate (couverture) of your choice.

Make Pavê with Panettone

with Raphael

From **Brazil** 🇧🇷

Servings: ≈ 6 🍴 Prep time: 25 min

Ingredients

500 g Panettone
400 g condensed milk

400 g heavy cream
200 ml passion fruit juice

180 g chocolate bar (40% - 50%
cocoa)

Method

- 01** Using a knife, cut the panettone into small cubes, and set aside.
- 02** In a blender, combine the sweetened condensed milk, passion fruit juice, and 200g of heavy cream.
- 03** In multiple small bowls or one large bowl, create the first layer with half of the panettone, then pour over half of the blended cream mixture. Follow with another layer using the remaining panettone and finish with the remaining cream mixture. Set aside.
- 04** Chop the chocolate into small pieces and add the remaining 200g of heavy cream in a microwave-safe bowl.
- 05** Microwave the mixture or heat it on the stove over low heat, stirring constantly until the chocolate is fully dissolved.
- 06** Allow the mixture to cool, and then carefully pour the chocolate over the final layer of cream.
- 07** Refrigerate for a minimum of 6 hours.
- 08** Garnish with chocolate shavings before serving.



Raphael's special tip

If you use transparent glass bowls you will be able to see the different layers!





Cook Kachi

with Negar

From Iran 

Servings: ~ 4-6 ▲ Prep time: 10 min ▲ Cook time: 25 min

Ingredients

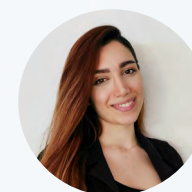
1 cup sugar
1 ½ cup water
2 tbsp bloomed saffron

¼ cup rose water
3 tbsp unsalted butter or
3 tbsp vegetable oil

3 tbsp all purpose flour
Pistachio and sesame seeds to
garnish

Method

- 01 Heat sugar and water in a small sauce pan over medium heat until it starts boiling. Then boil for about 3 minutes. The color doesn't have to change.
- 02 Add saffron and rose water to the syrup. Set aside.
- 03 In another sauce pan over medium heat, stir flour constantly until light brown. Be very careful as flour burns fast.
- 04 Add butter and keep stirring for about a minute until it turns brown.
- 05 Turn the heat off, add the syrup slowly to the flour mixture, stirring continuously using a whisk.
- 06 Once all the syrup is poured, turn the heat on again to medium and keep stirring until it thickens, about 15 minutes.
- 07 Pour into serving bowls and top with pistachio and sesame seeds.
- 08 Serve warm or at room temperature



Negar's special tip

For gluten free option, use rice flour. This pudding hardens after cooling, so you should remove it from the heat before it becomes very thick.

Bake Cheesecake

with Katrin

From **Germany** 

Servings: 6-8 ▲ Prep time: 20 min ▲ Cook time: 75 min

Ingredients

125 g biscuits (Graham crackers or digestive biscuits)	300 g white sugar	250 ml whipping cream, liquid
50 g white sugar	900 g cream cheese, room temperature	Juice of 1 lemon
80 g melted butter	250 ml sour cream or crème fraîche	1 tbsp vanilla extract
6 eggs		2 tbsp heaped flour

Method

- 01** Place the biscuits in a plastic bag, seal the bag, and crush the biscuits using a rolling pin or a pot. In a small bowl, mix the crushed biscuits with the melted butter and sugar. Press the mixture into a 24 cm springform pan using your fingers or the back of a spoon. Place the springform pan in the refrigerator for 15 minutes.
- 02** In a large bowl, combine eggs, sugar, cream cheese, sour cream, whipping cream, lemon juice, vanilla extract, and flour. Use a mixer to blend until smooth. Be sure to mix at medium speed and avoid overmixing to prevent the filling from becoming too fluffy and overflowing during baking.
- 03** Preheat the oven to 220°C (top/bottom heat).
- 04** Remove the springform pan from the refrigerator and pour the cream cheese mixture over the back of a spoon into the pan to prevent it from creating holes in the biscuit base. Let it rest for 5-10 minutes.
- 05** Place the springform pan in the oven and bake the cake at 220°C for 15 minutes. Then reduce the temperature to 135°C and continue baking for an additional 1 hour.
- 06** Afterward, turn off the oven completely, but do not open the door. This step is crucial. Keep the oven door closed for 2 hours.
- 07** After the 2 hours, remove the springform pan from the oven and refrigerate it for 8 hours.



Katrin's special tip

Heat caramel candies in whipping cream until everything is dissolved and use it as a topping!



Bake Čupavci with Marijo

From **Bosnia-Herzegovina** 

Servings: ~ 20-25 ▲ Prep time: 20 min ▲ Cook time: 30 min

Ingredients

4 eggs	250 g flour	60 g butter
3 egg yolks	Some margarine to grease the tin	400 g block chocolate
125 ml milk	200 g sugar	400 g grated coconut
125 ml sunflower oil	1 sachet of baking powder	

Method

Preparation of the batter

- 01 Beat the eggs with the sugar for at least 5 minutes until frothy.
- 02 Add the sifted flour and baking powder, and mix well.
- 03 Briefly stir in the milk and oil.
- 04 Pour the batter into a greased and floured cake tin and preheat the oven to 180°C with both top and bottom heat.
- 05 Bake the cake for about 30 minutes and test with a toothpick.
- 06 Leave the cake to cool, then trim the edges thinly and cut the cake into cubes.

Preparation of the glaze

- 07 Melt the chocolate and sugar in a pan on the stovetop, stirring constantly.

- 08 Once the mixture has liquified, add the milk and bring to a boil while stirring.
- 09 Reduce the heat and stir in the butter, simmer for about 3 minutes.

Finalisation

- 10 Chop the grated coconut even finer in the blender if necessary.
- 11 Dip the cake cubes into the slightly cooled but still very warm glaze, ensuring all sides are thoroughly coated.
- 12 Roll the cubes in the grated coconut until all sides are covered.
- 13 Once the coconut cubes have dried, they can be easily stacked in a container.

Marijo's special tip

To perfect Čupavci, be patient when immersing the cake squares in the glaze. This gives them the ideal balance of moisture, ensuring their distinctive texture and flavour.

Make Tiramisù

with Federica

From Italy 🇮🇹

Servings: ≈ 8-10 ▲ Prep time: 20 min ▲ Cook time: 3 hours

Ingredients

400 g mascarpone
200 g ladyfingers
4 tsp white sugar

4 egg yolks
4 egg whites
9 cups of restricted coffee

1 shot of dark rum or brandy
Bitter cocoa

Method

- 01** To prepare the tiramisù, start with the mascarpone cream. Separate the egg yolks from the egg whites and whip egg whites until stiff peaks form.
- 02** Combine the egg yolks and sugar in another bowl, whisk them for a long time until the mixture is light and fluffy.
- 03** Gently fold the mascarpone into this mixture.
- 04** Add the whipped egg whites to the mascarpone mixture.
- 05** Cover the bottom of a rectangular serving dish with high edges with a layer of ladyfingers and brush them carefully with coffee; alternatively, dip them gently in coffee without soaking them too much before placing them on the plate.
- 06** Cover the layer of ladyfingers with a layer of mascarpone cream.
- 07** Repeat the same action until the ingredients are used up, finishing with a layer of mascarpone.
- 08** Sprinkle the tiramisù with bitter cocoa and place the dessert in the refrigerator for about three hours.



Federica's special tip

For extra flavour, consider adding a dusting of finely grated dark chocolate between the layers of mascarpone cream, providing a delightful chocolatey surprise in each bite.





Make Crema Catalana with Helena

From Spain 

Servings: ≈ 6-8 ▲ Prep time: 10 min ▲ Cook time: 50 min

Ingredients

1 L milk
40 g cornstarch

5 egg yolks
1 cinnamon stick

Zest of lemon peel
150 g of sugar + 50 g to burn

Method

- 01 Heat the milk over medium-high heat along with the lemon zest and cinnamon stick.
- 02 Before it boils, remove it from the heat, cover it with a cloth and let it rest for about 45 minutes. This gives the milk a good amount of flavour that will then be passed on to the cream – a trick few know about.
- 03 To not waste time, mix the other ingredients in another container. Mix the egg yolks, sugar and cornstarch. Mix it very well, so that it is a homogeneous mass.
- 04 After 45 minutes of resting the first milk mixture, strain it and add it to the mixture of eggs, sugar and cornstarch. Mix it all up very well with no lumps.
- 05 Transfer everything to a pot over medium heat and stir until it starts to thicken. It should never come to a boil.
- 06 When it is thick, remove it from the heat and continue stirring a minute more to allow it to thicken even more.
- 07 Distribute them in the containers that you are going to serve it. The typical dish for serving crème brûlée is small clay pots. Let them cool for an hour. Then cover them with plastic wrap and put them in the fridge until the next day. The crème brûlée is much better from one day to the next as its ingredients settle more and gain in flavour.
- 08 The next day, when it's time to serve them, sprinkle the sugar over the top and use a blowtorch or burner to toast it. Once the sugar in the cream is well toasted, it must be served immediately to feel the contrast between the sugar and the cream.

Helena's special tip

Caramelise the sugar with a kitchen blowtorch at a slight angle for even browning, yielding a thin, crispy layer over the creamy custard.

Bake Honey “Broas” with Nídia

From **Portugal** 🇵🇹

Servings: ≈ 20 “broas” ▲ **Prep time:** 20 min ▲ **Cook time:** 7-10 min

Ingredients

25 g cinnamon powder
25 g anis powder
250 ml water
250 ml olive oil

125 g honey
½ tsp salt
250 g brown / yellow sugar

500 g white flour
Walnuts or almonds
1 egg yolk

Method

- 01** In a large pot on the stove, combine all the ingredients except for the flour, walnuts, and the egg. Stir continuously until it boils for 3-4 minutes.
- 02** Remove the pot from the stove and gradually add the flour while mixing. This is a two-person job: one person should hold the pot steady while the other mixes in all the flour.
- 03** Once all the flour is incorporated, return the mixture to the stove and cook for an additional 10 minutes, stirring constantly.
- 04** Transfer this mixture to a plate and let it cool for a while.
- 05** While the mixture is cooling down, beat the egg yolk with a fork and break the walnuts into smaller pieces.
- 06** Preheat the oven to 200°C and grease an oven tray with olive oil to prevent sticking, or use a non-stick oven tray.
- 07** When the mixture is no longer too hot to handle, form small balls, (if you want, place a walnut piece or an almond in the middle of each ball), and brush the mixed egg yolk on top with a kitchen brush.
- 08** Arrange these balls separately on the oven tray and bake for 7-10 minutes.
- 09** Remove them from the oven while they are still slightly soft.

Nídia's special tip

To give an extra chunky sensation, add white sugar on top, right after taking the “broas” out of the oven.





Bake Butter Cookies

with Kira

From Germany 

Servings: ~ 20 ▲ Prep time: 15 min ▲ Cook time: 10 min

Ingredients

- | | | |
|--------------|-------------|------------------|
| 250 g flour | 100 g sugar | 1 tbsp rum aroma |
| 200 g butter | 2 egg yolk | 1 lemon |

Method

- 01** Combine the butter, sugar, 1 egg yolk, and rum aroma, then incorporate the zest of half a lemon.

02 Refrigerate the dough for at least 30 minutes.

03 Preheat the oven to 180°C (convection).
- 04** Roll out the dough to a thickness of 2-3 cm and cut it into shapes. Brush the cookies with egg yolk before placing them in the oven.

05 Bake the cookies for 8-10 minutes or until they turn golden-brown.



Kira's special tip
Sprinkle with Christmas decorations.

Bake Apple Crumble

with Jonathan

From **England** 

Servings: ≈ 6 ▲ **Prep time:** 15 min ▲ **Cook time:** 35-40 min

Ingredients

575 g Bramley apple (3 medium apples), peeled, cored and sliced to 1cm thick
175 g plain flour

110 g + 2 tbsp golden caster sugar
110 g cold butter
1 tbsp rolled oats

1 tbsp demerara sugar
double cream, clotted cream or custard, to serve

Method

- 01** Heat the oven to 190°C / 170°C convection.
- 02** Toss 575g peeled, cored and sliced Bramley apples with 2 tbsp golden caster sugar and put in a 23cm round baking dish at least 5cm deep, or a 20cm square dish. Flatten down with your hand to prevent too much crumble falling through.
- 03** Put the plain flour and 110g golden caster sugar in a bowl with a good pinch of salt.
- 04** Slice in 110g cold butter and rub it in with your fingertips until the mixture looks like moist breadcrumbs. Shake the bowl and any big bits will come to the surface – rub them in. Alternatively, pulse in a processor until sandy (don't over-process).
- 05** Pour the crumb mix over the apples to form a pile in the centre, then use a fork to even out.
- 06** Gently press the surface with the back of the fork so the crumble holds together and goes crisp, then lightly drag the fork over the top for a decorative finish.
- 07** Sprinkle 1 tbsp rolled oats and 1 tbsp demerara sugar over evenly, if you wish.
- 08** Set on a baking tray and put in the preheated oven for 35-40minutes, until the top is golden and the apples feel very soft when you insert a small, sharp knife. Leave to cool for 10 minutes before serving

Jonathan's special tip


Don't cut apples too small because when cooked they could disintegrate, and you want the cooked fruit to have some texture.





Bake Chocolate Cardamom Cake with Lime

with Saskia

From Germany 

Servings: ~ 8-10 ▲ Prep time: 20 min ▲ Cook time: 20 min

Ingredients

300 g dark chocolate, chopped
150 g butter
6 eggs, separated
50 g sugar

1 pinch of salt
½ tsp cardamom
250 g crème fraîche
150 ml cream

1 large pinch of cardamom,
freshly ground
2 tbsp powdered sugar
1 lime

Method

Preparation of cake

- 01 Bring some water to a boil in a pot. Place a bowl over it and melt the chocolate with the butter in it.
- 02 Whip the egg yolks with half of the sugar, salt, and cardamom well. Mix with the liquid chocolate-butter mixture.
- 03 Beat the egg whites with the remaining sugar until stiff.

- 04 Stir a third of the egg whites into the chocolate mixture, then carefully fold in the rest.
- 05 Pour the batter into a springform pan lined with parchment paper (approx. 20cm in diameter) and bake at 180°C for 20 minutes.
- 06 Remove from the oven and let cool, covered.

Preparation of lime crème fraîche

- 07 Put all ingredients in a bowl and whip into a stiff cream.

Saskia's special tip

For a nice decoration, add some lime zest on top on the lime crème fraîche when serving.



Drooms Delights

A Culinary Journey Around the World

Dear friends and supporters,

As we welcome the New Year, let's do so with optimism and the knowledge that fresh opportunities and shared successes await us. We deeply appreciate your role in our growth, and we look forward to serving you even better in the coming year.

Here's to a joyful and prosperous holiday season. Wishing you all happy holidays and a Happy New Year filled with happiness and good health.

And while you celebrate, don't forget to enjoy cooking with **Drooms Delights** – it's our way of sharing the holiday spirit with you.

Warm regards,
Alex and Jan