

In the kitchen with Jemma

Christmas
2015

"I can order us some pizza or make sandwiches."

That was once upon a time...

The way to someone's heart is through their stomach. And Emma & Jenny make their way into the kitchen.

Here, they present a few of their recipes.

Have fun trying them out!

Oregano-Cookies

Ingredients:

For the dough:

250 g flour
125 g margarine or butter
80 g cream cheese with herbs (0,2 % fat)
2 tsp baking powder
salt to taste
oregano or other herbs of your
choosing to taste
grated cheese



Maybe it bangs, too ...

Preparation:

Put all ingredients into a bowl and knead until dough is smooth. Add herbs and spices as needed. Let it rest in the fridge for about 30 minutes. Shape the dough into a roll and cut it into slices. Put slices onto a baking tray lined with baking/parchment paper and sprinkle cheese over them.

Bake in pre-heated oven at 200° C on middle rack for about 10 to 12 min.



If oregano is too hardcore for you, you can of course bake other variations.

For example, use garlic, pizza spices or other spices, or different varieties of cream cheese.

Ipanema-Sandwich Cake

Ingredients:

For the dough:

4 eggs
2 tbsp water, hot
150 g sugar
1 pkt vanilla sugar
1 pkt lemon zest
125 g flour
25 g corn starch
1 tsp, level baking powder



For the filling:

1 pkg jello powder (lemon flavor)
150 g sugar
¼ L water
1 tbsp lemon juice
2 tbsp passion fruit jam
2 pkg Schokoküsse (Coco Cabana Schaumküsse)
(See: <http://www.schokokuss.co.uk>)
400 g whipped cream
1 pkt whipping cream stabilizer

For the garnish:

3 tbsp dried/flaked coconut
Physalis/Cape gooseberries

Preparation:

For the sponge cake dough:

Beat eggs and water until fluffy, using the highest setting for one minute. Mix sugar, vanilla sugar and lemon zest, and trickle mixture in while stirring (1 minute). Beat again for 2 minutes. Mix flour, baking powder and corn starch and sift it onto the egg mixture. Stir it in briefly using the lowest setting. Line baking tray (30 x 40 cm) with baking/parchment paper and pour the dough onto it. Bake in pre-heated oven at 200° C, upper and lower heat, for about 10-12 minutes.

After baking is complete, turn out the sponge cake on a baking paper that has been sprinkled with sugar, and slowly pull off the baking paper that had been in the oven. Let the sponge cake cool off.

For the filling:

Prepare the jello powder with ¼ liter water and 150 g sugar following the instructions on the package and let it dissolve. Stir in the lemon juice, let it cool off and leave to chill.

Cut cooled sponge cake in half. Put a rectangular cake ring around one half, brush half with jam and put the chocolate marshmallows on top of it.

Whip the cream with the whipping cream stabilizer until stiff. When the jello starts to gel, fold whipped cream into it. Spread the mixture onto the chocolate marshmallows, place second half of sponge cake on top and press it down. Leave the cake to chill for about 2 hours.

For the garnish:

Brown dried/flaked coconut in a pan with no fat and let it cool off. Lift off cake ring and sprinkle coconut on cake. Garnish with physalis/gooseberries and cake decorations, e.g. decorative palms, at will.



Peanut-Butter-Cookies

Ingredients:

- 40 g butter or margarine
- 70 g peanut butter (creamy or crunchy)
- 50 g sugar, brown
- 75 g sugar
- 1 pkt vanilla sugar
- 1 egg
- 140 g flour
- ½ tsp baking soda
- 1 pinch salt
- 100 g peanuts, roasted, salted



You can be the peanut butter to my jelly...

Preparation:

Pre-heat oven at 180° C, upper and lower heat. Cream butter/margarine, peanut butter, sugar and vanilla sugar together until fluffy. Add egg and stir until creamy for at least a minute. Mix flour and baking soda, sift into butter mixture and knead everything into a smooth, sticky dough. Chop peanuts into chunks and knead them into the dough. Form dough into 1.5-2 cm balls, put them on baking tray lined with baking paper and flatten them. Put enough space between them, as the cookies will spread during baking. Bake for 8 minutes until the cookies start to become light brown at the edges.

Grape-Yoghurt-Cream

Ingredients:

For four portions



- 300 g green and blue grapes
- 150 ml white grape juice
- ½ unwaxed lemon (zest)
- 4 tbsp lemon juice
- 1 pkt instant vanilla sauce (for cold blending)
- 500 g cream yoghurt 10%
- 2 tbsp acacia honey
- ½ tsp ground cinnamon
- 2 tbsp hazelnut leaflets (sliced)

Preparation:

Wash grapes, halve them and remove seeds. Mix grape juice, lemon zest, 2 tbsp lemon juice and vanilla sauce powder. Fold in grapes and leave to chill for 10 minutes. Stir yoghurt, honey, cinnamon and 2 tbsp lemon juice until smooth. Toast nuts in frying pan without fat. Put alternately layers of the yoghurt mixture and the grape mixture in glasses or a bowl. Serve the dessert garnished with nuts.



The last sausage

Ingredients:

- 400 g frozen puff pastry
- salt
- pepper
- 1 leek
- 1 tbsp clarified butter
- 100 g Emmentaler cheese (in slices)
- 4 tsp mustard
- 4 Vienna sausages
- 1 egg yolk
- flour for rolling out dough



It's good if you know what you want...

Preparation:

Thaw out the dough. Cut the lighter part of the leek into thin rings. Sweat these in clarified butter, add salt and pepper. Heat up the oven to 225° C. Roll out each pastry into a thin rectangle, so that it is ca. 6 cm longer than the sausage. Layer with cheese but leave the edges free. Coat with mustard, spread leek over it. Then place the sausage in the middle. Brush the edges of the dough with water, then loosely roll up the dough. Place on baking tray lined with baking paper. Beat the egg yolk, mix with 3 Tbsp water and brush the pastry with this egg wash. Bake golden brown in oven (middle rack, convection 200° C) for 20-25 minutes.



Bon appétit !!!

Merry Christmas

and a

Happy New Year !

