



*Schlemmeria  
Cookbook*

*Edition 3*

THE PLEASURE OF EATING

# Foreword

The new Schlemmer cookbook is titled “The pleasure of eating”. An equally appropriate title could be “The pleasure of cooking” because we hope that you will take just as much pleasure in preparing the dishes as you will in eating them.

This book already marks the third publication of the Schlemmeria Cookbook Edition. It is a very personal cookbook created by Schlemmer employees around the world. You will not find it in this form anywhere else or be able to buy it at a bookstore.

Producing the Schlemmeria cookbook has meanwhile become a project that is near and dear to our hearts.

We have again compiled a wealth of different international recipes and are sure that everyone will find one that will become a favorite dish. The Schlemmeria Edition 3 offers plenty of variety: from light starters and hearty main courses to tongue-tickling desserts.

We wish you a lot of fun in the kitchen and many enjoyable moments at the dinner table.

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**Thorsten Paskowski**  
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## Baked Mozzarella

Rinse and dry the mozzarella and slice in half horizontally. Season ham with ground pepper and place a leaf of fresh sage on each slice. Wrap each piece of mozzarella in a slice of ham and sage.

Mix together the mustard, vinegar, 1 tbsp of water and 1 tbsp of oil. Season with pepper. Wash and dry the rocket (arugula) leaves. Mix everything together.

Heat 2 tbsp of oil and butter in a pan. Place the mozzarella packets with the seam-side down in the pan and cook for about 2 minutes. Turn and cook for another 2 minutes. Place to dry on kitchen paper. In the same pan, lightly fry the remaining sage. Serve the baked mozzarella with the rocket and sage. Ideal with fresh baguette.

Goes well with chilled Sicilian "Terre di Ginestra" or a "Terre di Tufi" from Tuscany.



### Serves 3

#### Ingredients:

- 3 mozzarella balls (preferably buffalo mozzarella)
- 6 slices Parma ham
- Pepper
- 12 small sage leaves
- 1/2 tbsp mustard (fig mustard) (type and amount to suit taste)
- 1/2 tbsp white balsamico (type and amount to suit taste)
- 1/4 tbsp olive oil
- 1/2 bunch rocket (arugula) salad
- 3/4 tbsp butter

# Salmon Tartar with Lime Cream



**Karin Exner**

Reception desk  
Schlemmer Poing Germany

Slice the two types of salmon into small cubes, place in a bowl and refrigerate. Wash the spring onions and slice into fine rings. Peel the garlic and chop finely.

Wash the lime in hot water and dry. Finely grate the rind and squeeze out the juice. Mix the diced salmon with the honey, half of the lime juice, lemon zest, olive oil, spring onions and garlic and season with salt and pepper.

Mix together the cream cheese with the remaining lime juice and season with salt and pepper. Lightly oil the metal ring (6-8 cm/3 in).

Partly fill the ring with 1/4 of the tartar mixture, smooth the surface and then cover with the lime cream. Smooth the surface and remove the ring. Repeat the process for the remaining 3 portions. Lastly, finish off each with a teaspoon of caviar and a sprinkling of cress.



## Serves 4

### Ingredients:

300 g fresh salmon filet  
(de-skinned and de-boned)  
300 g smoked salmon  
3 spring onions  
1 clove garlic  
1 lime (preferably organic)  
1 tbsp honey  
2 tbsp olive oil  
Sea salt (recommend  
Kalahari salt)  
Ground white (organic) pepper  
150 g cream cheese  
4 tsp caviar  
1 box water cress (to garnish)  
Also: 1 metal ring for serving  
(6-8 cm diameter)



**Zhanna Alexandrova**  
Purchasing & Logistics Manager  
Schlemmer Russland

# Salad “Capercaillie Nest”



Finely chop the cooked chicken, parsley, boiled eggs, walnuts and fried mushrooms and mix with mayonnaise. Form the salad leaves into the shape of a nest on the plate and place the mixed ingredients within the nest. Decorate the edge of the plate with French fries (slice potatoes and deep fry at 160°C / 325°F) and then add the quail eggs in the center of the nest.

**Serves 4**

**Ingredients:**

4 eggs  
Parsley  
1 chicken breast  
50 g walnuts  
Fried mushrooms  
French fries  
Mayonnaise  
Salt  
3 quail eggs

# Salmon Salad

Cut the feta cheese into small pieces. Shred the green salad and the eruca into large segments, spray with dressing, toss and place on the plate. Cut salmon into thin slices and place on the plate around the salad leaves in the form of a rose.

Fry shrimp with garlic in a pan and then place on top of the salad leaves. Cut quail eggs into 2 halves and place them on top so that the yolk lies between the salmon. Serve with parsley sprigs



**Angelina Piseeva**

Purchasing & Logistics Manager  
Schlemmer Russland

## Serves 1

### Ingredients:

10 g vegetable oil  
40 g slightly salted salmon  
20 g green salad  
20 g eruca  
1 quail egg  
10 g red caviar  
20 g feta cheese  
20 g shrimp cocktail  
(cleaned and de-headed)  
5 g olives  
5 g garlic

### For the dressing:

30 g olive oil  
10 g balsamic vinegar



**Ekaterina Shchaveleva**  
Finance Manager  
Schlemmer Russland

# Chicken and Avocado Salad

Marinate the chicken breasts in a pan with the soy sauce and then fry for 20-30 minutes. Once cooled, slice the chicken breast, apple, and avocado and arrange the slices on a plate. Pour over the dressing and sprinkle with pine nuts. You can further decorate this dish with orange slices, grapes or quail eggs.



## Serves 1

### Ingredients:

50 g soy sauce  
30 g vegetable oil  
30 g green apple  
30 g avocado  
50 g chicken breast  
50 g (1/2) orange  
10 g grapes  
10 g pine nuts  
2 quail eggs

### For the dressing:

20 g mayonnaise  
20 g sour cream  
10 g cream (preferably  
reduced fat cream - 33%)

# Fried Tofu

Cut tofu into 1 cm thick slices (5 cm on the corner of the triangle). Place tofu on a flat plate and sprinkle with salt and water. Cut pork into small cubes, the garlic into 2 cm long segments.

Fry the tofu in very hot lard until it is yellow on both sides; then remove the tofu from the pan and set it aside. Fry the pork in hot oil, add wine, beans and soy sauce and stir fry. Then add tofu and season in the pan with salt, bouillon (cubes or powder) and monosodium glutamate.

Serve on a plate with garlic and sesame oil.



**Sandy Zhangyanli**  
Sales Manager  
Ningbo Schlemmer

**Serves 2-3**

**Ingredients:**

Tofu  
Pork  
Canned beans  
Wine  
Soy sauce  
Garlic  
Monosodium glutamate  
Bouillon cubes or powder  
Sesame oil



**Yutaka Ueno**  
Managing Director  
Schlemmer Japan

## *Yakitori*

Grilled marinated chicken - yakitori - is one of Japan's most popular dishes. Traditionally, yakitori should be cooked on small wooden skewers. Soak them in water for 15 minutes before use; this prevents them from burning during cooking. Ordinary metal skewers can be used instead, but they should be oiled first. For the best flavor, marinate the chicken for 24 hours or even longer. It can be left for up to 3 days. Turn it frequently during this time.



Cut the chicken into bite-sized cubes, discarding all skin. Put half of the shoyu, half of the sake and half of the sugar in a shallow dish with the garlic, ginger and black pepper to taste. Mix well together until the sugar has dissolved. Add the chicken pieces to the dish and stir well to coat in the marinade. Cover the dish tightly and marinate in the refrigerator for at least 4 hours. Turn the chicken occasionally. When ready to cook, remove the chicken from the marinade and thread onto small wooden skewers. Cook over a charcoal barbecue or under a preheated moderate grill for 10 to 15 minutes, turning the skewers frequently and brushing with the marinade.

While the chicken is cooking, put the remaining shoyu, sake and sugar in a small saucepan with pepper to taste and simmer for a few minutes. Serve the yakitori hot, with the sauce poured over it, accompanied by plain rice and stir-fried vegetables.

### **Serves 4**

#### **Ingredients:**

4 boneless chicken breasts  
(625-750 g)  
1/2 cup shoyu  
1/2 cup sake  
4 level tbsp brown sugar  
3 cloves garlic,  
peeled and crushed  
1 inch (2.5 cm) piece of fresh  
root ginger, peeled and crushed  
or very finely chopped  
Freshly ground black pepper



# Stuffed Peppers



**Christian Fischer**  
Graduand Marketing  
Schlemmer Poing Germany

Finely chop the onion and the garlic and add to the ground beef in a mixing bowl. Mix to a firm dough with the eggs and breadcrumbs. Season with salt & pepper to taste. Cut the top off the peppers and remove the insides. Fill the peppers with the meat mixture.

In an oiled pan fry the peppers on all sides. Now add the pureed tomatoes. Cook for 45 minutes over medium heat.

During this time you should prepare the rice as required.  
Any remaining meat mixture can be fried as meat balls and also added to the pan.

After 45 minutes the stuffed peppers can be served together with the rice.



**Serves 2-3**

**Ingredients:**

500 g minced/ground meat  
(mixed beef and pork)  
1 onion  
1 clove of garlic  
Salt  
Pepper  
Breadcrumbs  
2 eggs  
Pureed tomatoes  
3 peppers  
Rice



**Thomas Pörner**  
Quality Management  
Schlemmer Hassfurt Germany

## *Stuffed Zucchini*

Chop and fry the onion until “glassy”; add the ground meat and cook until brown. Halve the zucchini and remove the flesh with a spoon for later. Parallel to this cook the rice as required. Add one bag of rice to the meat mixture. Add the zucchini flesh, season to taste and allow to simmer gently. Place the zucchini halves in an oven-proof dish, spoon in the meat mixture and cover with the grated cheese of your choice.

Place in a pre-heated oven at approx. 180°C / 350°F for 15 minutes.



**Serves 2-3**

**Ingredients:**

1 large zucchini  
350 g ground beef  
(or mixed pork and beef)  
2 bags of rice (to serve 4 people)  
1 large onion  
Seasoning to taste: salt, pepper, paprika, etc.

# Greek Cheese Pockets



**Wolfgang Ederer**  
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Preheat a fan oven to 180°C / 350°F.

Cut the feta and mozzarella into small pieces.

Mix together the ricotta, egg, pepper, thyme, dill and rosemary and then mix with the feta and mozzarella.

Roll out sheet of puff pastry and cut into quarters. Place some of the mixture into the middle of each quarter. With the mixed egg yolk and milk brush the edges of each pastry square and then fold over the pastry to form a triangle, sealing the edges. Place the triangles onto a baking tray lined with baking paper and bake for 15-20 minutes or until the pastry is golden brown.



The cheese pockets can also be served as a main course. In this case the pastry sheets would only be halved and contain double the filling. The baking time would be lengthened accordingly.

## Serves 4

### Ingredients:

- 1 packet of frozen puff pastry
- 1 egg yolk
- 2 tbsp milk
- 200 g feta cheese
- 1 packet of mozzarella
- 1 packet of ricotta cheese
- 1 egg
- Pepper, thyme, dill, rosemary



**Lam Peng Hiong**  
Sales Executive  
Schlemmer Malaysia

## Curry Puff

Make the filling first. Heat oil and fry onion gently until golden brown. Add the kurma powder, curry powder, chili and turmeric, and fry gently. Add the chicken, potatoes, sugar, pepper and salt, and cook for 5 minutes. Mix well and leave aside to cool.

To make the pastry, mix flour with margarine, water and salt, and knead well. Let it rest for 1/2 hour. Cut the dough into circles (3 in/7 cm) in diameter. Fold pastry over to make a half circle and crimp at the edges.

Deep fry in hot oil until golden.

### Serves 2

#### Ingredients:

##### Filling:

- 5 tbsp oil
- 1 medium red onion (finely chopped)
- 1/2 tsp kurma powder or chicken curry powder
- 2 tsp meat or chicken curry powder
- 1 tsp chili powder
- 1/2 tsp turmeric powder
- 1/2 cup of finely diced chicken breast meat
- 2 large potatoes (boiled and finely diced)
- 1 1/2 tsp sugar
- 1/2 tsp black pepper
- 1/2 tsp salt

##### Pastry:

- 500 g plain flour
- 150 g margarine or shortening
- 3/4 cup water
- 1/2 tsp salt



# Char Kway Teow



**Patricia Tan**  
Manager  
Schlemmer Singapore

Heat wok or frying pan with 3 tablespoons vegetable oil over high flame. Add minced garlic and stir-fry till fragrant and golden. Add Chinese sausage and stir-fry till fragrant and sausage appears glossy. Add in fish cake and reduce heat to medium fire.

Add Sambal Chilli Paste and stir-fry for about 10 seconds. Add in flat rice noodles and round yellow noodles, followed by water.

Stir-fry noodles to combine well with all other ingredients. Add light soy sauce and black sweet sauce. Afterwards, move the noodles to one side of the wok or frying pan.

Add the remaining vegetable oil to the center of the wok or frying pan. After oil is hot, crack in the 3 eggs and stir-fry. Combine all ingredients, adding in the bean sprouts and cockles.

Singapore Char Kway Teow is ready to be served.



## Serves 2

### Ingredients:

- 300 g flat rice noodles (or Kway Teow)
- 300 g round yellow noodles
- 200 g fresh cockles, shelled
- 1 Chinese sausage, thinly sliced
- 1 large fish cake, cut into strips
- 100 g bean sprouts
- 3 medium eggs
- 3 cloves of garlic, minced
- 1 - 2 tbsp Sambal Chilli Paste
- 2 tbsp light soy sauce
- 2 tbsp black sweet sauce
- 4 tbsp water
- 1 tbsp salt
- 4 tbsp vegetable oil

### For garnishing:

- Spring onion, cut into 2-inch segments
- Red chili, cut into floral shapes
- Tomato, cut into wedges



**Dominique Hantschk**  
Apprentice  
Schlemmer Poing Germany

## *Pasta Peperonata*

Place the roughly chopped peppers in a large pan with a little olive oil, add salt and pepper, cover and soften slowly over medium heat for about 15 minutes. The slow cooking allows the peppers to retain their full flavor.



Add the roughly chopped onions, cover, and soften for a further 20 minutes. Then add the garlic and the chopped parsley stalks and stir continuously over medium heat for another 3 minutes. Season with salt and pepper. Add the wine/vinegar and stir until cooked through and “sizzling.”

Now add one handful of parmesan and mix in the mascarpone/ crème fraîche and allow to cook over low heat. Meanwhile prepare the chosen pasta according to the instructions on the packet and cook until al dente.

Drain the pasta but retain a small

amount of the cooking water. Place the Peperonata sauce with the chopped parsley leaves in a large pre-warmed serving dish, add a little of the pasta cooking water and a little high-quality olive oil and mix thoroughly. Sprinkle with the remaining Parmesan and serve together with the pasta.

### **Serves 4**

#### **Ingredients:**

- 2 red peppers
- 2 yellow peppers
- Olive oil
- Sea salt
- Black pepper
- 2 red onions
- 2 cloves of garlic
- 2 hand-full of chopped parsley
- 2 tbsp red wine or balsamic vinegar
- 2 handfuls of grated parmesan
- 2 heaped tbsp mascarpone or crème fraîche
- 500 g rigatoni, penne or spaghetti

# Chili sin Carne Oriental



**Dieter Brenner**

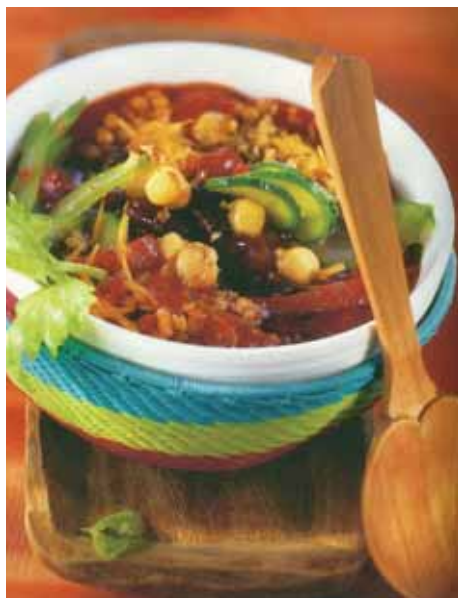
Director Sales Automotive  
Schlemmer Poing Germany

Wash chickpeas and cover well with water and soak for 12 hours. Drain and boil in fresh water for 10 minutes, allow to simmer gently for a further 45 minutes, then drain.

Season the vegetable stock with salt, pepper and chili powder to taste. Peel and crush one clove of garlic and add to stock. Place the soy chunks to soak in the stock. Cover the red lentils in water and cook for 7 minutes, then drain. Rinse and drain the canned kidney beans.

Dice the onions and remaining garlic. Finely chop the fresh chili and red pepper.

Thinly slice the celery and zucchini, grate the carrots.



Heat 2 tbsp oil and sauté the onion until glassy. The fresh chili, garlic, paprika and cumin can now be cooked together with the onion. Add the pureed tomatoes, red wine, stock cube and celery. Continue to simmer, stirring occasionally.

Fry the carrots, red pepper and zucchini in 1-2 tbsp oil over a high heat for 2-3 minutes, then add the kidney beans and red lentils to the sauce and continue to simmer.

Gently squeeze excess fluid from the soy chunks and sear in the remaining olive oil for 3-5 minutes. Add the soy and the chickpeas to the chili sauce and using the tomato concentrate, honey, salt, pepper and chili powder, season to taste.

## Serves 4

### Ingredients:

100 g chickpeas  
100 ml vegetable stock (instant)  
salt & pepper  
½ tsp chili powder  
3 cloves of garlic  
100 g chopped soy/textured soy chunks  
100 g 4 oz red lentils  
250 g kidney beans (canned)  
2 onions  
1 fresh red chili  
2 celery stalks  
1 zucchini  
2 carrots  
1 red pepper  
6 tbsp olive oil  
1 heaped tbsp paprika (sweet)  
1 tbsp ground cumin  
600 ml pureed tomatoes  
100 ml dry red wine  
2 tbsp vegetable stock cube  
2 tbsp tomato puree (concentrate)  
1 tbsp honey

Soaking time:

at least 12 hours

Preparation time:

c. 1 hour

c. 495 kcal per serving



**Joyce M. de Ávila**  
Human Resources  
Schlemmer do Brasil

## *Cuscuz Paulista*

Cook the chicken and prepare the broth. Place the chicken in a small saucepan with the garlic, onion, bay leaf and water to cover. Bring to a boil, reduce the heat, and gently simmer for 20 minutes, or until the chicken is tender. Drain the chicken, reserving the broth. When the chicken is cool enough to handle, remove the skin and bones and finely shred the meat. Discard the onion, garlic and bay leaf.

Meanwhile, prepare the sauce. Heat the oil in a large saucepan over a medium flame. Cook the bacon for 2-3 minutes to render the fat. Pour off all but 2 tablespoons of fat. Add the garlic and onion and cook for 2-3 minutes or until soft but not brown. Add the tomato, tomato paste, parsley, scallions and cilantro and bring the mixture to a boil. Add the mushrooms and cook for 2-3 minutes, or until the mushrooms are limp. Stir in the shredded chicken, chicken broth, green peas and corn.

Season the mixture with salt, pepper and Tabasco sauce.

It should be very flavorful.

Meanwhile, prepare the garnishes. Boil the carrots for 6-8 minutes, or until soft. Refresh under cold water and drain. Cut the carrots into 1/4 inch slices.



Simmer the eggs for 11 minutes, rinse under cold water, and shell. Cut the eggs into slices. Core and seed the peppers and cut into rings. Arrange the carrot slices, egg slices, peppers and olives around the bottom and sides of the mold to form a decorative pattern. These are what you'll see when the cuscuz is inverted and unmolded.

Chop any remaining vegetables and add them to the sauce. Add the manioc flour and herbs to the sauce. Little by little, stir the cornmeal into the sauce. The mixture should be just moist enough to hold together when you squeeze it in your fist. If necessary, add a little broth — but not too much.

Spoon the mixture into the souffle dish, taking care not to disturb the decoration. Pack the mixture tightly, pressing with your fists. The cuscuz can be prepared ahead to this stage and left at room temperature for two hours.

To serve, dip the souffle dish in warm water for 30 seconds. Run a knife around the inside of the soufflé dish to loosen the cuscuz. Place a platter over the cuscuz and invert. Give the souffle dish a little shake: the cuscuz should slide right out. Decorate the platter with lettuce leaves or sprigs of parsley and serve at room temperature. To serve, cut the cuscuz into slices, like a cake.

## Serves 2

### Ingredients:

#### For the broth:

1 pound chicken  
(breast or thighs)  
1 clove garlic  
1/2 small onion  
1 bay leaf

#### For the sauce:

2 tbsp oil  
2 strips bacon, cut into  
1/4 inch slivers  
2 cloves garlic, minced  
1 small onion, minced  
1 large ripe tomato, peeled,  
seeded, and chopped  
(about 1/2 cup)  
2 tbsp tomato paste  
3 tbsp chopped parsley  
3 tbsp chopped  
scallions  
3 tbsp chopped cilantro  
4 ounces fresh mushrooms  
(c. 115 g)  
18-ounce can green peas  
(c. 400 g)  
18-ounce can cooked corn  
(c. 400 g)  
salt and fresh black pepper  
2-3 splashes Tabasco sauce

#### To finish the cuscuz:

2 large carrots  
2 eggs  
1 green bell pepper  
1 red bell pepper  
1 cup pitted green olives  
1 cup manioc flour  
3 tbsp finely chopped  
parsley  
3 tbsp finely chopped  
scallions  
3 tbsp finely chopped  
cilantro  
1 1-pound bag cornmeal  
1 8-cup souffle mold or  
Charlotte mold,  
the bottom lined  
with parchment paper,  
the whole mold thickly  
buttered





**Johann Ferstl**

R & D Mechatronic Systems  
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# *Rainbow Trout in Beer Batter*

Mix together, in a bowl, the flour with the beer, egg yolks, salt, nutmeg and olive oil until the batter is smooth.

Stiffly beat the egg whites and carefully fold into the batter.

Wash and dry the trout filets, lay on a flat surface and drizzle with lemon juice and Worcester sauce. Season with salt & pepper. Remove the tarragon leaves, wash, chop finely and sprinkle over the trout filets. Fold each pair of trout filets together with the seasoned sides to the middle.

Cut the trout "pairs" into 3 pieces and pull each piece through the batter until evenly coated. Heat the oil in a pan and fry the trout pieces until golden brown on both sides.

Recommended serving: garnished with cherry tomatoes and served with broccoli and creamy herb cheese.



## **Serves 4**

### **Ingredients:**

200 g flour  
250 ml beer/lager (not dark)  
2 egg yolk  
1 pinch of salt  
1 pinch of nutmeg  
1 tbsp olive oil  
2 egg yolks  
8 rainbow trout filets  
(c.100 g each)  
Lemon juice  
Worcester sauce  
Ground salt & pepper  
1 bunch of tarragon  
Oil to fry  
Cherry tomatoes for garnish

# Hot Chili Fish



**Sandy Zhangyanli**  
Sales Manager  
Ningbo Schlemmer

Prepare the marinade (pepper sauce) in advance. Wash out the pepper stalks and dry them with kitchen paper. Mix black pepper, ginger and garlic, and fill into a container. Add salt, black beans and sugar, and blend. Fill the marinade into glass bottles and cover tightly with two layers of plastic wrap.

Clean the fish and cut into two halves that remain connected to the back of the head. Fill a suitable container half way with water. Add vinegar and salt, and let the fish soak until it starts smelling of the vinegar and salt water.

Take out the fish and add oyster sauce. Place the fish on a platter and evenly sprinkle it with monosodium glutamate, starch, salt, cooking wine and sugar. Then turn the fish over and sprinkle the other side with pepper, ginger and the marinade. Steam for 20 minutes. Sprinkle with diced green onion and drizzle hot oil over the fish.



**Serves 2-3**

## **Ingredients:**

- 1 fish
- 10 g hot chili peppers and ginger
- 10 g garlic, chopped
- 3 g salt
- 5 g black beans
- 3 g sugar
- Starch
- Oyster sauce
- Monosodium glutamate
- Wine
- Chopped green onions
- Oil



**Ursula Müller-Mailing**  
Human Resources  
Schlemmer Poing Germany

# Salmon in Puff Pastry with Champagne Sauce

Wash and dry the filets of pike-perch and remove any bones. Dice and place in the freezer compartment for 20 minutes. Wash, dry and de-bone the filets of salmon. Season with salt and pepper.

Wash the spinach leaves and blanch in boiling salted water for about 30 seconds. Plunge into cold water and then pat dry. Roll out the spinach to a sheet of about 10 x 20 cm.



Pre-heat the oven to 220°C / 450°F / gas 7. Puree the chopped pike-perch together with 70 g of the cream, the egg white, vermouth, salt and pepper. Spread the paste over the sheet of spinach, lay the salmon on top and then carefully roll together. Whisk the egg yolk. Cut the puff pastry into two equal pieces, brush one piece with egg yolk and lay on the spinach/salmon roll. Lay the second puff pastry sheet over the top and press together the edges to form a tightly sealed packet. Cut away any surplus pastry and place on a baking tray, lined with baking paper, and place in the middle of the oven to bake for about 15 minutes.

## Serves 4

### Ingredients:

- 100 g filet of pike-perch (skinless)
- 300 g filet of salmon (skinless)
- Ground salt & pepper
- 100 g spinach leaves
- 170 g cream
- 1 egg white
- 2 tbsp dry vermouth
- 1 egg yolk
- 400 g ready-made puff pastry 20 x 30 cm
- 1 shallot
- 1 tbsp butter
- 100 ml fish stock
- 100 ml Champagne
- 1 tbsp chopped tarragon
- 40 g cold butter

Peel and dice the shallots and sauté in butter until glassy. Add the fish stock, champagne and remaining cream and simmer until the sauce has reduced to one half. Season to taste with salt, pepper and the chopped tarragon.

Chop the cold butter into pieces and stir into the sauce. With a hand mixer whisk the sauce until foamy. Slice the salmon packet and serve the slices together with the Champagne and tarragon sauce.

# Char Burger with Chive Sour Cream



**Elke Korn**  
Marketing Manager  
Schlemmer Poing Germany

Peel the shallots, cut into small cubes and place in a sieve, then blanch by pouring boiling water over them. Quickly cool under cold water and allow to drip-dry.

Remove the bones from the fish filets and chop into small pieces. Finely chop the dill. Mix the fish and the dill together with the shallots and the mustard, 1 tbsp lemon juice, salt and pepper. Dampen your hands and then form 4 burgers from the mixture.

Finely chop the chives and mix together (leaving aside a small amount for garnish) with a pinch of salt & pepper and all but 1 tbsp of the sour cream into a creamy paste. Add half the caviar and carefully mix. Sprinkle over with the remaining chives and caviar.

Heat 6 tbsp oil in a non-stick pan and fry the burgers for about 5 minutes, or until golden brown, on both sides over medium heat. Serve with the caviar and chive cream.



## Serves 4

### Ingredients:

100 g shallots  
500 g char filet – without skin  
(can also use trout)  
3 dill stalks  
1 tbsp coarse-grained  
mustard  
1 tsp finely grated lemon zest  
Ground salt & pepper  
1 bunch of chives  
200 g sour cream  
50 g caviar



**Amina Mouziane**  
Administration Manager  
Schlemmer Maroc

# Moroccan Chicken Bastilla

Chicken Bastilla is Morocco's famous chicken pie. Delicious saffron chicken, spicy omelet stuffing, and crunchy fried almonds sweetened and flavored with orange flower water are layered within a crispy, paper-thin pastry shell. A garnish of powdered sugar and cinnamon adds to the savory blend of flavors. It does take some time to make bastilla, but each step isn't difficult.

## Prepare the chicken

Mix ingredients for the chicken filling in a large, heavy pot. Cook, covered, over medium heat, stirring and turning the chicken frequently until it is very tender and begins to fall off the bones. Do not add water, and be careful not to burn. During cooking, taste the sauce to ensure that it is quite peppery and a bit salty. Adjust the seasoning if



necessary. (The intensity of the spices will reduce during baking.) Transfer the cooked chicken to a plate, reserving the sauce in the pot. While the chicken is still warm, pick the meat off the bones and break it into bite-size pieces. Meanwhile, simmer the reserved sauce, uncovered, until the onions are a soft blended mass and the liquids reduce to oils. Stir frequently and avoid burning.

Discard the cinnamon sticks. Mix a few tablespoons of the reduced sauce into the chicken. Set the chicken aside.

## Make the omelet stuffing

Add the chopped cilantro to the sauce in the pot and cook over low heat for a minute or two. Transfer the sauce to a large non-stick skillet and add the eggs. Cook eggs thoroughly, stirring occasionally. Oil separating from the stuffing is normal. At this point, you can refrigerate the chicken and omelet stuffing overnight in separate containers.

## Prepare the almonds

Fry the blanched almonds in hot vegetable oil over medium heat until golden; drain and

cool. In a food processor, grind the cooled almonds on pulse mode. When the almonds are partially chopped, add ½ to 1 cup powdered sugar and 1 tablespoon of orange flower water. Continue pulsing until the almonds are ground small, but not powdery. Taste the almonds, and if desired, stir in a little more orange flower water and sugar.

### Assembly

The pie will be assembled in this order:

- bottom layer of warqa or phyllo
- chicken
- omelet stuffing
- layer of warqa or phyllo
- almonds
- top layer of warqa or phyllo

Keep your warqa or phyllo covered with plastic while working. It is easiest to assemble the bastilla if you work inside a 14" or larger round pan, but you can work on a flat surface if necessary. Brush melted butter on the bottom of your pan or your work surface. Overlap single layers of warqa (shiny side down) or double layers of phyllo to cover the bottom of the pan. Drape the edges of the dough over the side of the pan. Brush the dough with melted butter. Place one 12" (c. 12 cm) circle of warqa (shiny side down) or two 12" circles of phyllo on the center of these overlapping layers. This is the base of your pie and will be your guide for shaping. Brush the circular layer with butter. Spread your chicken evenly over the base. Top with the omelet stuffing. Place another 12" circle of warqa (shiny side up) or two circles of phyllo on top of the omelet stuffing. Brush with butter.

Spread the almond filling evenly over the top. Fold the loose edges of the dough up around the almonds to fully enclose the pie. Try to maintain a circular shape and trim off any excess that can't be folded neatly. Brush the tops and sides of the pie with butter. Top the pie with two or three layers of pastry, shiny side up, overlapping as necessary, to form a smooth top. Fold these top layers snugly around the edge of the pie, tucking the excess under the pie and gently molding a rounded edge. Brush the entire top and sides of the bastilla first with butter, then with the beaten egg yolk. The bastilla is now ready for baking. The unbaked bastilla may be wrapped in plastic and refrigerated (up to one day) or frozen (up to two months).

### Bake and serve

Preheat oven to 180°C / 350°F. Place the bastilla on a buttered baking sheet (one with no sides allows for easy transfer to a serving plate) and bake until crisp and golden brown, about 30 to 45 minutes. A bastilla taken from the freezer may take longer. Transfer the bastilla to a large serving plate and generously sift powdered sugar over the top and sides. Garnish with a generous sprinkling of ground cinnamon and serve.

## **Serves 4**

### **Ingredients:**

#### Chicken filling:

1 whole, large chicken, cut into pieces, skin and fat removed  
2 large onions, chopped medium  
2 tsp salt  
1/2 tsp white pepper  
1/2 tsp black pepper  
1 tbsp ground ginger  
2 or 3 sticks of cinnamon  
1 tsp crushed saffron threads  
(Hint: Heat threads in a nonstick skillet just until they can be crumbled.)  
1 tsp turmeric (or 1/2 tsp Moroccan yellow colorant)  
1/2 cup olive oil  
1/2 cup butter

#### Egg stuffing:

Small bunch of fresh cilantro, finely chopped  
8 eggs, beaten

#### Almond filling:

1 cup (about 200 g) whole blanched almonds  
Vegetable oil, for frying the almonds  
1/2 to 1 cup powdered sugar  
1 to 2 tbsp orange flower water

#### For the assembly of the pie:

1 lb (1/2 kg) warqa or phyllo dough  
1/2 cup melted butter  
1 egg yolk, beaten  
Garnish  
1/2 cup powdered sugar  
2 tbsp ground cinnamon



**Brigitte Kosman-Kallnik**  
Sales Automotive  
Schlemmer Poing Germany

## *Duck Breasts in Red Wine Butter*

Pre-heat the oven to 100°C / 200°F. Cut the cloves of garlic in half. Carve a diamond pattern into the skin of the duck breasts. Place the duck, skin-side down, into a pan with oil and cook for about 5 minutes (until crispy). Add the garlic, then turn the breasts and cook briefly on the other side. Rub with the rosemary, thyme and marjoram. Place the breasts on a foil-covered baking tray and cook for about 40 minutes. About 5 minutes before the end, add the apples (cut in half) and the dried plums. To prepare the sauce put the red wine into a pan and bring to boil over medium heat, add some red wine and reduce to one third. Over low heat stir in small pieces of cold butter. Serve on warmed plates together with the apples and plums.

Serve with dumplings or gnocchi.



### **Serves 2**

#### **Ingredients:**

2 duck breasts  
Salt & pepper  
2 cloves of garlic  
2 tbsp oil  
Rosemary, marjoram  
and thyme  
2 apples  
Dried plums  
150 ml red wine  
80 ml port (Madeira)  
100 g butter

# Fried Chicken Thighs and Spicy Potatoes



**Sabine Röckenschuß**  
Assistant Sales Industrials  
Schlemmer Poing Germany

On the day before prepare the marinade. Peel and chop garlic and place in a bowl with the coriander, paprika, turmeric, cinnamon, cayenne pepper, oregano, salt, pepper and sugar and mix to a paste with the olive oil and honey. Wash and dry the chicken pieces, cover with the marinade and leave covered in the fridge to soak in the marinade for 1 day.

For the potatoes pre-heat the oven to 180°C / 350°F. Wash and dry the unpeeled potatoes and half or quarter them lengthways. Wash the lemon and orange in hot water, dry them and cut into slices. Peel the shallots and, depending on size, cut them into halves or quarters. Grease a baking tray with 1 tbsp oil.



in the middle of the oven for about 85 minutes. When cooked, remove from oven and drizzle with remaining olive oil.

Spread out the potatoes, lemon, orange and shallot slices onto the baking tray. Peel the garlic, wash the rosemary and chili peppers and then add these to the potatoes. Sprinkle all over with salt and 3 tbsp of olive oil. Take the chicken pieces out of the marinade, lay them on top of the potatoes and place them

## Serves 4

### Ingredients:

#### For the chicken thighs:

- 1 clove of garlic
- 1 tsp ground coriander
- 1 tbsp paprika (sweet)
- 1 tbsp turmeric
- 1 tsp ground cinnamon
- 1 tsp cayenne pepper
- 1 tsp oregano
- 1 tsp salt
- 1 tsp ground pepper
- 1 tsp sugar
- 7 tbsp olive oil
- 1 tsp honey
- 4 chicken thighs  
(about 250 g per piece;  
oven-ready, with skin)

#### For the spicy potatoes:

- 700 g small waxy potatoes  
(type suitable for roasting)
- Organic lemon and orange
- 350 g shallots
- 6 tbsp olive oil
- 6 - 8 cloves of garlic
- 3 twigs of rosemary
- 5 - 6 small chili peppers  
(as required)
- Salt (as required)



**Ewald Lang**  
Sales Industry  
Schlemmer Poing Germany

## *Beef Tenderloin in Honey-Pepper-Vodka Sauce*

Sear the meet on all sides and then continue to cook in an oven at 100°C / 212°F.

Cook and peel the potatoes. Then fry them in olive oil until they are golden brown and crispy.

Cut apple into eight wedges, drizzle with lemon juice and cook in a pan until soft. Add vodka, cream and honey. Quickly reduce the liquid somewhat over high heat and season with salt and pepper to taste. Cook the cherry tomatoes until they are soft. Wash the salad leaves and let them stew lightly, then mix with the apple wedges.



**Serves 4**

**Ingredients:**

800 g beef tenderloin  
700 g potatoes  
1 dash of olive oil  
1 apple  
1 dash of lemon juice  
2 cl vodka  
300 ml cream  
8 cherry tomatoes  
80 g cheese with salt crystals  
1 pinch of salt  
1 pinch of pepper  
Green salad leaves

# Baked Pork Filet and Vegetables



**Erhard Berger**

Key Account Manager Automotive  
Schlemmer Poing Germany

Meat and vegetables lie in a bed of crème fraiche and cheese.

Thinly slice the pork and coat with mustard. Heat 2 tbsp oil in a pan. Batch-fry meat until all is cooked. Remove and season with salt & pepper.

Wash broccoli and divide into florets. Peel carrot and cut into sticks. Clean leeks and slice into rings. Cover broccoli in boiling, salted water and simmer for 5 minutes. Remove and drain. Add carrots to same cooking water and simmer for 8-10 minutes. Heat up some oil and lightly fry (soften) the leeks.

Layer meat and vegetables in a flat, oven-proof dish. Cream together the crème fraiche and grated gouda and season well with salt & pepper. Spread over the meat and vegetables and bake for 25 minutes.

Meanwhile peel and quarter potatoes lengthwise. Heat the remaining oil in a pan and fry the potatoes, turning often, until golden brown and crispy. Season as required and serve together with the baked pork and vegetables.

Preparation time: 1 ¼ hours.



## Serves 4

### Ingredients:

500 g pork filet  
1 heaped tbsp mustard  
5 tbsp oil  
Salt & pepper  
400 g broccoli  
250 g carrots  
300 g leeks  
1 tbsp butter or margarine  
250 g crème fraiche  
50 g gouda cheese (grated)  
800 g waxy potatoes  
(suitable for frying)



**Peter Brodmann**  
Department Manager  
Service Center  
Schlemmer Poing Germany

# Roast Beef with Caramelized Vegetables

Wash meat and pat dry. Rub in salt and pepper and place in a roasting pan. Heat the clarified butter and pour over the meat. Cook in a pre-heated oven (200°C / 400°F / Gas Mark 3) for about 1 ¾ hours. During this period keep moist by regularly sprinkling with water (3/8 liters). Meanwhile wash peppers and slice into strips. Peel and chop onion. Wash and clean squash/zucchini and slice into strips. In a large pot heat the sugar until golden brown and caramelized. Then add the vinegar and 1/4 liter water and bring to the boil. Add mustard seeds, prepared vegetables and onions. Season with salt and pepper. Cook for about 12 minutes. Wrap roast beef in tin foil and keep warm. Take the roasting juices and sieve out any lumps and bits. Mix the cornstarch with a little water and use to thicken the gravy. Season to taste. Slice the roast beef and serve together with the vegetables on a large plate.

Garnish with parsley and chives. Serve with potatoes or dumplings.



**Serves 4**

## Ingredients:

- 1 kg roast beef
- Salt & pepper
- 30 g clarified butter / lard
- 3 peppers (red, green, yellow about 200 g)
- 1 yellow squash or
- 400 g yellow zucchini
- 2 medium-sized onions
- 200 g sugar
- 200 ml wine vinegar
- 2 tbsp mustard seeds
- 1 tbsp cornstarch
- Chives and parsley to garnish
- Aluminum foil

Preparation time about 2 hours.  
Approx. 3910 kJ/ 930 kcal per serving.

# Marinated Roast Beef "Vogtland" Style

(Graewe's style does not require marinating but preparing the roast at least one day in advance)

Salt and pepper the beef, brown in margarine and then braise with onion, sour cream, tomato paste and bacon.

Add water, celery root, carrots, spices, a little vinegar and the potato patties. Cook the roast (preferably in the oven!) until the meat is tender.

Strain sauce to remove any lumps.

The roast goes well with any type of dumplings or potatoes. Red cabbage as a side dish is a must.



**Manfred Graewe**

Key Account Manager Automotive  
Schlemmer Poing Germany



**Serves 4**

#### **Ingredients:**

- 1 kg beef
- Margarine for browning
- 2 carrots
- Celery root
- Potato patties
- Sour cream
- 1-2 bay leaves
- Pepper, salt 2 cloves
- 1 tbsp tomato paste
- 1 piece of bacon
- Onions
- Vinegar



**Hermann Pfeiffer**  
Logistics Manager Plastics  
Karl Maier Ditzingen

# The Perfect Steak

If your chosen cut of meat has not been hung well, then 2 days before cooking, you can place it in a porcelain bowl in the fridge and cover well with oil. This way the cut will be very tender when cooked.

Press the steaks and cut away surplus fat, but do not salt the meat.

For the marinated meat (see above) the steaks should be seared in an oiled pan (for non-marinated steaks, use a little more oil). Turn, reduce heat and slowly finish, either half cooked (medium) or well cooked – depending on taste.

Only now should the meat be seasoned with salt and pepper.

Remove the steaks from the pan, wrap in aluminum foil, and place in a very low pre-heated oven at 50-100°C / 100-200°F to keep warm.

Peel and finely slice the onions. Heat clarified butter or oil in a pan. Brown the onions and keep them warm.

Cook the meat juices together with a meat stock and wine for the sauce.

Cover each steak should with a layer of onions for serving.



Serve with: potato wedges.

Peel and quarter the potatoes. Oil a non-stick pan with 2 tbsp olive oil. Place the potato wedges in the pan and ensure that they are well coated with oil. Now turn on the heat and cook for 15-20 minutes, turning frequently, until the potatoes are crispy on all sides. Shortly before cooking is complete add bacon bits and cook together for the last 2-3 minutes.

## Serves 4

### Ingredients:

4 steaks  
(250 g each, well hung)  
2 large onions  
Clarified butter/lard or oil  
Pepper  
Beef stock  
Dry red wine  
(approx. ¼ l)

Lastly, salt well and garnish with chopped parsley before serving.

800 g uncooked potatoes  
150 g of diced bacon  
100 g parsley

# Ossobuco alla Milanese



**Herbert Springer**  
Human Resources  
Schlemmer Poing Germany

Ossobuco alla milanese – veal knuckle “Milanese style” – is a traditional Northern Italian stew of cross-cut veal shanks braised with crisp vegetables and fresh herbs.



The veal shanks are browned for starters...

Before browning, season the shanks with salt and pepper, then dredge them in flour. This brings out the roasting flavors that make ossobuco alla milanese such a tasty dish. The delicate flavors of the bone marrow in the veal shanks are gradually brought out during the subsequent braising process and give the ossobuco sauce its typical flavor.

For ossobuco alla milanese the veal shanks are braised in veal stock and white wine. Root vegetables, herbs and peeled, deseeded tomatoes add a hearty flavor. Braise the ossobuco slowly over low heat, keeping the pot covered. After 1½ to 2 hours the meat will be very tender.

...and ready for serving with gremolata

Gremolata, a classic Italian chopped herb condiment, adds fresh flavors to ossobuco. To make the gremolata, mix chopped parsley, lemon zest, chopped garlic and minced anchovies. The gremolata is added to the sauce just before serving.

Italians love to serve ossobuco with risotto or spaghetti pasta. The remaining bone marrow is delicious on a slice of roasted bread.

## Serves 4

### Ingredients:

- 2 pieces of cross-cut veal shank
- 250 ml veal stock
- 250 ml dry white wine
- Root vegetables
- 2 large onions
- 1-2 cans of chopped tomatoes



**Dr. Uwe Hautz**  
Managing Director  
Mackprang Holding  
GmbH & Co. KG  
Hamburg

## *Venison Fricandeau in Chocolate-Cherry Sauce*

Pierce the venison all over with 12 bay leaf halves so that the tips of the leaves protrude from the meat by about ½ cm.

Season the meat with salt and pepper; cook gently, on all sides, in clarified butter, without burning the bay leaves.



Mix the hay with the herbs and place 1/3 in a roasting pan. Add the venison meat and cover well with the rest of the hay. Place the roasting pan in the pre-heated (80°C / 150°F) oven for a minimum of 3-4 hours – or until the thickest part of the meat has reached 55-60°C / 100°F.

Before slicing the meat, allow to rest (warm) for 5 minutes.

Sauté the shallots in butter, add port wine, cranberry sauce and finely chopped ginger, and simmer – until reduced to about 1/2. Now add the game stock. Simmer for 5 minutes and strain through a sieve. Add the de-stoned cherries to the sauce and let them cook together with

the ice-cold butter and the chocolate.

Now slice the meat and serve with tagliatelle pasta and the chocolate-cherry sauce.

### **Serves 4**

#### **Ingredients:**

For the venison fricandeau:

- 800 g venison tenderloin (recommend red or fallow deer)
- 6 fresh bay leaves
- 2 tbsp clarified butter
- 1 bunch of thyme
- 1 small bag of hay (from a health food store)
- Sea salt & pepper corns

For the sauce:

- 100 g shallots (finely chopped)
- 200 ml game stock or jus
- 200 ml port wine
- 20 g fresh ginger
- 50 g cranberry sauce
- 25 g dark chocolate
- 20 de-stoned cherries
- 30g butter (ice-cold)

Serve with:

- 250 g/8 oz tagliatelle pasta

# Venison with Pepper Sauce Potato Blinis and Glazed Onions



**Simon Schöberl**

Key Account Manager Automotive  
Schlemmer Poing Germany

Season the Venison with herbs and spices and cook in the clarified butter, leaving the middle pink.

For the sauce, heat the chopped bacon, shallots, garlic and pepper in butter, add the port wine and the game stock (diluted with water as necessary). Bring to boil and then simmer briefly. Sieve the sauce to ensure there are no lumps remaining. Lastly, add the pepper corns marinated in Madeira.

For the blinis chop the mushrooms into small pieces and dry roast in a shallow pan. Peel and cook the potatoes, put them through a potato press or masher and then gradually mix through all the other ingredients. The formed blinis are then cooked in a hot pan with little oil or fat.

Slice the spring onions in half lengthwise (keeping a little green) and fry in clarified butter, sprinkle with icing sugar and add the red wine. Season with salt and pepper.



## Serves 4

### Ingredients:

4 venison steaks (bone-less)  
Herbs & seasoning for game dishes  
Clarified butter for frying

### For the sauce:

1 slice of bacon  
1 shallot  
1 clove of garlic  
1 tsp crushed black pepper  
1 tbsp butter  
40 ml port wine  
150 g/5 fl oz rich game stock (demi-glace)  
1 tsp red pepper corns marinated in Madeira  
1 tsp green pepper corns

### For the blinis:

350 g floury potatoes  
40 g creme fraiche  
50 ml whipping cream  
3 egg yolks  
30 g oz flour  
20 g potato starch  
100 g mushrooms  
Salt & pepper

### For the glazed onions:

8 spring onions (with green)  
2 tbsp clarified butter  
1 pinch of icing sugar  
100 ml red wine  
Salt & pepper



**Erhard Berger**

Key Account Manager Automotive  
Schlemmer Poing Germany

## *Lime Pie*

For the sponge, separate the eggs, mix the egg yolks with vanilla flavoring and sugar and whisk together until fluffy. Whisk the egg whites until they form stiff peaks. Sieve the flour and baking powder into the egg yolk mixture. Add the egg white mixture and the nuts and gently fold together. Place the final mixture into a round cake baking pan and bake for 40 minutes at 180°C / 350°F. Once cooled slice the sponge horizontally into three slices and spread the two lower layers with the marmalade.

For the cream, grate the limes, squeeze out the juice and mix with yoghurt, sugar and white wine. Whisk the egg whites. Whip the cream. Mix the gelatin with the cream and then fold in the egg white mixture. Place half of the cream on the first layer of the sponge, then lay on the second layer, add the remaining lime cream and finish with the final layer of sponge. Place in the fridge for 2 hours to cool. Decorate with whipped cream and thin slices of lime.



### **Ingredients:**

#### Sponge:

4 eggs  
2 tbsp vanilla flavored sugar  
150 g sugar  
160 g flour  
3 tsp baking powder  
50 g ground nuts

#### Lime cream filling:

2-3 limes  
750 g yoghurt  
100 g sugar  
3 tbsp dry white wine  
3 egg whites  
150 ml whipping cream  
9 leaves of white gelatin  
150 g marmalade

#### Decoration:

300 ml/10 fl oz whipping cream (2 small pots)  
2 limes

# Swedish Chocolate Cake



**Wolfgang Ederer**

Development Mechatronics  
Schlemmer Poing Germany

Pre-heat oven to 200°C / 400°F or fan oven to 180°C / 350°F.

Grease a cake pan and line with grease-proof paper.

Mix together the sugar, flour, cocoa, vanilla, baking powder and a pinch of salt.

Add the water, melted butter and egg and whisk together.

Quickly pour the fluid mixture into the cake pan and bake for 1 hour.

Variations:

1. When cooled, cover the cake with chocolate glaze. Melt a bar of chocolate and spread over the cake with a brush.
2. When cooled, slice horizontally through the middle and fill with cranberry jam. Once put together this version can also be covered with the chocolate glaze.
3. Drain a can of pears, slice into small pieces and mix together with the cake mixture before baking. This can increase the required baking time.



## Ingredients:

250 g sugar  
250 g flour  
3 tbsp good quality cocoa  
1 pack of vanilla sugar  
1 pack of baking powder  
(1 tbsp)  
1 pinch of salt  
150 ml hot water  
150 g melted butter  
2 eggs



**Elke Korn**  
Marketing Manager  
Schlemmer Poing Germany

# Strawberry and Prosecco Cake

For the short crust pastry, knead together the flour with the icing sugar, butter, egg yolk, salt and 1-2 tbsp cold water. Cover and place in the fridge for 30 minutes.

Pre-heat the oven to 175°C / 350°F / gas 4.

For the biscuit layer, cream together the eggs and sugar through whisking for at least 5 minutes. Mix in the butter. Add the baking powder to the flour and fold into the mixture. Place the mixture into a spring-form cake pan, lined with baking paper, and bake for 15 minutes. Remove and allow to cool.



Pre-heat oven to 200°C / 400°F / gas 6. Thinly roll out the short crust pastry onto a floured surface, place the pastry in a lined spring-form cake pan and blind bake (with baking paper and dried beans) for 10 minutes. Remove the baking paper and the dried beans and bake for a further 5-8 minutes. Remove and leave to cool.

## Ingredients:

### For the short crust pastry

125 g flour (plus a little extra)  
25 g icing sugar  
80 g butter  
1 egg yolk  
1 pinch of salt  
Dried peas, lentils or beans for blind-baking

### For the biscuit layer

2 eggs  
50 g sugar  
1 tbsp melted butter  
50 g flour  
¼ tsp baking powder

### For the cream filling

750 g fresh strawberries  
400 g double cream  
fresh cheese  
300 g whole milk yoghurt  
200 ml Prosecco  
(sparkling white wine)  
3 packets of gelatin  
(each containing 2 bags)  
200 g sugar  
250 g whipped cream

Wash, prepare and chop the strawberries (setting aside a few of the best, sliced in half, for later). Mix the cream cheese with the yoghurt, the Prosecco, the gelatin and mix together for 1

minute. Add the sugar. Whip the cream until stiff. Put 1/3 aside and mix the rest together with the cream cheese. Then mix in the chopped strawberries.

Place the spring-form pan around the short crust pastry and then spread on half of the cream mixture. Then lay on the biscuit layer followed by the smoothly spread remaining cream mixture. Place in the fridge to cool for 2 hours. Remove the spring-form pan and then spread the remaining cream over the cake and decorate with the strawberries you saved earlier.

Keep refrigerated until it's time to serve.

# Swiss Nut Wedges



**Michaela Herzner**  
Assistant Sales Automotive  
Schlemmer Poing Germany

Mix the ingredients into a firm dough and spread or roll out on a baking tray. Spread with apricot jam.

## Nut mixture:

Melt butter, add sugar and sprinkle in vanilla sugar; when the mixture starts to boil, add 5 tbsp of water, stir in the almonds.

Spread the mixture on top of the base and bake at 175°C / 350°F for 20 – 30 minutes. While still warm, slice into triangles.

After the wedges have cooled, dip them into the chocolate glaze.

Tip: Spear the triangles with a fork or skewer for easier dipping.

Store in a cookie tin or jar, the nut wedges taste even better after a few days of storage.



## Ingredients:

### Base:

200 g butter  
3 eggs  
120 g sugar  
450 g whole meal flour  
(or 2/3 white and  
1/3 whole meal)  
1 level tsp baking powder

### Nut mixture:

250 g butter  
200 g sugar  
2 packets of vanilla sugar  
5 tbsp water  
400 g ground almonds



**Tanja Klinger**

Assistant to Senior Management  
Schlemmer Poing Germany

# Moist Carrot Cake with Chocolate Mousse

Soften the gelatin in warm water. Roughly chop the 85 % chocolate and place in a bowl over a hot water bath to melt, then allow to cool. Whip 400 g of the cream until firm and set aside to cool. Place 2 eggs and 3 tsp sugar in a metal bowl over a hot water bath and whisk until creamy.

Squeeze out the gelatin and add to the fluid chocolate to melt in. Alternately stir the chocolate and 1/3 of the cream into the egg mixture to form a mousse. Place in the fridge to cool for 15-20 minutes, until the mousse starts to set.



Then take the remaining cream and mix into the mousse and leave to cool for a further 3 hours. Wash, peel and grate the carrot. Separate 2 eggs. Whisk the egg whites with 2 tbsp cold water until stiff, gradually adding 50 g of sugar while whisking. Mix in the egg yolks and then the carrot. Then add the flour, cornstarch, nuts and baking powder and mix together. Grease a baking tin (22 cm/ 9 in) and fill with the mixture. Smooth the surface and place in oven at 175°C /

fan 150°C / 330°F for about 20 minutes. When baked gently loosen the sponge from the sides of the pan and turn out onto a cooling tray.

Chop the 60 % chocolate. Heat 100 g of the cream, add the chocolate and coconut fat and then set the mixture to one side. Drizzle the orange juice over the sponge. Heap the chocolate mousse onto the sponge and spread with a palette knife. Finally, pour over the chocolate glaze and leave to cool for 1 hour. Before serving, decorate with orange slices and chocolate/cocoa.

## **Ingredients:**

- 2 leaves of gelatin
- 200 g dark chocolate (85 %)
- 500 g whipping cream
- 4 eggs
- 50 g sugar
- 3 tsp sugar
- 1 carrot
- 25 g flour
- 25 g cornstarch
- 25 g ground hazelnuts
- 1 tsp baking powder
- 100 g dark chocolate (60 %)
- 20 g coconut fat
- 3 tbsp orange juice

## **Decoration:**

- Orange slices and grated chocolate or cocoa powder
- Grease for the pan

# Marbled Chocolate Mousse



**Brigitte Kosman-Kallnik**  
Sales Automotive  
Schlemmer Poing Germany

Separately, roughly chop the chocolate and mix with 1 tbsp of the oil in small metal bowls. From the fruit, grate 1 tbsp of each zest. Melt the white chocolate over a hot water bath and allow to cool a little. Whip the cream until firm. Mix one half with the orange zest and the other half with the lemon zest. Add the fluid white chocolate to the lemon cream, cover and cool. Repeat the process for the dark chocolate and the orange cream. In a serving bowl layer the dark chocolate mousse over the white chocolate mousse. Carefully pull a fork from the bottom to the top in upward movements to create the marbling effect. Leave to cool for at least 2 hours and serve with fruit.



## Ingredients:

75 g white chocolate  
75 g dark chocolate  
2 tbsp oil  
1 lemon  
1 orange  
300 ml whipping cream  
Fruit for decoration



**Sabine Pieterse**

Marketing

Schlemmer Poing Germany

## *Christmas Tiramisu\**

Whip the cream. Mix together the mascarpone, curd cheese, sugar and vanilla and then fold in the whipped cream.

In a square/oblong oven-proof dish spread 3 tbsp cream, then a layer of Spekulaas biscuits. Then spread with a layer of berries. Spread with the remaining cream and a final layer of biscuits. Sprinkle with icing sugar and pine nuts as you wish.

\* with thanks to the Dersch printing house.



### **Ingredients:**

400 ml whipping cream  
500 g mascarpone  
500 g low fat curd cheese  
160 g sugar  
2 packets of vanilla sugar  
400 g Spekulaas biscuits  
800 g frozen berries

# Portuguese Sweet Rice



**Joyce M. de Ávila**  
Human Resources  
Schlemmer do Brasil

Turn stove to maximum. Fill a large pot with water. Peel most of the rind from one lemon and add the peels to the pot. Set lemon aside and turn stove down to medium. Add salt and margarine. When water is boiling, add rice. Stir constantly. When most of the liquid has boiled away, add 1/2 cup of milk. Stir. Repeat this step until all the milk has been added. Remove rind from pot. Grate the rest of the lemon zest and add it. Add sugar. Remove pot from element. Slowly stir in egg yolks. (Add a little bit of milk to the yolks first). Return pot to the element just until the rice boils. Stir constantly to avoid burning! Pour into casserole dish and allow to cool slightly before covering. Just before serving, sprinkle cinnamon on top.

Tip: for a stronger lemon flavor, use two lemons. Peel most of the rind from one for the cooking process, and grate most of the zest from a second lemon to add at the end. For a weaker flavor, use only one lemon and make it stretch for both.



**Serves 4**

**Ingredients:**

- 2 cups water
- 1-2 lemons
- 1 tsp salt
- 1 tsp (spread) margarine
- 1 cup rice
- 4 cups milk
- 1 1/2 cups sugar
- 3 egg yolks



**Sabine Röckenschuß**  
Assistant Sales Industrials  
Schlemmer Poing Germany

## Chocolate Crème Brûlée

Break up the chocolate into pieces. In a pan bring the cream to boil and then remove from the heat. Melt the chocolate into the cream and stir through, leave to cool. Whisk together the eggs, egg yolks and 5 tbsp sugar. Mix together with the chocolate cream.

Pre-heat oven (125°C / fan oven 100°C / 275°F / Gas Mark 1).

Take six small oven-proof dishes (c. 175 ml) and place them in a deep baking tray or roasting pan. Pour the mixture evenly into the dishes. Pour hot water into the tray so that the dishes are up to 2/3 standing in water. Place in the oven and allow to cook for 50-60 minutes. After cooking keep covered and allow to cool.

Before serving sprinkle with 1-2 tbsp brown sugar and place under a hot grill to caramelize the sugar golden brown – or use a gas burner designed for kitchen-use.

Serve with fruit (fruit can also be caramelized in the same way).



**Serves about 6**

**Ingredients:**

150 g dark chocolate (70 %)  
300 g whipping cream  
3 eggs and 3 egg yolks  
(medium size)  
5 tbsp sugar  
6-8 tbsp brown sugar

# Quentão - Brazilian Mulled Wine

Combine all the fruit and condiments in a saucepan.  
Add water and heat to boil; boil for two minutes.  
Add the wine and boil for another two minutes.  
Reduce heat to warm and add the Cointreau and the cachaca (or rum).  
Serve hot.



**Joyce M. de Ávila**  
Human Resources  
Schlemmer do Brasil



**Serves about 8**

#### **Ingredients:**

- 1 cup sugar
- 2 cinnamon sticks
- 2 pieces lemongrass
- 1 fresh pear, sliced
- 1 fresh peach, sliced
- 1 fresh apple, sliced
- 1 tablespoon whole cloves
- 1/2 l water
- 1 (750 ml) bottle red wine (Merlot, Cabernet, or Burgundy will all work)
- 45 ml Cointreau liqueur
- 90 ml cachaca (or rum)



**Manfred Markl**

Key Account Manager Automotive  
Schlemmer Poing Germany

# Jagertee

Make the black tea and let it steep. When ready, put the tea into a pan together with the red wine, cinnamon stick, cloves and orange juice.

Heat the mixture but do not boil.

Meanwhile, slice the orange and squeeze the lemon.

Add the rum, lemon juice and orange slices and return to the heat.

Sweeten the Hunter's tea to your taste and serve in punch glasses.

Decorate with a slice of orange, if you like.

Recommendation:

- Find yourself a comfortable place to sit or lie, no later than after the second glass!
- The hotter you drink it, the faster it gets into your blood!



**Serves 4**

**Ingredients:**

- 75 ml black tea
- 75 ml dry red wine (e.g. Merlot)
- 1 cinnamon stick
- 6 cloves
- 1 lemon
- 400 ml brown rum
- 100 ml schnapps
- 50 ml orange juice
- 1 (organic) orange
- Sugar to taste

# *Black Irish*

Half fill a large cocktail glass with crushed ice. Place the ice cream, the vodka, the Baileys and the Kahlua into a blender and mix for 10 seconds. Pour the mixture over the crushed ice and serve with a decorative straw.



**Brigitte Kosman-Kallnik**  
Sales Automotive  
Schlemmer Poing Germany

## **Ingredients:**

3 cl vodka  
3 cl Baileys (cream liqueur)  
3 cl Kahlua (coffee liqueur)  
2 tbsp vanilla ice cream  
Crushed ice

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