

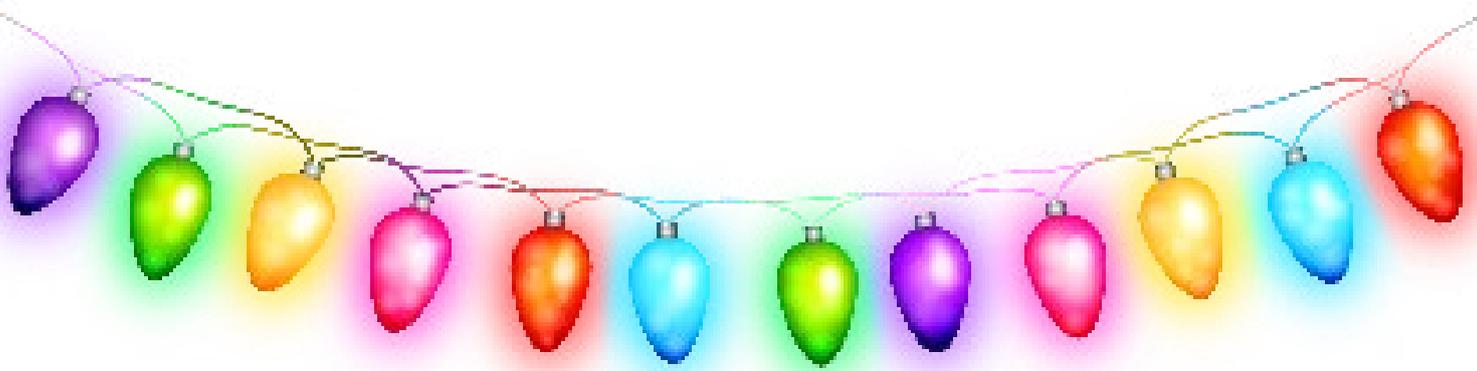


FAVORITE CHRISTMAS RECIPES

MVTEC WISHES YOU MERRY CHRISTMAS



MIT^{EC}



HO HO HO!

MERRY CHRISTMAS

The year is drawing to a close. We would like to thank you for your trust, your loyalty, and your pleasant collaboration. We wish you a blessed and merry Christmas, as well as good luck, health, and success in the new year.

As a small Christmas present we have compiled an e-book with MVTec's favorite Christmas recipes. We hope you have a lot of fun baking them.

Christmas greetings,
Your MVTec Team

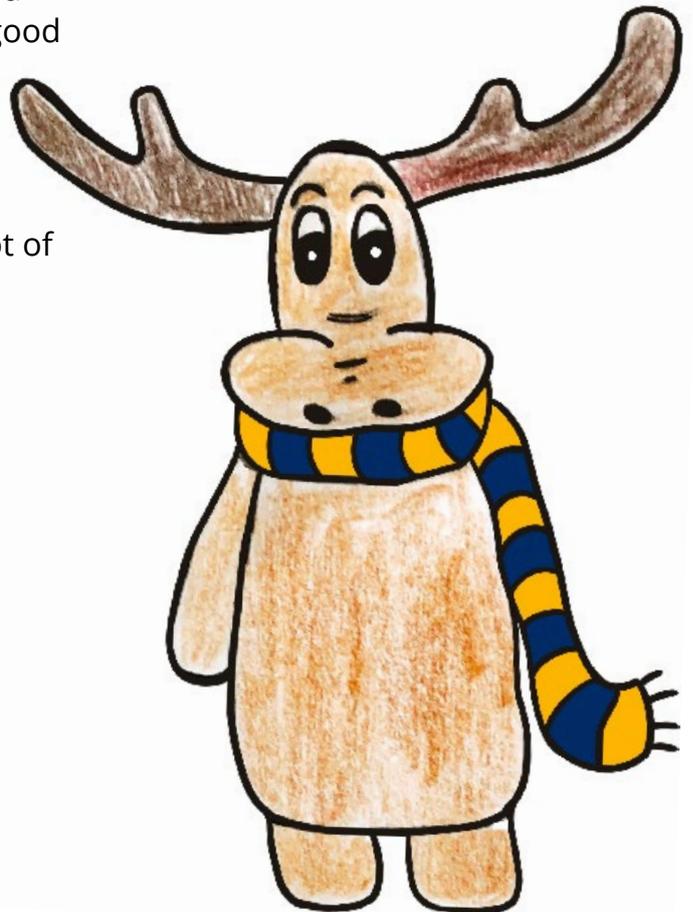


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COOKIES



“

A **Cookie** a day keeps the **Christmas stress** away.

”

VANILLA CRESCENT COOKIES



Tip: Smaller "Kipferl" stay better in their shape!

Ingredients

Flour	250g
Butter	200g
Ground Almonds	100g
Sugar	80g
Vanilla Sugar	4 Packs
Icing Sugar	1Pack



The recipe is so easy because you don't need beaten egg white for it. The "Kipferl" are very fluffy and melt on your tongue.



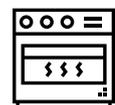
Preparation

Mix all ingredients and knead it into a smooth dough. Wrap it in cling film and put it into the fridge.

Now, mix icing sugar and vanilla sugar and sift it into a bowl.

When the dough has cooled down, form a roll about 4cm thick and cut it into 1-2cm thick slices. Form these into little crescents ("Kipferl"), place them at a distance on a baking tray and bake them for about 20 minutes at 175°C.

After baking, let the cookies cool down before turning them in the sugar mix.



175°C



40 Min



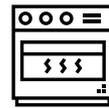
Easy



CARAMEL NUT COOKIES

Ingredients

Flour	250g
Soft Butter	200g
Brown Sugar	200g
Caramel-	
Chocolate Bars	3x45g
Salted Peanuts	125g
Egg	1
Baking Powder	1 Tbsp.

**175°C****25 Min****Easy**

Preparation

Cut chocolate bars into little cubes. Whisk butter and sugar together until smooth. Stir in the egg, then add flour and baking powder.

Form walnut-sized balls and put them on a baking tray with a distance of about 3cm.

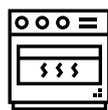
Bake at 175°C for about 15 minutes.



The cookies are very simple and you only need a few ingredients - they taste delicious not only during Christmas time :-)



CHOCOLATE COOKIES

**180°C****25 Min****Easy**

Ingredients

Flour	300g
Soft Butter	150g
Brown Sugar	150g
Cocoa Powder	50g
Egg	2
Ground Almonds	50g

Preparation

First, mix eggs with butter and sugar and stir until creamy. Then, mix flour with cocoa powder and almonds and knead with the foamy mixture. If the mixture is very sticky, wrap it up in cling film and put it in the fridge for a while. Afterwards, form small balls from the dough (1-2 cm in diameter), arrange on a baking tray lined with baking paper and flatten with a fork.

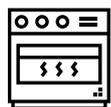
Bake the cookies at 180°C for about 10 minutes.



The recipe is simple, quick, and you can easily do it with kids. If you want, you can also roll out the dough and cut out the cookies.



“LINECKÉ CUKROVÍ”



150°C



90 Min



Easy

Ingredients

Flour	350g
Butter	250g
Icing Sugar	120g
Egg	2



The cookies remind me of a cozy Christmas time at my grandma's in Czech Republic. I prepare them every year together with my mom.



Preparation

Mix flour with icing sugar and sift it into a bowl. Slowly add the butter, which should be cooled and cut into pieces.

In a second bowl, whisk the eggs, add them to the rest of the other bowl and knead together until you get a smooth dough. Wrap the dough in cling film and put it in the fridge for at least 3 hours (better overnight).

Roll out the cooled dough and cut out little circles with a glass or a cookie cutter. You can cut out smaller circles in the middle of half of the cookies, so you get a ring-shape.

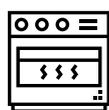
Preheat the oven to 150°C. Put the cookies on a baking tray and bake for about 5 minutes, until they get a golden color. Spread jam on the circles and stick the rings on top. Then, cover the cookies with icing sugar.

Tip: Put the jam into a piping bag to spread it evenly. Cover the rings with icing sugar before you put them on top of the circles, so you have higher contrast with the color of the jam.

BETHMÄNNCHEN



“Bethmännchen” (named after the banker family Bethmann) are a Frankfurt speciality. Anyone who likes marzipan will love them!



150°C



45 Min



Medium

Ingredients

Flour	20g
Marzipan	500g
Icing Sugar	200g
Egg Whites	2
Sugar	2 Tbsp.
Optional: Egg Yolks	2
Peeled Almonds	
Rose Water	



The Bethmännchen I know from my mother, are a little bigger (about 4-5cm). This way the marzipan stays juicy on the inside. The original is only 2-3cm big.



Preparation

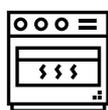
Prepare the dough by kneading the marzipan, icing sugar, egg whites, flour, and optionally rose water. With wet hands, form little balls. Press three almonds on each ball.

Put the balls on a baking sheet and let them dry for about two hours.

Optional: Whisk egg yolks with some water and sugar and cover the Bethmännchen with the mixture.



LIME STARS



180°C



45 Min



Easy



Vegan

Ingredients

Flour	130g
Vanilla Sugar	30g
Icing Sugar	10g
Baking Powder	1/2 Tsp.
Margarine	60g
Soy Flour	1 Tbsp.
Water	2 Tbsp.
Lime	2



When Christmas time is coming, I love to spend time in the kitchen, turn on some Christmas music and start baking. The stars always make a good impression!



Preparation

Wash and dry the limes. Mix the juice of one lime with the other ingredients for the dough and let it rest in the fridge for about 15 minutes.

Preheat the oven to 200°C.

Roll out the dough to a thickness of 2-3mm and cut out star shapes. Bake the stars for about 8-10 minutes.

Grate the peel of both limes and keep it. Squeeze the juice from the second lime and mix it with the icing sugar to make a sugar glaze.

Spread the sugar glaze on to the top of the stars or dip the stars in it and decorate with the lime zest.



Tip: You can also try the recipe with **mandarins or lemons**

CINNAMON STARS

Ingredients Batter

Unpeeled Almonds	500g
or Peeled Almonds	550g
Icing Sugar	200g
Egg Whites	2
Cinnamon	2 Tsp.
Honey	2 Tsp.

For the Icing

Egg Whites	1
Icing Sugar	100g



150°C



60 Min



Medium

Preparation

Mix all ingredients together and knead it well by hands. Refrigerate the dough for about 30 minutes, then roll out the dough to about 1cm of thickness and cut out stars. Whisk the ingredients for the icing until you get a sticky texture. Put the stars on a baking tray and cover them with the icing.

Bake the stars at 150°C for max. 15 minutes.



Why special? They taste extremely good to me! The cinnamon taste and the slightly soft/sticky consistency is a dream during Christmas time!



HAZELNUT COOKIES

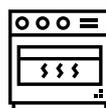


I only discovered this recipe a few years ago. However, since then they have become my favorite cookies.



Ingredients

Butter	200g
Baking Powder	1/4 Tsp.
Flour	200g
Egg	1
Sugar	100g
Salt	1 Pinch
Ground Almonds	200g
Ground Hazelnuts	100g
Hazelnut Nougat	200g



200°C



30 Min



Easy

Preparation

Mix baking powder with flour, sugar, a pinch of salt, and ground almonds. Chop the butter, add it to the mixture, and knead everything into crumbles. Add egg and knead to a smooth dough. Knead in the hazelnuts. Wrap the dough in cling film and let it rest in the refrigerator for one hour.

Preheat oven to 200°C.

Roll out dough thinly and cut out cookie shapes. Bake for 10-12 minutes and let cool down. Melt the nougat over a water bath. Pour the nougat mixture onto one side of each cookie and stick together with the other.



“SPITZBUBEN”

Ingredients

Butter	200g
Flour	400g
Egg Yolkes	3
Sugar	100g
Ground Hazelnuts	50g
Vanilla Sugar	1 Pack
Lemon Zest	1
Currant Jelly	
Icing Sugar	



You can't bake enough of them, because as soon as they are there, they are gone again.



Preparation

Sift the flour into a big bowl and spread the butter in flakes on top. Place the egg yolks, sugar, vanilla sugar, lemon zest, and the ground nuts in the middle and knead all the ingredients into a short pastry. Wrap the dough in aluminum foil and let it rest in the refrigerator for 2 hours.

Preheat the oven to 200°. Roll out the dough thinly on a floured surface and cut out cookies, place them on a baking tray and bake on the middle shelf for about 10 minutes until they are golden yellow.

Let the cookies cool down on a cake rack.

Spread currant jelly on one cookie, place another cookie on top and dust with icing sugar.



200°C

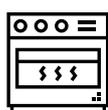


2H 30 Min



Easy

CARDAMOM CINNAMON COOKIES



175°C



12H 30 Min



Medium

Ingredients

Butter	220g
Flour	250g
Sugar	100g
Vanilla Sugar	1 Pack
Rum	1 Tbsp.
Cardamom	1 Tsp.
Cinnamon	1 Pinch
Baking Powder	1 Tsp.
Salt	1 Pinch
Milk Chocolate Coating	100g

Preparation

The **day before**, knead all ingredients except the chocolate coating in the food processor to a dough. Cut the dough in half, form into rolls of about 3 cm diameter and put them in cling film in the refrigerator overnight.

The **next day**, melt the chocolate coating in a bain-marie, let it cool down and warm it up again.

Preheat the oven to 175°C. Cut dough rolls into 1.5 - 2 cm thick slices, place them on a baking tray with some space between them and bake for 10-15 minutes on the middle shelf. After cooling down, dip one half into chocolate coating and let it dry. The cookies taste really good after one or two days.



I make this recipe every Christmas.
The scent of cardamom and
cinnamon heralds the Christmas
season for me.



CAKES

2

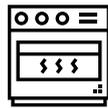


“

Where there is **cake**, there is **hope**.
And cake is **always** there!

”

BLACK FOREST CAKE



160°C



50 Min



Hard

Ingredients for the Biscuit

Flour	20g
Sugar	200g
Starch	50g
Cocoa Powder	2 Tsp.
Eggs	6
Baking Powder	1 Tsp.
Butter for the Baking Tin	

Ingredients for the Filling

Morello Cherries	1 Glass
Starch	2 Tbsp.
Cream	1 L
Cream Stiffener	5 Pack
Sugar	1 Tbsp.
Cherry Brandy	9 Tbsp.
Chocolate Shavings	100g





Preparation

For the sponge, put 6 eggs with sugar and 6 tbsp. of water in a bowl and beat with the mixer on high speed for about 5 minutes, until the mixture has doubled its volume.

Mix flour, starch, cocoa powder, and baking powder in a separate bowl, sift it into the mixture and carefully fold in. Preheat the oven to 180 degrees. Grease and lightly flour the bottom of a baking tin (26cm), then pour in the dough. Bake for about 20 minutes.

For the filling, drain the morello cherries and keep the juice. Mix 2 tbsp. of juice with the starch. Boil the rest of the juice, stir in the juice-starch-mixture, and briefly boil it up while stirring. Then remove it immediately from the stove.

Put 16 morello cherries aside for decoration and fold the remaining cherries in the cherry-starch-mixture.

When the sponge is cooled down, cut it twice to get three bases.

Drizzle 3 tbsp. of cherry brandy on the first one and put all of the cherry-mixture on top. Whip cream, cream stiffener, and sugar until it is stiff. Using a spoon or a palette knife, spread 3 tbsp. of the cream in a thin layer on the cherry-mixture. Put 4 tbsp. of the cream in a piping bag and put it aside.

Place the second base on top and press down slightly. Drizzle another 3 tbsp. of cherry brandy on it and spread about half of the remaining cream on top.

Add the last base, drizzle the rest of the cherry brandy on it and cover the cake with the remaining cream. Decorate the cake by adding 16 cream rosettes with the piping bag. Now, place the morello cherries on top and cover the surface and the edges of the cake with the chocolate shavings.

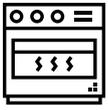
Refrigerate until you are ready to serve.



I love this cake - no matter if it is spring, summer,
fall or winter. This cake always works!



CHOCOLATE BREAD



175°C



50 Min



Easy



Ingredients

Butter	250g
Sugar	250g
Ground Almonds	250g
Ground Chocolate	250g
Eggs	6
Flour	150g



As long as cocoa beans grow on trees, chocolate is fruit for me.



Preparation

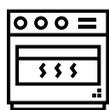
Grate the chocolate into a bowl. Mix all the ingredients together until you get a smooth dough.

Pour the dough into a greased baking tin and even it out with a spoon. Bake for about 35 minutes at 175°C without preheating the oven before.

Let the cake cool down before covering it with chocolate glaze.

Cut in pieces and enjoy!

CARROT CAKE



180°C



1h 15Min



Medium

Makes 10-12
pieces



TIP: Bake in
24cm pan.

Ingredients for the Batter

Brown Sugar	180g
Vegetable Oil	180ml
Greek Yoghurt	60g
Large Eggs	3
Vanilla Extract	1
Cinnamon	1 1/2Tsp.
Nutmeg	1 Tsp.
Salt	1/2 Tsp.
Flour	200g
Baking Powder	1 Tsp.
Grated Carrots	300g
Chopped Walnuts	150g

Ingredients for the Frosting

Cream Cheese	226g
Butter	115g
Icing Sugar	120g
Vanilla Extract	1 1/2 Tsp.
Salt	1/8 Tsp.
Cream	1 Tbsp.

Preparation

Prepare pan by rubbing with butter. Optional is to sprinkle in some sugar which will caramelize later.

Mix sugar and oil in a bowl. Add eggs and mix. Add vanilla, cinnamon, nutmeg, salt, yoghurt, and mix till smooth. Sift flour and baking soda together and fold in or slowly add into batter using beater. Stir in grated carrots and chopped walnuts. If desired, throw in some raisins.

Pour batter into pan and bake at 180°C convection oven for around 37 min or 180°C in regular top/bottom heat for around 40 min. Check with skewer.

Cool completely and frost.

Frosting

Before baking the cake, let cream cheese and butter soften in a bowl. Whip cream until foamy and add vanilla and salt. Then add in icing sugar. Add cream if necessary.

3

PASTRIES

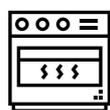


“

A balanced diet means a biscuit in every hand!

”

VEGAN STOLLEN WITH MARZIPAN



180°C



3h 30Min



Hard



Vegan



Ingredients

Flour	500g
Dry Yeast	1 Pack
Sugar	130g
Salt	1 Pinch
Lemon Zest	1Tbsp.
Margarine	200g
Plant-Based Milk	250ml
Sultana	150g
Ground Almonds	100g
Marzipan	100g
Icing Sugar	

Preparation

First, mix all the ingredients (except the raisins and marzipan) in a mixing bowl and knead into a dough. Knead thoroughly! The dough must now be left to rise in a warm place for 1-2 hours.

After the dough has risen and doubled in size, carefully knead the raisins into it. This works best if you pull the dough apart a little, sprinkle the raisins over it and then knead the dough back into a ball. Now, you can preheat the oven to 180°C convection heat (200°C top and bottom heat) and process the Christmas stollen.

Roll out the dough for the stollen so that it can be folded up. Alternatively, you can also roll out several smaller stollens, which looks great as a present.

Shape the marzipan into a sausage form. The marzipan sausage should be almost as long as the stollen.

In the last step, place the marzipan sausage in the middle of the stollen and fold the sides inwards. Now bake the stollen at the above mentioned temperature for about 15 minutes. If you have more than one stollen, make sure that there is enough space between the individual stollens on the baking tray, because they will rise during baking.

After 15 minutes reduce the temperature to 160°C convection heat (170°C top and bottom heat) and bake for another 45 minutes.

When the Christmas Stollen is ready, let it cool down first. After cooling down, let 2-3 tbsp. margarine melt and spread the Christmas stollen with it. Then immediately sprinkle with sieved powdered sugar - do not be stingy with powdered sugar! Press the powdered sugar carefully and the classic Christmas cake is ready.

KANELBULLAR

AKA. SWEDISH CINNAMON
BUNS

Ingredients for the Batter

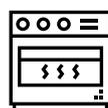
Milk	300ml
Yeast Cube	1
Flour	600g
Sugar	75g
Salt	1 Pinch

Ingredients for the Filling

Butter	125g
Sugar	50g
Cinnamon	2-3 Tsp.
Vanilla Sugar	20g
Cardamom	1/2 Tsp

Ingredients for the Decoration

Milk	1 Tsp.
Egg Yolkes	1
Sugar Crystals	



200°C



60 Min



Easy

Preparation

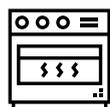
First, heat the milk to room temperature and dissolve the yeast in it. Add the remaining ingredients for the batter and knead in a large bowl to form a dough. Cover the bowl with a kitchen towel and leave to rise in a warm place for at least 30 minutes, better 1h.

Roll out the dough rectangularly. Spread half of the dough with the filling and fold up. The result is a three-layer surface (dough - filling - dough). Cut this into strips. Twist the strips and lay them into a snail shape. Spread the buns with egg yolk and milk and decorate with sugar.

Let them rise again for about 20 minutes and then bake for about 15 minutes (depending on the size) at 200°C.

VEGAN LEMON PRETZELS

with Poppy Seeds



180°C



70 Min



Easy



Vegan

Ingredients

Flour	175g
Coconut Sugar	75g
Lemon	1
Poppy Seeds	1 Tbsp.
Salt	1/4 Tsp.
Vegan Butter	150g
Icing Sugar	150g
Poppy Seeds to Sprinkle	



This is my absolute favorite biscuit - even if it is not Christmas. You have to try this: The taste of Bavarian pretzels combined with the freshness of lemon is absolutely delicious.



Preparation

Mix sugar, salt, poppy seed, and grated lemon. Add cold vegan butter in cubes and mix. Add the flour and mix to a smooth dough. Form the dough into a roll, wrap it in cling film, and let it rest in the fridge for about 30 minutes.

Preheat the oven to 180°C. Divide the cooled dough into approx. 20 slices, form each slice into a long roll first and then turn into a pretzel. Place the cookies on a baking tray lined with baking paper and bake at 180°C for about 6 minutes. Then take them out and let them cool down.

In the meantime, mix powdered sugar and so much lemon juice until you get a thick icing. Spread the cooled lemon pretzels with this mixture and sprinkle with poppy seeds.

CINNAMON ROLLS

With Mascarpone
Frosting



Ingredients for the Batter

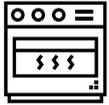
Flour	400g
Milk	250ml
Yeast	10g
Sugar	25g
Salt	1 Pinch
Butter	40g
Egg	1

Ingredients for the Filling

Butter	120g
Brown Sugar	200g
Cinnamon	20g

Ingredients for the Mascarpone Creme

Mascarpone	115g
Butter	110g
Sugar	125g



200°C



60 Min



Medium



These cinnamon rolls don't only taste good; they are also perfect to get your daily calories in.



Preparation

Mix the yeast with milk and let it rest for 30 minutes. Mix all the ingredients for the dough with your hands. Cover the bowl with a wet kitchen towel and let it rest for another 30 minutes.

Flatten the dough with a rolling pin and form a rectangle. The dough should be about half a cm thick.

For the Filling

Melt the butter and mix it in a pot with sugar and cinnamon.

Spread the filling on the dough. Then, roll the dough into a snail shape and cut it into 2-3cm thick pieces.

Grease the baking pan with butter and place the pieces in it. Leave some space in between as the cinnamon rolls rise in the oven. Again, cover the pan with a wet kitchen towel and let it rest for 30 minutes. Bake it at 165°C for 25-30 minutes.

While the rolls are baking, prepare the mascarpone frosting. For that, mix all of the ingredients until you get a creamy texture.

When you remove the rolls from the oven, spread the frosting on it right away. Because of the heat, the cream will melt and spread evenly.

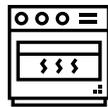
The cinnamon rolls are ready. Enjoy them warm right away or let them cool down in the fridge.



WALNUT BARS

Ingredients

Butter	250g
Flour	100g
Dark Chocolate	200g
Egg	6
Chopped Walnuts	200g
Grounded Clove	1Tsp.
Cinnamon	1Tsp.
Apricot Jelly	200g
Dark Chocolate Glace	200g
Halved Walnuts to Decorate	100g



150°C



45 Min



Medium

Preparation

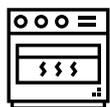
Melt the chocolate in a water bath and let it cool down a little. Whip the butter with a mixer until it gets foamy. Separate the eggs. Mix the yolks, sugar, and melted chocolate. Whisk the egg white until it is stiff and fold it into the chocolate-butter-mixture alternately with the flour, walnuts, and spices.

Pour the dough onto a batter and spread it evenly. Bake for 20 minutes at 150°C convection heat.

Put the jelly through a sieve and spread it on the cake while it is still warm. Spread the chocolate glaze on top. Mark squares in the size of 3x3cm with a knife and put half a walnut in the middle of each. Then cut the squares and let them cool down.

Enjoy! :)

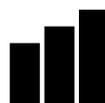
BÛCHE DE NOËL



190°C



75 Min



Hard



Ingredients for the Filling

Whipped Cream	240g
Icing Sugar	60g
Cocoa	60g
Vanilla Extract	1 Tsp.

Ingredients for the Cake

Eggs, seperated	6
Sugar	90g
Cocoa Powder	90g
Vanilla Extract	1 Tsp.
Salt	1 Pinch

Ingredients for the Ganache

Milk Chocolate	100g
Whipped Cream	60g



This traditional French recipe is served on Christmas in many other countries around the world. It is a recipe that simply won't let a chocolate-lover down!



Preperations

Preheat oven to 190 °C and line a 45x34 cm pan with parchment paper. In a large bowl, prepare the chocolate filling by whipping the cream, sugar, cocoa, and vanilla until stiff peaks form. Cover the filling and refrigerate it.

For the cake, beat the egg yolks and 60g of sugar in a large bowl using an electric mixer until they turn pale. Add the cocoa, vanilla, and salt and beat another minute. In another large bowl, whip the egg whites until soft peaks form. Gradually add the remaining ¼ cup of sugar and beat until the peaks turn stiff. Fold the yolk mixture into the whites and mix with a spatula only until a smooth mass is formed. Spread the batter evenly into the prepared pan. Bake the cake for around 12 minutes. The cooked cake should pop back when lightly touched.

Spread a kitchen cloth on the counter and sprinkle some powder sugar on it. Release the cake from the pan cautiously and turn it onto the prepared towel, remove the parchment paper, and let the cake cool for a minute. Roll the cake up with the towel, starting at the short edge of the cake and let it cool down to room temperature. Slowly unroll the cake and spread the chocolate filling on it without coming close to the edges. Reroll the cake in the same direction and refrigerate it until serving.

To decorate the cake and add even more chocolate flavor to it, it can be covered with an optional layer of ganache. To prepare the ganache, microwave the chopped chocolate and cream in 30 seconds intervals, mixing in between until fully melted.

Cool for at least 15 minutes before using. Alternatively, the cake could be simply decorated with a sprinkle of powder sugar.



4

DRINKS



“

Drink up Grinches,
it's Christmas!

”

RED WINE PUNCH



Pot



3h 45Min



Medium



Vegan



Ingredients

Lemons	2
Oranges	3
Sugar	200g
Cinnamon Stick	1
Cloves	3-4
Red Wine	1,25l
Black Tea	2TL
Rum (or Cognac)	1/4l

Preparation

Squeeze the juice of the lemons and oranges and pour it into a large pot. Add the sugar, the cinnamon stick, the cloves, and 1/4 l red wine, cover the pot and let it rest for about 3 hours.

Bring 1l water to boil. Infuse the tea and let it brew for about 5 minutes. Then pour the tea through a sieve into the pot with the juice-spice mixture. Add the remaining red wine.

Heat everything slowly at low heat until the sugar has dissolved. If possible, the mixture should not boil. Remove the spices and stir in the rum. Pour the hot punch into heat-resistant glasses and serve immediately.

ELDERBERRY PUNCH

Ingredients

Elderflower Syrup	125ml
Lemon Juice	1Tsp.
Zest of a Lemon	1
Gin	175ml
Dried Elderberry or Chamomile Flowers	

Preparation

Divide elderflower syrup and lemon juice to 4 heat-resistant glasses. Add some lemon zests and some dried elderflower or chamomile flowers, if desired. Fill the glasses to about two thirds with boiling hot water, stir thoroughly, and leave to stand for 1 minute. Finally, pour in the gin evenly distributed.

Note: Of course, you can leave out the gin for an invigorating non-alcoholic drink.



Easy



Vegan



Pot



30 Min

With Gin and Lemon



“

Soup of the day is mulled wine.

”

APPLE MULLED WINE



Ingredients

Dry White Wine	500ml
Apple Juice	200ml
Orange	1
Cinnamon Sticks	2
Cloves	5
Star Anise	1
Dried Apple Rings	8

Preparation

Wash the orange, dry it, and cut it in slices. Heat it up together with the wine, apple juice, spices, and apple rings, but don't boil it.

Let it rest for about 15 minutes.

Remove the cinnamon sticks and pour it into 4 glasses.



Easy



Vegan



For me, mulled wine belongs to Christmas, like eggs to Easter, and pumpkins to Halloween.



Pot



30 Min

WHISKY CREAM LIQUOR



Pot



20 Min



Easy

Ingredients

Milk Chocolate	20g
Dark Chocolate	20g
Sugar	180g
Egg	1
Sweet Cream	200ml
Whisky	250ml
Cream	200ml

Preparation

Break the chocolate into pieces and mix it together with the sugar, the egg, and 200ml of cream.

Heat it up to 90°C.

After 5 minutes, add the whisky and the rest of the cream and turn off the stove. Pour the mixture into a bottle and keep it in the fridge. The recipe makes about $\frac{3}{4}$ l.



The perfect alternative to Eggnog
that even Grandma will love.



OTHERS

5



“

Christmas rule No. 1:
If someone comments on
your weight - eat them.

”

MEGHLI AKA. RICE PUDDING

Ingredients

Rice Flour	120g
Sugar	120g
Ground Caraway	2 Tbsp.
Cinnamon	1 Tbsp.
Water	8 Glasses

Decorations

Shredded Coconut	8 Tsp.
Walnuts	60g
Pistachios	60g
Almonds	60g
Pine Nuts	4 Tbsp.

Preparation

Combine the rice flour, sugar, caraway, and cinnamon in a deep pot. Add the water (cold or room temperature) and whisk thoroughly.

Place the pot on the stove on medium-high heat until it comes to a boil, then lower the heat. The ingredients should be mixed every now and then so that the pudding does not form clumps. Once the pudding has started to boil and the heat is lowered, whisk consistently for another 20 minutes until the pudding has thickened.

Pour the hot pudding into 8 individual cups and let it cool to room temperature. Decorate the cups with the toppings to taste. Refrigerate for a minimum of 4 hours before serving.



This Lebanese recipe is a traditional dessert served to celebrate a newborn. It is also served on Christmas in recognition of the birth of Christ. Simply smelling the hot mixture takes me back home within seconds, even when I am far away.



Easy



Vegan



Pot



40 Min

CHOCOLATES



50 Min



Easy



Vegan

Ingredients

Dried Fruit (Apricots,
Cranberries, etc.)

150g

Amaretto, Brandy

3 Tbsp.

Marzipan

200g

Icing Sugar

100g

Chocolate Casting

Decoration (eg. Almonds)

Preparation

Cut the dried fruit in little pieces and let it soak in liquor overnight.

Knead it together with marzipan and icing sugar and form little balls.

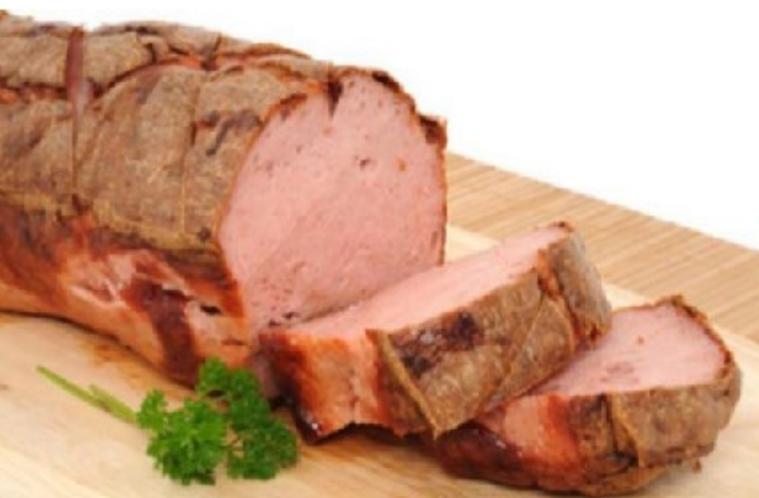
Dip the balls in chocolate, decorate them and put them into little muffin tins.



You can always create new flavors by replacing the fruit with other kinds. Also, they look very nice so they make a perfect gift.



BAVARIAN "LEBERKÄSE"

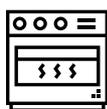


Ingredients

Boneless Pork Shoulder and Rind	500g
Boneless Pork Belly and Rind	500g
Ice Cubes	300g

Spices

Pickling Salt	22g
Pepper	3g
Majoram	1 Pinch
Thyme	1 Pinch
Nutmeg	1 Pinch
Ginger	1/2g
Onion	1



180°C



1H 45 Min



Hard

Preparation

Cool the entire meat before the preparation. Then, cut it in large pieces and mix it with the salt. Turn it through a meat grinder together with the onion.

Put both kinds of meat into a mixer with a scraper and stir until smooth and adding the ice. Add pepper and the remaining spices to the meat. Chill the meat again.

Baking Process

Preheat oven to 180°C upper/lower heat or 160°C convection heat. For baking, grease a tin with butter and fill in the meat. Smooth the surface and cut a diamond shape with a knife (approx. 5 mm deep, but not necessarily). Bake in the preheated oven on the middle shelf for about 75 minutes.

You can mix roasted onion, paprika cubes, pepperoni, etc. to it.



A potato salad goes very well with Leberkäse, or simply enjoy it with pretzels or bread rolls.





We wish you a lot of fun
baking!

