



retarus:



# 28 RECIPES

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*28 Recipes. Lovingly chosen,  
written up and presented by the  
chefs, bakers and bartenders  
both inside and amongst us.  
For you to recreate & savor.*

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FRIED  
**SCALLOPS**  
WITH CAULIFLOWER PUREE AND CURRY FOAM

*Nathalie Mann, Senior Account Manager, Retarus Germany*

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### FOR THE SCALLOPS

8 scallops  
sea salt  
1 tbsp clarified butter

### FOR THE CAULIFLOWER PUREE

1 head of cauliflower  
100 g butter  
juice of one lemon,  
nutmeg  
freshly ground salt and pepper

### FOR THE CURRY FOAM

100 ml fish stock  
80 ml cream  
50 ml orange juice  
1 onion  
1 sprig of parsley leaves  
1 sprig of thyme  
1 tbsp of sugar  
1 tsp yellow curry paste  
1 tbsp vegetable oil  
frisée lettuce leaves

Cook the cauliflower in salted water with a little lemon juice for about ten minutes and then drain well. In the meanwhile, brown the butter in a frying pan at low heat. Then, using a hand blender, purée the cauliflower along with the browned butter, salt, pepper and a little nutmeg.

Dice the onions finely and sauté in vegetable oil; then add the thyme and parsley leaves. When the onion cubes are lightly browned, add the sugar and curry paste; deglaze with fish stock and orange juice. Simmer at low heat for about 15 minutes

and then pour through a fine sieve. Add the cream and froth it up warm using a hand blender.

Fry the salted scallops on each side in clarified butter for about two minutes and serve along with the warm cauliflower purée. Then cover with a little curry foam and garnish with the frisée salad.

*Wine recommendation:*

*A well chilled Sauvignon Blanc*



*A divine dish for every season. As it is easy to prepare and cook, it is also ideal for cooking with friends or family. We love this recipe because the cauliflower puree with the curry foam is always a pleasant surprise. And scallops are simply a highlight in themselves.*

# RISOTTO

## WITH PORCINI MUSHROOMS

*Martin Hager, Retarus Founder and CEO*

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**IT'S CRUCIAL TO HAVE TOP-CLASS INGREDIENTS, LOTS OF TIME AND STIR, STIR, STIR...**

Ingredients for 4 to 6 servings: approx. 1.7 l hot chicken broth, 400 g arborio / Italian risotto rice, olive oil, some butter, celery, onion(s), white wine to deglaze, very finely chopped garlic, approx. 300 g fresh porcini mushrooms or 30 g dried porcini mushrooms, fresh smooth parsley, freshly grated Parmesan cheese, salt and pepper



## RISOTTO ...

Fry the celery and onion very thoroughly for at least 15 minutes in ample oil, until the celery becomes pale and the onions are sweet. *Chop the celery and onion nice and small according to taste and aesthetic preference.*

Add the rice along with a little butter, brown slightly and then fry until glassy. Deglaze with white wine, stir well (and sniff) until the scent of wine can no longer be smelled.

Add some hot broth and keep stirring until it has been absorbed by the rice. Stir the broth into the rice, ladle by ladle, until the rice is done. *Yes, that takes serious time and (stirring) effort. But it's worth it, I promise!*

### ... WITH FRESH PORCINI MUSHROOMS

Cut the porcini mushrooms into small pieces, and slice finely - so that the taste has a chance to unfold. Brown the porcini mushrooms along with the finely chopped garlic in butter. *I prefer butter that doesn't contain*

*any water, so it doesn't splatter in the pan.*

When the risotto is just about done, gently fold in the roasted porcini mushrooms.

### ... WITH DRIED PORCINI MUSHROOMS

Dried porcini mushrooms offer an excellent alternative to fresh ones. *"Porcini secchi" in large, bright chunks promise good quality. Finely-chopped, dark-brown, dried porcini mushrooms should best be avoided.* Slice the dried porcini mushrooms into small pieces, add them to the broth, allow to simmer and then add the mushrooms gradually along with the broth to the rice as described above.

### DON'T FORGET!

No matter whether you make your Risotto with fresh or dried porcini mushrooms - shortly before serving, add a good portion of chopped smooth parsley and plenty of freshly grated Parmesan cheese. Add salt and pepper to taste.

*A Riesling goes very well with this risotto. It's also a great idea to use the drinking wine for cooking purposes (as described above).*

*Though I naturally feel like I never have enough time, I really make time for cooking! As often as possible. That's because for me cooking, and of course the family meal that follows, are an absolute pleasure, and embody a good quality of life. By the way: This risotto not only tastes fantastic, the preparation is also great for practicing patience and endurance ;-)*



# MAULTASCHEN

*Steffen Heinzmann, Senior Technical Consultant, Retarus Germany*

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## FOR APPROX. 4 PERSONS

### Pasta dough

400 g flour  
5 eggs  
1 - 2 tbsp olive oil  
Salt

Knead well and leave to stand for 1 hour.  
Use this time to prepare the filling.

### Filling

1 kg minced meat (mixed beef and pork)  
1 bunch of smooth parsley, finely chopped  
1 block (approx. 400 g) frozen chopped spinach, natural and unprocessed  
2 onions, finely chopped  
1 clove of garlic, finely chopped  
2 eggs  
Pepper, salt, nutmeg

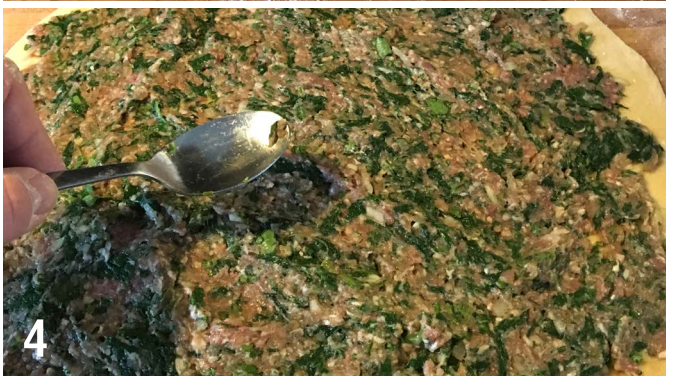
Mix the ingredients well.

*It's essential to use large quantities of smooth parsley!*

Divide the dough into three to four portions. Dust with flour and roll out thinly. Coat with the filling, form a roll and cut off Maultaschen of roughly equal size. Leave the Maultaschen (in portions) to steep in simmering vegetable stock for approx. 5 to 7 minutes.

*Serve the Maultaschen either in the vegetable broth (strain vegetables beforehand and refine the soup with a little nutmeg if necessary) or roasted in butter (with finely chopped onions).*

*Maultaschen (Swabian ravioli) made according to an old family recipe. Passed down from my grandmother, via my mother, to me. They taste amazing.*



# BLINIS

## WITH CAVIAR AND SOUR CREAM

*Simone Brinkmann, Lead Management, Retarus Germany*

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### INGREDIENTS SERVES 4

150 g	buckwheat flour
100 g	flour (type 550)
½	yeast cube (approx. 20 g)
350 ml	lukewarm milk
80 - 100 g	butter
2	eggs
250 g	sour cream
	Salt
100 g	caviar (salmon trout caviar or Sevruga caviar)

Mix the buckwheat flour and the normal flour in a large bowl. Form a trough in the flour and crumble the yeast into it. Pour lukewarm milk into the bowl, stir the dough mixture and leave to rise for 30 minutes covered in a warm place.

Add 50 g melted butter, along with the eggs and a good pinch of salt, to the dough. Stir well and again leave to rise covered for 2 to 3 hours.

Heat some butter in a coated pan at

medium heat. Blinis are traditionally small cakes with a diameter of about 8 to 10 cm. Pour enough dough for a small cake into the pan using a sauce ladle and cook through.

The blinis are done when small holes form on the surface: Then brush with a little butter and turn over. Bake on the second side for another 3 to 4 minutes. Keep the blinis warm in the oven at 75 °C until serving.

To serve, add a little salt to the sour cream and stir until creamy. Then fill it into a bowl. Pour the caviar into another bowl and rest on ice cubes.

Enjoy the warm blinis with a dollop of sour cream and a spoonful of caviar.



*I have fond memories of my grandmother, who was forced to leave Riga, preparing Russian and Baltic delicacies while reminiscing about the past. She told us in great detail about the lovely city, with its wonderful Art Nouveau buildings and its beautiful Baltic Sea beachfront.*



# PIGS IN BLANKETS

*Karen Sheldon, Technical Consultant, Retarus UK*

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- 12 small sausages / Chipolata
- 12 rashers smoked streaky bacon
- 1 handful bay leaves
- 5 sprigs rosemary
- 1 handful thyme
- A little olive oil (to drizzle)
- Honey (to drizzle)
- Cranberry Jelly
- Caramelised Onion Chutney or Sweet Chilli dip (serving suggestion)

few sausages until you have worked your way all the way around the wreath.

Drizzle with olive oil and place in the oven to cook for 35 minutes (oil the herbs too). After 20 minutes drizzle a little honey over the wreath (optional).

Place a ramekin of your preferred dip in the centre of the wreath and serve either warm or once cooled.

Pre-heat your oven to 200 °C.

Place a piece of greaseproof paper on top of your baking tray.

Wrap each sausage with a bacon rasher, leaving the ends of the sausage exposed. Place on the baking sheet in a wreath shape (circle).

Once you have formed your circle, use a cocktail stick to pierce the ends of the sausages.

Add a bay leaf between every two sausages, and weave a rosemary sprig around every

*“Pigs in Blankets” were always a permanent Christmas fixture in our home – as children we ate the treats with gusto, they never stayed on the table for long.*

# COCHINILLO ASADO

*Cristina Rua, Business Development Analyst, Retarus North America*

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## INGREDIENTS SERVES 6

6 lb.	suckling pig
	Salt and pepper to taste
1/2 cup	Spanish olive oil
1/2 cup	(1 stick) butter
2	medium carrots
1	yellow onion
2 cups	water

Heat the oven to 425 °F (220 °C).

Season the piglet with salt and pepper, on the inside and outside. Wrap the ears with aluminum foil to prevent them from burning. Place the piglet in a large, open roasting pan. Brush it with olive oil and place dabs of butter all over it.

Place in oven and roast, basting often with the pan drippings, for about 2 1/2 hours.

While the piglet is roasting, peel the carrots and the onion. Slice the carrots into 4 pieces each and coarsely chop the onion. About 10 minutes before removing the piglet from the oven, place the carrots and onion in the pan with the piglet.

Remove the piglet from oven when it is fully cooked. Remove the aluminum foil from the ears and place the piglet on a serving dish. Keep warm in a warming drawer or in the oven on the lowest setting.

Pour juices from the roasting pan into a saucepan, add the vegetables, and heat over medium heat on the stovetop. When the juices start to sizzle, skim the fat off the top. Add 2 cups of water. Increase heat to high and boil rapidly to thicken. Strain through a strainer or cheesecloth into a gravy boat or small bowl.

Serve the piglet on a large platter with the warm gravy on the side, and roasted or fried potatoes and a simple green salad.

*We used to eat this dish every Christmas back home.*

# TOMATO RING CAKE

*Bianca Bacher, Director HR, Retarus Germany*

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## INGREDIENTS FOR 16 PERSONS / ONE LARGE GUGELHUPF OR BUNDT BAKING TIN

*(Small baking tin: use half the ingredients)*

500 g	flour
20 g	fresh yeast
1 tbsp	sugar
50 g	pine nuts
1	bunch of parsley
4	spring onions
150 g	soft butter
3	eggs
300 g	cherry tomatoes
1 tsp	salt
	pepper

Pour the flour and salt into a mixing bowl. Make a small depression in the flour, crumble the yeast into it and add the sugar. Mix 100 ml of lukewarm water with the yeast, sugar and some of the flour in the bowl. Dust this pre-dough with flour, place a cloth over the bowl and let the dough rise in a warm place for 10 minutes.

Roast the pine nuts in a pan without fat or oil until they are fragrant. Rinse parsley, shake dry, chop leaves. Wash, clean and chop the spring onions. Add butter

and eggs to the dough. Knead the dough until it no longer sticks. Knead in the pine nuts, parsley and spring onions. Cover the dough and leave it to rise in a warm place for about 45 minutes until it has doubled in volume. Grease the cake tin.

Wash, clean and dry the tomatoes. Carefully form the dough into a roll and cut into 25 slices. Press slices flat, place 1 tomato on each slice, add pepper and salt to taste. Cover the tomatoes with dough and form small dumplings.

Preheat the oven to 170 °C (convection is not suitable). Place the dumplings in the baking tin and leave to rise for approx. 30 minutes until the mould is filled. Bake the cake in the oven on the lowest rack at 170 °C for 50 to 60 minutes. Let the cake rest in the pan for another 10 minutes, then turn it over onto a grid so that the ring-shaped surface is facing upwards.

*Extra tip: Do not salt too sparingly!*

*My favorite recipe for a children's birthday party, or to bring along to an event, if there would otherwise only be sweet cakes.*

*Also great as a side dish or substitute for bread.*



# SAVOY CABBAGE SOUP

## WITH LITTLE MEATBALLS

*Christina Braun, Leadmanagement Fairs & Events, Retarus Germany*

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### INGREDIENTS SERVES 4

30 g	breadcrumbs
60 ml	milk
<sup>3</sup> / <sub>4</sub> tsp	ground nutmeg
3	stems fresh parsley
225 g	minced pork
225 g	minced beef
2 tbsp	olive oil
1 tbsp	butter
2	carrots
2	leeks
1	small Savoy cabbage
1.6 l	chicken broth
60 ml	cream
	Salt, pepper

Wash the parsley, pluck leaves from stalks and chop finely. Peel the carrots, halve them lengthwise and cut into thin crescents. Halve the leek lengthwise, wash and cut into strips widthwise. Cut the Savoy cabbage in half, remove the stalk and cut into thin strips.

To make the meatballs, mix breadcrumbs and milk. Add <sup>1</sup>/<sub>2</sub> teaspoon each of nutmeg, salt and pepper, 1 tablespoon each of parsley, minced pork and beef.

Mix all ingredients together and roll into small balls.

Heat olive oil in a large pan and fry meatballs for 5 to 8 minutes. Remove the meatballs from the pan and set aside.

Heat butter in a pot. Stir-fry carrots and leeks for 10 minutes until soft. Add the Savoy cabbage, season with salt and pepper, and fry for 5 minutes.

Add chicken stock to the vegetables, then bring to the boil once and simmer at medium heat for about 20 minutes.

Add meatballs to the soup and heat for 5 minutes. Stir in the cream, remaining parsley and nutmeg.



*For all soup lovers.  
Well, actually for  
everyone, when it gets  
unpleasant outside. It's  
really very yummy.*

# JAMAICAN CALLALOO

*Orlando Ellis, Implementation Engineer, Retarus Germany*

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1 tbsp	coconut oil or olive oil
1/4 tsp	black pepper
1/2 tsp	salt (or season to taste)
1 cup	cherry tomatoes, chopped
6 cups	Jamaican Callaloo (or Spinach)
6 cups	Swiss Chard (trimmed)
1 tsp	fresh lime juice (or lemon juice)
1/2	medium onion
4	cloves garlic
1/4	scotch bonnet pepper (or use 1/4 of a chilli)
1/2 cup	coconut milk

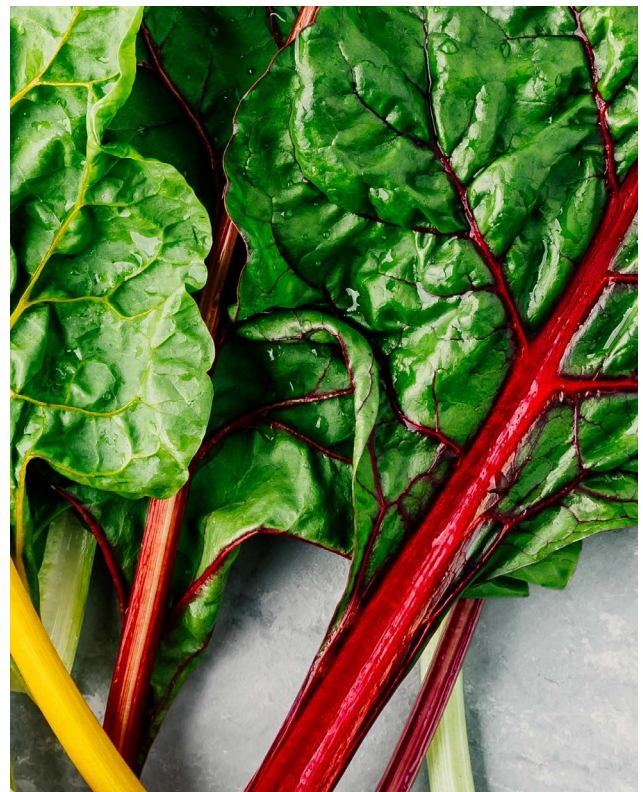
Wash Swiss chard, callaloo leaves (or spinach) thoroughly, trim and drain them. Cut them finely. Dice the onion, scotch bonnet pepper, garlic and tomatoes.

Heat the oil in a deep sauce pan on medium heat, then add the onion and garlic. Turn the heat down to low so we can gently cook the onion / garlic. After 3 minutes, turn the heat back up and start adding the shredded callaloo (spinach) and Swiss chard to the pot. Then add the scotch bonnet pepper (or chili), salt and

black pepper. Top it with the coconut milk and bring to a boil. Now reduce the heat to low, cover the pot and cook for about 20 to 25 minutes.

After you turn off the heat, drizzle on the lime (or lemon) juice, top with the chopped tomatoes and cover the pot. Let that sit for about 3 minutes before serving.

Serve with rice or potatoes as side dish.



# PUMPKIN POTATO SOUP

*Dominique Preuschl, Technical Delivery, Retarus Germany*

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## INGREDIENTS FOR 4 PEOPLE

400 g pumpkin flesh  
250 g potatoes  
1 large onion  
2 tbsp butter  
1 liter vegetable broth  
1 cup cream  
Lemon juice  
Chives  
Salt, black pepper,  
nutmeg

## TO SUIT YOUR TASTE

Grated cheese  
Some pumpkin seed oil  
Pumpkin seeds

Chop the onions finely and sauté in butter.

Cut the pumpkin into small chunks.

Peel the potatoes, cut them into small pieces and add to the pot with the pumpkin, sauté briefly, season with salt, pepper and nutmeg.

Add the vegetable stock, bring to the boil and simmer while covered at low heat for approx. 30 minutes.

Purée the vegetables, optionally.

Season with salt, pepper, cream and lemon juice.

Add pumpkin seed oil, pumpkin seeds and / or grated cheese to taste.

Wash and cut the chives and sprinkle onto the soup before serving.

*This is absolutely our favorite soup for the winter months. It's easy to prepare, healthy, tasty and very popular with our children. We puree the soup after cooking – so the vegetables can no longer be recognized as vegetables :-)*



# BUCKWHEAT SALAD

*Elisabeth Schwartz, Management Information Systems, Retarus Germany*

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300 g buckwheat (the Russian variety, this has been roasted and keeps its shape after cooking)  
1 tin kidney beans, drained  
2 corn cobs (canned corn can of course also be used, as long as it's drained)  
3 carrots  
1 red pepper  
1 green pepper  
1 tub of cherry tomatoes  
1 cucumber  
2 red onions  
2 avocados  
1 lemon  
2 cloves of garlic  
2 spring onions  
Herbs (cress, parsley, basil)  
Salt, pepper, olive oil, honey

*For non-vegans, additionally:*

*300 g chicken breast*

*Sour cream*

Prepare buckwheat according to instructions (on the packaging) and allow it to cool.

Dice the carrots and chop the onions. Fry in a pan at medium heat along with some honey until the onions become glassy, yet the carrots are still firm.

Cook the corn and separate, or simply open the can.

Cut the avocado into small pieces and mix with the juice of the fresh lemon, crushed garlic, cress, herbs, olive oil, salt and pepper.

Dice the rest of the vegetables.

Mix the buckwheat, diced vegetables, beans, corn and avocado sauce together. Season with salt and pepper.

Brown the chicken strips until crispy. Serve with sour cream (optional).



*This is currently my favorite recipe. It's actually vegan, but without much extra effort also very appealing for non-vegans.*

# TACO SALAD

*Thomas Tellert, Director Corporate Strategy, Retarus Germany*

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## **LAYER THE INGREDIENTS TWICE IN THE FOLLOWING ORDER**

- 1 iceberg lettuce, cleaned and plucked / cut into small leaves
- 350 g roasted minced meat, cooled
- 1 small tin of kidney beans, drained
- 1 can of corn, drained
- 1 bottle of Mexican Salsa
- 1 cup crème fraîche, seasoned with salt and pepper

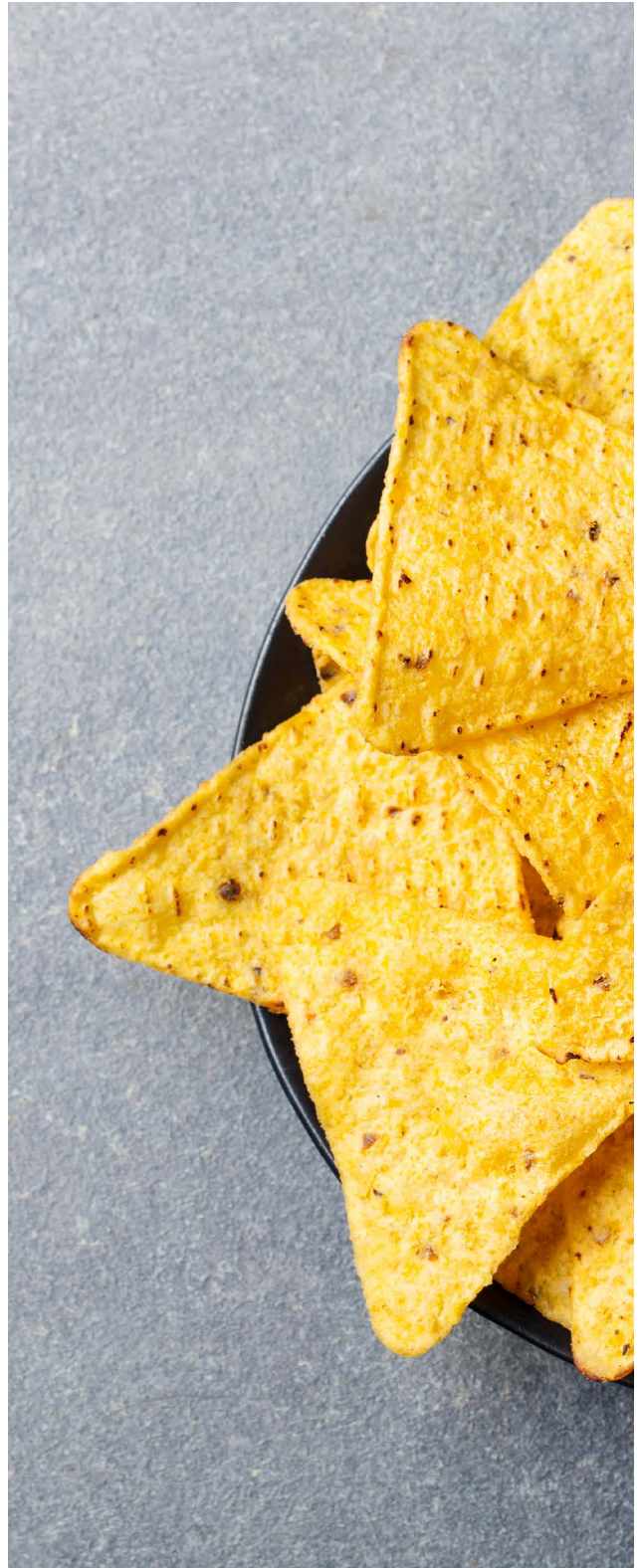
## **OTHER INGREDIENTS**

- 1 pouch of grated Gouda
- 1 bag of corn chips

Brown the minced meat with some tomato paste and let cool.

Layer the ingredients in the order given above. Finally, sprinkle cheese over. Crumble some tacos (preferably in a bag) and add to the salad shortly before serving.

*One of my favorite barbecue recipes. Perfect for all those who spend Christmas in the sunshine – or dreaming of it ;-)*





# CHEESECAKE

*Christian Hörberg, Senior Customer Support Specialist, Retarus Germany*

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## THE INGREDIENTS ARE FOR A HIGH CAKE RING WITH A DIAMETER OF 28 CM.

### 1. BASE

Place a pre-baked short-crust pastry base (approx. 6 to 8 mm; also available from bakeries) in the ring. Seal the bottom edge well, preferably with some raw short-crust pastry, so that the very liquid mixture does not run out prior to baking. If you like, you can sprinkle a few more raisins on the short-crust pastry base.

### 2. TOPPINGS

#### Quark mixture

150 g sugar  
150 g wheat starch  
1,000 g quark / smooth cottage cheese  
700 g milk  
140 g egg yolk (egg yolk of 7 eggs)  
Vanilla flavoring (or vanilla pulp from the pod)

Create a dry mixture of sugar and wheat starch. Add the quark and mix with a whisk. Mix with milk and egg yolk to a smooth mixture. Flavor with vanilla.

#### Snow

210 g egg white (egg white of 7 eggs)  
100 g sugar  
1 pinch of salt  
Lemon flavoring (or a dash of lemon juice)

Whisk egg white, sugar, pinch of salt and lemon flavoring / lemon juice with an electric mixer until creamy. Carefully fold the snow into the quark mixture and then pour into the cake mold.

*In the patisserie, egg quantities are often expressed in grams. As a rule of thumb: One egg (contents of) = 50 g, of which egg yolk = 20 g and egg white = 30 g.*

### 3. BAKING

Bake in a preheated oven between 180 °C and 200 °C for about 65 to 75 minutes (leave a small gap open in the oven door / clamp in a spoon).

Don't get a fright, the cake will rise (for now) well above the edge of the cake / spring tin. To prevent this "lid" from cracking, after 15 minutes baking time, make a cut at an angle around the top of the edge (approx. 2 cm deep) with a knife.

If the cake starts getting too dark at the top, you can cover it (with cardboard). After cooling, the cake should be about as high as the ring again.



*A special recipe for delicious cheesecake from my time at the "Bayerische Bäckermeisterschule" (Bavarian Bakery School)*

# KAISERSCHMARRN

*Rafael Ücel, Account Manager, Retarus Austria*

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*A favorite dessert based on a recipe from my sister. Watch out, she loves raisins! So it also works very well with a few less raisins.*

## INGREDIENTS FOR 3 TO 4 PEOPLE

9 dag	coarse flour
1/8	liter milk
2 x	pinch salt
12 dag	butter, melted
5	eggs, separated
3 dag	powdered sugar / icing sugar
5 dag	raisins (to taste, also less)
1 sachet	vanilla sugar
	Icing sugar for decoration

*Dag!?! For grams, please simply multiply the dag (decagram) amount by 10:  
1 decagram/dag = 10 grams/g*

Melt the butter. Mix with milk, flour and a pinch of salt until everything combines into a firm mass. Add the egg yolk and stir. Add the raisins and stir again. Beat the egg whites separately, add the sugar and a pinch of salt, and then mix the two parts together.

Place the dough in a greased pan and bake for about 15 minutes in a preheated oven (180 °C). Golden brown? Take out of the oven and tear into pieces using two forks. Serve with some icing sugar.

# TIRAMISÙ NATALE

*Sandra Notari, Senior Account Manager, Retarus Italy*

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## INGREDIENTS FOR 4 PEOPLE

250 g	mascarpone
40 g	powdered sugar
2	egg yolks
1	egg white
75 g	white chocolate
150 ml	milk
2 tbsp	cognac
200 g	lady fingers
	For decoration: red berries and grated white chocolate

Important: take the mascarpone out of the fridge 30 minutes before preparation.

Melt the white chocolate over a bain-marie (a pot of boiling water turned to low heat and over which you cook ingredients in a heatproof bowl) and stir from time to time. Leave to cool.

In the meantime, separate the eggs. Whip the two egg yolks with the powdered sugar until creamy and add the mascarpone. Mix well, then stir in the molten chocolate.

Beat the egg whites until stiff and carefully fold the beaten egg white into the mascarpone mixture.

Soak the lady fingers briefly in the milk-cognac mixture before using them.

Line the bottom of a baking dish with the lady fingers. Then top with a layer of mascarpone mixture, then another layer of lady fingers and so on.

Finally, top with mascarpone mixture. Cover with foil and leave in the fridge for about 4 hours.

Before serving, decorate with berries and grated white chocolate.

*For a white Christmas – at least at the dinner table ;-)*



# HOT MANGO TARTS

*Miriam-Carena Schmitt, Vice President Expert Sales D-A-CH, Retarus Germany*

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## INGREDIENTS

Frozen puff pastry

Marzipan / ready-rolled marzipan

Fresh mango

Icing sugar

Roasted pistachio nuts

Salted caramel ice cream

Let the puff pastry thaw, then cut out round bases (Ø approx. 10 cm), e.g. with a large glass.

Place the round puff pastry sheets on baking paper and prick several times with a fork.

Roll out the marzipan and cut out discs of the same size. If you use a sheet of ready-

rolled marzipan, you don't need to roll it out.

Lay the marzipan over the puff pastry to cover it and prick this, too.

Place fresh mango strips over the marzipan layer.

Sprinkle with icing sugar.

Bake in accordance with the instructions for the puff pastry.

Sprinkle icing sugar again and distribute the roasted pistachio nuts.

Serve hot with salted caramel ice cream.



# APPLE WINE CAKE

*Franziska, Human Resources, Retarus Germany*

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## SHORT-CRUST PASTRY

125 g sugar  
125 g butter  
250 g flour  
1 egg  
1 sachet vanilla sugar  
1 tsp baking powder

Knead the short-crust pastry and line a greased spring-form pan with it. Peel 1 kg of apples, slice them thinly and place on the dough.

*I dice the apples instead of slicing them thinly and use a little less sugar for the icing (it's still sweet enough).*

## GLAZING

$\frac{3}{4}$  liter white wine  
or naturally cloudy apple juice  
150 g sugar  
1 sachet vanilla sugar  
2 sachets vanilla pudding powder

Bring everything to the boil and then pour over the apples. Bake in the oven at 160 °C for about 90 minutes.

Serve warm with whipped cream.



*A delicious apple pie based on my mother's recipe. My colleagues in the HR department have already had the pleasure of tasting it ;-)*

# BUCHTELN

*Alexander Hüls, Head of Corporate Communications, Retarus Germany*

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### **INGREDIENTS FOR A BAKING TRAY APPROX. 30 X 17 CM LARGE**

approx. 250 g wheat flour (Type 405)  
yeast  
1,5 tbsp sugar  
1/4 tsp salt  
vanilla pulp scraped from a pod  
approx. 70 g butter  
approx. 100 ml milk  
1 egg  
10 tsp Powidl (stewed plum puree) or apricot jam  
icing sugar to decorate

Mix a yeast dough from flour, yeast, 40 g butter, sugar, salt, vanilla pulp, milk and egg. Leave to rise for one to two hours and then break off balls of dough with a diameter of about four centimeters. Flatten the balls in your hand and add about 1 teaspoon of jam to each. Place the filling inside the dough to form a sphere.

Lay the Buchteln against each other in a buttered baking tray, so that they are leaning against each other lightly. Then sprinkle the gaps and edges with flakes of butter. Allow to rise once again. Then bake for approx. 25 minutes in a preheated oven at 180 °C (top / bottom heat) on the middle rack. The baked dumplings are ready when they brown slightly at the top.

Remove the Buchteln from the oven and let them cool down a little. Finally, dust with icing sugar.

# COCONUT MACAROONS

## WITH JAM

*Sören Schulte, Corporate Communications Manager, Retarus Germany*

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### INGREDIENTS FOR ABOUT 40 MACAROONS

2	egg-whites
1 pinch	salt
150 g	sugar
150 g	coconut flakes
150 g	raspberry jam
	Small paper baking cups

Beat the egg whites and salt until stiff with a hand mixer. Gradually add the sugar and beat until stiff. Finally, fold the coconut flakes into the mixture. Preheat the oven to 140 °C on the convection setting. Fill the coconut mixture into paper cups. Press a small depression into the middle and add the jam. Bake the macaroons in a preheated oven for 15 to 20 minutes. When the cookies are golden yellow, take them out and place them on a cake rack to cool.

*Expert tip: If you press the jam through a sieve, it shines more beautifully.*

*Adult version: Soak jam in rum or amaretto.*



*I asked my trusted confectioner for the recipe of my favorite cookies. Voilà: Coconut macaroons with raspberry jam. I like them particularly because they are a somewhat unusual variation on a true Christmas classic!*



# GRANDMAS SUPRA COOKIES

*Christian Schenk, Senior Marketing Manager, Retarus Germany*

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## INGREDIENTS FOR ONE BAKING TRAY

### Dough

250 g sugar  
4 eggs  
250 g butter  
225 g ground hazelnuts  
150 g grated dark chocolate  
150 g coarsely chopped dark chocolate  
225 g flour  
10 g baking powder

### Glazing

4 tbsp lemon juice (approx. 1 lemon)  
150 g icing sugar

Grate the chocolate and chop it into coarse pieces, so that you also have nice chocolate chunks in the biscuits.

Preheat the oven to 175 °C (150 C convection).

Stir sugar, eggs and butter until foamy, then add nuts and chocolate. Mix flour with baking powder separately and then add at the end.

Grease the baking tray or line it with baking

paper and spread the dough on top.

Bake for 35 minutes, then allow to cool. To ice the cookies, mix icing sugar with lemon juice and apply thinly. Then cut into bite-sized pieces.

Finally, put it in the cookie box or place on the table.



*Supra Cookies based on a recipe from my grandmother. I loved these cookies as a child. They never last long in my family ;-)*



# ALMOND CAKE

*Petra Kühnel, Key Account Executive, Retarus Germany*

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## DOUGH

1 cup cream (= measuring cup)  
2 cups flour  
 $\frac{3}{4}$  - 1 cup sugar  
1 sachet baking powder  
4 eggs

Mix everything together, spread out on a baking tray and bake at 200 °C for approx. 10 min (until it starts to brown).

## TOPPING

200 g butter melted in a pot  
 $\frac{3}{4}$  - 1 cup sugar  
2 sachets vanilla sugar  
6 tbsp milk  
300 g chopped almonds

When the butter has melted, add the remaining ingredients and heat briefly.

Spread this mixture on the pre-baked cake and bake for another 10 minutes at 200 °C. Continue baking until the cake has the desired shade.



*This cake has made an appearance for my birthday here at Retarus for 23 years now. That's because everyone always wants this cake and no other ;-)* The recipe comes from my mum, who got it from a friend who took it from her sister who found it ...

# CINNAMON STARS

*Tizian Hoerter, Enterprise IT Engineer, Retarus Germany*

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500 g marzipan - raw paste, chopped or coarsely grated  
450 g icing sugar  
250 g ground almonds  
25 g cinnamon, ground  
5 egg-whites

Beat the 5 egg whites together with 450 g icing sugar until snowy, then put about  $\frac{1}{3}$  of it aside for the icing.

Knead  $\frac{2}{3}$  of the snow into marzipan, almonds and cinnamon in a bowl. Roll out the dough to a thickness of about 5 mm and then cut out the stars. Dip the cookie cutter in icing sugar or a little water to prevent the dough from sticking.

To make the icing, carefully mix the rest of the icing sugar / ice snow mixture with a little cinnamon. Brush onto the stars thickly using a silicone brush.

Bake in a preheated oven (top and bottom heat) at approx. 150 °C for about 15 minutes.

*Absolutely the best cinnamon stars in the world, very soft and spongy - from my mum, of course ;-)*

# PUFF PASTRY STAR

## WITH NUTELLA

*Oscar Martinez Manrique, Implementation Engineer, Retarus Spain*

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*A very simple recipe for a dessert that everybody likes. I have chosen this one, because it is very suitable to make with the little ones at home on a Sunday afternoon.*



### INGREDIENTS FOR 8 PEOPLE

- 2 round sheets of puff pastry (or rectangular shape and then cut accordingly)
- 250 g Nutella (or a different brand of chocolate spread)
- 1 egg

Place one of the sheets of puff pastry on a baking tray covered with a sheet of baking paper. Spread a thin layer of Nutella over it, without reaching the edges. Place the other sheet of puff pastry on top but carefully so that the edges coincide. Using a glass or cup, mark a circle in the centre of the dough.

With the help of a pastry cutter wheel or a sharp knife, make 16 cuts in the dough from the center point to the edge, trying to leave 16 pieces of the same size. Then carefully twist each of these pieces, one to the right and the next to the left.

Beat the egg white and, with the help of a silicone brush, brush the upper part of the dough with it. Press the edges of the dough together so that they are sealed and bake in a preheated oven at 200 °C for 20 minutes or until the puff pastry is well browned.

*To enjoy this puff pastry star with Nutella in the best way, it is best to eat it shortly after taking it out of the oven since it is crunchiest then. With a glass of cold milk, it is delicious both for breakfast and as an afternoon snack.*

# VANILLEKIPFERL BATTLE

*Our Austrian colleagues far away from home (Oliver in Singapore, Christian in the USA) have both sent a recipe for the famous Austrian Christmas cookies “Vanillekipferl” ;-). Choose one or better still: bake both of them and let us know which is your favorite.*

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# VANILLEKIPFERL

## ACCORDING TO THE RECIPE OF AN AUSTRIAN IN SINGAPORE

*Oliver Prevrhal, Managing Director Asia, Retarus Singapore*

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### YOU NEED LOTS OF LOVE, PATIENCE, FINESSE AND

170 g butter  
50 g powdered sugar  
70 g walnuts (ground)  
270 g plain flour

To roll in for coating: 200 g powdered sugar and 3 tablespoons of vanilla sugar (mixed together)

Take the flour, powdered sugar, butter and walnuts and knead a dough. Form a roll and let the dough rest for one hour in the fridge.

After that, form balls, then little rolls which are thicker in the middle, narrowing towards the ends and then bend into the shape of a croissant.

Place them on a baking tray. Put it in the preheated oven (220 °C) until it gets a light colour (approx. 10 minutes). Remove from oven, leave to cool until touchable, then take the little crescents off the tray while they are still warm and roll them in the sugar mixture.



*My life would not be the same without Vanillekipferl. Since I was a child, my mother, grandmother, the mothers of my friends, the grandmothers of friends and probably all mothers, grandmothers and great-grandmothers all over Austria were competing to determine who prepares the best cookies when Christmas time was close. My favourite has always been the Vanillekipferl, and as soon as my mother allowed me to use her kitchen, I devastated it with my first attempts at preparing them by myself.*



# VANILLEKIPFERL

## ACCORDING TO THE RECIPE OF AN AUSTRIAN IN THE USA

*Christian Graninger, Technical Consultant, Retarus North America*

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200 g margarine  
(no salted butter please)  
100 g ground almonds  
200 g plain flour  
50 g white sugar  
2 egg yolks  
Vanilla sugar for topping the  
Kipferl

Quickly mix all the ingredients to make a short-crust dough and leave in a cool place for one hour. Roll out the dough to a thickness of about 1 centimeter before cutting into small pieces measuring about 2 centimeters and forming crescent-shaped cookies.

Place the cookies on a baking tray with baking paper and bake at a moderate tem-

perature (180 °C) for about twenty minutes or until they turn a light brown color.

Straight after removing them from the oven, sprinkle the cookies with vanilla sugar. Let them cool down and enjoy.

They can easily be kept 2 to 3 weeks, but normally won't survive that long.

*Tip: If you can't get your hands on vanilla sugar, use a vanilla pod and normal white sugar. Open the sugar and add the pod to it and leave in a jar for at least 2 weeks ... there you go, home-made vanilla sugar!*

*My favorite recipe: Vanillekipferl. For all those who want to enjoy a little Austrian Christmas atmosphere at home.*



# THE OLD FASHIONED

## THE OLD-FASHIONED WAY

*James Pepe, Business Development Analyst, Retarus North America*

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*One of the best parts of the holiday season is donning your favorite sweater, slipping on some warm moccasins, and reclining in front of a crackling fireplace to regale friends and family. Great conversation is best accompanied by the appropriate complimentary cocktail.*

### *Origin Story*

*The Old Fashioned is a pinnacle of the libation lexicon. It's origin can be traced back to 1806 in New York, USA, when the term cocktail was first described as "a potent concoction of spirits, bitters, water, and sugar."*

*Flash forward to the late 19th century where alcoholic mélanges were being shaken and*

*stirred into brand-new combinations. As absinthe, chartreuse, and other liqueurs began to fatigue the café society, it became in-vogue to call upon something from the past; a drink that took one back to the roots of where it all began. Simple, stiff, with a bittered sling, the age of the Old Fashioned was born.*

*Legend has it, the name was coined in 1881 by a barman in Louisville Kentucky, USA who brought it to the Waldorf-Astoria Hotel in New York City.*

*Complex but not to the point of confusion or discomfort, the Old Fashioned is the perfect drink to share adjacent to a warm fire, good food, and close friends. With minimal ingredients, simple instructions, and short preparations, expect this drink to be crowd beloved.*



#### THE INGREDIENTS ARE FOR ONE DRINK

4.5 cl	Bourbon Whisky
3 dashes	Angostura bitters
1 cube	Sugar
a splash	Water
2 inches	Orange peel
1	Matches (unstruck)
1	Ice (large cube)
	Short tumbler glass
	Muddler or Spoon

In the small tumbler glass, place the single sugar cube. Dash bitters over the cube, ensuring it gets a thorough coating. Once saturated, add a splash of water. This is to simply promote the liquefaction of the sugar, so less is more.

Muddle sugar, bitters, and water mixture until dissolved. Place ice in glass. Pour enough bourbon whisky over the ice so that when one is holding the glass, the band of liquid measures two fingers high (approximately 4.5 cl for those who do not appreciate colloquial measurements).

Twist orange rind over glass releasing citrus essence. Light match and gently sear the edges of the rind. Place rind in glass.

Enjoy. Repeat. Enjoy again.

*Best served with a generous portion of good conversation and a side of laughter.*

# NEGRONI

*Thomas Cloer, Corporate Communications Manager, Retarus Germany*

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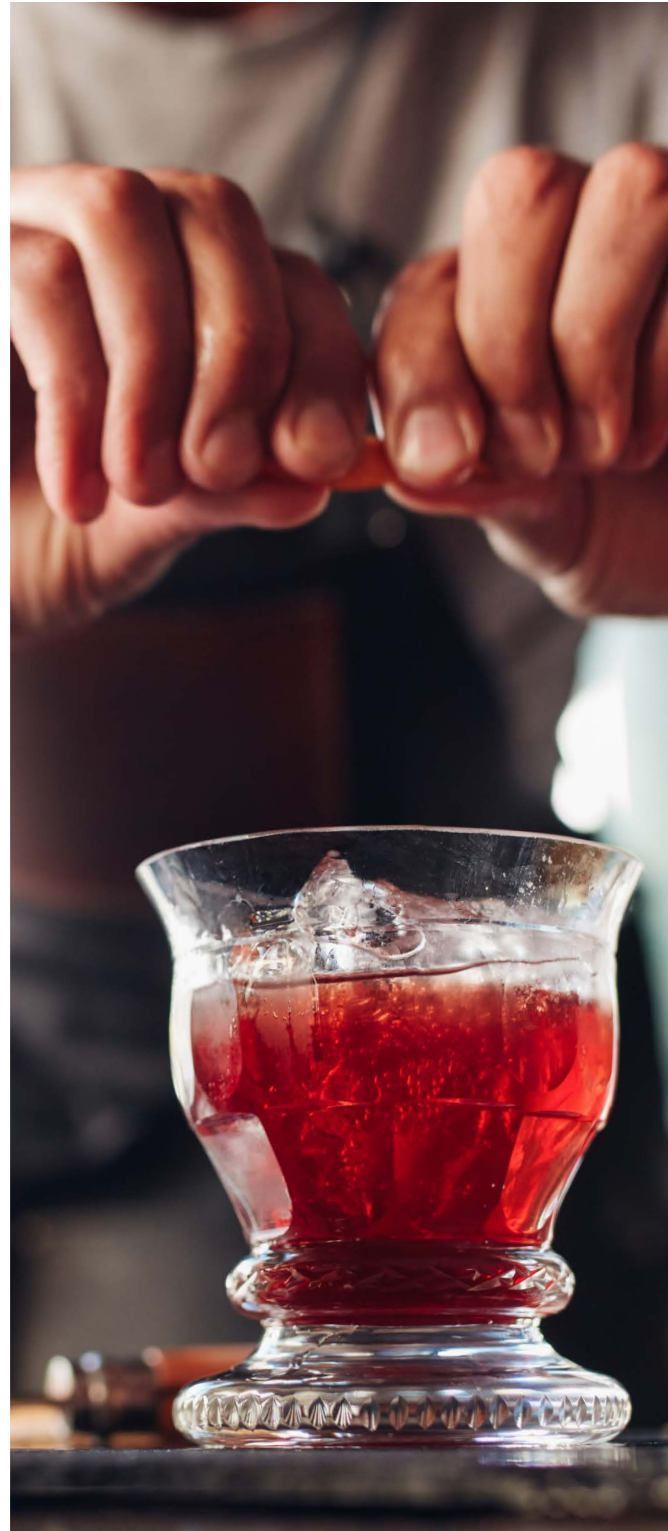
*Negroni tastes wonderful, and even better at Christmas time. This is based on a recipe by Charles Schumann.*

## **FOR ONE NEGRONI**

2 cl      Vermouth rosso  
2 cl      Campari rosso  
1 - 2 cl   Gin  
            Lemon peel

Pour into the aperitif glass over ice cubes and stir. Then squeeze or twist the lemon peel over the glass and add it to the drink.

*Squeeze the lemon peel!?! Cut a piece of lemon peel from an organic lemon and squeeze or twist it over the drink. Provided that the peel is fresh enough, some of the ethereal oils contained in it are squirted out into the drink and onto the glass.*



# HOT APEROL

*Daniel Boldt, Head of Marketing Communication, Retarus Germany*

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## INGREDIENTS FOR 6 PORTIONS

300 ml	Aperol
750 ml	white wine (Sauvignon Blanc)
500 ml	apple juice, naturally cloudy
4 - 5 tbsp	passion fruit or mango syrup
4 - 5 tbsp	Triple Sec (orange liqueur)
1	organic orange

Wash the orange in hot water, dry it off and cut into slices.

Place the aperol, white wine, apple juice, passion fruit or mango syrup, Triple Sec and orange slices in a saucepan or pot and heat slowly. Don't bring the mixture to a boil.

Pour the mixture, including the orange slices, into glasses and serve right away.

*Why should I give up my aperitif just because it's winter!?*



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