



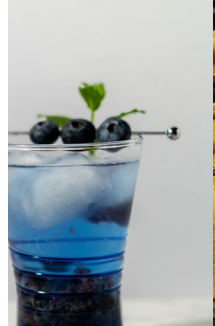
 **BOSCH**

# IGNITING FLAVOUR

## INVENTING FOR GENERATIONS

125 Recipes for 125 years  
of Bosch in the UK

 **125 Years  
Bosch UK**



# 125 INSPIRATIONS

We all know the importance of good food. Sharing a meal with friends and family is one of life's great pleasures. Food also brings people together from across the globe. A national dish can be a great source of pride – and one of the first impressions that visitors have when they arrive in a new place.

Food – and recipes in particular – travel with people. Many people enjoy cooking recipes that their grandmother taught them or they first tasted in a special, memorable place. And people often bring their recipes and tastes with them when they first establish themselves in a new community. The UK is a classic example of this with some of our most famous dishes – tikka masala and fish and chip to name but two – originating as recipes brought to these shores by newcomers. Apparently, on average we will spend 4.5 years of our lives eating! And a majority of the time we choose to eat with each other. It is therefore incumbent on all of us to share our ideas, share our recipes and bring humanity closer together.

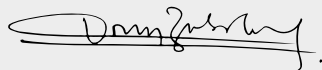
This book celebrates food and, by doing so, it demonstrates how food can bring people closer together. The idea of Bridging Nations is a fundamental one for Bosch and reflects the values of Robert Bosch himself.

The book also acts as a reminder that Bosch Home Appliances – including freezers, cookers, kettles and fridges – can be found in millions of homes around the world. Having access to a freezer, for example, enables you to buy more food en-masse and helps to eliminate food waste.

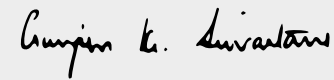
Although these are commonplace in homes across the Western world today, for billions of people they remain out of reach. The world of food manufacturing is also changing rapidly and is being impacted by technological innovations. At Bosch, we know that technology can help deliver better outcomes for both people and the planet. We need to utilize the latest engineering in agriculture to reduce the impact that growing food has on our natural environment.

This book has been authored by no one individual. Instead, it showcases 125 recipes - which range from starters, main courses and desserts – that reflect our diversity and inclusivity. The recipes also highlight some of our shared values including sustainability and affordability. The book acts as a reminder that good food doesn't need to cost the earth and good food should have a light touch impact on our environment.

The book also features recipes from some special friends who work closely with Bosch. We are grateful for all the contributions and hope that the recipes will provide the reader with inspiration and some new ideas!



Vonjy Rajakoba  
Managing Director  
Bosch UK and Ireland



Gunjan Srivastava  
Chief Executive Officer  
BSH Home Appliances – UK and Ireland

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# Allgäuer Seelen

Serves: 6

## INGREDIENTS

- 500g spelt flour
- 12g rock salt
- 7g dry yeast
- 5g cane sugar
- 350ml water (25 °C)
- Caraway seeds

### Recipe Inspiration:

I grew up on a small farm in the Allgäu. At that time in the 1960s, my mother still baked bread herself. Every baking day, the so-called “Allgäu Souls” were baked for us children. To this day I am addicted to this spelt bread and enthusiastically baked it myself during my time abroad.

*Recipe Contributed By: Hermann Kaess*  
*Recipe Origin: Germany*

## METHOD

- 1 Put all the ingredients in a bowl and knead with a hand mixer or similar until the dough detaches itself from the edge of the bowl.
- 2 Place the finished dough in a lightly greased bowl with a lid and let it stand in the refrigerator for about 16 hours, then at room temperature for another 2 hours.
- 3 Preheat the oven to 210°C.
- 4 Carefully tip the dough out of the bowl onto a slightly moistened wooden board.
- 5 With your hands, which should also be moist, cut out 6 elongated pieces (‘souls’) of equal size and immediately place them on a baking tray lined with baking paper.
- 6 Sprinkle the 6 souls with coarse salt and a little caraway.
- 7 After standing for 30 minutes, put the baking tray with the souls into the preheated oven and also place a cup with a little water in the oven to generate steam.
- 8 Bake for approximately 15 minutes until golden brown.



# Banitsa

Serves: 4-6

## INGREDIENTS

- 30g butter, plus extra to grease
- 3 large eggs
- 125g low-fat natural yogurt
- 2 tbsp sunflower oil
- 8 small sheets filo pastry, from a 220g pack
- 200g vegetarian feta, crumbled

### Recipe Inspiration:

Whenever I think of that Banitsa, it's not just a pastry; it's a reminder of the incredible friendships and connections I forged during my university days, all thanks to the power of food and the joy of sharing.

*Recipe Contributed By: Nedko Ivanov*  
*Recipe Origin: Bulgaria*

<https://www.sainsburymagazine.co.uk/recipes/breakfasts/bulgarian-banitsa>

## METHOD

- 1 Preheat the oven to 200°C, fan 180°C, gas 4. Grease a 20cm round baking dish with butter. In a mixing bowl, lightly whisk together the eggs, yogurt and oil.
- 2 Lay one sheet of pastry out on your work surface and drizzle over some of the egg and yogurt mixture. Scatter over some feta and then roll up the pastry from one of the short sides, into a cigar shape. Place in the prepared baking dish, following the edge. Repeat with the remaining sheets of pastry, spiralling the rolls until the dish is full. Spoon any remaining egg and yogurt mixture into any gaps in the coil and then dot the top with butter.
- 3 Bake for 45 minutes, or until risen and golden brown. Remove from the oven, cover with a clean cloth and leave to cool until warm. Serve cut into wedges.



# Layered Picnic Loaf

Serves: 6

## INGREDIENTS

- **1 white cob loaf**
- **2 tbsp sunflower oil**
- **2 courgettes, thinly sliced**
- **1 red onion, thinly sliced**
- **150g mozzarella cheese, cut into slices**
- **200g jar of roasted tomatoes and peppers in oil**
- **1 garlic clove**
- **pinch of salt**
- **40g basil leaves**
- **25g pine nuts**
- **30g pecorino cheese**
- **40g parmesan cheese**
- **50ml extra virgin olive oil**

Recipe Contributed By:  
NEFF Home Appliances



## METHOD

- 1 In a pestle and mortar, crush the garlic with the salt. Then add the basil leaves and crush again before adding the pine nuts. Crush it all well, and then add the cheese and slowly add the olive oil. Now bash until it's mixed well and leave it aside.
- 2 Heat the oil in a pan, add the courgette slices and cook for 2-3 minutes until golden then turn them over and cook the other side too. Also, cook the onions in the same pan until golden.
- 3 Take a cob loaf and cut out a circle from the top. Now scoop out some of the bread and make some room in the loaf for the fillings.
- 4 Line the inside of the loaf with the pesto leaving a couple of spoonfuls aside. Now layer the pesto with the cooked courgettes and sprinkle some salt on top.
- 5 Next, scoop out the roasted peppers and tomatoes from the oil and place them on top of the courgettes. Then add a layer of mozzarella slices on top of the tomatoes. The final layer will be the fried onions.
- 6 Take the cut-out circle of the bread, spread the last bit of pesto on it and place this on top of the onions, closing the bread again. Wrap this tightly with a layer of cling film and let it rest in the fridge for an hour or two.
- 7 When you are ready to serve, remove the cling film from the bread, cut it into slices and serve.



# Cheesy Potato Pasties

Serves: 5

## INGREDIENTS

- **400g plain flour**
- **170g unsalted butter, cut into cubes**
- **1 tsp salt, 1 egg yolk, 140ml water**
- **For the filling - 2 tbsp sunflower oil**
- **1 tsp black mustard seeds**
- **1 large onion, roughly chopped**
- **1 green chilli, finely chopped**
- **2 garlic cloves, finely chopped**
- **3 medium-sized potatoes, peeled and cut into small cubes**
- **1 tsp salt, 1 tsp turmeric powder, 1 tsp chilli powder, 1 tsp garam masala, 20g fresh coriander leaves, finely chopped, 100g cheddar cheese, grated**
- **1 large egg, lightly beaten**

Recipe Contributed By:  
NEFF Home Appliances



## METHOD

- 1 Preheat the oven to CircoTherm 180°C and line 2 baking trays with parchment.
- 2 In a bowl, combine flour and butter until breadcrumb texture. Add salt, and egg yolk, and gradually add water until a dough forms. Knead briefly, wrap in cling film and refrigerate for 20-30 minutes.
- 3 For the filling, heat oil, add mustard seeds, then onions. Cook for 5 minutes until golden. Add garlic, chilli, potatoes, and spices. Cover and cook for 20 minutes on low heat. Add coriander leaves, let it cool, then mix in cheese.
- 4 Divide the dough into 4 parts, and roll each into a circle. Cut using a dinner plate, and place 1/5th of the filling in the centre. Brush the egg around the edges, and pinch together.
- 5 Brush the egg over the pastry and bake for 35-40 minutes until golden and crispy. Use pastry offcuts to make an additional pasty.
- 6 Enjoy hot or at room temperature. Perfect for picnics and packed lunches.



# Berrylicious French Toast with 'Blood' Syrup

Serves: 2

## INGREDIENTS

- 3 egg yolks
- 120ml full fat milk
- 3 tbsp light brown sugar
- 1 tsp vanilla extract
- 6 thick slices brioche bread
- 2 tbsp unsalted butter
- 3 figs, sliced into quarters
- 70g blackberries, 70g raspberries
- 6 tbsp light brown sugar
- 100g blackberries, 1 tsp lemon juice
- 120ml maple syrup, 6 tbsp Crème fraiche
- Fresh blackberries, raspberries and figs
- 1 tbsp icing sugar

Recipe Contributed By:  
NEFF Home Appliances



## METHOD

- 1 Make the blackberry maple syrup by simmering mashed blackberries with lemon juice, straining, and mixing with maple syrup.
- 2 For the compote, simmer figs, blackberries, raspberries, and sugar until syrupy. Set aside.
- 3 Prepare French toast by dipping bread in a mixture of egg yolks, milk, sugar, and vanilla. Cook slices in butter until browned.
- 4 Assemble by layering French toast with crème fraiche and compote. Top with fresh berries and fig slices. Repeat for the second stack.
- 5 Sprinkle with icing sugar and drizzle with blackberry maple syrup before serving.





# Gravity-defying Chocolate Cake

Serves: 8-10

## INGREDIENTS

- 200g unsalted softened butter
- 250g caster sugar, 1 tbsp instant coffee
- 180ml boiling water, 170g plain flour
- 50g cocoa powder, 50g ground almonds
- ½ tsp bicarbonate of soda
- 1 tsp baking powder
- 100ml buttermilk, 2 large eggs
- 1 tsp vanilla extract
- 300g softened salted butter
- 600g icing sugar, 2-3 tbsp milk
- 200g dark chocolate, melted
- 200ml double cream, 200g dark chocolate, roughly chopped, Chocolate sprinkles, Mini chocolate eggs
- 1 large chocolate egg

Recipe Contributed By:  
NEFF Home Appliances



## METHOD

- 1 Whisk butter and sugar until smooth. In a jug, mix coffee, boiling water, and buttermilk. Add eggs to the butter-sugar mix and whisk.
- 2 Add half the liquid, half the dry ingredients and vanilla extract to the egg mixture, and whisk until combined. Add the rest of the liquid, dry ingredients, and whisk until smooth. Divide into tins and bake at 160°C CircoTherm® for 25-30 minutes.
- 3 For the icing: cream the butter, add icing sugar, milk, and whisk. Add melted chocolate and whisk until light and fluffy.
- 4 For the ganache, heat cream, pour over chocolate, let sit, then stir until melted.
- 5 Spread chocolate buttercream on cake layers, assemble, cover with buttercream, and chill for 30 minutes.
- 6 Cover the cake with ganache, insert the plastic support tube, cover with mini chocolate eggs, and decorate with sprinkles. Top with a broken big chocolate egg. The result: a cake sent from space!



# Flourless Hazelnut Chocolate Cake

Serves: 6

## INGREDIENTS

- 200g hazelnut flour (ground hazelnuts)
- 50g almond flour (ground almonds)
- 100g white sugar, Pinch of salt
- 65g extra virgin olive oil
- 100ml Frangelico liqueur, 1 tsp vanilla extract
- 4 large eggs - separated
- 70g cocoa powder
- 250g golden caster sugar
- 125ml water
- 125g blanched hazelnuts
- 250g Mascarpone
- 3 clementines with leaves on

Recipe Contributed By:  
NEFF Home Appliances



## METHOD

- 1 Separate yolks and whites. Whisk whites to stiff peaks. Mix hazelnut and almond flour, and add other ingredients, including yolks.
- 2 Fold in 2/3 of the whisked whites fully. Carefully add the remaining whites, preserving air. A little white in the mixture is fine.
- 3 Place in a buttered 9-inch springform baking tin. Bake at 180°C CircoTherm® for 25 minutes. After 20 minutes insert a skewer: if it comes out clean, it's cooked.
- 4 Once cooled, dust the top with icing sugar.
- 5 BRITTLE: Mix water and sugar in a saucepan until sugar dissolves. Let it bubble without stirring until golden (an occasional swirl is fine).
- 6 Prepare an oiled baking sheet for turning out the molten sugar mixture.
- 7 Turn the cooked mixture onto the tray, evenly distribute hazelnuts (1/3 finely chopped, 1/3 halved, and 1/3 whole), and let it set for 30 minutes. Smash into golden glass shards for garnish. Serve sliced cake with brittle, a scoop of mascarpone, and a grate of clementine.



# Poppy Seed Cake

## with Pickled Prunes

Serves: 6-8

### INGREDIENTS

- 210g soft butter
- 220g icing sugar
- 8 eggs
- 1 pinch of salt
- 270g ground grey poppy seeds
- 110g ground hazelnuts
- 1 organic lemon (zest)
- For the icing:
- 1kg pitted prunes
- 500g sugar
- Dash of vodka
- Fresh mint leaves

Recipe Contributed By:  
NEFF Home Appliances  
Recipe Origin: Germany



### METHOD

- 1 First, separate the eggs. Whisk the soft butter with 75g of icing sugar until fluffy, then gradually beat in the egg yolks. Whisk the egg whites with the salt, then add the remaining sugar and beat for another 5-10 minutes until the texture is creamy and firm.
- 2 Mix the poppy seeds and hazelnuts in a separate bowl. Then, add the dry mixture steadily along with the egg white into the yolk mixture. Add the lemon zest at the end. Line a sheet of baking parchment and pour in the batter and bake at 180°C CircoTherm® for 40 minutes.
- 3 For the topping, quarter the pitted prunes and bring to a boil with the sugar and a dash of vodka. Stir until the mixture is beautifully glossy, this will take about ten minutes. The quartered prunes should still be firm.
- 4 Cut the cooled-off cake into two halves. Cut half of the pickled prunes in smaller pieces and spread on the lower half of the cake. Place the top half of the cake on the prunes and spread the remaining prunes on top. To finish, simply garnish with fresh mint leaves and icing sugar.



# Tear & Share bread

Serves: 6

## INGREDIENTS

- 400g strong white flour
- 1 tsp caster sugar
- 1 tsp salt
- 7g fast action yeast
- 1 tbsp olive oil
- 240ml warm water
- 2 tbsp olive oil
- 2 medium-sized onions, finely chopped
- 3 tbsp tomato puree
- 1 green chilli, finely chopped
- ¼ tsp salt, 1 egg lightly beaten
- Olive oil to finish
- Baked camembert (optional)

Recipe Contributed By:  
NEFF Home Appliances



## METHOD

- 1 In a bowl, combine all the bread ingredients and then slowly add the water to form a soft dough. Now, knead for eight to ten minutes by hand or in a stand mixer. Grease a large bowl with some olive oil and transfer the dough to the bowl once kneaded. Leave it to prove for one to two hours until doubled in size.
- 2 If time is against you, simply use the dough proving setting on your NEFF oven and you'll only need to wait 30 minutes.
- 3 Meanwhile, prepare the filling. Heat the oil in a pan and add the onions. Cook for eight to ten minutes on low to medium heat until golden. Now, add the chilli and then the tomato puree. Cook for another minute then add the salt and remove it from the heat. Leave it aside to cool.
- 4 Dust a clean work surface with some flour and place the dough on top. Roll it out to a roughly 20 x 10-inch rectangle. Now spread the onion mixture on top and roll the dough tightly like a swiss roll.
- 5 Now cut it into 16 equal pieces. Place a sheet of baking paper on a large baking tray. Then place the 16 pieces in a floral design. Cover and let this prove for one hour until doubled in size.
- 6 Preheat the oven to 180°C CircoTherm®. Brush the bread with the egg and bake for 30 minutes until golden and cooked. Once ready, brush it with olive oil and serve with a dip or baked camembert.



# Woolton Pie

Serves: 4-6

## INGREDIENTS

- 450g diced potatoes
- 450g cauliflower
- 450g diced carrot
- 450g diced parsnip
- 3 spring onions
- 1 tsp vegetable extract
- 1 tbsp oatmeal
- 113g cooked and mashed potatoes
- ½ tsp salt
- 226g plain flour
- 85g vegetable fat
- 2 tbsp baking powder

Recipe Contributed By:  
NEFF Home Appliances  
Recipe Origin: Great Britain



## METHOD

- 1 Place all ingredients except the parsley into a large pot. Add just enough water to cover.
- 2 Cook over medium heat, stirring occasionally to prevent vegetables from sticking to pot. Allow the mixture to cool.
- 3 Sprinkle with parsley and season to taste.
- 4 Combine salt, flour and baking powder in a large bowl. Rub the vegetable fat into the flour mixture.
- 5 Gently mix in the potatoes. Add a little water if needed to create the desired consistency of a smooth pastry
- 6 Knead for approximately 5 minutes until all is nicely combined. Roll out onto a lightly floured surface.
- 7 Place the pie filling into a deep pie dish or casserole dish and cover with the potato pastry.
- 8 Bake in the oven at 200°C for 25-30 minutes, until the pastry is lightly browned. Allow the pie to cool for 5 minutes, then serve with gravy.



# Lemon Thyme Loaf

Serves: 8-10

## INGREDIENTS

- 1 ½ cups (190 g) all-purpose flour
- 2 teaspoons baking powder
- ½ teaspoon salt
- 8 tablespoons (113 grams) butter, cut into pieces, at room temperature
- 1 ¼ cup (225g) sugar
- 2 tablespoon fresh thyme, finely chopped
- 2 tablespoons lemon zest, 3 eggs
- ½ cup (150 g) Greek yogurt
- 1 teaspoon vanilla extract
- 2 tablespoons lemon juice
- 125g icing sugar
- 3 tablespoon lemon juice
- ½ vanilla bean, scraped

Recipe Contributed By:  
Bosch Home Appliances



## METHOD

- 1 Heat the oven to 350°F/175°C. Butter a loaf pan and line it with a strip of parchment paper long enough to hang over the short sides of the pan. Whisk together the flour, baking powder, baking soda, and salt; set aside.
- 2 Cream the room-temperature butter, then slowly add the sugar, lemon zest, and fresh thyme. Beat until light and well combined, then add the eggs one at a time. In a small bowl, combine the yogurt with the lemon juice and vanilla extract.
- 3 Fold half of the dry ingredients into the butter mixture, then add the yogurt. Add the rest of the flour and stir to combine. Pour the batter into the loaf pan and bake for about 35 minutes at 175°C, or until a skewer inserted into the center of the cake comes out clean. Let cool in the pan for 15 minutes before turning the cake out onto a cooling rack.
- 4 Once the cake loaf has completely cooled, you can proceed to prepare the lemon glaze. Whisk together all of the ingredients until smooth. Place the cooled cake onto a sheet of parchment paper and drizzle the glaze over it. Some fine bits of lemon zest and freshly plugged thyme leaves may serve as extra decoration on top of the glaze. Let set before transferring to a serving plate and slicing.

Tip: It's important to buy fresh, organic lemons for this recipe since the skins of such are unsprayed and therefore safe to eat. Wash the lemons thoroughly.



# Pistachio Cake

Serves: 8-10

## INGREDIENTS

- **260g of unsalted pistachios (shelled weight)**
- **275g of pastry flour - middle ground (measured by spooning and leveling)**
- **2 tsp of baking powder**
- **½ tsp of baking soda**
- **1 tsp of salt**
- **170g of unsalted butter, softened to room temperature (21°C)**
- **350g of granulated sugar**
- **5 large egg whites, at room temperature (21°C)**
- **120g of sour cream, at room temperature (21°C)**
- **2 tsp of pure vanilla extract**
- **1 tsp of almond extract**
- **240ml of whole milk, at room temperature (21°C)**

### Recipe Inspiration:

This is one of my favourite cakes and the one I choose to compete with at the '125 bake off' in June

*Recipe Contributed By: Alexandre Fabricio*  
*Recipe Origin: France*

## METHOD

- 1 Preheat the oven to 180°C. Grease and line three 9-inch round cake pans.
- 2 Finely grind pistachios in a food processor.
- 3 In a bowl, mix 1.5 cups ground pistachios, cake flour, baking powder, baking soda, and salt.
- 4 Beat softened butter and sugar until creamy. Add egg whites, sour cream, vanilla extract, and almond extract. Mix well.
- 5 Gradually add dry ingredients to the mixture. Pour in room-temperature milk, ensuring a smooth consistency.
- 6 Divide batter into pans. Bake for 21-23 mins or until a toothpick comes out clean. Cool in pans on a wire rack.
- 7 Ensure cakes are completely cool before adding ganache and assembling.



# Focaccia

Serves: 2

## INGREDIENTS

- 500g plain flour
- Half a mug of hot water
- Half a mug of hot milk
- 56g dried yeast
- Pinch of sugar
- Rock salt
- Sage

### Recipe Inspiration:

This recipe is a gem from my mother-in-law, Savina, who is an incredible cook. She once shared this fantastic Focaccia recipe with me, saying, 'Whenever you're short on bread, whip up this Focaccia and watch your guests be amazed.'

*Recipe Contributed By: Rossella Granito*

*Recipe Origin: Italy*

## METHOD

- 1 In a large mixing bowl, combine the flour, yeast, a pinch of sugar, hot water, and hot milk. Mix until it forms a consistent dough.
- 2 Cover the bowl with a clean kitchen towel and place it in a non-ventilated area, such as a switched-off microwave or a covered area like under a pillow on a sofa, keeping it warm.
- 3 Allow the dough to rise for at least half an hour, or longer for better results. The longer it rises, the better the outcome.
- 4 Preheat your oven to 175 degrees Celsius (convection setting).
- 5 Grease a baking tray with a bit of olive oil.
- 6 Once the dough has risen and is ready, place it in the greased baking tray. The smaller the size, the more the Focaccia will rise.
- 7 Grease the top of the dough with a mixture of oil and water.
- 8 Sprinkle the dough with rock salt and sage. Bake in the oven for about 20 minutes or until it is cooked to your liking.





# Lemon and Poppy Seed Tray Bake

Serves: 8

## INGREDIENTS

- 175g butter, at room temperature
- 225g caster sugar
- 3 large eggs, beaten
- 225g self-raising flour, sifted
- 1 tsp baking powder
- 100g sour cream
- 4 tbsp poppy seeds
- Grated rind of 2 lemons
- 75g icing sugar
- Juice of 2 lemons

Recipe Contributed By:  
Bosch Home Appliances



## METHOD

- 1 Grease and line a 20 x 26 cm cake tin. Using a mixer, beat butter until soft, add sugar, beat until fluffy. Add eggs gradually, beating well.
- 2 On low speed, add sifted flour, baking powder, sour cream, poppy seeds, and lemon rind. Spoon into the tin and smooth the top.
- 3 Bake on shelf level 2 for 35-40 minutes or until a skewer comes out clean.
- 4 Make syrup while the cake bakes. Dissolve sugar in lemon juice over low heat, boil for 2 minutes, then remove from heat.
- 5 Remove the cake from the oven, make holes with a skewer, and pour warm lemon syrup over it. Allow to cool in the tin.
- 6 Cut into squares and serve.



# Irish Soda Bread

Serves: 2

## INGREDIENTS

- 250g plain flour
- 200g wholemeal flour
- 50g porridge oats
- 1 tsp bicarbonate of soda
- 1 tsp of salt
- 1.5 tbsp of honey
- 1.5 tbsp of treacle
- 150ml bio yogurt
- 250ml Guinness

### Recipe Inspiration:

This tastes delicious and is easy to make.

*Recipe Contributed By: Martina McGrath*  
*Recipe Origin: Ireland*

## METHOD

- 1 Heat the oven to 200C/180C fan/gas 6.
- 2 Place all of the dry ingredients into a medium sized bowl and combine. Make a well in the center of the ingredients.
- 3 Place the yogurt, honey and treacle in a jug, stir until fully combined.
- 4 Add the Guinness to the yogurt mix.
- 5 Gradually pour the yogurt mixture onto the dry ingredients and stir the mixture using a knife. You will end up with a sticky dough consistency.
- 6 Place onto a lightly floured surface and gently form into a round shape.
- 7 Using a knife, cut a deep cross in the dough and sprinkle with a dusting of porridge oats.
- 8 Place onto a lightly greased baking sheet and place into the oven.
- 9 Bake for approximately 30 minutes until the crust is golden and the bread sounds hollow when tapped underneath.
- 10 Serve warm or cold with butter and your favorite selection of cheese!



# Sunshine Toast

Serves: 4

## INGREDIENTS

- 4 slices bread
- 4 eggs
- 300g sour cream
- 100g creme fraiche
- 150g garden cress
- 1/2 onion
- 1 bunch radishes
- salt
- pepper
- oil for frying

Recipe Contributed By:  
Bosch Home Appliances



## METHOD

- 1 Preheat the oven to 160°C/320°F. Finely dice the onion. Roughly chop garden cress. Thinly slice radishes. Cut a hole in the middle of the bread slices using a cookie cutter.
- 2 With a [food processor](#) or [hand blender](#), in a large bowl mix together sour cream, crème fraiche, pulse until well combined. Add radishes, onion and garden cress. Season to taste with salt and pepper.
- 3 In a large ovenproof frying pan, toast bread in some butter over medium heat for approx. 1 – 2 min. per side. When lightly toasted on both sides, crack an egg into the center of each piece of bread and transfer the pan to the preheated oven and bake at 160°C/320°F for 3 – 5 min. Until the egg white and yolk are slightly firm.
- 4 Season to taste with salt and pepper. Serve with radish and cream dip. Garnish with garden cress. Enjoy!



# Soda Bread

## with Roast Peppers, Cheese and Herbs

Serves: 6-8

### INGREDIENTS

- 450g plain flour
- 1 tsp bicarbonate of soda
- 1 tsp salt
- 80g roast peppers from a jar
- 3 tbsp parsley
- 80g mature cheddar coarsely grated
- 400ml buttermilk

Recipe Contributed By:  
Bosch Home Appliances



### METHOD

Top and Bottom heat and [Hand Blender](#)

- 1 Line a baking sheet or loaf tin with parchment paper.
- 2 Sift flour, bread soda, and salt into a bowl. Coarsely chop drained peppers and herbs in the universal cutter. Mix with grated cheddar and add to the flour.
- 3 Create a well in the centre and pour in about  $\frac{3}{4}$  of the buttermilk. Gently combine to form soft, non-sticky dough. Tip onto a floured surface and shape minimally.
- 4 For a round loaf, shape with floured hands and cut a cross on top. For a loaf, transfer to a tin and cut a channel.
- 5 Bake on shelf level 2 at 220°C for 15 minutes, then reduce to 200°C and bake for 25-30 minutes. A skewer inserted into the centre will come out clean when it's done.



# Smeed Cake

Serves: 3

## INGREDIENTS

- **3 cups fine semolina**
- **¾ cup olive oil (soaked the night before)**
- **2 tablespoons ground fenugreek (boiled for 15 minutes with 1 cup water)**
- **½ teaspoon yeast**
- **1 tablespoon sesame seeds**
- **1 tablespoon black seeds**
- **1 tablespoon ground anise**

## METHOD

- 1 In a large bowl, mix the fine semolina and soaked olive oil until well combined.
- 2 In a separate small pot, boil the ground fenugreek with 1 cup of water for 15 minutes.
- 3 Let the fenugreek mixture cool down, then add it to the semolina mixture.
- 4 Dissolve the yeast in a little bit of water and add it to the mixture.
- 5 Add the sesame seeds, black seeds, and ground anise to the mixture.
- 6 Knead the mixture well until it forms a smooth dough.
- 7 Cover the dough and let it rest for at least 1 hour.
- 8 Preheat the oven to 180°C (350°F). Divide the dough into small pieces and shape them into balls or any desired shape.
- 9 Place the shaped dough on a baking sheet and bake them in the preheated oven for about 20-25 minutes or until golden brown. Remove from the oven and let them cool down before serving.

*Recipe Contributed By: Eman Martin-Vignerte*  
*Recipe Origin: Middle East*



# Healthy Salmon Salad

Serves: 5

## INGREDIENTS

- 220g little gem lettuce
- 100g red quinoa
- 170g bulgur wheat
- 25ml lemon infused oil
- 5 salmon fillets
- 1 lemon
- 10g rocket
- 5 free range eggs
- 10g chives

*Recipe Contributed By: Denham Canteen  
Recipe Origin: Europe*

## METHOD

- 1 Cook the quinoa in plenty of boiling water for 15 minutes, drain well and allow to cool
- 2 Bring 250ml of water to a rolling boil, then pour over the cracked wheat in a large metal bowl, cover with a lid or cling film and leave to cool
- 3 Season the salmon with pepper and steam until cooked through but not overcooked, allow to cool
- 4 Boil the eggs for 6 minutes, refresh in iced water then peel once cooled
- 5 Wash the rocket well and drain
- 6 Pull the gem lettuce apart into leaves, wash well then drain well
- 7 Mix the grains with the lemon oil, Chop the chives and mix through the grains

Place the salad in a bowl with the grains and place the salmon on top, garnished with some chives.



# Lentil Fritters

Serves: 6

## INGREDIENTS

- **120g Chana Dal (Lentil - Split Bengal Gram)**
- **1 cup water**
- **60g cup chopped onions**
- **1 teaspoon finely chopped ginger**
- **1 or 2 finely chopped green chilies**
- **10-12 curry leaves**
- **Salt as per taste**
- **Oil for deep frying**

### Recipe Inspiration:

Perfect snack for a quiet rainy weekend with a cup of tea.

*Recipe Contributed By:  
Wilson Janey & Priya Wilson  
Recipe Origin: India*

## METHOD

- 1 Rinse and soak lentils in water for 2 hours.
- 2 Drain the lentil well – there should be no water.
- 3 Grind the lentil to a coarse mixture, without adding water. Add very little water (1 or 2 tablespoons) if required at all.
- 4 Add chopped onion, ginger, chilies, curry leaves and salt to the coarse lentil mixture.
- 5 Mix well and taste for salt.
- 6 Now make medium-sized balls and flatten them with your hand to make the fritters.
- 7 Heat oil in a deep base vessel.
- 8 Fry the fritters to golden and crisp.



# Mussels with Toasted Vanilla and Black Garlic Mayo

Serves: 4-6

## INGREDIENTS

- One bulb of black garlic
- Approx. 200g mayonnaise, either from a jar or homemade
- For the mussels:
- 1kg mussels
- One vanilla bean
- 2 tbsp oil for browning
- Chopped coriander to garnish

Recipe Contributed By:  
NEFF Home Appliances



## METHOD

- 1 A little fermentation turns garlic into a flavour miracle. The aromas are reminiscent of plums, vanilla, liquorice and balsamic vinegar. Using a knife, mince 5 to 6 black garlic cloves until they form a paste. Mix the paste with the mayo and season to taste with salt and pepper. Refrigerate for one hour.
- 2 Cut the vanilla bean in half and toast it briefly in hot oil. Add the mussels and cook over medium heat for 5 to 6 minutes in a pot or pan, tossing occasionally. Mussels cooked without adding water retain more of their original flavour!
- 3 Serve in a bowl or on a baking tray with black garlic mayo on the side. The mayo should be at room temperature, so remove it from the refrigerator before you start cooking the mussels.
- 4 Garnish with chopped coriander, if desired. This recipe is for a small appetiser. To serve it as a main course, just double the amount of mussels and serve with oven-roasted potatoes.





# Beetroot Kale Salad

## with Salmon and Orange Dressing

Serves: 2

### INGREDIENTS

- **Salmon fillets (100 g each)**
- **1 tbsp Olive oil**
- **Grated zest of ½ organic orange**
- **Salt, pepper**
- **2 tbsp Juice from ½ organic orange**
- **3 tbsp White balsamic, 3 tbsp Olive oil**
- **tbsp Liquid honey Salt, pepper**
- **Approx 200g Kale (without stalk, chopped in pieces)**
- **2 Small apples, Juice from ½ lemon**
- **2 Cooked beetroots, 40g Almonds**
- **100g Feta**

Recipe Contributed By:  
NEFF Home Appliances



### METHOD

- 1 Rinse the salmon in cold water and dry it with kitchen paper. Mix olive oil, orange zest, salt and pepper in a bowl. Marinate the salmon and place it in an unperforated steamer basket.
- 2 For the dressing, put all the ingredients in a screw-top jar and shake well. Season to taste with salt and pepper.
- 3 Place the washed kale and the dressing in a bowl and knead with your hands for about 2 minutes.
- 4 Steam the salmon fillet at 75°C (shelf height 2) for about 8 minutes. The cooking time depends on the thickness of the fillets, the fish should still be a little glassy in the middle.
- 5 In the meantime, wash and core the apples and cut them into pieces. Sprinkle with a little lemon juice. Cut the beetroot into cubes or sticks. Coarsely chop the almonds. Add everything to the salad and mix together.
- 6 Crumble the feta over the salad. Arrange the cooked salmon in pieces on the salad and serve.



# Aubergine Tart

Serves: 4

## INGREDIENTS

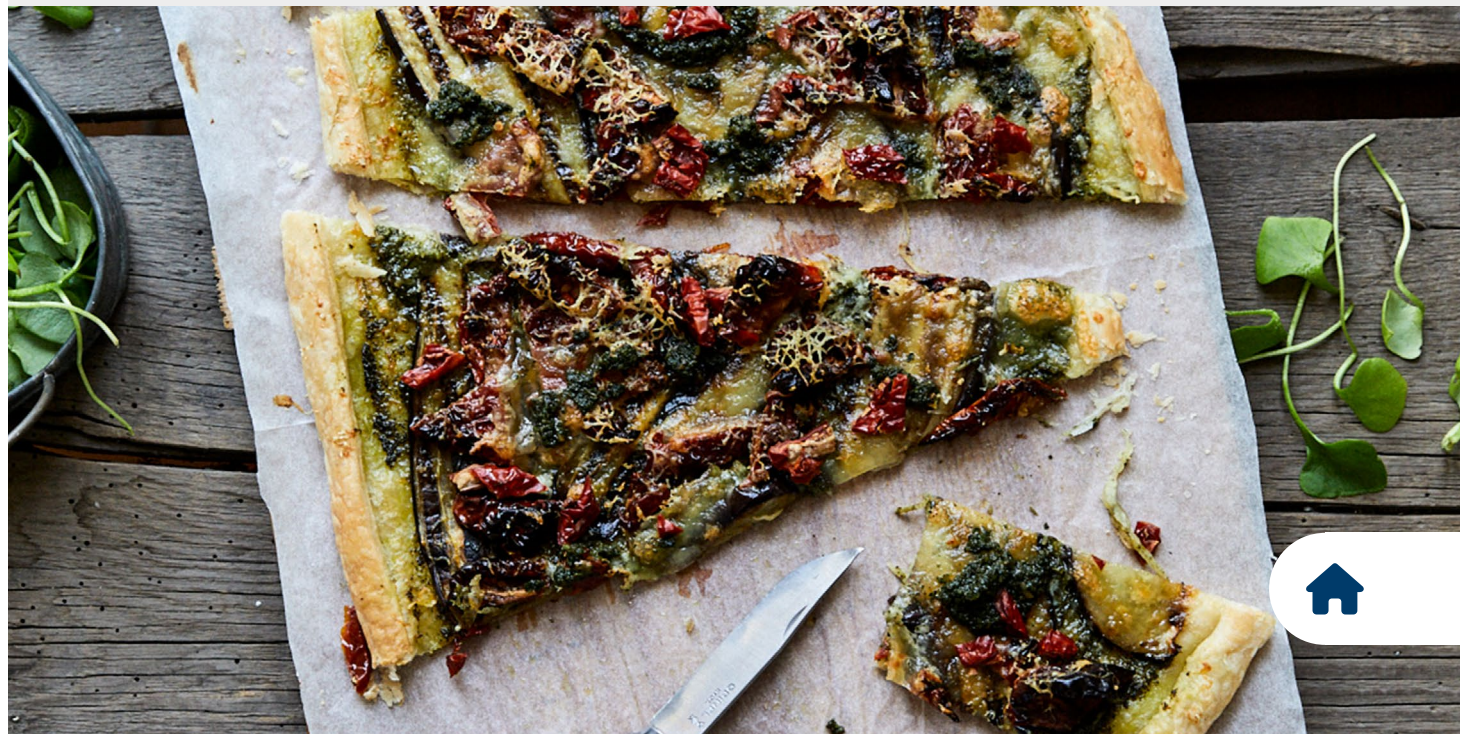
- **1 aubergine**
- **1 tbsp sunflower oil**
- **320g ready rolled puff pastry**
- **4 tbsp coriander pesto**
- **10 sundried tomatoes**
- **150g mozzarella**
- **50g mild cheddar cheese**

Recipe Contributed By:  
NEFF Home Appliances



## METHOD

- 1 Preheat the oven to 200°C CircoTherm® hot-air system. Thinly slice the aubergines and brush them with the oil. Heat a frying pan or a skillet and cook these slices for 3-4 minutes until golden.
- 2 Unroll the pastry on a lightly floured baking tray. Gently score a line around the pastry, 1cm from the edge and also prick the pastry all over with the knife.
- 3 Spread the coriander pesto on the inner section of the pastry. Place the cooked aubergine slices all over the pesto, using up all the aubergine.
- 4 Now tear the tomatoes and sprinkle on top. Next, tear the mozzarella and sprinkle all over. Then grate the cheddar on top to finish.
- 5 Bake this for 25-30 minutes until golden. Using a sharp knife cut it into pieces and serve warm with a crunchy green salad or on its own.



# Mushroom Tart

## with Fresh Herbs

Serves: 4

### INGREDIENTS

- **500g Assorted Mushrooms**
- **2 free range eggs**
- **250ml cream**
- **2 shallots**
- **1 clove of fresh garlic**
- **Salt and pepper**
- **125g butter (cold)**
- **1 egg**
- **205g flour**
- **1 pinch of salt**
- **500g peas, lentils or baking beans to blind bake the dough**

Recipe Contributed By:  
NEFF Home Appliances



### METHOD

- 1 Start by making the dough, which takes around 40 minutes. Cut cold butter into 1cm cubes, and mix with flour, salt, and an egg. Crumble and rub the ingredients, then add 2-3 tablespoons of cold water, kneading into a smooth dough. Wrap in cling film and refrigerate for 30 minutes.
- 2 While the dough chills, chop shallots and garlic. Cut up the large mushrooms and keep the smaller ones whole. Heat a cast iron pan on medium heat, melt butter and vegetable oil in a pan, and add the shallots and garlic and fry for 3-4 minutes, after which they should be golden. Add mushrooms, let them brown without stirring much, toss once, and remove from heat.
- 3 Roll out the dough onto a floured surface, grease a 23cm non-stick tart tin with butter, and add the dough. Press the edges into the tin, prick with a fork, put baking paper on the dough and add the peas / lentils / baking beans. Pre-bake for 15 minutes at 170°C CircoTherm® on level 2.
- 4 For the filling, mix eggs, cream, salt, and pepper. Pour over the mushrooms after cooling the pre-baked dough for 10 minutes. Put it back in the oven, baking at 170°C CircoTherm® for about 25 minutes until golden.
- 5 To decorate, add fresh herbs just before serving. Enjoy your mushroom tart!



# Chickpea and Herb Falafel with hemp dip

Serves: 4

## INGREDIENTS

- 440g chickpeas (boiled)
- ½ cup parsley, 1/2 cup coriander
- 60ml water, 10g psyllium husks
- 1-2 tsp cumin seeds
- Salt & Pepper, 1 tsp lemon zest
- 4 tbsp sesame seeds
- 140g natural yoghurt, 60g hemp seeds, peeled, 60ml lemon juice
- 40g maple syrup, 1 tbsp olive oil
- 1 tsp finely grated lemon zest
- Mixed salad leaves to serve 4
- 1 tbsp olive oil, 1 tbsp mild balsamic vinegar, 1 splash lemon juice, 1 tsp maple syrup

Recipe Contributed By:  
NEFF Home Appliances



## METHOD

- 1 Preheat the oven to 190°C (CircoTherm®).
- 2 For the falafel, blend the chickpeas, parsley, coriander, water, psyllium husks, cumin seeds, salt, pepper and lemon zest in a food processor, or use your hands to make a dough. Shape into balls, roll them in sesame seeds and place them on a baking tray lined with baking parchment. Bake at 190°C for 15-20 minutes until the falafel is crispy.
- 3 Mix the ingredients for the dip to a fine cream with a hand blender, season to taste.
- 4 Mix olive oil, balsamic vinegar, lemon juice, maple syrup and salt for the salad dressing. Rinse and dry the salad, and pour over the salad dressing. Arrange the finished falafel on top of the salad with the hemp dip.



# Pumpkin Bao Buns

Serves: 4

## INGREDIENTS

- **1 bag pretzel sticks (for top of the bao)**
- **Orange food colouring**
- **1 box of assorted chocolate truffles**
- **530g middle-gluten wheat flour (or use plain (all-purpose) flour)**
- **½ teaspoon salt**
- **7g fast action dried yeast**
- **40g caster sugar**
- **15g baking powder**
- **50ml milk**
- **200–250ml warm water (depending on how humid your room feels- if the air feels very dry you'll want to add a little more water, but if it is very humid, a little less is required)**
- **25ml vegetable or sunflower oil**

*Recipe Contributed By:  
NEFF Home Appliances  
Recipe Origin: China*



## METHOD

- 1 Using a free-standing mixer with a dough hook, add dry mix ingredients. Mix liquid ingredients separately, then slowly pour into the mixer while kneading on low speed for about 2 minutes, increasing to high for an additional 2 minutes until the dough is smooth and tacky. Add food colouring for a 'pumpkin orange' hue.
- 2 Dust the well-kneaded dough with 2 tablespoons of flour, shape into a ball, coat lightly with 1 tablespoon of vegetable oil, cover with a damp cloth, and let it rise in a warm, moist, draught-free place for 1 – 1½ hours.
- 3 Once doubled in size, shape the dough into desired forms before steaming. Steaming time varies (8-15 minutes) based on bun thickness. Divide dough into 24 pieces, roll into 3" circles, wrap around chocolate balls, and shape into buns. Place on parchment paper in a steamer basket, leaving 2" between buns. Let rise for 30 mins, then press lines into the buns for a pumpkin shape.
- 4 Boil water, place the steamer basket, and steam over high heat for 15 mins. Add a pretzel stick on top of the stalk. Enjoy hot, and store in the fridge for a week or freezer for a couple of weeks. Reheat by steaming: 2 mins for fridge buns, 8-10 mins for frozen. Enjoy your hot, fluffy, creamy buns!



# Christmas Pumpkin Dumplings

Serves: 8-10

## INGREDIENTS

- **1 small Hokkaido pumpkin (approx. 700 g)**
- **200g stale bread rolls**
- **170ml milk**
- **2 large eggs**
- **1-2 tbsp flour**
- **1 tsp ground nutmeg**
- **1 tsp ground ginger**
- **salt, pepper**

Recipe Contributed By:  
NEFF Home Appliances



## METHOD

- 1** Wash the pumpkin and remove any unpleasant spots. Cut in half, scrape out the seeds and fibers with a tablespoon. Cut into equal wedges and place on a baking sheet lined with baking paper.
- 2** Bake in a preheated oven for about 40 minutes, until the squash is very soft. Allow to cool. Cut the flesh including the peel into small pieces.
- 3** Cut the stale rolls into small cubes. Place in a large bowl. Warm the milk until lukewarm. Add to the rolls with pumpkin, eggs, flour, nutmeg, ginger, salt and pepper and mix everything roughly with your hands. Leave to stand for 20-30 minutes.
- 4** Form 10 dumplings and place them on a greased, perforated baking sheet with some space between them. Steam at 100°C for 15-20 minutes.
- 5** Alternatively, prepare the dumplings in a pot. To do this, bring plenty of water to the boil, salt lightly and reduce the heat until the water is just simmering. Carefully place the dumplings in the simmering water, let them steep in the water for about 15-20 minutes, lift them out with a slotted spoon and drain them well.



# Winter Salad

## with Goat's Cheese and Orange Vinaigrette

Serves: 4

### INGREDIENTS

- 40g walnuts
- 150g lamb's lettuce or lettuce mix
- 2 cooked beetroots
- 2 figs, 1 blood orange
- 1 orange
- seeds of ½ pomegranate
- 4 tbsp olive oil
- 2 tbsp white wine vinegar
- blood orange juice/orange juice
- 3 tsp honey, Salt, pepper
- 200g goat's cheese (roll)
- 1 sprig of rosemary

Recipe Contributed By:  
NEFF Home Appliances  
Recipe Origin: USA



### METHOD

- 1 Roast the walnuts without oil in a pan. Chop coarsely and set aside. Wash the lettuce and spin dry. Cut the beetroots into strips, the figs into wedges.
- 2 Peel and fillet the oranges. Set the fillets aside, squeeze the juice from the rest of the oranges, collect the juice. Mix with oil, vinegar and honey to make a dressing. Season with salt and pepper. Preheat the oven to 230°C Grill option.
- 3 Cut the goat's cheese into 2 cm thick slices, place on a baking sheet lined with baking paper. Pluck rosemary needles from the stems, chop finely. Spread honey and rosemary on the goat's cheese. Gratinate the goat cheese in the preheated oven (2nd rack from the top) for about 5 minutes.
- 4 Mix the salad with dressing, arrange on plates with orange fillets, beets, figs and goat cheese. Serve sprinkled with walnuts and pomegranate seeds.

Tip: For a Christmas touch, toast four slices of bread, cut out stars and serve with the salad



# Homemade Hummus with Pitta Chips

Serves: 4

## INGREDIENTS

- 1x 400g tin chickpeas, drained
- 50g light tahini
- 1 clove garlic, crushed
- 4-5 tbsp lemon juice, or more to taste
- pinch ground cumin
- 2 tbsp extra virgin olive oil plus extra to serve
- ½ tsp paprika
- Small bunch coriander
- Salt and pepper
- 4 pitta pockets, wholemeal or plain
- 2 tbsp olive oil
- 1 tsp finely chopped rosemary

*Recipe Contributed By:  
Bosch Home Appliances  
Recipe Origin: Greece*



## METHOD

- 1 Place the chickpeas in the bowl of the food processor with the Universal blade attached. Add the tahini, garlic, lemon juice and pinch of cumin. Season well with salt and pepper.
- 2 With the motor running at high speed, add the olive oil and process to a smooth paste. If the hummus is too thick add a few tablespoons of water. Taste and add more lemon juice, salt and pepper if necessary. Transfer to a serving bowl. Pre-heat the oven.
- 3 To make the pitta chips: Cut each pitta pocket into strips about 2 cm thick. Lay them out on a wire rack with the universal pan underneath. Brush with the olive oil and sprinkle over the rosemary.
- 4 Bake in the oven on shelf level 3 for 8-10 minutes or until crisp.
- 5 Make a well in the centre of the hummus. Pour over some extra virgin olive oil. Sprinkle with the paprika and scatter over the coriander. Serve with the pitta chips for dipping.





# Bacon Wrapped Stuffing Balls Recipe

Serves: 10

## INGREDIENTS

- 1 small dessert apple, peeled, quartered and cored
- 1 small bunch parsley
- 1 shallot, peeled and halved
- 500g good quality sausage meat
- 10 rindless streaky rashers, dry cured if possible
- Cocktail sticks

Recipe Contributed By:  
Bosch Home Appliances  
Recipe Origin: Great Britain



## METHOD

- 1 Place the apple quarters, parsley and shallot in the bowl of the food processor with the universal blade attached.
- 2 Pulse until finely chopped but not puréed. Place the sausage meat in a large bowl and tip in the apple and herb mix. Mix well until all the ingredients are thoroughly combined.
- 3 Shape the stuffing into egg shapes. Wrap each with a rasher and secure with a cocktail stick. Place on a wire shelf with the universal pan underneath. Cook until golden brown and crispy. About 18-20 minutes.



# Panzanella Salad, Dressed 3 Ways

Serves: 12

## INGREDIENTS

- **1½ tsp dry yeast, 50ml water (hot)**
- **2 tsp salt, 510g bread flour**
- **385ml water (room temperature)**
- **6 tomatoes, 3 red onions, 1 cucumber**
- **2 tbsp capers, 4 tbsp red wine vinegar**
- **55g tarragon, 8 tbsp olive oil, 25g Parmesan cheese, 60g basil, 2 cloves garlic**
- **30g pine nuts, 1 lemon**
- **55g ginger, 5 tbsp grapeseed oil**
- **2 tbsp sambal (alternatively use siracha or chilli paste for no allergens)**
- **25g chopped peanuts, 100g mozzarella, 100g green beans (blanched)**
- **Salt, pepper, water, flour for dusting**
- **Olive oil for greasing**

*Recipe Contributed By:  
Bosch Home Appliances  
Recipe Origin: Italy*



## METHOD

- 1 Combine yeast and hot water in a bowl until dissolved. In a stand mixer bowl, add flour and salt. Pour in water and yeast mixture, and knead for about 7 minutes. Cover with plastic wrap and let it sit for 30 minutes.
- 2 Transfer the risen dough to a floured surface, fold it into thirds, then let it rest on a greased baking sheet until doubled (approx. 1-2 hours).
- 3 Preheat oven to 230°C/450°F with an empty baking sheet inside. Shape the dough into loaves, and place on the preheated sheet. Pour water onto the hot baking sheet. Bake for approx. 30 minutes.
- 4 Cool the bread, then slice into cubes. Toast the cubes at 180°C/350°F for 8-10 minutes until golden. Set aside.
- 5 Chop tomatoes and slice red onions; add to a bowl. Slice cucumber and add to the same bowl. Create the caper vinaigrette by blending half the capers, red wine vinegar, tarragon leaves, and half the olive oil with salt and pepper. Emulsify the mixture. For the basil pesto, blend grated Parmesan, basil, half the garlic, toasted pine nuts, lemon juice, salt, and pepper into a paste; then add the remaining olive oil. For the spicy ginger dressing, blend the remaining garlic, ginger, grapeseed oil, and sambal in a food processor until combined.
- 6 Assemble salads by dividing the tomato-onion mixture and ciabatta cubes among bowls. Add the remaining tarragon and capers to the salad with the caper vinaigrette, the chopped peanuts and blanched green beans to the salad with the spicy ginger dressing, and the mozzarella to the salad with the basil pesto. Enjoy!



# Cajun Potato Wedges

## with Garlic and Chive Dip

Serves: 4-6

### INGREDIENTS

- **4 large rooster potatoes with skin on, washed and cut into wedges**
- **2 tbsp groundnut oil**
- **1 tsp Cajun seasoning**
- **Salt and pepper**
- **1 head garlic, unpeeled**

*Recipe Contributed By:  
Bosch Home Appliances*



### METHOD

- 1 Toss the potatoes in the oil, Cajun seasoning, salt and pepper. Line the universal pan with a sheet of parchment paper. Spread the potatoes out on the tray in an even layer.
- 2 Chop the very top off the head of garlic and place it on the side of the pan with the potatoes. Place the tray in the [oven](#) and roast for 25 minutes. Turn the potatoes. Remove the garlic from the tray and allow to cool.
- 3 Cook the potatoes for a further 10-15 minutes or until golden brown.
- 4 For the dip. Squeeze the soft roast garlic out of its skin into the bowl of the universal cutter. Add the other dip ingredients. Pulse to combine. Transfer to a small serving bowl. Place on a large platter and arrange the potato wedges around the dip.



# Roast Butternut Squash Soup

Serves: 4

## INGREDIENTS

- **1 large butternut squash, peeled and chopped into chunks**
- **3 tbsp olive oil**
- **Pinch cinnamon**
- **2 onions, peeled and chopped**
- **1 clove garlic, peeled and chopped**
- **2cm piece fresh ginger, peeled and grated**
- **1 litre vegetable stock**
- **100ml cream (optional)**
- **Chopped chives or parsley**
- **Sea salt and freshly ground pepper.**

Recipe Contributed By:  
Bosch Home Appliances



## METHOD

Pizza Setting at 190°C. Hand Blender.

- 1** Line the universal pan with a sheet of parchment paper. Spread the butternut squash out on the paper and sprinkle over 1 tablespoon of olive oil, cinnamon, salt and pepper. Roast in the [oven](#) for 25-30 minutes or until soft.
- 2** While the butternut squash is cooking, place the remaining oil in a large saucepan, and add the onions. Cover and cook over low heat for 10 minutes or until soft. Add in the garlic and ginger and cook for a few more minutes.
- 3** Pour in the vegetable stock, then the roasted butternut squash. Cover and simmer for 10-15 minutes or until all the vegetables are soft.
- 4** Season well with salt and pepper. Blitz using a [hand blender](#) with the blender foot attached, until the soup is smooth. Stir in about half the cream if using.
- 5** Serve in warm bowls with the remaining cream and scatter over some chives or parsley.



# Alex's Family's Signature Tuna Tart

Serves: 3

## INGREDIENTS

- 1 ½ cups all-purpose flour
- ½ cup olive oil
- ½ cup water (lukewarm)
- ½ teaspoon salt
- ½ teaspoon of baking powder
- 2 cans (about 5-6 ounces each) of high-quality tuna in olive oil, drained (Sometimes we also add sardines or alicha / anchovies to give a kick)
- ¼ cup black olives, pitted and sliced, ¼ cup green olives, pitted and sliced, ¼ cup capers, drained, ¼ cup red onion, finely chopped, 2 tbsp fresh parsley, chopped, Zest and juice of 1 lemon (sometimes my family also use just a drizzle of red wine vinegar), Salt and pepper to taste
- ½ cup extra-virgin olive oil (the best you can find it does make a difference)

*Recipe Contributed By: Alexandre Fabricio  
Recipe Origin: Italy*

## METHOD

- 1 Prepare Olive Oil Dough: Combine flour and baking powder in a bowl. Mix olive oil, salt, and water in a separate bowl, then gradually add to dry ingredients. Stir until dough forms, knead on floured surface, shape into a disk, wrap in plastic, and refrigerate for 30 minutes.
- 2 Prepare Tuna Filling: Flake canned tuna, mix with olives, capers, red onion, parsley, lemon zest, lemon juice, salt, pepper, and olive oil. Set aside.
- 3 Assemble Tuna Tart: Preheat oven to 375°F (190°C). Roll out chilled dough, transfer to tart pan, prick with a fork. Spread tuna filling over dough, bake for 25-30 minutes until golden. Optional: glaze dough with olive oil for crunch.
- 4 Serve: Slice tart into wedges, serve warm or at room temperature. Enjoy as an appetizer, light lunch, or snack. Add extra olive oil, chilli sauce, or balsamic vinegar if desired.



# Green Salad Bowl

## with Avocado Dressing

Serves: 2

### INGREDIENTS

- 2 avocados
- 1 tbsp lime juice
- 10g cilantro
- 1 tsp agave nectar
- 50 ml water
- 50 g baby spinach
- ½ cucumber
- 200g broccoli
- 100g peas
- salt
- pepper
- basil (for serving)
- Chopped pistachios (for serving)

Recipe Contributed By:  
Bosch Home Appliances



### METHOD

- 1 For the dressing, peel and pit one avocado. Add the avocado, lime juice, cilantro, agave syrup and water to a liquid measuring cup. Season with salt and pepper to taste and blend until smooth. Set aside.
- 2 Wash and clean spinach. Slice cucumber. Halve, pit and slice the remaining avocado. Cut broccoli into florets. Add salted water to a pot and bring to a boil. Add broccoli florets and cook for approx. 7 min. or until tender. Remove broccoli from the water and set aside. Add peas to the still simmering water and cook for approx. 3 min., then drain.
- 3 Arrange spinach, broccoli, cucumber, peas, and avocado in bowls. Garnish with basil and chopped pistachios and drizzle avocado dressing on top. Enjoy!



# Swabian Ravioli (Maultaschen) and Potato Salad

Serves: 4

## INGREDIENTS

### For the pasta dough:

- 400 g wheat flour, ½ tsp salt, 125ml lukewarm water, 1 tbsp vinegar, 5 tbsp vegetable oil

### For the potato salad:

- 1 kg waxy potatoes, 1 onion, chopped, 500 ml beef or vegetable stock, 3 tbsp vinegar, 3 tbsp vegetable oil, Salt and pepper for seasoning

### For the filling:

- 400 g spinach, boiled and chopped, 1 onion, chopped, 1 ½ bread roll from the day before (needs to be dry), 200 g minced meat, 200 g sausage meat, 1 tbsp parsley, chopped, 2 eggs, 1 ½ l beef stock, Salt and pepper for seasoning

## Recipe Inspiration:

Swabian ravioli and potato salad are regular dishes in the cafeterias of Bosch locations around Stuttgart and are much loved. Not only Bosch associates love it, but also children. Generations of children in our regions have been brought up with Swabian ravioli, amongst them our own.

*Recipe Contributed By: Bettina Simon & Christine Siegel*  
*Recipe Origin: Germany*

## METHOD

- 1 Mix pasta dough and let it rest covered for 20 minutes. Soak rolls in cold water, and press out excess water.
- 2 Combine spinach, rolls, minced meat, sausage meat, onion, parsley, eggs, salt, and pepper.
- 3 Roll out dough, and cut rectangles (15 cm). Place a tablespoon of filling on each, fold and press edges.
- 4 Boil stock, and simmer Swabian Ravioli for 10 minutes.
- 5 Cook potatoes, peel, cut into thin slices. Add onion, stock, salt, pepper, vinegar, and oil.
- 6 Let it sit for an hour, and season again. Add more stock if needed. Swabians say a good potato salad makes squelching sounds.



# Keema with Peas

Serves: 4

## INGREDIENTS

- **1 large onion, chopped, Pomegranate**
- **2 garlic cloves, chopped**
- **4cm piece ginger, grated**
- **2 green chillies, 3 tbsp oil**
- **500g lamb mince**
- **2 tbsp garam masala, 2 tsp turmeric**
- **½ a can chopped tomatoes or use 2 medium fresh tomatoes**
- **200g frozen peas or cooked fresh peas**
- **Salt to taste, Coriander and pomegranate to garnish (optional)**

### Recipe Inspiration:

Husband's favourite, what more can be said!

*Recipe Contributed By: Zahira Labal*  
*Recipe Origin: India*

## METHOD

- 1** Chop the onion, garlic, ginger and chillies together in a food processor. Heat the oil in a large frying pan and fry the mixture until it becomes very fragrant. Add the mince and fry until it begins to brown, stirring to break up any lumps.
- 2** Add the spices and fry for 1 min. Add the tomatoes and bring to a simmer, cook for 1 min, then stir in the tomato puree, add salt to taste. Add a splash of water if you need to, then cook the mixture for 30 mins. Add the frozen peas and cook for 5 mins, then stir in the coriander. Serve with Indian bread or poppadums, chutney and some more yogurt.





# Egusi Soup

Serves: 2

## INGREDIENTS

- **1 cup of ground Egusi (melon seeds)**
- **2 cups of chopped leafy vegetables (e.g., spinach, kale, or ugu)**
- **500g of meat or fish (chicken, beef, goat meat, or catfish)**
- **2 medium-sized onions, finely chopped**
- **3-4 tablespoons of vegetable oil**
- **2-3 tablespoons of ground crayfish**
- **2-3 scotch bonnet peppers (adjust to your spice preference)**
- **1-2 bouillon cubes (e.g., Maggi or Knorr)**
- **Salt to taste**
- **Water**

### Recipe Inspiration:

Egusi soup is a popular Nigerian dish made with ground melon seeds and typically includes vegetables and meat or fish. It's traditionally served with a starchy side dish like pounded yam or rice. Enjoy!

*Recipe Contributed By: Omotayo Fakoyede*  
*Recipe Origin: Nigeria*

<https://demandafrica.com/food/recipes/nigerian-egusi-soup/>

## METHOD

- 1 Wash and cut the meat or fish into bite-sized pieces. In a pot, add the meat or fish, one chopped onion, bouillon cube, and enough water to cover the meat. Cook until tender. Reserve the stock for later.
- 2 Mix dry Egusi with cool water until it forms a thick paste.
- 3 In a separate pot, heat the vegetable oil. Be careful not to overheat it. Add the second chopped onion and sauté until translucent. Add the ground crayfish and stir for a minute.
- 4 Carefully add the Egusi paste and stir. Allow it to cook for about 10-15 minutes, stirring regularly. If it becomes too thick, you can add some of the reserved stock. Add the remaining stock to achieve your desired consistency. Let it simmer for about 10-15 minutes.
- 5 Add the cooked meat or fish and let it simmer with the Egusi soup for an additional 10 minutes.
- 6 Taste the soup and adjust the seasoning with salt and bouillon cubes as needed. If it's too thick, you can add more stock or water.
- 7 Just before serving, add the chopped leafy vegetables to the soup and let them wilt. This should take about 3-5 minutes.



# Spicy Meatballs in a Paprika Sauce

Serves: 10

## INGREDIENTS

- 300g minced beef
- 300g minced pork
- 5g parsley, 50ml white cooking wine
- 50g parmesan cheese grated
- 1g salt, 2g pepper, 17g garlic
- 50g bread, 400g chopped tomatoes
- 100g deseeded tomatoes
- 200g peeled onions, 9g red chilli
- 5g smoked paprika
- 50g green olives, 10g basil
- 1g oregano, 25ml oil
- 1 beef stock cube
- 15g tomato puree

*Recipe Contributed By: Denham Canteen  
Recipe Origin: Persian*

## METHOD

- 1 Cut the olives in half. Chop the parsley. Peel, crush and chop the garlic. Blend the bread in the blender until it's a fine crumb.
- 2 Cut the onions into 1/4cm dice. Deseed the chilli and cut into 1/4cm dice. Shred the basil. Add 200ml of hot water to the beef stock cube. Combine the minced pork and beef with the parsley, half the diced onion, half the garlic, red chilli, breadcrumbs, oregano, salt and pepper.
- 3 Mix well until all combined. Divide into 10 equal-sized balls or the size you choose. Heat the oil in a pan, seal the meatballs until slightly browned all over, then remove and set to one side. Lay the tomatoes on a baking tray, season with salt and roast at 180°C until coloured. In the same pan the meatballs were sealed in, add the remaining onions, paprika and garlic and cook for 5 minutes. Add the white wine and reduce by half. Return the meatballs to the pan with the stock, chopped tomatoes, tomato purée and olives. Cover the pan and cook for 40 minutes on low heat to check the meatballs are cooked inside, Add the roasted tomatoes and gently stir in the basil and parmesan into the meatballs and serve immediately.



# Korean Fried Chicken Burger

Serves: 5

## INGREDIENTS

- 50g plain flour, 100g cornflour, 12g garlic powder, 25g onion powder, 100g panko breadcrumbs
- 5 chicken thighs
- 25g kimchi spice mix
- 20g dried oregano
- 375ml buttermilk
- 50g Korean hot pepper 'Gochujang'
- 50ml light mayonnaise
- 50g red chillies
- 50g spring onions
- 25g fresh coriander
- 125ml rapeseed oil
- 5 sweet Belgian waffles or burger buns
- 50g maple syrup

*Recipe Contributed By: Denham Canteen  
Recipe Origin: Korea*

## METHOD

- 1 Make the flour coating mix: combine the flour, cornflour, garlic powder, onion powder, panko crumbs, mix well and set aside.
- 2 Season the boneless, skinless thighs with the kimchi seasoning and oregano, then add the buttermilk and mix well, leave overnight to marinate.
- 3 Make the sauce by whisking together the gochujang paste and mayonnaise until well combined. Finely chop the chillies, spring onion and coriander for garnishing. Remove the chicken from the marinade and coat well in the flour coating, deep fry at 180°C until golden brown and cooked through. (You must reach a core temperature of 75°C before serving). Reheat the waffles or burger buns in the oven, then serve with the cooked chicken on top, finish with the sauce, maple syrup, chillies, coriander and spring onion.



# Spring Soup with Salmon Tartare

Serves: 4

## INGREDIENTS

- 1 bunch of fresh tarragon
- 1 bunch of fresh parsley
- 1 onion, 1 parsnip
- 1 teaspoon of butter
- 2 medium starchy potatoes
- 400ml vegetable stock or broth
- 200ml white wine
- 250ml cream
- Salt and pepper
- 300g salmon fillet
- 1 bunch of chives
- 1 lemon

Recipe Contributed By:  
NEFF Home Appliances



## METHOD

- 1 Peel the onion, parsnip and potato and chop finely. In a pot, braise the vegetables in butter until the onions are translucent.
- 2 Add vegetable stock and wine and simmer over low heat for 30 minutes.
- 3 Add the cream and purée the mixture.
- 4 Chop the tarragon and parsley finely using a knife and add to the soup after it has stopped simmering. Let stand for 10 minutes.
- 5 In the meantime, cut the salmon into 1 x 1 cm pieces. Toss with a little lemon juice, salt, pepper and the chopped chives.
- 6 Before serving, briefly bring the soup to a boil and season to taste with salt and pepper.
- 7 Serve the soup with the salmon tartare.



# Finger Millet (Ragi) Dosa

Serves: 3-4

## INGREDIENTS

- **1 cup rice**
- **½ cup urad dhal (split black lentils)**
- **¼ cup poha (flattened rice) or Sabudana (tapioca pearls)**
- **1 cup ragi (finger millet flour)**
- **¼ tsp methi (fenugreek seeds)**
- **1 ½ tbsp yoghurt (as required)**
- **¼ tsp baking soda (as required)**
- **Salt (as required)**
- **Oil (as required)**

### Recipe Inspiration:

A typical South Indian breakfast and evening snack which is healthy and rich in iron and fibre. (One of my Mom's best recipes)

*Recipe Contributed By: Bharath Jayakumar*  
*Recipe Origin: India*

## METHOD

- 1 Rinse and soak rice with the flattened rice or tapioca pearls for 4-5 hrs. Rinse and soak split black lentils with fenugreek seeds for 3- 4 hrs.
- 2 Drain the rice and flattened rice and grind adding a little water till smooth. Pour the batter into a deep bowl.
- 3 Grind the split black lentils with fenugreek seeds adding a little water. Then pour the batter in the same bowl. Add the finger millet flour and mix very well, there should be no lumps in the batter.
- 4 If the batter looks thick add a little water. Stir in the salt and close the bowl with a lid. Keep the dosa batter in a warm place for 8 to 9 hours until well fermented. If the batter does not increase in volume, then add 1.5 tbsp of yoghurt and 1/4 tsp baking soda to the batter. Stir and let it sit for approximately 30 mins.
- 5 Heat an iron griddle or thick pan, and oil it. Pour a ladle of the batter and quickly spread the dosa with the help of the ladle in a circular motion.
- 6 When it's cooked, remove and serve the ragi dosa with coconut chutney and vegetable sambar.



# Gratin Oysters

Serves: 4

## INGREDIENTS

- 12 freshly caught oysters
- 200g cherry tomatoes
- 100ml cream
- Sea salt, ground pepper
- 1 tbsp flaked almonds
- Some fresh chervil, chopped
- Sea salt, pepper
- 100g Gruyère

Recipe Contributed By:  
NEFF Home Appliances



## METHOD

- 1 Dice the tomatoes very finely, mix them with the cream and freshly chopped chervil and lightly season with salt and pepper. Preheat the oven to 60 degrees on the steam oven function.
- 2 Steam the unopened oysters on the steaming tray for four minutes at exactly 60 degrees.
- 3 Briefly refresh the oysters under cold water and immediately open them with the oyster knife. Tip: Hold the cupped side facing down and run the oyster knife along the hinge.
- 4 Briefly wipe out the oven and switch it to the grill function. Drain off the oyster water and place the opened oysters without the upper half on a baking sheet. Top them with the tomato and cream mix and Gruyère and cook them au gratin on the top shelf of the oven for six minutes at 220°C on the grill function. Tip: If you do not have a steamer, the oysters can also be briefly steamed in a sieve placed in a pot of water with the lid on for three to four minutes and then cooked au gratin in the oven.



# Thai Green Curry

Serves: 2

## INGREDIENTS

- 2 garlic cloves, 1 banana shallow
- 4cm ginger, 3 kaffir lime leaves
- 1 stalk lemongrass
- 2 green bird-eye chillies, ½ tsp turmeric
- Handful of large Thai basil leaves
- 15g coriander, 1 lime, 1 tbsp light soy sauce, 1 tbsp sesame oil
- 2 free-range chicken breasts, about 280g, 120g mix of oyster and shiitake mushrooms, 400ml coconut milk
- 300ml fresh chicken stock, 100g baby corn, 100g sugar snaps, 100g bean sprouts
- Sliced red chilli and extra herbs to garnish
- Rice and lime to serve

Recipe Contributed By:  
NEFF Home Appliances  
Recipe Origin: Thailand



## METHOD

- 1 Make the curry paste by blending garlic, shallot, lemongrass, chillies, ginger, Thai basil, lime leaves, coriander, lime juice, and other paste ingredients.
- 2 Brown chicken strips in sesame oil in a sauté pan. Add torn mushrooms and sauté. Stir in the curry paste, coating everything, and cook briefly.
- 3 Add coconut milk, and lime zest, and bring to a boil. Simmer for 20 mins. Add corn and sugar snaps, and cook for 2 mins. Stir in bean sprouts for another minute.
- 4 Serve with steamed rice, and lime wedges, and garnish with chillies, coriander, and Thai basil.



# Korean Fried Chicken Wings

Serves: 4

## INGREDIENTS

- **8 whole chicken wings**
- **Vegetable oil for deep frying**
- **4-5 cloves garlic, finely sliced**
- **4-5 large dried red chillies, soaked in hot water for 10 minutes and roughly chopped, Handful toasted peanuts, 1 tbsp. sesame seeds**
- **The Marinade - ½ tsp. sea salt, ½ tsp. black pepper, ½ thumb-sized piece ginger (finely chopped), 2 cloves garlic (finely chopped), 200g cornflour or cornstarch, 1 tsp baking powder**
- **The Sauce - 1 tsp English mustard, 2 tbsp. gochujang (Korean Chilli Paste), 2 tbsp. light soy sauce, 3 tbsp. maple syrup or honey, 1 tbsp. brown sugar, 1 tbsp. rice vinegar**

*Recipe Contributed By:  
NEFF Home Appliances  
Recipe Origin: Korea*



## METHOD

- 1 Separate chicken wings into flats and drums. Massage 'The Marinade' onto the wings, ensuring cornflour and baking powder are evenly applied.
- 2 Mix 'The Sauce' ingredients. Arrange a Wok Clock with marinated wings, peanuts, garlic, chopped dried chillies, and 'The Sauce'.
- 3 Heat vegetable oil to 180°C. Fry wings for 1 min, then reduce heat and fry for 6-8 mins until crisp. Drain on paper.
- 4 Stir-fry peanuts, garlic, and dried chillies. Add 'The Sauce,' bring to a boil, and reduce until syrupy. Add fried chicken, coating it in the sauce.





# Beef Teriyaki Grilled Steak with Grilled Veg

Serves: 2

## INGREDIENTS

- **300g Sirloin Steak**
- **1 head of broccoli**
- **1 aubergine**
- **2 spring onions**
- **½ thumb-sized piece ginger**
- **4.5 tbsp light soy sauce**
- **4 tbsp mirin**
- **4 tbsp sake**
- **1 tbsp sugar**
- **2 tbsp miso paste**

*Recipe Contributed By:  
NEFF Home Appliances  
Recipe Origin: Japan*



## METHOD

- 1 Finely chop the ginger and finely slice the spring onion. Combine the rest of the marinade ingredients in a medium-sized bowl, and mix well until the sugar dissolves. Slice the aubergine into 2cm slices. Trim and slice the broccoli florets with the stems.
- 2 Marinade the vegetables for 30 minutes. Heat 1-2 tablespoons vegetable oil to high heat on a griddle pan, start by cooking the aubergine for 3-4 minutes on each side, once it's fully cooked set aside. Add a teaspoon of oil to the pan, once it's hot cook the broccoli, for 3 minutes on each side. While the vegetables are cooking, dip the steak in the remaining marinade, and let it sit until the aubergine and broccoli are fully cooked.
- 3 Fill a griddle pan with a little vegetable oil and place on high heat. Griddle the steak for 3-4 minutes, turning once in between, until well charred on both sides. Pour the remaining marinade and let it sit for 30-60 seconds. Take the steak out of the pan, let it rest for 2-3 minutes on a chopping board and slice diagonally. Reduce the teriyaki marinade for a further 2 minutes.
- 4 Plate up the vegetables, arrange the strips of steak on top and finish off by pouring over the reduced sauce.



# Pulled Turkey Burger

Serves: 4

## INGREDIENTS

- **2 tbsp each of sea salt, peppercorn mix and sugar, 1 tbsp cumin**
- **4 tbsp paprika, ½ tsp chilli**
- **1 tbsp mustard, 1 tsp Worcester sauce**
- **100ml apple juice, 1 tbsp maple syrup**
- **1 tbsp rapeseed oil, 1.5kg turkey thighs (on the bone) 2 onions, 1 large red onion**
- **200g cranberries, 150g shallots**
- **1 large apple, 2 tbsp rapeseed oil**
- **1 tbsp apple cider vinegar**
- **75g brown sugar, 1 pinch sea salt, pepper**
- **½ head of oak leaf lettuce**
- **4 brown burger buns**
- **2 tbsp mayonnaise**

*Recipe Contributed By:  
NEFF Home Appliances  
Recipe Origin: Germany*



## METHOD

- 1 Mix spices, mustard, Worcester sauce, apple juice, maple syrup, and rapeseed oil. Rub the marinade onto skinless meat, and marinate overnight if desired. For the chutney, wash cranberries, dice shallots, and quarter the apple. Mix with oil, vinegar, sugar, salt, and pepper in an ovenproof dish.
- 2 Preheat the oven to 130°C. Slice the onions, and set aside red onion. Brush the roasting dish with clarified butter, spread onions, and place meat on top. Braise covered for four hours until the meat falls off the bone.
- 3 One hour before the end, cook the cranberry chutney in the oven. Stir at intervals. Let it cool; store it in a sterile jar for up to a week.
- 4 Wash and pluck lettuce, and slice red onion. Remove meat and onions from the roasting dish. Keep onions warm. Peel meat from the bone, and keep it warm. Brown bun halves, spread mayo, fill with lettuce, braised onions, and pulled turkey. Top with cranberry chutney, and onions, and cover with the second bun half. Serve immediately.



# Quick Vegan Ramen

Serves: 4

## INGREDIENTS

- **1 litre boiling water, 20 g ginger, cut into pieces**
- **4 garlic cloves, peeled and cut into pieces**
- **5 spring onions, just the whites**
- **2 red chillies, cut into pieces**
- **1 leek, cut into chunks, 2 celery sticks, cut into chunks, 1 stock cube, crumbled**
- **1 tbsp sunflower oil, 2 cloves garlic, thinly sliced, 1 red chilli, thinly sliced**
- **1 tbsp soya sauce, 1 tbsp mirin, 3 tbsp red miso paste, ½ tsp salt, ¼ tsp chilli flakes**
- **8 shittake mushroom, thinly sliced**
- **1 pak choi, leaves separated, 50g bean sprouts, greens of the spring onions**
- **100 g frozen sweetcorn, 400g instant ramen noodles**

*Recipe Contributed By:  
NEFF Home Appliances  
Recipe Origin: Japan*



## METHOD

- 1 Put the boiling water in a deep pan with all the stock ingredients and bring it to a boil. Cover and cook on low heat for 40-45 minutes. Sieve this into another pan and leave it aside.
- 2 Prepare the noodles as per the instructions on the packet and divide them into 4 bowls.
- 3 In another pan heat the oil, add the chilli and garlic, and let them sizzle for a few seconds. To this add the soya, mirin, salt, chilli and miso paste and stir it all in. Throw in the mushroom, pak choi, bean sprouts, spring onions and sweetcorn. Cook on high heat for a minute.
- 4 Put this veg mix over the noodles in the 4 bowls. Pour the boiling stock over this. Serve immediately.



# Gnocchi

## with Sage and Pecorino

Serves: 4

### INGREDIENTS

- 750g King Edward or Désirée potatoes
- 100g rock salt
- 2 eggs
- Sea Salt
- Pepper
- ¼ tsp nutmeg whole
- 150g 00 flour (some extra for rolling)
- ½ bunch Sage
- 75g butter
- 70g toasted pine kernels
- 100g pecorino

Recipe Contributed By:  
NEFF Home Appliances  
Recipe Origin: Italy



### METHOD

- 1 Sprinkle rock salt on a baking tray, place potatoes on top, and bake in a preheated oven at 200°C CircoTherm® for an hour until a knife goes through easily.
- 2 Once cooked, let them cool slightly, scoop out and mash the potato using a ricer.
- 3 While warm, transfer to a tray, and season with nutmeg, salt, and pepper. Make a well, whisk in two egg yolks, and incorporate with a circular hand motion. Gradually sieve 150g 00 flour into the mixture, avoiding overworking the dough.
- 4 Turn it onto the worktop, shaping it into a smooth, non-sticky dough. Form a large lozenge, sprinkle with flour, and cut into wedges. Roll into strips, slice into dumplings, and run along a fork to create ridges.
- 5 Melt butter in a pan, add sage leaves and allow them to crackle. Blanch gnocchi in salted simmering water until they float. Drain, and add to the sage butter.
- 6 Serve immediately, garnishing with pine nuts and Tuscan pecorino cheese.



# Ox-Shred Burger

## with Tomato Jam & Marinated Radicchio

Serves: 2

### INGREDIENTS

- About 500g beef tenderloin
- 3 sprigs rosemary, 2 sprigs thyme
- 3-4 sage leaves, 1 garlic clove
- 2 tbsp clarified butter
- Salt, pepper
- 200g Gruyère cheese, 2 red onions
- Medium-hot mustard, 4 hamburger buns
- About 700g tomatoes, 1 tablespoon white balsamic vinegar
- Jam sugar (preserving sugar)
- Approx 150g radicchio
- 2 tablespoons olive oil
- ½ tsp sugar, ½ tbsp white wine vinegar

Recipe Contributed By:  
NEFF Home Appliances



### METHOD

- 1 Vacuum-seal 2 sprigs of rosemary, 1 sprig of thyme, sage leaves, and beef in a bag at setting 3.
- 2 Sous-vide cook the beef at 52°C for about 1 hour, adjusting based on thickness (1 hour per 3 cm).
- 3 For the tomato jam, blanch and peel tomatoes, dice, and combine with preserving sugar and balsamic vinegar. Boil for 3-4 minutes until the jam gels.
- 4 NEFF Idea (Sous-Vide): Sous-vide celery with lemon juice and cream at 90°C for 1 hour.
- 5 Transfer hot jam to a jar, seal, and cool. Marinate radicchio in olive oil, sugar, and white wine vinegar. Slice Gruyère and onions.
- 6 Sear the cooked beef with rosemary, thyme, and garlic in clarified butter. Season with salt and pepper, slice thinly and add cheese. Toast hamburger buns.
- 7 Spread mustard on the bottom bun, and layer with radicchio, beef, cheese, tomato jam, and onions. Top with the other bun half and enjoy.



# Korean Pizza

## Veggie Bulgogi Mushroom and Egg Pizza

Serves: 6-8

### INGREDIENTS

- 2 tbsp dark soy sauce, 2 tbsp gochujang paste, 1 thumb-sized piece of ginger peeled and minced
- 2 tbsp light brown sugar, 2 tbsp rice wine, 2 garlic cloves peeled and minced, ½ tsp black pepper, 1 grated sweet apple (no need to peel)
- 1 tbsp toasted sesame oil, 2 tbsp vegetable oil, 3 tbsp cold water, 200 g mixed mushrooms, sliced
- 360 g plain flour and some flour for rolling, 7 g easy bake/fast action yeast (dried) 1 tsp caster sugar, 1 tsp salt, 2 tbsp olive oil
- 220 ml tepid water, 2 tbsp semolina (optional – but gives the dough a nice crunch), Flour for rolling
- 1 tbsp cornflour mixed with 2 tbsp cold water (to make a slurry), 200g grated mozzarella, 4 small eggs, 2 fresh chillies (we used Fresno chillies - 1 red and 1 green), 2 tbsp olive oil for brushing on the pizza, 1 bunch spring onions, finely chopped

Recipe Contributed By:  
NEFF Home Appliances  
Recipe Origin: Korea



### METHOD

- 1 Combine all bulgogi sauce ingredients (except mushrooms) in a bowl. Add mushrooms, cover, and marinate for 30 minutes.
- 2 Prepare pizza dough by combining flour, yeast, sugar, salt, and oil. Knead, then let it prove until it doubles in size.
- 3 Remove mushrooms, drain excess liquid, and set aside. Boil bulgogi sauce, simmer, and thicken with cornflour slurry. Cool slightly.
- 4 Preheat oven to CircoTherm® Intensive 220°C (for a tray) or 275°C (for a pizza stone).
- 5 Knock out air from the dough, divide into two portions, and shape into 6" circles on a semolina-sprinkled surface.
- 6 Place pizzas on a paddle or tray. Spread bulgogi sauce, leaving a border. Top with mozzarella, mushrooms, and chillies. Brush edges with olive oil.
- 7 If using trays, bake for 5 minutes, then add eggs to wells and cook for 5-7 more minutes. If using a stone, add eggs immediately and bake for 6-7 minutes.



# Pork Involtini

## by John Quilter

Serves: 4

### INGREDIENTS

- 8 slices pork loin ¼ inch thick
- 150g bread crumbs
- 70g pecorino
- 1 finely diced medium white onion
- 8 chestnuts
- 4 slices of guanciale sautéed and diced (use streaky bacon as an alternative)
- 1 tbsp of chopped flat-leaf parsley
- 2 tsp chopped sage
- 8 sage leaves for garnish
- 2 tsp chopped thyme
- Salt & Pepper, 1 egg whisked
- 8 slices of lardo (pork fat) (alternatively use 100g of butter)
- Flour for dusting, 70ml white wine

Recipe Contributed By:  
NEFF Home Appliances  
Recipe Origin: Italy



### METHOD

- 1 Flatten out the pork between two pieces of grease-proof paper using a rolling pin or meat hammer.
- 2 On medium to low heat, place the lardo into a large sauté pan to begin melting. Once melted, add the diced onions and guanciale, and cook until the onions are translucent and the meat is cooked.
- 3 Deglaze the pan with the white wine and allow the alcohol to cook off the liquor and allow the moisture to reduce by half until it is sumptuous. Finally, throw in the sage and thyme, incorporate and take off the heat. Next, remove the leftover lardo, finely dice it and return to the mixture.
- 4 Into this mixture incorporate the breadcrumbs, herbs, seasoning, and egg and finally crumble in the cooked chestnuts. The breadcrumbs will absorb the delicious fat from the lardo and guanciale and form your stuffing. If the mixture is a little wet add more breadcrumbs. Divide it into eight clumps.
- 5 Layer the stuffing onto the flattened pork loin, ensuring a ½ inch border is left. Fold in the sides of the pork covering the stuffing partly. Then roll up, keeping it all tight and firm. Add the sage leaves to the outside and then secure with two runs of strings.
- 6 Very lightly sprinkle the pork bundles with some flour and then fry in butter until golden brown then finish off at 180°C CircoTherm® for 8 minutes.



# Green Shakshuka

Serves: 4-6

## INGREDIENTS

- 100g leek
- 30g butter
- 250g spinach leaves
- 25g parsley
- 25ml single cream
- Sea salt
- 1 fennel bulb (small)
- 2 spring onions
- 1 tbsp olive oil
- 50g kashkaval cheese, or any other yellow cheese
- 20g parmesan, plus some for garnishing (or Feta cheese)
- 6 eggs
- Sourdough bread on the side

Recipe Contributed By:  
NEFF Home Appliances  
Recipe Origin: Middle East



## METHOD

- 1 Cut leeks, fennel, spring onions, and clean spinach.
- 2 Melt butter in a saucepan, cook leeks on low for approx 15 minutes until soft, then let cool.
- 3 Set aside 50g spinach. Boil the rest with parsley, strain, rinse with cold water, and blend with leek, cream, and water until creamy. Season with salt.
- 4 Sauté spring onions and fennel in olive oil. Season and toss spinach. Spread the spinach-parsley mix, fennel, and spring onions on top.
- 5 Form wells, break eggs, grate cheese over shakshuka, salt yolks, and cook covered for 4-5 minutes until egg white is set and yolk is runny.
- 6 Grate more parmesan, drizzle with olive oil, and serve with fresh brown bread. Enjoy a green twist on traditional shakshuka!





# Christmas Goose

## with Orange and Date Stuffing

Serves: 4

### INGREDIENTS

- **1 ready-to-cook goose (about 4 kg; with giblets)**
- **1 orange**
- **100g dried dates**
- **200g cooked chestnuts**
- **1 tsp anise seeds**
- **2 tsp mugwort, dried**
- **salt, pepper**
- **3 shallots, 2 carrots, ¼ celeriac, ½ stick leek**
- **1 tsp powdered sugar, 1 tbsp tomato paste**
- **150ml port wine, 500ml chicken stock**
- **2 bay leaves, 2 star anise**
- **1 cinnamon stick, 1-2 tsp cornstarch**

Recipe Contributed By:  
NEFF Home Appliances



### METHOD

- 1 Preheat the oven to 180°C using CircoTherm® top/bottom heat. Trim the goose by removing the rump, neck, and wing tips, setting them aside with the giblets for the sauce. Remove belly fat, reserving some for the sauce. Clean the goose thoroughly, patting it dry with a kitchen roll.
- 2 For the filling, wash and cut the orange into pieces. Dice the dates and chestnuts, mix with the oranges, anise, mugwort, salt, and pepper, and stuff the goose. Close the belly with toothpicks and tie the legs loosely with kitchen twine. Rub the goose with salt and place the breast side down in a baking tray. Pour in 200ml of water and bake in the hot oven on the lowest rack for 30 mins.
- 3 After 30 mins, turn the goose and finish cooking for another 2.5 hours, basting every 30 minutes with rendered fat.
- 4 For the sauce, peel and dice shallots, carrots, and celery. Cut leeks into rings. Melt goose fat in a large pot, sauté vegetables, and coarsely chop the goose giblets. Add everything to the vegetables and sauté until brown. Dust with powdered sugar, add tomato paste and roast briefly.
- 5 Deglaze with port wine, reduce slightly and add chicken stock. Bring to a boil, add spices, and simmer gently for about 1 hour.
- 6 Strain the sauce, bring to a boil again, mix starch with cold water, stir into the boiling stock, and bring to a good boil. Season with salt and pepper. Carve the goose and serve with sauce, pumpkin dumplings, and red cabbage with pears.



# Red Cabbage with Pears

Serves: 4

## INGREDIENTS

- **800g red cabbage**
- **Salt & Pepper**
- **1 lemon (juice only)**
- **2 pears**
- **1 yellow onion**
- **1 tbsp rapeseed oil**
- **300ml dry red wine**
- **150ml pear juice**
- **2 tbsp red wine vinegar**
- **5 cloves of garlic**
- **4 allspice grains**
- **5 black peppercorns**
- **2 bay leaves**
- **2-3 tbsp red cranberry jam**

*Recipe Contributed By:  
NEFF Home Appliances  
Recipe Origin: Germany*



## METHOD

- 1 Slice the red cabbage (without the stalk) into strips or cut finely, add salt and lemon juice and knead vigorously with your hands for a few minutes. Leave to stand for about 30 minutes.
- 2 Peel, quarter, core and dice the pears. Peel and finely dice the onion. Heat oil in a large pot. Sauté onions in it over medium heat until translucent. Add pears and red cabbage and sauté briefly.
- 3 Add red wine, pear juice, 200ml water and vinegar. Add spices to the pot in a spice bag. Bring to a boil, reduce the heat and simmer covered for about 1 hour. Stir occasionally. Add a little liquid if needed.
- 4 After an hour, test to see if the red cabbage is soft enough. If not, simmer a little longer. Remove spices, stir in the jam. Season with salt and pepper.



# BBQ Pork Puff Spiders

Serves: 4

## INGREDIENTS

- **1kg pork shoulder joint off the bone (or pork neck)**
- **2 shop bought puff pastry**
- **Handful sesame seeds**
- **1 egg for egg wash**
- **3 garlic cloves, finely chopped**
- **1 thumb-size pieces of ginger, finely chopped**
- **2 spring onions finely chopped**
- **4 tbsp tomato ketchup**
- **4 tbsp hoi sin sauce**
- **4 tbsp sugar**
- **2 tbsp dark soy sauce**
- **2 tbsp vinegar**

Recipe Contributed By:  
NEFF Home Appliances



## METHOD

- 1 Preheat the oven to 150° C CircoTherm®. Slice the pork joint into 7-8 cm thick roasting lengths and place in a roasting tray. Massage 'the marinade' all over the meat.
- 2 Place the marinated meat in the oven and cook uncovered for at least 2-3 hours basting and turning every so often so the meat doesn't burn but chars nicely. Allow to cool and then chop into ½ cm thick cubes - or pull apart.
- 3 On a lightly floured surface, roll out the puff pastry to smooth out the seams. Cut into equal circles.
- 4 Put about 1 ½ tablespoons of filling onto a pastry circle and brush the edges with egg wash. Cover with another pastry circle and use a fork to crimp it closed. Make sure they're tightly sealed. Roll the 'legs' out with the leftover pastry and press those onto the puffs, making sure to bend them to look like spider legs. Brush with egg wash and scatter with sesame seeds.
- 5 Turn the oven to 200° C CircoTherm® and bake for 15-20 minutes until golden brown. If you would like more of a glaze, brush with a second layer of egg wash after 10 minutes of baking and place back in the oven to finish. Happy Halloween!



# Glazed Easter Ham

Serves: 10-12

## INGREDIENTS

- **2kg ham (pre-cooked with rind)**
- **400g carrots with greens**
- **3 juniper berries**
- **1 tsp coriander seeds**
- **2 cloves**
- **3 black peppercorns**
- **1 tbsp mustard**
- **200ml water**
- **300ml orange juice**
- **100ml white wine**
- **3 tbsp maple syrup**
- **1 tbsp salt**
- **100g butter**
- **Mashed potato (for serving)**

Recipe Contributed By:  
Bosch Home Appliances



## METHOD

- 1** Preheat the oven to 180°C/350°F. Score the skin of the ham in a diamond or grid pattern. A good ham will feel somewhat incomplete without some roasted vegetables, so cut off carrot tops, peel, and halve carrots lengthways.
- 2** Next up is the glaze, which is super quick to prepare. Add juniper berries, coriander seeds, cloves, black peppercorns, mustard, water, orange juice, wine, maple syrup and salt into a bowl and purée with the hand blender. Once the sauce is smooth, transfer to a small saucepan and heat just to release and combine all the flavours. Cook over medium heat for approx. 5 – 10 min.
- 3** Cover the bottom of the baking dish with carrots and butter. Place ham skin-side up on top, brush with glaze and bake in the preheated oven for approx. 30 – 35 min. Baste with the liquid from the baking dish every 5 minutes. Once the skin is crisp and brown, take the ham out, baste with juices from the pan, and let it rest for a few minutes. Cut into slices and serve with the carrots. Cover with remaining glaze and season with salt and pepper. Enjoy!



# Homemade Beef Burgers

Serves: 4

## INGREDIENTS

- **500g minced beef**
- **1 small onion, peeled and quartered**
- **Small bunch of parsley**
- **1 large clove garlic, peeled**
- **1 egg**
- **1 heaped tsp Dijon mustard**
- **1 tbspc Worcester sauce**
- **Salt and pepper**
- **Lettuce, Tomato**
- **Mustard, Mayonnaise**
- **Gherkins, Ketchup**
- **Crusty rolls**

*Recipe Contributed By:  
Bosch Home Appliances*



## METHOD

Hotair Grilling at 220°C & Hand Blender

- 1 Preheat the oven.
- 2 Place the minced beef in a large bowl. Put the onion, parsley and garlic into the bowl of the universal cutter. Pulse until finely chopped but not puréed.
- 3 Tip into the beef. Add the egg, Dijon mustard and Worcester sauce. Season well with salt and pepper. Mix well and divide the mixture into 4. Shape into patties. The burgers will shrink when cooked so make a small well in the centre of each.
- 4 Place on the rack over the universal pan. Place in the oven on shelf level 4. Cook for 5-7 minutes on one side. Turn over and cook for another 3-5 minutes on the other side.
- 5 Transfer to a warm plate. Cover and keep warm. Split the rolls and put them cut side up on the same oven shelf. Lightly toast for a few minutes.
- 6 Assemble the beef burgers as desired and serve immediately.

Note: These Burgers can be cooked using the grill function.



# Smoked Salmon, Dill & Lemon Pâté with Melba Toast

Serves: 4

## INGREDIENTS

- **150g smoked salmon trimmings**
- **200g lemon and pepper smoked salmon**
- **200g soft cream cheese**
- **1tbsp crème fraîche (optional)**
- **Juice of 1 lemon**
- **1-2 tbsps dill, plus extra for garnish**
- **Salt and black pepper**
- **4 slices of white bread**

Recipe Contributed By:  
Bosch Home Appliances



## METHOD

- 1 Line square ramekins with cling film, leaving excess salmon over the edges. Squeeze lemon juice from half the lemon. In the ErgoMixx bowl, combine all ingredients (except crème fraîche) with half of the lemon juice. Pulse until a smooth pâté forms.
- 2 Adjust taste with salt, pepper, and more lemon juice if needed. Add crème fraîche if the mixture is too stiff. Carefully remove the blade from the ErgoMixx.
- 3 Spoon the pâté into ramekins, smooth with a palette knife, and fold excess salmon over to create a parcel. Chill for 30 minutes. Once chilled, turn out onto a small plate, removing the ramekin and cling film from the pâté. Enjoy!
- 4 Preheat the oven to 195°C with Hotair grilling, and line a universal tray with parchment. Remove crusts from 4 slices of bread and place on the tray. Toast in the oven for 7 minutes, flipping halfway through. Once toasted on both sides, transfer to a board and carefully slice between the toasted sides.
- 5 Turn each half over to remove the soft centre. Repeat for the other 3 slices. Cut slices into large triangles and return to the tray, toasted side down. Bake for 2 minutes 30 seconds until slightly curled and golden. Place Melba toast on a cooling rack after removing it from the oven.
- 6 Once cooled, arrange 2-4 Melba toast on a plate with smoked salmon pate. Decorate with a slice of lemon and dill. Enjoy!

Tip: Store Melba toast in an airtight container and they should last for a couple of weeks.



# Honey-Glazed Ham

Serves: 8-10

## INGREDIENTS

- **3KG Ham**
- **1 large onion, roughly chopped**
- **1 stick celery, roughly chopped**
- **1 large carrot, roughly chopped**
- **200ml dry cider**
- **A handful of cloves**
- **1 tbsp Dijon mustard**
- **1 tbsp soft brown sugar**
- **2 tbsp honey**

*Recipe Contributed By:  
Bosch Home Appliances  
Recipe Origin: Great Britain*



## METHOD

- 1** Line the universal pan with a sheet of baking parchment. Weigh the ham and work out the cooking time. Allow 45 minutes per kilo plus 25 minutes total cooking time. For a 3kg piece of ham, this would be  $3 \times 45 + 25 = 160$  minutes (approximately 2 hours and 40 minutes).
- 2** Put the prepared vegetables into the bottom of the pan. Then place the ham on top of the bed of vegetables. Pour over the cider. Cover the ham with foil and place in the [oven](#). Bake for 40 minutes then lower the temperature to 160°C. Continue cooking for 1 hour and 20 minutes.
- 3** Take out of the [oven](#). Remove the skin if possible. Mix together the mustard, soft brown sugar and honey. Use a pastry brush to paint this over the ham. Stud with cloves. Turn the heat up to 170°C.
- 4** Place the ham back in the [oven](#) and cook for the remaining 40 minutes. Cover with foil if it's getting too brown. Allow to rest for at least 30 minutes before carving.

Note: If your oven has added steam no need to cover it with foil



# Homemade Pizza

Serves: 4

## INGREDIENTS

- **250g strong white flour**
- **1 tsp salt, 1 tsp sugar**
- **7g sachet dried yeast**
- **30ml olive oil, 120ml tepid water, 1 tbsp olive oil**
- **1 onion, finely chopped, 2 cloves garlic, crushed**
- **1 tin chopped tomatoes, 1 tbsp tomato puree**
- **1 tsp dried oregano**
- **Pinch of sugar, salt and pepper**
- **150g grated mozzarella, Fresh basil**
- **Choose any topping of choice including; Black olives, pepperoni, mushrooms, artichokes, anchovies, sun-dried tomatoes or roast peppers.**

*Recipe Contributed By:  
Bosch Home Appliances  
Recipe Origin: Italy*



## METHOD

Pizza Setting at 220°C and CreationLine Stand Mixer

- 1 Sift the flour and salt together into the bowl of the [CreationLine Stand Mixer](#). Attach the dough hook. Add the yeast and sugar and mix for a minute to combine. With the motor running on the slowest speed, add the olive oil with enough water to form a soft but not sticky dough. Keep mixing for 8 minutes on the slowest speed to knead the dough.
- 2 Transfer the dough to a large bowl and cover with some cling film. Leave to rise in a warm place (a warming drawer on the lowest setting is ideal) for about 30 minutes or until the dough has doubled in size.
- 3 While the dough is rising, make the tomato sauce. Heat the olive oil in a medium saucepan. Add the onion and cook for 10 minutes over low to medium heat until soft but not browned. Add the tin of tomatoes, tomato puree, oregano, sugar, salt and pepper. Simmer gently for 25-30 minutes. Set aside until ready for use.
- 4 Preheat the [oven](#). Tip the dough out onto a lightly floured surface. Cut into 4 pieces and roll out as thinly as possible. Place the pizza bases onto a large piece of parchment paper.
- 5 Place the universal pan on shelf level 1 to heat. Spread the dough with tomato sauce. Sprinkle on mozzarella cheese, add some fresh basil and any topping of choice.
- 6 Slide the pizzas onto the hot universal pan. Bake for 12-15 minutes until golden brown and bubbling.





# Champ Bake with Leeks

Serves: 4

## INGREDIENTS

- **1kg rooster potatoes, peeled and cut into chunks**
- **50g butter**
- **1 leek, halved, sliced and washed**
- **100ml milk**
- **4 spring onions, finely sliced.**
- **Salt and pepper.**
- **1 slice of bread**
- **50g mature cheddar, cut into chunks**
- **1 small bunch fresh parsley.**

Recipe Contributed By:  
Bosch Home Appliances



## METHOD

- 1 Cut the potatoes into even-sized pieces. Place in a steamer and steam for about 25 minutes or until soft.
- 2 While the potatoes are steaming, cook the leeks. Place about half the butter in a pan, add the leeks and cook over medium to low heat for 10 minutes or until soft but not coloured. Season with salt and pepper.
- 3 When the potatoes are cooked, tip into a large bowl.
- 4 In the saucepan, heat the remaining butter and milk. Add the spring onions and remove from the heat. Mash the potatoes. Add in the heated butter, milk and spring onions. Season well with salt and pepper. Stir in the leek and transfer to a suitable oven-proof dish.
- 5 Place the bread in the bowl of the [food processor](#) with the universal blade attached. Process to form breadcrumbs. Add the cheese and process again until the cheese is well incorporated into the breadcrumbs. Add the parsley and use the pulse button to chop but not over process the mixture.
- 6 Scatter over the top of the potatoes and bake on shelf level 2 for 20-25 minutes or until golden brown.



# Turkey and Ham Pie

Serves: 4

## INGREDIENTS

- 225g plain flour
- 125g butter, diced
- Pinch of salt
- 3-4 tbsp cold water
- 1 egg beaten with a pinch of salt.
- 1 tbsp olive oil
- 2 leeks, trimmed, washed and cut into slices
- 100ml dry white wine
- 40g butter, 40g flour
- 500ml chicken stock
- 100ml cream
- 500g cooked Turkey, diced
- 100g cooked Ham, diced
- Salt and pepper

Recipe Contributed By:  
Bosch Home Appliances



## METHOD

- 1 To make the pastry: Place the flour, butter and salt in the bowl of the [food processor](#) with the universal blade attached. Process for about 20 seconds or until the mixture resembles fine breadcrumbs. Add most of the water and pulse until dough forms, adding extra water as necessary. Wrap the pastry and chill for 30 minutes.
- 2 Heat the oil in a frying pan, add the leeks and season with salt and pepper. Cook over medium heat for a couple of minutes, turn up the heat and add the wine. Allow it to bubble for a few minutes until reduced by half.
- 3 To make the sauce: Melt the butter in a saucepan. Add the flour and cook for a few minutes over a medium heat. Whisk in the chicken stock, leeks and white wine and bring to the boil stirring all the time. Add the cream and salt and pepper and allow the sauce to bubble for a few seconds. Remove from the heat. Add in the cooked turkey and ham and adjust the seasoning. Tip into a suitable-sized pie dish. The turkey and ham mixture should come up top of the dish.
- 4 Roll out the pastry onto a lightly floured work surface. Cut long strips of pastry about 1cm wide. Use some of the beaten eggs to stick them around the rim of the pie dish. Brush again with more of the beaten egg. Use the rolling pin to transfer the pastry to the top of the pie and seal it with a fork. Brush more egg over the pastry to glaze. Use any leftovers to cut out shapes for decoration. Cook the pie for 35-40 minutes or until golden brown.



# Oriental Salmon

## with Jewelled Rice

Serves: 6-8

### INGREDIENTS

- **1 side of Salmon 800-900g**
- **2 carrots peeled and cut into julienne strips**
- **6 spring onions sliced at an angle**
- **2cm of fresh ginger, peeled and cut into fine strips**
- **1tbsp runny honey, 2tbsps soy sauce, 2tbsps sesame oil**
- **2tbsps mirin or rice wine**
- **350g white and long grain rice**
- **700ml vegetable stock**
- **55g dried cranberries**
- **55g shelled pistachio nuts**
- **1 pot of pomegranate seeds**
- **1 bunch of fresh dill or parsley**
- **1-2 lemons in wedges**

*Recipe Contributed By:  
Bosch Home Appliances  
Recipe Origin: China/Japan*



### METHOD

- 1 Mix together ingredients for marinade.
- 2 Prepare a universal pan lined with foil and topped with a sheet of greaseproof paper.
- 3 Arrange the carrots, onions and ginger on the paper and sit salmon on top, pour over the marinade.
- 4 Fold over foil and paper to seal and leave to stand for 15 minutes.
- 5 Meanwhile, place rice in a large ovenproof dish and add dried cranberries and pistachios.
- 6 Pour over the vegetable stock. Place in the [oven](#), select 100% Steam and set timer to 27 minutes.
- 7 When timer starts count down, add the salmon at 25 minutes.
- 8 To serve, stir through the rice, the pomegranate and herbs and arrange as bed for salmon. Place salmon on top and surround with the vegetables.
- 9 To glaze, place the marinade and cooking juices from salmon in a small pan and boil to reduce until sticky, drizzle over salmon. Garnish with lemon wedges and more fresh herbs.



# 3 Meats, 3 Marinades

Serves: 8-12

## INGREDIENTS

- 2 ribeye steaks, 4 chicken breasts, 2 pork chops (bone-in)
- 2 tbsp cumin, 2 tbsp coriander
- 1 tbsp black peppercorns, 2 tbsp sugar
- 1 tsp molasses, 2 tbsp smoked paprika
- ½ tsp cayenne pepper
- 15g oregano, 15g thyme, 15g basil
- 4 bay leaves (divided), 1 tsp chilli flakes
- 5 tbsp olive oil, 3 tbsp red wine vinegar
- 15g ginger, 3 chili peppers
- 60ml coconut milk, 60ml soy sauce
- 120ml rice vinegar
- 2 tbsp grapeseed oil, salt, 1 tbsp chilli powder, 1 lemon (zest and juice)
- 10 cloves garlic (divided)

Recipe Contributed By:  
Bosch Home Appliances



## METHOD

- 1 Season steaks, chicken breasts, and pork chops with salt.
- 2 Prepare BBQ dry rub by combining cumin, coriander, black peppercorns, sugar, molasses, smoked paprika, cayenne pepper, and chilli powder in a food processor. Rub steaks with the mixture, and refrigerate for up to 2 hrs or overnight. Remove excess dry rub before grilling.
- 3 For Italian lemon-herb marinade, blend lemon zest, lemon juice, garlic, oregano, thyme, basil, bay leaves, chilli flakes, olive oil, and red wine vinegar. Toss with chicken, cover, and refrigerate for at least 2 hrs. Remove from fridge 30 min. before grilling.
- 4 For adobo marinade, blend garlic, ginger, bay leaves, chilli peppers, coconut milk, soy sauce, rice vinegar, and grapeseed oil. Toss with pork chops, cover, and refrigerate for at least 2 hrs. Remove from fridge 30 min. before grilling.
- 5 Grill meats to the desired 'doneness'. Serve and enjoy!



# Pumpkin Gnocchi

## with Sage Butter, Walnuts, and Smoked Bacon

Serves: 4

### INGREDIENTS

- **1kg Hokkaido pumpkin**
- **20 leaves sage**
- **70g walnuts**
- **150g smoked bacon (diced)**
- **300g potatoes**
- **200g potato starch**
- **8 tbsp cornmeal**
- **50g Parmesan cheese (grated)**
- **1 egg yolk**
- **1 tbsp ricotta cheese, 2 cloves garlic**
- **1 tbsp olive oil, 50g butter**
- **salt, pepper, ground caraway, ground nutmeg, flour for dusting**

*Recipe Contributed By:  
Bosch Home Appliances  
Recipe Origin: Italy*



### METHOD

- 1 Preheat oven to 200°C/400°F. Dice and bake Hokkaido pumpkin for about 30 min. until soft. Set aside to cool.
- 2 Peel and cook potatoes until soft. Mash them in a large bowl.
- 3 Puree baked pumpkin and add it to the mashed potatoes. Mix with potato starch, cornmeal, Parmesan, egg yolk, ricotta, grated garlic, salt, pepper, caraway, and nutmeg.
- 4 Roll portions of the dough into logs, cut into bite-sized pieces, and roll into balls. Create gnocchi indentations with the prongs of a fork.
- 5 Boil gnocchi until they float, then remove with a slotted spoon.
- 6 Fry diced smoked bacon until crispy and set aside. Chop walnuts.
- 7 Heat oil and butter in a pan, add the gnocchi and fry with walnuts, sage, and bacon until sage is crispy and butter browns. Season and serve immediately. Enjoy!



# Beetroot and Feta Burger (v)

Serves: 6-8

## INGREDIENTS

- 250g cooked beetroot
- 4 spring onions
- 100g Feta cheese
- 100g Giant couscous cooked
- 55g white breadcrumbs
- 2 cloves of garlic
- 2-3 tbsps of fresh mint
- Zest and juice of ½ lemon
- Salt and Pepper
- 3-4 tbsp of plain flour
- 2-3 tbsps of vegetable oil for frying

Recipe Contributed By:  
Bosch Home Appliances



## METHOD

- 1 Grate the beetroot coarsely and sit in a sieve to thoroughly drain.
- 2 In a food processor, place mint, garlic and spring onions and finely chop, then add the grated beetroot.
- 3 Add the cooked couscous, lemon zest and juice and the breadcrumbs, blitz together then add half of the cheese, this mixture should be forming a ball. Now add the last part of feta but just pulse so that coarse lumps of cheese appear in the mixture.
- 4 Turn out onto a floured board and shape into balls then flatten. Place in the fridge to firm up for 30 minutes (or prepare in advance).
- 5 To fry, heat oil in a frying pan on induction level 5 and place the floured burgers (3 or 4 at a time) in a pan. Turn after 4-5 minutes and continue to cook until golden.
- 6 Alternately, preheat the [oven](#) to 175°C Hotair before placing the burgers on the wire rack over the universal tray.
- 7 Serve with a spicy dip and layers of grilled vegetables.



# Roast Chicken Tray Bake

Serves: 4

## INGREDIENTS

- **2 tbsp olive oil**
- **1 small bunch of thyme, leaves stripped**
- **3 cloves of garlic, peeled**
- **Juice half a lemon**
- **750g new potatoes, washed and halved**
- **1 red and 1 yellow pepper, cut into strips**
- **4 chicken breasts on the bone**
- **Generous bunch parsley or coriander to serve**
- **Salt and pepper**

*Recipe Contributed By:  
Bosch Home Appliances  
Recipe Origin: Great Britain*



## METHOD

- 1 Hand blender.
- 2 Hotair Grilling at 190°C.
- 3 Place the olive oil, thyme leaves, garlic and lemon juice in the universal cutter bowl. Process till finely chopped. Place the potatoes and peppers in a large bowl and tip in about half the olive oil and herb mixture. Toss well to combine.
- 4 Place the chicken pieces in the universal pan lined with a sheet of parchment paper. Season with salt and pepper. Scatter the potatoes and peppers around. Use the remaining olive oil and herb mixture to coat the chicken.
- 5 Cook on shelf level 3 for 25-30 minutes. Remove the chicken and peppers. Keep warm.
- 6 Turn the potatoes and cook for another 10-15 minutes, while the chicken is resting.
- 7 Serve with the chopped parsley or coriander.



# Rump Steaks with Spaetzle

Serves: 4

## INGREDIENTS

- **150g Mountain Cheese**
- **100g Emmentaler Cheese**
- **100g Alpine Cheese or Appenzeller Cheese**
- **100g Romadur or Limburger Cheese**
- **500g Wholemeal Flour (Type 405)**
- **8 Eggs**
- **Salt**
- **350g white onions**
- **2 tbsp Wholemeal Flour (Type 405)**
- **1 tsp Paprika, fine and sweat**
- **400ml Oil for frying**
- **4 Rump Steaks (approx. 200g each)**
- **Ground pepper**
- **2 tbsp clarified butter**
- **1 tsp Butter**

*Recipe Contributed By: Robert Meier  
Recipe Origin: Germany*

## METHOD

- 1** Grate Mountain Cheese, Emmentaler, and Alpine Cheese. Cut Romadur into cubes. Mix cheeses in a bowl and set aside.
- 2** Peel and cube half of the onions for Rump Steak. Slice the rest into rings. Mix flour and paprika, sprinkle over onion rings, and set aside.
- 3** Heat frying oil to 170°C in a deep saucepan. Brush excess flour off onion rings, fry until pale gold and crisp, and then drain on kitchen roll. Mix flour for Spaetzle with eggs and salt. Let the dough rest for 10 minutes.
- 4** Bring water to a boil in a pan, keep the lid on. Preheat oven to 90°C. Beat and season steaks. Fry for 3 minutes on each side, then rest in the oven for 15 minutes.
- 5** Sauté cubed onions in pan fat. Keep warm. Warm ovenproof dish in the oven for Spaetzle. Add a pinch of salt to boiling Spaetzle water. Use a Spaetzle press to cook portions. Drain but do not douse.
- 6** Layer hot Spaetzle and cheese mixture in the ovenproof dish. Pour 100ml of hot Spaetzle water over layers and mix.
- 7** Divide Cheese Spaetzle between plates. Add a slice of Roast Beef to each. Top with sautéed onions and crispy onion rings. Serve.





# Lentil Shepherd's Pie with Butternut Squash

Serves: 4-6

## INGREDIENTS

- **1 large or 2 small butternut squash de-seeded and quartered**
- **3-4 tbsp olive oil**
- **1 onion, chopped, 2 carrots, diced, 1 stick celery, diced**
- **2 garlic cloves, finely chopped**
- **200g chestnut mushrooms, sliced**
- **2 bay leaves**
- **Few sprigs thyme**
- **100ml red wine**
- **200ml vegetable stock**
- **2 tbsp tomato purée, 1 can chopped tomatoes, 500g cooked Puy Lentils.**

*Recipe Contributed By:  
Bosch Home Appliances  
Recipe Origin: Great Britain*



## METHOD

- 1 Place the butternut squash in the universal pan and brush with half the oil. Season with salt and pepper. Bake in the [oven](#) for 35-40 minutes or until soft.
- 2 Heat a tablespoon of oil in a large saucepan. Add the onions, carrots and celery and cook over a low heat for 10 minutes. Stir in the garlic then turn up the heat, then add the mushrooms and cook for a few minutes.
- 3 Add the bay leaves and thyme. Stir in the red wine and allow to bubble for 2-3 minutes. Pour in the vegetable stock, tomato puree and chopped tomatoes. Bring to a boil, then lower the heat and simmer for 20 minutes. Add the lentils and cook for another 15 minutes. Season with salt and pepper. If the lentil mixture looks very runny, allow it to bubble to reduce for a few more minutes. Tip into a large oven-proof dish and spread evenly.
- 4 When the butternut squash is cooked, remove from the oven and allow to cool slightly. Use a spoon to scoop out the flesh and transfer to a bowl. Add about one tbsp olive oil, salt and pepper. Use the [hand blender](#) with the blender foot attached to mash the butternut squash. Cover the lentils with the mash.
- 5 Bake for about 35 minutes or until golden brown and piping hot.

Note: This dish can also be cooked using HotAir Eco. For recommended shelf levels please refer to your instruction manual.



# Tofu Stir-fry with Rice

Serves: 2

## INGREDIENTS

- 200g rice
- 300ml water
- 80g sugar snap peas
- 80g bell pepper (red)
- 200g tofu (smoked)
- 1 tbsp soy sauce
- 1 tbsp sweet chili sauce
- 40g peanuts
- Salt
- Vegetable oil for frying
- Pepper
- Cilantro for serving

Recipe Contributed By:  
Bosch Home Appliances



## METHOD

- 1 Add rice to saucepan. Cover with 1.5 parts of water, add salt and bring to a simmer. Reduce to low heat, cover and allow to cook for approx. 10 – 15 min. until fluffy and cooked through. Remove from heat and set aside.
- 2 Halve sugar snap peas with a diagonal cut, thinly slice bell pepper, and cut tofu lengthwise into even pieces.
- 3 Heat some vegetable oil in a frying pan over medium heat. Fry tofu slices on each side for approx. 3 – 5 mins. until lightly roasted and crisp.
- 4 Add tofu, soy sauce, and sweet chili sauce to a bowl. Stir well to evenly coat tofu slices with marinade. Set aside.
- 5 Add nuts to pan and roast over medium-low heat until golden brown and fragrant. Set aside.
- 6 Heat some more vegetable oil in frying pan and sauté sugar snap peas and peppers in a pan over medium heat for approx. 5 – 7 min. until lightly roasted. Season with salt and pepper. Add vegetables to tofu and gently stir to combine. Serve with rice. Sprinkle with toasted nuts and, if desired, with fresh cilantro leaves.



# Simple Cottage Pie

Serves: 6

## INGREDIENTS

- **1kg white potatoes**
- **20g butter**
- **Splash of milk**
- **500g beef mince**
- **1 x white onion**
- **1 x beef stock cube**
- **1 or 2 x tins of baked beans**
- **30g-50g grated cheddar**

### Recipe Inspiration:

This recipe is something my mum used to make for our family when I was a child and it's lovely to make it with my children now.

*Recipe Contributed By: Gemma Winter  
Recipe Origin: Great Britain*

## METHOD

- 1 Peel, cube and boil potatoes in slightly salted water until cooked through. Drain, and return to the pan to mash them with the butter and a splash of milk.
- 2 Leave to cool.
- 3 Heat a pan with 2 tablespoons of oil. Fry the onions in the pan until soft. Add the mince and cook until it starts to brown.
- 4 Crumble the stock cube directly into the mince and stir until the meat is cooked through.
- 5 Add the baked beans and leave to simmer for 10-15 mins.
- 6 Pour sauce into an ovenproof dish and leave to cool.
- 7 Once the sauce has cooled add mashed potato on top and smooth out with a fork so that the potato is even all over.
- 8 Cook at 180C for 20 mins. Remove from oven and sprinkle the cheese on. Return to the oven for a further 15 minutes until golden brown on top.



# Nick's French Lamb Stew

Serves: 6

## INGREDIENTS

- **650g of diced lamb**
- **3 Large Onions**
- **3 or 4 Carrots**
- **450g Small New Potatoes**
- **5 cloves of Garlic**
- **400g tin of Chopped Tomatoes (Polpa is best)**
- **250ml Dry White Wine**
- **1 Tablespoon Tomato Puree (with Garlic if you like)**
- **50g Beef Dripping**
- **2 teaspoons Caster Sugar**
- **25g Plain Flour, 250ml Lamb stock**
- **Salt & Pepper to Season**
- **French Bread to Serve**

*Recipe Contributed By: Nick Keeling  
Recipe Origin: France*

## METHOD

- 1 Cut onions into thin slices, peel and slice carrots, and peel garlic cloves. Wash new potatoes, ensuring uniform size. Toss meat in caster sugar.
- 2 Preheat the oven to Gas 3, 160°C (150°C Fan), allowing space for the casserole dish.
- 3 Melt beef dripping in a stove-top oven casserole, brown the meat, then remove it, leaving as much dripping as possible. Add chopped onions and carrots to the casserole, and cook until onions are golden.
- 4 Crush garlic into the casserole, and cook for a minute. Return the meat to the casserole, add plain flour, stir, and cook for 2-3 minutes.
- 5 Add wine to the casserole, and let the alcohol cook off. Then add stock, canned tomatoes, and tomato puree. Season with salt and pepper, and bring to a boil.
- 6 Transfer to the oven, cook for 45 minutes. While the casserole is in the oven, parboil the potatoes.
- 7 After 45 minutes, add the parboiled potatoes to the casserole, and stir them in.
- 8 Return to the oven and cook for an additional hour until cooked through.



# Tom's Pad Kra Pao

Serves: 3-4

## INGREDIENTS

- **500g Beef Mince (20% fat recommended)**
- **10-15 Basil Leaves**
- **5 Garlic Cloves (diced)**
- **2 tsp Fresh Ginger (finely chopped)**
- **2-4 Spring Onions (roughly chopped)**
- **2 Dried Chillies (finely chopped)**
- **200g Chinese Cabbage (known as Chinese Leaf) (finely chopped)**
- **1 tbsp Cooking oil, 1 tbsp Light Soy Sauce, 1 tbsp Oyster Sauce, 1 tbsp Fish Sauce, 1 tsp Sesame Oil, 1 tsp Salt, 2 tsp Black Pepper, 3 tsp Granulated Sugar**

### Recipe Inspiration:

This is a staple weekly dinner for me and my partner at home which is easy to make but delivers maximum comfort and flavour.

*Recipe Contributed By: Thomas Shing*  
*Recipe Origin: Thailand*

## METHOD

- 1 Heat a large frying pan over medium-high heat.
- 2 Add 1/2 tbsp cooking oil. Once hot, add all the beef mince, season with salt and black pepper, and break it apart while browning until crispy.
- 3 Maintain medium-high heat, push the meat to one side, add another 1/2 tbsp oil, and introduce diced garlic and finely chopped ginger. Cook for a minute.
- 4 Incorporate Chinese cabbage and dried chillies, cook for an additional 2 minutes until well-mixed and most moisture has evaporated.
- 5 Mix 1 tbsp light soy sauce, 1 tbsp oyster sauce, and 1 tbsp fish sauce in a bowl. Add the sauce to deglaze the pan, scraping off any charred bits.
- 6 Cook until 80% of the liquid evaporates. Add basil leaves, roughly chopped spring onions, and granulated sugar. Mix well and cook for another minute.
- 7 Turn off the heat and add 1 tsp sesame oil.
- 8 Serve this dish with freshly cooked white rice and a runny fried egg on top. Please do not eat this dish without rice as it will be too salty!



# Burmese Lamb Curry

Serves: 6-8

## INGREDIENTS

- **1kg lamb shoulder, diced**
- **Thumb-sized piece of ginger, finely chopped**
- **Ground cumin**
- **6 tbsp oil (vegetable or sunflower)**
- **2 cups natural yoghurt**
- **3 medium onions, diced**
- **3 cloves garlic, finely chopped**
- **2tsp paprika, 2tsp turmeric**
- **1tbsp fish sauce**
- **1tsp garam masala**
- **coriander to garnish**

### Recipe Inspiration:

This is one of my favourite dishes that my Mother makes and is loved by all of the family.

*Recipe Contributed By: Caroline Roberjot*  
*Recipe Origin: Myanmar (Burma)*

## METHOD

- 1 Marinade lamb in yoghurt cumin and ginger for at least 6 hours.
- 2 Heat oil over a medium heat. Turn heat to med-low and fry onions until softened and colouring and becoming oily (about 15 mins) then add garlic and stir around for about 1 min, and add paprika and turmeric and stir.
- 3 Add the marinated lamb and scrape in all of the yoghurt marinade and stir around the pan to slightly brown the meat.
- 4 Add fish sauce and then cover with a lid and simmer, stirring occasionally for about 1 hr. Near the end of the cooking time (about 10 mins before the end) add some garam masala and stir in.
- 5 Serve with chopped coriander and plain rice.



# Zaatar Pizza

Serves: 2

## INGREDIENTS

- **1 pre-made pizza dough or pizza crust**
- **2 tablespoons olive oil**
- **2 tablespoons zaatar spice blend**
- **½ cup shredded mozzarella cheese**
- **Optional toppings: sliced tomatoes, olives, feta cheese, fresh herbs, etc.**

## METHOD

- 1 Preheat your oven according to the instructions on your pre-made pizza dough or pizza crust.
- 2 Roll out the pizza dough or place the pre-made crust on a baking sheet or pizza stone.
- 3 Drizzle the olive oil evenly over the pizza dough or crust, spreading it with the back of a spoon.
- 4 Sprinkle the zaatar spice blend over the olive oil, making sure to cover the entire surface of the pizza.
- 5 Evenly distribute the shredded mozzarella cheese over the zaatar-spiced pizza.
- 6 If desired, add any additional toppings of your choice, such as sliced tomatoes, olives, feta cheese, or fresh herbs.
- 7 Place the pizza in the preheated oven and bake according to the instructions on your pre-made pizza dough or crust, typically around 10-15 minutes or until the crust is golden brown and the cheese is melted and bubbly.
- 8 Remove the pizza from the oven and let it cool for a few minutes before slicing and serving. Enjoy your homemade zaatar pizza!

*Recipe Contributed By: Eman Martin-Vignerte*  
*Recipe Origin: Middle East*



# Romazava

Serves: 4

## INGREDIENTS

- 450g beef or pork, cut into cubes
- 2 tablespoons of oil
- 1 onion, chopped
- 2 cloves of garlic, minced
- 2 tomatoes, diced
- 4 cups of beef or vegetable stock
- 4 cups of water
- 2 cups of chopped leafy greens (such as spinach, collard greens, or kale)
- 2 cups of chopped cabbage
- 2 cups of chopped green beans
- 2 carrots, sliced
- 2 potatoes, peeled and diced
- Salt and pepper to taste

*Recipe Contributed By: Eman Martin-Vignerte*  
*Recipe Origin: Middle East*

## METHOD

- 1 In a large pot, heat the oil over medium heat. Add the chopped onion and minced garlic, and sauté until they are soft and fragrant.
- 2 Add the beef or pork cubes to the pot and cook until they are browned on all sides.
- 3 Add the diced tomatoes and cook for a few minutes until they start to soften.
- 4 Pour in the beef or vegetable stock and water, and bring the mixture to a boil.
- 5 Reduce the heat to low and simmer for about 1 hour, or until the meat is tender.
- 6 Add the chopped leafy greens, cabbage, green beans, carrots, and potatoes to the pot. Season with salt and pepper to taste.
- 7 Continue to simmer the stew for another 30 minutes, or until the vegetables are cooked to your desired tenderness.
- 8 Taste and adjust the seasoning if needed.
- 9 Remove the pot from heat and let it cool slightly before serving.
- 10 Romazava is typically served hot with a side of rice or bread.





# Qatari Machboos

Serves: 4

## INGREDIENTS

- **500g of chicken or lamb meat, cut into chunks**
- **2 cups of basmati rice**
- **1 large onion, finely chopped**
- **4 cloves of garlic, minced**
- **2 tomatoes, chopped**
- **2 tablespoons of Arabic spice blend (baharat)**
- **1 teaspoon of turmeric powder**
- **1 teaspoon of ground cinnamon**
- **4 cups of chicken or vegetable broth**
- **Salt and pepper to taste**
- **Vegetable oil for cooking**

*Recipe Contributed By: Eman Martin-Vignerte*  
*Recipe Origin: Middle East*

## METHOD

- 1 In a large pot, heat some vegetable oil over medium heat. Add the chopped onion and minced garlic, and sauté until they become translucent.
- 2 Add the meat to the pot and cook until it is browned on all sides.
- 3 Stir in the chopped tomatoes, Arabic spice blend, turmeric powder, ground cinnamon, salt, and pepper. Cook for a few minutes until the tomatoes soften.
- 4 Add the basmati rice to the pot and mix well with the meat and spices.
- 5 Pour in the chicken or vegetable broth and bring the mixture to a boil. Then, reduce the heat to low, cover the pot with a lid, and let it simmer for about 15-20 minutes or until the rice is cooked and all the liquid is absorbed.
- 6 Once the rice is cooked, turn off the heat and let it sit covered for an additional 5 minutes to allow the flavors to blend.
- 7 Fluff the rice with a fork before serving.
- 8 Machboos is often served with a side of yogurt or a salad. Enjoy this flavorful Qatari dish with your family and friends!



# Dolma

Serves: 4

## INGREDIENTS

- **1 jar of grape leaves (around 30-40 leaves)**
- **1 cup of rice**
- **250g of ground lamb or beef (optional)**
- **1 onion, finely chopped**
- **2 cloves of garlic, minced**
- **¼ cup of fresh parsley, chopped**
- **¼ cup of fresh mint, chopped**
- **¼ cup of lemon juice**
- **2 tablespoons of olive oil**
- **Salt and pepper to taste**
- **Water for cooking**

*Recipe Contributed By: Eman Martin-Vignerte*  
*Recipe Origin: Middle East*

## METHOD

- 1 Rinse grape leaves under cold water to remove brine or excess salt. Drain and set aside.
- 2 In a large bowl, combine rice, ground meat (if using), onion, garlic, parsley, mint, lemon juice, olive oil, salt, and pepper. Mix well.
- 3 Take a grape leaf, place it flat on a clean surface, shiny side down. Trim off the stem if needed. Spoon 1-2 tablespoons of the rice mixture onto the leaf near the stem.
- 4 Fold sides over the filling, then roll tightly, tucking in the sides. Repeat with remaining leaves. Place stuffed grape leaves in a pot, seam side down, tightly packed.
- 5 Pour enough water to cover the leaves.
- 6 Place a heatproof plate on top to weigh them down.
- 7 Cover, bring to a boil, then simmer for 45 minutes to 1 hour until rice is cooked.
- 8 Remove from heat and let them cool slightly before serving.
- 9 Dolma can be enjoyed warm or at room temperature. Serve as an appetizer or part of a main course.

Note: You can also add additional herbs, spices, or vegetables to the filling according to your taste. Dolma can be customized to suit your preferences. Enjoy your homemade stuffed grape leaves!



# Salmon Sinigang

Serves: 2

## INGREDIENTS

- 1 ½ lbs Salmon Fillet
- 4 cups water
- 1 packet of Knorr Sinigang Mix
- A bunch of Fine Beans
- A bunch of Spinach
- 2 chopped tomatoes
- 1 slice Aubergine
- 1 medium size Onion quarterly chopped
- 6 pieces Okra or Ladyfingers
- 1 long green chilli
- Salt (to taste)

*Recipe Contributed By: Maria Teresa Perucho  
Recipe Origin: Philippines*

## METHOD

- 1 Place all the ingredients in a pot and boil all the ingredients together. Start with the water, Knorr Sinigang mix, tomatoes, and onion, and boil them for 10-15 minutes.
- 2 Add fine beans, spinach, okra, aubergine and long green chilli and salmon fillet, add salt to taste. Boil for a further 10 minutes.
- 3 We love to serve this with a bowl of jasmine boiled rice and enjoy the light broth with a maximum taste of freshness.



# Bangladeshi Shobji (Vegetable) Bhaji

Serves: 2

## INGREDIENTS

- **½ small cabbage, sliced**
- **100g beans, chopped into small pieces**
- **½ cup frozen peas**
- **1 small sweet potato, diced**
- **1 medium carrot, diced**
- **1 medium-sized onion, finely chopped**
- **1-2 green chillies (adjust to taste), finely chopped**
- **2 cloves of garlic, minced, 1-inch piece of ginger, grated, 1 teaspoon cumin seeds**
- **Salt to taste, 2 tablespoons oil for cooking**
- **Coriander leaves for garnish (optional)**

### Recipe Inspiration:

It is my mum's go to recipe for making a simple mixed-vegetable dish - the flavours changed every time depending on what vegetables she had to hand!

*Recipe Contributed By: Tahsina Khan*

*Recipe Origin: Bangladesh*

## METHOD

- 1 Heat oil in a large pan or skillet over medium heat.
- 2 Add cumin seeds and let them splutter.
- 3 Add chopped onions and sauté until they turn translucent.
- 4 Add minced green chillies, garlic and grated ginger. Cook for another minute until fragrant.
- 5 Add sweet potatoes, carrots, and beans. Stir-fry for about 5 minutes until they start to soften.
- 6 Add cabbage and frozen peas. Continue to stir-fry for another 5-7 minutes until the vegetables are cooked but still slightly crunchy.
- 7 Reduce the heat to low, cover the pan, and let it cook for a few more minutes if needed, until all the vegetables are tender.
- 8 Taste and adjust salt and spices if needed. Remove from heat.



# Pesto Alfredo Prawns

Serves: 4

## INGREDIENTS

- **225g of Raw Prawns**
- **600ml of Single Cream**
- **1 sliced sweet pepper (any colour)**
- **1 teaspoon of diced Garlic**
- **1 tablespoon of Red Pesto**
- **3 tablespoons of Parmesan Cheese of your choice**
- **10g All Purpose Seasoning**
- **10g of Cajun Pepper Seasoning (add more if desired)**
- **10g of Garlic Powder**
- **20g of Unsalted Butter**
- **Juice of 1 Lemon**

### Recipe Inspiration:

Quick and tasty.

*Recipe Contributed By: Sam Gayle*

*Recipe Origin: Italy*

## METHOD

- 1 Rinse prawns in water and pat dry.
- 2 Soak prawns in lemon juice whilst you prep and then remove from the lemon juice into a bowl.
- 3 Mix diced garlic, all purpose and Cajun into the prawns.
- 4 Add the butter and peppers to a pan on low heat, once melted add the seasoned prawns and gently cook until pink for up to 10 mins. Remove from the pan.
- 5 Put the linguine to cook and drain once cooked.
- 6 In the same pan used for the prawns, add the cream, garlic powder and parmesan cheese and cook on a low heat, stir until thick, add the pesto and mix together.
- 7 Add the prawns to the sauce and mix.
- 8 Add the cooked linguine to a plate and place the prawns on top.

Optional: Add seasonal vegetables or salad to compliment the meal.



# Chicken Adobo

Serves: 4

## INGREDIENTS

- **Fresh Chicken - your choice of cut (either 6-8 legs; 3 chopped chicken breasts; or 6 chicken thighs)**
- **4 cloves finely chopped fresh garlic**
- **½ cup Soy Sauce (either light or dark)**
- **1 cup Vinegar**
- **½ cup Cooking Oil (this is optional - it adds a 'glow' to your chicken)**
- **3 cups Water**
- **3 -4 Bay leaves**
- **⅓ tsp Chilli flakes**
- **½ tsp peppercorns**
- **A sprinkle of salt**

### Recipe Inspiration:

Filipinos love this simple but delicious chicken recipe. We love to serve it with plain boiled jasmine rice, enjoy!

*Recipe Contributed By: Maria Teresa Perucho*

*Recipe Origin: Philippines*

## METHOD

- 1 Place all the ingredients in a pot, beginning with the chicken, garlic, soy sauce, vinegar, oil, water, bay leaves, and chilli flakes.
- 2 Give it a good mix and add your salt and peppercorns, then let it boil for 10 minutes, stirring occasionally.
- 3 Cover the pot and let it cook for another 20 minutes. After 20 minutes, pierce the chicken with a fork - if there's no blood and the juices run clear, it's cooked.



# Chicken Teriyaki

Serves: 4

## INGREDIENTS

- **500g Chicken thigh fillets**
- **5 tbsp Salad oil**
- **4 tbsp Potato starch**
- **Salt and a pinch of pepper**
- **4 tbsp Soy Sauce**
- **4 tbsp Mirin**
- **4 tbsp Sake**
- **1 tbsp Sugar**

### Recipe Inspiration:

I would like people to try authentic Japanese home-cooked food.

*Recipe Contributed By: Kumi Hoffmann*  
*Recipe Origin: Japan*

## METHOD

- 1 Put the potato starch, salt, pepper and chicken thighs in a plastic bag. When all the meat is coated, remove the meat from the pack and dab off any excess flour.
- 2 Put salad oil in a frying pan and, as soon as the pan is hot, place the chicken thighs on the pan, skin first, and cook over medium heat until the skin is golden brown.
- 3 Mix the soy sauce, mirin, sake and sugar together in a bowl, then add the sauce mixture to the chicken and bring it to a simmer over medium heat.
- 4 Turn the meat over and coat the underside.
- 5 The meat is ready when it is shiny and the sauce is thick.



# Prawn Masala

Serves: 4

## INGREDIENTS

- 12 raw jumbo king prawns, (frozen and fresh works, I cooked frozen)
- 3 tbsp oil of vegetable cooking oil
- ½ tsp cumin seeds
- ½ tsp fenugreek seeds (methi seeds)
- 1 medium onion, chopped
- 1 ripe tomatoes, diced
- ½ tsp turmeric, 1 tbsp coriander powder, 1 tbsp cumin powder, ½ tsp sweet paprika
- 1 glove of garlic, 4 green chillies
- Salt to taste
- Coriander leaves to garnish (optional)

### Recipe Inspiration:

Classic, Simple delicious sweet prawns, a family favourite.

*Recipe Contributed By: Zahira Labal*

*Recipe Origin: India*

## METHOD

- 1 Heat the vegetable oil in a wok or saucepan over low heat. Add the cumin and fenugreek seeds, let them sizzle in the oil and add the onions plus garlic/chillies and fry for 15 minutes, or until slightly caramelised.
- 2 Add the dry spices and tomatoes on slow heat ensuring the spices do not burn (add some water if needed), Simmer for 10 minutes, or until the sauce is thick and the tomatoes have broken down.
- 3 Add the prawns and cook for a few minutes until cooked through. Garnish with coriander and serve with some rice and salad.





# Chicken Tikka

Serves: 4

## INGREDIENTS

- 3 large chicken breasts, cut into chunks
- 75g Greek yogurt
- 2 tbsp ginger and garlic paste
- 2 tsp tandoori powder
- 1 tsp ground coriander
- 1 tsp ground turmeric
- 1 tsp smoked paprika
- 2 tsp mild chilli powder
- Coriander leaves to garnish (optional)

### Recipe Inspiration:

My little boy's favourite chicken, chicken and more chicken!

*Recipe Contributed By: Zahira Labal*

*Recipe Origin: India*

## METHOD

- 1 Add all of the ingredients into a large bowl with a big pinch of salt. Cover and chill for at least a few hours, but preferably overnight.
- 2 Heat the griddle pan on high heat (or a barbecue). Add the chicken and cook until it's charred.



# Indo Chinese Chilli Paneer

Serves: 4

## INGREDIENTS

- 200g Paneer
- 2 tbsp Oil
- 1 tsp Garlic
- 1 tsp Ginger
- 1 tsp Green Chilli
- 1 medium Onion
- 1 Bell pepper
- 1 tsp Soy Sauce
- 1 tsp Red Chilli Sauce
- 1 tsp Honey
- Coriander leaves to garnish & Salt to taste (optional)

### Recipe Inspiration:

This is a good source of protein for vegetarians - plus it's a delicious snack with drinks!

*Recipe Contributed By: Zahira Labal*

*Recipe Origin: India*

## METHOD

- 1 Cut paneer into cubes and shallow fry in a non-stick pan with minimum oil. Heat oil in a wok, add ginger, garlic and green chilli. Cook well. Add diced onion and bell pepper and cook on a high flame for 2-3 mins. Add chilli sauce and soy sauce, and mix well.
- 2 Finally, add the paneer then the honey and mix well.
- 3 Serve immediately while it's hot.



# Kimchi Pancakes

Serves: 1

## INGREDIENTS

- **230g of well-fermented napa cabbage kimchi and its brine**
- **3 spring onions, chopped**
- **½ teaspoon of sugar**
- **½ cup of all-purpose flour**
- **½ cup of water**
- **3-4 tablespoons of vegetable oil**

### Recipe Inspiration:

I am obsessed with kimchi due to its anti-inflammatory benefits and anti-ageing effects - so I make kimchi pancakes at least twice a month. In 15 minutes it is ready and is great for everyone who likes sour and spicy foods. The spiciness of kimchi becomes milder due to the cooking method, so for everyone who is afraid that their eyes and ears will go on fire - well rest assured they will not.

*Recipe Contributed By: Laura Corosituc*

*Recipe Origin: Korea*

## METHOD

- 1 Combine the kimchi, kimchi brine, chopped scallions, sugar, flour and water in a medium bowl and mix well with a spoon.
- 2 Heat a 12-inch non-stick frying pan over medium heat (if you don't have a 12-inch pan, you can make 2 pancakes using a smaller skillet).
- 3 Add 2 tablespoons of oil and swirl to coat the bottom of the pan.
- 4 Pour the pancake mix into the pan and spread it with the back of a spoon or spatula to make a large circle.
- 5 Cook until the bottom is golden brown and crispy, so 3-5 minutes (no, not until you burned the soul out of the pancake because you got distracted - you really need to pay attention).
- 6 Turn the pancake over (with care and love) drizzle the remaining oil on the edges of the pan and then lift slightly with a spatula, so the oil can spread.
- 7 Cook it for another 3-5 minutes or until it becomes golden and crispy, serve on a large platter and eat immediately.



# Rajma Chawal

Serves: 2

## INGREDIENTS

- **250g cup dried red kidney beans (rajma)**
- **450ml water (for soaking 7-8 hours)**
- **2-3 tablespoons of Ghee**
- **1 large onion, finely chopped**
- **2-3 cloves garlic, minced, 1 piece of ginger, grated or minced**
- **2-3 tomatoes as puree**
- **1-2 chopped green chillies**
- **10g cumin seeds, 10g turmeric powder, 10g red chilli powder, 10g ground coriander, 10g ground cumin, 5g garam masala**
- **Salt as per taste, Chopped fresh coriander leaves for garnish.**
- **250g rice**

### Recipe Inspiration:

To me, Rajma Chawal is a dish that reminds me of home-cooked meals and brings a sense of comfort and nostalgia especially here in the UK.

*Recipe Contributed By: Vikas Balhara*

*Recipe Origin: India*

## METHOD

- 1 Soak Kidney Beans: Rinse dried kidney beans and soak in 3 cups of water for 6-8 hours or overnight. Drain after soaking.
- 2 Cook Kidney Beans: In a large pot, boil soaked beans until tender (30-40 mins). Alternatively, use a pressure cooker for quicker cooking.
- 3 Prepare Rice: Rinse rice, and cook in a separate pot with 2 cups of water and a pinch of salt until grains are separate. Fluff with a fork.
- 4 Make Rajma Curry: Heat oil in a pan, add cumin seeds, then sauté onions until translucent. Add garlic, ginger, and green chillies, sauté until golden. Add tomatoes and cook until soft.
- 5 Spice it Up: Add turmeric, red chilli powder, ground coriander, ground cumin, and salt. Cook for a couple of minutes.
- 6 Combine with Kidney Beans: Add cooked beans with some cooking water to the tomato-spice mixture. Simmer for 15-20 mins until the curry thickens.
- 7 Final Touch: Sprinkle garam masala, adjust salt and spices to taste.
- 8 Serve: Hot over steamed rice, garnish with coriander. Pair with pickled onions, lemon wedges, and plain curd if desired.



# Valzown Egg Chutney

Serves: 3

## INGREDIENTS

- **3 tbsp cooking oil**
- **1 medium onion, finely chopped**
- **2 fresh green chillies**
- **1 tin of chopped tomatoes**
- **6 large eggs**
- **1 tbsp sugar**
- **Salt to taste**

### Recipe Inspiration:

It is a family favourite in South Africa and a favourite in the office here in the UK, it is tasty and very inexpensive.

*Recipe Contributed By: Valerie Inja*  
*Recipe Origin: South Africa*

## METHOD

- 1 Heat the oil in a shallow pan and cook the onions until they are soft and light brown.
- 2 Add the chillies.
- 3 Add the tomatoes, salt and sugar, mix well and cook on a medium heat for 15 minutes or until it becomes a chutney consistency.
- 4 Crack the eggs into the chutney and cook on a low heat for 5 minutes with the lid on.
- 5 Turn the eggs over if you want them well done.
- 6 Leave eggs the eggs are they are if you want them sunny side up.
- 7 Garnish with freshly chopped coriander (optional).
- 8 Enjoy with white crusty bread.



# Tarka Dhal

Serves: 4

## INGREDIENTS

- 200g yellow (mung) lentils
- 2 tbsp vegetable oil
- 1 small onion, finely chopped
- 3 garlic cloves, finely chopped
- 2 green chillies, sliced
- 1 small tomato, chopped
- ¼ tsp turmeric
- 1 tbsp ground coriander
- 1 tbsp cumin powder
- ½ tsp garam masala
- Salt to taste
- Coriander and pomegranate seeds to garnish (optional)

### Recipe Inspiration:

Very simple and versatile, can be eaten with rice, chapatis or a baguette.

*Recipe Contributed By: Zahira Labal*  
*Recipe Origin: India*

## METHOD

- 1 Rinse the lentils several times until the water runs clear, then tip into a saucepan with 1 litre of water and a pinch of salt. Bring to a boil, then reduce the heat and simmer for 25 mins, skimming the froth off the top. Cover with a lid and cook for a further 40 mins, stirring occasionally, until it's a thick, soupy consistency.
- 2 While the lentils are cooking, heat the oil in a non-stick frying pan over medium heat, then fry the onion and garlic until the onion is softened (approximately 8 mins). Add the turmeric, cumin, coriander, garam masala and tomatoes, then cook for a further minute. Set aside.
- 3 Tip mixture into the lentil pot, cook for 10 minutes, add salt to taste and top with coriander and pomegranate seeds to serve.



# Tuna with Leek Linguini

Serves: 2

## INGREDIENTS

- **2 Tuna steaks seasoned on each side with salt and pepper.**
- **2 medium portions of dried linguini**
- **4 rashers of bacon (chopped) or bacon lardons**
- **1 large leek cut into strips**
- **100ml double cream**
- **Min 1 glass dry white wine**
- **2 tablespoons of grated parmesan cheese**

*Recipe Contributed By: Paul Bowden*  
*Recipe Origin: Italy*

## METHOD

- 1 Cook the linguini as per packet instructions.
- 2 While the pasta is cooking, fry the bacon in a small drop of olive oil and remove from the pan when cooked. Clean the pan to remove the fat left from the bacon.
- 3 Add a large knob of butter to the clean pan along with 4 tablespoons of water. Heat and then add the leeks. Cover and steam the leeks for 5 mins or so until soft.
- 4 Slowly add the cream and simmer for a couple of mins. Add the cheese and bacon to the pan and warm through.
- 5 Add the linguini and some of the wine to get a nice light consistency. Taste and add as much wine as you like. Stir through to mix the pasta through the sauce.
- 6 Season with salt and pepper to your taste.
- 7 Heat some olive oil in a separate frying pan and fry the tuna steaks for 3 or 4 mins per side, depending on the thickness of the steaks. Do not overcook or they go too dry.
- 8 Place a portion of the linguini on a plate or bowl and place the tuna steak on top.
- 9 Enjoy!



# Symplicity Plant-Based Cheeseburger

Serves: 4

## INGREDIENTS

- **4 Symplicity plant-based burgers (if you can't find Symplicity burgers, any plant-based burger will do)**
- **4 slices vegan cheddar cheese**
- **4 brioche burger buns**
- **¼ Lettuce, shredded**
- **Burger Sauce - 200ml rapeseed oil, 100g soya milk, unsweetened, 15g Dijon mustard, 2g table salt, 4g lemon juice, 70g tomato ketchup, 40g French's American mustard, 30g gherkins, chopped, 20g dill, chopped, 15g shallot, finely chopped**

*Recipe Contributed By: Tom Kerridge  
Recipe Origin: Great Britain*

## METHOD

- 1 Pre-heat the oven to 180 degrees.
- 2 Heat a frying pan on a medium/high heat.
- 3 Add a splash of rapeseed oil.
- 4 Fry the burger on each side for 2 minutes until well browned on each side and hot in the middle.
- 5 Remove from the heat and add sliced vegan cheese, pop in the oven for 1 minute to allow the cheese to melt. Remove from the oven.
- 6 Heat the bun in the oven for 2 minutes. Slice the burger bun in half.
- 7 Place a tablespoon of sauce on the bottom bun.
- 8 Place the cheeseburger on top. Add the shredded lettuce to this.
- 9 Spoon another tablespoon of the burger sauce onto the top bun and place on the lettuce.





# Hibiscus Margarita

Serves: 1

## INGREDIENTS

- **50ml Hibiscus Tequila (we use El Rayo Plata) (see below for ingredients and method)**
- **25ml Fresh Lime Juice, 20ml Triple Sec (we use Cointreau)**
- **20ml Hibiscus Syrup (see below for ingredients and method)**
- **Hibiscus Lime Salt (see below for ingredients and method)**

### Hibiscus Tequila

## INGREDIENTS

- **1-2tbsp (heaped) Dried Hibiscus Flowers**
- **70cl bottle of Tequila (we use El Rayo Plata)**

## METHOD

- 1 Simply add 1-2 heaped tablespoons of the dried hibiscus flowers to the tequila, and let it infuse for at least 3 hours (or ideally, overnight)

*Recipe Contributed By: Soral Chavda, Founder - Soralina*

### Hibiscus Syrup

## INGREDIENTS

- **2tbsp (heaped) Dried Hibiscus Flowers, 200g Caster sugar, 100ml Water**

## METHOD

- 1 Put 100ml of water into a pan, bring to the boil and then remove from the heat
- 2 Add the hibiscus flowers and allow to infuse for 5-10 minutes until a deep red colour develops
- 3 Add the sugar whilst the liquid is still warm, and stir until the sugar is fully dissolved
- 4 Strain the Ruby red liquid into a sterilised bottle (will keep for up to 2 months in the fridge)

### Hibiscus Lime Salt

## INGREDIENTS

- **1tsp Dried Hibiscus Flowers, 1tsp Maldon Sea Salt Flakes, ¼ Fresh Lime Zest**

## METHOD

- 1 Place all the ingredients into a pestle and mortar and grind into a powder
- 2 Place the salt mix into a flat plate to be used when creating the salt rim.

### Presentation

## METHOD

- 1 Run a lime wedge around the rim of a tumbler and dip into the Hibiscus salt mix to create the salt rim
- 2 Fill the glass with large ice cubes and set aside, Fill a cocktail shaker with large ice cubes and pour in the tequila (50ml), lime juice (25ml), triple sec (20ml) and syrup (20ml). Shake vigorously for 10-20 seconds.
- 3 Strain the cocktail into the glass and garnish with an edible flower...enjoy!



# Bosch Blue Mocktail

Serves: 1

## INGREDIENTS

### Bosch Blue Syrup Ingredients

- **1tbsp (heaped) Dried Butterfly Pea Flower**
- **1tsp Vanilla Bean Paste**
- **1tbsp Fresh Mint (finely chopped)**
- **200g Caster Sugar**
- **100ml Water**

### Bosch Blue Mocktail Ingredients

- **25ml Bosch Blue Syrup**
- **150ml Soda Water (we use San Pellegrino)**
- **Blueberries, small handful and 3 to garnish**
- **Sprig of Fresh Mint**

*Recipe Contributed By:  
Soral Chavda, Founder - Soralina*

## METHOD

### Bosch Blue Syrup Method

- 1 Put 100ml of water into a pan, bring to the boil and then remove from the heat
- 2 Add the butterfly pea flowers and allow to infuse for 5-10 minutes until a deep blue colour develops
- 3 Add the vanilla paste & mint
- 4 Add the sugar whilst the liquid is still warm and stir until the sugar is fully dissolved
- 5 Strain the deep blue liquid into a sterilised bottle (will keep for up to 2 months in the fridge)

### Bosch Blue Mocktail Method

- 1 Place the blueberries in a glass and crush with a muddler
- 2 Add ice to the glass and then pour the syrup into the glass
- 3 Top up with soda water and give it a good stir
- 4 Garnish with blueberries and a sprig of mint... cheers!



# Tinned Vegetables

Serves: 1

## INGREDIENTS

- 25g beetroot and cherry agar (keep it light set)
- ¼ spice-baked baby red beetroot
- 1.5cm piece spice-baked large candy beetroot
- ¼ strip pickled yellow courgette curled
- ¼ strip pickled green courgette curled
- 1 slice pickled celery
- 1 piece seared baby onion petal
- 6g yellow mustard vegan mayo (nice and thick)
- 3g crème fraiche
- 2g dill oil
- Marigold, Dill, Blue pepe nasturtium, Dill crown (for decoration)

*Recipe Contributed By:  
Bubblefood*

## METHOD

- 1 Assemble the above ingredients into a tin or jar - as per the picture.



# Vegan Nduja Sausage Roll

Serves: 4

## INGREDIENTS

- **200g Symplicity vegan nduja**
- **1kg Symplicity vegan steamed burger mince**
- **100g diced vegan feta 0.5cm**
- **Zest of 2 limes**
- **10g table salt**
- **2g smoked paprika**
- **2g ground cumin**
- **15g fresh coriander, chopped**
- **Vegan Maitre Andre puff pastry**
- **5g nigella seeds**
- **200g Vegan egg yolk**
- **100g soya milk, 20g dextrose**
- **Basil Emulsion (optional): 200ml basil oil, 100g soya milk, unsweetened, 15g dijon mustard, 2g table salt, 4g lemon juice**

*Recipe Contributed By: Tom Kerridge  
Recipe Origin: Great Britain*

## METHOD

- 1 Preheat oven to 190 degrees.
- 2 Mix all sausage ingredients, check seasoning, and divide into 2 balls.
- 3 Roll each into a 3cm log, chill.
- 4 Lay on pastry, egg wash edges, and roll to wrap the sausage mix. Chill, then portion into 4cm pieces.
- 5 Brush with vegan egg wash, and sprinkle with nigella seeds.
- 6 Bake for 12 mins until the pastry is deep golden-brown and the centre is hot.
- 7 Allow to stand for 5 minutes before enjoying.
- 8 For basil emulsion, blend ingredients until mayo consistency. Check seasoning.
- 9 To assemble, spoon a teaspoon of basil emulsion on each sausage roll. Enjoy warm.



# Chocolate Milkshake

Serves: 2

## INGREDIENTS

- 50g bittersweet chocolate
- 150ml coconut milk
- 300g chocolate ice cream
- 2tsp unsweetened cocoa powder
- Unsweetened shredded coconut (for serving)
- Ice cream (for serving)

Recipe Contributed By:  
Bosch Home Appliances



## METHOD

- 1 Add chocolate ice cream, coconut milk, unsweetened cocoa powder, and bittersweet chocolate to the blender and blend until smooth (using your blender's shake function).
- 2 Serve with a scoop of ice cream (coconut or chocolate work best) and toasted, shredded coconut on top. Enjoy!



# Rice Pudding

Serves: 4

## INGREDIENTS

- **200g (1 cup) round grain rice**
- **400ml water**
- **300ml whole milk**
- **6 tbsp sugar**
- **1 tsp cinnamon powder**

### Recipe Inspiration:

Quick and easy to make. It brings up joyful memories from my childhood and it is a dessert I very much enjoy to this day.

*Recipe Contributed By: Nedko Ivanov*  
*Recipe Origin: Bulgaria*

[https://sharemykitchen.com/bulgarian-rice-pudding-dessert/?utm\\_content=cmp-true](https://sharemykitchen.com/bulgarian-rice-pudding-dessert/?utm_content=cmp-true)

## METHOD

- 1 Put the rice (without rinsing it) in a heavy-based saucepan, cover with the water and cook over low heat for about 10-15 minutes, or until the water is almost absorbed. Stir from time to time.
- 2 When the water is absorbed, add milk and cook for 5 more minutes. Then add sugar and half of the cinnamon and stir continuously for 5 more minutes, until the sugar is melted and the mix is creamy. Be careful not to overcook the rice, you need the mixture to be pourable and the rice is slightly al dente.
- 3 Pour the mixture into four glasses and sprinkle the rest of the cinnamon on top. If you decide to use raisins, mix them into the ready rice pudding before distributing in the serving glasses. Chill well before serving.



# Banana and Blueberry Muffins

Serves: 12

## INGREDIENTS

- **110g Unsalted butter**
- **110g Granulated sugar**
- **2 Large eggs, beaten**
- **3 Ripe bananas, mashed**
- **150g Blueberries**
- **1 teaspoon Vanilla extract**
- **180g Plain flour**
- **1 teaspoon Bicarbonate of Soda**
- **½ tsp Salt, 1 bag/180g Chocolate chips**

### Recipe Inspiration:

These muffins are easy to make, full of flavour and great to share with friends and family.

*Recipe Contributed By: Alice Chambers*  
*Recipe Origin: Great Britain*

Modified from <https://natashaskitchen.com/banana-muffins-recipe/>

## METHOD

- 1 Preheat oven to 180 degrees celsius and line a 12-count muffin tin with paper liners.
- 2 Place the blueberries in a separate bowl and sprinkle 2 tablespoons of flour on top, use your hands to cover the blueberries with a light coating of flour, taking care not to squash them! This step is to prevent the blueberries from sinking to the bottom of the muffins.
- 3 Cream together the butter and sugar in a mixing bowl.
- 4 Add the beaten eggs, mashed bananas and vanilla extract. Mix until all ingredients are combined.
- 5 In a separate mixing bowl, add the dry ingredients; flour, bicarbonate of soda and salt. Mix until combined.
- 6 Mix the dry ingredients into the wet ingredients until combined.
- 7 Fold in the blueberries and the chocolate chips.
- 8 Divide the batter evenly into the muffin tin liners.
- 9 Bake at 180 c for 25-30 minutes, until the tops are golden. Let them cool in the pan for 5 mins then transfer to a baking rack.



# Alex's Devilish White and Dark Chocolate Chip Nut Cookies

Serves: 2

## INGREDIENTS

- **200g unsalted butter, at room temperature**
- **150g granulated sugar**
- **150g brown sugar**
- **2 large eggs**
- **2 tsp vanilla extract**
- **300g all-purpose flour, 1 tsp baking soda**
- **½ tsp salt**
- **100g white chocolate chips or chunks**
- **100g dark chocolate chips or chunks**
- **100g macadamia and/or cashew nuts, coarsely chopped**

*Recipe Contributed By: Alexandre Fabricio*  
*Recipe Origin: USA*

## METHOD

- 1 Preheat the oven to 180°C (350°F) and line a baking sheet with parchment paper.
- 2 Cream together softened butter, granulated sugar, and brown sugar until light and fluffy.
- 3 Add eggs one at a time, beating well after each. Mix in vanilla extract.
- 4 In a separate bowl, whisk flour, baking soda, and salt.
- 5 Gradually add dry ingredients to wet, avoiding overmixing.
- 6 Gently fold in white chocolate chips, dark chocolate chips, and chopped nuts.
- 7 Form dough balls (1-2 tablespoons each) and place on the baking sheet.
- 8 Bake for 10-12 minutes until edges are golden but centres are still soft.
- 9 Cool on the baking sheet for a few minutes before transferring to a wire rack.
- 10 Enjoy your delicious white and black chocolate nut cookies! They're best when they are slightly warm and gooey in the centre. And why are they devilish? Well... try to eat only one cookie...





# Easy Chocolate Brownie

Serves: 16

## INGREDIENTS

- **340g Granulated Sugar**
- **70g Cocoa powder**
- **225g Butter or margarine**
- **3 medium eggs**
- **1tsp Vanilla essence**
- **100g Plain Flour**
- **75-100g any chocolate (optional)**

### Recipe Inspiration:

Easy to make, no mixer required.

*Recipe Contributed By: Lucille Reeves*  
*Recipe Origin: USA*

## METHOD

- 1 Line a 20cm x 20cm cake tin.
- 2 Heat the oven to 180c.
- 3 In a large mixing bowl, combine the sugar and cocoa.
- 4 Melt the butter/margarine and add to the sugar; mix well with a wooden spoon.
- 5 Beat the eggs lightly with the vanilla essence and add to the main mixture. Mix again.
- 6 Add the flour and optional chopped chocolate, mix well.
- 7 Pour into the prepared cake tin and bake for 25 mins until crusty on top.
- 8 Cool in the tin for approximately 15 mins then transfer the brownie to a cooling rack.
- 9 Best cut into 16 squares while slightly warm.



# Patterned Swiss Roll

Serves: 8

## INGREDIENTS

- 600g blackberries
- 300g granulated sugar
- 150ml double cream, whipped into soft peaks
- 20g caster sugar
- 20g butter, plus extra for greasing
- 40g plain flour
- 1 egg white
- 1 x 10g tube pink or violet gel food colouring
- 4 eggs, 120g caster sugar
- 120g plain flour
- 1 lemon, zested

### Recipe Inspiration:

Fun to adapt! I put Bosch 125, but could do it for Halloween with patterned spiders or valentines hearts! Whatever pattern you want for occasions!

*Recipe Contributed By: Lauren Knight*  
*Recipe Origin: Central Europe*

## METHOD

- 1 If making the jam, cook 300g blackberries with 2 tbsp lemon juice and 1 tbsp water for 10 mins. Stir in 300g granulated sugar until dissolved. Boil for 15 mins, then cool and chill for at least 3 hrs.
- 2 Prepare the pattern mix: Beat together 20g caster sugar, 20g butter, 40g plain flour, 1 egg white, and 10g pink food colouring gel. Pipe into a 22x32cm Swiss roll tin lined with nonstick paper. Preheat oven to gas 6, 200°C, fan 180°C.
- 3 Make the Swiss roll sponge: Beat 4 eggs and 120g caster sugar until thick and foamy. Gently fold in flour and zest.
- 4 Bake the patterns: Pipe the pattern mixture into the tin, and bake for 1 minute. Spread the sponge mix on top and bake for 12 mins. Roll up with baking paper and cool for 2 hrs.
- 5 Fill with jam and cream: Unroll the sponge, spread jam and 15ml whipped double cream. Roll up and transfer to a serving plate with the seam on the bottom. Eat within 2 days.



# Classic Waffle

Serves: 1

## INGREDIENTS

- 1 egg
- ½ cup milk
- 2 tablespoons oil
- ½ cup self raising flour
- ½ teaspoon baking powder
- ½ teaspoon sugar
- Pinch salt
- Pinch cinnamon

### Recipe Inspiration:

I make these for Jamie (Son) over the weekends and some school mornings if breakfast is just not doing it for him.

*Recipe Contributed By: Sue Shrobbree*  
*Recipe Origin: Europe*

## METHOD

- 1 Preheat the waffle maker to 180°C. Spray with nonstick cooking spray or brush with melted butter.
- 2 Beat the egg, milk, oil and sugar in a bowl until fluffy.
- 3 Whisk in the flour, baking powder, cinnamon and salt and mix gently until combined. Do not overmix.
- 4 Pour the batter on the iron and close it. Depending on the size of your waffle maker, you might have too much batter. If so, use the little bit of remaining batter to make a second, smaller waffle.
- 5 Cook the waffle until no more steam comes out. The waffle should be golden brown and crisp – I usually say “Alexa – 5 minutes!!”
- 5 Lift the waffle out of the waffle iron with a pair of tongs and enjoy right away with cinnamon sugar, maple syrup, strawberries and bananas ... or whatever else YOU personally like on waffles!



# Cashew and Coconut Dukkah Stuffed Apples

Serves: 4

## INGREDIENTS

### For the Dukkah:

- ½ cup of cashews (soaked for 2-4 hours)
- 2 tbsp desiccated coconut
- 1 tbsp organic coconut palm sugar, 1 tsp sea salt
- ¾ tsp cinnamon
- ½ tsp nutmeg, ½ tsp ground ginger, ½ tsp ground fennel

### For the Baked Apples:

- 4 tbsp Dukkah, 4 medium apples, 1tbsp organic apple cider vinegar (preferably choose a cider that still has the mother for all the prebiotic goodness), 1 tbsp olive oil, 1 tbsp organic coconut palm sugar

### Recipe Inspiration:

I love baking with my children and try to think of things we can easily make together that are good for them but also meet their expectations for something sweet. They love baked apples for dessert and stuffing them with a sweet and tasty dukkah was something we experimented with together.

*Recipe Contributed By: Jenny Patten*

*Recipe Origin: Egypt*

## METHOD

- 1 Method for the Dukkah: Drain and rinse the cashews, Toast the cashews in a frying pan for 3-4 minutes until lightly browned and fragrant. Remove from the heat and leave to cool completely. Once the cashews are cooled combine them with the remaining ingredients in a food processor and pulse. Store in an airtight container for 1-2 weeks.
- 2 Preheat oven to 180 degrees centigrade and line a deep baking tray with baking paper. Slice off the tops of the apples and place on one side.
- 3 Core the apples and place them on the baking paper in the baking tray. Then fill each core with 1 tbsp of dukkah mix. This should fill the apple core right to the top depending on how big your apples are you may need a bit more of the mix.
- 4 Replace the tops on the apples and drizzle over the olive oil and vinegar.
- 5 Sprinkle the apples with the coconut palm sugar and then bake in the centre of the oven for 40 minutes. Serve with some natural yoghurt.



# New York Cheesecake

Serves: 8-10

## INGREDIENTS

- **120g Crushed Digestive Biscuits**
- **60g Melted butter**
- **400g Cream Cheese**
- **120g Granulated Sugar**
- **200g Greek Yogurt**
- **150ml Double Cream**
- **2 Eggs**
- **2 tbsp Corn Starch**
- **1.5 tsp Vanilla Extract**
- **½ Lemon Juice**

### Recipe Inspiration:

This is amazingly easy to make - and delicious. It keeps well in the fridge for a few days and can be shared with friends or colleagues.

*Recipe Contributed By: Daniela Nitu*  
*Recipe Origin: USA*

## METHOD

- 1 Melt the butter, and stir in the crushed biscuits. In a springform round cake tin add the crushed biscuits and gently press until the bottom of the tin is uniformly covered.
- 2 Pass some room temperature butter on the inner cake tin walls all around with the help of a brush then cover the walls of the tin on the outside with aluminium foil.
- 3 In a bowl, mix the cream cheese and the sugar until it becomes creamy, then incorporate one at a time, the Greek yoghurt, and the double cream and gently whisk until looks uniformly creamy. Whisk in the eggs, followed by the corn starch, the vanilla extract and the juice of a half lemon.
- 4 Pour the mixture into the cake tin.
- 5 Place the tin with care into a large oven tray of warm water and bake it at 180 Celsius for 30 minutes. Reduce the temperature to 150 Celsius and cook for another 30 minutes.
- 6 Turn off the oven and leave the cheesecake inside for another hour.
- 7 Place the cake in the fridge for at least 3 hours.

Optional: Additionally, you can decorate this cake with blackberries, raspberries, or simply leave it as it is.



# Coffee Walnut Cake

Serves: 8

## INGREDIENTS

- **225g butter, softened, plus extra for greasing**
- **225g caster sugar**
- **4 eggs, beaten**
- **Pinch of salt**
- **225g self-raising flour**
- **3 tbsp extra strong coffee**
- **50g walnuts, roughly chopped**
- **175g butter**
- **300g icing sugar**
- **2 tbsp cold extra strong coffee**
- **8 walnut halves**

Recipe Contributed By:  
Bosch Home Appliances



## METHOD

- 1 Grease and line with parchment paper 2 x 20cm sandwich tins.
- 2 Beat the butter and sugar in the bowl of the [CreationLine Stand mixer](#) with the stirrer attached. Beat until light and fluffy then begin to incorporate the beaten eggs a little at a time. If the mixture starts to curdle, add a tablespoon of the flour and keep on mixing.
- 3 Once all the eggs are added, sift in the flour and salt. Mix these in with the coffee and walnuts at the lowest speed.
- 4 Spread carefully into the cake tins and cook for 25-30 minutes until golden and a skewer inserted into the cake comes out clean.
- 5 Remove the cakes from the [oven](#) and leave to cool for 5 minutes, before turning out onto wire racks to cool completely.
- 6 To make the icing. Beat the butter until soft. Add the icing sugar and coffee and beat until light.
- 7 Use half the icing to sandwich together the sponges. Then use the remaining icing to cover the top of the cake. Arrange the walnut halves on top.



# Rose Cupcakes with Creamy Apricot Filling

Serves: 12

## INGREDIENTS

- 2 apples
- ½ lemon (juice)
- 1 stick cinnamon
- 360 ml water
- 2 sheets puff pastry
- 50g hazelnuts
- 3 tbsp apricot jam
- Butter for greasing

Recipe Contributed By:  
Bosch Home Appliances



## METHOD

- 1 Quarter apples, remove core, and then cut crosswise into thin strips.
- 2 Add apple slices and lemon juice to a large bowl. Stir well to combine. Then add apple, lemon juice, and cinnamon stick to a small saucepan with some of the water, slowly bring to a simmer, and cook for approx. 2 – 3 min. Remove from heat, drain the apples, remove the cinnamon stick and set aside.
- 3 Preheat the oven to 190°C/375°F. Roll out the puff pastry and cut lengthwise into strips approx. the width of 4 fingers. This pastry dough will lay the foundation of your rose cupcakes and make sure to hold the apple petals in place perfectly.
- 4 In a small saucepan, bring apricot jam and rest of the water to a simmer over medium heat for approx. 3 – 5 min. Stir well to combine. Remove from heat and set aside.
- 5 Finely grind hazelnuts using a food processor or a [hand blender](#).
- 6 Arranging the cupcakes now requires the most attention to detail. Spread apricot jam evenly over the puff pastry strips. Sprinkle the ground hazelnuts on top of the jam. Then, form a row of apple slices, half-moon side facing up, on top of the jam. Fold the bottom half of the puff pastry up so that apple slices are tucked inside. Carefully roll from side to side to form a rose. Transfer to a lightly greased muffin tin and bake in a preheated oven at 190°C/375°F for approx. 30 – 35 min.
- 7 Let them cool completely. Dust with icing sugar.



# Chocolate Cherry Roulade

Serves: 8

## INGREDIENTS

- 5 eggs
- 100g caster sugar, plus extra to sprinkle
- 60g plain flour
- 40g cocoa powder
- Finely grated rind of 1 orange
- Icing sugar for dusting
- 250ml cream
- 2 tbsp icing sugar
- 1 500g jar or tin of black cherries
- 3 tbsp cherry brandy or kirsch (optional)
- 8 fresh cherries to decorate
- Mint leaves to garnish

Recipe Contributed By:  
Bosch Home Appliances  
Recipe Origin: France



## METHOD

- 1 Preheat the [oven](#) to 160°C.
- 2 Line a Swiss roll tin with parchment paper. Place the eggs and sugar together in the bowl of the [CreationLine Stand Mixer](#), with the whisk attached. Whisk on the highest speed for 5 minutes until thick and mousse-like. Remove the bowl from the mixer.
- 3 Sift over the flour and cocoa and fold in with the grated orange rind. Spread in the tin. Bake for 10-12 minutes. Remove from the [oven](#) and turn out onto parchment paper sprinkled with caster sugar. Cool a little, and then roll up from the long side, using the paper to help. Allow to cool completely.
- 4 To make the filling. Place the cream and icing sugar in the bowl of the [CreationLine Stand Mixer](#) with the beating whisk attached. Whisk until soft peaks form.
- 5 Drain the cherries, saving the syrup. Unroll the roulade. Mix together 3 tbsp of the cherry syrup and cherry brandy or Kirsch if using. Brush the roulade with the syrup mixture. Spread over the whipped cream and drained cherries. Roll up and sprinkle with icing sugar. Transfer to a serving plate, join side down.
- 6 Decorate with sifted icing sugar, fresh cherries and some mint leaves.





# Triple Berry Smoothie Bowl

Serves: 1-2

## INGREDIENTS

- 1 frozen banana
- 1 cup blueberries
- 1 cup strawberries
- 1 cup raspberries
- ¼ cup Greek yogurt
- ½ cup ice
- ¼ cup strawberries
- ¼ cup blueberries
- 2 tbsp sliced almonds
- 1 tbsp dried edible flowers
- optional: 1 tsp pumpkin seeds

Recipe Contributed By:  
Bosch Home Appliances



## METHOD

- 1 In a blender, combine frozen banana, blueberries, strawberries, raspberries, Greek yogurt and ice; blend until smooth.
- 2 Pour the smoothie into a bowl and garnish with ¼ cup strawberries, ¼ cup blueberries, 2 tablespoons sliced almonds, 1 tbsp dried edible flowers and 1 tsp pumpkin seeds.



# Chocolate Chip Cookies

Serves: 4-6

## INGREDIENTS

- **400g plain flour**
- **1 tsp bicarbonate of soda**
- **Pinch of salt**
- **225g butter at room temperature**
- **175g caster sugar**
- **175g soft brown sugar**
- **1 tsp vanilla extract**
- **2 eggs, beaten**
- **350g good quality dark chocolate chips**

Recipe Contributed By:  
Bosch Home Appliances



## METHOD

- 1 Line the universal pan and 2 baking sheets with non-stick parchment paper.
- 2 In a bowl combine the flour, baking powder and salt.
- 3 In the bowl of the [CreationLine Stand Mixer](#) with the stirrer attached, beat the butter, caster sugar, brown sugar and vanilla extract at a slow speed for 30 seconds. Turn up the speed and beat until pale and light. Beat in the eggs a little at a time. On the slowest speed stir in the flour mixture and chocolate chips.
- 4 Split the dough into three pieces. Form each piece of dough into sausage a shape approx. 3cm in diameter, using cling film to help. Roll up and seal the ends. Refrigerate until firm.
- 5 Preheat the oven as you remove the dough from the fridge. Cut each log into 12 rounds. Place them well-spaced apart on the baking sheets.
- 6 Place the cookies in the oven on shelf levels 1, 3 and 5. Bake for 15-18 minutes or until light golden brown. Remove from the oven and allow to cool for a few minutes on the baking sheets before transferring to wire racks to cool completely.

Note: The cookie dough freezes well. Once it is formed into sausage shapes and wrapped, it can be frozen. The dough can be sliced and baked from frozen. Never refreeze defrosted cookie dough.



# No-bake Cake - 3 Ways

Serves: 8-12

## INGREDIENTS

- **1kg mascarpone cheese**
- **1½ l double cream**
- **300g sugar**
- **500g strawberries**
- **1 vanilla bean**
- **30 shortbread biscuits**
- **5 bananas**
- **30 butter cookies**
- **150g shredded coconut (toasted)**
- **3 peaches**
- **400g amaretti cookies**
- **300g blueberries**

Recipe Contributed By:  
Bosch Home Appliances



## METHOD

- 1 Beat mascarpone, double cream, and sugar on high speed in a stand mixer until soft peaks form. Divide into three bowls.
- 2 For the strawberry shortcake, slice strawberries, scrape vanilla seeds into one bowl of whipped cream, and whisk. Layer vanilla whipped cream, shortbread biscuits, and sliced strawberries in a loaf pan. Repeat layers, ending with whipped cream. Cover and refrigerate overnight.
- 3 For the coconut banana cake, slice bananas, spread whipped cream in a springform pan, layer with crushed butter cookies, sliced bananas, and toasted coconut. Repeat layers, ending with whipped cream. Cover and refrigerate overnight.
- 4 For the blueberry-peach cake, slice peaches, spread whipped cream in a springform pan, layer with crushed amaretti cookies, peach slices, and blueberries. Repeat layers, ending with whipped cream. Cover and refrigerate overnight.
- 5 To serve, loosen the sides of each cake with a knife, then remove gently. Garnish with fresh strawberries, toasted coconut, and sliced peaches and blueberries. Enjoy!



# Gingerbread Men

Serves: 15

## INGREDIENTS

- 80g butter, softened
- 80g soft brown sugar
- 50g golden syrup
- 1 egg
- 250g self-raising flour
- 1 tsp ground ginger
- ½ tsp ground cinnamon
- Melted chocolate or writing icing to decorate

Recipe Contributed By:  
Bosch Home Appliances



## METHOD

3D or 4D Hotair at 170°C and CreationLine Stand Mixer

- 1 Line the universal pan and a baking sheet with parchment paper.
- 2 Place the butter and sugar together in the bowl of the [CreationLine Stand Mixer](#) with the stirrer attached. Beat until light and fluffy. Add the golden syrup and egg and mix again at the lowest speed.
- 3 Sift together the flour and spices and tip into the bowl. Mix again on the lowest speed until smooth dough is formed. Wrap in cling wrap and chill for at least 30 minutes before using.
- 4 Roll out the dough on a lightly floured work surface to about 3mm thick. Use a gingerbread cutter to cut out shapes. Place on the prepared baking sheets, leaving a space between each as they will spread during cooking. Bake in the [oven](#) for 12-15 minutes until slightly risen and golden in colour.
- 5 Transfer to a wire tray to cool. Decorate as desired.



# Mango Panna Cotta

## with Passion Fruit & Mango Coulis

Serves: 6

### INGREDIENTS

- 500g fresh mango
- 40g caster sugar
- 350ml crème fraîche
- 200ml semi-skimmed milk
- 400ml mango puree
- 8 cardamom pods, crushed
- 3 ½ level tsp gelatine
- 3 tbsp water
- 100ml puree
- 3 tsps triple sec
- 1 passion fruit

Recipe Contributed By:  
Bosch Home Appliances



### METHOD

- 1 Grease six large moulds with a little vegetable oil.
- 2 Sprinkle gelatine over water in a bowl and let it become spongy.
- 3 If using fresh mangoes, peel, slice, and blend with sugar. If frozen, defrost and blitz.
- 4 In a saucepan, warm crème fraîche, milk, 400ml mango puree, cardamom, and vanilla.
- 5 Simmer and infuse, stirring occasionally. Remove from heat and let it cool slightly.
- 6 Add gelatine to the warm mixture, and strain using a fine sieve in a jug.
- 7 Pour into moulds and chill for about six hours or overnight until set.
- 8 Make coulis with the remaining 100ml mango puree, passion fruit, and triple sec. Mix well.
- 9 Once set, remove panna cotta from the fridge, briefly dip moulds in hot water, loosen edges with a knife, and turn out onto a dish.
- 10 Serve with mango and passion fruit coulis. Enjoy!



# Christmas Mincemeat Tart

Serves: 6

## INGREDIENTS

- **1 dessert apple, peeled and quartered**
- **250g mincemeat**
- **1 sheet ready rolled all butter puff pastry**
- **150g thick custard**
- **1 egg, beaten**
- **Icing sugar for dusting**
- **Extra custard to serve**

*Recipe Contributed By:  
Bosch Home Appliances  
Recipe Origin: Great Britain*



## METHOD

- 1** Line the universal pan with parchment paper. Place the apple in the bowl of the food processor with the universal blade attached. Attach the lid and whizz on a low speed to chop but not puree. Add the mincemeat and pulse to combine.
- 2** Unroll the pastry onto a lightly floured surface and cut it lengthways into two rectangles - one just slightly larger than the other. Place the smaller puff pastry rectangle onto the prepared universal pan and spread the mincemeat mix over the pastry leaving a 2cm border free all the way round. Brush the border with the beaten egg.
- 3** Top the mincemeat with the custard. Fold the remaining puff pastry rectangle in half lengthways and cut straight lines across the pastry, leaving 1 cm between each cut and 2cm at the borders. Unfold the second rectangle of pastry and place it on top of the custard. Don't worry if some of the filling seeps out. Press the edges of the top layer of pastry down onto the bottom pastry layer to seal. Brush the top with the remaining beaten egg.
- 4** Bake in the oven for 25-30 minutes, or until the pastry is risen and golden-brown.
- 5** Serve in slices with the remaining custard.



# Buttermilk Scones

Serves: 10

## INGREDIENTS

- **60g cold butter, cut into cubes**
- **250g self raising flour**
- **1tsp baking powder**
- **Pinch salt**
- **50g caster sugar**
- **1 egg, beaten**
- **1tsp vanilla extract**
- **180ml buttermilk or natural yogurt**
- **2tbsp icing sugar plus extra for serving**
- **250ml double cream, whipped**
- **Strawberry jam**

*Recipe Contributed By:  
Bosch Home Appliances  
Recipe Origin: Great Britain*



## METHOD

- 1** Preheat the oven. Place butter in the CreationLine stand mixer with the stirrer. Beat for 30 seconds at the lowest speed.
- 2** Sift flour, baking powder, and salt into a bowl. Stir in sugar. Add this mix to the butter and mix until it resembles fine breadcrumbs.
- 3** Combine beaten egg, vanilla extract, and buttermilk. Pour three-quarters into the flour mixture and mix on the lowest setting to form a soft dough. Don't over mix.
- 4** Turn out onto a floured surface and roll to 2cm thick. Cut into rounds and place on a lined pan. Brush with reserved egg mixture.
- 5** Bake for 15-17 minutes until well risen and brown. Transfer to a wire rack to cool.
- 6** Mix the icing sugar with double cream. Serve scones with cream and strawberry jam. Enjoy!

TIP: These scones can be baked using the Bosch Assist function in Series 8 ovens. They can also be baked using Hotair Eco.



# Vegan Hazelnut Meringue

Serves: 4-6

## INGREDIENTS

- **200g aquafaba (from 2 tins of chickpeas)**
- **200g caster sugar**
- **300g coconut yogurt**
- **200g mixed berries for the syrup (strawberries, raspberries, blueberries, blackberries)**
- **4 tbsp caster sugar**
- **200g mixed berries (strawberries, raspberries, blueberries, blackberries)**

Recipe Contributed By:  
NEFF Home Appliances  
Recipe Origin: France



## METHOD

- 1 Dry roast the hazelnuts in a pan for 2 minutes and then chop them up roughly. Leave them aside to cool.
- 2 Drain the chickpeas and keep the liquid from the tin (aquafaba). Collect around 200ml of liquid. Measure the liquid once you have drained it from the tin and use the exact amount of sugar for the meringue.
- 3 Start to whisk the aquafaba in a clean bowl for 6-8 minutes until it's fluffy and has soft peaks. Slowly add the sugar 1 tbsp at a time while whisking continuously. Now whisk for a further 5 minutes until glossy and stiff.
- 4 Meanwhile, preheat the oven at 100°C CircoTherm®. Line two baking sheets with baking parchment and put eight portions of meringue on the prepared sheets.
- 5 Sprinkle some hazelnuts on top and bake for 1 ½ to 2 hours until crispy and dried out. Leave it aside to cool completely. When you are ready to serve, stir the yogurt until smooth.
- 6 In a pan, add the sugar and the berries and cook on a low heat for 2 minutes until they start to soften. Use a fork and mash them up and cook for another minute on low heat. Set the mixture aside to cool.
- 7 Place the individual meringues on serving plates, dollop some coconut yogurt, drizzle the berry syrup and place some fresh berries on top then sprinkle some hazelnuts and serve immediately. The meringues can be made a few hours in advance but only assemble when you are ready to serve!





# Carrot and Cardamom Cake

Serves: 8-10

## INGREDIENTS

- 220ml sunflower oil
- 100g natural yogurt, 4 eggs
- 1 ½ tsp ground cardamom
- 250g plain flour
- 2 tsp baking powder
- 300g soft brown sugar
- 250g carrots (around 3) grated
- 50g walnuts, roughly chopped
- 300g cream cheese
- 200ml double cream
- 6 tbsp icing sugar
- 50g walnuts, roughly chopped

Recipe Contributed By:  
NEFF Home Appliances



## METHOD

- 1 Heat the oven to 160°C CircoTherm®. Grease and line 2 x 8 inch round cake tins. Put the oil, yogurt and eggs in a bowl and whisk together. In another bowl, whisk the rest of the cake ingredients and mix together.
- 2 Now add the dry ingredients to the egg bowl and whisk it all together. Pour this mixture into the two prepared tins and bake for 25-30 minutes until a skewer inserted comes out clean. Let the cakes cool completely.
- 3 In a bowl, mix the cream cheese, double cream and icing sugar together and whisk until it forms soft peaks.
- 4 Place one cake on the serving plate and spread half the cream on top. Put the second cake on top and spread the rest of the cream. Sprinkle the nuts on top and serve!



# Matcha Sponge Fingers

Serves: 10-12

## INGREDIENTS

- **2 large eggs, separated**
- **70g caster sugar**
- **50g plain flour**
- **½ tsp baking powder**
- **20g cornflour**
- **1 tsp matcha powder**
- **20g unsalted butter, melted**
- **250ml double cream**
- **2 tbsp caster sugar**
- **1 tsp vanilla extract**
- **200g fresh raspberries**
- **Icing sugar to serve**

*Recipe Contributed By:  
NEFF Home Appliances*



## METHOD

- 1** Preheat the oven to 160°C CircoTherm®. Line two baking sheets with baking parchment.
- 2** Put the egg whites in a bowl and whisk until it forms soft peaks. Now slowly add the sugar, 1 tbsp at a time and whisk continuously until the mix is glossy and stiff. Now add the egg yolks and whisk for a few seconds until it's combined well.
- 3** Next, sieve the flour, baking powder, cornflour and matcha on the eggs and fold it all in. Next, add the melted butter and carefully fold this in, making sure not to lose much air. Transfer this into a piping bag and pipe into fingers approx 7cm long. Bake for 12-14 minutes on NEFF CircoTherm® until golden and dried out. Leave it on the tray for 5 minutes then transfer on a rack to cool.
- 4** Prepare the filling when you are ready to serve. Whisk the cream, vanilla and sugar in a bowl until it forms soft peaks. Transfer this to a piping bag and place one finger on the plate, pipe the cream, place some raspberries and place another finger on top. Sprinkle some icing sugar on top and serve immediately.



# Halloween Pumpkin Pasties

Serves: 6-7

## INGREDIENTS

- 2 x 375g packs ready rolled shortcrust pastry
- 1 tbsp plain flour, 2 tsp cornflour
- 150 g blueberries
- 120 g tinned pumpkin puree
- 2 large eggs
- 4 tbsp light brown sugar
- ½ tsp cinnamon
- ½ tsp ground ginger
- Pinch of allspice
- 1 tsp vanilla extract
- Pinch of salt
- 2 tbsp demerara sugar

Recipe Contributed By:  
NEFF Home Appliances



## METHOD

- 1 Preheat the oven to CircoTherm® 200°C and line two baking trays with parchment. Unroll both rolls of pastry. Sprinkle plain flour on one roll of pastry, place the second roll on top, and cut out 6-10 pumpkin shapes. Re-roll and reuse leftover pastry if needed.
- 2 Separate the two layers, place the bottom layers on trays, and cut faces into the tops. Tip: It's easier to cut cold pastry.
- 3 Heat blueberries in a pan, mix cornflour with water, stir into blueberries to thicken, and let it cool while making the pumpkin filling.
- 4 In a bowl, mix pumpkin puree, one egg, brown sugar, cinnamon, ginger, allspice, vanilla, and salt. Spoon the mixture onto the pastry shapes, leaving a 1cm border. Brush the border with egg wash.
- 5 Spoon the blueberry mixture on top, place pastry tops, crimp edges with a fork, brush with more egg wash, and sprinkle demerara sugar. Bake for 15 minutes until golden and the blueberry sauce leaks slightly for a ghoulish look!



# Grilled Mango & Coconut Crumble

Serves: 2

## INGREDIENTS

- 2 fresh mangoes
- 30g brown sugar
- 30g grated coconut
- 70g ground almonds
- 100g flour
- 80g sugar
- 40g coconut oil
- 20ml cold water
- 1 pinch of sea salt
- 1 vanilla pod
- 1 cinnamon stick

Recipe Contributed By:  
NEFF Home Appliances



## METHOD

- 1 Start by combining the flour, sugar, ground almonds, salt and grated coconut into a large mixing bowl. Add the melted coconut oil and mix with your fingers, add little by little with some cold water to obtain a crumbly texture.
- 2 Spread evenly on a baking tray covered with parchment paper and bake in your preheated oven at 180°C for 20 to 25 minutes, until your crumble has a nice golden colour.
- 3 Meanwhile, peel the mangoes, cut thick slices and roll in brown sugar. You can also grate some cinnamon into the sugar. Grill the mango on your stove grill for 5 minutes, until it caramelizes.
- 4 Serve your dessert by assembling the mango and crumble onto a plate and voilà!



# Strawberry & Thyme Ice Cream Sandwich

Serves: 4

## INGREDIENTS

- 100g unsalted butter softened
- 40g golden caster sugar
- 100g plain flour
- 45g rice flour
- Pinch of salt
- 1 tbsp icing sugar
- 1 x 500ml round carton of vanilla ice cream
- 4 large strawberries, chopped into small pieces
- 4 tsp strawberry jam
- 1 tbsp fresh thyme leaves

Recipe Contributed By:  
NEFF Home Appliances



## METHOD

- 1 Line baking trays and mix butter, sugar, flour, and salt until just combined.
- 2 Roll out delicate dough to 5mm thickness. Cut 8 circles with an 8cm cookie cutter, refraining from over-rolling.
- 3 Cover with cling-film and chill on trays in the fridge for at least 30 mins.
- 4 Preheat the CircoTherm oven to 170°C. Sift icing sugar over cookies and bake for 8-10 mins until edges turn golden. Cool for 5 mins, then transfer to a rack.
- 5 Cut the ice cream carton into 4 slices. Place on shortbread, scoop out a teaspoon of ice cream and replace with strawberry jam.
- 6 Top with strawberry pieces and thyme leaves. Create 'sandwiches' with another shortbread cookie. Serve immediately.

Tip 1 – You can wrap the sandwiches individually in cling film and freeze, then take out of the freezer and allow to soften for 5 minutes before serving.

Tip 2 – You can top the ice cream sandwiches with a further spoonful of ice cream, a halved strawberry and a few thyme leaves for extra decoration if you wish.



# Strawberry Parfait with Rhubarb Compote

Serves: 2

## INGREDIENTS

- 200g strawberries
- 80g of icing sugar
- 1 teaspoon lemon juice
- 3 egg yolks
- 250ml cream
- 1 tablespoon of crème fraîche
- 300g rhubarb
- 200ml freshly squeezed orange juice
- 2 tablespoons of sugar
- Edible flowers or lemon balm to garnish

Recipe Contributed By:  
NEFF Home Appliances



## METHOD

- 1 Rinse the strawberries and chop finely. Purée together with lemon juice and 2 tablespoons icing sugar.
- 2 Gently warm the egg yolks and remaining icing sugar in a bain-marie. Beat until foamy and until the mixture becomes light-coloured and firm. Stir in the crème fraîche and remove from heat.
- 3 Fold the strawberry purée into the egg mixture.
- 4 Beat the cream until stiff and carefully fold it in using a wire whisk.
- 5 Transfer the parfait mixture to small moulds or paper cups. After remaining in the freezer for 10 to 12 hours, the parfaits will be ready. Always let them thaw slightly before serving.
- 6 Clean the rhubarb and chop finely. In a pan, heat the sugar over high heat until it caramelizes. Reduce the heat immediately. Pour in the orange juice and add the rhubarb. Let stand for 3 to 4 minutes.
- 7 Serve the rhubarb as a compote with the strawberry parfait. Garnish with edible flowers or lemon balm.



# Lemon Cheesecake

Serves: 2

## INGREDIENTS

- **100g (3 ½ oz) ginger biscuits, crushed**
- **50g (1 ¾ oz) butter, melted**
- **2 x 250g tubs mascarpone**
- **325g jar luxury lemon curd**
- **Juice of 1 small lemon**
- **Fresh raspberries and blueberries, to decorate**
- **Icing sugar, to dust**

*Recipe Contributed By: Denham Canteen  
Recipe Origin: Greece*

## METHOD

- 1 Mix the biscuits with the butter in a bowl, then press into the base of the 6-inch tin (but not up the sides)
- 2 Put the mascarpone, lemon curd, and lemon juice in a bowl and beat with a spatula until smooth
- 3 Spoon onto the biscuit base and level the top. Chill in the fridge for at least 4 hours and up to 24 hours to firm up
- 4 To serve, remove the cheesecake from the tin, peel off the baking parchment, and arrange on a platter. Decorate with the fruit and dust with icing sugar.



# The “Eddington” Barbecue Sauce

Serves: 4

## INGREDIENTS

- **1 tbsp olive oil**
- **1 onion finely chopped**
- **400g can of chopped tomatoes**
- **3 garlic cloves, finely chopped**
- **80g brown sugar**
- **3 tbsp white wine vinegar**
- **2 tbsp Worcestershire sauce**
- **1 tbsp tomato puree**
- **1 lemon**
- **A touch of Cayenne pepper**

### Recipe Inspiration:

This recipe has been a firm family favourite of ours for years since I was a child and brings back so many happy summer memories. Since then it has been served up to my own family and amongst friends. It's been received so well and often raises a smile at gatherings when it is served.

*Recipe Contributed By: Mary Houlihan*  
*Recipe Origin: USA*

## METHOD

- 1 Heat the oil in a saucepan with a knob of butter if you so wish.
- 2 Cook the chopped onion for around 4-5 minutes until they are soft and translucent.
- 3 Add the remaining ingredients.
- 4 Season well and mix.
- 5 Bring to a boil, then reduce heat and simmer for around 25-30 minutes until thickened.
- 6 Do ensure there are no lemon pips that have gone into the mixture.
- 7 The lemon itself should be removed before serving but provides a delicious flavour to this sauce.





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