



# Holiday cooking at Attached

What's on the menu?

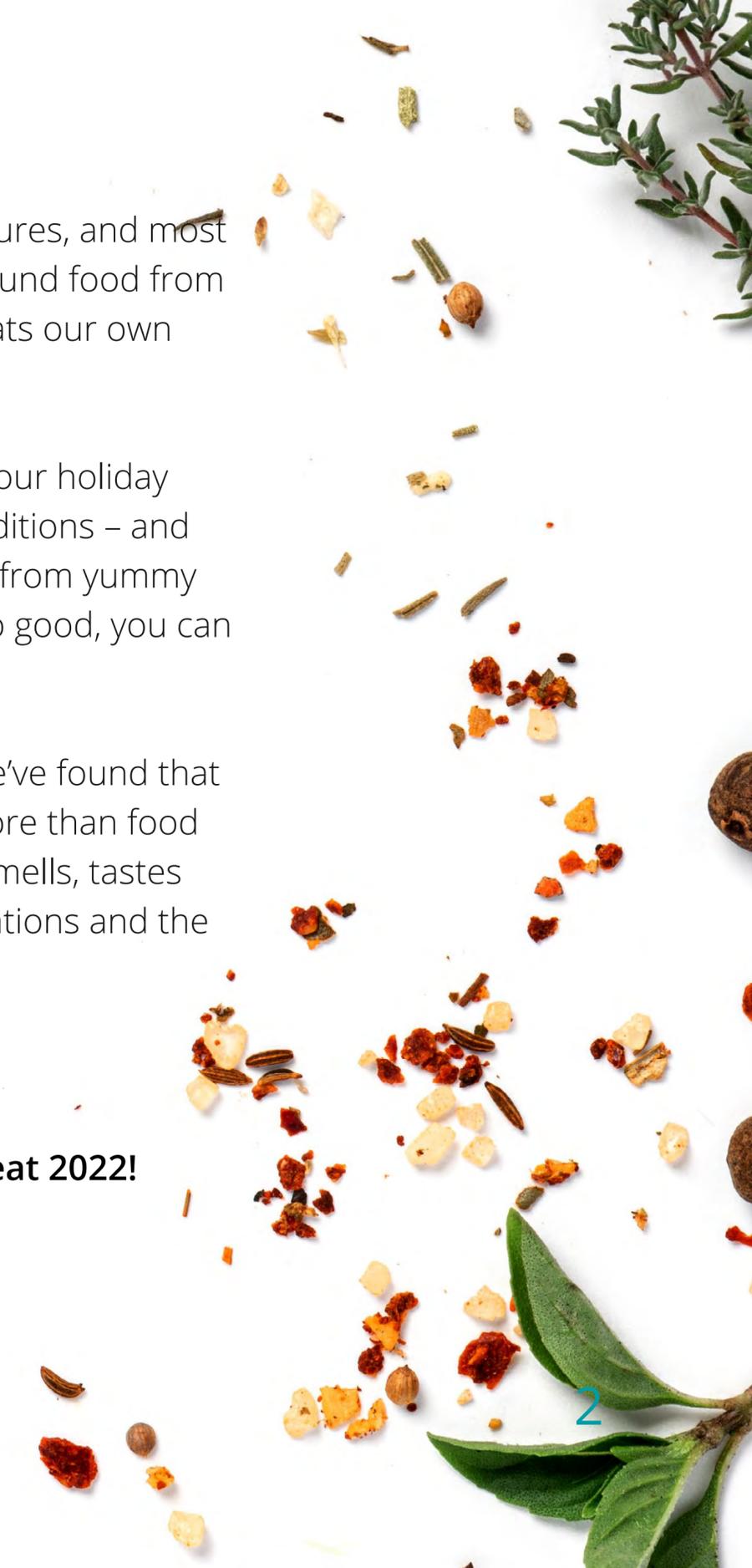


Here at [Attached](#), we have a good smattering of cultures, and most of our conversations over the lunch table revolve around food from our native countries. And let's be honest: nothing beats our own homeland's cooking.

These conversations inspired us to compile some of our holiday favourites – whether it's grandma's recipe or new traditions – and share them with you this holiday season. They range from yummy baked goods to fun side dishes. And some are just so good, you can make them the whole year round.

In all our years working with language and culture, we've found that nothing defines culture or brings people together more than food and holidays. Gathering around a table full of good smells, tastes and cheer conjures memories of past holiday celebrations and the promise of more to come.

**From the [Attached](#) family to yours,  
have a very merry holiday season and a great 2022!**





No-fail Christmas Pudding	4
Million Dollar Stew	6
Oven risotto with bacon and mushrooms	8
Butternut squash soup with smoked salmon	10
Udon noodles with sweet pepper stir-fry	13
Cranberry stew	14
Suppli	16
Anelletti al forno	19
La Pastiera napoletana	21
Vanillekipferl	26
Kerststol (Christmas stollen)	29
Christmas boterkoek	36
Yule log	38



*Almost every year  
I make this pudding  
(several actually!) as a  
dessert for our family's  
Christmas dinner.*

*Eveline van Sandick*



## INGREDIENTS

- 1 cup of flour
- 1 cup of raisins
- 1 cup of sugar
- 1 cup of bread, cut in small pieces
- 1 cup of milk
- 1 pinch of mixed spices (also known as pudding spices, being a mixture of cinnamon, nutmeg, clove, ginger, white pepper)
- Some oil
- 1 pinch of salt
- Rusk

## PLUS

- Vanilla sauce
- Stroh Rum (60% or 80%)

## REQUIRED EQUIPEMENT

- Closable pudding form
- Mixing bowl
- Big pan

*For true bonding,  
have each member  
of the family stir.*

## PREPARATION

1. Throw all ingredients in a bowl and stir well.

Prepare your pudding form by rubbing the inside with butter and then attaching crumbled rusk to all sides.

Put your mixture in the pudding form and close it well.

2. Put the closed pudding form Au Bain Marie in boiling water, and then have patience... this phase will last at least 4 hours.

3. Regularly check if there's

still enough water in the pan; if not, add hot water, so it doesn't take long to boil again.

When you think the pudding should be ready, check with a skewer to see if it is done.

4. Remove the lid and carefully turn the pudding

form upside down. Wait till the pudding comes down by itself.

Serve with vanilla sauce.

*Just before serving:  
heat a large spoon of Stroh  
Rum and pour it over the  
pudding; then ignite  
(see picture how it can then be  
served with  
aluminum foil).*





USA

# Million Dollar Stew

This is a traditional stew made with collard greens and black-eyed peas that is eaten on New Year's Day in the US for good luck. I don't really have a recipe for it but found this one from Food & Wine that is pretty darn close.

## INGREDIENTS

- 1 ½ kg boneless pork shoulder, cut into 2.5 cm cubes
- Salt
- Pepper
- 2 T canola oil
- 2 large onions, 1 finely chopped and one quartered
- 16 garlic cloves, 8 finely chopped and 8 whole
- 1 can whole tomatoes crushed by hand or crushed toms
- 2 chipotle chilis in adobo sauce seeded and minced
- 1 T chili powder
- 2 t ground cumin
- 1 t dried oregano
- 3 L chicken stock, low sodium is fine
- 250 g dry black-eyed peas picked over
- 1 kg collard greens, stemmed and chopped



*Credits: Food & Wine*



*My mom  
and grandmothers made  
this every year for as long  
as I remember, and you  
were required  
to eat it.*

*Jennifer Rea*

## THE MAGIC

1. Season the pork with salt and pepper. In a large Dutch oven, heat the oil. Add half the pork and cook over medium high heat, turning occasionally until browned, about 8 mins. Transfer to a plate with a slotted spoon. Repeat with the other half of the pork.
2. Add the chopped onion, chopped garlic and pinch of salt to the casserole. Cook over medium heat, stirring occasionally until soft and lightly browned, 5 to 6 mins. Stir in the tomatoes, chipotles, chili powder, cumin and oregano and cook until bubbling. Stir in the stock and bring to a boil over high heat. Stir in the pork, cover and simmer over low heat until tender, about 1 hour.
3. Meanwhile, in a large saucepan, combine the black-eyed peas with the quartered onion and 8 whole garlic cloves and 12 cups of water. Bring to a boil, then simmer over low heat until the peas are soft, about 45 mins. Remove from heat, add 1 T salt and let stand for 5 mins. Drain well and discard the onion and garlic.
4. Stir the collard greens into the stew in a large handfuls, letting each handful wilt slightly before adding more. Cover and simmer over low until the pork is super tender and collards are starting to soften, about 20 mins. Stir in the peas, cover and simmer until hot, about 5 mins.
5. **Serve it up!**



# Oven risotto

## with bacon and mushrooms

*Making risotto is as easy as pie! The oven does all the work while you can entertain your guests with appetizers and drinks.*

*Vanessa Verzijl*



### INGREDIENTS

- 200 g lean strips of bacon
- 300 g risotto rice
- chestnut mushrooms
- vegetable stock from ½ cube
- 750 ml boiling water
- 225 g extra fine green peas
- 125 g crème fraiche

### MAIN DISH

- 4 people
- 15 min. preparation time
- 40 min. oven time

### USEFUL KITCHEN UTENSILS

- oven tray (26 cm)



*Happy Holidays -  
enjoy the time with  
friends and family!*

## PREPARATION

1. Preheat the oven to 180°C. Heat up a frying pan without any oil or butter and start sautéing the lean strips of bacon for about 5 min. Cut the chestnut mushrooms either really fine or in bigger chunks, as you prefer, and add them

to the bacon while stir-frying for about 5 min. Lower the heat and add the risotto rice and carefully sauté for about 2 min.

2. In the meantime add the vegetable stock to the boiling water. Pour the hot stock over the risotto in the oven tray.

Put in the oven for about 35 min. Take the oven tray out and gently stir the green peas and crème fraiche through the risotto. Put back in the oven for about 5 min. until the risotto is al dente. Finish with freshly-ground black pepper. **Enjoy!**

Even though this recipe was originally inspired by AH, Laura Devies was so kind to share this recipe with me. I did change some things up, like adding chestnut mushrooms instead of leeks but I'm extremely happy that I can serve risotto at home without it becoming all sticky and burnt.



# Butternut Squash Soup with smoked salmon

*For me,  
soup really suits the  
season, and adding  
the fruit and salmon  
gives it just that little  
something extra.*

*Thijs Senten*



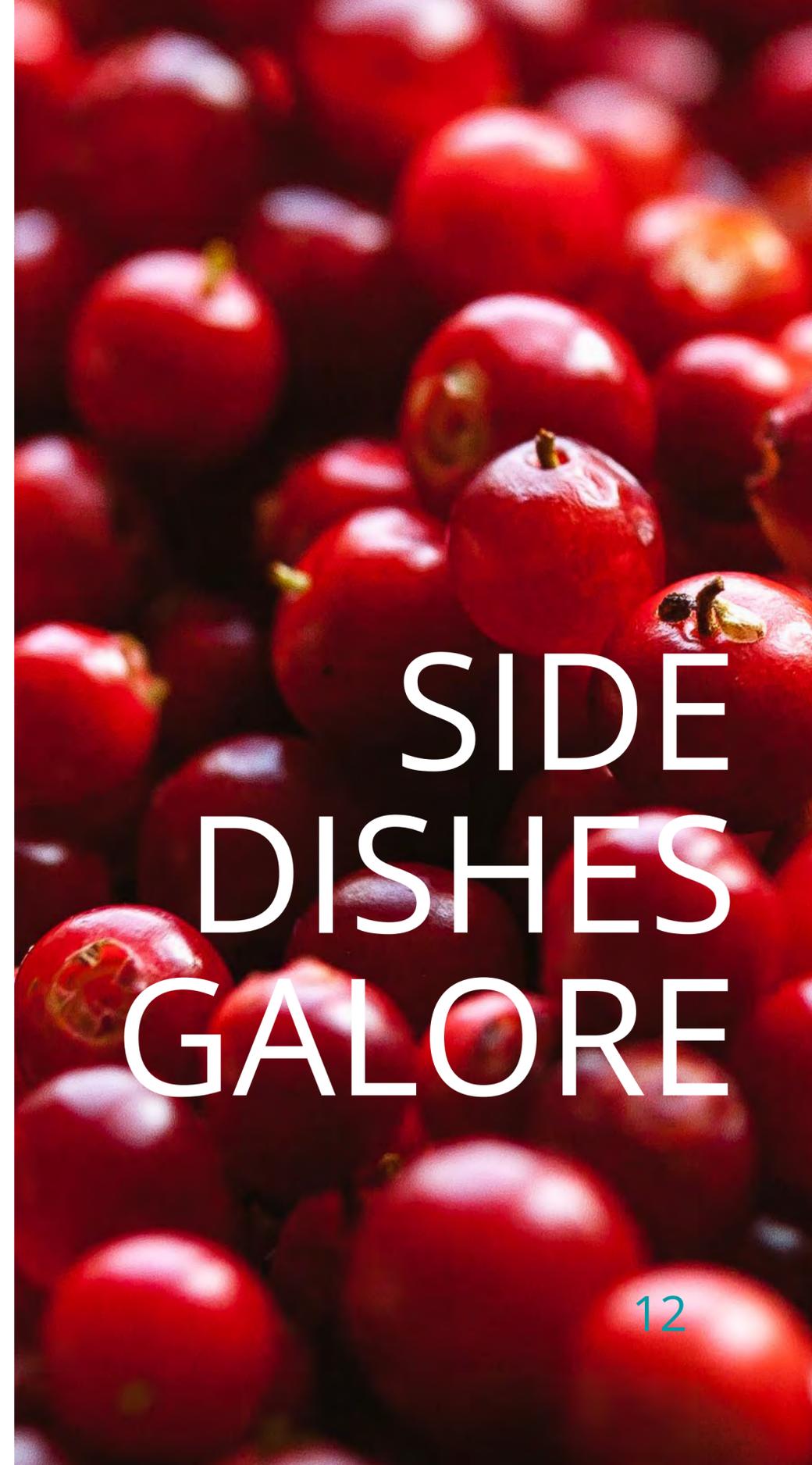
## INGREDIENTS

- 1 Butternut squash
- 2 Carrots
- 3 Shallots
- 3 Garlic cloves
- Piece of ginger
- 1 Apple
- 1 Orange
- 2 Vegetable stock cubes
- Smoked salmon
- Olive oil
- 1 L water
- Cayenne pepper
- Ricotta



## PREPARATION

- 1.** Clean the vegetables. If necessary, peel the butternut squash. Halve the butternut squash, remove the seeds and cut into pieces. Cut the carrot into pieces. Peel and chop the shallots and finely chop the garlic. Peel the ginger and chop a piece the size of 2 dice. Peel the apple, remove the core and cut into pieces. Squeeze the orange.
- 2.** Heat the olive oil in a soup pan and sauté the shallots, garlic and ginger for 3 minutes over low heat. Add the butternut squash and carrots and cook for 5 minutes over medium heat. Stir the mixture occasionally.
- 3.** Add the water, vegetable stock cubes, apple and orange juice, bring to a boil and simmer, covered, for 20 minutes.
- 4.** Puree the soup with a hand mixer. Taste and season with cayenne pepper.
- 5.** Add strips of smoked salmon and a ricotta topping



# SIDE DISHES GALORE

# Udon noodles with sweet pepper stir-fry



## INGREDIENTS

- Udon noodles
- 4 red sweet peppers
- 2 red onions
- 2 garlic cloves, fresh, minced
- Tomato concentrate

## PREPARATION

1. Cut the sweet pepper and onions into small cubes and mince the garlic. Then fry the onions and garlic for 1-2 minutes in olive oil. Add the sweet pepper and fry for another 4 minutes.



*Tip: you can add either goat's cheese or feta to this dish for a different accent. Or even honey would make an interesting alternative.*

2. Then add balsamico di modena and some pepper and salt to your liking. Also add some brown sugar and herbs (tarragon or dille) and spices (pepper, cinnamon and ground clove).
3. Add the tomato concentrate and a few tablespoons of water and let it all simmer for 10 minutes.
4. Cook the udon noodles for about 10-14 minutes, depending on your al dente preference.

**Serve and enjoy!**

# Cranberry stew



## INGREDIENTS

- Cranberries
- Sugar

## PREPARATION

1. Heat butter and add the cranberries. After 1- 2 minutes, add water (about half of the volume of the canberries) to cook the cranberries.
2. After about 15 minutes, the cranberries will have popped and you can cook them in after adding some sugar.
3. Try before serving (if more sugar is needed) and enjoy!

ROMA



NAPOLI



# Supplì

*Supplì is the most famous and typical Roman street food you will ever find!*  
*Stephanie Di Blasio*



**Supplì** is a traditional Roman fried rice ball with tomato sauce, mozzarella and sometimes minced meat.

This recipe (vegetarian version) is easy but not very diet-friendly.

## INGREDIENTS

- 250 g of uncooked rice ("Carnaroli" rice for risotto is preferable)
- 50 g butter
- 100 g parmisan (Only real parmisan! No other types of cheese!)
- 1x mozzarella (buffalo mozzarella or smoked buffalo mozzarella is even better)
- 5 eggs
- bread crumbs
- 500 g tomato sauce (aka: "passata di pomodoro")
- ½ onion, finely chopped
- 1 clove of garlic



## PREPARATION

1. Start by preparing the tomato sauce. Get a pot, put some extra virgin olive oil and 1 clove of garlic and onion in. When the onion becomes gold, add the tomato sauce and cook at least 1 hr on medium heat.
2. Now, the broth. Put a lot of water in a pot and when it boils add the stock cube.
3. **Rice:** Get a separate large pot, melt some butter, then add the uncooked rice (it has to toast in with the

butter). After 3 minutes or so, add the bouillon gradually to the rice with a bit of salt and pepper. Pour a bit of the boiling bouillon, and when the rice has absorbed it, add a bit more water. Continue adding a bit of the broth until the rice is cooked (you only know if you taste it, the rice should be slightly “al dente”, not too hard and not too soft). Note: you have to stir the rice continuously otherwise it will stick to the pot once the water has been absorbed, so never leave the stove (you really do not want to scrape off the rice

from the pot, trust me!). Once the rice is cooked, grate the parmesan and add the tomato sauce you made in step 1 and mix very well. Turn off the heat and after 10 minutes add 2 eggs and mix very well.

4. Now the risotto has to cool off, so pour it in a bowl until it becomes cold. It has to be cold or the recipe will not work out. I estimate about 2 hours or so.

*This recipe is not suitable for: gluten-intolerant and lactose-intolerant people.*

5. Now, take the mozzarella from the bag and pat it dry to remove the water. Cut it in small, thin stripes (2-3 cm max in length). Then, take 3 eggs, some pepper and salt and mix them with a hand mixer. Put the mix of eggs in a separate bowl. Finally, take the breadcrumbs and put them on a separate plate.

6. When the risotto is completely cooled, take some rice and make them in the shape of the supplì (see image below) with your hands. Put a thin stripe of mozzarella in the middle, and close the hole with rice. Make sure that the mozzarella is completely covered inside of the supplì or when you fry

it it will come all out! Dip the supplì first in the eggs, then in the breadcrumbs, then repeat in the eggs and breadcrumbs again. They will be very fragile so please handle them with good care.

7. Take a frying pan (or if you have a fryer it is even better), put frying

oil and when it is very hot (180°C), put the supplì in. When you see that the supplì is orange, it is ready. Put it on a plate with some napkins so that they absorb the excess oil in.

8. And your supplì are ready! Wait a few minutes because they will be really hot!

*They will be very fragile so please handle them with good care.*



# Anelletti al forno

**Anelletti al forno** is a typical Sicilian baked pasta dish, made with a ring-shaped pasta.

## INGREDIENTS

- Ring-shaped pasta (you can only find it in supermarkets in Sicily or online!)
- 250 g minced veal
- 250 g minced pork
- ½ cup red wine
- 200 g peas
- 1 L tomato sauce
- Mozzarella
- 1 shallot or half an onion, chopped
- 2 stalks of celery
- 2 carrots
- 3 T olive oil (extra virgin)
- 1 T salt and 1 T sugar
- pepper

*My grandmother used to make it for Christmas lunch, and as kids, we used to complain that it wasn't really a Christmas dish. Now we really miss that common meal this time of year.*

*Paola Ferrantelli*

# Sicily





## PREPARATION

**1.** To prepare Anelletti al forno, start with the meat sauce. Heat the olive oil and brown the chopped shallot, the carrots and the celery. Then add the minced meat and cook it until browned, stirring frequently. Then add



of the red wine and stir well again. When the wine has evaporated pour in the tomato sauce and mix it well with the meat.

**2.** Add salt, sugar and some pepper and simmer the sauce for 40-60 minutes on a low heat, stirring occasionally so it doesn't

stick. Now add the peas and let them cook until the sauce has reduced a little.

### **3. Prepare the pasta**

Cook the Anelletti in salted water for 2-3 minutes less than instructed on the packet. Strain and add

the pasta to the meat sauce when it is ready.

### **4. Bake**

Pour everything into the baking tin, cover it with mozzarella and bake in preheated oven to 180°C for about 40 minutes. Cool for 15 minutes before serving.



# LA PASTIERA NAPOLETANA

## vegan edition

**La Pastiera** is one of my favourite cakes and very traditional in Italy. It is common to bake for Easter, but some southern families make it for Christmas as well. It is not unusual to find it in all the pastry shops during these two times of the year. Growing up in Southern Italy I have so many memories of cozy small streets, crowded with people waiting in line for 'the best Pastiera in town', and the delicious smell entering the houses as a sweet invitation for a bite!

My family though is very traditional, and we always baked our own Pastiera. We made more than one to share with the neighbours or relatives as an act of kindness. When I was little, my brother and I always tried to sneak into the kitchen of our mother or grandmother to grab a piece, but we always got caught of course!

When I became vegan, I thought I needed to give up some traditional foods that were associated with nice memories, but I could not be more wrong! So here I am, with a vegan Pastiera recipe that I shared last year with all my family... and of course the neighbours!



*When I was little, my brother and I always tried to sneak into the kitchen of our mother or grandmother to grab a piece, but we always got caught of course!*

*Fiorella Mantovani*

## FILLING

- 280 g ready-cooked wheat
- 350 g plant-based milk (recommended: soy or almond milk)
- 40 g rice flour (or other flour)
- 50 g maple syrup (or alternative sweetener as desired)
- Zest of 1 lemon
- Zest of 1 orange
- 1 teaspoon cinnamon
- A pinch of turmeric

## CREAM

- 125 gr soft tofu
- 50 g plant-based milk
- 1 T maple syrup (or alternative sweetener)

## SHORTCRUST DOUGH

- 300 g flour
- 90 g plant-based milk
- 90 g oil
- 90 g sugar
- 1 t baking powder
- Vanilla powder



## PREPARATION

1. Let's start with the **filling**: put the cooked wheat, plant-based milk, rice flour, syrup, orange and lemon peel, cinnamon and turmeric in a pot (be careful with the turmeric, put just a pinch, otherwise it will turn out too yellow). Mix the ingredients with a whisk.
2. Put the pot on the stove and start to boil. Keep stirring and keep on the heat for 5 to 10 minutes, until the cream has thickened.
3. Now make the 'fake

ricotta' by blending the tofu pieces with the plant-based milk and the spoonful of syrup. Blend until a consistency similar to ricotta is obtained.

4. Add the 'ricotta' to the cream. Mix the ingredients well and set aside.
5. Now prepare the **shortcrust pastry**: combine the seed oil and the plant-based milk in a bowl. Stir vigorously with a fork.
6. Now add a little bit of vanilla powder (if you don't have it, you can use lemon zest or

cinnamon) and the teaspoon of baking powder. Mix well.

7. Now gradually add the flour and start kneading the dough with a fork.
8. When it is no longer possible to knead it with a fork, move the dough onto a pastry board and knead it with your hands until you have a smooth dough. (It won't take long.)

*When I became vegan, I thought I needed to give up some traditional foods that were associated with nice memories, but I could not be more wrong!*

**9.** Roll out the shortcrust pastry with a rolling pin to a thickness of a few millimetres (no need to leave it to rest).

**10.** Now you are ready to assemble the Pastiera: oil the base and sides of the cake tin and transfer the disc of shortcrust pastry inside.

**11.** Pour the previously prepared cream into the cake tin and level off.

**12.** Now use a pastry cutter or knife to cut off the excess dough from the edges.

**13.** Knead them and make strips. Place the strips on the surface to decorate your pastry. (If there is leftover dough, you can make very crumbly biscuits.)

**14.** Bake at 180°C, static oven for about 20-25 minutes. Then move the Pastiera to the lowest rack of your oven and bake for another 10 to 15 minutes. (Always check to avoid burning.)

**15. Attention!** Let cool completely before serving. It is best to prepare it the day before so that it can be eaten the day after. This way the filling will be perfectly compact, and the flavours will have blended well and be more intense.

*Credits: ElefanteVeg*

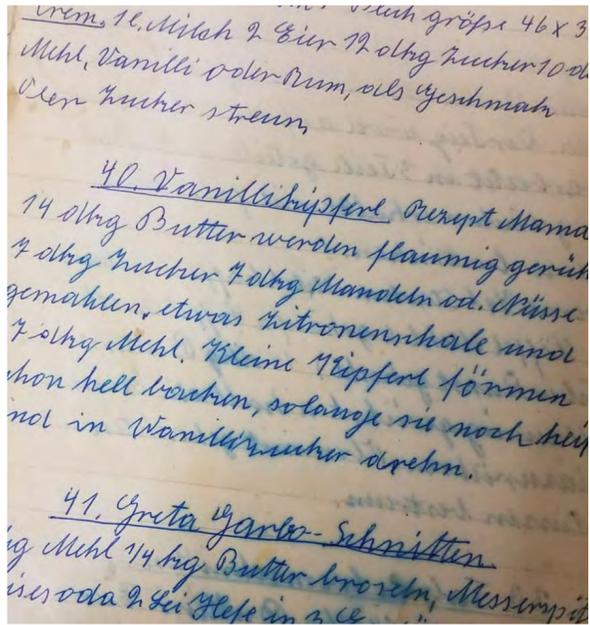
*If there is leftover dough, you can make very crumbly biscuits.*





# GERMANY





*My grandma wrote down the recipe almost a hundred years ago, just as she learned it from her mother.*



**If there's one thing you can count on every year, it's cookies.**

Towards the end of November, pretty much all German families, no matter where they live in the world, bake cookies. The cut-off date is traditionally by Advent. It doesn't matter if you're a believer or atheist, Christmas cookies are simply part of German tradition.

The classic recipes have hardly changed for at least a century. **Vanilla crescents** are still one of my favourites. They are extremely easy to make and unbeatably delicious!

## INGREDIENTS

### For the dough

- 170 g wheat flour
- 70 g ground almonds or nuts or flour
- 70 g sugar
- 140 g soft butter

### To roll in

- 50 g icing sugar
- 1 packet vanilla sugar with real bourbon vanilla!



# Vanillekipferl



## PREPARATION

- 1.** Knead all the ingredients into a soft shortcrust pastry with the dough hooks or, at the end, preferably with your hands. Shape the dough into a ball and chill in cling film for at least half an hour - longer is always possible.
- 2.** Preheat the oven to 175°C top and bottom heat. Line a baking tray with baking paper. Form long rolls from the first half of the dough, cut into pieces with a sharp knife and shape the pieces into crescents (tapering at the end).
- 3.** Alternatively, place the dough in a crescent mould. Attention: If too big the crescents could break because they are so fragile. The dough rises during baking anyway.
- 4.** Bake the crescents for about 12-14 minutes, not too dark. Meanwhile, mix the icing sugar with the bourbon vanilla sugar (or the pulp of a vanilla pod).

After baking, roll the finished crescents in it while they are still as hot as possible.



# STOLLEN



*Originally a fertility symbol, Christmas stollen has its roots in Germany.*  
*Marieke Voorvelt*

**Kerststol** is a traditional Dutch oval-shaped Christmas bread, containing dried fruits, raisins and almond paste. Originally a fertility symbol, Christmas stollen has its roots in Germany and is consumed both around Christmas and Easter.

# Kerststol (Christmas stollen)

# Steeped raisins (3 days before baking)



## INGREDIENTS

- 250 grams of raisins
- Rum, amaretto or any other liquor of your choice

## UTENSILS

- Scale
- Bowl
- Cling film

## PREPARATION

1. Put the raisins in a bowl and add the liquor until it barely covers the raisins. In case you prefer the alcohol-free version, you can use water.
2. Cover the bowl and leave it overnight. Stir occasionally to check if there's still enough liquid as the raisins will soak it up.
3. Drain the steeped raisins and let them dry for a day or two.

# Almond paste (3 days before baking)



## INGREDIENTS

- 250 grams of blanched almonds
- 250 grams of granulated sugar
- Zest of one lemon
- 1 egg

## UTENSILS

- Grater
- Scale
- Food processor
- Cling film

## PREPARATION

1. Add the almonds, sugar and lemon zest to your food processor and pulse until the almonds are chopped up finely.
2. Add the egg and pulse until it becomes a smooth paste. You can add a bit of water when needed.
3. Wrap the almond paste in cling film and leave it to rest in the fridge for a couple of days so the flavours can get to know each other. For your Christmas stollen you only need 200 grams of almond paste, but you can store the rest in the freezer for later use.

# Filling



## INGREDIENTS

- 250 grams of steeped raisins
- 50 grams of chopped candied peel and/or fruits
- 100 grams of chopped hazelnuts
- 200 grams of almond paste

## UTENSILS

- Scale
- Bowl

## PREPARATION

1. Mix your steeped raisins, candied peel and/or fruits and hazelnuts into a bowl.
2. Roll your almond paste into a roll of ca. 25 cm.

# Dough



## INGREDIENTS

- 300 grams mix for raisin bread (available at Molen de Arend or your local flourmill)
- 20 grams of fresh yeast or 10 grams of instant dry yeast
- 100 grams of water
- 1 egg

## UTENSILS

- Scale
- Spoon
- Stand mixer - although you can also knead the dough by hand
- Flour for dusting
- Tea towel
- Rolling pin
- Large plastic bag or cling film



## PREPARATION

1. Put half of the raisin bread mix, yeast, egg and water into your mixing bowl and stir with a spoon. Let it sit for 20 minutes.
2. Add the rest of the raisin bread mix and knead for 5 minutes.
3. Add your mix of raisins, candied peel/fruits and hazelnuts to the dough and knead until everything is distributed evenly.
4. Shape the dough into a ball, place it back into the bowl, cover with a damp tea towel and let it rise for 20 minutes.
5. Press the dough flat until roughly the size of a plate. Fold the sides in and roll the dough into a roll. Cover loosely with the tea towel and let it rise for another 20 minutes.
6. Use a rolling pin to flatten the dough lengthwise. Make sure to leave the sides a bit thicker.
7. Take your roll of almond paste and place it into the centre of your dough. Fold over the dough so that the thick edges are on top of each other.
8. Press the dough firmly between the side with the almond paste and the thick rim on the other side. Make sure there are no air pockets and the almond paste is fully covered with dough.
9. Place the stollen onto a baking tray and cover loosely with a large plastic bag so that the dough doesn't dry out. Let your stollen rise for 60 to 90 minutes.

# Baking and finishing



## INGREDIENTS

- 50 grams of butter
- Powdered sugar for dusting

## UTENSILS

- Oven
- Cooling rack
- Toothpick
- Brush

## PREPARATION

1. Pre-heat the oven at the highest temperature.

2. Put your stollen in the middle (or just below the middle) of the oven and lower the temperature to 190 degrees Celsius and bake for 30 to 35 minutes.
3. Let your Christmas stollen cool on a rack until room temperature.
4. Melt the butter and prick your Christmas stollen all over the top with a toothpick.
5. Brush the melted butter over your stollen.
6. Give your Christmas stollen a dusting with powdered sugar.
7. Cut off a slice and enjoy your Christmas stollen with butter, sugar or just plain.



# Christmas boterkoek



*Orange and chocolate are a classic Christmas combination, add a bit of coffee and this is a perfect Christmas dessert or treat!*

*Tanja van Putten*

**Boterkoek** is something I've loved eating and baking for a long time. In fact, few baked goods make me happier. A 'normal' boterkoek is lovely in itself, but I enjoy coming up with and trying new flavours. My boterkoek with coconut for instance is a favourite in my family. This Christmas recipe is a recent addition to the collection.

## INGREDIENTS

- 250 g flour
- 200 g sugar
- 200 g butter (roomboter)
- 8 g vanilla sugar
- 1 egg
- Pinch of salt
- Zest of 1 orange
- 4 squares dark chocolate
- Espresso instant coffee stick (1.8 grams powder)



## PREPARATION

1. Preheat your oven to 180°C. Grease your pan (boterkoek pan or springform pan).
2. Mix (knead) the butter with the sugar and the vanilla sugar in a bowl.

Beat the egg. Add half of the egg and the salt to the butter and sugar. Lastly, add the flour.

3. Zest the orange and add it to the mixture. Break the chocolate into small pieces and add that and the instant coffee.

4. Divide the mixture over your pan. Make sure it's nice and smooth, use a spoon to even it out. Make the back of the spoon wet with water to make it easier. Lastly, pour the rest of the egg on top and spread it.

5. Bake in 20-30 minutes until it has a golden brown colour. Make sure to let it cool before cutting or eating. If you cover it up you can store it for a couple of days outside of the fridge.



# YULE LOG

*The Yule log is  
a wonderful  
Christmas dessert.*

*Gitta Lek*



## CRÈME AU BEURRE CHOCOLAT

- 75 g caster sugar
- 2 T water
- 2 egg yolks
- 100-175 g unsalted butter, beaten until soft
- 50 g plain chocolate, small pieces
- 1 T rum

## CAKE

- 4 eggs
- 100 g caster sugar
- 90 g plain flour
- 15 g cocoa powder
- 25 g butter, melted and cooled
- Caster sugar (for sprinkling on paper)
- 6 T double cream
- 2 T dark rum optional
- 1 T icing sugar sifted

## DECORATION

- Icing sugar
- Chocolate or sugar holly leaves

*Preparation time: 45 minutes*

*Cooking time: 25-30 minutes*

*Oven: 190°C*

## BAKING INSTRUCTIONS

1. Line a 30x25 cm swiss roll tin.

Put the eggs and sugar into a bowl and whisk until the mixture is very thick and pale (and the whisk leaves a heavy ribbon when lifted).

2. Sift the flour and cocoa powder together twice and fold into the mixture, followed by the cooled but liquid butter.

3. Turn the mixture into the prepared tin. Place

in a preheated oven for 15-20 minutes, or until firm and springy.

4. Turn the sponge out onto a sheet of greaseproof paper (or silicon sheet) lightly sprinkled with caster sugar. Peel off the paper it was baked in, trim the edges with a knife and roll up the cake quickly while still warm with the sugared paper inside. Cool on a wired tray.

5. Whip the cream and rum together until stiff and then stir in the sugar. Unroll the cake carefully, remove the paper and spread evenly with the rum cream. Reroll carefully.



*Double cream is not readily available in Dutch stores. You can replace it by a mixture of 2 parts cream (slagroom) and 1 part Mascarpone. Whip the cream until thick but runny. Add the mascarpone. Whip firm together. Or use crème fraîche.*

6. For the crème au beurre: gently dissolve the sugar in a heavy-based pan with the water. Boil steadily 3-4 minutes until 110°C is reached on a sugar thermometer (or guess).

7. Pour the syrup in a thin stream on to the egg yolks, whisking constantly until thick and cold. Gradually beat in the butter.

8. Place the chocolate with the rum in a bowl over a pan with hot water and stir continuously until smooth and melted. Cool, then beat into the crème au beurre.

9. Coat the cake with the crème au beurre, then mark attractively with a fork. Chill until set. Before serving, sprinkle the cake lightly with icing sugar and decorate with the holly leaves.



*Cracks in the cake can be professionally hidden with the chocolate coating and decorations.*



# Holiday cooking at Attached

What's on the menu?