



# COOKING WITH NEWFIRE:

A CELEBRATION OF OUR  
GROWTH ACROSS  
THE GLOBE



Two years ago, in honor of our 5th anniversary, we produced this cookbook as a celebration of our global growth and diversity, as well as our respect for the individual. After all, food is both universal and deeply personal.

Some of the dishes included are based on family recipes using local ingredients to produce unique flavors and experiences. We hope this cookbook helps you know our global colleagues in a manner no email message or video conference could possibly convey. By sampling these recipes, you have an opportunity to explore the cultural energy we enjoy at Newfire everyday.

At the time of first publication, our team boasted nearly 400 team members in ten facilities across four continents. As of 2023, we have nearly 800.

I am very proud of the company our team has built, along with the support and encouragement of our valued clients and Newfire friends. It is a true privilege to be part of this diverse and capable team. Thank you.

Sincerely,

Stephen Hau

**Stephen S. Hau**  
Chief Executive Officer  
Newfire Global Partners

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## Chicken Curry (Kukulmas Curry)

Sri Lankan

Shani, Director of Account Management  
Boston, MA, USA

### Ingredients

- 1.5 kg skinless chicken thighs (include a couple bone-in, and feel free to include some breast meat if you like)
- 3 Tbsp coconut oil or olive oil
- 1 cup red or yellow onion, chopped
- 2 fresh thai chillies if available (if not, serranos or jalapenos), chopped

- 1/4 cup fresh garlic, minced
- 1/4 cup fresh ginger, minced
- 2 sprigs curry leaves, (optional if hard to find)
- 1 stalk fresh lemongrass, cut 2 inch lengths and bruised
- 2 inch quill of cinnamon (Sri Lankan if possible), bruised with the flat side of knife blade
- 6 cardamom pods, bruised
- 6 cloves, bruised
- 2 tsp Sri Lankan chilli powder (substitute with cayenne pepper or hot paprika if milder curry is needed)
- 1 tsp turmeric powder
- 2 Tbsp Sri Lankan unroasted curry powder, recipe below (you could substitute Indian Garam Masala but the spice mix is different and you will have an Indian curry)
- 2-3 Tbsp Sri Lankan roasted fragrant curry powder, recipe below
- 2 tsp salt
- 2 large tomatoes, chopped OR substitute a tablespoon of tamarind pulp (I use both tomato and tamarind)
- 1 can coconut milk
- 1-2 Tbsp coconut vinegar, (substitute with apple cider vinegar or white rice vinegar)

### Sri Lankan roasted fragrant curry powder

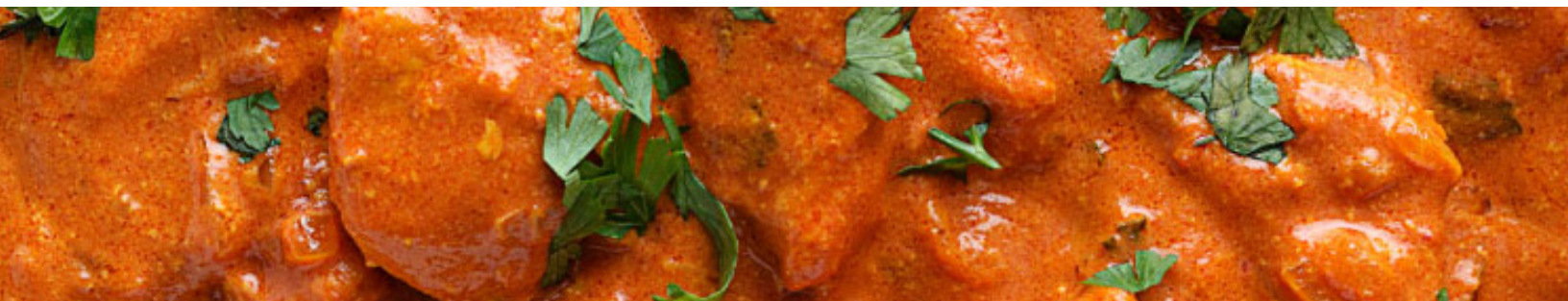
Toast the following ingredients to a medium to dark brown and grind together to a powder

- 3 Tbsp cumin seeds, medium brown and fragrant
- 1-2 tsp fenugreek seeds, medium brown and fragrant, DO NOT BURN (optional)
- 1-2 tsp brown/black mustard seeds, starts popping and turns white and smells nutty
- 1 tsp black peppercorns, becomes fragrant
- 10 whole cardamoms, until fragrant (use fewer if you like)
- 6 whole cloves, until fragrant (use fewer if you like)

### Sri Lankan unroasted curry Powder (easy version)

Toast the following ingredients lightly until just warmed through, then grind/mix together

- 3 tsp coriander seeds or powder
- 1 tsp cumin seeds or powder
- 1/2 tsp fennel seeds or powder





## Directions

Have ready the unroasted and roasted fragrant curry powders before starting on curry.

Prepare the chicken by removing skin and extra fat, then cut through the thigh bone in the middle to expose marrow. Now cut large pieces into 2 inch chunks and then mark the skinned side with 3-4 shallow cuts to allow maximum exposure and penetration of spices.

Use pulse setting on food processor to separately chop onions, fresh chillies, ginger/garlic and tomatoes.

Heat oil in a deep sauté pan and sauté onions, turmeric, fresh chillies, curry leaves and lemongrass, about 5 minutes. Add and sauté garlic and ginger a further 5 minutes until fragrant. Add cinnamon, cardamoms and cloves and sauté a minute longer.

Lower the heat, push the sautéed mixture aside and allow some released oil to pool at the center of the pan. Add the chilli powder (or hot paprika/cayenne pepper mixture) to this oil and gently toast for 5 seconds to release fragrant oils, CAREFUL - BURNS EASILY! Now mix the toasted chilli oil in with the sautéed onion mix in the pan, along with the two curry powder preparations (the unroasted and roasted), chopped tomatoes, vinegar, and salt.

Increase the heat to medium and add the chicken, let it fry in the spices. Stir in the coconut milk and bring it to a boil, add up to ½ cup of water if needed, otherwise water released by chicken will be enough liquid to cook the curry. Stir the coconut milk gravy once it boils up. Now cover and simmer on low heat, stirring every now and then for about 30-45 minutes.

Carefully check that the spices do not burn on the bottom of the pan, keep folding up from the bottom of the pan. Adjust the liquid content to preferred amount by adding a little extra water. Taste the gravy and balance the flavors between sale and sour to your preference by adding a little more salt or vinegar. Enjoy!



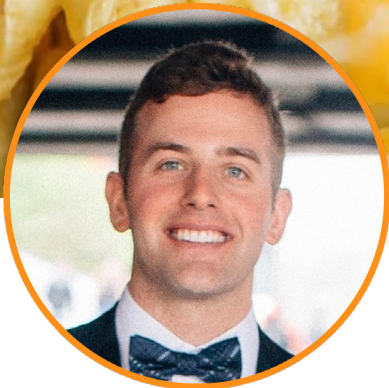
### NOTES

Paprika is used to give the required red alongside cayenne pepper which gives some heat— in Sri Lanka the color is achieved by using about 30 dried red chillies --- BUT DO NOT ATTEMPT THIS!!

Tip; Cool and refrigerate and warm up the next day. Usually as good or better on day two. Eat with fragrant Basmati rice.



Source: My Awesome Aunt Dharini



# Chicken & Chile Enchiladas

Universal

**Mike**, Account Manager  
Boston, MA, USA

## Ingredients

- corn oil, for brushing
- 5 fresh hot green chiles, such as jalapeno, seeded and chopped
- 1 Spanish onion, chopped
- 2 garlic cloves, chopped
- 2 Tbsp chopped fresh cilantro
- 2 Tbsp lime juice
- 1/2 cup chicken stock
- 2 beefsteak tomatoes, peeled, seeded, and chopped
- pinch of sugar
- 12 oz cooked chicken, shredded
- 3/4 cup queso anejo or cheddar cheese, grated
- 2 Tbsp chopped fresh oregano
- 8 corn flour tortillas
- salt

### Directions

Preheat the oven to 350°F/180°C and brush a large ovenproof dish with oil.

Place two-thirds of the chiles, the onion, garlic, cilantro, lime juice, stock, tomatoes, and sugar in a food processor and pulse to puree. Scrape into a pan and let simmer over medium heat for 10 minutes, until thickened.

Mix remaining chiles, the chicken, ½ cup of the cheese, and the oregano together. Season with salt and stir in half the sauce.

Heat the tortillas in a dry, heavy-bottom skillet or in the microwave according to the package instructions. Divide the chicken mixture among them, spooning it along the centers, then roll up and place seam-side down in the dish.

Pour the remaining sauce over the enchiladas and sprinkle with the remaining cheese. Bake in the preheated oven for 20 minutes and serve hot.





# Honey Chili

American

**Jenny, Marketing**  
Boston, MA, USA

I have been making this recipe for close to 20 years. I found it when I was first living by myself, in my own apartment after college and have adapted it over time. I've passed it on to many friends who also make it often. Enjoy!

## Ingredients

- 1 Tbsp oil (I prefer avocado)
- 1 onion, diced
- 1 red pepper, diced
- 1-2 cloves garlic, diced
- 1 lb ground beef (or turkey)
- 2 Tbsp chili powder
- 2 tsp cumin
- 1 tsp oregano
- 1/4 tsp cinnamon
- 1/4-1/2 tsp red pepper flakes
- 1 15oz can red kidney beans (rinsed and drained)
- 1 15oz can diced tomatoes
- 1 15oz can tomato sauce
- 2 Tbsp vinegar (I often use red wine but sometimes apple cider vinegar)
- 2 -3 Tbsp honey
- salt & pepper to taste (I use as I go along)

### Directions

Heat oil in a large pot over medium-high heat. Add onion and pepper and small dash of salt, cooking for several minutes while they soften and onion becomes translucent. Add garlic and continue to cook for another 30 seconds.

Add in ground meat, breaking it up with a wooden spoon. I prefer to salt the meat at this time to add flavor. Cook until meat is browned and fully cooked through.

Add in the chili powder, cumin, oregano and cinnamon. Quick stir and then add the rinsed and drained beans and tomatoes/tomato sauce.

At this point, turn heat up to allow the mixture to come to a boil before turning it down to low, allowing your chili to gently simmer for anywhere from 10 -20 mins. I like to keep the lid on but cracked.

After simmering, you'll add your vinegar and honey. I like mine a bit tangy from the vinegar/honey but also with some spice so I might up the red pepper flakes at this time depending on your spice tolerance. Salt to taste as well.

Serve with any fixings you like - shredded cheese, sour cream, tortilla chips, cubed avocado. Enjoy!





# Smoked Pork Shoulder

American

**Steve**, CEO & Chairman  
Cambridge, MA, USA

## Ingredients

- 6-8 lbs pork shoulder
- Dijon mustard

## For the rub

- 1 cup sugar
- 1/2 cup sea or kosher salt
- 2 Tbsp garlic powder
- 2 Tbsp onion powder
- 2 Tbsp chili powder
- 2 Tbsp ground black pepper
- 1 Tbsp paprika
- 2 tsp cocoa powder
- 2 tsp ground cinnamon
- 2 tsp ground clove
- 1 tsp cayenne pepper



## Directions

Smather dijon mustard on a pork shoulder. Generously sprinkle rub on all sides of the pork shoulder. Store in the refrigerator overnight (but not more than 12 hours).

Start a fire in a “kamado” style grill and add a few (3-4 pieces) of wood (apple or pecan are best). Place a heat shield between the fire and the grate. Place a pan of water between the heat shield and grate. Allow grill to reach an internal temperature of 250°F

Put pork butt (fatty side down) on the grate. Optionally, spray mixture of apple vinegar and water (1:4 ratio) on pork butt hourly.

Allow internal temperature for pork butt to reach 175°F (this may take 6-8 hours). Tightly wrap pork butt in aluminum foil or butcher paper until pork butt reaches 202°F.

Remove from grill and rest for at least 30 minutes. Cut or shred the pork butt and serve!











# Pastitsio

Greek

**Nicole**, Head of Marketing Services  
Boston, MA, USA

## Ingredients

### For the meat

- 4 Tbsp olive oil
- 1 Tbsp granulated sugar
- 2 onions, finely chopped
- thyme, fresh
- 1 clove garlic, finely chopped
- 2 Tbsp tomato paste
- 750 g ground beef
- 100 ml red wine
- 400 g fresh chopped tomatoes
- 1 tsp cinnamon
- 2 beef bouillon cubes
- 2 bay leaves
- 1/2 bunch parsley

### For the béchamel sauce

- 50 g butter
- 50 g heavy cream
- 100 g all-purpose flour
- 1 liter milk
- salt
- pepper
- 1/2 tsp nutmeg
- 100 g gruyere cheese, grated
- 3 egg yolks

### For the pasta

- 300 g ziti pasta
- 2 eggs
- 200 g feta cheese
- 1/2 bunch parsley, finely chopped
- 30 ml olive oil
- thyme, finely chopped

### For final assembly

- Additional 50 g gruyere cheese, grated

### Directions

#### For the meat:

Place a pan over high heat. Add 2 Tbsp of olive oil, the finely chopped onions, 1 Tbsp granulated sugar and finely chopped thyme. Sauté for 3-4 minutes, until the onions caramelize nicely. Add the garlic and continue to sauté. Add the tomato paste and sauté for at least 2 minutes. It is important to sauté the tomato paste to give it a more intense flavor.

Add the ground meat. Break it up with a wooden spoon and brown for 4-5 minutes. At this point you may need to add another 2 Tbsp of olive oil.

Add the wine and let the alcohol evaporate.

Add the fresh tomatoes, cinnamon, sugar, bouillon cubes and bay leaves.

Turn the heat down to low and simmer for 10-20 minutes, until the sauce reduces and the ground meat is cooked.

When ready, remove from heat. Discard the bay leaves and set aside until needed.

#### For the béchamel sauce:

Heat the butter in a pot over medium heat. As soon as it melts (do not let it burn), add the flour. Beat with a hand whisk and sauté the flour for a few minutes. Scrape down the sides of the pot to release any flour so it doesn't burn.

Add the milk and heavy cream, in small batches, whisking continuously so that no lumps form in the mixture. Never stop whisking.

The mixture will be quite thick at first. You need to be persistent and patient. As you add more and more of the milk, you will see how the béchamel sauce will start to become nice and creamy.

When the béchamel sauce starts to thicken, you have to be very careful not to let it burn on the bottom. Whisk continuously to avoid this.

When ready, remove from heat and add salt, pepper, nutmeg and all of the grated gruyere, apart from 1 tablespoon which will be added at the end of the recipe.

To complete, add the 3 egg yolks and whisk to incorporate. Set aside until needed.



### For the pasta:

Add the pasta to a pot full of salted water. Boil 1-2 minutes less than the instructions on the box. They need to be al dente because they will cook further in the oven, so do not overcook.

Brush a baking pan with olive oil. When the pasta is ready, drain and add the 2 eggs, lightly beaten, a generous amount of thyme, parsley, 2 Tbsp butter, and crumbled feta cheese. Spread  $\frac{3}{4}$  of the pasta portion in the baking pan. Season to taste and set aside until needed.

Now preheat oven to 180°C (350°F) while you finalize assembly. Bring back the baking pan containing  $\frac{3}{4}$  of the pasta mixture.

To the ground meat, add a ladleful of the béchamel sauce. Mix until completely incorporated. The béchamel sauce will make the ground meat mixture hold together better when serving.

Spread the ground meat mixture over the pasta in the baking pan. Spread the remaining  $\frac{1}{4}$  pasta mixture on top of the meat. Pour the remaining béchamel sauce over the pasta and ground meat. Last, sprinkle the reserved grated gruyere over the top.

Bake for 40 minutes or until the béchamel turns golden brown.



# Rye Bread

Swedish

Nicole, Head of Marketing Services  
Boston, MA, USA

21

## Ingredients

- 1.5 (0.6 ounce) cakes compressed fresh yeast
- 1.5 cups warm water
- 1.5 cups warm milk
- 1 Tbsp salt
- 6 cups bread flour
- 1/4 cup molasses
- 1 cup packed brown sugar
- 1/3 cup melted shortening
- 3 cups rye flour



## Directions

Dissolve yeast in warm water.

Scald milk. Transfer milk to a large bowl, and add salt, molasses, brown sugar, and melted shortening. Cool to lukewarm, and add dissolved yeast. Add rye flour, beating with mixer.

Gradually beat in white flour. Place dough in a greased bowl, and turn to coat the surface. Cover with a damp towel, and allow to rise till double in bulk in a warm place.

Punch down the dough, and place on a lightly floured board. Knead until dough becomes elastic, and does not stick to the board. Allow to rest for 5 minutes. Divide into 3 equal portions, and shape into loaves. Place in greased 9 x 5 inch bread pans. Let rise until doubled in bulk.

Bake at 375°F (190°C) for 35-40 minutes.

# Swedish Meatballs

## Swedish

### Ingredients

#### Meatballs

- 1/2 cup breadcrumbs
- 1/2 cup (125ml) milk
- 35 ml cream
- 1 large egg
- 1 clove minced garlic
- 1/3 tsp salt
- 1/4 tsp each black pepper and ground white pepper
- 1/4 tsp Grillkrydda OR all spice OR all purpose seasoning
- 1/2 of an onion, finely chopped
- 1.5 lbs (750 g) ground beef (mince)
- 2 Tbsp fresh, finely chopped parsley
- 1 Tbsp butter
- 2 tsp olive oil

#### Gravy Sauce

- 1/3 cup butter
- 1/4 cup all purpose flour
- 250 ml (1 cup) vegetable broth (or stock)
- 250 ml (1 cup) beef broth (or stock)
- 1 cup heavy cream
- 2 tsp regular soy sauce
- 1 tsp dijon mustard
- salt and pepper, to season



## Directions

In a large bowl, mix the breadcrumbs together with the milk, heavy cream, egg, garlic, salt, peppers and spice. Allow the milk to soak into the breadcrumbs for at least 10 minutes.

Once the milk has absorbed some, add in the onion, meat and parsley. Mix well with your hands to combine and roll meat into about 24 small balls, or 16 larger balls.

Heat 1 tablespoon of butter and 2 teaspoons of oil in a pan on medium-high heat. Fry meatballs in batches of two so they don't stew or simmer. Transfer to a crockpot warmer and cover.

Add the butter to the juices in the pan to melt. Whisk in the flour until it dissolves and turns brown in color. Pour in the broth, cream, soy sauce and dijon. Bring to a simmer and season with salt and pepper to taste. Mix the sauce through well to combine all of the flavors together.

Continue to simmer until thickened and then pour over meatballs in the crockpot. Stir to coat the meatballs and re-cover the crockpot to keep meatballs warm.

Serve individually as Hors d'oeuvres or over egg noodles.





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# Linguica Sweet Potato Hash

Portuguese

**Greg, Head of Growth**  
Boston, MA, USA

Suggested drink pairing: A nice cold shot of Casamigo's Blanco Tequila with a lime.

## Ingredients

- 5 sweet potatoes
- 1 package or 1 lb of linguica (substitute chorizo if there is no access to linguica)
- 5 cloves garlic
- 1 whole yellow onion
- 2 Tbsp ground chili garlic paste
- 1/2 cup beef broth
- 1 Tbsp garlic salt (add more if needed to taste)
- 1/2 Tbsp Paprika
- 1 chopped green onion (scallion) for garnish
- 1 stick salted butter
- 2 Tbsp garlic oil (garlic infused olive oil is what you're looking for - you can substitute traditional olive oil if preferred)
- cast iron pan (use traditional non stick if you do not have cast iron)

## Linguica Sweet Potato Hash

### Directions

Preheat your oven to 350°F. Place your sweet potatoes in the oven (once up to temperature) and cook for 45 minutes. This should allow the potatoes to become soft, but not mushy like baby food!

Remove potatoes from the oven and let them sit for 5 minutes. Once cool, peel and cube potatoes. Set them aside once completed.

Heat pan to med/low heat with a full stick of butter and garlic oil. Place finely chopped garlic, finely chopped onion, and cut/cubed linguica in the pan to saute.

Cover the pan and cook all together until the meat begins to soften and brown. Next, place your potatoes, seasonings, and ground chili paste into the meat/garlic/onion mixture. Saute covered for 20 minutes, occasionally folding your ingredients and adding your beef broth little by little. I prefer my potatoes a bit crispy, therefore I cook a little longer.

Once done, add additional seasonings to taste if you prefer.

Pull your pan off the heat and place on a cooling rack or pad. Roughly cut your green onions (scallions) and sprinkle on the top for garnish.

This dish is an amazing side for any protein really or can be used as a meal by itself if you prefer. Also, a great dish to be accompanied with eggs!

Combine this dish with your favorite cocktail.  
Bon Appetit!





# Arroz con Leche

Costa Rican

**Deiver**, Marketing Operations Manager  
Heredia, Costa Rica

Costa Rican arroz con leche (rice pudding) combines white rice, sweetened condensed milk, sugar, cinnamon, and vanilla for the perfect sweet dessert served warm or cold!

Here in Costa Rica, arroz con leche is most often served at celebrations. This is for several reasons: it's relatively easy and inexpensive to make, and it's really easy to make a LOT of it at once. Like so many Costa Rican recipes, each family has their own twist. Some people add raisins, pineapple, vanilla, nutmeg - you name it! It's a favorite food across Costa Rica and young children are introduced to it before they can even talk...or sing the popular Spanish folk song "Arroz con leche, me quiero casar..."

## Ingredients

- 3 cups white rice
- 3.5 cups water
- 2 Tbsp margarine or butter (optional)
- 2 cups hot water
- 1 cinnamon stick
- 1 Tbsp whole cloves
- 1 cup granulated white sugar
- 1/2 can of sweetened condensed milk
- 1 can of evaporated milk
- pinch of salt
- 1 tsp vanilla extract
- 1 tsp lime zest
- 1/2 cup raisins (optional)

## Directions

In a large saucepan, combine the rice, butter or margarine, water, cinnamon stick, and cloves. Boil over high heat until the water dries up, stirring occasionally to avoid the rice sticking to the bottom of the pan.

Once the rice dries up, add the hot water, sugar, and evaporated milk, stirring constantly.

Add half the can of sweetened condensed milk, the lime zest, and pinch of salt. Boil and stir until the desired consistency is reached.

Serve warm or cold, sprinkled with ground cinnamon or powdered nutmeg.

## Substitutions

- You can use coconut milk in place of the evaporated milk.
- You can use butter, margarine, or omit all together.
- You can use any kind of citrus zest - orange, lemon, lime, grapefruit, etc.
- You can use any type of rice, but we have found that in the US, the rice that most resembles the home-grown Costa Rican rice is Thai Jasmine rice.



## Serving Suggestions

Arroz con leche is often served warm in small bowls. However, it's also often made ahead of time for a party or gathering, in which case it's customary to chill it in the refrigerator for up to a week and serve it cold.



## Arroz con Pollo

Costa Rican

**Raul, HR Generalist**  
Heredia, Costa Rica

Ok, so for you non-Spanish speakers out there, “arroz con pollo” is Spanish for chicken with rice. You might be picturing some white rice with chicken pieces next to it. And that is definitely not what chicken and rice is in Costa Rica.

We (ticos), flavor everything with spices - salt and black pepper, garlic cloves (or garlic powder), onion, cilantro, and red or green bell pepper. Finally, we add mixed vegetables for a fun pop of color.

This chicken and rice dish is on every menu and can be found at almost any celebration. In fact, arroz con pollo is such a common dish that we have dubbed it arroz con siempre (“rice with always”), because we literally have it at every party!

## Ingredients

- 4 cups long-grain white rice
- 32 oz chicken stock/broth or water
- 3 Tbsp achiote\* (see notes)
- 1.5 tsp salt
- 2 Tbsp vegetable oil
- 1 rotisserie chicken, deboned and shredded
- 1 can of mixed vegetables, drained
- 1/4 cup cilantro, roughly chopped with stems
- 1/2 medium red bell pepper, cored, seeded, and finely chopped
- 1 stalk of celery chopped finely (optional)
- 1 small white or yellow onion, finely chopped
- 2 garlic cloves, pressed
- 3 Tbsp ketchup
- 3 Tbsp soy sauce
- 3 Tbsp Salsa Lizano\*\* (see notes)

## Directions

Prepare your rice in a rice cooker using chicken in place of water. Before covering the rice to cook, add your 3 TB achiote.

While the rice is cooking, make your sofrito. Start by heating your vegetable oil in a large skillet on medium-high heat. Once heated, add the cilantro, bell pepper, celery, onion, and garlic and cook until soft and translucent. This is your sofrito.

Add the chicken to the pan and stir until the chicken is coated in the sofrito.

By this time, the rice should be cooked. Add all of the rice to the skillet and begin to mix everything together.

This is where you'll add your ketchup, soy sauce, and Salsa Lizano to the arroz con pollo. I add them one at a time, stirring after each addition until the sauces are evenly mixed in. (Tip: I find that using the rice paddle from the cooker is the best way to do this).

After the sauces have been added, mix in the mixed vegetables.

Taste everything to make sure that the arroz con pollo has the right amount of salt. You can adjust the flavor by adding salt, more sauces, or a little water if the flavor is too strong.

Heat thoroughly, and serve with ensalada verde and potato chips or French fries.

## Notes

\*Achiote is a colorant commonly used in Latin cooking to make the food look beautiful. It is by far my favorite kitchen secret and Los Patitos is the best brand in Costa Rica.

\*\*Salsa Lizano is a traditional Costa Rican sauce that is used in most dishes to create a distinctly Costa Rican flavor.



## Tres Leches

Costa Rican

**Gabriela**, Marketing Analyst  
Heredia, Costa Rica

Tres leches, or three milks cake, is my favorite Costa Rican recipe, and the most delicious dessert. It's a sponge cake baked from scratch with sugar, flour, eggs and vanilla. Add three types of milk - evaporated milk, heavy cream, and sweetened condensed milk and top with whipped topping for an incredibly rich flavor.

### Cake ingredients

- 4 eggs, room temperature and separate yolks from the whites
- 1/2 cup milk (whole milk preferred)
- 1 cup granulated sugar
- pinch of salt
- 1 tsp vanilla extract (in Costa Rica we use Vainol, but I haven't found that in the US)
- 1 cup white flour
- 1 Tbsp baking powder
- non-stick cooking spray



### Milk sauce ingredients

- 1 cup sweetened condensed milk (leche condensada)
- 1 cup evaporated milk (leche evaporada)
- 1 cup heavy cream
- 1 cup whole milk (optional - cuts down on the sweet taste of the sauce if you feel it is too sweet)

### Topping ingredients

- 1 pint heavy whipping cream
- 3 Tbsp granulated sugar
- 1/2 tsp vanilla (optional)

### Directions

Preheat the oven to 350°F and lightly spray a 9x13 in. baking dish with cooking spray.

Separate the yolks from the whites for each of your eggs. I personally think that using room temperature eggs works best. In your stand mixer or mixing bowl, add the egg yolks and beat on medium speed until they turn a pale yellow.

Next, measure out the dry ingredients, including  $\frac{3}{4}$  cup of sugar, into a medium bowl and whisk until combined.

Then add  $\frac{1}{2}$  cup milk and vanilla to the yolk mixture and stir. Pour the whole thing over the flour mixture and stir until just combined.

In a separate large bowl, beat the egg whites until soft peaks form. Add the remaining  $\frac{1}{4}$  cup sugar and beat until stiff peaks form ("former picos"). Add the egg whites to the flour mixture and stir. Your cake batter should be light and airy. Pour into your prepared baking dish and place in the center rack of the oven.

Bake this cake for about 20 - 25 minutes (or up to 30 if needed). It is done when a toothpick inserted comes out clean.

While the cake is baking, whisk together the three kinds of milk for the sauce.

Allow the cake to cool slightly - the cake will be spongy and naturally pull away from the edges of the baking pan. Poke holes into the cake with a fork, and pour the milk mixture over the entire cake until absorbed.

Make your whipped cream topping in your stand mixer or with a hand mixer. Whip cream, sugar, and vanilla on high until soft peaks form.

You can then top the cake with your whipped topping and serve, or keep refrigerated for up to three days. I love to eat this cake right after I make it, but it also does get better with age. This cake is typically served either at birthday parties or during the afternoon coffee tradition served with traditional Costa Rican coffee. Many people also serve it with agua dulce (a traditional Costa Rican hot water with brown sugar), or hot tea. I like to eat it with Diet Coke or a nice cold glass of water.







# Nasi Lemak

Malaysian

**Nor**, Support Engineer  
Kuala Lumpur, Malaysia

## Ingredients

### For the rice

- 2 cups coconut milk
- 2 cups water
- 1/4 tsp ground ginger
- 1/2 inch piece fresh ginger, peeled and thinly sliced
- salt to taste
- 1 whole bay leaf
- 2 cups long grain rice, rinsed and drained

### For the sauce

- 2 Tbsp vegetable oil
- 1 medium onion, sliced
- 3 cloves garlic, thinly sliced
- 3 shallots, thinly sliced
- 2 tsp chile paste
- 4 ounce package white anchovies, washed
- salt to taste
- 3 Tbsp white sugar
- 1/4 cup tamarind juice

### For the garnish

- 4 eggs
- 1 cucumber
- 1 cup oil for frying
- 1 cup raw peanuts
- 4 ounce package white anchovies, washed

## Directions

In a medium saucepan over medium heat, stir together coconut milk, water, ground ginger, ginger root, salt, bay leaf, and rice. Cover, and bring to a boil. Reduce heat, and simmer for 20 -30 minutes, or until done.

Place eggs in a saucepan, and cover with cold water. Bring water to a boil, and immediately remove from heat. Cover, and let eggs stand in hot water for 10 to 12 minutes. Remove eggs from hot water, cool, peel, and slice in half. Slice cucumber.

Meanwhile, in a large skillet or wok, heat 1 cup vegetable oil over medium-high heat. Stir in peanuts and cook briefly, until lightly browned. Remove peanuts with a slotted spoon and place on paper towels to soak up excess grease. Return skillet to stove. Stir in the contents of one package of anchovies. Cook briefly, turning until crisp. Remove with a slotted spoon and place on paper towels. Discard oil. Wipe out the skillet.

Heat the remaining 2 tablespoons oil in the skillet. Stir in the onion, garlic, and shallots; cook until fragrant, about 1 or 2 minutes. Mix in the chile paste, and cook for 10 minutes, stirring occasionally. If the chile paste is too dry, add a small amount of water. Stir in remaining anchovies and cook for 5 minutes. Stir in salt, sugar, and tamarind juice. Simmer until the sauce is thick, about 5 minutes.

Serve the onion and garlic sauce over the warm rice, and top with peanuts, fried anchovies, cucumbers, and eggs.





# Beef Rendang

Malaysian

**Zac, HR Manager**  
Kuala Lumpur, Malaysia

## Ingredients

- 1 kg beef, diced into cubes
- 1 liter coconut milk
- 1 cup water
- 3 cloves
- 3 star anise
- 3 cardamom pods
- 2 tamarind paste
- 5 kaffir lime leaves, very finely sliced
- 8 Tbsp kerisik (dry fried coconut flakes)
- 1 cinnamon stick
- 1 Tbsp palm sugar
- salt to taste

## Paste (blend well)

- 2.5 cm galangal, sliced
- 3 lemongrass stalks, white parts only, sliced
- 7 cloves garlic, sliced
- 6 shallots, sliced
- 2.5 cm ginger, sliced
- 12 dried chilies, seeded and sliced

### Directions

Blend together all of the paste ingredients. Set aside.

Heat some cooking oil in a large wok or pot. Fry the spice paste, cinnamon, cloves, star anise, and the cardamom pods until fragrant. Add the beef, coating well with the paste and spice mixture, until browned to seal in juices.

Pour in the coconut milk and stir gently, allowing it to come close to a boil. Then reduce to medium heat and add in the tamarind juice and water, stirring well so the meat doesn't stick to the pan.

When the meat is halfway cooked, add in the kaffir lime leaves and palm sugar. Then pour in the kerisik and season with salt. Stir well until the meat is fully coated and covered with gravy. Reduce heat to low and cover.

Simmer for about an hour until the meat is tender or gravy has reduced to the desired consistency.

Serve immediately or let it cool before storing in the refrigerator.



# Smoked Beef Cooked in Spicy Broth

Zac, HR Manager  
Kuala Lumpur, Malaysia

## Malaysian

This dish, also known as “Daging Salai Masak Lemak Cili Api,” is the specialty of Negeri Sembilan and a must-try recipe at home.

The smoked beef is cooked in a coconut milk broth, creating a spicy, rich yellow coconut gravy. When cooked well, the gravy is absorbed by the smoked beef, giving it a rich taste to the tongue. It is excellent served with rice!

## Ingredients

- Smoked beef (about 1/2 kg)
- 10 bird's eye chillies
- 2.5 cm ginger
- 2.5 cm fresh turmeric
- 2 pinches of sliced turmeric leaves
- 2 Tbsp cooking oil
- 1-2 ladles of coconut milk (fresh or boxed)
- 10 pieces Averrhoa Bilimbi/Belimbing Besi, cut in half (optional)

## Directions

Roughly grind the chillies, ginger, and fresh turmeric. Set aside.

Heat your cooking oil in a pot. Add the ground spice mixture & lightly sauté. Next, add the turmeric leaves.

Place the meat into the pot and cook for at least another 10 minutes.

Add the coconut milk and cook it for another 5-7 minutes on low, constantly stirring.

Season to taste and add Bilimbi (if using) just before serving.





# Spicy Malaysian Grilled Fish (Ikan Bakar)

Zac, HR Manager  
Kuala Lumpur, Malaysia

## Malaysian

This is a classic Malay style grilled fish, first marinated in a flavorful spice paste and then grilled with coconut oil and banana leaves for a mind-blowing flavor.

### Ingredients

- 1.5 lb fish fillet (I often use 4 mahi-mahi fillets)
- 1/4 cup cooking oil
- 3 Tbsp tamarind pulp
- 4 Tbsp water
- 2 tsp salt
- 1 Tbsp brown sugar
- Banana leaves (large enough to cover the pan)
- Coconut oil

### Spice Paste

- 10 shallots
- 2 lemongrass (white parts only)
- 5 candlenuts
- 3 kaffir lime leaves
- 4 cloves garlic
- 2.5 cm ginger
- 2.5 cm galangal (blue ginger)
- 4 Fresno chilies, de-seed half for moderately spicy or de-seed more for mild
- 1/2 tsp ground turmeric



## Garnish

- Lime
- Cilantro, chopped
- Red chilies, sliced

## Dipping Sauce (optional)

You may use Sambal or you can make this easy tamarind chili.

- 2 Tbsp tamarind pulp
- 2 Tbsp water
- 1/2 tsp salt
- 1/2 tsp sugar
- 1 Fresno chili, sliced
- 1 shallot, sliced

## Directions

Place all the ingredients for the spice paste in a blender and blend until smooth.

Over medium heat, fry the spice paste for 10 minutes. Add 2 Tbsp of water about midway through. Next, add the tamarind pulp and the remaining water, salt, and brown sugar. Fry for another 5 minutes. Let cool. Once cooled, coat fish and marinate for 1-2 hours.

Once marinated, heat a wide pan over medium high heat. Place a few layers of banana leaves on the pan. Drizzle some coconut oil on the leaves. Once the pan is hot, sear the fish along with the remaining marinade for 2-3 minutes. Use one hand to lift the edge of the banana leaf and the other hand holding a spatula to support the fish so it doesn't slide down. Flip the fish by lifting and flipping the banana leaf (this is so the underside coating of the paste and the searing of the fish is untouched).

Drizzle some more coconut oil and sear the second side for another 2-3 minutes or until temperature of the thickest part of the fish reads 145°F. Again, use the banana leaf to lift and flip the fish onto the spatula.

Place the fish on a plate. Garnish and serve immediately with dipping sauce and steamed rice.

## Notes

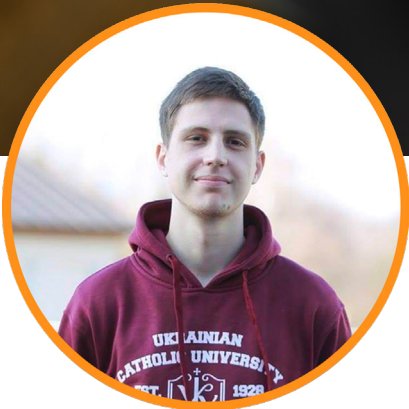
1. Flipping the fish is tricky business because the coating needs to stick to the fish. If it doesn't work out (it's happened to me, many times!) just pat the coating back onto the fish and try better next time. It'll still taste superb, even if it doesn't look the part.

2. Banana leaves can be purchased from the frozen section of most Asian markets. Candlenuts, kaffir lime leaves, galangal, and tamarind can also be found in most Asian markets (especially Thai markets).

3. Alternative cooking methods include wrapping the fish in banana leaves and grilling for 10-15 minutes (flip once midway), or baking in the oven at 400°F for 15-20 minutes or until cooked through.







## AeroPress Coffee

Universal

**Andrii**, Content Manager  
Lviv, Ukraine

This coffee is not for “having with a cigarette.” And it’s not for “waking up” or “refreshing oneself.” It is for enjoying the taste and beauty of real coffee, as it should be.

The art of coffee is the art of finding the right balance between temperature, grind size, and water to coffee ratio. This recipe is the quintessence of the world’s best Aeropress brewing techniques that I use daily. By having only these essential tools, this recipe provides a rich cup of coffee with a strong body and fruity notes.

You’ll need the AeroPress (with stirrer and paper filters), kitchen scales, grinder, and beans. I highly recommend abstaining from mass-market beans by purchasing specialty coffee from your local roaster. In this recipe, I’ll use specialty-quality Kenyan beans.

Tip: If you don't have a grinder, consider buying medium-fine ground coffee.



### Step 1

Grind 14 g of coffee on medium-fine settings. It should have the texture of sea salt.



### Step 2

Put a plunger at the 4-mark on your AeroPress. This is called the "inverted method."



### Step 3

Pour coffee grinds into the AeroPress and be sure to have a timer/stopwatch handy.



### Step 4

Simultaneously start the timer and start pouring the water inside.

Tip: Try to play with water temperature and water to coffee ratio. I use 90 °C water (1 min after the boiling) and 1:10 water to coffee ratio, while some people like 1:14 (200ml water to 14g of coffee) ratio with off the boil water.



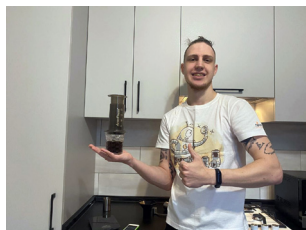
### Step 5

After pouring, gently stir the coffee 5 times. Then, put the cap with a paper filter on and wait until 0:55.



### Step 6

At 0:55, put a cup on your AeroPress, then accurately flip it and press slowly.



### Step 7

# Enjoy!

Tip: For a superior quality extraction of coffee solids, the brewing water should be as soft as possible. See SCA tips on water standards. ( [sca.com/en/education/research/roasting/roasting-standards](https://www.sca.com/en/education/research/roasting/roasting-standards) )



## Banana Cake

Universal

**Roxy**, Recruiter  
Ivano-Frankivsk, Ukraine

In April 2020, when we had the first pandemic lockdown, one of my favorite bakeries was closed. They decided to share the recipe of their famous banana bread on social media - this way everyone who missed them, would have a chance to try and bake it at home. I tried and it turned out great! Right now, this is my favorite thing to bake! It is a very healthy and nutritious snack.



## Ingredients

- 320 g bananas
- 200 g rice flour
- 100 g corn flour
- 100 g shredded coconut
- 250 g date paste  
(You can make this yourself if you like. Remove the kernels from a handful of dates, soak in hot water for 5 mins and blend to a paste).
- 200 g coconut oil
- 10 g apple cider vinegar
- 10 g baking soda
- 100 - 150 g dried fruit  
(I like using cranberries and blueberries)
- nuts (optional)



## Directions

Sift flour using a sieve. Add shredded coconut and blend to make sure it is crumb-like.

Blend dates, bananas, coconut oil, apple cider vinegar, and baking soda in the blender until they are a paste (2-3 min).

Add the blended paste to the flour and mix until it all becomes a smooth paste.

Add dried fruits and mix again.

Pour your batter into your prepared baking pan.

Bake for 45-50 min at 175°C (350°F).

**Enjoy!**



## Banosh

Ukrainian

**Oleksandr, Data Scientist**  
Lviv, Ukraine

Banosh is a corn porridge cooked in cream or sour cream, seasoned with cracklings, mushrooms and cheese. This dish is common in the Carpathian region in particular, and belongs to Hutsul cuisine.

## Ingredients

- 150 g corn grits
- 450 ml milk
- 100-150 g mushrooms  
(Boletus edulis, or Chanterelle,  
or Oyster mushrooms, or button  
mushrooms)
- 50 g bacon
- 50 g hard, salty cheese
- 1 Tbsp sour cream
- butter or oil



## Directions

Separate the mushrooms from the stems and cut into medium cubes. If the mushrooms are small, you can choose to leave them whole.

Heat a pan and fry the mushrooms until cooked. Add bacon to the mushrooms and fry until done.

Pour corn grits into a saucepan with the milk. Add salt to taste.

Cook the porridge over medium heat, stirring constantly. Cook according to package directions, time varies.

Add 1 tablespoon of sour cream to the prepared porridge. Mix porridge with sour cream until smooth.

Put the porridge on a plate. Add fried mushrooms and bacon on top. Sprinkle it with grated cheese.







## Borshch

Ukrainian

**Sofiya**, HR Specialist  
Lviv, Ukraine

Borshch (Borsht) is the National Ukrainian soup and is very popular here, especially in Western Ukraine. This recipe is passed down from generation to generation, and it's said that every person who cooks it has their own unique taste of borshch. I received this recipe from my grandma. I cook it for my family, and they love it very much. Cooking for our family is a great activity and makes our time together very precious as a result. As in every project, everyone plays his/her role.

Borshch is not a simple dish to cook, but once you've cooked it several times, it becomes less difficult.

These ingredients provide for 8 portions.



## Ingredients

- veal ribs (approx. 500 g)
- 1 big onion, peeled and chopped
- 2 big carrots, peeled and shredded
- 5-6 mid-sized potatoes, peeled and cubed
- 2 mid-sized beetroots, peeled and shredded
- 1 can of tomato paste
- vegetable oil
- 1/2 medium head cabbage, cored and shredded
- 3 cloves of garlic, minced
- pepper and salt to taste
- sour cream for topping
- 1 Tbsp chopped fresh parsley for garnish

## Directions

Wash the veal ribs and boil them in 4 liters of water, creating a veal bouillon.

Heat the oil in the pan over medium heat and add shredded carrots and beetroots. Cook for 10 minutes. Then put everything into the bouillon to boil. Cook for 20 min.

Cube the potatoes and add them to the bouillon to boil as well. Cook everything for 15 min and then add shredded cabbage. Cook for 10 min.

Heat the oil in the pan and add chopped onion. Cook it until tender. Stir in the tomato paste and water until well blended. Transfer everything to the pot with the bouillon. Put in the raw garlic and bring everything to boil for 5 minutes. Season with pepper and salt. Cover and turn off the heat. Let stand for 5 minutes.

Ladle into serving bowls. Garnish with sour cream and fresh parsley, if desired. It is very tasty to serve borshch with brown bread, salo, and raw garlic.

It is always said that borshch tastes better the next day. Bon appetit everyone!





# Carbonara

Italian

**Vlad**, Data Engineer  
Lviv, Ukraine

## Ingredients

- 80 g pork cheek, bacon, or pancetta
- 20 g parmesan or Pecorino Romano
- 1 egg
- 80 g spaghetti
- black pepper

## Suggested drink pairing:

A glass of Soave



## Directions

Cook pasta. At the same time, chop pancetta into approximately 0.5 cm chunks.

Put the pancetta in a cold pan and cook on medium heat.

Scramble the egg in a bowl, add cheese, and mix with a fork.

When the pasta is ready (be sure to reserve some pasta water before discarding) and pancetta starts to crisp up, put the spaghetti into the pan with pancetta and mix well. Turn off heat.

Add a splash of the pasta water and mix. After about 30 seconds, add pepper and egg mixture, continue mixing. It should become creamy with a glossy texture. Add more pasta water if needed.

Serve with more cheese and black pepper on top.





# Ćevapi or Ćevapčići with Ajvar

Croatian

**Oleksandr**, Senior Business Analyst  
Lviv, Ukraine

## Ingredients

- 750 g quality minced beef
- 400 g quality minced pork
- 1 small bulb of garlic, plus 4 cloves
- 2 tsp bicarbonate of soda (baking soda)
- 1 tsp sweet smoked paprika
- 1 large free-range egg
- 150 ml sparkling water
- olive oil
- 6 red peppers
- 2 aubergines
- 1 bunch of fresh flat-leaf parsley
- 2 lemons
- extra virgin olive oil
- 1 onion
- 6 flatbreads
- pickled guindilla peppers, optional
- sour cream

### Directions

Place the minced beef and pork in a large bowl, then peel and crush in the 4 cloves of garlic. Sprinkle over the bicarbonate of soda (baking soda) and paprika, and season with salt and pepper.

Crack in the egg and use your hands to scrunch everything together. Add as much of the sparkling water as you need to make a smooth, pliable mixture.

Divide the meat into 10 to 12 pieces and roll each one into a sausage shape, about 10cm long and 2cm thick. Place the cevapi on an oiled baking tray, cover with cling film and chill in the fridge until needed.

For the ajvar, preheat the oven to 230°C (450°F).

Place the whole peppers and aubergines on a large roasting tray along with the unpeeled garlic bulb and roast in the oven for 30-40 minutes, or until the veggie skins are blackened, turning halfway through.

Place the charred peppers and aubergines in a bowl, cover with cling film and leave for 20 minutes to steam off the skins. Once they've cooled slightly, pull off and discard the skins, seeds and stalks and chop the flesh on a board.

Squeeze out the garlic from 6 of the roasted cloves and add it to the veggies along with most of the parsley, then chop it all together (if you have much roasted garlic leftover, stir it into softened butter and store in the fridge – it's great for garlic bread!).

Keep chopping everything together, season with sea salt and black pepper, squeeze over the juice of one of the lemons and drizzle over a good lug of oil. Adjust the seasoning to taste, then set aside.

Finely chop the remaining parsley and tip into a bowl. Peel, finely chop and add the onion, squeeze over the juice from the remaining lemon, then mix together. Set aside. Just before you're ready to serve, warm your flatbreads in the oven, and preheat a griddle pan over a high heat. Add the cevapi and griddle for 10 to 12 minutes, or until cooked through.

Spread some ajvar on top of the warm flatbreads, with a couple of cevapi and a guindilla pepper (if using) on top of each, a dollop of sour cream, and the herby onions on the side.





# Chicken in Honey Sauce

European

**Khrystyna**, Office Manager  
Lviv, Ukraine

## Ingredients

- chicken fillet - 2 pcs
- 2 Tbsp olive oil
- 2 Tbsp honey
- 1/2 tsp salt
- spice mixture (1 tsp of each of basil, oregano, rosemary, paprika, black pepper)
- 4-5 leaves dried mint



## Directions

Cut the chicken fillets into small pieces (7-8 pieces from 1 fillet).

Add olive oil, salt, spice mixture, and honey to the bowl and mix thoroughly. Then, add the dried mint leaves, tearing them with your hands (you can also leave 1 leaf for later), and mix again. Add the fillet pieces to the sauce and stir so that each piece is covered with the sauce.

Refrigerate for at least an hour. Then, place the fillets in a thick-bottomed saucepan, add 2 tablespoons of water, chop the remaining mint leaf (if you left it), cover and simmer on low heat for 30-40 minutes.

You will get a tender fillet with a sweet honey flavor. It can be served with vegetables, rice, or pasta. My favorite is to serve over couscous.









**Vika**, UX Designer  
Lviv, Ukraine

# Cinnamon Rolls

European

## Ingredients

### Dough

- 125 ml milk
- 100 g butter
- 125 ml water
- 30 g fresh yeast
- 1 eggs
- 2 egg yolks
- 50 g sugar
- 1/4 tsp salt
- 650 g wheat flour

### Filling

- 150 g sugar (preferably brown)
- 3 Tbsp ground cinnamon
- a couple of pinches of salt

### Icing

- 240 g cream cheese
- 120 g powdered sugar
- 2 Tbsp heavy cream
- 1 tsp vanilla extract



### Directions

Pour milk into a saucepan and add butter, cut into small pieces. Cook over low heat until the butter melts. Set aside and let cool.

In a separate container, dissolve yeast in warm water. Add sugar, eggs, yolks, and salt. Mix with a whisk until smooth. Add the cooled milk-butter mixture and mix again.

Add  $\frac{3}{4}$  of the flour and stir until smooth. Gradually add the remaining flour and begin to knead a smooth, soft dough. It's ok if the dough is slightly sticky - grease your hands with vegetable oil to continue working with the dough. Cover the dough with cling film and leave it in a warm place to rise. For me, that typically takes about 30 minutes, but depending on various conditions, it can take an hour or more.



While the dough is rising you can prepare the filling. Mix the brown sugar, cinnamon, and salt. Set aside.

For the icing, put all ingredients in the bowl of a stand mixer or use a handheld. Beat until smooth. Cover and refrigerate.

Knead the dough that has risen and roll it into a rectangle about 30 x 40 cm. Add melted butter all over the surface. Distribute the filling, leaving about 1.5-2 cm free at the rectangle's far side edge. Then roll the dough into a roll, starting from the side closest to you.

After that, cut the roll into 12 equal parts. Put them in a greased baking dish (both round or square are suitable) or on a greased baking sheet and put in a warm place for 30-40 minutes for proofing. Then bake for about 25-30 minutes at 180°C (350°F), until the buns are browned. Take out the buns from the oven, transfer them to a dish, and grease with cream (icing). This should be done while the buns are hot.

Serve immediately.

Bon Appetit!



## Cock-a-Leekie Soup

Scottish

**Andrew**, Marketing Content Writer  
Prague, Czech Republic

Suggested drink pairing: A peaty single malt whisky from Islay, Arbeg Uigeadail or the Lagavulin 16.

Cock-a-leekie soup is a traditional Scottish soup, it's incredibly healthy and perfect for the colder winter months. The name means 'chicken and leek' and reflects the influence French cuisine had on Scottish culture, with the 'cock' in the name originating with the French word for chicken, and 'leekie' being the Scots word for leek. Thus, 'chicken and leek' in Scots.

It's inexpensive, and full of protein and vitamins. You can prepare it completely without carbohydrates if you really want to watch those calories, however I prefer the traditional use of barley as this was the way my grandmother made it. You can also replace the barley with rice or potatoes however you should serve the soup with crusty bread.

## Ingredients

- four chicken thighs (bone-in)
- 2-3 onions
- 2 leeks
- 2-3 carrots
- 2 sticks of celery
- half a cup of pearl barley
- 3 bay leaves
- 1 tsp thyme
- 1 tsp rosemary
- 1 tsp black pepper
- 1 cube chicken stock
- salt to taste

## Directions

Place the chicken thighs in a large pot. Dice the onions and place them over the chicken. Add stock cube to 1.25 litres of boiled water. Add the stock and water to pot and bring to boil. Then reduce to a simmer for two hours.

Slice leeks into rings, then wash. Dice carrots and celery. Remove chicken from the pot and remove the skin. Slice the chicken rustically, discard the bones, and put the chicken back in the pot along with the vegetables and the pearl barley. Season with bay leaves, thyme, rosemary, salt and pepper. Bring to a boil, then simmer for 30 minutes.

Serve immediately with buttered, crusty bread.





## Ham Hock (Galonka)

Polish/Czech

**Vitaliy**, Senior Full Stack Web Developer  
Ivano-Frankivsk, Ukraine

### Ingredients

- 2 ham hocks
- 1 green apple
- dill and parsley
- 1 ginger
- 1 garlic
- 3 tsp of honey
- soy sauce
- 1 onion
- 2-3 bottles of beer (prefer dark beer)
- celery root
- peppercorns, allspice berries, bay leaf, ground nutmeg



## Directions

Stuff the ham hock with garlic, sprinkle with salt and ground pepper, wrap with tin foil and leave in the refrigerator for 12-24 hours. Once ready, rinse the ham hock and bake in the oven for 20 minutes at 180°C (350°F).

Remove ham hock from the oven and put into a pot or pressure cooker. Chop apple, ginger, dill, parsley, onion, and celery root into large pieces and put into the pot with the ham. Add peppercorns, allspice berries, bay leaf, salt, and ground nutmeg to the pot. Cover with 50% beer/50% water. Cook for 3.5 hours in the oven or 2 hours in a pressure cooker.

Mix honey with soy sauce. Pull out the ham hock and grease it with honey & soy sauce glaze before putting back into the oven for 15 minutes at 220°C (425°F). From time to time, you can grease it again until it's done.





## Pinca

Croatian

**Damjan**, Data Engineer  
Zagreb, Croatia

Suggested drink pairing: milk or cocoa

Pinca is a sweet bread traditionally made for Easter in Croatia, and it's known under different names in each region. In Dalmatia and Istria, it's called "sirnica," and in Prigorje and Zagorje, they call it "jajarica." But the most common and recognizable name is "pinca."

## Ingredients

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- 1 kg all purpose flour
- 50 g fresh yeast
- 10 egg yolks and 5 egg whites
- 250 g sugar
- 160 g margarine (or lard)
- 500 ml lukewarm milk
- orange and lemon zest
- 2 Tbsp rum

## Directions

Mix the yeast in a little milk. Add some of the sugar and flour. Leave it at a room temperature for 15 minutes until it rises and then mix with the rest of the flour.

Mix the egg yolks with the remaining sugar and the margarine. Add that mixture into the flour and then add the rum, orange and lemon zests, a pinch of salt and slowly mix while gradually adding the lukewarm milk.

Mix the egg whites at high speed until it forms the “snow” (when you overturn the cup, the eggs stay in place). Lightly mix the egg whites with the rest of the dough.

Leave the dough to rise for a couple hours or overnight.

Once the dough has risen, lightly flour the working surface and form the dough into round shapes. Use a knife or scissors to form a cross on the top. Beat one egg yolk and glaze the formed dough balls.

Add a little water to some sugar. Form clumps and add them to the dough.

Leave the dough to rise for another 30 minutes.

Bake the dough in a preheated oven at 180 °C (350°F) for about 40 minutes (or until golden in color).









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**Inna**, Accountant  
Lviv, Ukraine

# Quiche Lorraine with Chicken and Mushrooms

**French**

## Ingredients

### Pastry crust

- 250 g flour
- 200 g butter (room temperature)
- 50 g sugar
- 1 egg (room temperature)
- salt

### Filling

- 1 egg
- 300 g chicken fillet (cooked)
- 300 g porcini mushrooms
- 300 g medium-fat sour cream (15%)
- 500 g hard cheese
- salt

### Directions

Preheat the oven to 180°C (350°F).

Mix butter, sugar, and salt first, then add the egg. Gradually mix in the flour and knead the dough. It should be tender and stick to your hands a little. When all the ingredients are combined, knead the dough in 4-5 more moves. Kneading the dough for too long will make it hard and tasteless. Allow the dough to rest in the fridge for an hour. Roll out the dough. Then lightly grease the baking dish with oil and sprinkle with flour before spreading your dough into the dish.

For the topping, cube the chicken and mushrooms and fry until golden brown. In a separate bowl, add the sour cream first, and then add the fried chicken and mushrooms. Salt and pepper (to taste). Add the egg and grate the cheese. Mix everything together and pour into a mold with the dough, distribute evenly.

Bake for 40 minutes. Then put a bit more cheese on top and lay out the decor (cherry tomatoes or mushrooms) and bake for another 5-7 minutes. Serve hot.

Bon appetit!





**Marta**, NLP Engineer  
Lviv, Ukraine

## Sweet-and-Sour Pot Roast (Essig Fleisch)

**Jewish**

### Ingredients

- 1 kg boneless beef chuck
- 1 Tbsp cooking oil
- 1/2 cup cider vinegar
- 2 medium onions
- 3 garlic cloves
- 8-10 prunes
- gingerbread (amount depending on the desired consistency)
- 2 bay leaves
- 2 tsp ground ginger
- 2 tsp turmeric powder
- 1 cup crushed canned tomatoes
- 2 Tbsp (or to taste) fresh lemon or pomegranate juice
- 1 tsp (or to taste) honey
- salt and freshly ground black pepper



### Directions

Chop the meat into medium pieces, place in a bowl and add some salt and vinegar, marinate for 1 hour.

Heat the oil in a pot, add the meat and brown it on all sides. Add chopped onions, garlic cloves and cook over medium heat until onions are lightly browned. Add ground ginger, turmeric powder, black pepper and bay leaves, stew for 10 minutes. Pour some water into the pot, making sure that meat is completely covered. Add crushed canned tomatoes alongside with prunes and ground gingerbread.

Add some lemon or pomegranate juice and make sure the sauce becomes sour enough. After that, sweeten the sauce with some honey.

Preheat the oven to about 140°C (285°F) and place the pot in the oven. Bake for about 2-3 hours until the meat is tender.

Usually served with some bread to enjoy the taste of the sauce.



## Tuna Melt Sandwich with Avocado

Universal

Nina, Program Manager  
Lviv, Ukraine

### Ingredients

- 1 can solid tuna, drained
- 3 Tbsp mayonnaise
- 2 boiled eggs
- minced red onion
- 1/2 tsp sriracha
- 1/4 tsp kosher salt
- 1/4 tsp black pepper
- 4 slices rye bread, cut 1/2-inch thick
- 2 sandwich slices of cheese
- 1 avocado
- 2 Tbsp lemon juice

### Directions

Place the tuna in a medium bowl and flake with a fork. Add the mayonnaise, sriracha, eggs, salt, and pepper. Mix well.

Place the avocado, lemon juice, and salt in a medium bowl and meshed them.

Toast the bread until it's nicely browned on both sides.

Divide the mashed avocado in half and place on each of 2 slices of bread. Divide the red onion among the sandwiches.

Depending on the size of your bread, spoon 1/3 to 1/2 cup tuna salad on the top of avocado with onion.

Divide the cheese among the sandwiches. Place another 2 pieces of bread on top of each.

Bon appetit!





## Zrazy

Ukrainian

**Elena**, Marketing Director  
Lviv, Ukraine

Zrazy are softly fried potato dumplings with a stuffing of your choice.

For the vegan variation, you can stuff zrazy with fried mushrooms or sauerkraut (sour cabbage), or mix them both together. For the vegetarian variation, spinach with boiled and chopped eggs and for an all-preferences diet, zrazy is usually stuffed with mincemeat or liver.

Zrazy are typically served with sour cream. If you are on a dairy-free diet, they are delicious without. Depending on how roasted you prefer the stuffing and final meal, you can fry over low or medium heat.

I am sharing a variation for soft fried zrazy, stuffed with sour cabbage. I've used GF flour and they are also dairy free. All variations taste good. Feel free to experiment and good luck!



## Ingredients

- 1 kg potatoes
- 0.5 kg of sour cabbage (sauerkraut)
- 1 carrot
- 1 onion
- 1 cup of flour
- oil
- salt and pepper, green herbs to taste



## Directions

Peel and cut the potatoes. Boil them soft for mashing.

While potatoes boil, fry chopped onion, grated carrots, and sour cabbage in a skillet. I usually fry the onion first, and when it gets to a light golden color, I add carrot, and after a while put sour cabbage.

In a large bowl, mix mashed potatoes and flour until the potatoes are at a stable consistency.

Take some amount of this mixture, roll around and then form flat pancakes up to 5 mm thick. Put the sour vegetable mixture in the middle of the potato pancake. Close the potato ends together so that the veggie mix hides inside.

Place this patty in the skillet with oil on medium heat. Simmer until lightly brown, then flip over and heat on the other side.

Voila! Bon appetit!

P.S. If this is your first time cooking zrazy, you may experience some difficulties with forming patties or they can collapse on the skillet. Don't give up! After a few tries, you will find your perfect proportion of ingredients and train your hands to form patties quickly and nicely. At the end of the day, if the process goes in a completely wrong direction, you can simply enjoy eating mashed potatoes with mixed veggies!



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