

# In the Kitchen with Jemma

Christmas  
2016

Emma & Jenny not only rock the house and the yard, but also the kitchen.

Here are some more recipes.

Have fun trying them out!

## Bird's nests



*I can't eat bird eggs...*

*Don't panic Emma! You don't have to...*

### Ingredients:

#### For the dough:

250 g butter, softened  
150 g sugar  
1 pkt vanilla sugar  
375 g flour  
2 egg yolks  
1 pkt chopped almonds  
jam of your choice

### Preparation:

Knead butter, sugar, vanilla sugar and flour until dough is smooth and put in in the fridge. Form small balls, coat the upper side with egg yolk and press it into the almonds. Line a baking tray with baking/parchment paper and put the balls on it with the almond-side up. Press the handle of a cooking spoon into the middle of the balls and fill the dent with jam. Then bake the cookies in preheated convection oven at 180° C for 10-12 minutes

Recipe for about 80 cookies



## Giant Wave

### Ingredients:

#### For the dough:

300 g margarine  
300 g sugar  
7 egg yolks  
7 egg white  
380 g flour  
1 pkt baking powder  
1 tbsp. cocoa  
1 kg sour cherries (canned, pitted)

#### For the filling:

2 pkt. Instant pudding mix, vanilla flavor  
(each for 1/2l milk)  
3/4 l milk  
4 tbsp sugar  
250 g butter

#### For the frosting:

125 g Copha (solidified coconut fat)  
1 egg  
3 tbsp. sugar  
2 tbsp canned milk  
2 tbsp cocoa



*It was like a giant wave...*

### Preparation:

#### Dough:

Beat egg whites until stiff.

Stir margarine, sugar and egg yolks until creamy. Mix flour and baking powder and stir it into the margarine mixture.

Fold in the egg white bit by bit.

Halve the dough and add cocoa to one half.

Spread the light dough on a baking tray lined with baking/parchment paper and pour the dark dough on it.

Spread the sour cherries on the dough.

Bake in pre-heated oven at 175° C, upper and lower heat, for about 45 minutes.

Leave to cool .

#### Filling:

Prepare the instant pudding mix with milk and sugar following the instructions on the package and let it cool down. Stir in the softened butter.

Spread the mixture on the cake and let it harden in the fridge.

#### Frosting:

Melt the Copha and let it cool down.

Beat egg and sugar until fluffy..

Then add the canned milk and cocoa and stir in the liquid Palmin.

Frost the top of the cake with it.



## Tomato-Oregano-Pesto

### Ingredients:

250 g tomatoes, dried, in oil  
50g oregano leaves  
4 tbsp. tomato paste  
250 ml olive oil  
3 garlic cloves  
Sea salt  
Black pepper, fresh ground



### Preparation:

Mince the tomatoes, the oregano leaves and the garlic cloves. Put it in a blender, add tomato paste and olive oil and blend into a paste.

Season with salt and pepper.

Pour the pesto in small jars and pour a layer of olive oil on it.

Store in the fridge.



*The perennial question...*

*To bang...*

*Or not to bang...*

## E-M-Ma

### Erdbeer-Maracuja-Marmelade (Strawberry- passion fruit-jam)

*Oh no, come on...*



*Jenny, you can't eat it!*

### Ingredients:

700 g strawberries  
250 ml passion fruit juice  
some lemon zest, grated  
500 g gelling sugar 2:1

### Preparation:

Wash the strawberries, slice them into small pieces and weigh out 700 g. Put them into a big pot, add 250 ml passion fruit juice, lemon zest and gelling sugar and stir well. Bring it to a boil while stirring and then let it boil for 4 minutes, constantly stirring.

Skim the foam if necessary and pour the strawberry jam into warm sterilized jars, filling them right to the top.

Seal with screw-caps and upend the jars for about 5 minutes.



## Chocolate Bars *Peanut Caramel*



*What kind of bar does Emma like ?*



*What a question... CHOCOLATE!*

*This time the Peanuttty Caramell version*

### Ingredients:

For 10 bars

- 340 g dark chocolate couverture
- 200 g Marshmallow-Cream ("Fluff")
- 180 g creamy peanut butter
- 180 g powdered sugar
- 300 g soft caramel toffees
- 50 g whipping cream

### Preparation:

Line baking tray (24x 24 cm) with baking paper.  
Melt half of the chocolate with 60 g peanut butter in microwave or on a double-boiler. Stir it now and then. Pour the melted chocolate-peanut butter-mixture onto the tray and put it in the freezer for 2 - 3 minutes.

Meanwhile mix the Marshmallow-Cream, 60 g peanut butter and powdered sugar with a food processor or a hand mixer. Pour the mixture on the chocolate layer. Sprinkle with peanuts.

Melt the caramels with the whipping cream at medium heat, constantly stirring.

Pour it on the peanuts and spread it with the back of a spoon. Put it in the freezer for 5 minutes.

Melt the remaining chocolate with 60 g peanut butter in microwave or on a double-boiler. Pour it over the caramel layer. Put it in the freezer for another 10 minutes.

Remove from the tray and cut into pieces.

Bon  
appétit

Merry Christmas  
and a  
Happy New Year !

