



We Are Family

Sharing our cultural heritage through family recipes

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A YEAR OF REFLECTION...

As I wrap up my first year as CEO, I find myself reflecting on this incredible journey with immense gratitude and joy. It's been a year full of learning, growth, and countless memories—many of which involve sharing meals and conversations with you across the diverse regions we are proud to be serving.

In my travels to our offices around the world, I've not only witnessed the dedication and commitment each of you brings to our mission, but I've also had the privilege of experiencing a world of flavours and traditions. From rich, savoury dishes to delightful sweets, every meal has been a testament to the unique culture and history of each community. Each of you has welcomed me with open arms and introduced me to your favourite local dishes, reminding me just how interconnected we are despite our differences.

With gratitude and holiday cheer,

Satrajit Saha

Satrajit Saha
CEO, Creditinfo Group

This holiday season, it feels only fitting to bring a piece of that shared experience to all of us. That's why I'm thrilled to present this year's edition of the Creditinfo Cookbook - "We Are Family". It's a celebration of the diverse cultures, stories, and flavours that make our company truly special which has been a company Christmas tradition over the last 4 years. Inside, you'll find recipes inspired by each region's unique cuisine—gathered from team members around the world.

Whether you're celebrating with family, friends, or enjoying some well-deserved time for yourself, I hope this cookbook brings a little extra joy to your table this season as you journey with us through our markets.

Thank you for a remarkable year. Wishing you all a wonderful holiday season filled with warmth, laughter, and delicious food. **Here's to a bright and flavourful 2025 together!**



AFRICA

Christmas in Africa is a joyful, vibrant celebration full of warmth and togetherness. It's a time when families and friends come together to share love, delicious food, and festive cheer. The holiday blends local customs with festive traditions, featuring lively outdoor gatherings, colorful clothing, and homes filled with the aroma of special dishes like grilled meats, rice, and local delicacies. Singing, dancing, and community parades bring the streets to life, and rather than focusing on big gifts, it's all about spreading love and happiness. With sunshine in many parts, Christmas is often celebrated outdoors, making the season even more festive and unforgettable!



BLUEBERRY MUFFINS

Kenya

DESSERT



Total time
1 hour



Servings
6



Difficulty
Easy

INGREDIENTS

Wet Ingredients:

- ⅓ cup (80ml) vegetable oil
- 1 large egg
- ⅓ cup (80ml) milk (or more if needed)
- 1 tsp vanilla extract

Dry Ingredients:

- 1 ½ cups (190g) all-purpose flour
- ½ cup (100g) granulated sugar
- ½ tsp salt
- 2 tsp baking powder
- 1 cup (150g) fresh or frozen blueberries
- 2 tbsp Icing sugar (for sprinkling on top, optional)

PREPARATION

Mix Dry Ingredients:

1. In a medium bowl, whisk together the flour, sugar, salt, and baking powder.

Prepare Wet Ingredients:

1. In a separate small bowl, whisk the vegetable oil, egg, milk, and vanilla extract until well combined.

Combine:

1. Pour the wet ingredients into the dry ingredients and gently stir until just combined. Be careful not to overmix; it's okay if the batter is a bit lumpy.
2. Add Blueberries: Fold in the blueberries gently, being careful not to crush them.

Preheat Oven:

1. Preheat your oven to 400°F (200°C). Line a muffin tin with paper liners or lightly grease the tin and dust it of with a bit of flour.

Fill Muffin Cups:

1. Divide the batter evenly among the muffin cups, filling them about ¾ full. If you like, sprinkle a little extra sugar on top for a sweet crunch.

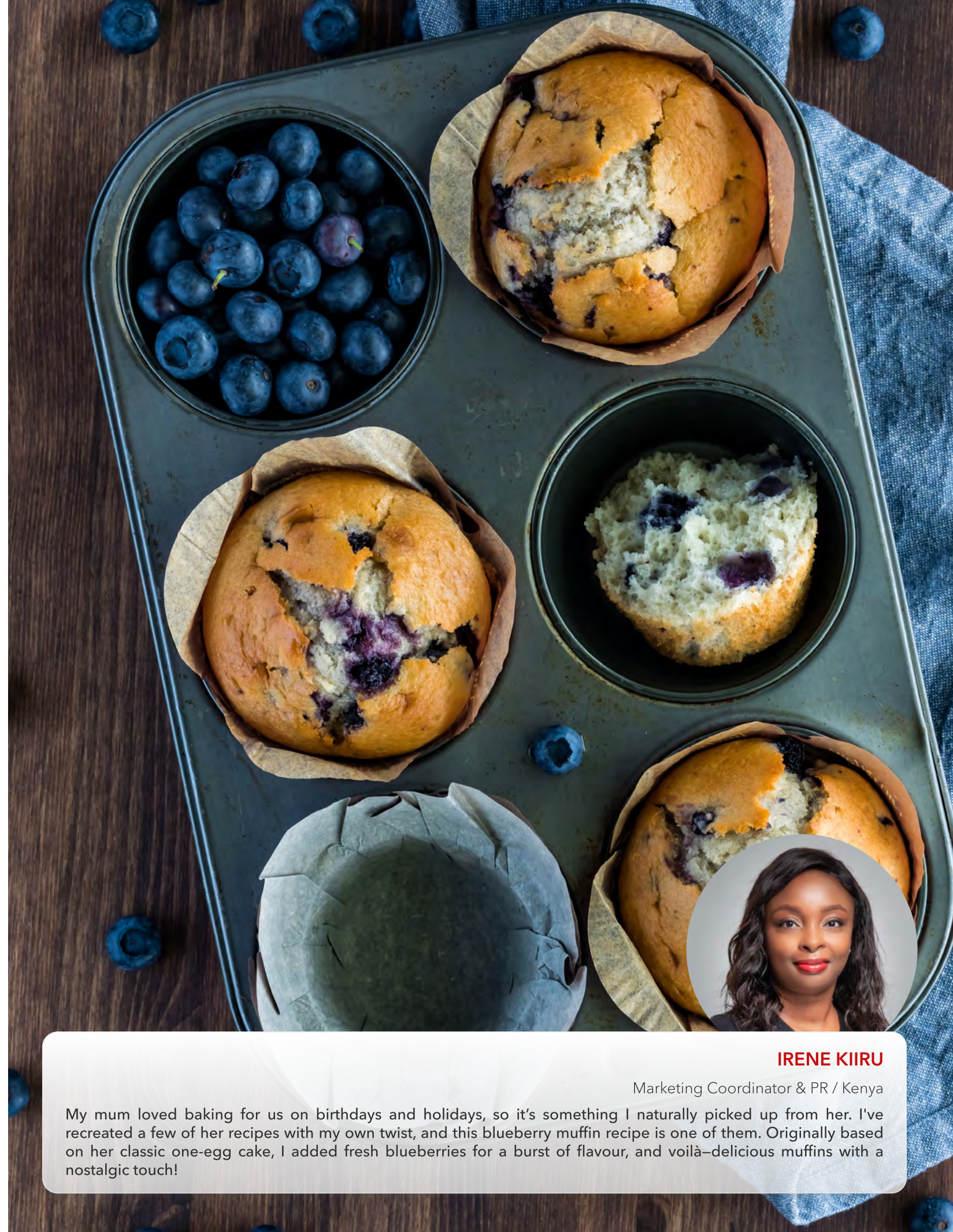
Bake:

1. Bake in the preheated oven for 20-25 minutes, or until a toothpick inserted into the center of a muffin comes out clean.

Cool:

1. Allow the muffins to cool in the tin for about 5 minutes, then transfer them to a wire rack to cool completely.

Enjoy your homemade blueberry muffins!



IRENE KIIRU

Marketing Coordinator & PR / Kenya

My mum loved baking for us on birthdays and holidays, so it's something I naturally picked up from her. I've recreated a few of her recipes with my own twist, and this blueberry muffin recipe is one of them. Originally based on her classic one-egg cake, I added fresh blueberries for a burst of flavour, and voilà—delicious muffins with a nostalgic touch!

BABENDA

Burkina Faso



Total time
2 hour



Servings
11



Difficulty
Medium

INGREDIENTS

- 3 tbsp roasted peanuts
- 2 tbsp fermented locust beans
- 150 mL rice
- 140 g or 1 bunch leafy greens (e.g., spinach)
- 1-2 scallions
- ¼-½ scotch bonnet or other chili to taste (optional)
- 2 tsp neutral oil (optional)
- ½ tsp salt, to taste
- 400-500 mL water

PREPARATION

Prepare the Rice

1. Blend the rice with a small amount of water until the grains are roughly cut in half or smaller.
2. Set aside, keeping the water.

Prepare the Peanuts

1. Blend the roasted peanuts with a bit of water until fine.
2. Set aside, preserving the water.

Grind the Locust Beans

1. Grind the fermented locust beans until about half their size or smaller, adding water if needed.

Chop the Vegetables

1. Slice the scallions and tear the leafy greens into smaller chunks. Deseed the chili if desired.

Combine Ingredients

1. Add the rice, peanuts, locust beans, leafy greens, scallions, chili, oil (if using), salt, and the reserved water to a large pot.

Cook

1. Bring the mixture to a boil, then reduce to a simmer.
2. Cook for about 20 minutes, stirring occasionally, until the rice becomes mushy and most of the water is absorbed.

Adjust Consistency

1. If needed, add more water to reach your desired consistency, using up to 500 mL of water in total, including the preserved water from blending.

Enjoy hot as a comforting, hearty meal!



KARIDIATOU TRAORE

Marketing & Communications Manager / Burkina Faso

As a keen traveller and lover of African culinary delights, I'm always keen to sample the dishes of the countries I visit. Babenda has its origins in the Mossi ethnic group (the majority ethnic group in central Burkina Faso) and is now a favourite dish of almost all sections of the Burkina Faso population, without exception. It is served on all occasions and is available in almost every corner of the city. I tested it and loved it.

BEIGNETS GBOFLOTO

Côte D'Ivoire

DESSERT



Total time
25 min



Servings
10



Difficulty
Easy

INGREDIENTS

- 1 kg flour
- 500 ml warm water
- A pinch of salt
- 11 g dry yeast (1 sachet)
- Oil, for frying
- Sugar, for sprinkling

PREPARATION

Make the Dough

1. In a large mixing bowl, combine 1 kg of flour and 11 g dry yeast.
2. Gradually pour in 500 ml warm water while stirring.
3. Add a pinch of salt and mix until the dough is smooth and well combined.

Let the Dough Rise:

1. Cover the dough with a tea towel.
2. Allow it to rest in a warm place for 1½ to 2 hours until it doubles in volume.

Heat the Oil:

1. In a deep pan, heat enough oil to fry the dough balls (aim for 180°C if you're using a thermometer).

Shape and Fry the Dough Balls:

1. Pinch off small portions of the dough and shape them into balls by hand.
2. Carefully drop each dough ball into the hot oil.

Cook Until Golden:

1. Fry the dough balls, turning occasionally, until they are golden brown on all sides.
2. Remove with a slotted spoon and drain on paper towels.

Serve:

1. Serve the fried dough balls warm, sprinkled with sugar for extra sweetness.

Enjoy your warm and tasty homemade treats!



KARIDIATOU TRAORE

Marketing & Communications Manager / Côte D'Ivoire

During festive, cultural or religious celebrations, these fritters are cooked by our mothers and distributed as a breakfast or appetiser. They are usually accompanied by millet or maize porridge. Enjoyed by young and old alike, they are a delight to the taste buds and the pride of the Ivorian people. If you're passing through Abidjan, you can find them on street corners, sold by local mums. Bon appétit!

KAPANA

Namibia



Total time
1.30 hour



Servings
10



Difficulty
Easy

INGREDIENTS

For the Beef:

- 1.5 kg (3.3 lbs) well-marbled beef steak (ribeye preferred)
- 2 teaspoons kapana spice mix
- About 2 tablespoons sunflower or olive oil

For the Kapana Spice Mix:

- 1 tablespoon garlic powder
- 1 tablespoon onion powder
- ¼ teaspoon ground coriander
- 1 tablespoon smoked paprika
- 1 tablespoon sweet paprika
- 1 teaspoon red chili flakes
- 1 tablespoon dried thyme
- 1 teaspoon salt
- ½ teaspoon ground mustard
- ¼ teaspoon ground cumin
- 1 tablespoon brown sugar
- 1 tablespoon ground ginger
- 1 teaspoon ground pepper

Equipment:

- Charcoal grill

PREPARATION

Prepare the Kapana Spice Mix

1. In a small bowl, combine all the spice mix ingredients: garlic powder, onion powder, ground coriander, smoked paprika, sweet paprika, red chili flakes, dried thyme, salt, ground mustard, ground cumin, brown sugar, ground ginger, and ground pepper.
2. Stir until well mixed and set aside.

Prepare the Beef

1. Cut the beef into long interconnected strips. If it's your first time, slice the meat into approximately 1 cm (0.4 inch) thick slices first, then cut these into long strips.
2. Place the beef strips in a casserole dish.
3. Sprinkle the kapana spice mix over the beef strips, drizzle with the oil, and rub the mixture thoroughly into the meat using your hands.
4. Cover the dish with cling film and let it marinate in the refrigerator for about 1 hour.

Prepare the Grill

1. Light the charcoal and allow it to heat up until your grill reaches about 175°C (347°F).
2. About 10 minutes before grilling, remove the beef from the refrigerator to bring it to room temperature.

Grill the Beef

1. Place the beef strips on the preheated grill.
2. Grill for about 3 minutes on one side, then turn the strips and grill for another 3 minutes on the other side.
3. Continue flipping the beef every 2 minutes, ensuring even cooking and nice grill marks, until the meat is cooked to your preferred doneness.

Serve

1. Remove the beef from the grill and serve hot.
2. Enjoy your Namibian Kapana with your favorite sides.

Notes

- *Choosing the Beef:* Opt for high-quality, well-marbled beef, such as ribeye, as it adds flavor and keeps the meat moist.
- *Grilling Time:* Grill times may vary based on meat thickness, grill heat, and desired doneness, so adjust as needed.



KARIN JANSEN VAN VUUREN

Country Manager / Namibia

Kapana, a beloved Namibian street food, unites people across backgrounds through its accessible and affordable flavors. Sold by small vendors, it supports local entrepreneurship and creates vibrant social spaces where people gather, strengthening community bonds. Kapana has become a symbol of Namibian pride, celebrating local tastes and traditions.

POULET YASSA

Sénégal

DINNER



Total time
1.15 hour



Servings
6



Difficulty
Easy

INGREDIENTS

- 6 lemons, juiced
- 10 onions (2 for marinade, 8 for sauce)
- 3 garlic cloves, crushed (optional)
- Peanut oil
- Salt and pepper, to taste
- 4-6 chicken thighs or drumsticks
- 1 chili pepper, chopped (optional)
- 1 tbsp mustard
- 2 chicken stock cubes
- Pitted olives (optional)
- 2 cups of water
- Cooked white rice, for serving

PREPARATION

Make the Yassa Marinade:

1. In a small bowl, combine the juice of 6 lemons, 2 chopped onions, and crushed garlic cloves if desired.
2. Add a drizzle of peanut oil and season with salt and pepper. Mix well.

Marinate the Chicken:

1. Place the chicken thighs or drumsticks in a large dish.
2. Pour the marinade over the chicken, ensuring all pieces are evenly coated.
3. Cover the dish with cling film and marinate in the fridge overnight, or for at least 6 hours.

Grill the Chicken:

1. Preheat your oven to 210°C or prepare a frying pan for grilling.
2. Remove the chicken from the marinade and grill for 30 minutes until browned. Set aside.

Prepare the Yassa Sauce:

1. While the chicken is grilling, chop the remaining 8 onions and the chili pepper (optional).
2. In a large pot, heat a little peanut oil over low heat.
3. Sauté the sliced onions for about 10 minutes until they are softened.

Add Remaining Ingredients to the Sauce:

1. Pour the remaining marinade from the chicken into the pot with the onions.
2. Add the chili pepper and 1 tbsp mustard.
3. Heat 2 large glasses of water and add to the pot, then crumble in 2 chicken stock cubes.
4. Add pitted olives if desired, and stir well.
5. Add the grilled chicken to the pot, stirring to coat.

Simmer the Yassa Chicken:

1. Cook the Yassa chicken over low to medium heat for 30 minutes to 1 hour, stirring occasionally until the sauce has slightly reduced.

Cook the Rice and serve:

1. While the Yassa chicken is simmering, cook white rice (such as round, broken, or basmati rice) in a saucepan or pressure cooker.
2. Serve the Yassa chicken hot, over a bed of rice, garnished with lemon slices if desired.

Enjoy this flavorful traditional Senegalese Yassa Chicken!



ROKHAYA NDIAYE FALL

Country Director / Sénégal

Poulet Yassa is a Senegalese dish made from chicken marinated and cooked in a sauce of onions, mustard, lemon and spices. The traditional recipe varies from region to region and from family to family, but Yassa sauce remains the key ingredient of this dish. It is often served with white rice or couscous and is appreciated for its unique flavour and simple but tasty ingredients.

ROLLED EGGS (ROLEX)

Uganda



Total time
30 min



Servings
1



Difficulty
Easy

INGREDIENTS

- 2 chapatis (or ready-made flaky paratha)
- 4 large eggs
- ¼ cup tomato, finely chopped
- ¼ cup onion, finely chopped
- ¼ cup cabbage, finely chopped
- 2 tbsp coriander/cilantro, chopped
- ½ tsp black pepper powder
- ½ tsp salt
- 2 tbsp oil

PREPARATION

Prepare the Egg Mixture

1. Crack 2 eggs into a bowl.
2. Add half of the chopped tomato, onion, cabbage, and coriander to the eggs.
3. Season with ¼ tsp salt and ¼ tsp black pepper.
4. Whisk everything together until well mixed.

Cook the Egg Omelet

1. Heat 1 tbsp oil in a frying pan over medium heat.
2. Pour the egg mixture into the pan, spreading it evenly.
3. Let it cook for 2-3 minutes, until the top is just a bit wet.

Add the Chapati

1. Place one chapati directly on top of the partially cooked omelet in the pan.
2. Carefully flip the omelet and chapati together so that the chapati is now at the bottom.
3. Cook for another 1-2 minutes to warm the chapati.

Roll Up and Serve

1. Once warm, roll the chapati and omelet together tightly.
2. Wrap in foil or parchment paper for easy handling and serve immediately.

Repeat for the Second Rolex

1. Follow the same steps with the remaining ingredients to make your second Ugandan rolex.

Note: Traditionally, this Ugandan food contains chapati, eggs and vegetable. However, this has been jazzed up over time, and eateries now serve many variations of fillings. So, personalize your rolex at home by adding your favorite filling - chicken, cheese, other vegetables etc. I think it is an excellent way to clear the fridge during the festivities, so feel free to experiment. Alternatively, you can use readymade flaky paratha if you can't make the chapati at home.

KERWEGI REGINA PEGGY

Consumer Care Consultant / Uganda

Hunger can be overwhelming, draining your energy and motivation when there's so much to do. In Uganda, we have Rolled Eggs, or "Rolex"—a comforting, easy-to-make breakfast that brings lasting satisfaction and a sense of pride. I chose Rolex because it's quick, heartwarming, and perfect for anyone, even beginners. Just follow the steps, and you'll have a nourishing, delicious meal.

VISHETI

Tanzania



Total time
35 min



Servings
2



Difficulty
Medium

INGREDIENTS

Dough:

- 2 cups all-purpose flour
- 1/2 teaspoon salt
- 1/2 teaspoon baking powder
- 3 tablespoons vegetable oil or melted margarine

Water (as needed)

Sugar coating:

- 1/2 cup granulated sugar
- 1 teaspoon ground cinnamon (optional)

2 tablespoons water

PREPARATION

Preparing the Dough:

1. In a large bowl, mix the flour, salt, and baking powder.
2. Add the vegetable oil and mix until crumbly.
3. Gradually add water, kneading until a smooth dough forms. Cover and let it rest for about 10 minutes.

Shaping the Visheti:

1. Roll out the rested dough on a floured surface to about 1/8 inch thick.
2. Cut into circles or a shape of your choice (about 3-4 inches in diameter).
3. You can leave them as circles or fold them slightly for a decorative shape.

Cooking the Visheti:

1. Heat oil in a deep frying pan over medium heat.
2. Carefully add the visheti to the hot oil, a few at a time, and fry until golden brown and crispy, about 3-4 minutes on each side.
3. Remove and drain on paper towels.

Preparing the Sugar Coating:

1. In a small saucepan, combine the sugar and cinnamon (if using) with water. Heat over low heat, stirring until the sugar dissolves and forms a syrup.
2. Remove from heat and allow it to cool slightly; it should still be sticky.

Coating the Visheti:

1. While still warm, dip the fried visheti into the sugar syrup or drizzle the syrup over them. Ensure they are well-coated.

Serve and enjoy!

APPETIZER



SALMA OMARY HASSAN

Business Development & Project Coordinator / Tanzania

Visheti is an appetizer in Tanzania, known for its crunchy, sweet flavor that makes it perfect for snacking at any time. As a child, I would help my mom shape the dough with a fork, and I was always fascinated by how they looked after frying. The best part was taking a bite right out of the pot, which is why I eagerly volunteered to help make visheti with Mama.

ZAALOUK (EGGPLANT & TOMATO SALAD)

Morocco



Total time
40 minutes



Servings
4/6



Difficulty
Easy

INGREDIENTS

- 2 medium eggplants, diced
- 3 large ripe tomatoes, chopped
- 3 cloves garlic, minced
- 1 teaspoon ground cumin
- 1 teaspoon paprika
- 1/2 teaspoon chili powder (optional)
- 1/4 cup olive oil
- Salt and pepper to taste
- Fresh parsley or cilantro for garnish
- Lemon wedges for serving

PREPARATION

Cook Eggplants:

1. In a pan, heat 2 tablespoons of olive oil over medium heat. Add the diced eggplant and cook until softened and slightly browned (about 10 minutes).

Tomatoes and Spices:

1. Add the chopped tomatoes, minced garlic, cumin, paprika, chili powder, salt, and pepper. Cook for another 15-20 minutes until the mixture thickens.

Mash and Cool:

1. Once cooked, use a fork or potato masher to gently mash the mixture. Allow it to cool slightly.

Serve:

1. Drizzle with remaining olive oil and garnish with chopped parsley or cilantro. Serve warm or at room temperature with bread.



SAMIA IGROUCHE

Sales Director / Morocco

What inspires me about Zaalouk is its celebration of fresh, vibrant ingredients that embody Moroccan cuisine. Its simplicity and rich taste remind me of the beauty in transforming humble ingredients into something delicious and inviting.

ASIA

Christmas in Asia is a warm and joyful celebration, full of festivity and togetherness. Families and friends come together to share special moments, delicious food, and the excitement of the season. Cities light up with dazzling decorations, twinkling lights, and colorful markets, creating a magical holiday atmosphere. People enjoy a mix of traditional dishes and local treats, and the holiday season is filled with laughter, shopping, and festive gatherings. While gift-giving adds to the fun, the real focus is on spending quality time with loved ones and spreading happiness. Whether in the snow or under the tropical sun, Christmas in Asia is a beautiful blend of tradition, joy, and community, making it a season to remember!



AYAM RICA-RICA

Indonesia



Total time
1 hour



Servings
4/6



Difficulty
Medium

INGREDIENTS

- 1 kg chicken, cut into pieces
- 3 tablespoons vegetable oil
- 4 cloves garlic, minced
- 5 shallots, sliced
- 6 red chilies, chopped (adjust to taste)
- 2 green chilies, chopped (optional, for extra spice)
- 1-inch piece of ginger, minced
- 1-inch piece of turmeric, minced (or 1 teaspoon turmeric powder)
- 2 tomatoes, chopped
- 1 tablespoon lime juice
- 1 tablespoon soy sauce
- 1 teaspoon sugar
- Salt, to taste
- Fresh basil leaves for garnish

PREPARATION

Prepare the Spice Paste:

1. In a blender or food processor, combine garlic, shallots, red chilies, green chilies (if using), ginger, and turmeric.
2. Blend until smooth, adding a little water if needed to reach a paste consistency.

Cook the Spice Paste:

1. Heat 3 tablespoons of vegetable oil in a large skillet over medium heat.
2. Add the spice paste and sauté for 5-7 minutes, until fragrant and the oil starts to separate from the paste.

Add and Brown the Chicken:

1. Add the chicken pieces to the skillet, stirring well to coat them in the spice mixture.
2. Cook for 10 minutes, stirring occasionally, until the chicken is browned.

Add Tomatoes and Seasonings:

1. Add the chopped tomatoes, lime juice, soy sauce, sugar, and salt to the skillet. Mix well.
2. Cover the skillet and let it simmer for 20-30 minutes, stirring occasionally, until the chicken is cooked through and tender.

Serve:

1. Garnish with fresh basil leaves before serving.
2. Serve Ayam Rica-Rica with steamed rice for a complete meal.



BENY BENARDI

Country Manager / Indonesia

Ayam Rica-Rica (Spicy Manadoese Chicken) is one of my favorite dishes from Manado and is well-loved throughout Indonesia. The vibrant blend of spices not only tantalizes the taste buds but also reflects the richness of Indonesia's culinary heritage. I'm excited to share this recipe, as it embodies the essence of home-cooked comfort and the warmth of gathering around the dinner table with loved ones.

BESHBARMAK

Kyrgyzstan

DINNER



Total time
2/3 hour



Servings
4



Difficulty
Easy

INGREDIENTS

- Beef on the bone (or lamb) – 1.2 kg
- Water – 1.1 L
- Flour – 225 g
- Egg – 1/2
- Salt – 1.6 tsp
- Vegetable oil – 1.2 tbsp
- Black peppercorns – 0.4 tsp
- Bay leaf – 1.6 leaves
- Dill – 15 g
- Parsley – 15 g
- Onion – 400 g

PREPARATION

Preparing the meat and broth:

1. Place the chilled meat on the bone into a pot or cauldron.
2. Add 2 tsp of salt, black peppercorns, bay leaf, and 2 liters of water.
3. Cover with a lid and put it over medium heat. The water should just cover the meat.
4. When the water boils, skim off the foam to keep the broth clear.
5. Reduce the heat and simmer the meat for 2-3 hours until it is tender and separates easily from the bone.

Making the dough:

1. In a large bowl, add the flour, egg, 1 tsp salt, vegetable oil, and 200 ml water.
2. Knead a flexible dough that doesn't stick to your hands. Wrap it in plastic wrap and let it rest for 30 minutes.

Preparing the onion:

1. Slice the onion into thin half-rings.
2. In a separate bowl, pour hot broth over the onion so it softens and absorbs the flavor.

Preparing the herbs:

1. Rinse and dry the dill and parsley. Chop them finely.

Removing and cutting the meat:

1. After 2-3 hours, take the meat out of the broth. Cut it into small pieces.

Rolling and cutting the dough:

1. On a floured surface, roll the dough into a thin sheet (about 1-2 mm).
2. Cut it into squares or rectangles around 5x5 cm, or into thin strips if preferred.

Cooking the dough:

1. Bring the broth to a boil and add the cut dough. Cook for about 3 minutes until done.

Assembling the dish and serve:

1. Place the boiled dough on a large serving dish.
2. Layer the meat on top, then the broth-soaked onions.
3. Sprinkle with herbs for aroma and visual appeal.
4. Pour the hot broth into small bowls and add a bit of herbs.

Note: Traditionally, Beshbarmak is eaten by hand and accompanied by sips of aromatic broth.



DUISHEGULOV MARLIS KANALBEKOVICH

General Director Of Ishenim Credit Bureau CJSC / Kyrgyzstan

Beshbarmak (literally five fingers) is a national dish and culinary pride of Kyrgyzstan, traditionally served at celebratory events. This dish symbolizes festivity, and it's hard to imagine a true holiday table without it. Prepare Beshbarmak using this proven recipe.

MAJBOOS

Oman



Total time
40 minutes



Servings
4/5



Difficulty
Medium

INGREDIENTS

- 1 whole chicken (about 3 lb / 1.5 kg), cut into pieces
- 2 onions, thinly sliced
- 5 garlic cloves, crushed
- 4 green hot chili peppers, thinly sliced
- 1 tablespoon black peppercorns
- 1 tablespoon cumin seeds
- 1 tablespoon coriander seeds
- 4 green cardamom pods
- 6 whole cloves
- 1 teaspoon turmeric
- 1 bay leaf
- 1 cinnamon stick
- 1 dried lime
- Salt, to taste
- 1 tablespoon turmeric
- 1 tablespoon garam masala
- Salt, to taste
- Olive oil
- 2 cups basmati rice
- 4 tablespoons pistachios
- 4 tablespoons slivered almonds
- 4 tablespoons golden raisins

PREPARATION

1. In a large bowl, add the rice. Rinse with water 2 to 3 times or until the water is clear. Cover with water and let stand for 30 minutes.
2. In a Dutch oven on low to medium heat, add the cut pieces of chicken, season with salt, and cover with 4 cups (1 litre) of water.
3. In a skillet on medium to high heat, add 2 tablespoons of olive oil, and add half of the sliced onions. Fry for 2 minutes while stirring.
4. Add the garlic, green hot chili peppers, black peppercorns, cumin seeds, coriander seeds, cardamom pods and cloves. Continue toasting for 2 minutes while stirring.
5. Add the turmeric, bay leaf, cinnamon stick, and dried lime. Stir for 30 seconds.
6. Add the spice and onion mixture to the Dutch oven with the chicken.
7. Stir, and cook covered for 45 minutes.
8. Take the pieces of chicken out of the Dutch oven and place in a large bowl.
9. Drain the rice and add to the chicken broth. Cook the rice covered, on low heat, for about 20 minutes.
10. In a small bowl, add the turmeric, garam masala and 2 tablespoons of olive oil. Mix.
11. Pour the spice paste over the chicken and coat each piece carefully.

Garnish:

1. In a skillet on medium to high heat with 2 tablespoons of olive oil, add the remaining onion. Cook while stirring for 6 minutes or until the onion turns slightly brown.
2. Add the pistachios, the almonds and the raisins and continue frying for 2 minutes.
3. Transfer the mixture to a bowl.
4. In the same skillet over high heat, add 1 tablespoon of olive oil, and add the marinated chicken pieces.
5. Toast the chicken for 2 minutes on each side.

Assembly:

1. When the rice has absorbed all the water, after about 20 minutes, take off the heat and transfer to a large serving dish.
2. Top with the onion and dried fruits.
3. Finally, add the chicken pieces on top.



GARY BROWN

Country Manager / Oman

Majboos is a dish that captures the essence of Omani hospitality - a rich blend of spices, slow-cooked meat, and fragrant rice that brings people together for a shared meal. It's a true taste of tradition, where every bite carries the warmth and generosity of Omani culture.

POL ROTI (COCONUT FLATBREAD)

Sri Lanka



Total time
45 min



Servings
6



Difficulty
Easy

INGREDIENTS

Dough:

- 2 cups all-purpose flour
- 1 cup grated coconut (fresh preferred, but desiccated works)
- 1 small onion, finely chopped
- 1 green chili, finely chopped (optional)
- ½ teaspoon salt
- ¼ cup coconut milk (optional, for added flavor)
- ½ to ¾ cup water, as needed

To Serve:

- Coconut sambal or curry (optional)

PREPARATION

Prepare the Dough:

1. In a large mixing bowl, combine 2 cups flour, 1 cup grated coconut, chopped onion, green chili (if using), and ½ tsp salt.
2. Mix the dry ingredients thoroughly.
3. Slowly add ¼ cup coconut milk (optional) and then water, a little at a time, kneading until a soft, slightly sticky dough forms.
4. Cover the dough and let it rest for 10 minutes.

Shape the Roti:

1. Divide the dough into 8-10 small balls, about the size of golf balls.
2. Dust your hands with flour and flatten each ball into discs about ¼ inch thick and 4-5 inches in diameter.

Cook the Roti:

1. Heat a skillet or griddle over medium heat.
2. Place a roti on the skillet and cook for 2-3 minutes until golden brown spots form on the bottom.
3. Flip and cook the other side until similar spots appear, pressing down gently with a spatula for even cooking.

Serve the Roti:

1. Serve the rotis warm with coconut sambal, dhal curry, or any dip of choice. These rotis are also delicious on their own or with a spread of butter.

Enjoy your freshly made coconut rotis!

APPETIZER



JOE BOWERBANK

Senior Business Development Manager / Sri Lanka

This Sri Lankan Pol Roti recipe is a simple yet tasty way to enjoy coconut flavours. I like it because it uses everyday ingredients to create something hearty and delicious. The coconut adds a subtle sweetness, and the optional chili gives a gentle kick. It's versatile too—you can enjoy it with curry, sambal, or just a bit of butter. Perfect for when you want something quick and flavoursome.

EUROPE

Christmas in Europe is a magical, heartwarming celebration, where festive traditions and a cozy holiday spirit come alive. Cities and towns transform into winter wonderlands, with twinkling lights, Christmas markets, and beautifully decorated trees. Families and friends gather to enjoy hearty meals, from roasted meats to sweet treats like gingerbread and mulled wine, sharing warmth and laughter around the table. Many places are filled with the scent of holiday spices, and the air is crisp with the charm of the season. While exchanging gifts is part of the fun, the true joy comes from spending time with loved ones, creating memories, and embracing the festive cheer. Whether it's snowy landscapes or charming villages, Christmas in Europe is a blend of tradition, joy, and togetherness that makes the season feel truly special!



APPLE STRUDEL

Czech Republic



Total time
1,5 - 2 hours



Servings
8/10



Difficulty
Medium

INGREDIENTS

Dough:

- 250 g plain flour
- 50 g butter
- 2 eggs
- 3 tablespoons of lukewarm water
- 2 tablespoons of vinegar
- a pinch of salt

Filling:

- 4 peeled apples
- 40 g breadcrumbs
- 50 g raisins
- 50 g chopped walnuts
- 1 vanilla sugar
- granulated sugar to taste
- cinnamon
- 1 lemon
- butter

PREPARATION

Make the Dough:

1. In a bowl, sift 250 g flour. Add 2 eggs, 50 g softened butter, 3 tablespoons water, 2 tablespoons vinegar, and a pinch of salt. Knead into a smooth, pliable dough, adjusting with extra water or flour as needed.
2. Wrap in plastic wrap and chill for 30 minutes.

Toast the Breadcrumbs:

1. Melt a small knob of butter in a pan over medium heat. Add 40 g breadcrumbs and toast until golden.
2. Let cool.

Prepare the Apple Filling:

1. Dice 4 peeled, cored apples and drizzle with 15 ml lemon juice. Add 50 g chopped nuts, 50 g raisins (optional: soaked in rum), 5 g cinnamon, 10 g vanilla sugar, and sugar to taste. Mix gently.

Preheat the Oven:

1. Preheat to 170°C and grease a baking sheet with butter.

Roll Out the Dough:

1. Roll the dough on a floured surface into a thin rectangle for one large or two smaller strudels.

Assemble the Strudel:

1. Sprinkle dough with toasted breadcrumbs.
2. Spread the apple filling along the center, roll up, and seal edges.
3. Place seam-side down on the baking sheet.

Bake the Strudel:

1. Brush with melted butter and bake for 30-40 minutes at 170°C until golden.

Serve:

1. Cool to room temperature, dust with icing sugar, and serve with ice cream, whipped cream, custard, or vanilla sauce if desired.



SIMONA VOBORNÍKOVÁ

Office Assistant / Czech Republic

Apples are delicious in desserts anytime of the year. Adding apples juicy sweetness, paired with raisins and a hint of cinnamon is the great combination for dessert.

CLASSIC SHRIMP BREAD CAKE (BRAUÐTERTA)

Iceland



Total time
1 hour



Servings
8/10



Difficulty
Medium

INGREDIENTS

- 400 g prawns, thawed (choose large prawns if possible)
- 5 organic eggs, hard-boiled and cut in both directions with an egg cutter
- 400-500 g mayonnaise
- A little mustard
- White pepper to taste
- Lemon juice from a fresh organic lemon (drip a little on the prawns)
- Shortbread bread, cut lengthwise

For decoration:

- 1-2 tbsp 18% sour cream
- Mayonnaise as needed
- 1-2 organic lemons, cut into slices
- ½ cucumber, cut into slices
- 1 bunch of fresh parsley or chives
- 1-2 hard-boiled eggs (optional), sliced with an egg slicer

PREPARATION

Method:

1. Start by mixing mayonnaise and mustard to taste (be careful not to add too much mustard). Add pepper to taste.
2. Add the chopped eggs to the mixture.
3. Drip a little lemon juice from the fresh lemon onto the prawns, then add the prawns to the mixture.
4. It is recommended to put the shrimp salad on the bread 24 hours before serving, though it is not necessary.

Assembly and Decoration:

1. Cut off the ends of the bread loaf.
2. Place the first layer of bread on the serving plate.
3. Spread the shrimp salad between the layers of the bread.
4. Mix the sour cream and mayonnaise to create a spread for the bread.
5. Spread this mixture over the entire loaf, covering the top and sides.
6. Decorate the bread with lemon slices, cucumber slices, parsley or chives, and additional egg slices if desired.

LUNCH



AUÐUR RAFNSDÓTTIR

Customer Service / Iceland

No special gathering or event is complete in Iceland without Brauðterta. It combines distinct flavors and textures, making it a nostalgic and visually striking centerpiece.

CHICKEN WITH BLACK GARLIC

Estonia



Total time
1,20 hour



Servings
2



Difficulty
Medium

INGREDIENTS

- 4 medium potatoes
- 200 g chicken drumstick meat
- 50 g black garlic-spice marinade
- Salt and pepper, to taste
- Oil, for cooking
- 50 g butter
- 100 g sour cream (20% fat)
- 1 tbsp mustard
- Fresh herbs of your choice (from the garden)
- Swiss chard leaves

PREPARATION

Marinate and Bake the Chicken:

1. Coat 200g of chicken drumstick meat with 50g black garlic-spice marinade.
2. Let it marinate for 1 hour to enhance flavor.
3. Preheat the oven to 180°C (350°F).
4. Place the marinated chicken on a baking sheet and bake for 20 minutes or until fully cooked.
5. Remove from the oven and set aside.

Prepare the Potatoes:

1. Boil 4 peeled medium potatoes in salted water until they are soft.
2. Drain the water and allow the potatoes to cool slightly.
3. Place a sheet of baking paper on a cutting board, place the boiled potatoes on top, and cover with another piece of baking paper.
4. Using the bottom of a pot or pan, press down gently on each potato to flatten slightly.
5. Sprinkle with salt and fresh chopped dill for added flavor.

Prepare the Swiss Chard Leaves:

1. Soak Swiss chard leaves in warm water for 5 minutes, then drain thoroughly.
2. Chop the drained leaves into strips about 1 cm wide.
3. In a pan, heat a little oil over medium heat.
4. Add the chopped leaves, season with salt and pepper, and sauté for a few minutes until they soften.
5. Add 50g of butter and chopped fresh herbs and stir to combine.

Make the Sauce:

1. In a bowl, combine 100g sour cream with 1 tbsp mustard.
2. Add salt and pepper to taste, mixing until smooth.

Assemble the Dish:

1. Arrange the seasoned, smashed potatoes on each serving plate.
2. Layer the sautéed Swiss chard leaves on top of the potatoes.
3. Drizzle the sour cream and mustard sauce over the chard and potatoes.
4. Slice the baked chicken into strips and place on top.

Serve and enjoy!



TIMO PÄRN

Strategic Account Manager / Estonia

Healthy and warm comfort food for everyone in the family, definitely one of our family's favorites.

CHURCHKHELA

Georgia



Total time
~3-4 days



Servings
10/12



Difficulty
Medium

INGREDIENTS

- 50 walnuts (halved or quartered)
- 100 hazelnuts
- 1.5 liters badagi (grape juice reduction)
- 300 grams flour
- 3 tablespoons sugar
- Needle and 30-inch strong thread

Note: The quantities for badagi, flour, and sugar are for one coating; at least two coatings are required.

PREPARATION

Prepare the Walnuts and Hazelnuts:

1. Shell the walnuts and divide them into halves or quarters. Toast them in a hot pan over low-medium heat for 2-3 minutes, stirring to prevent burning. Once they're golden and aromatic, remove them from heat, let them cool, and set aside.
2. For the hazelnuts, shell them and toast in the same manner. Rub the skins off with your fingers after cooling slightly to achieve a smoother texture.

Thread the Nuts:

1. Using a 30-inch length of strong thread, thread it through a needle and string approximately 25 walnut halves or hazelnuts, keeping the flat side of the walnut facing up if using walnuts.
2. Once the nuts are threaded, remove the needle and tie the ends together securely to form a strand.
3. Hang the nut strands in a sunny spot to dry for 1-2 hours. This step ensures they won't grow mold when coated.

Make the Tatara Coating:

1. In a bowl, mix 300 grams of flour with 3 tablespoons of sugar. Gradually add 500 ml of badagi (grape juice reduction) and stir well until combined into a smooth paste.
2. Heat 1 liter of badagi in a deep pot over high heat until it begins to simmer. Slowly pour in the flour mixture while stirring constantly.
3. Reduce the heat to low and continue to stir for 8-10 minutes until the mixture thickens to a custard-like consistency and the flour flavor is cooked out.

Coat and Dry the Threaded Nuts:

1. Hold one end of each dried strand of nuts and dip it into the tatara mixture, ensuring that each nut is fully coated. Allow any excess coating to drip off before hanging the strand.
2. Hang each coated strand on a pole or between two chairs to dry. Repeat the process until all strands are coated.
3. Let the churchkhela dry in a sunny, well-ventilated area for 3-4 days, until the coating is firm and no longer sticky.

Store and Serve:

1. Once fully dry, churchkhela is ready to enjoy. For richer flavor, wrap each strand in a cloth and store in a wooden box for 2-3 months. A natural sugar coating may form on the surface during storage, adding to the traditional taste and texture.

DESSERT



LASHA BAGHATURIA

Head Of Business Development And Sales / Georgia

Churchkhela is a part of the Georgian cuisine and usually served at the traditional New Year table. Churchkhela was first created over 3000 years ago as a natural way of sustaining energy and strength. Sometimes it is called Georgian Snickers due to its high consistency of the calories.

HONEY CAKE

Lithuania



Total time
2 hour



Servings
11



Difficulty
Medium

INGREDIENTS

Dough:

- 100g natural honey
- 100g sugar
- 100g butter
- 1 large egg
- 1/2 teaspoon cinnamon
- 1/4 teaspoon ground ginger
- 1/4 teaspoon grated nutmeg
- 1 teaspoon baking soda
- 300g flour

Cream:

- 20g gelatin
- 200g whipping cream
- 100g sugar
- 300g sour cream

Optional cookie decoration:

- 200g powdered sugar
- 1 egg white
- 1 teaspoon lemon juice
- sprinkles

PREPARATION

Preparing the Dough:

1. Melt the honey, sugar, and butter together until fully combined.
2. Allow the mixture to cool slightly, then add an egg, seasoning, and activated baking soda.
3. Gradually add flour to the mixture and knead into a smooth dough.
4. Wrap the dough in plastic wrap and refrigerate until it hardens.
5. Once chilled, roll out the dough to a thickness of 2-3mm.
6. Use the upper part of a 23-24cm round springform pan to press onto the dough, then cut out seven to eight round patties with a knife.
7. From one of the patties, use cookie cutters to cut out cookie shapes.
8. Place the patties, leftover dough, and cookies onto baking sheets lined with parchment paper.
9. Bake in a preheated oven at 200-220°C until fully cooked. To check, lift the patties with a knife—they should not bend.

Preparing the Cream:

1. Swell the gelatin in a little water, then melt it on very low heat.
2. Beat the whipping cream with sugar until light and fluffy.
3. In a separate bowl, beat the sour cream until smooth.
4. Mix the whipped cream and sour cream together, then add the melted gelatin.
5. Refrigerate the cream mixture for 10 minutes to thicken.

Decorating Cookies:

1. Mix the egg white with powdered sugar and lemon juice to form a glaze.
2. Decorate the cookies with the glaze and sprinkles in various patterns.

Assembling the Cake:

1. In a springform pan, layer a patty and a layer of cream, repeating until all patties are used.
2. Cover the top of the cake with the remaining cream.
3. Crush the baked leftover dough and sprinkle it over the top of the cake.
4. Place the cake in the refrigerator to set.
5. Once thickened, remove the cake from the springform pan.
6. Lightly cover the decorated cookies with a bit of cream and press them against the side of the cake.
7. Refrigerate before serving.



AUŠRINĖ MOTIEJŪNIENĖ

Marketing Manager / Lithuania

Christmas in our family isn't complete without honey cake. Traditionally, my mother baked it in her kitchen, but lately, my siblings have taken on this role. Enjoy and savor the true festive spirit!

IMQARET-DIAMOND DATE FILLED PASTRIES

Malta

DESSERT



Total time
20 min



Servings
66



Difficulty
Medium

INGREDIENTS

For the Filling:

- 800 g pitted dates, chopped
- Zest of 2 lemons, 2 oranges, and 2 clementines
- 1 tbsp lightly crushed aniseeds
- 1 tbsp aniseed liqueur
- Juice of 2 oranges and 2 clementines
- 2 tsp vanilla essence
- 2 tsp cinnamon
- 2 tsp cloves

For the Pastry:

- 830 g flour
- 200 g butter
- 1 tsp baking powder
- 1 tbsp lightly crushed aniseeds
- 320 ml water
- Vegetable oil for frying or brushing (e.g., sunflower oil)
- Icing sugar, for garnish

PREPARATION

Prepare the Pastry:

1. In a large bowl, sift the flour and baking powder, then mix in the aniseeds. Rub in the butter with your fingers until the mixture resembles fine breadcrumbs.
2. Gradually add water, mixing with a knife until the dough begins to come together. Knead briefly until smooth, then set aside to rest while you make the filling.

Make the Filling:

1. In a small pot, combine the chopped dates, citrus zests, crushed aniseeds, aniseed liqueur, citrus juices, vanilla, cinnamon, and cloves. Cook over medium heat for about 20 minutes, stirring occasionally, until the filling becomes thick and smooth.
2. Allow it to cool for around 30 minutes.

Roll and Fill the Pastry:

1. Divide the dough into 6 equal pieces. Roll each piece into a rectangle, about 15 x 50 cm in size. Spread 1/6 of the date filling along one half of the rectangle (7.5 cm x 50 cm), leaving space along the edges. Wet the edges with water, fold the other half of the pastry over the filling, and press firmly to seal.
2. Cut diagonally across to create 11 diagonal pastries. Repeat with the remaining dough and filling.

Cook the Imqaret:

1. If Frying: Heat vegetable oil in a frying pan on high heat, then reduce to medium once the oil is hot (test with a small piece of pastry; it should sizzle). Fry each pastry for about 1 minute on each side until golden brown.
2. If Baking: Preheat the oven to 200°C (392°F). Lightly brush each pastry with vegetable oil, place on a baking sheet, and bake for about 18 minutes, flipping halfway through to ensure even browning.

Serve:

1. Dust the pastries with icing sugar and serve warm, either on their own or with a scoop of ice cream for an added treat.

Enjoy your homemade imqaret!



MIRIAM DUCA

Office Administrator / Malta

Imqaret are one of the remnants of the Arab world which was left behind in Malta. Dates, citrus and spices are encased in a pastry and then deep fried. A big favourite of mine and easy for everyone to make. Another great choice for the festive season.

NIÇOISE SALAD

Monaco



Total time
20 minutes



Servings
2



Difficulty
Easy

INGREDIENTS

- 8 new potatoes
- 50g green beans (or a small handful), trimmed and halved
- 3 eggs
- 2 little gem lettuces, quartered
- 50g pitted black olives
- 2 medium tomatoes (plum are good), quartered
- 150g of tuna

Dressing:

- ½ garlic clove
- 1 anchovy fillet (optional)
- 1 tbsp Dijon mustard
- 2 tbsp red wine vinegar
- 4 tbsp olive oil

PREPARATION

Make the Dressing:

1. Mash the garlic and anchovy (if using) with a pinch of salt on a cutting board using the blade of a large knife or in a pestle and mortar.
2. Combine the paste with mustard and vinegar.
3. Slowly stir in the olive oil.
4. Set the dressing aside.

Prepare the Potatoes and Beans:

1. Place new potatoes in a large pan of cold salted water and ensure they're fully covered.
2. Bring to a boil, then reduce the heat and simmer.
3. Add the beans and cook for 5 minutes.
4. Remove beans with a slotted spoon and place in a bowl of iced water to cool.
5. Continue cooking the potatoes for another 5 minutes until tender.
6. Drain and allow them to cool.
7. When cool enough, halve or quarter the potatoes and toss with 1 tbsp of the dressing in a large bowl.
8. Leave to cool completely.

Cook the Eggs:

1. Cook the eggs in a second pan of simmering water for 7½ minutes.
2. Transfer to a bowl of iced water to cool.
3. Drain the beans and eggs, then peel and halve the eggs.

Assemble the Salad:

1. Add the lettuce quarters, cooked beans, and olives to the bowl with the potatoes.
2. Pour in most of the remaining dressing and gently toss everything together.
3. Divide the salad between two bowls.
4. Top with tomatoes and eggs.
5. Flake the tuna over the salad, drizzle with the rest of the dressing, and season to taste.



GIULIANO MARZIALI

Legal Counsel / Monaco

This meal reminds me of when I joined Creditinfo and moved to Nice in 2021. The Niçoise salad brings back memories of those wonderful summer days spent by the sea and the beautiful landscapes of the French Riviera.

ROAST BEEF, YORKSHIRE PUDDINGS & RED WINE GRAVY

United Kingdom

DINNER



Total time
1/2 hour



Servings
6



Difficulty
Easy

INGREDIENTS

For the Yorkshire puddings:

- 350g plain flour
- 4 large or 5 medium eggs
- 800ml of milk
- Vegetable oil, for cooking
- Salt

For the beef:

- 2.5kg oven-ready rib of beef on the bone
- 1 tbsp English mustard powder
- Finely chopped rosemary and thyme
- a drizzle of duck fat
- freshly ground black pepper

For the gravy:

- pan-roasting juices
- 350ml/12fl oz red wine
- 4 tsp plain flour

PREPARATION

Make the Batter:

1. Sift flour and a pinch of salt into a large bowl. Add eggs, then gradually whisk in enough milk to form a smooth batter that lightly coats the spoon. Cover and let rest for 6 hours or overnight.

Prep and Season the Beef:

1. Preheat oven to 190°C (375°F). Mix mustard powder with a few teaspoons of water to make a paste, adding chopped rosemary and thyme. Rub this paste all over the beef, seasoning generously with salt and pepper.

Sear and Roast the Beef:

1. Heat duck fat in a large pan over medium-high heat and sear the beef on all sides until browned. Place seared beef in a roasting tin and roast in the oven for 1 hour (11 minutes per 450g for rare, add 15 minutes for medium-rare, or 30 for well-done). Set the roasting tin aside for gravy and let the beef rest.

Prepare Yorkshire Puddings:

1. Increase oven heat to 218°C (425°F). Add 5mm of oil to each well of a Yorkshire pudding tin, heating the tin in the oven for a few minutes. Stir the batter, then carefully pour into the hot tin, filling halfway. Bake for 20-25 minutes without opening the oven door.

Make the Gravy:

1. Set the roasting tin on the hob over medium heat. Stir in 1 tablespoon of flour, then add red wine, scraping the browned bits from the tin. Simmer for 10 minutes, seasoning with salt and pepper.

Serve:

1. Slice the beef and serve with Yorkshire puddings, roast potatoes, and seasonal vegetables. Pour the gravy over the beef and enjoy!



DAVID TASKER

Head Of Learning & Development / United Kingdom

The county of Yorkshire, in the North of England is the home of the humble Yorkshire Pudding. Throughout autumn and winter families across the UK will get together and eat a warming sunday roast and no roast is complete without Yorkshire puddings and lashings of gravy.

RASOLS

Latvia



Total time
1.30 hour



Servings
10



Difficulty
Medium

INGREDIENTS

- 0.5 L pickled cucumbers
- 0.5 L canned green peas
- 6 boiled potatoes
- 2 boiled carrots
- 5 boiled eggs
- 0.5 kg doctor's sausage (or other boiled sausage)
- 200 g cream (or more if needed)
- 200 g mayonnaise (or more if needed)
- Salt, to taste
- Ground black pepper, to taste
- 1 tsp mustard

PREPARATION

Prepare the Vegetables and Eggs

1. Boil the potatoes and carrots in a pot until soft, then drain and let them cool completely.
2. In a separate pot, boil the eggs for about 11 minutes until firm, then allow them to cool.

Chop Ingredients

1. Cut the boiled potatoes, carrots, and eggs into small cubes. Place them in a large mixing bowl.
2. Dice the doctor's sausage and add it to the bowl with the potatoes, carrots, and eggs.
3. Finely chop the pickled cucumbers and add them to the bowl.
4. Drain the canned peas and add them to the bowl as well.

Prepare the Dressing

1. In a separate small bowl, mix equal parts cream and mayonnaise (adjust quantity to your preference).
2. Add salt, ground black pepper, and mustard to the cream-mayo mixture. Stir until smooth.

Combine and Mix

1. Pour the dressing over the chopped ingredients in the large bowl.
2. Mix everything gently but thoroughly, ensuring all ingredients are coated with the dressing.

Chill and Serve

1. Cover the salad and chill in the refrigerator for at least 1 hour before serving for the best flavor.
2. Serve cold, and enjoy your potato salad!



INTARS MIĶELSONS

Commercial Director, Board Member / Latvia

In Latvia, rasol is a traditional holiday dish that is almost always found in homes during festive occasions. It's typically homemade, combining fresh vegetables and crunchy cucumbers with hearty ingredients to create a delicious, well-balanced meal—perfect for gatherings with family and friends.

UKRAINIAN KRUCHENYKY

Ukraine

DINNER



Total time
1.30 hour



Servings
4



Difficulty
Moderate

INGREDIENTS

- 4 pork or chicken loin slices, pounded thin
- 1/4 cup sour cream
- 500 g mushrooms, finely chopped
- 2 medium onion, finely diced
- 3 garlic cloves, minced
- 1 medium carrot, grated
- 1/2 cup breadcrumbs
- salt and pepper to taste
- 150 g of hard cheese
- 1/2 cup chicken broth
- 1 tbsp vegetable oil
- 1 tbsp butter
- fresh parsley for garnish

PREPARATION

Prepare the Meat:

1. Season each slice of pork or chicken with salt and pepper.
2. Spread a thin layer of sour cream on each slice.

Make the Filling:

1. In a skillet, heat some oil over medium heat.
2. Add 1 finely chopped onion and 2 cloves minced garlic, and sauté until softened.
3. Add 150 g of sliced mushrooms and cook until they release their moisture. Season lightly, remove from heat, and allow to cool.

Form the Kruchenyky Rolls:

1. On each piece of meat, layer some freshly chopped parsley, pre-sautéed onions, and grated cheese.
2. Place a small amount of the mushroom filling in the center of each slice.
3. Roll up each meat slice tightly and secure with a toothpick or string to keep the filling inside and to hold the roll's shape.
4. Coat each roll in breadcrumbs.

Prepare the Sauce:

1. Finely chop the additional onion and sauté with the grated carrot in a bit of oil until softened.
2. Add sour cream, chicken broth, salt, and spices of your choice (like paprika or thyme).

Sear and Cook the Kruchenyky:

1. In a skillet, melt some butter and sear the rolls until they are golden brown on all sides.
2. Pour the prepared sauce over the rolls, cover the skillet, and simmer on low heat for 35 minutes to 1 hour, until the meat is tender.

Serve:

1. Remove toothpicks or string from each roll.
2. Garnish with fresh parsley and serve hot.

Kruchenyky pairs wonderfully with mashed potatoes or fresh vegetables. Enjoy!



TETIANA RUDENKO

COO / IBCH Ukraine

This recipe has been passed down through generations in my family, bringing warmth and comfort to our table. Kruchenyky, tender meat rolls filled with savory flavors, are beloved in Ukraine for their heartiness and delightful taste. Sharing this recipe feels like sharing a bit of Ukrainian culture, with each bite celebrating the flavors of home.

MEASUREMENTS & CONVERSIONS

This page is your go-to resource for accurately measuring liquids, solids, and oven temperatures, ensuring perfect results every time. Whether you're converting grams to ounces, cups to milliliters, or adjusting between Celsius and Fahrenheit, we've got you covered with easy-to-follow tables and tips tailored for home cooks and bakers. Happy cooking!

LIQUID CONVERSIONS

Imperial	Metric	Us Cups
1 teaspoon (tsp)	5 ml	1 teaspoon
1 teaspoon (tsp)	15 ml	1 tablespoon
1 fluid ounce (fl oz)	30 ml	1/8 cup
1/4 cup (2 fl oz)	60 ml	1/4 cup
1/3 cup (2.67 fl oz)	80 ml	1/3 cup
1/2 cup (4 fl oz)	120 ml	1/2 cup
2/3 cup (5.33 fl oz)	160 ml	2/3 cup
3/4 cup (6 fl oz)	180 ml	3/4 cup
1 cup (8 fl oz)	240 ml	1 cup
1 pint (16 fl oz)	480 ml	2 cups
1 quart (32 fl oz)	960 ml (approx. 1 L)	4 cups
1 gallon (128 fl oz)	3,840 ml (approx. 3.8 L)	16 cups

SOLID WEIGHT CONVERSIONS

Imperial	Metric
1 ounce (oz)	28 grams (g)
2 ounces (oz)	57 grams (g)
3 ounces (oz)	85 grams (g)
4 ounces (oz) (1/4 pound)	113 grams (g)
8 ounces (oz) (1/2 pound)	227 grams (g)
12 ounces (oz)	340 grams (g)
16 ounces (oz) (1 pound)	454 grams (g)
1.1 pounds (lb)	500 grams (g) (0.5 kg)
2.2 pounds (lb)	1 kilogram (kg)
1 gallon (128 fl oz)	3,840 ml (approx. 3.8 L)

OVEN TEMPERATURES

Heat Description	Fahrenheit (°F)	Celsius (°C)	British Gas Mark
Very Cool/Very Slow	225°F	110°C	1/4
Cool/Slow	250°F	120°C	1/2
Warm	300°F	150°C	2
Moderate	350°F	180°C	4
Hot	425°F	220°C	7
Very Hot	450°F	230°C	8





Happy Holidays
from Creditinfo Group