

HOLIDAY RECIPES

RECIPES FROM ANAQUA'S GLOBAL TEAM
FOR YOUR HOLIDAY CELEBRATIONS





INTRO

Explore flavors from around the globe with Anaqua's holiday recipe ebook, brought to you by our amazing Anaqua collaborators!

We've gathered a collection of recipes from India, Japan, USA, France, Germany, Denmark, Greece, England, and beyond to inspire your holiday celebrations.

As a global company, we're excited to share some of our favorite holiday dishes that bring us together. Wishing you joyous celebrations and a wonderful New Year.

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GAJAR KA HALWA

Danish Christmas Biscuits

Early December, I make Danish Christmas biscuits. This recipe comes from an old friend from Denmark and the smell of the cookies brings me straight into the Christmas mood. I always make a lot of them so that I can offer them to friends and family and bring them into the Christmas feeling with me. And when my nieces are around, we decorate them together and it has become a tradition in our family.

THE INGREDIENTS

For 150 biscuits:

- 300g brown sugar
- 300g honey
- 250g butter
- 4 eggs
- 2 teaspoons cinnamon powder
- 2 teaspoons powdered cloves
- 1kg flour
- 2 teaspoons baking powder

For frosting decorations:

- Icing sugar
- Food coloring
- Egg whites (2 or 3)



Kimberley Dizès
Marketing Digital Manager
France

THE PROCESS

1. In a saucepan, melt the brown sugar, honey and butter. Let cool until the mixture is lukewarm.
2. Mix the eggs into it.
3. In a very large bowl, mix the flour with the spices and baking powder. Mix with a large wooden spoon with the mixture prepared previously (1st and 2nd steps of the preparation)
4. Put in the fridge for at least a few hours (overnight is ideal)
5. Take the dough little by little and knead it on a table with flour. Flatten the dough with a rolling pin (about half a centimeter thick) and make the biscuits with cookie cutters.
6. Place them on a baking tray (space them out as they will rise while cooking) and bake them in a hot oven between 7 and 10 minutes (depending on your oven and how you like them) at 200°C.
7. To make the decorations, mix a lot of icing sugar with egg whites until it's hard enough, then put food coloring in it. Use piping to decorate and let dry.



Beef Wellington

THE INGREDIENTS

For the duxelles

- 750g white button mushrooms
- 2 shallots, peeled and roughly chopped
- 4 cloves garlic, peeled and roughly chopped
- 2 sprigs fresh thyme, leaves only
- 2 tbsps unsalted butter
- 30ml extra-virgin olive oil
- Salt and freshly ground black pepper

For the beef

- 1.5kg centre cut beef tenderloin (fillet), trimmed
- Extra-virgin olive oil
- Salt and freshly ground black pepper
- 12 thin slices prosciutto
- 6 sprigs of fresh thyme, leaves only
- 2 tbsps dijon mustard
- Flour, for rolling out puff pastry
- 500g puff pastry, thawed if using frozen
- 2 large eggs, lightly beaten
- 1/2 tsp coarse sea salt
- Minced chives, for garnish
- Green peppercorn sauce, recipe follows
- Roasted fingerling potatoes
- Warm wilted winter greens

For the green peppercorn sauce

- 30ml olive oil
- 2 shallots, sliced
- 2 cloves garlic, peeled and smashed
- 3 sprigs fresh thyme, leaves only
- 250ml brandy
- 1 beef stock cube
- 500ml cream
- 2 tbsps grainy mustard
- 75g green peppercorns in brine, drained, brine reserved

THE PROCESS

For the duxelles:

1) Add mushrooms, shallots, garlic, and thyme to a food processor and pulse until finely chopped. Add butter and olive oil to a large saute pan and set over medium heat. Add the shallot and mushroom mixture and saute for 8 to 10 minutes until most of the liquid has evaporated.

2) Season with salt and pepper and set aside to cool.

For the beef:

1) Tie the tenderloin in 4 places so it holds its cylindrical shape while cooking. Drizzle with olive oil, then season with salt and pepper and sear all over, including the ends, in a hot, heavy-based pan lightly coated with olive oil - about 2 to 3 minutes.

2) Meanwhile set out your prosciutto on a sheet of cling film (cling film needs to be about a 45cm in length so you can wrap and tie the roast up in it) on top of your cutting board. Shingle the prosciutto so it forms a rectangle that is big enough to encompass the entire filet of beef.

3) Using a rubber spatula cover evenly with a thin layer of duxelles. Season the surface of the duxelles with salt and pepper and sprinkle with fresh thyme leaves.

4) When the beef is seared, remove from heat, cut off twine and smear lightly all over with dijon mustard. Allow to cool slightly, then roll up in the duxelles covered prosciutto using the cling film to tie it up nice and tight. Tuck in the ends of the prosciutto as you roll to completely encompass the beef. Roll it up tightly in cling film and twist the ends to seal it completely and hold it in a nice log shape. Set in the refrigerator for 30 minutes to ensure it maintains its shape.

5) Preheat oven to 230C/Gas 7.

6) On a lightly floured surface, roll the puff pastry out to about 0.5cm thickness. Depending on the size of your sheets you may have to overlap 2 sheets and press them together.

7) Remove beef from refrigerator and cut off plastic. Set the beef in the center of the pastry and fold over the longer sides, brushing with egg wash to seal. Trim ends if necessary then brush with egg wash and fold over to completely seal the beef - saving ends to use as a decoration on top if desired. Top with coarse sea salt. Place the beef seam side down on a baking tray.

8) Brush the top of the pastry with egg wash then make a couple of slits in the top of the pastry using the tip of a paring knife - this creates vents that will allow the steam to escape when cooking.

9) Bake for 40 to 45 minutes until pastry is golden brown and beef registers 52 degrees C on an instant-read thermometer. Remove from oven and rest before cutting into thick slices.

10) Garnish with minced chives, and serve with green peppercorn sauce, roasted fingerling potatoes, and warm wilted winter greens.



TIME 7 Hours

Aileen Buchanan
VP, Client Success
UK



Bûche de Noël

Bûche de Noël is the French name for a Christmas cake shaped like a log. This is a heavenly flourless chocolate cake rolled with chocolate whipped cream and decorated with confectioners' sugar to resemble snow on a yule log. It doesn't just look beautiful — it tastes delicious! The bûche de Noël is meant to symbolize the yule log, which families burned on Christmas Eve. The yule log represents the new year to come and is said to bring the family good luck.

THE INGREDIENTS

- 2 cups heavy cream
- ½ cup confectioners' sugar
- ½ cup unsweetened cocoa powder
- 1 teaspoon vanilla extract
- 6 egg yolks
- ½ cup white sugar
- 1 cup unsweetened cocoa powder
- 1 ½ teaspoons vanilla extract
- ⅛ teaspoon salt
- 6 egg whites
- ¼ cup white sugar
- Confectioners' sugar for dusting

THE PROCESS

1. Preheat oven to 375 degrees F (190 degrees C). Line a 10x15 inch jellyroll pan with parchment paper. In a large bowl, whip cream, 1/2 cup confectioners' sugar, 1/2 cup cocoa, and 1 teaspoon vanilla until thick and stiff. Refrigerate.
2. In a large bowl, use an electric mixer to beat egg yolks with 1/2 cup sugar until pale in color, light and frothy. Blend in 1/3 cup cocoa, 1 1/2 teaspoons vanilla, and salt.
3. In large glass bowl, using clean beaters, whip egg whites to soft peaks. Gradually add 1/4 cup sugar, and beat until whites form stiff peaks.
4. Immediately fold the yolk mixture into the whites.
5. Spread the batter evenly into the prepared pan.
6. Bake for 12 to 15 minutes in the preheated oven, or until the cake springs back when lightly touched.
7. Dust a clean dishtowel with confectioners' sugar. Run a knife around the edge of the pan, and turn the warm cake out onto the towel. Remove and discard parchment paper.
8. Starting at the short edge of the cake, roll the cake up with the towel. Cool for 30 minutes.
9. Unroll the cake, and spread the filling to within 1 inch of the edge.
10. Roll the cake up with the filling inside. Place seam side down onto a serving plate, and refrigerate until serving.



Prep Time: 45 mins
Cook Time: 15 mins
Additional Time: 30 mins
Total Time: 1 hr 30 mins



Lauren Loison
Invoicing Assistant
France



Gulab Jamun

Gulab Jamun is one of the most popular classical Indian sweet dessert recipes made with milk solids or most commonly known as mawa or khoya. The Gulab Jamun recipe has evolved to have many variants which mainly differ with the type of key ingredients used for it. The other most common key ingredient used for this recipe is milk powder. Milk powder is used to make instant mawa and mawa is used to make these fried jamoons.

THE INGREDIENTS

14 pieces

For Jamun:

- $\frac{3}{4}$ cup (100 grams) milk powder, unsweetened
- $\frac{1}{2}$ cup (60 grams) maida / plain flour
- $\frac{1}{2}$ tsp baking powder
- 2 tbsp ghee / clarified butter
- milk, for kneading
- ghee or oil, for frying

For Sugar sirop:

- 2 cup sugar
- 2 cup water
- 2 cardamom
- $\frac{1}{4}$ tsp saffron / kesar
- 1 tsp lemon juice
- 1 tsp rose water

THE PROCESS

1. Firstly, in a large bowl take $\frac{3}{4}$ cup milk powder, $\frac{1}{2}$ cup maida and $\frac{1}{2}$ tsp baking powder.
2. Mix well, homemade gulab jamun mix is ready.
3. Now add 2 tbsp ghee and mix well making the flour moist.
3. Further, add milk as required start to combine. Combine well forming a soft dough. Do not knead the dough. Cover and rest for 10 minutes.
4. Meanwhile, prepare the sugar syrup by taking 2 cup sugar, 2 cup water, 2 cardamom and $\frac{1}{4}$ tsp saffron. Mix well and boil for 5 minutes or until the sugar syrup turns sticky. do not attain any string consistency. Turn off the flame and add 1 tsp lemon juice and 1 tsp rose water. lemon juice is added to prevent sugar syrup from crystallizing.
5. Cover and keep the sugar syrup aside. After 10 minutes or resting the dough, start to prepare small ball sized jamuns.
6. Make sure there are no cracks in the jamun. If there are cracks then there are high chances for jamuns to break while frying.
7. Deep fry in medium hot oil or ghee. Frying in ghee gives good flavour to jamuns.
8. Stir continuously and fry on low flame. Fry until the jamuns turn golden brown. Drain off and transfer the jamun into a hot sugar syrup.
9. Cover and rest for 2 hours or until jamuns absorb the sugar syrup and doubles in size.



Prep Time: 10 mins
Cook Time: 30 mins
Total Time: 40 mins



Sujit Kumar
Marketing Manager



Amazake

Amazake (pronounced ah-mah-ZAH-kay) is a traditional Japanese drink made of fermented rice. Literally means “sweet”, “sake”, it has a creamy, thick consistency with a sweet flavor, served either chilled or warm/hot. Although it is commonly called sweet sake, Amazake can be made either with low-alcohol or non-alcohol.

THE INGREDIENTS

For the Amazake with Rice Koji

- 1 rice cooker cup uncooked Japanese short-grain white rice (180 ml, 150 g)
- water (see the instructions for cooking the rice porridge)
- 1 cup water (for cooling the porridge; you may need more or less)
- 1 cup rice koji
- For the Amazake with Sake Lees (Sake Kasu)
 - 4 cups water
 - 1/2 cup sake lees (sake kasu) (packed tightly)
 - 1/4 cup sugar (start with less sugar, taste, and add more as needed)
 - 1 pinch Diamond Crystal® Kosher salt (to taste)

THE PROCESS

To Cook Amazake with Rice Koji

1. Rinse and drain 1 rice cooker cup uncooked Japanese short-grain white rice and add to the inner pot of a rice cooker. Add water up to the 1 cup porridge water line. If there is no porridge water line, add water to the regular white rice 4 cup line. Select the Porridge menu on your rice cooker and press Start, or cook the porridge according to your rice cooker's instructions.

2. Once the porridge is cooked, the temperature is around 175°F (79°C). Take out the inner pot from the rice cooker.

3. Gradually add 1 cup water, ⅓ cup at a time, stir thoroughly, and measure the temperature of the porridge. The temperature has to cool down to 140°F (60°C) as koji mold cannot live above that temperature. Once the porridge has reached 140°F (60°C), crumble and add 1 cup rice koji. Stir thoroughly to incorporate. Make sure there is enough water to cover the rice and rice koji so they are sufficiently soaked. If not, add warm water so it maintains 140°F (60°C).

5. Put the inner pot back into the rice cooker. Turn the rice cooker on to the Keep Warm (or Extended Keep Warm) setting and cover with a cloth towel. Leave the rice cooker lid fully open so it does not get too hot. Allow the rice to cook for 8–10 hours, stirring occasionally and checking the temperature of the mixture every hour for the first 2–3 hours. Make sure it stays between 125 and 140°F (50–60°C) at ALL TIMES.

6. Toward the end of 8 hours, the mixture will start to release the sweet fragrance. Once it's done cooking, the mixture should smell sweet. Turn off the rice cooker and transfer the rice cooker pot into ice water to let cool and stop cooking. When it's cooled, transfer the Amazake into a large sterilized container.

To Make Amazake with Sake Lees (Sake Kasu)
Gather all the ingredients. Tear ½ cup sake lees (sake kasu) into small pieces.

Bring 4 cups water to a boil in a large pot. Using a sieve, dissolve the sake lees into the water. It may take some time to do this step, but you don't want to drink the chunk of sake lees so let them soften first, which will be easier to dissolve.

Once all dissolved, add ¼ cup sugar and 1 pinch Diamond Crystal kosher salt. Let it cook until the preferred consistency. I reduce the amazake by cooking for 15 minutes or so to achieve a slightly thicker consistency. Serve hot/warm and enjoy!

Kyoko Tsurumi
Associate Director, Marketing & Communications
Japan



Coquito

Coquito means “little coconut” in Spanish. It’s a Puerto Rican cocktail that is made of coconut milk and rum, plus a few warming spices like cinnamon and nutmeg. It is thick and creamy with tons of coconut flavor. A Coquito is served chilled and is popular during the holidays. People start making it for Thanksgiving, then serve it throughout the holiday season until Three Kings Day in January.

THE INGREDIENTS

- Rum: A light rum, like Bacardí® Superior is the traditional choice. However, if you like a dark aged rum, it is also delicious and will boost the flavors of vanilla, cinnamon, and nutmeg. You can even use coconut rum if you prefer.
- Cinnamon: You'll need both cinnamon sticks and ground cinnamon.
- Sweetened Condensed Milk
- Cream of Coconut: Cream of coconut is sold under a few different names. Goya® makes one, but we prefer Coco Lopez®.
- Coconut Milk: Get canned coconut milk with a thick layer of cream on top. I prefer the Badia brand of coconut milk as it almost always has a thick layer.
- Evaporated Milk: You can also use extra coconut milk instead, but we like the final flavor we get when we use evaporated milk.
- Ground Nutmeg: Freshly grated nutmeg will add the most flavor. I use a microplane grater to grate whole nutmeg.
- Vanilla Extract
- Shredded Coconut: While not traditional, a little shredded coconut adds more coconut flavor. You can use sweetened or unsweetened coconut.

THE PROCESS

1. Flavor your rum with cinnamon (do this in advance). To start, we like to soak our rum with cinnamon sticks and raisins (if you are using them) for 24 hours (or up to a week). This is optional but really helps to give your coquito a great depth of flavor.
2. Blend everything together. Then we gather all the rest of our ingredients and puree them all together in a blender. So you'll add the coconut milk, sweetened condensed milk, evaporated milk, cream of coconut, vanilla extract, shredded coconut (optional), ground cinnamon, and nutmeg.
3. Spices and milk added to a blender with a bowl of spices next to it.
4. Coquito in a blender after blending.
5. Pureed sweetened coconut milk and spices being poured into a glass jar filled with rum.
6. Add the rum. Once everything is pureed, pour the coconut milk mixture into the bottle with the rum (and optional rum raisins) and shake well to combine. Chill. Chill the coquito for at least 4 hours before serving. This will help to thicken the coquito, but will also help the flavors meld together.
7. Serve! Pour your chilled coquito into cocktail glasses. You can add a coconut rim before pouring your coquito if you like. Sprinkle some extra ground cinnamon or nutmeg on top, then start sipping.



Kristina Coburn
Senior Director, Global Sales and Marketing Ops
US



Fried Chicken

THE INGREDIENTS

- 2 cups all-purpose flour
- 4 tablespoons paprika
- 3 tablespoons white pepper
- 2 tablespoons garlic salt
- 1 tablespoon celery salt
- 1 tablespoon ground ginger
- 1 tablespoon ground mustard
- 1 tablespoon pepper
- 2 teaspoons salt
- 1-1/2 teaspoons dried basil
- 1-1/2 teaspoons dried thyme
- 1 teaspoon dried oregano
- 1/2 teaspoon monosodium glutamate (MSG)
- 2 large eggs
- 2/3 cup 2% milk
- 1/4 cup lemon juice
- 1 broiler/fryer chicken (3 pounds), cut up
- Oil for deep-fat frying



Sara Yue
Director, Global Corp Strategy & Operations
US

THE PROCESS

Step 1: Make the coating

Mix of Chicken coating dry ingredients in a bowl and milk, egg and lemon in another bowl.

First, mix your dry ingredients. In a shallow bowl, combine the first 13 ingredients. In a separate shallow bowl, whisk the egg, milk and lemon juice until blended. Set up a coating station for easy dipping.

Step 2: Dip and coat the chicken

Coating Kentucky Fried Chicken® to Fry

To ensure a good crunch and even coating, first dip the chicken in the flour mixture to coat all sides, and shake off excess flour. Then dip the chicken in the egg mixture, and once more in the flour mixture. Press the coating into the chicken so it sticks better.

Step 3: Fry the chicken

Deep Frying Chicken in Hot Boiling Oil in Pan

In an electric skillet, deep fryer, cast-iron pan or heavy-bottomed pot, heat your oil to 350°F. Fry the chicken, a few pieces at a time, until the skin is golden brown and the juices run clear, about 6 to 10 minutes on each side. Drain the chicken on paper towels.

When it comes to frying chicken, general rules include not overcrowding the pan, frying in batches and bringing the oil back up to temperature before adding the next few pieces.

Step 4: Wait and then serve Fried Chicken

Biting into a piece of chicken right out of the fryer isn't the smartest idea. At Kentucky Fried Chicken, they "hold" the chicken in an oven set to 175° for about 20 minutes, according to a former employee. So after the chicken drains on paper towels, it's a good idea to put the fried chicken in a low-temp oven for a few minutes before serving.



Crêpes

Every year on February 2, French people celebrate what we call 'La Chandeleur' - Candlemas in English - the day when the whole country eats crêpes! It is a tradition and most French families will eat French crêpes for the occasion. They are served with jam, chocolate spread, sugar or salted butter caramel.

THE INGREDIENTS

15 crêpes:

- 300g white wheat flour
- 3 Eggs
- ¼ teaspoon salt
- 1 tablespoon vanilla extract
- 2 teaspoon brown Sugar
- 60 cl Milk
- 50g Unsalted butter melted
- 5 cl rum (optional)

NOTES

Crepe pan: I use a 10-inch French crepe pan.

Store: Storage: You can cook all the crepes and then store them in the fridge on a plate covered with cling film. They will keep for up to 2 days.

Oops, I've scrambled my first crêpe!

Don't panic if your first crêpe is scrambled, as is often the case. The reason? A pan that's not hot enough. To avoid this, heat the pan with the oil for about 5 minutes before adding the batter.

THE PROCESS

1. In a large bowl, mix the flour, eggs, salt, vanilla extract, melted butter and sugar. Add the rum if desired.

2. Using a whisk or electric mixer, gradually beat in the milk until the mixture is smooth and free from lumps.

3. Heat a lightly buttered crepe pan over a medium/high heat.

3. Pour or scoop the batter into the pan, then tilt and turn the pan to spread the batter as thinly as possible.

4. Cook until lightly browned on both sides - about 1-2 minutes on each side and serve hot with your favourite fillings.



Léa Martin
Marketing Specialist
France



Vanillekipferl

THE INGREDIENTS

- 250g Flour
- 210g Butter
- 100g Ground almonds
- 80g Sugar
- 2 Packets of vanilla sugar (or 1-2 teaspoons of vanilla extract)
- 1 Packet of icing sugar for coating
- 2 Packets of vanilla sugar for coating

THE PROCESS

1. Mix the ingredients for the dough together until well combined. Then wrap the dough in plastic wrap and let it rest in the refrigerator for 30 minutes.

2. Meanwhile, sift the icing sugar into a large, sealable bowl and mix it with two packets of vanilla sugar.

3. Shape the dough into logs with an approximate diameter of 4 cm. Then, cut the logs into slices about 1 - 2 cm thick. From these slices, form the crescent shapes (Kipferl) or mini croissants and place them on a baking sheet lined with parchment paper, leaving some space between them.

4. Bake in a convection oven at 175°C (345°F) for approximately 10-15 minutes. When the Kipferl start to turn golden brown, they are ready.

5. Let the Kipferl cool for about 3 minutes. Then, place them in the prepared powdered sugar mixture (icing sugar & vanilla sugar) and coat them from all sides. If they are too warm, they will break easily; if they are too cold, the powdered sugar won't adhere well. It's best to check repeatedly to see if they are firm enough.

6. When stored in a metal tin, the Kipferl can last for approximately 6 weeks.



Lisa Zeller
Sales Manager DACH
Germany



Macaroni & Cheese

THE INGREDIENTS

- 6 tbsp butter
- 6 tbsp flour
- 4 cups milk
- 4 cups shredded cheddar (we use 2 packages of 2-cup cheese, with a combination of sharp/mild and yellow/white, such as sharp white and mild yellow)
- Salt and pepper
- 1 Package elbow macaroni

THE PROCESS

1. Melt butter, and add flour, stirring to mix. Then add milk, salt (around 1/4 tsp) and pepper. Stir until thick. Add cheese and continue stirring.

2. Prepare pasta (usually cooks for 7 minutes). I usually start the water boiling when adding the milk, and add the cheese at the point when I put the pasta in.

3. Pour the macaroni into a greased casserole dish (lasagna pan if doubling), and add the white sauce. I usually do 2/3 of the pasta and 2/3 of the sauce, mix, and then add the rest. Optionally top with bread crumbs.

4. Cook at 350 for ~35 minutes or until hot and bubbly.

Enjoy!



Erik Bailey
CIO
US



Spanakopita

THE INGREDIENTS

For the Spinach and Feta Filling

- 16 oz frozen chopped spinach, thawed and well-drained
- 2 bunches flat-leaf parsley, stems trimmed, finely chopped
- 1 large yellow onion, finely chopped
- 2 garlic cloves, minced
- 2 tbsp extra virgin olive oil
- 4 eggs
- 10.5 oz quality feta cheese, crumbled
- 2 tsp dried dill weed
- Freshly-ground black pepper

For the Crust

- 1 16 oz package phyllo dough sheets (#4 pastry sheets), properly thawed
- 1 cup extra virgin olive oil, more if needed

THE PROCESS

1. Preheat the oven to 325 degrees F
2. Before you begin mixing the filling, be sure the spinach is very well drained, and squeeze out any excess liquid by hand.
3. To make the filling: In a mixing bowl, add the spinach and the remaining filling ingredients. Stir until all is well-combined.
4. Unroll the phyllo (fillo) sheets and place them between two slightly damp kitchen cloths.

5. Prepare a 9 ½" X 13" baking dish. Brush the bottom and sides of the dish with olive oil.

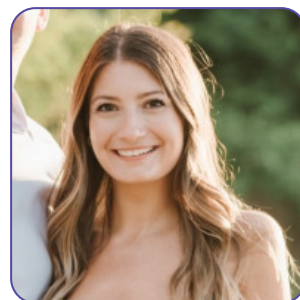
6. To assemble the spanakopita: Line the baking dish with two sheets of phyllo (fillo) letting them cover the sides of the dish. Brush with olive oil. Add two more sheets in the same manner, and brush them with olive oil. Repeat until two-thirds of the phyllo (fillo) is used up.

Now, evenly spread the spinach and feta filling over the phyllo (fillo) crust. Top with two more sheets, and brush with olive oil.

Continue to layer the phyllo (fillo) sheets, two-at-a-time, brushing with olive oil, until you have used up all the sheets. Brush the very top layer with olive oil, and sprinkle with just a few drops of water.

Fold the flaps or excess from the sides, you can crumble them a little. Brush the folded sides well with olive oil. Cut Spanakopita ONLY PART-WAY through into squares, or leave the cutting to later.

Bake in the 325 degrees F heated-oven for 1 hour, or until the phyllo (fillo) crust is crisp and golden brown. Remove from the oven. Finish cutting into squares and serve. Enjoy!



Cassie Tracey
HR Manager
US



Flourless Peanut Butter Banana Muffins

For our non-chefs, this is an easy one! And Gluten free!

THE INGREDIENTS

- 2 Bananas, ripe
- 2 Eggs, large
- 2 tbsp Honey
- 1/4 cup Maple syrup
- 1 cup Peanut butter, creamy
- 1/2 tsp Baking soda
- 1 cup Semi sweet chocolate chips, mini
- 1 tbsp Vanilla extract

THE PROCESS

Add all ingredients to a blender until nicely mixed.
Bake for 30 minutes at 350 degrees.



TIME 30 Minutes



Susan Grover
Vice President, Human Resources
US



Raspberry Swirl Pavlova Wreath

It's not an Aussie Christmas without a festive pavlova! Always the most popular dish on the dessert table so you have to be in quick to get a serve. The sweet meringue is the perfect base for a variety of different fresh fruits to top so chefs can get creative with flavor combo's and presentation.

THE INGREDIENTS

- 225ml egg white (about 6 eggs)
- 1½ cups (330g) caster (superfine) sugar
- 1½ teaspoons white vinegar
- 2 teaspoons corn flour (cornstarch)
- 1½ cups (375ml) single (pouring) cream
- 250g raspberries
- 2 tablespoons shelled pistachios, finely chopped
- 1 tablespoon freeze-dried raspberries, finely crushed (optional)
- Raspberry swirl
- ½ cup (65g) frozen raspberries
- 2 tablespoons caster (superfine) sugar
- 1 teaspoon vanilla extract



Thomas Haines
Vice President, WiseTime
Australia

THE PROCESS

1. To make the raspberry swirl, place the raspberries, sugar and vanilla in a small saucepan over medium heat and cook, stirring occasionally, for 3–4 minutes or until slightly reduced. Strain into a heatproof bowl, discarding the seeds, and refrigerate until cool.

2. Preheat oven to 150°C (300°F). Draw a 22cm circle on a sheet of non-stick baking paper and place it on a baking tray. Place the eggwhite in the bowl of an electric mixer and whisk on high speed until stiff peaks form. Gradually add the sugar, 1 tablespoon at a time, whisking for 30 seconds before adding more. Scrape down the sides of the bowl and whisk for a further 6 minutes or until stiff and glossy. Place the vinegar and cornflour in a small bowl and mix to combine. Add to the meringue and whisk for 2 minutes or until glossy and combined.

3. Place 12 heaped spoonfuls of the meringue mixture on the tray around the inside of the circle to create a ring. Drizzle the raspberry mixture over the meringue and use a teaspoon to create a swirled effect. Reduce the oven temperature to 120°C (250°F) and bake for 1 hour or until crisp to the touch. Turn the oven off and allow the pavlova to cool completely in the oven with the door closed.

Place the cream in a clean bowl of the electric mixer and whisk until soft peaks form.

4. Place the pavlova wreath on a cake stand or plate. Top with the cream and sprinkle with the raspberries, chopped pistachios and freeze-dried raspberries to serve.



Bibingka

This popular Filipino dessert is a staple especially during the Christmas season. It's a baked rice cake topped with butter, cheese, and grated coconut that goes well with warm milk or coffee.

THE INGREDIENTS

- 1 cup rice flour
- 1/8 teaspoon salt
- 1/2 teaspoon baking powder
- 3 tablespoons butter
- 1/2 cup granulated sugar
- 1 cup coconut milk
- 1/4 cup fresh milk
- 1 piece salted duck egg sliced
- 1/2 cup grated cheese
- 3 pieces raw eggs
- 1/4 cup grated coconut
- Pre-cut banana leaf



Jordan Duabe
Software Engineer
Australia

THE PROCESS

1. Preheat oven to 375 degrees Fahrenheit.
2. Combine rice flour, baking powder, and salt then mix well. Set aside.
3. Cream butter then gradually put-in sugar while whisking.
4. Add the eggs then whisk until every ingredient is well incorporated.
5. Gradually add the rice flour, salt, and baking powder mixture then continue mixing.
6. Pour-in coconut milk and fresh milk then whisk some more for 1 to 2 minutes.
7. Arrange the pre-cut banana leaf on a cake pan or baking pan.
8. Pour the mixture on the pan.
9. Bake for 15 minutes.
10. Remove from the oven then top with sliced salted egg and grated cheese (do not turn the oven off).
11. Put back in the oven and bake for 15 to 20 minutes or until the color of the top turn medium brown.
12. Remove from the oven and let cool.
13. Brush with butter and top with grated coconut.
14. Serve. Share and enjoy!



Puppy Chow

Sometimes called Muddy Buddies™ or Reindeer Chow, it's actually not for canines at all! This sweet treat is a staple in the Midwestern U.S. during the holiday season, and it has gained popularity across the country in recent years. Although it can be purchased commercially, Midwesterners know that nothing compares to homemade Puppy Chow. This snack is as messy as it is delicious, and it's sure to be a favorite!

THE INGREDIENTS

- 9 cups of Corn Chex™ or similar cereal (this usually equals approx. 1 box)
- ½ cup of peanut butter
- ¼ cup of butter (salted or unsalted)
- 1 cup of semi-sweet chocolate chips
- 1 tsp. of vanilla extract
- 1 ½ cups of powdered sugar

Optional add-ons:

- M&Ms®
- Hard pretzels
- Holiday sprinkles
- Anything else you think would work!

THE PROCESS

1. Place your 9 cups of Chex Mix™ cereal in a large bowl and set aside.
2. In a medium bowl, heat the chocolate chips, butter, and peanut butter in the microwave for 30 minutes at a time, stirring in between each interval, until melted and well-combined. Then stir in the vanilla extract.
3. Pour the chocolate mixture over the dry cereal and stir carefully until the Chex™ are completely coated.
4. Pour the cereal/chocolate mixture into a large plastic bag (you may need to divide it between two) and slowly add the powdered sugar. Seal the bag securely and shake well until all of the cereal is coated with sugar.
5. Spread the mixture out on waxed paper and add any extra ingredients, as desired. Once the Puppy Chow is completely cool and dry, store in an airtight container in the fridge (it tastes even better when it's chilled!).



Alison Eling
Senior HR Coordinator
US



Stuffed Paratha's

Holiday Foods Means... Stuffed Paratha's with pickle, dahi and strong tea. These are must have dishes on the breakfast table.

THE INGREDIENTS

Paratha Dough

- 3 cups white whole wheat flour or whole wheat flour, plus more for dusting
- 1/2 teaspoon kosher salt
- 1 cup water
- Oil or ghee, for cooking

Smashed Pea Filling

- 2 teaspoons vegetable oil
- 1 teaspoon cumin seeds
- 2 tablespoons grated fresh ginger
- 1/4 teaspoon Kashmiri chile powder
- 1/2 teaspoon ground coriander
- 1/4 teaspoon garam masala
- 1/4 teaspoon chaat masala
- 1/8 teaspoon kosher salt
- 1 cup frozen peas, thawed
- 1 teaspoon dried fenugreek leaves

Carrot-Ginger Filling

- 2/3 cup coarsely grated carrot, packed
- 1/3 cup finely chopped white onion
- 1 teaspoon finely chopped fresh cilantro
- 3/4 teaspoon grated fresh ginger
- 1/2 teaspoon ground cumin
- 1/2 teaspoon chaat masala
- 1 small green chile, finely chopped
- 1/8 teaspoon kosher salt

THE PROCESS

Make the dough

Combine flour, salt, and water in a large bowl and mix to blend. Transfer to a lightly floured work surface and knead until a smooth dough forms, about 3 minutes. Alternatively, mix dough in a stand mixer fitted with dough hook attachment and knead for about 2 minutes. Divide dough into 6 (4-ounce) balls, each about 2 inches in diameter; cover and set aside to rest while you make the fillings.

Make the Smashed Pea Filling

Heat oil over medium heat. Add cumin seeds and cook, stirring occasionally, until seeds start to crackle, 2 to 3 minutes. Stir in ginger, then add chile powder, coriander, garam masala, chaat masala, and salt. Stir in peas and fenugreek leaves. Remove from heat and mash into a coarse meal. Set aside.

Make the Carrot-Ginger Filling

Stir together carrot, onion, cilantro, ginger, cumin, chaat masala, chile, and salt in a medium bowl. Set aside.

Make the parathas

Heat a griddle or a large skillet over medium heat. Working with 1 piece of dough at a time, roll out on a lightly floured surface into a 5-inch disk. Place about 3 tablespoons of filling in center, then bring all the edges together to the center and press to seal in filling. Flatten gently with the palm of your hand. Using a rolling pin, roll out dough to a 7-inch disk, dusting lightly with flour as needed.

Heat 1 teaspoon ghee on a griddle, add paratha, and cook until golden brown, adding more ghee as needed, 1 to 2 minutes per side. Serve hot with butter, plain yogurt, and Indian pickles.



Poonam Rawat
Senior Specialist, Data Validation
India



Banana Pudding

This is a popular dessert in the American South and always the highlight of our family gatherings. When my aunt brings this out after dinner, it's usually like a dinner bell went off and everyone rushes to the kitchen to make sure they get some of the banana puddin' (or even hide some for later!) before it's all gone.

THE INGREDIENTS

- 1 14 oz. can Eagle Brand® sweetened condensed milk
- 2 4 oz. boxes vanilla instant pudding mix
- 2 8 oz. tubs of Cool Whip®
- 5-6 bananas, sliced
- 2 boxes vanilla wafers (put aside some to crush for the topping)
- 3 cups milk

THE PROCESS

1. With a mixer, combine pudding mix and milk. Then mix in 1 tub of Cool Whip. Finally, mix in the condensed milk.
2. Crush some of the vanilla wafers to add on top at the end.
3. In a large bowl, layer the wafers, bananas, and pudding mixture until there is none left. Top with remaining tub of Cool Whip and sprinkle crushed wafers on top.



Niki Burke
Associate Director, Product Marketing
US



Pork Chops with Pineapple Salsa

I regularly use this recipe to help brighten up my family's week in the middle of our long, Midwest winters, even though these pork chops and fresh salsa are great all year long!

THE INGREDIENTS

Pork Chops

- 4 pork chops, bone-in preferred
- 1 Tablespoon cumin
- 1 Tablespoon smoked paprika
- 1 Tablespoon garlic powder
- 2 teaspoons onion powder
- 1 teaspoon chili powder
- 1 teaspoon cayenne
- Salt & Pepper

Pineapple Salsa

- 2 cups fresh, finely diced pineapple (½ inch x ½ inch pieces, roughly)
- 2/3 cup finely diced red bell pepper
- 2/3 cup finely diced red onion
- 1 jalapeno, finely diced (add more or less depending on preferred spiciness)
- ½ cup chopped cilantro
- 2 Tablespoons lime juice
- 1 Tablespoon honey or agave
- Salt and pepper to taste

THE PROCESS

For pan-seared pork chops – preferred cooking oil, 2-3 Tablespoons to coat bottom of pan.

Mix all dry ingredients, sprinkle both sides of each pork chop liberally with mixture, press or rub in to stick to pork chops.

Cooking:

-Pan-Seared Pork Chops

1. Preheat oven to 350 degrees F, put sheet pan in oven to get hot during step 2.

2. Heat frying pan to medium high heat, add oil, once hot, sear both sides of each pork chop for 2 minutes.

3. Transfer seared pork chops to sheet pan in the oven, let finish cooking in the oven until internal temperature on the pork chops is 145 degrees F (typically 20-30 minutes)

Smoked Pork Chops— 225 degrees F for 90 minutes – 2 hours

-Grilled Pork Chops—400 degrees F for 10-15 minutes

Pineapple Salsa

Mix all ingredients together, serve on top or next to pork chops.

Sara Hulstein
Account Executive
US



Gingerbread House



I have been doing Gingerbread Houses with my family for more than 30 years, spanning 4 generations. "Gingerbread Saturday" is an annual holiday with my family.

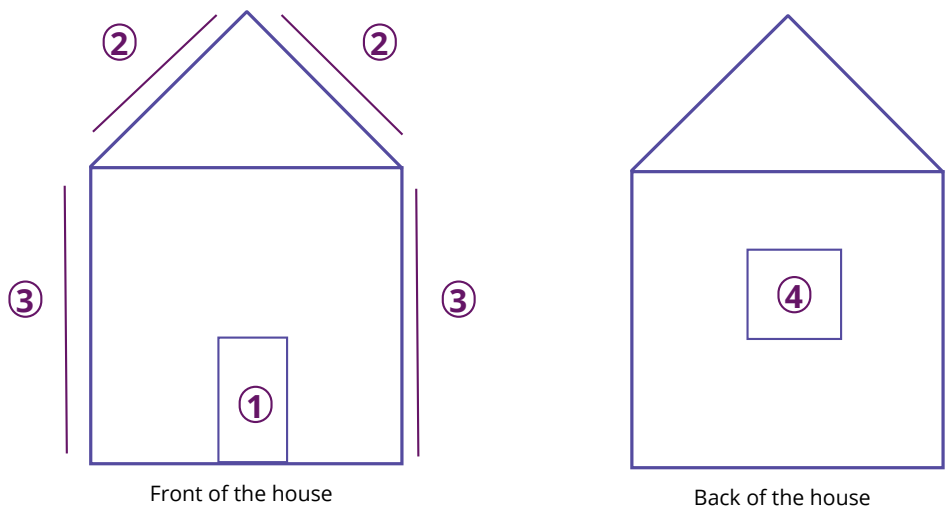
THE INGREDIENTS

- 1 1/3 cup vegetable shortening
- 1 1/4 cup brown sugar, lightly packed
- 1 1/4 cup molasses
- 2 eggs
- 1 Tb. Water
- 2 teaspoon ground ginger
- 1 teaspoon ground allspice
- 1/2 teaspoon ground cinnamon
- 1/2 teaspoon salt
- 1 teaspoon baking soda
- 8 – 8 1/2 cup flour

THE DIMENSIONS

You can use the pattern pieces included here and on the next page or make your own to the following dimensions:

1. Make 1 Front with Door; dimensions 4 3/8"x x 7 3/8" (peak) x roof angles 3 3/4"
2. Make 2 roofs; dimensions 7 5/8" x 5"
3. Make 2 sides; dimensions 6 1/4" x 4 3/8"
4. Make 1 Back with Window; dimensions 4 3/8" x 7 3/8" (peak) x roof angles 3 3/4"



Nancy Hegarty
Vice President
Marketing

INSTRUCTIONS

1. In a large bowl, beat shortening, sugar, molasses, eggs and water until smooth.
2. Add all spices and soda and half of flour, beat until well mixed. Stir in remaining flour, mixing with your hands. Add enough flour that dough is stiff but not sticky.
3. Wrap in plastic wrap or foil. Use now or refrigerate up
4. Preheat oven to 350°
5. To prepare pan or cookie sheet, lightly great the back of a jelly-roll pan or front of a flat cookie sheet. Place pan on damp towels to prevent slipping. Roll out dough 1/4" thick on to cookie sheet. Take care not to make the roof thicker than 1/4".
6. Place pattern pieces on dough and with a pointed sharp knife, cut out each pattern. Do not cut out windows and door (score only). Remove patterns from dough before baking.
7. Remove excess pieces of dough. Use any left-over dough to make accessories.
8. Bake in preheated 350° oven 15-20 minutes or until edges begin to brown and no inden-
tation remains when dough is lightly touched with your fingertip. Small pieces require a shorter baking time.
9. As soon as baked gingerbread is out of the oven, replace patterns over cut pieces and trim edges with a sharp knife. Cut out windows and doors. Use window cut out in half for shutters. Cool trimmed baked gingerbread on pan for 15 minutes then remove to cooling racks.

ROYAL ICING

(2 batches per house)

- 3 egg whites or 3 Tb meringue powder and 5-6 Tb. Water
- 1/2 teaspoon cream of tartar
- 1 lb. powdered sugar

Beat together at med high for 5-7 minutes, until stiff.
Keep icing covered at all times.

Gingerbread House

ACCESSORIES NEEDED

- Foil covered cardboard or 12" cake circle (1/2 – 1" thick)
- Disposable bag or decorator bag
- Decorating tips #3, #16 and/ #21
- Paper towels
- Toothpicks
- Small spatula
- Cloth/towel to cover work area
- Your favorite candy to decorate house (suggestions: candy canes, licorice, gum drops, chocolate caramels, peanut butter cups, peanut bars, etc.)

ASSEMBLY

- Pipe a row of Royal Icing the length of a Side and Back of house forming a corner in the middle of the Board
- Take the Back of the house and one of the sides; pipe a row of Royal Icing on the edge of the Back to attach to the Side
- Place the 2 pieces in Royal Icing on board. Hold in place for 5 minutes.
- Pipe a corresponding row of Royal Icing across and parallel to the side of the house.
- Pipe a row of Royal Icing on the other edge of the Back and attach the 2nd side, placing in the row of icing.
- Pipe 2 short strips, for the Front of the house to sit in.
- Pipe a row of Royal Icing along edges of the Front of house (with door cut out) and attached to sides.
- Let stand for icing to dry (15-30 minutes)
- Attached one Roof by piping royal icing along roof pitch and side (place small can under roof to hold in place)
- Attached other Roof by piping royal icing along roof pitch and side (place small can under roof to hold in place)
- Hold both Roof sides in place with hands to secure.

Once assembled and dry - decorate away!!

Happy Holidays!



Gajar Ka Halwa (Carrot Halwa)

Gajar Ka Halwa is a popular Indian dessert. It simple to make, but it does tend to take a bit of time. I love this dessert as it has long shelf life, meaning you have a sweet to snack after meals for a week.

THE INGREDIENTS

- 8-9 medium Carrots/~700grams/5 cups grated carrots.
- 4 cups whole milk
- 6 tablespoons of Ghee (clarified butter)
- 12 tablespoons of sugar/200 grams – add as required.
- 5 to 6 green cardamoms powdered finely in a mortar-pestle/ 1 teaspoon cardamom powder.
- 10 to 12 cashews – chopped.
- 2 tablespoons raisins
- 1 pinch saffron strands – optional



Moksha Sampangi
Senior Software Engineer
UK

THE PROCESS

1. Rinse, peel and grate the carrots either with a handheld grater or in a food processor.
2. In a kadai or deep thick bottomed pan or casserole on a low to medium flame, add Ghee. Fry the cashews until golden brown and remove into a bowl, add raisins and fry them too and remove.
3. Add grated carrots and saute for a 1-2 min.
4. Add milk and give it a stir. Let the whole mixture come to a boil.
5. While the mixture is simmering on a low flame, keep on stirring often. Scrape the sides of the kadai to remove the evaporated milk solids. Stir the milk solids into the cooking mixture.
6. Cook the carrot and milk mixture until the liquid is reduced by 75%. Add sugar, cardamom powder, saffron and mix well. Simmer till the gajar ka halwa mixture starts to thicken and reduces more. Stir at intervals.
7. When the halwa has reduced to a pudding-like consistency, add cashews and raisins keeping few for them for decoration. Mix again and continue to stir and simmer. Remember to scrape the milk solids stuck at the sides of the kadai or pan and add them back to the carrot halwa.
8. Simmer till the halwa mixture becomes dry. The milk should evaporate completely, and you will see fine milk solids in the mixture. You will also see some ghee being released from the sides.
9. Serve gajar ka halwa warm from the kadai. Garnish with fried cashews and raisins while serving. Refrigerate any leftovers, warming them before serving. You can have gajar halwa chilled if you prefer. It is a personal preference. My favourite way is to have piping hot how halwa with cold vanilla ice-cream.
10. Gajar ka halwa keeps well for about 10 days in fridge and in the freezer for about a month.



Quotes

“In France, traditionally, well-behaved children receive gifts for Christmas, while, on the contrary, children who have been naughty receive only a simple orange. What does this have to do with my favorite dessert, you might ask? It is often said that your favorite dishes are the ones that take you back to your childhood, the famous “Proust’s madeleine.”

For my 7th Christmas, which was the only year I was not considered naughty and therefore the only year I received presents, I woke up early in the morning to discover a mountain of gifts waiting for me under the Christmas tree. But there was no question of opening them without having breakfast; my parents were strict about nutritional aspects. So I ate my biscuits, dipping them into my hot chocolate, all the while eagerly eyeing those packages that awaited me, impatient to open them, with my heart beating with excitement.

Ever since that day, eating a biscuit dipped in hot chocolate always brings back that moment of intense emotion, a reward for a well-behaved year, synonymous with presents. Despite its simplicity, it remains for me the quintessence of a Christmas treat.”



Fernando Maiques
Senior Director, Head of AQX Product
France

“In India, we have festival season around, and Diwali is in the next few days... in fact on November 12th. Two of my favorite dishes have been Gulab jamun and Mysore Pak. We exchange packets of sweets with our neighbors on this day. Recipe: Prepare Gulab Jamun by mixing khoya, paneer, and a pinch of baking soda. Knead into a smooth dough, shape into small balls, and deep-fry until golden brown. Simmer in sugar syrup infused with cardamom and saffron, letting the sweet, syrupy goodness soak in. Garnish with pistachios or almonds for a delightful treat.”



Sujit Kumar
Marketing Manager
India

“Growing up we always made "Morris Kenyon's Maple Moose." Morris was my great uncle and his "Moose" (yes, that's how it's written on the recipe) was a maple ice cream we always had for Thanksgiving and Christmas holidays. I grew up in Upstate NY so for Christmas, we just put it out in the snow to stay cold. When Morris passed, my Uncle Dan continued the tradition, and I've continued it with my family.”



Andrea Fitterer
Senior Consultant, Client Success
US

“In Japan, there is a traditional dish for New Year, called “Osechi”. It’s like a combination of items in a special bento box.”



Kyoko Tsurumi
Associate Director, Marketing & Communications
Japan



Sources

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ENJOY YOUR
HOLIDAYS

*FROM THE
ANAQUA TEAM!*
