

# Recipes

Carlo Giacometti

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### 1.1 What is this?

This is a collection of recipes I cook reasonably regularly. Some recipes act as placeholders and just contain links to recipes I liked. At some point the recipe will actually be typed out.

The source is hosted on [GitHub](#), and is build automatically using [Read the Docs](#). You can build locally using [Sphinx](#). Feel free to fork the project or open pull requests.

The whole project is comprised of *.rst* files ([primer on rst syntax](#)). Images are tracked using [git-lfs](#).

### 1.2 Why?

Because.

### 1.3 Units of measurements

The collection tries to use SI units, however, if the measurement is not crucial (eg if it won't matter too much if you miss the amount by 30% or if the quantity is best estimated by the cook) cups and tablespoons can be used.



## CHAPTER 2

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### Appetizers

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#### 2.1 Hummus



### 3.1 Ciabatta

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#### Ingredients

- 500 g AP flour
  - 375 g water
  - 10 g salt
  - 5 g yeast
- 

---

**F** or the biga: mix 400 g of flour, 272 g water and 1 g yeast. Mix and let rest for 14-16 hours (until plump, gassy and sour).

Mix the rest of the ingredients (100 g flour and 103 g water, 10 g salt, 1 g yeast), mix to incorporate. Add the biga, mix, fold few times and let rise until slightly more than doubled (about 2 hours). Flop the dough on a floured surface. Let proof covered with a cloth for 1-2 hours. With a bench scraper, cut elongated rectangles, invert them in flour and place them on a baking tray.

Preheat the oven preheated to 230C, and place a container of water inside it. Place the tray in the oven, cook for 20 minutes or so. Take the water container out at about half way. Turn off the oven, leave the ciabatta inside with the door cracked open.

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**Note:** Used bread flour, seemed good! Also, water was 382 g.

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## 3.2 English Muffins

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### Ingredients

- 540 g bread flour
  - 400 g lukewarm milk
  - 43 g butter
  - 1 egg
  - 6 g instant yeast
  - 25 g sugar
  - 9 g salt
- 

Mix everything with stand mixer at medium-high speed for 5 minutes (until it forms a ball). Make a ball, cover dough, let rise for 1-2 hours. Coat cast iron pan with oil, sprinkle with cornmeal or similar. Deflate the dough, divide in 16 parts, shape into balls and place them on the pan. Let rise for 20 mins. Cook until ready. If burning, move into a 350 F oven.

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### References

[King Arthur's flour blog](#)

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**Note:** Halved the recipe, but not the egg... Dough was extremely wet. The proofing made the dough ball bigger than expected.

---

## 3.3 Hokkaido Milk Rolls

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### Ingredients

For the tangzhong:

- 43 g bread flour
- 86 g milk

For the rolls:

- 300 g bread flour
  - 113 g milk
  - 40 g butter
  - 1 egg
  - 5 g instant yeast
  - 30 g sugar
  - 6 g salt
- 

**C** ombine milk and flour in a skillet and cook on medium heat until it forms a gelatinous paste (about 5 minutes).

Mix everything (including the paste from the previous step) with stand mixer at medium-high speed for 5 minutes (until it forms a ball). Make a ball, cover dough, let rise for 1-2 hours. Deflate the dough, divide in 4 parts, shape into flat rectangles and roll them up. Place the rolls in a loaf pan. Let rise for 40 mins - 1 hour. Egg wash. Cook in a 350F oven until ready (25 minutes). Add a container with water in the oven for the first 5-10 minutes.

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### References

[King Arthur's flour blog](#)

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**Note:** in the stand mixer, before adding the butter, the dough seemed too dry. Add water but overshot it. Added more flour... I think the recipe can take a bit more liquid (maybe 5-10 g?)

---

## 3.4 Whole Wheat Sourdough

---

### Ingredients

- 500 g AP flour
  - 200 g whole wheat flour
  - 200 g bread flour
  - 100 g rye flour
  - 200 g active starter (has been fed at least twice)
  - 780 g water
  - 20 g salt
- 

---

**M** ix the flours with *700 g* water at *~100 F* and roughly mix. Autolyse for 20-30 minutes. Mix the starter and the remaining water. Add to the dough. Add salt. Mix using the pincher method and fold a few times.

Let raise for 3-6 hours (or overnight in the fridge), folding three-four times in the first hour.

Divide and let rest on a lightly floured surface for 10-15 mins. Stretch and fold the four corners of the dough onto itself (I usually do east-west-north-south). Cover with an inverted bowl. After 15 minutes fold again if looking

excessively floppy, if not, invert and by dragging the dough seam side down around on the board make into a taut ball (do not squish it though, you still want the bubbles). Put in banneton (or lined bowl) seam side up. Cover and proof for 1-2 hours or in the fridge for 12-24 hours (finger dent test usually works well here).

Meanwhile heat the dutch oven in the oven to 500F. Invert the dough on parchment paper, seam side down. Score the top (I like a slightly curved score across the top, about 2cm deep, at about a 45 degree angle. Be generous here, the scoring allows the dough to expand). Using the parchment, transfer dough to dutch oven. Bake covered for 25 minutes. Reduce temperature to 450F. Bake for 25-30 minutes more until it looks baked to your taste. Put on cooling rack and wait until room temperature, 1-2 hours.

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## 3.5 Croissants

[A good reference](#)

[Joshua Weissman's video recipe](#)

## 3.6 Puff Pastry

[Jamie's suggestion:](#)

### 4.1 Croque Madame

---

#### Ingredients

For the sandwich:

- 2 slices bread
- 2 ounces deli ham (french is recommended)
- 1 1/3 cup grated gruyere cheese, divided
- 2 teaspoons whole grain mustard
- fresh cracked black pepper to taste

For the Bechamel (3 - 4 sandwiches):

- 3 tablespoons 45 g all purpose flour
  - 4 tablespoons 70 g unsalted butter
  - 2 cups 512 g warmed milk
  - optionally you can add a bay leaf to the warm milk before adding it to the bechamel
  - scant 1/4 teaspoon ground nutmeg (fresh grated is ideal)
- 

**F**or the bechamel: warm the milk (stop before boiling, possibly add bay leaf and nutmeg). Heat the butter in a separate pot. Add flour to butter and whisk. Cook a few minutes. Add milk in batches whisking. Simmer for a few minutes.

Spread mustard on each slice of bread. Grate cheese on the bottom slice, top with ham. Grate more cheese on top. Top with other slice, press slightly. Cook in a pan with butter, both sides. Place in sheet tray. Pour bechamel, grate more cheese. Broil until ready.

Fry egg. Put egg on top of sandwich.

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#### References

[Source](#)

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**Note:** Tried this with weird pancetta sticks and caramelized onions instead of ham, and poched instead of fried egg. Topped with chopped parsley and fermented lemon peel. Would be better with some vegetable to make it lighter, maybe grilled eggplant.

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## 4.2 Pasta Aglio, Olio e Peperoncino

## 4.3 Pad Thai

RECIPE COURTESY OF JET TILA Level: Intermediate Total: 1 hr (includes soaking of rice stick noodles)  
Active: 20 min Yield: 4 to 6 servings

### Ingredients

Pad Thai Sauce: 4 tablespoons (60 ml) Thai fish sauce 4 tablespoons (50 g) sugar 3 tablespoons (45 ml) bottled tamarind paste 1 tablespoon (15 ml) fresh lime juice 1 tablespoon (15 ml) rice wine vinegar (unseasoned) 1 tablespoon sweet paprika, for color (optional) 2 teaspoons chili sauce, such as Sriracha

Pad Thai: 3 to 4 cups medium-width rice sticks, soaked Banana leaf, cut into circles, for plating (optional) 2 tablespoons (30 ml) vegetable oil, such as canola, grapeseed, or peanut oil 3 to 4 cloves garlic, roughly chopped 1/2 cup (95 g) Thai-style baked tofu, sliced 1 teaspoon dried shrimp 1/2 cup (95 g) chicken, cut into thin strips, 1-inch lengths 2 eggs 4 teaspoons packaged salted turnip, minced 8 shrimp, peeled and cleaned 1 cup (240 g) bean sprouts 1/4 cup (50 g) dry-roasted unsalted peanuts, crushed 3 to 4 garlic chives (or scallions), cut into 2-inch bias strips 1 lime, cut for garnish

### Directions

For the Pad Thai Sauce: In a small bowl, stir together the fish sauce, sugar, tamarind paste, lime juice, vinegar, paprika and chili sauce. Set aside.

For the Pad Thai: Soak the noodles in enough warm water to cover for 1 hour.

If using, cut the banana leaf into round shapes using an overturned bowl. Place on the serving platter and hold for plating.

Heat a cast iron pan over high heat. Add the oil and coat the pan completely. When the pan starts to smoke, add the garlic and stir for 5 seconds. Add the tofu and dried shrimp and stir-fry until they begin to soften, 3 to 4 minutes. Add the chicken pieces and stir-fry until no longer pink, 1 to 2 minutes.

Push ingredients in the pan to one side and let the oil settle in the center of pan. Crack the eggs into the pan. Allow to set until half-cooked, about 30 seconds, then lightly scramble. Combine with the remaining cooked ingredients in pan, scraping the bits from the pan before they burn. Add 3 cups of the drained noodles and cook until softened, 2 to 3 minutes.

Add the salted turnip and shrimp. Cook until both the chicken and shrimp are medium doneness, about 1 minute. Add the sauce mixture and fold together until all the liquid is absorbed, about 2 minutes.

Place half of the bean sprouts, half of the crushed peanuts and the garlic chives (or green onions) in the center of noodles, and then spoon some noodles over them to cover and let steam for 30 seconds. If the pan seems dry, add a small amount of the noodle soaking water. Transfer to a serving plate with the banana leaf circle, and garnish with the remaining bean sprouts, peanuts and lime.

<https://www.youtube.com/watch?v=dBSmCwUXZF0>

## 4.4 Pasta al Fumé

---

### Ingredients

- 400 g short pasta
  - 200/300 g pancetta
  - 1.5 onions
  - 2 dried chili
  - 1.5-2 cups tomato sauce
  - 200 g swiss cheese
  - 1-2 tbsp heavy cream
- 

---

Cut the pancetta into  $2 \times 4 \times .4$  cm cuboids. Put the pancetta in a skillet with a little bit of oil. Slowly warm up the skillet to medium heat. Cut the onions to a thin julienne. Once the pancetta is just slightly crunchy on the outside (still soft inside!), if so inclined, discard some of the fat. Add the onions, and cook on medium high heat until the onions are caramelized (once almost caramelized, you can deglaze with a bit of beer and let that evaporate). Add the chilis after crushing them. Add the tomato sauce, simmer for 5 minutes. Chop the cheese into a small dice, add it to the sauce. Drop the pasta into a pot of boiling salted water. Continue mixing the sauce. Two minutes before the pasta is *al dente*, add the cream to the sauce. One minute before the pasta is *al dente*, drain it and add it to the sauce. Cook in the sauce on medium low heat for the remaining minute.

---

This is a recipe from my grandmother.

—Matteo, who at some point was Carlo's roommate

## Bonus

What's the most religious cheese?

Swiss, because it's holy.

## 4.5 Pasta all'Uovo

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### Ingredients

- 200 g farina 00
  - 2 eggs
  - 2 pinches of salt
- 

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Form a well with the flour, break the eggs in it. Add the salt. With a fork, slowly incorporate the flour into the egg. Once a shaggy dough is formed, start kneading by hand. Knead for 5-10 minutes, until the dough is elastic. Rest the dough in the fridge at least 30 minutes. Roll out with a pasta machine or a rolling pin.

Do whatever you want with it.

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### References

These are proper place for a better, more detailed recipe:

[Pasta Grannies](#)

[Evan Funke](#)

## 4.6 Peanut Noodles

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### Ingredients

Sauce:

- 1/2 cup creamy peanut butter
- 1/4 cup soy sauce
- 3 tbsp sesame oil
- 2 tbsp vegetable oil (I always substitute with either sesame oil or chili oil)
- at least a tablespoon of grated ginger (I use a microplane)
- at least 6 gloves of garlic, pressed
- optional: crushed red pepper flakes (if not using chili oil)

Other:

- 1 pound pasta (or however much you want at a given time)
  - scallions or green onions or something similar for garnishing
- 

---

Combine all the sauce ingredients, adjusting amounts to taste. Cook and strain pasta. Pour sauce over pasta and mix. I prefer the sauce not cooked, so I sometimes keep a little extra to add after the initial mixing since it cooks a little when added to hot pasta in a hot pot.

---

### References

This recipe comes from Talia.

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**Note:** These proportions can be altered to taste. I usually make the recipe to use for one meal and then freeze the rest, so I only cook however much pasta I want on a given day. Even when frozen, the sauce is still soft enough to scoop some of it out.

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## 4.7 Ravioli di Zucca with Kale and Pancetta

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### Ingredients

For the ravioli:

- 300 g of pasta all'uovo
- a butternut squash
- 1/2 cup breadcrumbs
- 3/4 cups freshly grated parmigiano
- 1 finely diced garlic clove
- some chopped green onions
- 1 tsp maple syrup
- salt and pepper to taste

For the sauce:

- 100 g pancetta
- a bunch of kale or swiss chard
- 1/4 cup cream

**B**ake the peeled and cubed squash in a 350F oven with some oil until soft. Blend with the rest of the ingredients, adding the breadcrumbs until a thick consistency is achieved (something like ricotta).

Fill the ravioli (see links in [Pasta all'Uovo](#) for shaping).

Cut the pancetta very thin slices, then make 5 x 3 cm rectangles. Put the pancetta in a skillet with a little bit of oil. Slowly warm up the skillet to medium heat. Once the pancetta has released enough fat and is slightly crispy, add the kale to the skillet. Drop the ravioli in the boiling, salted water, cook for 2-5 minutes, depending how thick your pasta is. One minute before draining them, add the cream to the skillet. Drain the ravioli, and add them to the skillet. Cook for another minute, add grated parmigiano and pepper to taste.

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**Note:** Maybe pecorino would be better in the filling?

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## 4.8 Pasta al Salmone

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### Ingredients

- short pasta
  - smoked salmon
  - lemon
  - vodka
  - butter
- 

While pasta is cooking, take about half a cup of cooking liquid and pour in a skillet. Make it boil. Add a little bit of cold butter (30 grams or so) and mix until it emulsifies. You can use more water and butter if you want more sauce. Add juice of 1 big lemon (and zest if you like lemon). About 1 minute before the pasta is cooked, drain and reserve some water just in case. Add the pasta to the skillet, cook 1 minute. Add the salmon and a little bit of vodka (say 3 tbsp). Quickly mix until the salmon is barely cooked. Plate, add more salmon bites on top and a generous amount of freshly cracked pepper

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## 4.9 Bryan's Curry

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### Ingredients

- 2 onions, diced
  - oil or butter
  - 4 cloves garlic
  - 3cm block ginger
  - curry powder
  - black pepper to taste
  - salt
  - paprika
  - cayenne
  - 500 g of any kind of solid vegetable, meat cubes, paneer or tofu
  - 1/2 can of tomato sauce
  - 100 g ground cashews
  - 100 g yogurt
-



---

S autee onions in butter or oil. When translucent, add garlic ginger paste. Cook 1-2 minutes. Add spice mixture, cook until fragrant. Add paneer cubes. (If meat, maybe you should have browned it first, if tofu, simmerit in salted water for a few minutes). Cook 3 minutes, until everything is coated in spices. Add tomato sauce. Cook until the protein is almost ready. Add a bit of water/stock if too thick. Add cashews and yogurt. Cook 3-5 minutes more.

---

**Note:** Tried this with paneer, tofu, potatoes, chickpeas. Anything seems to work ok. Substituted the ground cashews with ground almonds and almond flour, also seems to work.

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## 4.10 Leeks Braised with Oranges

---

### Ingredients

- 4 leeks
  - oil
  - 2 oranges
  - 2 bay leaves
  - fresh chili
  - salt and pepper
- 

Cut the leeks lengthwise and clean them. Pat them dry. Sear them on medium high heat on both sides.

Add juice and zest of one orange, salt perpper, bay leaves and chili. Top wih thin slices from the other orange. Add some water until leeks are almost submerged. Partly cover and simmer for about 30 minutes or until ready. Add water if needed.

---

### References

Smillie, J. 2015, *Slow Fires*, Clarkson Potter

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**Note:** very citrusy and delicious. Maybe add less liquid.

---

## 4.11 Peperonata

---

### Ingredients

- 6 peppers (various colors!)
  - 2 red onions
  - 2 cloves of garlic
  - tiny rosemary sprig
  - 1-2 cups tomato sauce (can be passata, canned tomatoes, grated and cooked freh tomatoes...)
  - splash of vinegar
-

---

Put the two garlic cloves (smashed) in a pot with 1-2 tablespoons of oil. Heat to medium heat, add the onions (sliced into medium julienne), cook until translucent. Add a pinch of salt. Add the peppers (sliced into batonnets). Cook uncovered for 5 minutes. Put a lid on the pot and cook until (the peppers are soft) - 5 minutes. Add the tomato sauce and cook for the remaining 5 minutes. Salt to taste, and if so inclined, add a splash of vinegar.

Serve cold, possibly after a day in the fridge.

---

## References

[Source](#)

## 4.12 Pappa col Pomodoro

---

### Ingredients

- about 2 cups tomato sauce (can be passata, canned tomatoes, grated and cooked fresh tomatoes...)
  - 200-300 g stale bread
  - 1 red onion
  - 2 cloves of garlic
  - either a few basil leaves or a tiny rosemary sprig
- 

---

Slice the bread into thin slices, dry in the oven (300F?). Slice the onion into thick (3mm slices). Smash the garlic in its peel. Add 2 tablespoons of oil to a pot on medium-low heat. Add onion and garlic, sprinkle a pinch of salt. The onion just needs to turn translucent and sweat, not brown. Add the tomato sauce, continue cooking for 5 minutes or so. Put the bread slices on top of the tomato. Cook covered for a few minutes. If necessary add a bit of water. Cook for 15 minutes on medium heat. After the first 5 minutes, break down the bread and mix. Discard the garlic cloves. Once cooked, break down the bread completely with a whisk. Rest for 5 minutes. Add the herbs. Whisk in a generous amount of oil. Serve.

---

## References

[Source 1](#)

[Relevant song](#)

## 4.13 Branzino al forno

---

### Ingredients

Main:

- 1 branzino
- oil
- salt
- parsley
- rosemary
- 1 lemon

Garlic parsley sauce:

- garlic
-

- parsley
  - oil
  - salt
  - fermented lemon
- 

Scallop and clean the fish. Season inside and outside with salt and oil. Inset 3 thin lemon rounds, some parsley and rosemary in the cavity. Bake vertically (propped up by lemons?) at 430/450 F.

For the sauce, chop parsley, garlic and lemon zest, mix with oil and salt.

---

## References

### Source

More recipes with branzino: [alla ligure](#)

## 4.14 Pork Rillettes

---

### Ingredients

- 1 kg pork shoulder, cut into chunks
  - 2 cloves garlic
  - sprig rosemary
  - a couple bay leaves
  - zest of half of a lemon
  - 2 cups of some kind of stock
  - salt and pepper to taste
- 

The day before, salt the pork and rest uncovered in fridge. Brown pork in a dutch oven. Add the rest of the ingredients, put in 275 F oven for 2.5-3 hours. Take out the cooked pork (should be very tender and almost fall apart). Shred the pork. Continue reducing the liquid. Once reduced, add some of the liquid and fat to the shredded pork. Salt and pepper to taste. Pack tightly in a jar (small ones are better). Top with some of the fat. Store in fridge for up to a week.

---

## References

### Source NYT

### Source BonAppetit

---

**Note:** The lemon zest was great! Didn't end up using all the liquid, the remaining stock was very dense and flavorful. More smaller jars rather than a single big one would have been better.

---

### 5.1 Hollandaise

---

#### Ingredients

- 4 egg yolks
  - 1 Meyer lemon juice
  - pinch of salt
  - 1 stick of butter
- 

---

**W**hisk the eggs and most of the lemon juice. On a double boiler, whisk while slowly streaming the melted butter in. Add the remaining lemon juice and salt to taste.

---

#### References

[Source \(foodnetwork\)](#)

### 5.2 Soy Sauce Kale

---

#### Ingredients

- a bunch of kale
  - garlic (n cloves, lightly smashed)
  - 1 tbsp soy sauce
  - juice from 1/8th of a lemon
- 

---

**I**n a skillet, heat up the oil. Add the smashed garlic. Cook 2 mins until golden. Cook 3-5 mins until wilted and slightly browned. Add soy sauce and lemon juice. Cook until the liquids mostly evaporate and the kale is more

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wilted and darker.

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## 5.3 Indian-Spiced Roasted Chickpeas

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### Ingredients

- a bunch of cooked chickpeas (2 cans)
  - 3 tablespoons extra-virgin olive oil
  - 2 teaspoons paprika
  - 1 teaspoon ground coriander
  - 1/2 teaspoon ground turmeric
  - 1/2 teaspoon ground allspice
  - 1/2 teaspoon ground cumin
  - 1/2 teaspoon sugar
  - 3/8 teaspoon kosher salt
  - 1/8 teaspoon cayenne pepper
- 

---

Microwave chickpeas until the exterior is dry (10 mins). Cook them in 350 F oven with oil for 30 mins. Roast them for 20-40 mins more without burning them, until they are dry. Toss in the spice mixture.

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### References

[Source](#)

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**Note:** Pretty good, cooked a bit too little. More crunch would have been nice

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## 6.1 Basque Burnt Cheesecake

### References

[Bon Appetit recipe](#)

## 6.2 Cantucci

---

### Ingredients

- 2 eggs
  - 170 g sugar
  - 280 g AP flour
  - 1/2 tsp baking soda/powder
  - 40 g softened butter
  - 70 g almonds
  - 1 orange
  - 1 tbsp honey
  - 1 yolk for eggwash
- 

---

Mix eggs and sugar (do not cream them). Mix flour and baking soda. Mix the two. Add butter, almonds, orange peel and honey. Work the dough quickly and make a ball. Divide into two, roll into two cylinders (*3-4 cm* diameter, they will puff up considerably). Apply eggwash. Cook at *190 C/374 F* for 20 minutes. Rest for a few minutes. Slice *1 cm* thick slices, cook for 5-7 more minutes into *200 C/392 F* oven.

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**Note:** Maybe more orange and almonds, and less sugar?

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[Source 1](#)

## 6.3 Gelato al Fiordilatte

---

### Ingredients

- 500 g milk (2%)
  - 200 g cream (36% fat)
  - 100 g sugar
  - about 20 g honey
  - 15 g cornstarch
- 

---

Mix sugar, honey, cornstarch. Mix milk and cream in a pot. Heat to 40C, add the sugar mixture. Heat to 75C, maintaining the temperature for 3 minutes. Cool down quickly in ice bath, let rest in the fridge overnight.

---

### References

[Source 1](#) [Source 2](#) [Source 3](#)

## 6.4 Gelato alla Menta

---

### Ingredients

- 490 g milk (2%)
  - 250 g cream (36% fat)
  - 135 g sugar
  - 2 egg yolks
  - 25 mint leaves
  - few drops of vanilla
- 

---

Heat milk, cream and mint leaves to 180F, take off heat and cover. Steep for 10 minutes. Strain out the leaves (press the leave in the strainer to get the oils out). Whisk egg and sugar together, whisk half of the milk mixture in. Add the resulting liquid to the rest of the milk mixture. Heat to 160F, take off heat. Put the mixture in another bowl, cover and cool until it's fridge temperature.

Churn.

---

### References

[Source](#)

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**Note:** This time it was a little icy. It's been better before.

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## 6.5 Cassie's Lemon Bars

---

### Ingredients

- 2 1/4 cups all-purpose flour
-

- 1/2 cup confectioners' sugar
  - 1 cup butter, softened
  - 4 eggs
  - 1 1/2 cups white sugar
  - 1/2 cup lemon juice
  - 1 tablespoon lemon zest
- 

**P**reheat oven to 350 degrees F (175 degrees C). Mix 2 cups of flour and confectioner's sugar together. Cut in the butter or margarine. Mix well until the dough resembles pie dough consistency. Press the dough into a 9x13 inch baking pan. Bake 15 to 20 minutes or until golden brown. Beat together eggs, sugar, 4 tablespoons flour, lemon juice and lemon rind for at least 1 minute. Pour the mixture over the baked crust. Bake the bars another 20 minutes, or until the lemon topping has set. Sprinkle with confectioner's sugar when cooled.

---

**Note:** (from Cassie) I doubled the filling so its more filling to crust. The recipe as is results in about half crust, half filling.

---

## 6.6 Lemon–Olive Oil Tart

---

### Ingredients

For the tart shell:

- 192 g AP flour
- 60 g sugar
- 112 g olive oil
- 30 g water
- 1 pinch of salt

For the filling:

- 3 eggs
  - 3 eggs yolks
  - 200 g sugar
  - 16 g AP flour
  - 118 g lemon juice
  - lemon zest to taste
  - 56 g olive oil
- 

Preheat oven to 350 F. Mix flour, sugar salt, oil and water to form uniform dough. Press that in a 9 inch tart pan. bake for 30 - 45 minutes.

Whisk sugar flour and salt in medium saucepan. Whisk in eggs and yolks. Whisk in lemon zest and juice. Cook while stirring until reaches 160 F. Whisk in oil off heat.

Pour curd into the tart shell and return to oven. Bake 8 -12 minutes.

[Cook's Illustrated](#)

---

**Note:** The filling was delicious (maybe could have done with slightly less sugar), but the tart shell wasn't great (kind of had a very strong flavor, and was a bit too crumbly).

---



## 6.7 Kue Nastar (Indonesian Pineapple Cookies)

---

### Ingredients

For pineapple jam:

- 550 grams pineapple chunks (from 1 large fresh, peeled, and cored pineapple)
- 75 grams sugar

For pastry:

- 254 grams all-purpose unbleached flour
- 65 grams confectioner's sugar
- 1/4 tsp salt
- 4 oz unsalted butter, cut into large chunks
- zest 1 large orange
- 2 egg yolks
- 2 tbsp milk

For egg wash:

- 1 egg wash
- 1 tsp milk

Additional:

- 28-29 cloves (1 per cookie)
- 

**P**uree pineapple chunks using food processor or a blender. Transfer to sauce pan, add sugar, then cook on medium heat until all liquid has evaporated. Lower the heat to low, continue to cook until it has thickened and is a little drier than the consistency of regular jam. Remove from heat, cool completely.

Place pastry ingredients in a food processor, pulse for a few seconds until it is starting to come together.

Take about 16 grams of dough, flatten it, place 6 grams of pineapple jam in the center, and enclose the filling, forming into a round ball. Place the ball on a cookie sheet. Repeat with the rest of the dough (the cookies can be pretty close together since they don't expand much in the oven). Cover the sheet with plastic wrap and refrigerate for an hour (or overnight).

Preheat oven to 350 degrees F. In a small bowl, whisk the yolk and milk together for the egg wash. Brush each cookie with egg wash, then top with a clove (pushing the rounded part in a little so the pointy end sticks straight up). Bake in the center of the oven for 15 to 20 minutes or until golden to your liking. Cool completely before serving.

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### References

From Armin and Amalia.

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**Note:** The pineapple jam stores really well in the freezer. Last time I did this, I made jam from one pineapple, and it lasted me through several batches of cookies. Making the jam is the most time intensive part. I may have skipped the refrigerate step some of the times I've made these (I don't remember doing it, but it's been a while).

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## 6.8 Tiramisù

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### Ingredients

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- 4 eggs
  - 80 g sugar
  - 450 g mascarpone
  - 250 g savoiardi
  - 1 cup coffee
- 

Whip the yolks with the sugar until creamy and almost white. Add the mascarpone, incorporate and continue whipping until creamy and smooth. Meanwhile, whip the whites until hard peaks. Fold the whites in the other mixture.

Soak the savoiardi one by one for 1-2 seconds in the coffee, arrange at the bottom of a casserole dish. Spoon in a layer of the cream. Make another layer of coffee soaked savoiardi. Add another layer of cream. Top with a layer of unsweetened cocoa powder. Refrigerate for 1-2 hours before serving.

---

[Souce](#)

## 6.9 Tiramisù Alle Fragole

---

### Ingredients

- 4 eggs
  - 80 g sugar
  - 450 g mascarpone
  - 250 g savoiardi
  - 60 g (1/4 cup) lemon juice
  - 60 g (1/4 cup) lemon water
  - <50 g (<1/4 cup) sugar
  - 450 g strawberries
- 

Chop the strawberries into sixths. Macerate the strawberries with the lemon juice, water and sugar for 1-2 hours. Strain the juice and reserve.

Whip the yolks with the sugar until creamy and almost white. Add the mascarpone, incorporate and continue whipping until creamy and smooth. Meanwhile, whip the whites until hard peaks. Fold the whites in the other mixture.

Soak the savoiardi one by one for 1-2 seconds in reserved juice, arrange at the bottom of a casserole dish. Spoon in a layer of the cream. Make a strawberry layer. Make another layer of juice soaked savoiardi. Add another layer of cream. Top with a layer of strawberries. Refrigerate for 1-2 hours before serving.

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### References

[Souce](#)

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**Note:** more strawberries, more lemon juice. It worked but barely side of ok for strawberries and lemon

---

## 6.10 Zabaione

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## Ingredients

- 4 egg yolks
  - 40-120g sugar
  - 80-200g sweet wine/beer
- 

---

Mix yolks and sugar until light in color. Add liquid and cook onto double boiler until thickened. (Possibly 83C???)

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## References

[Source 1](#)

[Source 2](#)

### 722. ZABAIONE

- Rossi d'uovo, n. 3.
- Zucchero in polvere, grammi 30.

Vino di Cipro, di Marsala, o di Madera, decilitri  $1\frac{1}{2}$  pari a nove cucchiainate circa. Doppia dose potrà bastare per otto persone. Se lo desiderate più spiritoso aggiungete una cucchiainata di rhum; anche un cucchiaino di cannella in polvere non ci sta male. Lavorate prima con un mestolo i rossi d'uovo collo zucchero finché sieno divenuti quasi bianchi, aggiungete il liquido, mescolate, ponetelo sopra un fuoco ardente frullandolo continuamente e guardandovi dal farlo bollire perché impazzirebbe; levatelo appena comincia ad alzare. Meglio, io credo, sia il servirsi della cioccolatiera.

—Pellegrino Artusi

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**Note:** ended up with 3.5 egg yolks, ~ 60 g sugar and about 80 g beer. Seemed a bit too yeasty. Might be better with wine (possibly less), maybe some citrus zest somewhere.

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