

Rezeptsammlung

Torta aus Tunesien



2 packets of Petit Beurre biscuits

1 cup of black coffee

Powdered dried fruits

For the whipped cream:

375 ml (1 ½ cups) 35% whipping cream

60 ml (1/4 cup) icing sugar

For the whipped cream

In a bowl, whip the cream and icing sugar with an electric mixer until the mixture forms stiff peaks. Refrigerate until use.

For the cake: Dip the biscuits one by one in the cold coffee and line them up in a first layer in a rectangular dish. Spread a first layer of whipped cream on the biscuits. Repeat the previous two steps for a total of 4 layers or until you finish the cookies. Garnish the last layer with dried fruit and refrigerate for 4 hours.

You can make a coffee or maple whipped cream, for example, by adding 1/4 or 1/3 cup of coffee or maple syrup to the whipped cream mixture.

You can also add ground nuts to each layer of the cake.

Trilece

Ingredients for 8 servings

1tsp baking powder-4pc eggs- 150G condensed milk
150G condensed milk, sweet- 100 G Flour- 80G cream- 1 prize Salt
220G whipped cream- 75 G Sugar- 100G Sugar

Recipe :

Preheat the oven to 180 degrees circulating air.

Now grease a casserole dish with some butter.

For the sponge cake: separate the eggs. Beat the egg whites in a mixer until stiff and finally add a pinch of salt and 75 g of sugar and mix well again. Stir the egg yolks into the snow mixture one at a time.

Now mix the flour and baking powder and sift over the egg mixture and fold in. Stir in 80 g cream. Smooth out the mass in the mold and bake in the hot oven for approx. 25 minutes.

For the glaze, mix 120 g of whipped cream, condensed milk and sweetened condensed milk with the whisk of the mixer for about 2 minutes. Take the biscuit out of the oven and pierce it several times with a wooden skewer about 1 cm apart. Spread the icing over the cake with a spoon. Let it cool down and refrigerate for about 2 hours.

For the caramel layer, caramelize 100 g of sugar in a saucepan until golden brown. Pour in 100 g of whipped cream and simmer until the caramel has dissolved again.

Cut the cake into 8 pieces and spread the caramel on top. Chill for approx. 1 hour and enjoy!

Tip, the cake is even more delicious if you dip it in milk



Scones with (clotted) cream and jam



350g self-raising flour, 1 tsp baking powder, 85g butter,
3 tbsp caster sugar, 175ml milk, 1 tsp vanilla extract, squeeze lemon juice, beaten egg, to
glaze, jam and (clotted) cream

Method

- STEP 1 Heat the oven to 220C/200C fan/gas 7. Tip the self-raising flour into a large bowl with $\frac{1}{4}$ tsp salt and the baking powder, then mix.
- STEP 2 Add the butter, then rub in with your fingers until the mix looks like fine crumbs. Stir in the caster sugar.
- STEP 3 Put the milk into a jug and heat in the microwave for about 30 secs until warm, but not hot. Add the vanilla extract and a squeeze of lemon juice, then set aside for a moment.
- STEP 4 Put a baking tray in the oven. Make a well in the dry mix, then add the liquid and combine it quickly with a cutlery knife – it will seem pretty wet at first.
- STEP 5 Scatter some flour onto the work surface and tip the dough out. Dredge the dough and your hands with a little more flour, then fold the dough over 2-3 times until it's a little smoother. Pat into a round about 4cm deep. Take a 5cm cutter and dip it into some flour. Plunge into the dough, then repeat until you have four scones.
- STEP 6 Brush the tops with a beaten egg, then carefully arrange on the hot baking tray. Bake for 10 mins until risen and golden on the top. Eat just warm or cold on the day of baking, generously topped with jam and clotted cream.

Mchamar:



2 cups of semolina- 1 cup of flour- 700ml of lukewarm water
1 tablespoon of yeast- 1 tablespoon of baking powder- 1 teaspoon salt
Empty the semolina in a large bowl, add salt and then - 1 mix the ingredients Gradually pour warm water with the need to mix the - 2 ingredients until we get a cohesive dough that we fight well until it becomes soft Cover the dough and leave it aside to rest and then - 3 divide the dough with small quarats Spread a flat place with oil and spread one of the - 4 dough quairs to become in the form of a tablet, then put the oil, bending it from the sides to become square We return the ball until we finish all the dough quairs - 5 Put the bowl for cooking Malawian bread over - 6 medium heat until it is hot Spread the dough again on the flat place and greased - 7 with oil and put it in the bowl and then lower it in the fire a little until it is cooked We turn the Malawian on both sides and then lift it - 8 from above the fire and return the ball until we finish the dough pieces

Ftayar:

Half a kilo of flour for bread.

Two grams of fresh yeast, which is in the form of a paste.

Teaspoon salt.

One tablespoon of white sugar.

Four hundred milliliters of lukewarm water.

A quantity of vegetable oil for frying.

To decorate: a pinch of soft cinnamon.

An amount of coarse white sugar.

Mix fresh yeast with sugar, and dissolve the mixture in a quantity of lukewarm water. Mix flour and salt in a deep bowl. Gradually add the yeast mixture and water to the flour, making sure to knead for a full minute. Cover the dough bowl with nylon, and put it in the fridge for a whole night. Take the dough out of the refrigerator and leave it at room temperature for at least two hours. Heat an amount of vegetable oil in a frying pan over a medium heat. Wet hands with a little water, and cut the dough into a small ball the size of an egg. Make a small hole in the middle of the ball, to make it look like a donut. Fry the pancakes in hot oil until they swell and become golden in color, and this process may take two minutes at most. Remove the pancakes from the oil and place them on blotting paper. Sprinkle pancakes with coarse sugar and cinnamon.



Elhis

- 1- heat a liter of buttermilk to almost dry
- 2- add a pinch of salt
- 3- heat 60g of butter until melted
- 4- add 200g of pitted dates and heat until the dates are tender
- 5- add the dried buttermilk
- 6- mix and heat until brownish



Bassbussa

2 eggs

1/2 (half a glass) of sugar

2 glasses of natural yogurt

Cup of grated coconut

2 cup of medium semolina

1 cup oil

1 chemical yeast 16g

1 cup of milk powder

For decorating Vermicelli packistan

Concentrated sweetened milk.

The method

Sift eggs and sugar first, then yogurt and oil, and then (flour, milk powder and yeast) and before entering the oven, sprinkle the vermicelli packistan on it well and put it in the oven for 45 minutes, temperature 180



Baghrir

- 250 g extra fine semolina-150 g flour-5 g dry yeast-1 teaspoon sugar-1 teaspoon salt 650 ml lukewarm water-2 packets of baking powder
- Step 1: Add the semolina flour in a bowl, Combine the 00 flour.
- Step 2: The sugar.
- Step 3: Add the dry brewer's yeast.
- Step 4: Add the salt
- Step 5: Pour in the water
- Step 6: Start mixing
- Step 7: Pour the mixture into the blender and blend for 1 minute.
- Step 8: Transfer the mixture to the bowl.
- Step 9: Add the baking powder for cakes
- Step 10: Mix ingredients well and let stand for at least 30 minutes, covered with plastic wrap.
- Step 11: Pour a ladleful of the mixture into the hot pan.
Cook the pancakes on one side in the pan until done.

Apfelstrudel

125 g butter -125 g icing sugar or sugar -1 pinch lemon zest, grated
1/2 pkg. vanilla sugar-1 tbsp. Milk -1 egg -250 g flour -1 tsp baking powder -1/2 tsp
cinnamon -1 pinch of salt-600 g South Tyrolean apples- 50 g sugar- 50 g breadcrumbs,
roasted in a little butter-40 g sultanas- 20 g pignoli/pine nuts- 2 tbsp rum
1 pkg. vanilla sugar- 1 tsp. lemon zest, grated Egg to coat Dusting sugar to sprinkle on top

Preparation

Mix the not too cold butter with the sugar, lemon zest and vanilla sugar quickly in a bowl until a homogeneous mass is formed (until no more pieces of butter can be seen). Add the egg and milk, mix in the flour and baking powder and knead into a dough. Leave the dough to rest for 1/2 hour before using. Peel and core the apples, cut into small slices and mix with the sugar, breadcrumbs, sultanas, pignoli, rum, vanilla sugar, cinnamon and lemon zest. Preheat the oven. Roll out the dough to 40 x 20 cm on a floured pasta board and place on a buttered baking tray. Place the apple filling on the dough and fold the strudel in with the dough. Brush the strudel with the beaten egg, decorate with the remaining pastry strips and bake in the oven. Sprinkle with icing sugar.

Baking temperature: 180 degrees

Baking time: 35 minutes