

Grießschmorzen:

900 ml Milch

90 g Butter

Pr. Salz, Vanille, Zitronenschale

90 g Zucker

480 g Grieß

- Rosinen

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good !!!

Crumble mix

Captain's

100g Butter soft } mix first  
100g Brown sugar }  
175g Flour — add flour

Cheese cake mix base Captain's

1.200 Kg cream cheese  
250 g sugar  
750 g whipped cream  
2 vanilla pods

Chicken liver Pate Boat shed

- 350g chicken liver
- 175g butter
- 1 onion diced
- 1 garlic clove chopped
- 1 tsp thyme leaves
- 50ml Brandy / Madeira
- ~~50ml~~ salt, mixed spice

alles in Panne rösten, Hälfte Butter  
mit auf mixen mit Leber, abfüllen

Chia Pudding Boat shed

- 4 tbsp Chia seeds
- 250 ml coconut milk
- 2 tbsp Yoghurt
- 1 tsp Vanilla
- 1 tsp Cinnamon
- 2 tbsp honey

= 2 Jars

Choc torte Boat shed

- 525g Chocolate 72% } melt
- 375g Butter } put together
- 110g Sugar } mix up
- 3 egg whites
- 9 egg yolks
- Pinch Sea Salt

Chilli Jam (Boat shed)

- 10 tin chopped toms
- 4-8 teaspoon chilli
- 10 cloves garlic
- 40g ginger (grated)
- 60ml fish sauce
- 2 cups Sugar
- ~~100~~ 100 ml red wine vinegar
- 2 Buckets Onions
- roast Onions golden brown.
- odd sugar n vinegar
- chilli n garlic
- odd every thing else
- reduce to chutney

Cheese cake (Oak's shores) 20 Port.

- 1 L Cream
- 3 TS Brown sugar
- 200 g castor sugar
- Vanilla
- 100 g toasted almonds
- 50 g toasted hazelnut
- 300 g White chocolate

boiling

stirring in

in warm mixture

- 1.2 kg Cream cheese
- 10 leaves Gelatin

Base: ~~Dark~~

- Dark Biscuits crumbs
- Butter (liquid)
- Brown sugar
- Cocoa powder
- Vanilla essence

all together and on a Tray

Spiced Chickpeas (Boatshead)

- 110 Chickpeas
- 1/4 cup olive oil
- 1 1/2 tsp cumin (Kümmel gemahlen)
- 1/2 tsp Salt
- 1/2 tsp fennel seeds
- 1/4 tsp paprika
- 1/8 tsp cayenne pepper

(4x)

Roast in 180° oven tossing at 5 min intervals for 25 min

Gummi: (Boatshead)

- 3 cups flour
- 250g Butter
- 1 cup Brown sugar
- coconut
- Pistachio

# Chocolate Brownie (Boatshed)

8 Eggs      odd one by one  
 ↓  
 360g Butter      } mixing  
 4 cups Brown sugar  
 500g Milk choc melted →  
 add to mix

1/2 L White choc  
 1/2 L Dark choc      } mix  
 7 cups all cups gluten free flour, with hands  
 2 1/2 tsp Baking soda  
 1/2 cup coco

150° - 35 min - 7 min

# Cinnamon Eiscream

60 Dotter  
 14 Eier      } aufschlagen  
 2kg Zucker      }  
 4L Milch      } zur Rose  
 4L Sahne      } abziehen  
 5EL Zimt      } auflockern  
 2EL Kakaopulver

# Geme Brûlée (Oats)

160°C 35 min

35 Egg yolks  
 1T White Sugar  
 2L Creme  
 1 Tsp Sugar  
 1 Tab Vanille

mit der folie rustolen

Black Forest Base:

Captain's

Beef Burger patties

Captain's

- 500g Mascarpone
- 60g Sugar
- 375g whipped cream
- 1 x Vanilla pots
- 60g chocolate chips

- 2 Kg Beef mince
- 1 Tbsp Salt
- 4 Tbsp Ketchup
- 1 Tbsp Parsley
- 1 Tsp Pepper
- 1 each big white Onion diced
- 4 Tbsp whole grain mustard
- 5 Eggs Eggs
- 2 Tbsp sweet chili
- 3 Citrus Bread crumbs
- 1 Tbsp worcester sauce

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## Banone Bread (Beatschal)

12 ripe Banones

mix Banones  
and Butter

8-10 Eggs

500g Butter

Beat eggs n sugar

4 cups brown Sugar

2 tbsps Vanilla

1/2 tsp Baking Powder

1 1/2 tsp Baking Soda

} mix it with hands  
and add everything  
else

4 cups gluten free flour

6-7 cups ground almonds

## Beetroot Dip (Boatshed)

- 1 Kg Beetroot (roasted)
- 2 cups creel yoghurt
- 3 cloves garlic
- pinch of chilli flakes
- 6-12 Teaspoon of olive oil
- 3 tbsp pom molasses

## Biscuits (Boatshed)

- 225g Butter
- 1 cup brown sugar
- 1 cup white sugar
- 1 tsp vanilla
- 2 eggs
- 2 cup flour
- 2 1/2 cups oats
- 1/2 tsp salt
- 1 tsp Baking Soda
- 1 tsp Baking Powder
- 1 cup choc Buttons

mix all together

80g balls

190° - 10 min

## Brülee

Rezept siehe Sauce Anglaise  
95° mit 20% Dampf 25 min

## Biscotti

- 75g Almonds
- 75g Pistachio
- 25g Hazelnuts
- 575g Flour
- 325g Sugar
- 1/4 tsp Salt
- 1/4 tsp Baking Soda
- 3 Eggs
- 1 tsp Vanilla
- 2 tsp Zest (lemon)
- Oven at 180° toast nuts
- Combine ingredients
- Bake for 20-30 in roll form.
- Cool, slice, bake another 20



## Anzac biscuits (20 p.)

85g porridge oat

oven 180°C

85g desiccated coconut

100g plain flour

100g caster sugar

100g butter, plus extra butter for greasing

1 Tbsp golden syrup

1 Tbsp bicarbonate of soda

1) Oats, coconut, flour and sugar in a bowl.

2) bicarbonate of soda mix with 2 Tbsp boiling water.

then stir into the golden syrup and butter

Mix

3) Melt butter in a small pan and stir with golden syrup

4) Make a well in the middle of the dry ingredients and pour in the butter and g. syrup mix. Stir gently.

5) Put dessertspoonfuls of the mixture on the buttered baking sheets. Bake for 8 to 10 mins until golden.

Sole Sauce (Oaks)

35 Egg yolks

4bsp Mustard

2bsp Garlic

1/2 L Water

1/2 White wine vinegar

1 pr Sugar

Salt

5L Oil