Work Hard Cook Fresh

36 easy work from home recipes
When times are turbulent and the future looks uncertain we all need refuge. This can be a place or an activity that allows us to forget, de-stress, energise, and nurture our souls. For some of us, the refuge is cooking in our own kitchen.

Whether you are an accomplished cook or a novice who never got past boiling eggs, we got you covered. With 36 recipes from all over the world that are tried and tested by us, you can be assured that they will “wow” your family and friends. What a great way to beat the “new normal” blues.

Come, join us and cook up a storm. Put a smile on the faces of your loved ones with your new-found skills. Today is as good as any other day to start. What are you waiting for? Wow on.

Arun Mani
President, Freshworks Europe
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Cheesy Quiche

BY GONZALO CALADO MORILLAS, SENIOR CUSTOMER SUCCESS MANAGER

I tweaked an original recipe because I was missing an ingredient. This quiche turned out to be the star of every party I brought it to, so I wanted to share the secret with you.

Ingredients
- 250 g flour
- 160 g cold butter, keep a bit more for the pan
- 5 eggs
- 100 g bacon
- 1 onion
- 250 ml cream
- 150 g grated Emmental cheese
- Salt
- Pepper

You’ll need
- Tarte form 26cm
- Rolling pin

Method
Put the flour on a flat surface, make a well in the middle, add one egg and grind the butter into it. Add a pinch of salt and mix these ingredients with your hands until the dough is smooth. Form a ball, wrap it in cling film and put it in the fridge for 30 minutes.

Cut the bacon and the onion into small squares. Melt the remaining butter in a pan and cook the bacon in it. Add the onion and simmer it for a couple of minutes. Once cooked, let it cool down while you proceed with the next step.

Spread a little bit of flour on a flat surface. Take the dough out of the fridge and roll it with a rolling pin. Put the flat dough into the tarte form so that it covers both the bottom and the sides of it, pressing it with your fingers.

Mix the bacon, onion, eggs, cream and cheese in a big bowl. Add salt and pepper as you like. You can also add rosemary, thyme or other herbs if you wish.

Pour all the ingredients on top of the dough and bake it for 35-45 minutes at 180°C.
Comforting Swedish Köttbullar

BY HJALMAR LUNDIN, SENIOR BUSINESS DEVELOPMENT REPRESENTATIVE

I picked this dish because no matter how long the day has been, it’s always comforting to come home to a nice big serving of Swedish Köttbullar to remind me of home.

2-3 Portions

- 4 tbsp breadcrumbs
- 4 tbsp milk
- 250 g ground pork
- 250 g ground beef (or ground veal, or both)
- 3 tbsp grated onion
- 1 egg, whisked
- 4 whole all spice, crushed
- Salt
- White pepper
- 25 g unsalted butter (for frying)
- 300 ml beef stock
- 3 tbsp cornstarch, dissolved in 2 tbsp water
- 1 tbsp soy sauce
- Freshly ground black pepper
- 150 ml heavy whipping cream

Method

Put the breadcrumbs in a large bowl and add 4 tbsp of milk. Leave to absorb for about 5 minutes. Add the ground meat, grated onion, egg, allspice salt and white pepper to the bowl. Mix until combined.

Take a tbsp of the mixture and roll it into a ball. Rinse your hands in cold water if the mixture is too sticky. Repeat until you have used up all the mixture.

Heat a tbsp of butter in a frying pan over a medium high heat. Fry half the meatballs, shaking the pan frequently as you add them.

When they are browned, turn down the heat and cook for 10 more minutes.

Remove the meatballs from the pan and keep warm and repeat the steps for the remaining mixture. Remove cooked meatballs from the pan (leave the gravy) and add the stock and the cornstarch mixture to the pan. Stir and simmer for 5 minutes.

Add the soy sauce, salt, black pepper and cream. Heat for a couple more minutes, stirring continuously.

Serve the meatballs with lingonberry jam, mashed potatoes, pressed cucumber and cream sauce.
Ingredients for one medium-sized pan

- 1/2 bell pepper
- 1 spring onion
- 10 cherry tomatoes
- 50 g goat cheese
- 10 g parmesan
- 125 g bacon
- 6 eggs
- 4 leaves of fresh basil, cut
- 1 tbsp olive oil
- Black pepper to season

Method

- Preheat the oven to 150°C.
- Wash and cut the vegetables, slice the goat cheese, grate the parmesan, cut the bacon.
- Heat up an oven-proof pan on high heat and add some olive oil.
- Add the bacon, cook until it gets crispy.
- Turn down the heat, and add the vegetables.
- In the meantime, whisk the eggs in a separate bowl and then add the grated parmesan and some pepper.
- Once the vegetables are soft, add the basil.
- Turn off the heat, spread the goat cheese over the mixture and then pour the egg mix over everything.
- Put the pan in the oven at medium height, for 8-10 minutes.
- Once done, use a spatula and go over the edges of the frittata to loosen it.
- Place a large plate over the pan, and flip over to take the frittata out of the pan.

I picked this dish because of its simplicity, the fact that it can be adapted to any diet, and because it is simply so tasty. So, you can feel free to tweak it and be as creative as you like. Enjoy!
Three Stars Orange Cake

BY ANGÉLICA REYES, HEAD OF MARKETING EUROPE & UK

This is a recipe from a famous French chef I love, Pierre Hermé. I really enjoy baking this cake because it is delicious, moist, tasty and super easy to prepare. It’s perfect for breakfast, dessert or a snack. Everyone loves it!

Ingredients

- 2 organic oranges (nice, big ones)
- 200 g sugar
- 80 extra g of sugar for the syrup
- 190 g flour (sieved)
- 95 g cream
- 70 g melted butter
- 3 medium eggs
- 1 heaped tsp baking powder
- 1/4 tsp salt

**You’ll need**

Loaf pan (20 cm) coated with butter and flour to bake

Method

1. Preheat the oven at 160°C.
2. Scrape the zest, that is the outer orange part of the peel, of the two oranges. Keep the oranges for preparing the syrup.
3. Use a big bowl and mix ¾ of the orange zest with 200g sugar until it is completely blended.
4. Add the eggs, the cream, the butter, the salt and mix well until you have a smooth mixture.
5. Add the flour and baking powder, mix well for 5 minutes.
6. Pour the whole mix into the cake pan.
7. Bake for 50 minutes.
8. Once the cake is in the oven, you can prepare the syrup: Squeeze the oranges that you have put aside and add their juice into a small pan along with 80 g of sugar. Put the pan on low heat on the stove, until the consistency gets close to a syrup. That will take approximately 10 minutes. Put aside.
9. Once your cake is out of the oven, prick the whole surface of the cake evenly, using a toothpick. Then pour the prepared orange syrup carefully and evenly onto the surface. Let it rest and cool down.
10. Once the cake is ready, take it out of the pan and decorate it with the remaining zest, serve and enjoy.
You’ll need
Hand mixer with dough hooks
Rolling pin

For the Fresh Pasta
Mix eggs, flour, olive oil, and salt in a bowl with your hands until a shaggy dough forms. Knead with the dough hooks until the dough is smooth and elastic, that will take about 10 minutes. Cover dough with cling film and let it rest for at least 30 minutes. After resting, roll out the dough as desired, using the rolling pin and cut the pasta into a shape of your choice, I recommend tagliatelle.

For the Sauce
First clean the crustaceans: Twist the head off the body, peel away the shell and legs. Pinch the tail, gently pull the body out, and remove the black thread on their back. Wash them quickly under running water and dry them by dabbing them gently with kitchen paper. In a pan pour a drizzle of extra virgin olive oil and sauté the garlic being careful not to let them burn, it just needs to brown slightly. At this point, remove the garlic and put aside, and add the chilli pepper into the pan. The amount of chilli varies depending on how much spiciness you prefer. Regulate the doses based on this aspect. Add the shrimp and a pinch of salt. Cook the shrimp for a few minutes. Now add the garlic back into the pan. Bring the water for the pasta to a boil, lower it and drain it al dente, this takes ca. 3-4 minutes.

Then add the pasta into the pan along with the prawns and toss for a couple of minutes in order to mix it well with the sauce. Sprinkle the dish with finely chopped parsley and it is ready to serve.

I have chosen this recipe because with every bite I take it reminds me of my beloved Italy. Pure flavour, pure ingredients and the garlic in it keeps the mosquitos away at night. Buon appetito!

2-3 Portions
400 g of flour type 00
4 eggs
1 tbsp of extra virgin olive oil
300 g fresh tiger shrimps
8 cloves garlic, chopped
Fresh red chilli, chopped
Extra virgin olive oil
Parsley
Salt

For the Fresh Pasta Gamberi Aglio, Olio e Peperoncino

BY KLAASJAN YPENBURG,
TERRETY SALES EXECUTIVE
Spicy Peanut Soba Noodle Salad

BY EVA WONG, RECRUITER & HR OPERATIONS

I love this dish for its simplicity and versatility. It’s a very quick and easy dish that can be taken to parties, picnics or BBQs, but also a hearty lunch or dinner as you wish. Food should always be easily adaptable for any type of occasion.

2 Portions

For Spicy Peanut Sauce
5 tbsp natural peanut butter, smooth or crunchy
5 tbsp water
5 tbsp soy sauce, or tamari for gluten free
2 tbsp sesame oil (optional for flavour)
2 tbsp honey
Juice of 1 lime
1 clove garlic
60 g chilli sauce like sriracha (optional for spice)
100 g peanuts

For the Salad
500 g chicken breast or tofu
1 red bell pepper
800 g chopped purple cabbage
280 g soba noodles
Fresh coriander
Crushed peanuts

Method

Puree the sauce ingredients in a blender or in a mortar and pestle. Add the peanuts last so you can control how chunky the mixture will turn out.

If adding chicken or tofu, cook it over medium high heat in a skillet. Season with salt and pepper. When the protein is cooked through, set aside until cool enough to handle and shred the meat / break up the tofu.

Chop the red pepper, cabbage and cilantro to desired size for the salad.

Cook the soba noodles according to the directions on the package.

Toss everything together with the dressing to generously coat everything and add crushed peanuts and some coriander leaves as a topping.

The dish can be served hot or cold.
The Monsoon Spinach Daal

BY AESHATHA HEGDE, SENIOR BUSINESS ANALYST

This dish reminds me of the cold monsoon evenings from my childhood when my mom would whip up this spicy daal with home grown spinach, ginger and green chilli. No need to hunt for any other spices mix for this one.

2 Portions

200 g toor dal (yellow split pigeon peas), alternatively you can use red lentils
4-6 hands full of fresh spinach, chopped
1 large onion, chopped
½ lemon
2 green chillies, chopped
1-2 tbsp of ground ginger
Salt
Water

Method

Boil the toor dal until it softens. Keep it aside.
Add oil into a large pan. Chop the onion into small pieces and saute them until they turn aromatic. Add the ginger and the green chilli and saute. Add the spinach and saute until it condenses in volume, you can sprinkle on salt to accelerate the process.
Add the boiled toor dal to the pan and cover everything with water. Bring it to boil and add salt. Turn off the heat and squeeze in the lemon. Do not boil the contents after adding the lemon juice.
The Spinach daal is ready to be served with steamed rice or bread like naan or roti.
2 Portions

2 chicken breasts, cut into bite-sized pieces
2 eggs, whisked
200 g corn flakes
Curry powder
Paprika powder
Garlic powder
100 g flour
Salt
Vegetable oil
300 g potatoes (bintje or charlotte), cut into bite-sized pieces
Fresh flat parsley, minced
Cayenne pepper
4 cloves of garlic, chopped
1 tbsp olive oil
Fresh, minced coriander

For the Fried Chicken

Prepare three small bowls. One with flour. One with the eggs. One with crushed cornflakes, almost powdery, a bit of salt and the spices. Dip the chicken pieces into flour and remove excess by tapping them gently. Dip the chicken into the eggs and remove excess. Then dip the chicken into the corn flakes mixture making sure that the piece is covered on all sides.

Heat enough oil in a pan to cover the chicken, or alternatively use a fryer. Once the oil is hot, drop the chicken pieces in and let it fry for about 5 to 10 minutes, moving them frequently so that they don't stick together.

Once the chicken is golden brown take it out and remove excess oil by placing them on a kitchen towel.

For the Batata Harra

Put some vegetable oil in a pan at high heat, add the potatoes, let them roast for 15 minutes or until you can dip a knife in the potato with ease. Take the potatoes out (leave the oil in the pan) and let them rest on a kitchen towel. Turn the heat back on high and roast the potatoes for 5 more minutes, until they get brown and crispy. In the meantime mix coriander, parsley, and garlic in a bowl with olive oil and the cayenne pepper. Add the potatoes and give everything a good stir until it is mixed well.

Serve the chicken and the batata harra with a green salad and garlicky toum sauce.
**Mushrooms Go Wild Risotto**

**By Viviana Valdez, Territory Sales Executive**

My husband taught me that cooking a good risotto requires patience, constant stirring and high quality ingredients. Being a cheese addict, there is no better way to combine parmesan with seasonal fresh ingredients. On a rainy autumn day, for example, we use mushrooms.

**2 Portions**

- 15 litres organic chicken or vegetable stock
- 1 small onion and small garlic, finely chopped
- 1 organic lemon
- 1 tsp butter
- 1 small handful Parmesan cheese, freshly grated
- Extra virgin olive oil
- 4 large handful wild mushrooms, cleaned and sliced
- Some tarragon or parsley leaves, picked and chopped
- 2 Portions
- 1.5 litres organic chicken or vegetable stock
- 1 small onion and small garlic, finely chopped
- 2 sticks celery, finely chopped
- 400 g risotto rice
- 75 ml white wine
- Salt
- Black pepper
- 1 organic lemon
- 1 tsp butter
- 1 small handful Parmesan cheese, freshly grated
- Extra virgin olive oil
- 4 large handful wild mushrooms, cleaned and sliced
- Some tarragon or parsley leaves, picked and chopped

**Method**

Slowly heat the stock.

In a separate pan, heat the oil and 1 small knob of butter over low heat, add the onions, garlic and celery, and fry gently for about 15 minutes, or until softened.

Add the risotto rice and increase the heat – the rice will now begin to lightly fry, so keep stirring it. After 1 minute it will look slightly translucent. Add the wine and keep stirring.

Once the wine has cooked into the rice, add your first ladle of hot stock and a good pinch of sea salt. Turn the heat down so the rice doesn’t cook too quickly on the outside.

Keep adding ladlefuls of stock, stirring and almost massaging the creamy starch out of the rice, allowing each ladle to be absorbed before adding the next. This will take around 15 minutes. At the end scrape the zest of the lemon into it and add a dash of lemon juice.

In a separate pan heat the oil and fry the mushrooms. Turn off the heat and add the parsley.

Once the Risotto is cooked, remove the pan from the heat, add some butter and the Parmesan, then stir well.

Add the fried mushrooms to the Risotto, decorate it with some nice leaves of parsley and add some extra Parmesan if you want.
### Ingredients
- 100 g of collaborative working
- 10 tbsp of the right technology
- 3 cups of intelligent automation
- 5 portions of happiness
- 1 full bag of recognition

### Method
1. Begin with a lightweight and agile platform to place all your chopped ingredients in. Make sure you have the right amount of each ingredient to ensure the final flavour is perfectly balanced.
2. To get your base right, first and foremost make sure you give your employees the right technology that allows them to do their jobs efficiently. Mix this with a big portion of collaborative working and you’ll find yourself with an explosion of flavour.
3. Next, add a sprinkle of automation at the right time and the right place to ensure you’re not over doing it with basic and repetitive tasks.
4. Then give your employees a side of their choosing—flexible working hours. Let them choose what fits best with their taste buds.
5. Don’t forget to season with recognition. This is important to bring to life those deep flavours that drive long-term motivation and enthusiasm.
6. And finally, garnish with happiness from the top down driven by your leadership.
Chris’ Goat Cheese Delight

BY CHRIS WILTBERGER, GENERAL MANAGER FRANCE & SOUTHERN EUROPE

20 years ago my wife and I decided to eat in one of the region’s best restaurants in the west of France. At the end of our treat, asking for the cheese trolley, the waiter said: “Oh Monsieur, we don’t have any choice of cheeses, we only have one.” That was the moment when I discovered this subtle mix of softness and audacity, enhanced by chives’ delicacy. As it almost tastes like a dessert, you can even skip that part afterwards!

2 Portions

- 200 g of fresh goat cheese
- 8 sprigs of chive, chopped
- Hazelnut oil
- Raspberry vinegar
- Optional: pepper (from Sarawak would be ideal)

Method

Cut the goat cheese into thin slices, it has to easily absorb the vinegar drops.

Shed a few tears of vinegar on the cheese slices.

Spread the chopped chives over the cheese.

Delicately pour the hazelnut oil on the cheese, don’t be shy on quantity.

A pinch of pepper is optional but recommended.

You can decorate the plate with a dash of honey, cut figs and walnuts and serve it with a fresh crispy baguette. Et voilà!
Simmo’s Sticky Teriyaki Salmon

BY BEN SIMS, TERRITORY SALES EXECUTIVE

This is my go-to meal if I need something healthy and delicious. It’s loaded with protein, slow release carbs, fibre and healthy fats so perfect after a hard training session.

2 Portions
500 g salmon
400 g baby potatoes
1 broccoli

For the Teriyaki Sauce
1 clove of garlic, finely chopped
2 cm fresh ginger, finely chopped
2 tbsp soy sauce
1 tbsp honey
1 tbsp white wine vinegar
Sesame seeds and coriander to decorate

Method
Preheat the oven to 200°C.

Chop the potatoes into half, toss in olive oil, salt and pepper and put in the middle shelf of the oven for 40-50 minutes until they are golden brown and crispy.

Mix Teriyaki sauce ingredients in a bowl and put aside.

Heat the water for the broccoli.

With 10 minutes to go, fry the salmon on a high heat for 4-5 minutes, the skin side down then on medium high heat on the other side so the skin is crispy and the flesh is no longer translucent, then put it aside.

In the meantime, steam the broccoli for 5 minutes.

Heat the Teriyaki ingredients in the same frying pan as the salmon on a medium heat for a couple of minutes until it starts to thicken.

Plate everything up and pour the Teriyaki sauce over the salmon. Sprinkle some sesame seeds and coriander if you like and enjoy with a crisp Sauvignon Blanc!
Olives & Lemon Tajine

BY ANTOINE CASTETS, SENIOR ACCOUNT EXECUTIVE

This recipe is special to me because it is a childhood memory. My grandma used to cook it for me. It’s my version of Proust’s Madeleine cake.

3-4 Portions

1 chicken (1kg or 1.5kg)
2 onions, sliced
2-3 cloves garlic
2 preserved lemons, finely chopped
Ginger
Cinnamon
Saffron
Salt
Pepper
Curcuma (to your preference)
Olive oil and clarified butter (or ghee)
Juice of 1 small lemon
300 g green olives

For the side

Semolina
Dried grapes

Method

Heat the olive oil and the clarified butter in a pan, add the chicken pieces and brown them on each side.

Add the chopped onions and simmer them until they become translucent.

Add the spices and garlic, be careful with the salt, the olives already bring the salty taste

Add the preserved lemons and the lemon juice, moisten with a glass of water and let everything simmer at low heat for about 30 minutes, leaving the lid closed. Remove the chicken, add the olives and cook for another 20 minutes to reduce the sauce. It should be kind of sirupy.

In the meantime cook the semolina and add the dried grapes before serving.

When it’s done, add the chicken back into the cocotte for 2 more minutes and serve everything in a tajine plate with the semolina.
The Ratatouille

BY MARIE DELATTRE, SENIOR ACCOUNT EXECUTIVE

I chose this recipe because it’s one of my mum’s favourites. It reminds me of my childhood and all the great memories we created when we were cooking together.

4 Portions
2 courgettes
1 red pepper
1 yellow pepper
1 aubergine
500 g peeled plum tomatoes
1 onion, chopped
2 garlic cloves, grated
Thyme
2 bay leaves
Salt
Pepper
1 tsp of honey
Fresh goat cheese

Method
Wash all vegetables (courgettes, aubergine, peppers) and cube them as well as the plum tomatoes. Heat up a bit of olive oil in a pan and roast each of the vegetables separately for around 5 minutes. Start with the peppers, then the aubergine, then the courgettes. Finish with the onion, the garlic and the tomatoes all together.

Once all vegetables are cooked, add them all to the tomatoes, onion and garlic sauce. Add in the thyme, the bay leaves, salt and pepper and let the mixture simmer for about 35 minutes.

10 minutes before the end, add one spoon of honey to the ratatouille.

It's ready! Serve the ratatouille and crumble a bit of goat cheese on top for some extra taste and decorate with a twig of thyme. Enjoy!
Incredible New York Strawberry Cheesecake

BY FENJA OSTERMANN, BUSINESS DEVELOPMENT REPRESENTATIVE

This recipe is from a very good friend of mine who is an amazing cook and inspires me. I wish one day my cooking skills will be at the same level.

For the base
200 g wholemeal cookies
100 g melted butter
20 g sugar
Spring-form-pan 20-23 cm

Base
Crumble the cookies.
Mix them with the sugar and the melted butter.
Fill everything into a cake pan (laid out with baking paper) and bake for 10 minutes at 160°C.

For the cream
600 g cream cheese
25 g flour
160 g sugar
2 eggs
2 tsp of fresh lemon juice
200 g crème fraîche

Cream
Mix the cream cheese with the sugar and the flour.
Add the eggs, the lemon juice, and the crème fraîche. Put everything onto the base and bake it for 10 minutes at 200°C and 20 minutes at 160°C.

Topping
1 kg strawberries
50 g sugar
1 package gelatine or AgarAgar

Topping
Mix and heat up the strawberries with two teaspoons of water and the sugar.
Mash everything and add gelatine or AgarAgar.
Put the sauce on top of the cake and decorate with some extra strawberries.
Menemen

BY ELEONORA CHENKOVA, SALES MANAGER, CENTRAL EASTERN EUROPE

My husband and I love this dish for its simplicity and taste and it reminds us of our time back when we lived in Istanbul. We enjoy it several times a week and hope you do, too.

2-3 Portions

2 tbsp butter
3 green, mild peppers, seeded and chopped (or substitute ½ green bell pepper)
4 large tomatoes, chopped
5 eggs, room temperature
Parsley, chopped to sprinkle on top
7-8 walnuts
75 g goat cheese
Salt and pepper to sprinkle on top

Method

Place a large frying pan over medium heat and add the butter.

Once the butter has melted, add peppers, a pinch of salt and pepper, stirring occasionally, for around 5 minutes or until peppers have softened and smell fragrant.

Then add the chopped tomatoes. Cook, stirring occasionally, until the tomatoes have lost some, but not all of their liquid and everything is coming together. This will take between 5 to 8 minutes, depending on the juiciness of your tomatoes and how thick or liquidy you want the end result to be. While the tomato mixture is cooking, lightly beat the eggs together in a bowl. Slowly add the beaten eggs to the frying pan, folding them gently into the tomato mixture but take care not to stir too much.

Then add the goat cheese and the walnuts. Cook for 2 to 3 minutes, until the egg whites are barely opaque and goat cheese is slightly melted. The eggs will continue to cook once they’re off the heat and it’s important to remove the pan at this point to prevent the mixture from drying out.

To serve, spoon into individual plates and top with chopped parsley. Menemen is traditionally served with simit, a Turkish sesame bread ring, but feel free to substitute that with any bread of your preference.

by Eleonora Chenkova, Sales Manager, Central Eastern Europe
Melomakarona
Back to the Cookie Jar

BY MELINA PANERIS,
SENIOR ACCOUNT EXECUTIVE

Honey, cinnamon and walnut has to be one of the best combinations of ingredients in existence. Μελί in Greek means honey, so perhaps my love for honey was meant to bee.

Ingredients

For the syrup
250 g water
400 g granulated sugar
75 g honey
1-2 cinnamon sticks
1-2 cloves
½ orange

Mixture 1
200 g orange juice
200 g seed oil
90 g olive oil
25 g powdered sugar
3-4 cloves
1 tsp cinnamon
A pinch of nutmeg
¼ tbsp baking soda
Orange zest, from 1 orange

Mixture 2
500 g flour
100 g fine semolina

For serving
Honey
Walnuts

For the Syrup
We have to start the syrup 3-4 hours before we start making the melomakarona to prevent them from getting cold when our melomakarona come out of the oven.

Put the ingredients for the syrup, except the honey on to boil.

Once the syrup has boiled, remove from the heat and add the honey. Stir and allow the syrup to cool.

For the Melomakarona
Preheat the oven to 190°C (fan).

Then put all the ingredients of mixture 1 in a large bowl and mix them. In a second bowl, mix the ingredients of mixture 2.

Add the mixture with the liquid ingredients to the mixture of the solids and mix very gently by hand, for about 10 seconds.

The dough for the melomakarona does not need much work because the oil will come out and it will not be crunchy afterwards.

Shape the melomakarona into uniform egg shapes (3-4 cm in diameter, ca. 30 gr each) and bake for about 20-25 minutes until they are crispy. Once they are ready, dip the hot melomakarona into the cold syrup and leave them in for 10-15 seconds. Strain them and sprinkle with honey and walnut.
Fiery Korean Kimchi Fried Rice

BY ANDRÉ WEIDCK, DIRECTOR BUSINESS DEVELOPMENT, EUROPE & UK

I love spicy food and the Korean kitchen offers an exquisite choice of fiery dishes. Kimchi Fried Rice is one of my favourites because it is easy to prepare and has a unique taste mixing the spiciness of chilli with the sour taste of kimchi.

2 Portions
1 clove garlic, chopped
1 onion, finely chopped
250 g of chopped kimchi
4 tbsp kimchi juice
2 tbsp soy sauce
2 tbsp chilli powder
1 tbsp sugar
2 tbsp vegetable oil
450 g cooked and then cooled down short-grain rice
1 spring onion, sliced
2 eggs
2 tsp sesame oil (optional)

Method
Place a nonstick pan over medium heat, and add the vegetable oil. When it’s hot, add garlic, onion and stir fry for about 2 minutes.

Add chopped kimchi and kimchi juice into the pan and stir fry for about 2 minutes.

Add soy sauce, sugar, and chilli powder and boil it for about 3 minutes.

Taste, and adjust with more soy sauce or kimchi juice.

Add the rice into the pan with a spatula, and stir it in to incorporate. Turn heat to medium. Cook, stirring, until the rice has absorbed the sauce and is very hot, about 5 minutes.

In the meantime, prepare the fried eggs in a separate pan.

Add chopped spring onions to the rice mixture and stir fry for a short time.

Serve rice topped with fried eggs and a sprinkle of sesame oil.
Appeltaart: Traditional Dutch Apple Pie

By Amber Delno, Senior Field Marketing Manager, Benelux & Nordics

I made this pie once a month when I was still living with my parents. Now when I make this, the smell makes me believe I’m at home. Yummy!

For the dough

- 300 g self-rising flour
- 150 g brown sugar
- Pinch of salt
- 5 ml vanilla essence or 8 gr packet vanilla sugar
- 180 g unsalted butter, cut into small cubes
- 1 egg, whisked

For the filling

- 1 kg apples (Golden Rennet or Granny Smith’s)
- 100 g raisins (washed and dried)
- 40 g granulated sugar
- Pinch of cinnamon
- Juice of ½ lemon

You’ll need

- 23-cm spring-form pan

Method

Preheat oven to 175°C.

For the dough: Sieve the flour, brown sugar, vanilla and the salt into a bowl. Add the butter cubes to the flour mixture. Add ¾ of the egg to the flour mixture (you will need the rest for the top) and mix everything well together. Use one hand to knead and form the dough into a ball (this may take quite a long time). Wrap the ball of dough in cling film and put it into the fridge for about 60 minutes, in the meantime, you can prepare the filling.

For the filling: Peel the apples and cut them into cubes. Allow the sizes to vary, it’ll taste better.

In a large bowl, combine apple, raisins, granulated sugar, cinnamon, and lemon juice.

Mix well and allow the flavours to blend, stirring occasionally.

Butter the spring-form pan. Line the bottom and sides of the pan with about ¾ of the dough, the layer does not need to be thick. Add the filling, while holding its juice back.

On a lightly floured surface, roll out the remaining dough until it’s less than ½ cm thick. Cut the dough into strips and layer them over the apple pie to form a raster, covering no more than one-third of the surface. Use the remaining egg to coat the dough strips.

Bake the pie just below the middle of your oven, for about 75 minutes. Remove the springform only after the pie has cooled.

You can serve the cake, reheated and warm or cold, with whipped or ice cream, or both.
**Ingredients**

- Base of Happy Employees
- 500 g of “Ask for Feedback”
- 10 tbsp of customer understanding powder
- Freshchat, Freshdesk and Freshcaller
- One large cup of AI
- 2 large pieces of contextualisation and collaboration
- A bottle of vintage “Wowing” wine

**Method**

The ingredients to a perfect Customer Centric “delight”.

Before you start the preparation, make sure that you have a good base of happy employees on the table, this will be key for ensuring the success of your recipe.

Once your happy employees are out, start chopping a big piece of “asking for feedback”. The more feedback you get, the better you’ll understand your customers and therefore bake a delicious customer experience.

Once your understanding of the customer is sliced and ready to cook, ensure your base of happy employees gets 10 spoons of daily understanding of your customers seasoning.

After seasoning with “understanding your customer journey”, bring the freshest omnichannel ingredients you’ll find in your market: chat, email and telephone.

Stir your chat, email and telephone channels, add a big handful of AI, ensure the mix is properly stirred, you don’t want to create unwanted gaps between your channels. The success of your recipe resides in the perfect integration of your omnichannel ingredients.

With the right quantity of AI, you’ll ensure your customer agents are more effective than ever before, but also that your customers are getting the needed answers- fast!

Set your perfect mix of omnichannel and AI to one side for it to cool down.

Once cooled down, add big pieces of contextualisation and collaboration, to ensure your customers will always receive contextualised support, regardless of the channel of engagement.

The more you personalise your customer experience, the more the amazing aromas of mouthwatering CX will come out.

Finish with a big sprinkle of “say what you do”, “do what you say”. A big glass of wowing will be the perfect match to your dish.
Neetha’s Fish Cutlets

BY NEETHA EDWIN, PROGRAM MANAGER FIELD MARKETING

A childhood favourite and inspired from the ever popular Kerala beef cutlets, this one is my version. They go with anything—rice, rolled in a roti, a sandwich or freshly made as is. Yum!

3-4 Portions

- 1 large onion, finely chopped
- 2-3 cm ginger, finely chopped
- 2 green chillies, de-seeded and finely chopped
- 4 garlic cloves, finely chopped
- ¼ tsp turmeric powder
- ¼ tsp cumin powder
- ½ tsp coriander powder
- ½ tsp pepper powder
- Salt
- Pepper
- 2 chunks fresh tuna
- 3 medium sized potatoes, boiled and mashed
- Juice of ½ lemon
- 1 handful fresh coriander leaves, finely chopped
- 1 egg, beaten
- Breadcrumbs for coating
- Vegetable oil for frying

Method

Heat 2 tbsp vegetable oil in a pan over medium heat. Add onions, ginger, chillies and garlic and stir until the onions turn translucent. Tip in the spice powders, salt and stir for 2 minutes. Add the tuna and mix well until the chunks are well shredded and combined. Add the mashed potatoes (salt if needed), lemon juice and again mix well until everything is combined well. Turn off the heat. Finally, add the chopped fresh coriander and mix again. Set the mixture aside to cool down.

When cooled enough to handle by hand, take a handful and shape the mixture into circular patties. Press well so it sticks together, else the patty will disintegrate when frying. Coat with beaten egg, breadcrumbs and set aside. Repeat with remaining mixture.

Heat oil in a pan, deep fry the patties and drain them on paper towels to remove excess oil.

The patties can be served hot with a salad and rice, sprinkled with some coriander leaves and fresh lime juice. The crumbed cutlets can be frozen and stored up to a month. Defrost and fry when required. Enjoy!
I love eggs for breakfast. I always look for new ways to cook eggs to add a splash of excitement and adventure to my long term relationship with eggs. I stumbled onto baked egg galettes in the streets of Jerusalem and have been smitten by it since then. I tried it and it was easier than it seems. And I never failed to wow guests with this dish. I hope you do, too.

2 Portions

4 medium red peppers, halved, seeded and cut into strips
3 small onions, halved, and cut into wedges
4 thyme sprigs, leaves picked and chopped
15 tbsp ground cumin
15 tbsp ground coriander
6 tbsp olive oil
1 tbsp cilantro leaves, coarsely chopped
1 tbsp parsley leaves, coarsely chopped
250 g high quality all-butter puff pastry
1 egg, beaten
Salt
Freshly ground black pepper
2 tbsp sour cream
4 large eggs

Method

Preheat the oven to 200°C.

In a large bowl mix peppers, onions, thyme leaves, ground spices, olive oil and a good pinch of salt. Spread the vegetable mixture in a roasting pan and roast for 20 minutes in the oven. It should be soft but not too crisp or brown as they will cook further.

Stir in half of the fresh herbs. Taste for seasoning and set aside.

Roll out puff pastry on lightly floured surface. Cut into four 12 cm squares and place them on a baking sheet lined with parchment paper. Brush the top and sides of pastry with the beaten egg. Spread sour cream over each square, leaving a 1 cm border around the edges.

Arrange the pepper mixture on top of the sour cream-topped squares. Leaving the borders clear to rise and leave a shallow at the center for the egg.

Then bake galettes for 15 minutes in the oven. When they are done, take them out and crack a whole egg into the well in the center of each pastry. Return to oven and cook for another 7 minutes.

Sprinkle the squares with black pepper, the remaining herbs and drizzle them with oil. Serve at once.
Ezgi’s Vegan Aegean Eggplant

I picked this dish because it represents my Aegean roots. I learned the recipe from my grandma. It has been the rising star of my vegetarian and vegan friends when I cook it for dinner parties and I am happy to share it with you as well.

2-3 Portions

3 eggplants
Juice of ½ lemon
1 big onion
4 green peppers
5 cloves of garlic
8 tbsp of olive oil
4 tomatoes, grated
(or 400gr grated tomato sauce)
1 small cup of water
Half a bunch of parsley
Salt

Method

Peel the eggplants and cut them into large cubes. Soak them in lemon juice and salt water for 15 minutes. In the meantime peel and chop the onions and garlic, remove the seeds of the pepper and chop them finely.

Take the eggplants out of the water and place them on a paper towel to dry.

Put the olive oil in a heated shallow pan and add the onions, garlic and chopped pepper, cook while stirring. After 3 minutes add the eggplant and let it soak the oil for 15 minutes while continuing to stir.

Add grated tomatoes, the cup of water and salt and cook on medium heat without stirring, with the lid closed. Shake the pot from time to time by holding the handle, ensuring the lid remains closed.

When the water boils, reduce the heat and cook for a further 20 minutes. Take the pot off the stove and let it cool down.

Serve with chopped parsley sprinkles and flatbread.
Lamb Meatballs in Avgolemono

BY RAPHAEL SCHERER, BUSINESS DEVELOPMENT REPRESENTATIVE

This is one of those dishes that just magically combines ingredients into something much bigger than the sum of its parts. Cook this if you want to treat yourself a bit, and make sure to mop up all the sauce with some crusty bread.

3-4 Portions

3 eggs
Juice of 2 lemons
1 tsp finely grated lemon zest
500 ml warm chicken stock
1½ tbsp cornflour, whisked with
2 tbsp water until smooth
3½ tbsp olive oil
1 onion, peeled and finely chopped
750 g minced lamb
20 g parsley leaves, finely chopped
1½ tsp allspice, ground
2 tbsp picked thyme, chopped
2 garlic cloves, crushed
80 g fresh breadcrumbs
30 g capers, roughly chopped
Salt and pepper to taste
40 g pine nuts
5 g dill leaves, chopped

Method

Whisk the eggs in a bowl until smooth, then whisk in the lemon juice, zest, salt and pepper. Slowly whisk in the warm stock, and finally the cornflour paste. Transfer to a pan and cook on medium-low, stirring constantly, until the sauce thickens (about 7 minutes).

In a separate pan, fry the onion in some olive oil until golden brown. Let it cool down and mix it with the minced lamb, parsley, allspice, thyme, garlic, breadcrumbs, capers, 1½ tsp salt and a good grinding of pepper. Form into 16 roughly 5cm-wide meatballs.

Fry the meatballs in a tbsp of oil for about 12 minutes, turning them carefully throughout, until cooked and golden brown. Set aside.

Clean the pan and toast the pine nuts until golden brown.

Divide the lemon sauce between four bowls, then place some meatballs on top and sprinkle with pine nuts, dill and a bit of olive oil.
Japanese Curry for the Soul

BY NATHALIE HAGEWOOD, BUSINESS DEVELOPMENT REPRESENTATIVE

My favorite winter dish is Japanese curry because I used to make it with my dad growing up and we would always add different ingredients such as apple or vinegar to play with the flavor. This is a great dish to try on a cold day!

2 Portions
1 large yellow onion, sliced
2 cloves of garlic, finely chopped
5 large potatoes, chopped into 1 inch pieces
1 pack Golden Curry Mix by S&B, found at any Asian market
5 carrots, halved and chopped
2 tbsp olive oil
1 small cup of rice
2 chicken breasts, roasted and sliced

Optional
2 squares of dark chocolate,
1 espresso shot
1 tsp apple cider vinegar
Sambal oelek

Curry
Heat oil in a large pot on medium heat. Add onions and garlic until onions are translucent and cooked through. Toss in potatoes and carrots and sauté for a minute, until warm. Add water to the pot, usually no higher than 1 cm above the potatoes.

Add in Golden Curry Mix once the water has started to simmer and mix to incorporate. You will begin to see the soup thicken into more of a curry texture.

Here is where you can add any optional add-ins. I usually just use chocolate and an espresso shot. If you want to use apple cider vinegar, be careful as the flavor can be overwhelming. Boil until potatoes and carrots are soft and the curry is thick. Add water if there is not enough liquid sauce.

Sticky Rice
Put the cup of rice in a saucepan. Wash rice three times with water and then add one cup of water to the saucepan. Heat the rice on medium-high heat until boiling. Remove the pan from the heat, but leave the top on for about 10 minutes. Fluff rice with a fork.

Put rice into a bowl, pour the curry over and add the sliced and roasted chicken on top. To add some spice I recommend adding sambal oelek.

If you cook the curry the night before and then reheat it, the flavor will be even better the next day.
Milano’s Ćevapi

BY MILAN VUKAS, ACCOUNT EXECUTIVE

Ćevapi (chae-vap-ee) is a very traditional Balkan dish which can be found in multiple countries throughout former Yugoslavia. As an expat who lived in multiple countries around the world this dish brings back memories from Croatia and Serbia and is a fantastic way of getting a taste of my home country. One more recommendation: Try Ćevapi with Ajvar, a condiment made principally from red bell peppers and oil.

4–6 Portions

500 g ground pork
500 g lean ground beef
250 g ground lamb
4 garlic cloves, minced
1 egg white
1 tsp salt
1 tsp baking soda
2 tps ground black pepper
1 tsp cayenne pepper
½ tsp paprika
1 onion, finely chopped
4 pita bread or 4 sandwich rolls/bread
1 jar of ajvar

You’ll need
Grill pan

Method

In a large bowl, combine the ground pork, ground beef, ground lamb and egg white. Add the garlic, salt, baking soda, black pepper, cayenne pepper and paprika. Mix well using your hands.

Form into finger length sausages about 3 cm thick. Arrange on a plate.

Cover with plastic wrap or wax paper and refrigerate for one hour or up to one day. This makes the flavours settle and the mixture will become firm.

Preheat the pan on medium-low heat. Lightly oil the surface. Grill Ćevapičići until cooked through, turning as needed. The grilling usually takes about 30 minutes.

Serve in warmed or grilled pita bread, white bread or rolls on a bed of chopped onions, with your choice of toppings such as kajmak, sour cream, cottage cheese, fresh peppers, ajvar or tomatoes.
2-3 Portions

For the Dough
- ½ egg
- ¼ tsp salt
- 50 ml water
- 50 ml milk
- 200 g flour

For the Filling
- 250 g ground beef and pork
- ½ onion
- ½ egg
- Salt
- Pepper
- Parsley, finely chopped

method
Mix the water, milk, egg and salt in a large bowl with a whisk. Gradually sift in the flour and keep stirring constantly. As soon as the dough becomes firmer, knead it with your hands. Cover it and put the finished dough aside.

Finely chop the onions and parsley (to taste) and knead with the minced meat and egg. Season to taste with salt and pepper.

Divide the dough into three equal sized balls. Flour the work surface and a rolling pin and roll out the dough thinly. In Russia and Ukraine, the dumplings are traditionally shaped with a pelmeni shape. Alternatively, you can use a ravioli former or shape them by hand.

How to shape pelmeni by hand: Using a water glass, make circles of the same size from the rolled out dough. Place a heaped teaspoon of the filling on each circle and starting from the center, press the edges of the dough together firmly. Then pull the tips of the bag together and press together so that the bag becomes a small ball.

Bring water to a boil in a large saucepan and add plenty of salt. Cook the pelmeni little by little, not too many at once, so that the dumplings have enough space and don’t stick together. When the pelmeni rise to the surface, let cook for another 3 minutes.

Serve the pelmeni with melted butter, sour cream or vinegar as well as parsley and freshly ground pepper.
Gnocchi della Nonna

BY ELodie VADALA, MANAGER BUSINESS DEVELOPMENT

It's a family dish my grandmother (aka Nonna) cooks when she is lucky enough to gather all her children, grandchildren and great-grandchildren around the same table. The recipe symbolises the taste of my childhood mixed with a strong connection of sharing and being all together.

3-4 Portions

For the Gnocchi
500g potatoes, cooked
100g flour
1/2 egg
salt and pepper

For the Bolognese Sauce
1 onion, finely chopped
2 garlic clove, finely chopped
2 carrots, chopped
2 celery sticks, chopped
2 tbsp tomato purée
1 tbsp dried rosemary
1 tbsp dried oregano
10g fresh parsley, finely chopped
Nutmeg
400g minced beef
1kg peeled tomatoes
20 fresh basil leaves picked, ¼ finely chopped ¼ left whole for garnish
1 beef stock cube
1 red chilli, chopped
125ml red wine
Olive oil

Gnocchi

Peel cooked potatoes, mash, I recommend a ricer, and season with salt and pepper. Add egg and mash to combine. Gradually incorporate the flour. Knead until smooth dough comes together. Don’t over mix it, or the gnocchi will be tough: the dough should feel very delicate. Cover it with a clean kitchen towel.

Divide dough into three pieces and roll each into a thin log. Cut into bite-sized pieces and roll gently over the tines of a fork. Cook gnocchi in salted simmering water. Then they float, they’re ready. Remove from the pot with a slotted spoon.

Bolognese Sauce

Heat the olive oil in a saucepan over medium-high heat and add carrots, celery, garlic, the parsley and the dried herbs. Then fry for the mixture for 10 minutes and continuously stir until they soften. Add the minced meat and stir until the meat is browned all over. Season with salt and pepper. Add the peeled tomatoes, basil, oregano, the beef stock cube, red chilli, 125ml red wine and stir.

Bring to the boil, reduce to a gentle simmer and cover with a lid. Cook for 1 hour 15 minutes, stirring occasionally, until you have a rich, thick sauce. Mix with the gnocchis and serve with the fresh basil leaves on top.
Best Shakshuka Ever

BY FANNI TIHANYI, PARTNER MARKETING ASSOCIATE

It's a typical late Sunday morning dish we would eat together with friends and family from a large pan. I hope it will be your next weekend comfort food.

2 Portions
1 small onion, chopped
2 garlic cloves, crushed
1 yellow bell pepper, de-seeded and chopped
5 medium tomatoes, chopped
3 tbsp tomato paste
1 tsp paprika powder
1 tbsp olive oil
A pinch cumin
4 eggs
Feta cheese
Kosher salt
½ handful of parsley, finely chopped

Method
Heat the oil in a large frying pan over medium heat and add the onion. Cook until soft and translucent. Add the garlic to the pan and stir until soft.

Add the chopped pepper and fry for 5 minutes. Add the chopped tomato and tomato paste and stir well. Add the spices and cook for 5 minutes more. Taste and season with salt.

Crack the eggs into the tomato mixture in the pan and simmer, lid closed, for around 10 minutes until the eggs are cooked.

Add feta on top and sprinkle some parsley over the dish and serve immediately.
Happy Sales

Ingredients
- A big slice of “managing what you measure”
- 500 g of the right technologies
- A big splash of energy, support and encouragement
- 5 cups of “create trust, not fear culture”
- A big handful of coaching and career development marinate
- 10 tbsp of have fun

Method
First bring out a big pan and grease it with clear goals and targets, then place your sales team inside it. Begin with your main, the right technology. Add chunks of the right, easy to use and intuitive technology and marinate it with every sales rep. Make sure it’s properly marinated as you want the technology to flavour each and every single rep.

Place the marinated sales reps into the pan and cook with energy, support and encouragement. Giving each rep the time to cook equally throughout.

Now an important ingredient which can be hard to find, but if you look in the right places you will find it. Trust.

Simmer sales reps with trust but be careful not to serve trust without the side dish of coaching and development. Together, this makes the perfect combination.

Now for the greens, maintaining a positive relationship with managers. This is vital to ensuring your meal isn’t just tasty but is healthy and balanced. For some seasoning remember to measure the right things at the right time. Measure too much unnecessarily, and you’ll over do it with the spice.

Finally, the sauce, the happy culture. Pour it all over your dish, as much as you like and this is where every sales rep is having fun.
**Rigatoni with Tomatoes, Eggplant Sauce & Mozzarella**

BY CATALINA GONZALEZ-BARBA, SENIOR BUSINESS DEVELOPMENT REPRESENTATIVE

I have chosen this dish because pasta gives me a *home feeling* since one side of my family has lived in Italy for many years. Italy has therefore become my second home after Spain. Spero che vi piaccia!

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**3-4 Portions**

3-4 Portions

1 eggplant, cut into small cubes
1 onion, chopped
2 garlic cloves, chopped
800 g cherry tomatoes, chopped
1 handful basil leaves, finely chopped (keep some for garnish)
Optional: 1-2 chillies, finely chopped
Salt and pepper to taste
4 spoons of cooking cream
500 g Rigatoni or Penne
200 g mozzarella di Bufala, pulled
Parmesan cheese, ground

**Method**

Heat some olive oil in a pan and roast the eggplant pieces until their surface is brown.

Add the onion and garlic until they are also well cooked. Add the tomatoes, chopped basil and chilli and let it simmer.

In the meantime heat up some water for the pasta. While cooking the pasta, add some water from the pasta to the sauce.

While the pasta is cooking, add the 4 spoons of cream to the sauce. Make sure to let it cook for 10 more minutes.

Once the pasta is ready mix well with the sauce and garnish with mozzarella and the parmesan cheese on top.
Surinamese Roti for the Caribbean Free Spirit

BY RAYMOND HÜNER, SENIOR REGIONAL SALES DIRECTOR

Preparing this, the smell and taste always brings me back to great memories of a Caribbean hammock and a fresh drink.

2-3 Portions

For the Roti
500g wheat flour
½ tsp baking powder
½ tsp baking soda
1 tbsp sunflower oil
375 ml lukewarm water

For the Filling
4 tbsp of sunflower oil
2 onions, diced
3 cloves of garlic, crushed
800 g chicken fillet, cut into bite-sized chunks
6 large potatoes, cooked and cut into large cubes
2 tsps tomato paste
2 tbsp garam masala
2 cups of water
2 vegetable stock cubes, crumbled
Freshly ground black or white pepper
400 g snake beans, rinsed and ends cut off
6 eggs, peeled and hard-boiled
Rolling pin

Method
Put wheat flour into a large bowl and make a well in the middle. Add baking powder, baking soda, sunflower oil and lukewarm water in the middle. Knead for about 5 to 10 minutes, and keep adding the remaining flour until the dough is smooth and elastic. Cover the bowl with cling film and let it rise at room temperature for 30 minutes. After the dough has risen, form 7 to 10 balls from the dough. Add some flour to the working surface. Flatten each dough ball using a rolling-pin. Heat up a pan over high heat, and bake the roti. Lightly coat the top with some sunflower oil, then turn it around. Coat again and turn around, repeat this until the surface is nicely browned.

Add the sunflower oil into a large pan and heat over medium-high heat. Sauté about two thirds of the diced onions. Add 2 crushed garlic cloves to the pan. When glazed, add 1 tsp of tomato paste and 1 tbsp of garam masala, stir. After 2 minutes add the chicken, and season with freshly ground salt and pepper. Stir the chicken once in a while, be careful to prevent it from burning. When the chicken chunks are nicely cooked, add 1 cup of water and 1 vegetable stock cube. Put the lid on the pan and let it steam for about 5 minutes on low heat, then add half a cup of water. The chicken masala is ready when the chicken is cooked through but still soft. If you notice that the dish doesn’t have enough gravy, add in more water and taste to see if it’s still salty enough.

Put another pot on medium heat. Add sunflower oil and sauté the remaining third of the diced onions along with 1 crushed garlic clove. Add in 1 tsp of tomato paste, give it a good stir and mix with 1 tbsp of garam masala. Add in the potatoes, 1 cup of water and 1 vegetable stock cube. Turn down the heat to low, put on the lid and let steam until the potatoes are nice and tender. An easy way of checking if your potatoes are done, is by poking it with a fork. Then add the snake beans. Season one more time with salt and pepper or vegetable stock cubes. Add the eggs into the garam masala sauce for a few minutes, this will give them a nice colour. Enjoy!
Raggmunk—Swedish Potato Pancake

BY JOHANNES WRETSÉN JONSSON, TERRITORY SALES EXECUTIVE

This dish has given a silver lining to so many weekdays during my childhood. Simple and utterly delicious!

2-3 Portions

- 500 g potatoes
- 1 small egg
- ½ tbsp of flour
- Butter for frying
- Salt
- 400g of sliced pork belly
- Lingonberry jam

Method

Grate the potatoes and squeeze out any excess water from the grated potatoes through a colander or by using a kitchen towel. Mix the egg and the flour, add the potatoes, salt and pepper and mix quickly, using your hands.

Fry the pork belly until golden and save the frying fat. Add some butter to the remaining pork fat and start frying your potato pancakes until they get very crispy and golden. Serve together with Lingonberry jam and added parsley on top.
Sherrie’s Persian Aubergine Dip (Mirza Ghasemi)

BY SHERRIE RAFIEI, ACCOUNT EXECUTIVE

2-3 Portions

3 large aubergines
3 cloves of garlic, cut into slices
½ tbsp of turmeric (or if you have saffron use just the tip of a tsp)
3 large tomatoes, quartered
2 tbsp of tomato puree
1 tsp of salt
½ tsp of sugar

Olive oil for frying
2 large eggs, whisked
Flat bread to serve

You’ll need
Baking tray

Method

Drizzle some olive oil into the baking tray. Cut off the stalk of the aubergines and cut the aubergines in half lengthways. Place the aubergines in the tray, drizzle some olive oil onto the aubergines, and roast for 45 minutes at 200 C°.

After the aubergines are cooked, take them out of the oven and set them aside. Then, put a good amount of olive oil into a large pan on medium heat, add the garlic until it starts to brown around the edges. Then add the turmeric or saffron. Add the tomatoes and let the mixture simmer for 20 minutes on medium heat until the tomatoes soften.

Then use a spoon to scoop out the flesh of the aubergine. Stir all of the aubergine flesh into the tomato mixture. Put the pan on medium heat and mix the ingredients well together. Add the tomato puree, salt, and sugar and cook for a further six minutes and mix occasionally. Create lots of little holes in the mixture. Working one at a time, carefully pour the egg mixture into each hole. Cook for a further 5-6 minutes. Mix the entire mixture together and remove from heat. Serve this dish with some flatbread and enjoy!

I love this dish because it is super healthy and brings people together over food, as it is a sharing starter that you enjoy with friends and family.
Yummy Vegetable Pakoras with Chutney

BY AESHAY JAIN,
HEAD OF SOLUTIONS ENGINEERING

A traditional Indian starter with bursts of flavours, along with aromatic and tangy coriander chutney. A starter that goes well with chai tea in the rainy season, over a gupshup (chitchat) with your friends and family.

2-3 Portions

**Vegetable Pakoras**
4-5 medium slices of potatoes
4-5 cauliflower florets
4-5 onions wedges
100 g chickpea flour
½ tsp garam masala
½ tsp red chilli
½ tsp coriander powder
Salt to taste
500 ml of sunflower oil (for frying)
Chat masala (for sprinkling at the end)

**Coriander Chutney**
100 g fresh coriander
1 chopped green chilli (medium)
40 g ginger
1/2 tsp salt
1/2 tsp black salt sugar
¼ tsp chat masala
½ lemon

**Pakoras**
For the batter, add the flour to a mixing bowl. Pour small amounts of water using a tablespoon, while mixing the batter with a whisk. Continue to add small amounts of water until you get a medium consistency in your batter, ensuring there are no lumps or granules left. Now, your batter is ready!

Mix salt, garam masala, red chilli, and coriander powder into the batter.

Pour the sunflower oil into a deep frying pan and heat up the oil over high heat for frying. To test the right temperature of oil, take ½ teaspoon of your batter and drop it gently into the oil. The batter should rise, and start to fry up. Take the pieces of your potatoes, onions and cauliflower florets, and mix them in your batter, so it is coating them on all sides. Now drop the pieces gently into the oil, in small batches.

Fry all the vegetables until they become golden in colour, that takes about 3 min, and test by taking one piece out to ensure the batter coating has been cooked properly. Your Vegetable Pakoras are ready!

**Coriander Chutney**
Put the fresh coriander leaves, ginger pieces, chopped green chilli, salt, black salt, sugar into a mixer or grinder and add two tablespoons of water.

Grind the mixture for a few seconds, until you get a chutney with thick consistency. Avoid grinding too long, otherwise your chutney will become bitter. Take out the chutney in a small bowl, squeeze in half a lemon, and add chaat masala. Mix it.

To serve, garnish your Pakoras with chopped coriander, and sprinkle some Chaat Masala on top. Serve them hot adding your Coriander Chutney.
Layla’licious
Pot of
Perfect Pair

BY LAYLA LEE, STRATEGIC ALLIANCES MANAGER

I have travelled to over 106 countries, and I always take cooking classes whenever I visit a different country. With this dish you don’t have the dilemma of choosing between savory and sweet.

2 Portions
1 onion, finely chopped
1 sweet potato, cut into cubes
1 garlic clove, finely chopped
2 tomatoes, cut into cubes
1 red pepper, cut into bite size pieces
1 can of black beans
1 red chilli, finely chopped
4 g vegetable broth powder
100 ml whole milk
75 g wheat flour
10 g parsley leaves, finely chopped
150 ml coconut milk
1 banana
2 g baking powder
Salt
Pepper
Oil

Method
Mix coconut milk with 150 ml hot water and vegetable stock. Drain the black beans in a colander.

Heat oil in a large saucepan over medium heat, sauté onion, garlic and sweet potato cubes for 3 minutes. Add the tomato pieces and cook for another 3 minutes.

Add black beans, sweet potato cubes, paprika pieces, spice mixture and the coconut milk mixture and simmer for about 20 minutes until the sauce has thickened a little. At the end of the cooking time, season with salt.

Meanwhile, peel the banana, break it into pieces and place in a large bowl.

Add whole milk, flour, baking powder, chopped chilli and ½ of the chopped parsley to the banana and mash everything well with a fork to form a pancake batter. Season with salt. It doesn’t matter if your pancake batter still contains pieces of banana. However, if you like it finer, you can also puree the banana beforehand.

In a large pan, heat the oil over a medium heat and bake four pancakes. Fry the pancakes for about 5 minutes on each side.

Distribute the Caribbean sweet potato and coconut stew on a deep plate and sprinkle with the remaining chopped parsley.

Serve with banana pancakes and enjoy.
Street Style Paneer Frankie

BY ARUN PATTHABI, CHIEF GROWTH OFFICER

As a south Indian who grew up eating idlis and dosas almost every day, I stumbled upon the world of Frankies during my first holiday in Delhi and Rajasthan. Ever since, I fell in love with this dish, which transforms a simple roti and some veggies into a delectable street food that makes for a great evening snack. I love making Frankies for my son over weekends.

2 Portions

Dough for Rotis
120 g refined flour
Salt
Water (as required)
2 tbsp oil

For the filling
1 big onion, finely chopped
2-3 garlic cloves, finely chopped
2-3 tbsp ground ginger
2 tbsp coriander powder
2 tbsp garam masala
2 tbsp chilli powder
200 g tomato puree
1 tbsp cashew butter
2 tbsp curd
250 g paneer, cut into dices
Fresh coriander leaves, finely chopped
2 red onions, finely chopped
Frankie masala
Green chilli, finely chopped
White vinegar

Method

For the rotis, mix flour, water and salt together so it turns into a dough, add oil and knead into a dough ball. Cover with cling film and let it rest for 30 minutes.

Add more oil, incorporate it and then divide the dough into six equal balls. Use a rolling pin to flatten them and fry in the pan, until the dough is baked through. Put aside, they will go into the pan for a second round.

For the filling, add the onions, garlic and ginger into a pan and fry over medium heat.

Add the coriander, the garam masala and the chilli powder and stir.

Then add tomato puree and stir. Add the cashew butter and curd, and salt as per taste.

Let it simmer for a few minutes and then add the paneer and the fresh coriander.

Add rotis and a bit of oil back into the pan and fry them until both sides turn golden brown. Fill the rotis with chopped red onions, Frankie masala and the paneer mixture, and form a wrap roll.

Serve with green chilli vinegar. Enjoy!
Sweet Potato Surprise Bowl

By Carolin Gaide, Executive Assistant

When I lived with seven room-mates back in 2012, one of them cooked this dish for me and I was blown away by the flavours. I love it because of its simplicity, yet it is versatile, healthy, and impressed everyone whom I’ve cooked it for. Enjoy the taste explosion!

2 Portions

For the Salad
1 pack of rocket
1 red pepper, finely sliced
1 red onion, finely sliced
1 sweet potato, cut into large pieces

For the Dressing
500 g yoghurt
2-3 tbsp grated ginger to taste
1-2 cloves of garlic, finely chopped
1-2 tsp of grated lemon zest

For Garnish
Roasted cashew nuts
Coriander, chopped

Method

Preheat the oven to 200°C.

Mix the yoghurt, ginger, garlic, lemon juice and lemon zest, season with salt and pepper, and put it aside so the flavours incorporate into the yoghurt.

Roast the sweet potatoes and cashews in the oven until golden brown, I recommend adding the cashews 5 minutes after the potatoes.

In the meantime, arrange the rocket on a plate and garnish generously with red pepper slices and the onion.

Once done, garnish with the cashew nuts and the sweet potatoes.

Top the salad with the yoghurt dressing, and the plucked coriander leaves, I recommend a generous amount.
One Pot Mexican Quinoa

BY ALEXANDER SCHOLZ, LEAD SI PARTNER ENABLEMENT, EUROPE

This dish is basically plug and play (and a little bit of stir), but in no way boring as you can play around with spices—chilli and... more lemon anyone? It works perfectly as a main dish and the next day as a side dish, if you haven’t eaten it all the day before. Enjoy!

2 Portions
1 tbsp olive oil
2 cloves garlic, minced
1 jalapeno, minced
1 cup quinoa
1 cup vegetable broth
1 can black beans, drained and rinsed
1 can diced tomatoes
1 cup corn kernels, frozen, canned or roasted
1 tsp chilli powder
½ tsp cumin
Kosher salt
Freshly ground black pepper, to taste
1 avocado, halved, seeded, peeled and diced
Juice of 1 lime
2 tbsp fresh cilantro leaves, chopped

Method
Heat olive oil in a large skillet over medium high heat. Add garlic and jalapeno, and cook, stirring frequently, until fragrant, about 1 minute.

Stir in quinoa, vegetable broth, beans, tomatoes, corn, chilli powder and cumin; season with salt and pepper, to taste.

Bring to a boil, cover, reduce heat and simmer until quinoa is cooked through, about 20 minutes.

Stir in avocado, lime juice and cilantro. Serve immediately.
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