

**Cookbook with 50
recipes from around the world**

Tastes that cross borders

Discover homemade recipes from
those who celebrate the diversity of
TP's global community and share
their cooking joy!



Breakfast and Breads,
Appetizer, Soup and Bowls,
Meats, Seafood, Vegetarian,
Rice, Pasta, and Dessert

Promoted by



Chosen through a global contest among
TP employees, these recipes were carefully
selected to represent the diversity of TP's
worldwide community.



Tastes that cross borders

2025

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<https://www.tp.com/en-us/careers/for-fun-festival/>



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Discover homemade recipes from those who celebrate the diversity of TP's global community and share their cooking joy!

2025



A world behind *every recipe*

- | | |
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| Laura Torrero Álvarez | Wilda Norma Yunita |
| Lobna Majjedi EP Boukhris | Yesenia Barajas Moreno |



Introduction

A global celebration of diversity through food

This cookbook is a vibrant tribute to the rich diversity of our global TP community. It showcases the creativity, passion, and unique perspectives of employees from around the world who participated in the For Fun Festival (FFF).

Since its launch in 2008, the FFF has been a platform for TP employees to share their hidden talents, uniting us in the spirit of friendly competition. From Art and Dance to Music, FFF has celebrated the diverse ways our people shine outside the workplace. In 2024, we had an exciting special category: Cooking. The cookbook features 50 carefully selected recipes by Chef Juliana Lima, chosen for their authenticity, creativity, and cultural connection.

Each recipe tells a story, offering a glimpse into the culinary preferences of those who work with us and highlighting the beauty of our differences. From beloved family recipes to innovative new creations, each dish reflects the vibrant tapestry of flavors that make TP truly unique. Thank you to all TP employees for sharing your kitchens, your talents, and your hearts with us. This cookbook is more than just a collection of recipes—it embodies the values that define TP: Integrity, Respect, Professionalism, Innovation, and Commitment. By sharing these recipes, we celebrate not only our culinary diversity, but also the spirit of collaboration that unites us.

Preface

I haven't been a lifelong enthusiast of gastronomy. That all changed when I realized that cooking is far more than just the act of preparing food. Cooking is about gathering loved ones around the warmth of the kitchen, sharing stories, and creating memories. For me, it's about listening to the thoughts of those beside you without judgment. Cooking is an act of love and care, a gesture of thoughtfulness, and the acceptance that not everyone will be pleased, yet you continue to give your best.

It is with great honor that I contribute to this recipe book, a collection that celebrates the rich culinary traditions from around the world. I am deeply thankful to TP for this invitation and feel truly blessed to be part of something so meaningful.

From the bottom of my heart, I hope this book brings you countless unforgettable moments shared with friends and family, creating cherished memories around the table.

Chef Juliana Lima

Juliana Lima, a chef and culinary influencer with credentials from Le Cordon Bleu Paris (2018) and the Instituto Gastronômico das Américas (IGA), curated the top 50 recipes featured in this cookbook. Passionate about exploring the world through food, Juliana loves traveling to discover and savor the diverse flavors of global cuisine.



Measurements

Liquid volumes

Teaspoon	Tablespoon	Cup	Milliliter	Fluid Oz
1 tsp			5 ml	
3 tsp	1 tbsp	$\frac{1}{16}$ C	15 ml	$\frac{1}{2}$ fl. oz
6 tsp	2 tbsp	$\frac{1}{8}$ C	30 ml	1 fl. oz
12 tsp	4 tbsp	$\frac{1}{4}$ C	59 ml	2 fl. oz
16 tsp	5.3 tbsp	$\frac{1}{3}$ C	79 ml	$\frac{2}{3}$ fl. oz
24 tsp	8 tbsp	$\frac{1}{2}$ C	118 ml	4 fl. oz
32 tsp	10.6 tbsp	$\frac{2}{3}$ C	158 ml	5 $\frac{1}{3}$ fl. oz
36 tsp	12 tbsp	$\frac{3}{4}$ C	177 ml	6 fl. oz
48 tsp	16 tbsp	1 C	237 ml	8 fl. oz
96 tsp	32 tbsp	2 C	473 ml	16 fl. oz

Oven temperature

°F	°C	°F	°C
500	260	350	180
475	240	325	170
450	230	300	150
425	220	275	140
400	200	250	120
375	190	255	110

For fan-forced ovens, reduce by 65°F, 20 °C.

Dry weight

Fluid Oz	Tablespoon	Cup	Gram	Pound
$\frac{1}{2}$ oz	1 tbsp	$\frac{1}{16}$ C	15 g	
1 oz	2 tbsp	$\frac{1}{8}$ C	28 g	
2 oz	4 tbsp	$\frac{1}{4}$ C	57 g	
3 oz	6 tbsp	$\frac{1}{3}$ C	85 g	
4 oz	8 tbsp	$\frac{1}{2}$ C	115 g	$\frac{1}{4}$ lb
8 oz	16 tbsp	1 C	227 g	$\frac{1}{2}$ lb
12 oz	24 tbsp	1 $\frac{1}{2}$ C	340 g	$\frac{3}{4}$ lb
16 oz	32 tbsp	2 C	455 g	1 lb

Liquid conversions

Fluid Oz	Teaspoon	Tablespoon	Milliliter	Cup	Pint	Quart
1 oz	6 tsp	2 tbsp	30 ml	$\frac{1}{8}$ C		
2 oz	12 tsp	4 tbsp	60 ml	$\frac{1}{4}$ C		
2 ($\frac{2}{3}$) oz	16 tsp	5 tbsp	80 ml	$\frac{1}{3}$ C		
4 oz	24 tsp	8 tbsp	120 ml	$\frac{1}{2}$ C		
5 ($\frac{1}{3}$) oz	32 tsp	11 tbsp	160 ml	$\frac{2}{3}$ C		
6 oz	36 tsp	12 tbsp	177 ml	$\frac{3}{4}$ C		
8 oz	48 tsp	16 tbsp	240 ml	1 C	$\frac{1}{2}$ pt	$\frac{1}{4}$ qt
16 oz	96 tsp	32 tbsp	470 ml	2 C	1 pt	$\frac{1}{2}$ qt
32 oz	192 tsp	64 tbsp	950 ml	4 C	2 pt	1 qt

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Breakfast From Around the *World*

Start your day with a global journey! Our breakfast and bread selections highlight the best of diverse traditions, from the soft, comforting flavors of Ube Pandesal to the rich Egg Cake. Each recipe brings a taste of home from different corners of the world.

Ube Pandesal

by Annechile Sagayno Mogan

 From TP in Germany

INGREDIENTS

For the batter:

- 6 cups all-purpose flour
- 7 grams yeast
- 1 teaspoon salt
- $\frac{1}{3}$ cup sugar
- $\frac{1}{4}$ cup ube powder
- $\frac{1}{2}$ cup warm water (to mix with ube powder)
- 1 cup warm milk
- 2 eggs
- $\frac{1}{2}$ cup butter
- 2 tablespoons ube extract
- Breadcrumbs

For the filling:

- Ube halaya
- Quickmelt cheese

HOW TO PREPARE

01. Bloom yeast in warm milk and add a tablespoon of sugar.
02. Mix the ube powder in warm water.
03. Add the flour, sugar, and salt in a bowl and mix.
04. Add the milk and yeast mixture, dissolved ube, and eggs to the flour mixture.
05. Mix at low speed until everything blends, increase speed to medium, and knead for 5–10 minutes.
06. Let the dough rest for 10–15 minutes, then add butter. Knead again for a few more minutes until smooth.
07. Let the dough proof for an hour or until it doubles in size. Once proofed, punch the air out.
08. Divide the dough into 50-gram pieces and rest for 10 minutes. Add the filling before the final shape.
09. Coat with breadcrumbs and line them on a baking sheet.
10. Rest for 30–45 minutes for the second proof while preheating the oven to 180°C.
11. Bake for 18–20 minutes.
12. Serve slightly warm and with a cup of coffee.





Kyeran-pang, Egg Bread

by Jiyoung Kim  From TP in Thailand

INGREDIENTS

For the batter:

- 150 grams pancake mix
- 1 egg
- 150 ml milk
- Sugar (optional)

For the filling:

- 3 eggs
- Spring onion, cheese, or other preferred filling

HOW TO PREPARE

01. Make the batter according to package instructions.
02. Add a spoonful of sugar.
03. Apply oil to a muffin tin or paper cups.
04. Pour the batter into the well-oiled mold. It will be appropriate to pour it up to one-third of the height of the muffin tin.
05. At this stage, you can add any topping you want. You can make your own by adding green onions, bacon, sausage, or cheese.
06. Crack an egg on top of the batter.
07. Sprinkle some salt on top of the egg.
08. Put in an oven or air fryer preheated to 160°C.
09. Bake for about 20-30 minutes. Stick a chopstick in it and if nothing comes out, it is proof that it is done.
10. Carefully separate the food taken out of the oven from the mold. Serve.

Egg Cake/Eksie Kuku

by Ragini Nanhkoesingh

 From TP in Suriname

INGREDIENTS

- 10 eggs
- 10 tablespoons all-purpose flour
- 13 tablespoons sugar
- 2 packs of vanilla sugar
- 3 teaspoons almond extract
- 3 teaspoons vanilla extract
- 3 teaspoons rum (optional)
- 20 tablespoons unsalted butter, melted
- Sprinkles or almonds, sliced

HOW TO PREPARE

01. Make sure the eggs and butter are at room temperature.
02. Measure out everything and set it aside.
03. Break the eggs and set those aside as well.
04. Melt the butter in a saucepan. Set it aside.
05. Preheat the oven to 180°C (350°F).
06. Butter your baking tin.
07. Mix the eggs, sugar, and vanilla sugar for 10 minutes on the highest setting.
08. Add the almond extract, vanilla extract, and optional rum. Mix for 10 minutes.
09. Preheat the oven, and continue mixing for about 25 minutes on the highest setting.
10. The mixture should be thick, like whipped cream. It should take a long time for the batter to fall off the spoon.
11. On the lowest setting, mix in the flour and butter for 1-2 minutes.
12. Pour the batter into the buttered baking pan.
13. Bake the cake for 30-40 minutes at 180°C (350°F) until golden brown.

Important: Do not open the oven door while baking!

14. When the cake is ready, remove the tin from the oven.
15. Sprinkle the cake with sprinkles or sliced almonds.
16. Let the cake cool completely before cutting.





Cheesy Garlic Toast

by Derrick Alfonso  From TP in India

INGREDIENTS

For the cheesy garlic toast:

- 20 cloves of garlic
- ½ cup olive oil
- 3 tablespoons butter
- 1 teaspoon chili flakes
- 1 teaspoon oregano

For the bread slices:

- Mozzarella cheese as preferred
- Hot sauce for basting
- Coriander (optional)

HOW TO PREPARE

01. Add 20 garlic cloves to ½ cup olive oil and fry on low heat until golden brown.
02. Once the garlic is cooked and turns brown, let it cool down to room temperature.
03. Transfer the garlic and oil mixture to a blender. Add butter, chili flakes, and oregano to the mixture and blend until it forms a smooth paste.
04. In the meantime, preheat oven or air fryer to 200°C.
05. Take some bread slices, apply the garlic butter spread, and add mozzarella cheese.
06. Bake slices for 3 minutes at 200°C.
07. Remove the slices from the oven or air fryer and brush them with hot sauce. Sprinkle with coriander leaves.



Small Bites and Big *Flavors*

These dishes are small in size but big in heart. Whether it's the vibrant spices of an Indian Street-Style Pakora or the cozy warmth of an Adjarian Cheese Bread, each bite is crafted to offer you a taste of the world's favorite starters, perfect for sharing.

Tunisian Stuffed Peppers

by Lobna Majjedi EP Boukhris

 From TP in Greece

INGREDIENTS

For the bread:

- 1 cup milk
- 1 cup water
- $\frac{3}{4}$ cup oil
- 9 grams baking yeast
- 2 tablespoons sugar
- 2 teaspoons salt
- 4 cups flour

For the stuffed peppers:

- 6 green bell peppers
- 300 grams beef, minced
- 60 grams white cheese, grated
- 1 cup parsley, chopped
- 1 egg
- 1 teaspoon black pepper
- 1 tablespoon dried mint
- 1 teaspoon salt
- 1 teaspoon paprika
- 1 teaspoon ground carvi (caraway) seeds
- 1 teaspoon ground coriander seeds

For tomato sauce:

- 300 grams tomato, chopped
- 1 teaspoon harissa
- 1 tablespoon garlic, crushed
- 3 tablespoons olive oil
- Salt to taste
- $\frac{1}{2}$ teaspoon black pepper
- $\frac{1}{2}$ teaspoon paprika
- $\frac{1}{2}$ teaspoon ground carvi (caraway) seeds
- $\frac{1}{2}$ teaspoon ground coriander seeds

HOW TO PREPARE

01. Mix all ingredients for the bread in a bowl, then spread in a baking dish.
02. Let it rest for 10 minutes. Brush the surface with an egg and milk mixture and add herbs to taste.
03. Heat the oven to 200°C and bake it for 20 to 30 minutes.
04. Clean the pepper, remove the seeds and fibers, and set aside.
05. Heat oil in a frying pan and fry the minced meat over medium heat until cooked. Then, cool for 2 minutes.
06. Add parsley, cheese, egg, and flavors to the mixture.
07. Stuff the pepper with the mixture, then dip it in flour from the neck until completely covered. Dip the pepper in the beaten egg until the neck is firmly fixed.
08. Heat the oil in a frying pan and fry the stuffed pepper for 3 minutes on both sides.
09. Put the oil in the pan, add the fresh tomatoes and crushed garlic, cover the pan, and simmer for 5 minutes.
10. Add flavor and cover the pan.
11. Reduce the heat to medium and cook the ingredients for 8 minutes.





Indian Street-Style Bread Pakora

by Shiksha Jaiswal

 From TP in Canada

INGREDIENTS

- 4 bread slices
- 1 cup gram flour (besan)
- ½ tablespoon red chili powder
- ¼ tablespoon turmeric powder
- Salt to taste
- Water for batter
- Oil for frying

HOW TO PREPARE

01. Mix gram flour, chili powder, turmeric, and salt in a bowl. Add water to make a smooth batter.
02. Heat oil in a pan.
03. Cut bread slices into halves. Dip each piece into the batter, coating it evenly.
04. Deep fry the coated bread until golden and crispy.
05. Serve hot with chutney or ketchup.

Fried Spring Rolls

by Marina Prokhorova Valglazerskaya



From TP in Greece

INGREDIENTS

- 7 layers of frozen spring roll layers
- ½ iceberg salad
- 1 carrot
- 1 cucumber
- Salt
- Pepper
- Olive oil for frying
- A dash of spicy pepper sauce

HOW TO PREPARE

01. Defrost the frozen spring roll layers for 10 minutes.
02. Cut and mix all the ingredients.
03. Add salt and spicy pepper sauce to the mixed ingredients.
04. Take one spring roll layer, put mixed ingredients inside, and roll.
05. Put oil on the pan, and when ready, add spring rolls.
06. Fry for 3 to 5 minutes.
07. Remove it from the pan and put it on paper towels to drain excess oil. Leave them for a few minutes, and when ready, put them on a clean plate to serve.





Adjarian Cheese Bread

by Salome Jorbenadze

🇬🇪 From TP in Georgia

INGREDIENTS

For the cheese filling:

- 400 grams fresh cheese (you can use a mix of feta and mozzarella for a similar texture)
- 10 liters milk (for making fresh cheese, optional)
- ½ cup vinegar (for making cheese)
- Salt to taste

For the dough (makes 4–5 Khachapuri):

- 400 grams white flour
- 1 teaspoon cooking oil
- 2 eggs
- 30–50 ml cold water
- Salt (to taste)

HOW TO PREPARE

01. Make the cheese filling. Pour 6–8 liters of milk into an aluminum pot and warm it gently on the stove. Do not let the milk reach a boil. Check the temperature by touching the milk. Remove it from the heat as soon as it's warm but not hot enough to burn your hand.
02. Add the mixture to the warm milk, stir well, and then let it sit in a warm place for 30–40 minutes. The milk should transform into a consistent mass.
03. After 30–40 minutes, return the pot to the stove and heat it on low, stirring gently to encourage the mixture to thicken.
04. Once thickened, turn off the heat. Use your hands to gather the solid curds, to form the cheese.
05. Make your dough. Combine the flour and a pinch of salt in a large mixing bowl.
06. Make a well in the center. Add one egg, cooking oil, and cold water gradually.
07. Mix until the dough starts coming together.
08. Knead the dough on a lightly floured surface for 5–7 minutes until smooth and elastic.
09. Cover with a damp cloth and let it rest for 30 minutes.
10. Shape the Khachapuri.
11. Preheat your oven to 220°C (425°F).
12. Divide the dough into two equal portions. Roll each piece into an oval shape.
13. Spread the cheese mixture along the center of each oval, then roll the edges inward towards the center, pinching the ends to create a boat shape.
14. Place the shaped Khachapuri on a baking tray lined with parchment paper.
15. Bake for 15–18 minutes, until the dough is golden, and the cheese is melted and bubbling.
16. Remove from the oven. Make a small well in the center of each Khachapuri, and crack an egg into each well.
17. Return to the oven for 3–5 minutes until the egg whites are set.
18. Serve hot. Break off crust pieces to dip into the melted cheese and egg center.

Moroccan Pancakes

by Ouafaa Ajaha Lamkharbech

 From TP in France

INGREDIENTS

- 6 cups water
- 1 teaspoon baker's yeast
- 1 teaspoon salt
- 3 cups semolina
- 1 cup flour
- 2 packets Alsa baking powder

HOW TO PREPARE

01. In a bowl, mix the water with baker's yeast. Add the salt, semolina, and flour.
02. Pour the mixture into a blender for 30 seconds to ensure everything is well-mixed.
03. Pause, add 2 packets of the Alsa baking powder, and blend for another 30 seconds.
04. Heat small pans on the stove. Once hot, use a spoon to pour the batter into the pan.
05. Let the batter cook without flipping it until the small holes disappear.
06. Serve warm with honey on top and a nice glass of mint tea.





Warm and Comforting *Bowls*

Nothing connects us like a warm bowl of soup. These recipes invite you to explore comforting flavors from around the globe. From the creamy richness of Pumpkin Soup to the heartiness of Colombian Ajiaco, each spoonful offers a taste of home and togetherness.

Pumpkin Soup

by Cernei Ecaterina

 From TP in Romania

INGREDIENTS

For the soup:

- 300 grams (about 2 cups) pumpkin, peeled and cubed
- 1 chicken leg, cleaned
- 200 grams (about 1 ½ cups) broccoli, chopped
- 4 cloves garlic, minced
- ½ medium onion, diced
- 1-3 tablespoons flour to taste
- 50 ml (about ¼ cup) cream
- 200 grams (about 1 cup) cheddar cheese, grated
- 3 tablespoons olive oil
- 1.5 liters (about 6 cups) water

For the spices:

- 3-4 pieces bay leaf
- 1 pinch pepper
- Salt to taste
- 1 pinch nutmeg
- 1 pinch thyme

For the toast:

- 1 egg, beaten
- 20 ml (about 1 tablespoon) milk
- 2 slices of bread
- Salt to taste

HOW TO PREPARE

01. Start with the chicken broth. Add bay leaves and pepper. Wait for 20-30 minutes for the chicken to boil.
02. Grate pumpkin and chop broccoli.
03. Chop garlic and onion.
04. Fry garlic and onion in olive oil.
05. Add salt, pepper, and flour.
06. Pour in the chicken broth, add broccoli and pumpkin, then let it boil for 10 minutes.
07. Add cream to the soup.
08. Add nutmeg and thyme.
09. Grate and add some cheddar cheese.
10. Serve.





Colombian Chicken and Potato Soup/Ajiaco

by Daniel León Quiroga

 From TP in Colombia

INGREDIENTS

- 4 cups hot water
- 1 boneless and skinless chicken breast
- ½ pound or 250 grams Criolla potatoes, peeled and sliced
- 1 pound or 500 grams Sabanera potatoes, peeled and sliced
- ¾ or 750 grams Pastusa potatoes, peeled and sliced
- 1 long onion stem
- 1 garlic clove, finely chopped
- 1 coriander branch (secret touch)
- 2 corn cobs, cut into pieces
- 1 bunch guascas leaves
- ½ cup milk cream
- ½ cup capers
- 2 avocados, cut into pieces
- Salt to taste

HOW TO PREPARE

01. Cook chicken, garlic, branch of coriander, onion, and salt to taste in water for 10 minutes.
02. Add the 3 types of potatoes (Criolla, Sabanera, and Pastusa), and let them cook for other 10 minutes.
03. Add the corn and half of the guascas leaves to the pot. Cook all the ingredients in the pot covered and over low heat for 70 minutes.
04. When the chicken is cooked (20–25 minutes of the total cooking time), take it out from the pot. Shred it and set aside.
05. After 60 minutes of cooking, take out the onion and the branch of coriander. Add the remaining guascas leaves and let them cook for the last 10 minutes.
06. Serve the hot Ajiaco by adding 1 portion of shredded chicken, capers, and milk cream to taste.
07. Enjoy the Ajiaco with a portion of avocado and white rice (optional).

Pumpkin Orzo and Mushroom Bowl

by Magdalena Malgorzata Szryt

 From TP in Greece

INGREDIENTS

- 1 medium-sized pumpkin, diced
- 1 whole head of garlic, halved at the base
- 1 cup orzo
- Salt to taste
- Water
- 200 grams mushrooms, chopped
- 1 small onion, sliced into crescents
- 2 sprigs of rosemary
- Pepper to taste
- Smoked paprika and fresh parsley (for garnishing)
- Olive oil for drizzling

HOW TO PREPARE

01. Preheat the oven to 160°C.
02. Place the diced pumpkin and halved garlic head in a baking dish.
03. Drizzle with olive oil and roast covered for about 45 minutes.
04. Once the mixture cools down, blend it into a smooth puree with a teaspoon of salt and a little water.
05. Cook 1 cup of orzo according to package instructions.
06. Combine the cooked orzo and pumpkin puree on a medium-heated pan. Season to taste.
07. Chop 200 grams of mushrooms into smaller pieces and sauté them in a pan with a bit of olive oil.
08. When the mushrooms gain color, add 5 tablespoons of olive oil, a small onion sliced into crescents, 2 sprigs of rosemary, and a generous teaspoon of pepper.
09. Serve the orzo and pumpkin mixture topped with the sautéed mushrooms.
10. Garnish with a dash of smoked paprika and fresh parsley.





Global Meat *Classics*

Experience a world of flavors through hearty, expertly crafted meat dishes. From the bold spices of Sticky Chicken to the rich, creamy delight of Beef Stroganoff, these recipes bring expertise and flavor to every bite.

Rosemary Butter Beef Tenderloin

by Andrea Naranjo Farfán

 From TP in Colombia

INGREDIENTS

For the pea sauce:

- ½ cup fresh peas
- 125 grams heavy cream
- 1 tablespoon butter
- 1 tablespoon garlic powder
- Salt and black pepper to taste
- 3 fresh mint leaves

For the candied cubes with goat cheese:

- 150 grams (about 1 cup) of the small brown tuber mashua (*Tropaeolum tuberosum*), washed and cut
- 100 grams goat cheese
- 2 tablespoons butter
- 200 ml milk
- Salt and black pepper to taste
- 1 tablespoon garlic powder

For the potato rösti with parmesan cheese:

- 2 medium potatoes, peeled and grated
- 250 grams parmesan cheese, grated
- 1 tablespoon butter
- 1 tablespoon garlic powder
- Salt and black pepper to taste

For the beef tenderloin with rosemary butter:

- 2 (about 150–200 grams each) beef loin medallions
- 125 grams butter
- 2 sprigs fresh rosemary
- 1 tablespoon garlic powder
- ½ tablespoon olive oil
- Salt and black pepper to taste

HOW TO PREPARE

01. Prepare the pea sauce by cooking the peas in boiling water for about 5 minutes until tender.
02. In a blender, combine the peas, heavy cream, milk, garlic, and butter. Blend until smooth.
03. Add salt, pepper, and fresh mint leaves to taste. Set aside.
04. Make the candied small brown tuber mashua cubes (*Tropaeolum tuberosum*) with goat cheese. In a pan, heat butter and olive oil over medium heat. Add the cubes and cook until golden brown, around 10 to 15 minutes. Season with garlic, salt, black pepper, and fine herbs. Stir well, then finish by adding crumbled goat cheese on top. Set aside.
05. Start preparing the parmesan potato rösti. Grate the potatoes and remove excess water by pressing with a towel. In a bowl, mix the grated potatoes with parmesan, garlic powder, salt, pepper, and herbs.
06. Heat olive oil and butter in a pan. Form small patties with the potato mixture and cook until golden and crispy on both sides. Set rösti aside.
07. Season the beef tenderloin with salt and pepper. In a hot pan, sear the beef with olive oil until browned on all sides.
08. Add butter, garlic, and rosemary to the pan, and baste the beef with the melted butter until it reaches your preferred doneness.
09. Let the meat rest for a few minutes before slicing.
10. Add the rösti and candied cubes with goat's cheese to the sliced beef and top with the pea sauce.





Hot Honey Pineapple Chicken-Fried Lamb Chops

by Jasmine Chapple

 From TP in the USA

INGREDIENTS

For the drink:

- Half a bottle of red wine
- Cranberry juice
- 3 blood orange cloves
- 3 green apple crisp slices
- Pomegranate seeds
- 1 pint of Grand Marnier
- 2 cinnamon sticks
- 3 stems of rosemary

For potatoes:

- Garlic powder
- Onion powder
- Dan-O's All-Purpose Seasoning
- Dan-O's Cheese Seasoning
- Dan-O's Spicy Seasoning
- Smoked paprika
- 1 bag Tillamook mozzarella
- 1 bag Tillamook sharp cheddar
- A cup of smoked gouda
- A block of Velveeta cheese
- 1 block of cream cheese
- 2 cups heavy whipping cream
- 5 russet potatoes, sliced
- 1 onion, sliced

For lamb:

- Mustard base
- Garlic powder
- Onion powder
- Dan-O's All-Purpose Seasoning
- Dan-O's Cheese Seasoning
- Dan-O's Spicy Seasoning
- Salt
- 2 eggs
- Flour
- Corn starch

For the sauce:

- 1 bottle Fischer & Wieser Roasted Pineapple Habanero Sauce (or crushed pineapple glaze)
- ½ bottle Mike's Hot Honey

HOW TO PREPARE

01. Preheat oven to 375°F.
02. Slice potatoes and an onion.
03. Add garlic powder, onion powder, Dan-O's All-Purpose Seasoning, Dan-O's Cheese Seasoning, Dan-O's Spicy Seasoning, and smoked paprika.
04. Add 4 cups of heavy whipping cream, Tillamook mozzarella, Tillamook sharp cheddar, a cup of smoked Gouda, half a block of Velveeta cheese, and a block of cream cheese.
05. Stir until cheese melts, add potatoes and onions, and cook for 40 minutes.
06. Top with shredded cheese and return to the oven under the broiler for 4 minutes (until the top is crispy).
07. Preheat vegetables in a pot with oil at 350°F.
08. Base the lamb with mustard.
09. Season with garlic powder, onion powder, Dan-O's All-Purpose Seasoning, Dan-O's Cheese Seasoning, Dan-O's Spicy Seasoning, and salt. Then add eggs.
10. Season flour with the same seasoning. Coat the lamb in flour and corn starch.
11. Cook the lamb for 4-5 minutes.
12. Mix a bottle of Fischer & Wieser Roasted Pineapple Habanero Sauce (or crushed pineapple glaze) with half a bottle of Mike's Hot Honey until the liquid blends.
13. Pour on top of lamb chops and toss it around in a large bowl.

Ukrainian Potato and Meat Pancakes

by Artur Samkov

 From TP in Poland

INGREDIENTS

- 3 medium potatoes
- 1 egg
- 100 grams flour
- A pinch of salt
- 150 grams ground beef
- 100 grams ground pork
- 1 onion
- Sweet smoked paprika
- Dried garlic to taste
- Pepper
- Salt
- Parsley or dill for garnishing
- Oil for frying
- Sour cream for serving
- Optional: marinated mushrooms (for added flavor)

HOW TO PREPARE

01. Grate the potatoes finely and mix with the egg, flour, and a pinch of salt.
02. Finely chop the onion and fry in oil until golden brown.
03. In a separate bowl, mix ground beef, ground pork, fried onion, sweet paprika, dried garlic, pepper, salt, and parsley or dill with oil. Spread a thin layer of the potato mixture and fry for about 30 seconds.
04. Add a layer of the meat mixture on top, then cover with another layer of potatoes.
05. Cook covered until golden brown to ensure the filling is well-cooked.
06. Serve with sour cream, and optionally add marinated mushrooms.





Sticky Chicken

by Novi Rezeki

 From TP in Peru

INGREDIENTS

For the chicken:

- 2 boneless chicken thighs, cut in chunks
- ½ teaspoon salt
- ½ teaspoon black pepper
- 1 tablespoon minced ginger
- 2 tablespoon cooking wine
- Potato starch or corn starch to coat
- Vegetable oil to fry

For the garnish:

- Sesame seeds
- Green onions

For the sauce:

- 1 tablespoon gochujang paste (add more if you like it spicy)
- 1 tablespoon ketchup
- 2 tablespoons soy sauce
- 2 cloves garlic, peeled and minced
- 1 teaspoon ginger, minced
- 1 tablespoon sesame oil
- 1 tablespoon honey (add more if you like it sweet)

HOW TO PREPARE

01. Mix chicken with seasonings and cover in starch.
02. Fry in hot oil for 7 to 8 minutes.
03. Shake off, let sit, then fry for another 12 to 15 minutes.
04. Coat in seasoning sauce.
05. Sprinkle sesame seeds and green onions over top.
06. Serve immediately. This dish is best served with beer.

Chicken Satay

by Selvia Darmayanti

 From TP in Greece

INGREDIENTS

For the sauce:

- 250 grams salted peanuts
- 1 onion
- 1 garlic
- 1 chili (optional)
- Water
- Salt
- Pepper
- 1 teaspoon brown sugar
- 2 teaspoons dark soy sauce
- 2 kaffir lime leaves

Additional ingredients for topping:

- Cucumber, cut in small pieces
- Peppers, cut in small pieces
- Lemon slice

For the skewers:

- Wooden sticks (soaked in water to avoid them getting burned when grilling)
- 2 boneless chicken thighs, cut in small pieces
- ½ teaspoon salt
- ½ teaspoon pepper
- 1 teaspoon dark soy sauce
- ½ teaspoon corn flour

HOW TO PREPARE

01. Put peanuts, garlic, onion, chili, and water in a blender or hand blender until they are all mixed. Set aside.
02. Put chicken thighs, salt, pepper, dark soy sauce, and corn flour in a bowl. Mix them all well, put them in the wooden sticks, and set aside for at least 30 minutes.
03. While the chicken is marinated, cook the peanut sauce.
04. Put the blended sauce into a pan, add salt and pepper to taste, and dark soy sauce. Mix them well until they are cooked. If it is too thick, you may add water too.
05. Add kaffir lime leaves, and set aside.
06. Grill the chicken until ready.
07. Plate. First the peanut sauce, then the chicken skewers, then add cucumbers peppers and lemon as toppings. Squeeze the lemon before you eat, as it will upgrade the flavor of your chicken satay (sate ayam).





Barbecue

by Ivan Gomez

 From TP in Colombia

INGREDIENTS

- 3 picanha steaks weighing 1.5 kilograms each
- 4 packages of chorizo paisa
- 4 packages of black pudding
- 2 racks of pork ribs of 2 kilograms
- 2 kilograms of barrel bacon
- 5 pounds purple potato
- 500 grams cream cheese
- 2 packages of chives
- 4 onions
- 8 hass avocados
- 1 small jar of chili pepper
- 1 packet of coriander
- 4 large bell peppers
- 1 pound sugar
- 4 long garlic bread baguettes
- 4 bottles of 2.5-liter soda
- 2 packs of large disposable plates
- 2 12-ounce cups
- 1 packet of organic charcoal

HOW TO PREPARE

01. Thaw the picanha steak, preferably 8 hours before serving.
02. Marinate the bacon and pork ribs.
03. Cut the chorizo and the black pudding.
04. Make the sides. Wash the fruits and vegetables, then chop.
05. Make the deeps and guacamole.
06. Once we have completed the previous steps and set the ingredients on the table, we can proceed grilling. Consider the timing for each one:
Chorizos and black pudding: 15-20 minutes
Pork cracklings: 1 hour
Pork ribs: 1.5 hours
Picanha steak: 2.5 hours
Potatoes: 40 minutes
Sides: 30 minutes
07. Serve after grilling.

Beef Stroganoff

by Gabriel Gouveia

 From TP in Brazil

INGREDIENTS

- 400 grams filet mignon, cut into thin strips
- 2 medium potatoes, peeled and cut into cubes (leave aside in a bowl of water to remove the starch)
- 300 grams sliced mushrooms. Do not discard the pickling water.
- 2 boxes heavy cream/table cream
- 320 grams of ketchup
- Cognac and dry white wine
- 50 grams unsalted butter
- Salt to taste

HOW TO PREPARE

01. In a saucepan over medium heat, add the butter.
02. When completely melted, add the strips of filet mignon and season with salt to taste. Sauté well.
03. When the meat is golden and has started to release its juices, cover the pan and let it cook for 3 minutes.
04. Remove the meat juices and set aside.
05. Add $\frac{1}{2}$ cup of brandy to the meat. Using a long match, carefully flambé, stirring slowly.
06. When the flames go out, add ketchup and the mushrooms along with their pickling liquid.
07. Then, add $\frac{1}{3}$ cup of dry white wine and mix well.
08. Return the reserved meat juices to the pan, mix everything, and cover, allowing the sauce to thicken.
09. In the meantime, prepare the French fries. Drain and dry the diced potatoes well.
10. Fry them twice to ensure they are crispy.
11. After frying, drain excess oil and place them in a bowl, seasoning with salt to taste.
12. With the potatoes ready, return to the stroganoff. The sauce is thickened and almost finished.
13. Add the chilled cream and mix with gentle, circular movements to incorporate. Be careful not to mix too vigorously to avoid curdling.





Water Farofa

by Jonas Vitale Cruz

 From TP in Brazil

INGREDIENTS

- 50 grams pork shoulder, chopped
- 50 grams Portuguese sausage, chopped
- 50 grams Calabrian sausage, chopped
- 50 grams bacon, chopped
- ½ cup green bell pepper, chopped
- ½ red onion, chopped
- 2 cloves garlic, sliced
- 1 ½ tablespoons clarified butter
- 1 cup water
- 2 cups manioc flour (cassava flour)
- ½ cup chopped tomato
- Chopped parsley, green onions, and salt to taste

HOW TO PREPARE

01. Sauté the pork shoulder, sausages, and bacon.
02. Add the clarified butter, bell pepper, garlic, and onion, and sauté everything until golden.
03. Turn off the heat. Add the tomato and water.
04. Scrape the bottom of the pan and add the flour.
05. Mix well and finish with salt, green onions, and parsley to taste.

Steak, Shrimp, and Broccoli-loaded Potatoes

by G´Maan Ashe Hodges

 From TP in the USA

INGREDIENTS

- 3 russet potatoes
- 1 pound shrimp
- 2 ribeye steaks
- 1 cup of heavy whipping cream
- Milk
- 1 ½ cup of chipotle gouda cheese
- 1 tablespoon of butter
- 1 tablespoon of sour cream
- A crown of broccoli
- Old Bay seasoning

HOW TO PREPARE

01. Clean potatoes.
02. Rub them down with olive oil, salt, and pepper.
03. Cover with aluminum foil and bake for 1 hour at 400°F.
04. Clean and devein shrimp. Season it with paprika, salt, pepper, garlic, Old Bay, and Cajun seafood seasoning. Set aside.
05. Melt butter in a skillet and cook shrimp for about 3 minutes on each side.
06. Cook the marinated steak to your preferred temperature. Add thyme and butter for flavor. When finished, set aside to rest, then slice.
07. Take potatoes out of the oven and carve out the middle.
08. Mash potatoes, and add heavy whipping cream, butter, garlic, herb seasoning to taste, and sour cream.
09. Make a cheese sauce by using milk and chipotle Gouda cheese. You can use whatever cheese you like.
10. Assemble. Get mashed potatoes and stuff them back in the carved baked potatoes and top with steamed broccoli, juicy steak, shrimp, and creamy cheese sauce.





Pumpkin and Bacon Risotto

by Maruska Guagliardo

 From TP in Portugal

INGREDIENTS

- 500 grams pumpkin
- 125 grams bacon
- 350 grams Arborio or Carnaroli rice
- 1 liter hot broth
- 1 large white onion
- 1 carrot
- 1-2 celery stalks
- 30-50 grams butter, depending on taste
- Parsley for garnishing
- 50-100 grams parmesan cheese

HOW TO PREPARE

01. Prepare a vegetable broth with celery, carrot, and ½ white onion in about 1 liter of water.
02. Cut the pumpkin in half, remove the seeds, and slice it. Season with salt and thyme, then roast at 180°C for 30 minutes.
03. Cook the bacon in some oil until crispy, then set aside on paper towels.
04. Blend the roasted pumpkin into a smooth purée. Add a little broth if necessary.
05. Sauté the other half of the onion in oil, add the rice and toast it. When it's too hot to touch, deglaze with white wine.
06. Once the wine has evaporated and you no longer smell the alcohol, add the broth, two ladles at a time. The rice should "risottare," meaning it absorbs the liquid before you add more, releasing its starch for creaminess.
07. Halfway through cooking, add the pumpkin purée, continuing to add broth to keep the rice from drying out. The risotto will become nice and creamy.
08. Finish by stirring in butter and grated parmesan.
09. Garnish with parsley and add the crispy bacon. (For a vegetarian version, substitute with toasted nuts like walnuts or almonds).

Stir-Fried Chicken

by Monika Cieslinska

 From TP in Greece

INGREDIENTS

For the chicken:

- 600 grams chicken breast/thigh, cut into strips
- 2 garlic cloves, sliced
- 1 tablespoon white flour
- 1 tablespoon curry or curcumin
- 1 glass wine (white or red)
- 3 tablespoons mustard
- 1 lemon, squeezed
- Salt and black pepper to taste
- Fresh parsley, chopped (for garnishing)
- 2 tablespoons honey
- 5 tablespoons olive oil
- 1 red sweet long pepper, sliced
- 1 green sweet long pepper, sliced
- 1 onion, sliced

For the salad:

- 1 cucumber, sliced
- 4 ripe tomatoes, cut into wedges
- 1 small red onion, sliced
- 10-15 olives
- 1 green bell pepper, sliced into rings
- 2 tablespoons capers (optional)
- Salt and black pepper to taste
- 250 grams feta cheese
- 1 teaspoon dried oregano
- 5 tablespoons extra virgin olive oil
- 1 tablespoon red wine vinegar

HOW TO PREPARE

01. Heat 2 tablespoons of oil in a pan. Add sautéed peppers and onion and stir for 3-4 minutes. Set aside.
02. Add 3 tablespoons oil to the same pan and sauté chicken until browned.
03. Sprinkle with flour, curry, salt, and pepper.
04. Pour in wine and simmer for 2-3 minutes.
05. Add mustard and honey. Stir and cook for another 2-3 minutes.
06. Add lemon juice, peppers, and onion. Cook for 1-2 minutes.
07. Remove from heat, sprinkle with parsley.
08. Add cucumber, tomatoes, onion, olives, and bell pepper to a bowl.
09. Sprinkle with capers (optional), salt, pepper, and oregano.
10. Top with feta cheese and drizzle with olive oil and vinegar.
11. Serve with rice, pita, or potatoes.





Sinigang Paella

by Adrian David

 From TP in the Philippines

INGREDIENTS

- 250 grams water spinach
- 200 grams diced taro
- 1 taro, thinly sliced, for garnishing
- 250 grams eggplant, sliced
- 200 grams onions, sliced
- 350 grams tomatoes, sliced
- 150 grams string beans, cut
- 350 grams tamarind
- 4 pieces green chilis
- 100 grams tomatoes, diced
- 100 grams onions, diced
- 1 kilogram pork
- 1 kilogram Calasparra rice
- 1 gram saffron
- 4 tablespoons fish sauce
- 1 tablespoon salt

HOW TO PREPARE

01. Heat a cup of olive oil in a large pot. Sauté the sliced onions and tomatoes.
02. In another pot, boil water and add tamarind until it softens.
03. While waiting for the tamarind, add the pork to the large pot and pour in 4 liters of water. Once the tamarind is soft, mash it and mix the juice into the large pot.
04. Add the diced taro, cut string beans, and green chilis. Cover and simmer for 30 minutes or more, depending on the pork's quality.
05. After 30 minutes, remove the pork and set it aside. Add sliced eggplant, 4 tablespoons of fish sauce, and 1 tablespoon of salt to the pot. Strain the vegetables and set aside for garnishing. Turn off the heat.
06. Slice the pork into three pieces. Trim and slice some pork for later sautéing.
07. In a paellera, heat a cup of olive oil. Sauté the diced onions and tomatoes, then add the trimmed pork slices.
08. Once the pork is golden brown, add 1 kilo of Calasparra rice. If unavailable, use Arborio rice.
09. Mix until the rice becomes translucent. Add 2 liters of sinigang broth, pour to the paellera handle level, and add saffron. Cover with aluminum foil and cook over low heat for 15–20 minutes.
10. While the paella is cooking, deep fry the pork until semi-golden brown, let it rest for 10 minutes, then double fry until golden brown. Also, deep fry the thinly sliced taro until crispy.
11. In the last 5 minutes, add the water spinach to the paella, then cover and complete the 20 minutes of cooking.
12. Once done, garnish with the vegetables and deep-fried pork.

Lumpiang Shanghai

by Janice Antonio

 From TP in the Philippines

INGREDIENTS

- 700 grams ground pork
- 1 medium carrot, finely diced
- 1 onion, finely diced
- 1 clove garlic, finely diced
- 2 eggs
- 2 tablespoons oyster sauce
- Salt and pepper, to taste
- 1 tablespoon seasoning
- Spring onions
- 1 pack lumpia wrapper
- Oil for frying
- Sweet and sour sauce, for dipping

HOW TO PREPARE

01. In a bowl, combine ground pork, carrots, spring onion, garlic, onion, eggs, seasoning, oyster sauce, salt, and pepper. Mix well.
02. Put 1 tablespoon of the mixture per lumpia wrapper.
03. Preheat oil and fry lumpia until golden brown.
04. Serve hot with sweet chili sauce.





Chicken Pie

by Staci Lindsay

 From TP in the USA

INGREDIENTS

- 4 cans of herbal cream of chicken
- 4 cans of mixed vegetables, any kind
- 1 can of diced potatoes
- 1 can of corn
- 2 boxes of pie shells
- ½ tablespoon salt and pepper
- 1 egg
- 1 rotisserie chicken and/or chicken breast that you can boil
- Salt and garlic seasoning

HOW TO PREPARE

01. Preheat oven to 425°F.
02. Put all contents of cans in a bowl, mix it up, then let it set to soak in all the flavor.
03. Debone rotisserie chicken and shred. Add it to the mix.
04. Next, start opening your pie shells and placing them into 2 separate pie pans. Do not forget to oil the bottom of the pie pan (you don't need a lot).
05. Once you have laid both bottom crusts in your pans, go to your mixed ingredients and add salt and pepper. Stir. Place mixture into the pie bottoms.
06. Place the pie toppers on the pie and pinch the sides so the bottom and top layers seal it all in. Use a straight-edged knife to create your own design.
07. Make sure that you crack an egg and wash the top of the pie with the egg to get that nice golden look.
08. Put aluminum foil on the top of your pies for the first 25 minutes in the oven.
09. Take it off and let the pies brown for another 10 minutes. Take the pies out, let them sit for about 10 minutes, and serve. This meal takes about an hour, sometimes a little less if you prep ahead.

Chicken in Spicy Sauce/Ají de Gallina

by Andrea Isabel Peña Rojas

 From TP in Peru

INGREDIENTS

- 3 potatoes
- 1 pinch turmeric
- 8 slices white bread
- ½ cup evaporated milk
- 1 pound chicken breast
- 7 cups water
- 1 tablespoon yellow ají peppers, pureed
- ½ cup vegetable oil
- 2 cloves garlic, smashed
- 1 large onion, finely chopped
- 1 tablespoon coarsely chopped walnuts
- 1 tablespoon grated Parmesan cheese
- 3 cups cooked white rice
- 2 large hard-boiled eggs, halved
- 4 black olives, pitted and halved

HOW TO PREPARE

01. Gather the ingredients.
02. Cook the potatoes in salted water until tender when pierced with a fork.
03. Let the potatoes cool, then peel and cut into quarters. Set aside.
04. Cook the eggs in salted water.
05. Cut the onion into small cubes.
06. Place the chicken breast in a pot with salted water and bring to a simmer.
07. Cook for 10 to 15 minutes until the chicken is just barely cooked through.
08. Set the chicken aside to cool, reserving the broth.
09. Tear the slices of bread into smaller pieces and place them into a small bowl. Pour some of the broth and the evaporated milk over them to soak. Set aside.
10. Shred the cooled chicken.
11. In a pan, heat the vegetable oil, then add the chopped onion and smashed garlic. Fry until the onion is soft.
12. Add a pinch of turmeric, salt as needed, and the pureed ají to the pan and cook for an additional minute. Remove the mixture from the heat and let it cool.
13. In a blender, combine the soaked bread and the cooled onion mixture. Process briefly until well combined.
14. Pour the mixture into a pot and add the grated Parmesan cheese, chopped walnuts, and the shredded chicken. Heat through, adjusting the seasoning with salt and pepper to taste.
15. Add more chicken broth if the sauce is too thick.
16. Serve the ají de gallina alongside white rice. Garnish with the quarters of potatoes, halves of hard-boiled eggs, and halved black olives. Enjoy!





Flavors From *The Sea*

Dive into these ocean-inspired recipes that bring the freshness of the sea to your plate. Featuring a tangy Fish Ceviche and a creamy Seafood Risotto, this section is an ode to coastal flavors, capturing the essence of life by the water.



Fish Ceviche

by Yesenia Barajas Moreno

 From TP in Colombia

INGREDIENTS

- 1-kilogram white fish (tilapia, snapper, or grouper)
- 12 Tahiti limes
- 2 passion fruits
- 2 red onions
- 50 grams cilantro
- 1 yellow chili pepper
- 5 grams ginger
- 1 stalk of celery
- Salt and pepper to taste
- 1 green plantain
- 1 sweet potato
- Toasted corn for garnish

HOW TO PREPARE

01. Remove the sides of the fish. Cut it into cubes. Set aside.
02. Slice the red onion and celery into julienne strips.
03. Dice the chili pepper.
04. Grate the ginger.
05. Squeeze the limes.
06. Cut and extract the juice from the passion fruits.
07. Mix the reserved fish pieces with $\frac{1}{4}$ cup of lime juice and a teaspoon of cilantro, and let it rest for about 4 minutes.
08. Add the onion, celery, ginger, a splash of passion fruit juice, and chili pepper, and blend in a mixer or blender.
09. Once fully blended, strain it through a sieve and set aside.
10. Slice the sweet potato and plantain using a vegetable peeler or mandolin, fry them, and set aside.
11. In a bowl, combine the fish cubes with the lime juice and let it rest for about 4 minutes. Add the red onion, cilantro, chili pepper, ginger, passion fruit juice, and, if desired, a couple of passion fruit seeds, along with salt and pepper to taste.
12. Plate the dish and garnish with the plantain, sweet potato chips, and some kernels of corn.

Seafood Risotto

by Camilo Alejandro Cuevas Benavides

 From TP in Colombia

INGREDIENTS

For the fumet:

- 100 grams shrimp
- 100 grams prawn
- 50 grams calamari rings
- 100 grams octopus
- 100 grams leeks
- 75 grams celery
- 250 ml white wine
- 5 bay leaves
- 10 grams thyme
- 10 grams parsley

For the rice:

- 1 tablespoon annatto oil
- 150 grams white onion
- 5 grams garlic paste
- 250 grams Arborio rice
- 1 gram salt
- 1 gram sugar
- 250 ml white wine
- 750 ml fumet
- 15 grams butter
- 50 grams cream
- 50 grams parmesan cheese
- 15 grams cilantro

For the seafood:

- 1 tablespoon annatto oil
- 150 grams carrot
- 150 grams green peas
- 150 grams red bell pepper
- 1 yellow chili pepper
- 5 grams garlic paste
- 300 grams shrimp
- 300 grams prawns
- 250 grams octopus
- 150 grams calamari rings
- 3 grams salt
- 2 grams pepper
- 2 mg MSG (Ajinomoto)
- 125 ml white wine

For the fish fillet:

- 200 grams fish fillet
- 5 grams garlic paste
- 1 gram salt
- 1 gram pepper
- 5 grams fine herbs
- 30 grams butter

For the sauce:

- ½ tablespoon annatto oil
- ½ tablespoon butter
- 1 tomato
- ½ white onion
- ½ red onion
- 1 gram salt
- 1 gram pepper
- 3 grams sugar
- 3 grams fine herbs
- 15 ml soy sauce

HOW TO PREPARE

01. Cook the seafood in water with a mirepoix and white wine. Let it rest, then strain.
02. Sauté the onion and garlic paste and add rice and white wine. Cook until the alcohol evaporates.
03. Add the fumet and cook until the rice is cooked.
04. Sauté carrots, peas, bell pepper, and chili pepper. Add shrimp, prawns, octopus, and calamari rings.
05. Season the fish fillet and sear it in a pan.
06. Sauté tomato and onions, add the soy sauce, and blend until smooth.
07. Mix the rice with the seafood, butter, cream, parmesan cheese, and cilantro.
08. Place the fish fillet on the top and drizzle with the creole sauce.





Vegetarian *Delight*

This section is a celebration of plant-based goodness. Pumpkin Spaetzle, with its cozy, nourishing flavors, reflects how comfort and nutrition can come together, offering a truly satisfying dish for everyone.



Caponata Sfiha

by Pedro Lestinge Maciel

 From TP in Brazil

INGREDIENTS

For the dough:

- 10 grams dry yeast
- 20 grams demerara sugar
- 130 grams sunflower oil
- 290 grams water
- 20 grams salt
- 600 grams all-purpose flour
- 100 grams whole wheat flour
- Soy sauce (for browning)

For the caponata:

- 4 eggplants
- 2 zucchinis
- 1 bell pepper
- 8 black olives
- 2 tomatoes
- 5 garlic cloves
- Olive oil
- Salt

HOW TO PREPARE

01. Mix the yeast, sugar, oil, water, and salt.
02. Gradually incorporate the flours.
03. Knead for 5 minutes.
04. Let the dough rest for 40 minutes.
05. Cut and shape into 65-gram pieces.
06. Let rest for another 20 minutes.
07. Cut caponata ingredients into small cubes.
08. Sauté the olive oil, garlic, bell pepper, and salt.
09. Add the eggplant and zucchini.
10. Roll out each piece, fill with the caponata, and brush with soy sauce to finish.
11. Bake in a preheated oven at 180°C (350°F) for 15 minutes.
12. Once cooked, add the diced tomatoes and olives.
13. Serve.

Pumpkin Spaetzle

by Ilaria Bigli

 From TP in Spain

INGREDIENTS

- 500 grams pumpkin
- 300 grams potatoes
- 200 grams flour
- 1 egg
- 50 grams butter
- 100 grams Camagroc mushrooms
- Balsamic vinegar
- Nutmeg, salt, and pepper

For the leaves:

- 50 grams butter
- 80 grams flour
- 90 grams egg white
- Saffron and beetroot extract

HOW TO PREPARE

01. Put pumpkin in the oven. Boil the potatoes. Smash them in a bowl and add the flour, egg, and butter.
02. Leave it for a couple of hours until it has cooled down. Boil water and add salt. Use your spaetzle maker, or make the gnocchi with a spoon.
03. To make the leaves: Mix the ingredients, then use silicon trays and put them in the oven for about 10 minutes at 180°C.
04. Stir fry the mushrooms with some salt and pepper.
05. In a pan, put butter with mushrooms. Once the Spaetzle starts floating, remove them from the pan. Drizzle with balsamic vinegar, serve, and enjoy!





Rice *Classics*

These rice dishes are crafted to bring warmth and comfort to any meal. From the simplicity of Fried Rice to the flavorful infusion of Pork Rice, each recipe is a testament to how one ingredient can connect us across cultures.



Fried Rice

by Wilda Norma Yunita

 From TP in Malaysia

INGREDIENTS

- 2-3 cups of cooked rice (leftover or cold for the best taste)
- Eggs
- Vegetables (pak choi)
- Sausages
- 2-3 tablespoons of dark soy sauce
- 1 tablespoon of light soy sauce
- 1-2 tablespoons of chili sauce
- Chicken powder
- Pepper
- Salt

Nasi Goreng paste:

- Shallots
- Garlic
- Onions
- Green onions
- Candlenuts

HOW TO PREPARE

01. Heat a pan or wok over high heat. Pour in vegetable oil, and add eggs. Stir quickly to scramble the eggs. Add sausages, then cook for about 30 seconds. Add the fried rice paste.
02. Add and stir in cooked rice. If you're using fresh rice, spread it out on a tray to cool for a few minutes to avoid sogginess. Cold rice from the fridge works best.
03. Add vegetables and stir.
04. Add dark soy sauce, light soy sauce, chili sauce, chicken powder, pepper, and salt.
05. Cook and stir until well mixed. Cook over high heat to have the smoky aroma.

Pork Rice

by Laura Torrero Álvarez

 From TP in Spain

INGREDIENTS

- 1 Iberian pork ribs
- ½ green bell pepper
- 1 medium tomato
- ½ large onion
- 500 ml beef broth
- 250 ml white wine
- ¾ cup rice
- Salt and saffron to taste

HOW TO PREPARE

01. Start by chopping the ribs and vegetables while heating the frying pan or paella pan.
02. Once the paella pan is hot, add the ribs over medium-high heat to sear them.
03. When the ribs are browned and slightly cooked on the inside, add the vegetables and cook over medium heat.
04. Add a little salt to help the vegetables release their moisture.
05. When the vegetables are soft and sautéed, add the white wine and increase the heat to evaporate the alcohol. Once evaporated, add the rice so it can absorb the flavor of the sauté.
06. After a couple of minutes, add the beef broth and bring it to a boil. Once it starts boiling, reduce to medium heat and cover.
07. Check occasionally to see if more broth needs to be added and taste for seasoning, adding salt and saffron to taste.
08. Serve and enjoy a delicious rice dish!





Spinach Rice

by Sunidhi Jain

 From TP in Canada

INGREDIENTS

- 1 bunch spinach
- 1 onion
- 3 garlic cloves
- 1 inch ginger
- 4 green chili peppers
- Salt
- Water
- Capsicum (red, yellow, and orange bell peppers)
- Peas
- Carrots
- Ghee/oil
- Cumin seeds
- Cardamom
- Cinnamon
- Star anise
- Black cardamom
- Paneer
- Rice
- Curd

HOW TO PREPARE

01. Wash and blanch spinach to prepare the spinach puree.
02. Blend with onion, garlic, ginger, green chili peppers, salt, and water to form a smooth paste.
03. Finely chop capsicum, peas, carrots, and paneer.
04. Sauté chopped vegetables in ghee/oil with cumin seeds and whole spices until fragrant.
05. Add the spinach puree to the sautéed vegetables and simmer for 15 minutes.
06. Add rice and water to the spinach mixture.
07. Cover and cook like regular rice.
08. Add sautéed paneer to the cooked rice and mix well.
09. Let it rest for 5 minutes before serving. Serve with curd.



Pasta *Journeys*

Pasta unites us with its universal appeal. From creamy Fettuccine Carbonara to Red Sauce Masala Pasta, we invite you to bring together classic techniques with global flavors that feel like home.



Fettuccine Carbonara

by Rigel Daniel Jose D'Ambrosi Ojeda

 From TP in Colombia

INGREDIENTS

For the sauce:

- Salt
- 3 large eggs
- 3 large yolks (room temperature)
- 2 ounces (about 1 cup) pecorino Romano, grated
- Parmesan or pecorino, grated
- Coarsely ground black pepper
- 1 tablespoon olive oil
- 3 ½ tablespoons olive oil
- 3 ½ ounces slab guanciale (pancetta or bacon), sliced into ¼ inch-thick cubes
- 500 grams fettuccine

For pasta:

- 400 grams all-purpose flour
- 3 large eggs
- 3 egg yolks
- Pinch of salt
- ⅓ cups olive oil

HOW TO PREPARE

01. Place a large pot of lightly salted water over high heat and bring to a boil.
02. Fill a large bowl with hot water for serving and set aside.
03. Whisk together eggs, yolks, and pecorino in a mixing bowl.
04. Season with a pinch of salt and black pepper.
05. Set the water to boil.
06. Heat the pan, add pork, and sauté until the fat is rendered on the edge of crispness.
07. Remove from heat and set aside.
08. Create a small volcano with flour by hand, and put eggs, oil, and salt in the middle.
09. Beat the eggs until creamy consistency, then start mixing with the flour.
10. Start to knead very well, and reserve it in the fridge in a plastic bag or with cling film for an hour.
11. Use a stand mixer to put everything into a bowl and let the machine work until the bowl is clean.
12. Cut the dough into four equal pieces, then start kneading until soft.
13. Laminate several times with the roller until the dough becomes thin. Dust it with flour occasionally.
14. Take the long-laminated pasta and fold the sheet into three or a maximum of four, then cut it with the knife 0.3 inches (0.7cm).
15. Boil the pasta in a large pan with water and a pinch of salt. It should take no more than 5 minutes to cook.
16. Reheat the guanciale in a skillet if needed.
17. Reserve ½ cup of pasta water. Drain the pasta and add it to the skillet on low heat. Stir for a minute.
18. Empty the serving bowl of hot water. Dry it and add the hot pasta mixture.
19. Stir in the cheese mixture, adding some reserved pasta water for creaminess.
20. Serve immediately, dressing it with some additional grated pecorino, the remaining guanciale cubes, and pepper.

Red Sauce Masala Pasta

by Hitiksha Akshaykumar Darji

 From TP in Canada

INGREDIENTS

- 2 cups cooked pasta
- 2 tablespoons oil
- 1 tomato
- ½ green pepper
- ½ onion
- 1 tablespoon butter
- 1 tablespoon oil
- 1 tablespoon garlic, chopped
- ½ cup corn
- 1 teaspoon Kashmiri chili powder
- ½ tablespoon salt
- 2 spoons tomato ketchup
- 1 teaspoon oregano
- 1 teaspoon chili flakes
- ½ teaspoon black pepper powder
- ½ teaspoon black pepper

HOW TO PREPARE

01. Boil 4 cups of water in a saucepan. Let it boil, then add salt and oil.
02. Add 2 cups of pasta.
03. Cook on medium flame.
04. Cook until al dente.
05. Drain the pasta, rinse with cold water, and set aside.
06. Heat one tablespoon of oil and one tablespoon of butter. Add one tablespoon of finely chopped garlic.
07. Add chopped onion, green pepper, corn, and tomato. Sauté for 3–4 minutes on medium flame.
08. Add Kashmiri red chili powder, oregano, chili flakes, black pepper powder, tomato sauce, and salt. Mix and let the sauce boil for a minute.
09. Add the cooked pasta. Toss well until the sauce coats the pasta evenly.
10. Serve hot.





Fantabolous Southern Baked Mac and Cheese

by Deana Marrie Dixon

 From TP in the USA

INGREDIENTS

- 1 16-ounce box of macaroni noodles
- 1 8-ounce block of Velveeta cheese
- 1 8-ounce block of sharp cheese
- 1 8-ounce bag of shredded sharp, mozzarella, and mixed cheese
- 2 cans of condensed cheddar cheese
- 2 cups of whole milk
- 2 eggs
- 3 tablespoons of flour
- 4 tablespoons of seasoning salt and black pepper

HOW TO PREPARE

01. Heat oven to 375°F.
02. Lightly grease pan and set aside.
03. Chop all blocks of cheese and set aside.
04. Place noodles in a pot of boiling water and cook for 8 to 10 minutes.
05. Drain noodles and add half of the cheese to stick a little and melt a little.
06. Mix in the eggs.
07. Add the seasoning.
08. Heat cheddar cheese in a saucepan, add milk to loosen and flour for texture.
09. Add the remaining cheese to the noodles then pour on the hot cheddar cheese.
10. Mix until everything combines.
11. Evenly pour macaroni mixture into the pan and place shredded cheese on top to form the crust.
12. Bake for 1 hour.

Pasta with Tuna and Fried Egg

by Masayuki Yuki

 From TP in Peru

INGREDIENTS

- 300 ml lactose-free milk
- 15 grams flour
- Salt and pepper
- 15 grams tomato sauce
- Butter
- Tuna
- Pasta noodles
- 1 egg
- Parsley

HOW TO PREPARE

01. Mix flour, salt, pepper, and tomato sauce into the lactose-free milk.
02. Put butter in a frying pan.
03. Add the mixture from step 1 to the pan and fry over low heat.
04. Add the tuna and pasta.
05. Garnish with a fried egg and parsley.





Zucchini Pasta

by Raluca-Maria Vescan

 From TP in Romania

INGREDIENTS

- Your choice of pasta
- 200 grams zucchini
- 8-10 garlic cloves
- 150 grams Parmigiano cheese
- 20 grams parsley
- 125 grams prosciutto crudo (cured ham)

HOW TO PREPARE

01. Cook pasta according to package instructions until al dente. Reserve some pasta water. Meanwhile, heat olive oil in a skillet over medium heat.
02. When the oil is hot, add the sliced garlic and hot pepper if you used any. Fry for 30 seconds, and add 200 ml water from the pasta.
03. Leave to boil for 3 minutes. Add the prosciutto and boil for another 3 minutes. Add the sliced zucchini and boil for another minute.
04. Add fresh parsley. Serve.

Pasta with Chicken and Bacon

by Adriana da Silva Simplicio

 From TP in Brazil

INGREDIENTS

- 1 onion, diced
- 3 garlic cloves, minced
- 400 grams chicken breast, diced
- 300 grams bacon, diced
- 750 ml tomato sauce (homemade or store-bought)
- 200 grams pasta
- Vegetables or grated Parmesan cheese for garnishing (such as oregano, parsley, or basil)

HOW TO PREPARE

01. Dice the onion and mince the garlic.
02. Dice the chicken breast and bacon into small pieces.
03. In a large skillet or frying pan over medium heat, fry the bacon pieces until they're crispy.
04. Use a slotted spoon to remove the bacon from the pan, and set it aside on a plate lined with paper towels to absorb excess grease. Leave the bacon fat in the pan for added flavor.
05. In the same pan with the reserved bacon fat, add the minced garlic and diced onion. Sauté over medium heat until the onion is soft and translucent, about 3-4 minutes.
06. Add the diced chicken breast to the pan, seasoning with salt, pepper, and any other seasonings of your choice (such as paprika or Italian herbs).
07. Cook the chicken, stirring occasionally, until it is golden brown on all sides and cooked through.
08. Pour in the tomato sauce and bring to a simmer. Reduce the heat to low and let the sauce cook for about 10 minutes, allowing the flavors to meld. Stir occasionally.
09. While the sauce is simmering, bring a large pot of salted water to a boil. Add the pasta and cook according to the package instructions until al dente. Drain the pasta and set it aside.
10. Add the cooked pasta and reserved bacon into the skillet with the chicken and tomato sauce. Toss everything together until the pasta is well-coated with the sauce.
11. Sprinkle with grated Parmesan cheese and add herbs such as oregano or parsley if desired. Serve hot, and enjoy your pasta with chicken and bacon!





World *Desserts*

Indulge in a sweet tour of the world's favorite treats. From the layered richness of Baklava to the comforting simplicity of Milk Flan, each dessert in this section is crafted with a touch of nostalgia and love for shared moments.



Coconut Pudding

by Ever Alberto Cervantes Martinez

 From TP in Colombia

INGREDIENTS

- 1 liter milk
- 8 tablespoons corn starch
- 420 grams condensed milk
- Coconut, grated, to taste
- 400 ml coconut milk (optional)

HOW TO PREPARE

01. Pour the milk and corn starch into a pot over high heat and stir well until the lumps are eliminated.
02. Add the condensed milk, the grated coconut, and the coconut milk and stir until they blend.
03. When the mixture gets thick, continue stirring for 10 minutes to prevent it from sticking.
04. Turn off the flame and let it rest for 5 minutes. Pour the mixture into a greased container or mold and refrigerate it for 4 hours.
05. Remove it from the refrigerator and remove the edges from the surface of the container with your fingertips. Turn it onto a plate and remove it from the mold.
06. Decorate the dish with more grated coconut and extra ingredients to your taste.

Honey Cake

by Teona Tsaava

 From TP in Georgia

INGREDIENTS

For the honey dough:

- 53 grams buckwheat honey
- 43 grams sugar
- 1 gram salt
- 40 grams butter
- 35 grams egg
- 130 grams flour
- 15 grams baking soda

For the cream cheese:

- 400 grams cream cheese
- 120 grams cream
- 100 grams sugar powder

**All ingredients should be cold*

For the cherry filling:

- 150 grams frozen cherry
- 30 grams sugar
- 2 grams pectin NH powder

HOW TO PREPARE

01. In a pan with a thick bottom, mix honey with sugar and boil until the sugar dissolves.
02. Remove the pan from heat and add salt and butter, stirring constantly.
03. Cool the caramel to 45°C and add eggs. Stir with a whisk.
04. Mix the first half of flour into our dough, then gradually add the rest.
05. Wrap the dough in a plastic wrap and let it cool in the fridge for at least 5 hours.
06. Take it out of the fridge, roll out the dough in a thin layer (2–3 mm), and use the baking ring to cut out a smooth circle of the dough.
07. Put the pan with the dough in the oven and bake at 160°C for 5–7 minutes.
08. Mix cream cheese, sugar powder, and cream in a bowl.
09. Mix the sugar and the pectin NH powder, then cook the filling for about 3 minutes.
10. Use a pastry bag nozzle first to put the cream on one layer.
11. Add some cream in the center as well.
12. Decorate the top of the cake with some fresh berries.





Cheesecake

by Oleksandra Shpak

 From TP in Lithuania

INGREDIENTS

- 300 grams shortbread cookies
- 100 grams butter
- 600 grams cream cheese
- 150 grams sugar
- 3 eggs
- 200 ml cream
- 1 lemon
- Maracuja (yellow passion fruit)

HOW TO PREPARE

01. Grind cookies into crumbs.
02. Let the butter melt on its own for several minutes.
03. Blend the cookie crumbs with the butter to form a crumbly mass and pour it into a form.
04. Preheat the oven to 180-200°C and bake for 5-10 minutes.
05. Mix cheese and sugar until smooth.
06. Add three eggs and mix it.
07. Add sour cream and lemon peel and mix it up again.
08. Put the mixture in the base and bake it for 1.5 hours.
09. Add meringue (optional) and decorate with berries and maracuja.

Tiramisu

by Tuba Karlik

 From TP in Greece

INGREDIENTS

For the biscuit:

- 4 egg whites
- 70 grams sugar
- 4 egg yolks
- 15 grams sugar
- 100 grams flour
- 20 grams corn starch
- 5 grams vanilla
- Coffee (for soaking)

For the cream:

- 200 grams cream
- 75 grams powdered sugar
- 250 grams mascarpone
- 2 drops of vanilla extract

For zabaglione:

- 4 egg yolks
- 45 grams sugar
- Milk (optional)

HOW TO PREPARE

01. Preheat oven to 175°C.
02. Beat egg whites until frothy. Gradually add sugar and whisk until stiff peaks form.
03. Beat egg yolks with sugar until pale in a separate bowl.
04. Fold the yolk mixture into the egg whites and gently mix the dry ingredients.
05. Spread the mixture on a greased tray and bake until golden brown.
06. Cut into rounds using a glass and soak in coffee.
07. Place water in a pot and bring it to a boil. Once boiling, lower the heat.
08. Whisk egg yolks and sugar in a heatproof bowl over simmering water, ensuring the bowl does not touch the water. Continue whisking until the mixture becomes light and thickened.
09. If the zabaglione becomes too thick, thin it with cold milk.
10. Layer the cream between the biscuits.
11. Wrap it with gelatin and chill in the fridge for a few hours.
12. Top with zabaglione and cocoa dust.
13. Lift the gelatin and serve cold.
14. Whisk cream until soft peaks form, then add mascarpone, powdered sugar, and vanilla syrup. Whisk until smooth and creamy.





Carrot Cake

by Lorena Roca Romero

 From TP in Spain

INGREDIENTS

For the sponge cake:

- 6 eggs
- 3 cups brown sugar
- 2 small cups sunflower oil
- 2 cups (125 grams each) vanilla yogurt
- 6 small cups wheat flour
- 2 sachets (15 grams each) of baking powder
- Cinnamon and ground cloves to taste
- 6 carrots, grated
- Chopped walnuts (adjust to taste)

For the frosting:

- 200 grams butter, unsalted
- 400 grams sugar icing
- 200 grams cream cheese

HOW TO PREPARE

01. Add eggs and brown sugar and stir in a bowl.
02. Add the sunflower oil and yogurt. Mix.
03. Add two sachets of baking powder, cinnamon, and ground cloves to your taste and sift flour.
04. Add the mixture into the main bowl gradually and mix well.
05. Add the grated carrot and chopped walnuts.
06. Divide the mixture into four containers and bake in the oven for 25 minutes at 180°C.
07. Remove the cakes from the oven and prepare the frosting.
08. Take butter out of the fridge 15 minutes prior and add to a mixer. Mix it until foamy.
09. Add the sieved icing sugar and mix.
10. Mix cold cream cheese.
11. Add a sponge cake and a frosting layer. Repeat the procedure four times, then wrap the cake with frosting.
12. Let it rest in the fridge for 1 hour.

Milk Flan

by Ester Julião Freire

 From TP in Brazil

INGREDIENTS

- 10 tablespoons powdered milk
- 8 tablespoons sugar
- 3 eggs
- 250 ml milk
- 250 ml water
- 2 tablespoons sugar for caramelizing

HOW TO PREPARE

01. Start by caramelizing the sugar in a flan mold and distributing the syrup over the bottom and sides of the mold.
02. Combine the remaining ingredients in a blender until you have a smooth and homogeneous mixture.
03. Pour batter into the prepared mold with the sugar syrup and bake in a water bath for approximately 60 to 90 minutes.





Panellets

by Mireia Zacarias Oliete

 From TP in Spain

INGREDIENTS

- 250 grams almond flour
- 250 grams white sugar
- 125 grams sweet potato

For the topping:

- Pine nuts
- Almonds, chopped
- Coconut, grated
- Cocoa powder

HOW TO PREPARE

01. Wrap the sweet potato in tin foil and bake it at 180°C for around 45 minutes.
02. Let it cool. Peel, then mash it.
03. Mix the sweet potato, almond flour, and sugar until you get a dough.
04. Separate the dough into 4 parts.
05. Make small balls and cover with chopped almonds.
06. Add grated coconut to the mix and make a volcano shape.
07. Make small balls and cover with pine nuts.
08. Add cocoa to the mix and make small balls.
09. Put the panellets on the baking dish and glaze them with egg wash.
10. Bake at 180°C for 8-10 mins.

Dubai Chocolate Bar

by Melissa Malwitz

 From TP in the USA

INGREDIENTS

- 2 tablespoons melted butter
- 100 grams kataifi dough (shredded phyllo)
- ½ cup pistachio butter
- ⅔ cup peanut butter (optional)
- 1 teaspoon tahini (optional)
- 100 grams milk chocolate, chopped
- 50 grams white chocolate, chopped

HOW TO PREPARE

01. Heat the melted butter in a pan. Add the kataifi dough, tossing until golden brown and crisp. Transfer it to a pie skillet or a similar container.
02. Spread the pistachio butter evenly over the crispy kataifi. Adjust the consistency by adding more pistachio butter or a small amount of peanut butter if needed.
03. Chop the white chocolate and milk chocolate. Melt them separately. If preferred, drizzle white chocolate over the pistachio layer for a decorative effect.
04. Pour the melted milk chocolate over the pistachio mixture, spreading evenly.
05. Pack the kataifi and pistachio mixture into the chocolate casing. Top with more melted chocolate to seal.
06. Refrigerate between each layer to allow it to firm up before adding the next.
07. Once set, cut the chocolate into bars.

Note: Store in the refrigerator and serve chilled.





Baklava

by Richa Khurana

 From TP in India

INGREDIENTS

- 100 grams unsalted pistachios, blended into a powder
- 1 cup brown sugar, ground
- Ghee
- Spring roll dough sheets

HOW TO PREPARE

01. Heat sugar and water together to form a thick sugar syrup.
02. Take a baking tray and grease it with some ghee.
03. Spread 3–4 spring roll dough sheets.
04. Spread the powdered sugar and pistachios.
05. Spread more sheets and add powdered sugar and pistachios.
06. Add the final layer of sheets and cut them diagonally.
07. Spread ghee and bake it for 180°C until golden brown.
08. When it is done, pour in the sugar syrup, and add more pistachios.
09. Serve.

Sheer Khurma

by Charu Malhotra

 From TP in India

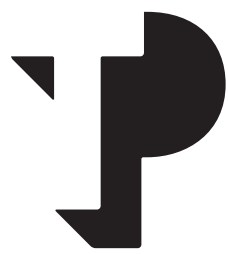
INGREDIENTS

- 1 cup of milk
- 100 grams raisin/kishmish
- 10 grams dried dates (Chuaara)
- 15 grams pistachio/pista
- 10 grams almond/badam
- 1 tablespoon desi ghee or clarified butter
- 1 bowl of Vermicelli

HOW TO PREPARE

01. Add 1 tablespoon of ghee. Put the dry fruits and roast them in a pan.
02. Roast 1 bowl of vermicelli in the same pan until it becomes golden brown.
03. Add 1 cup of milk in a pan. Wait until it gets thick, then add all the roasted fruits and vermicelli.
04. Add sugar according to your taste.
05. Let it cook for 5 minutes on a very low flame.
06. Garnish with some leftover roasted fruits. Serve.





Celebrate the beauty of diversity with Tastes That Cross Borders. This cookbook features 50 homemade recipes from TP employees worldwide, showcasing the creativity and cultural richness of our global community.

Curated by Chef Juliana Lima, these recipes reflect the flavors that unite us.

Experience the tastes that cross borders and bring us together!



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