

FAMILY RECIPES

SIGNATURES

THE FIRST EDITION

STEPHAN BENKENDORFF



Dedication

These recipes are dedicated to my partner, my family, friends and mentors who invited me to their dining tables, showed me the art of cooking and taught me that food can be emotive and connective. I will always be grateful for all of you.

Thank You



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Category Pastry
 Serves 4 - 6
 Prep time 20 min.
 Cooking time 60 - 70 min.
 Allergies Gluten | Dairy



Mom's Baked Cheesecake

The Ingredients

200 g	soft butter
250 g	sugar
6 pcs.	eggs
100 g	flour
1 tbsp	baking soda
1 tbsp	lemon juice
1000 g	curd cheese (quark)
50 g	bread crumbs

The Directions

1 Separate the egg yolks from the whites

2 In a "kitchen aid" mixer with whisk attachment, whisk sugar & butter till foamy. Slowly add the egg yolks. Mix till fully combined

3 Combine flour & baking soda and add slowly to the mixture. Mix till fully combined

4 Add curd cheese & lemon juice and mix till fully combined

5 Whisk the egg whites to a stiff peak and add in 2 steps to the mixture by folding in

6 Butter a baking mold of Your liking & dust with the bread crumbs

7 Fill the cake mixture into the mold and bake in a preheated oven at 160° celsius for approximately 60 - 70 min.

8 Remove from the oven and cool down inside the mold. Chill the cake for 12 hours and enjoy



Category
Serves
Prep time
Cooking time
Allergies

Main courses
4 - 6
20 min.
60 - 70 min.
Gluten | Shellfish

Tita Hermie's Pata Tim

The Ingredients

1000 g	pork leg
1 pcs.	carrot, sliced
100 g	broccoli florets
100 g	celery, cubed
1 bunch	bok choy leaves
100 g	chinese cabbage, sliced
100 g	button mushroom halves
30 ml	vegetable oil
1 pcs.	red onion, diced
20 g	garlic, minced
30 ml	oyster sauce
80 ml	soy sauce
20 g	corn starch
5 pcs.	star anis, whole
to taste	black pepper
1500 ml	water

The Directions

1 Chop the pork leg into golf ball size pieces & marinate with 60ml of the soy sauce, reserve the remaining soy for the sauce

Bring 15 ml of the oil to medium heat in a large pot and fry the pork leg till golden brown **2**

Once the pork is well colored add the red onions & garlic and sautee till translucent **3**

Reduce the heat and add oyster sauce, the remaining soy sauce and fill up with water till the meat is just covered **4**

Add star anis and simmer for approximately 1 hour or till pork is tender **5**

Once **6** pork is tender add the prepared vegetables and simmer till the same is tender

Mix the corn starch with about 20 ml water and add to thicken the sauce. Boil for another 2 min. and adjust the taste with soy sauce & pepper if necessary. **7** Serve with steamed rice

Category Main course | Appetizer
 Serves 4 - 6
 Prep time 20 min.
 Cooking time 20 min.
 Allergies Dairy



Grandma's Heringsstip

The Ingredients

1000 g	soused herring filet
500 ml	sparkling water
1 pcs.	red onion, sliced
1 pcs.	sour red apple, diced
200 g	sour cream
100 g	cornichons, sliced
20 ml	cornichon brine
10 ml	lemon juice
1 sm. bunch	dill leaves, chopped
1000 g	mealy potatoes
to taste	salt
to taste	black pepper

The Directions

1 Wash the potatoes & boil in salted water

2 Marinate the soused herring in sparkling water for 30 min. drain & cut into bite size pieces.

3 Add the sour cream to a mixing bowl and season with salt, freshly ground black pepper, lemon juice & cornichon brine to taste

4 Marinate the herring, red onion, red apple & cornichons with the sour cream and add chopped dill leaves

5 Present the "Heringsstip" in a porcelain bowl and garnish with dill sprigs and red onion rings

6 Serve hot boiled potatoes on the side

7 Best enjoyed with a local "Kölsch" beer



Category
Serves
Prep time
Cooking time
Allergies

Appetizer
4 - 6
20 min.
none
Gluten | Dairy

Dad's Obatzda Spread

The Ingredients

400 g camembert cheese
 200 g soft butter
 50 g shallots, finely chopped
 30 g parsley, finely chopped
 30 g chives, finely chopped
 10 g garlic, minced
 20 ml lemon juice
 100 g sour cream
 5 g caraway powder
 5 g mild red paprika powder
 3 g black pepper
 10g salt
 10 pcs. red radish

Freshly baked pretzel
 OR
 Sour dough bread

The Directions

1 Chop the camembert cheese with the rind into dice size pieces, add the soft butter & knead with a fork till combined

Add the sour cream and mix until well combined **2**

Add chopped shallots, herbs, garlic & lemon juice and mix well **3**

Season the obatzda with caraway, mild paprika, salt & freshly ground black pepper **4**

5 Wash the red radishes and cut into quarter

6 Present the obatzda in a porcelain bowl, garnish with chopped chives or parsley sprig and the radishes

The spread is best **7** enjoyed at room temperature with fresh pretzels or sliced sour dough bread on the side. Enjoy

Category Main course | Appetizer
Serves 4 - 6
Prep time 20 min.
Cooking time 20 min.
Allergies Dairy



Signature Mashed Potatoes

The Ingredients

450 g	la ratte potaoes
200 g	sea salt
100 g	soft butter
75 g	pork lard
50 g	sour cream
50 ml	full fat milk
to taste	fleur de sel
to taste	black pepper
to taste	nutmeg
10 g	chives, chopped
10 g	lovage, chopped

The Directions

1 Spread out the sea salt on a sheet tray, place the washed & dried ratte potatoes on top and bake in the oven at 140° for about 40 min. or till cooked through

2 Let the potatoes cool to just above room temperature, peel and mash using a potato masher

3 Pass the mashed potatoes through a fine sieve to avoid lumps

4 In a small pot bring 50 g of the butter to high heat till it turns into brown nut butter, add the milk and bring to boil

5 Add the nut butter - milk mixture, the remaining butter, pork lard & the sour cream to the warm potatoes and fold in slowly till fully combined

6 Season the mashed potatoes with fleur de sel, freshly ground black pepper and ground nutmeg to taste and serve hot in a porcelain bowl

7 Garnish with either chopped chives or lovage. Enjoy

Acknowledgements



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Thank You

Secondly, to all my mentors & previous teams who shared their expertise, dedication & knowledge with me as well as their encouragement.



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