

STEPHAN BENKENDORFF

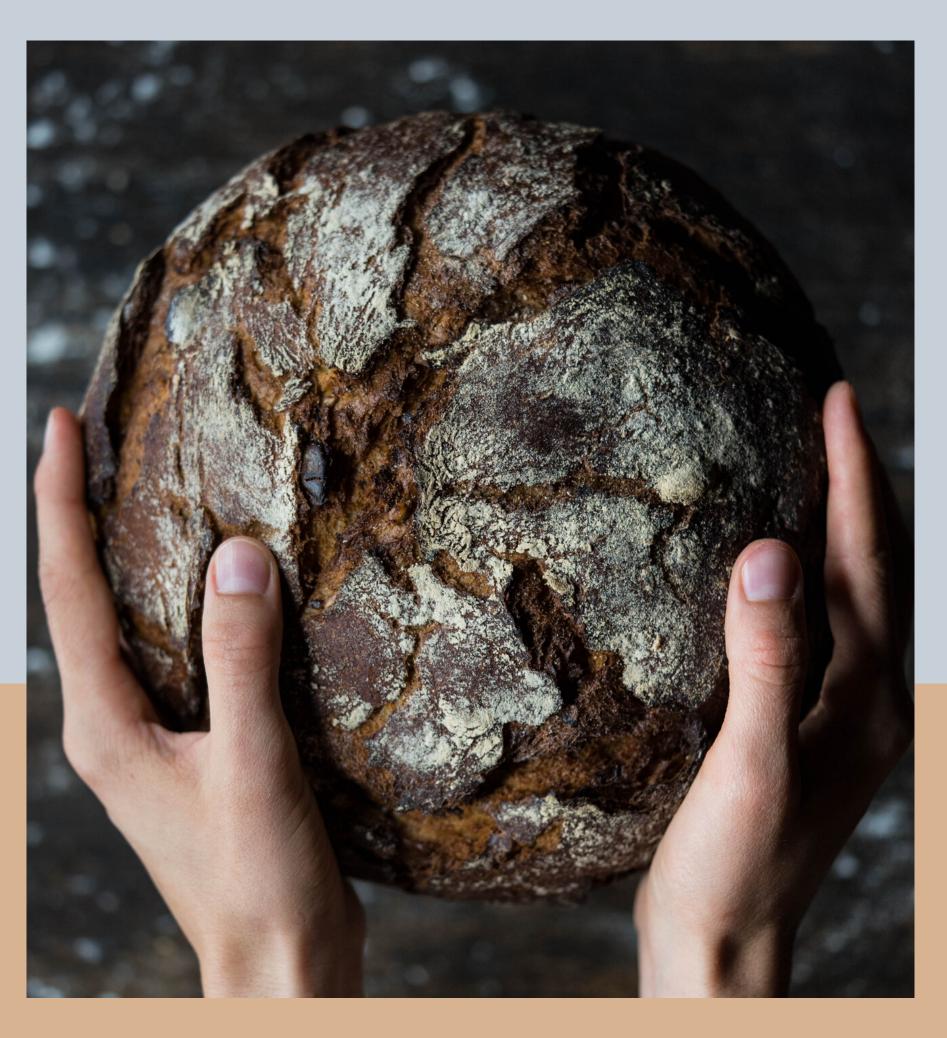


These recipes are dedicated to my partner, my family, friends and mentors who invited me to their dining tables, showed me the art of cooking and taught me that food can be emotive and connective. I will always be grateful for all of you.





Dedication	2
Contents	3
Mom's Baked Cheesecake	4
Tita Hermie's Pata Tim	5
Grandma's "Heringsstip"	6
Dad's Obatzda Spread	7
Signature Mashed Potatoes	
Acknowledgements	9



Pastry 4 - 6 20 min. 60 - 70 min. luten | Dairy

Category
Serves
Prep time
Cooking tim



Mom's Baked Cheese cake

The Ingredients

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

Seperate the egg yolks from the whites

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

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

Add curd cheese & lemon juice and mix till fully combined

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

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

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

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



4 - 6
20 min.
60 - 70 min.

Serves
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Cooking tir

Tita Hermie's Pata Tim

The Ingredients

1000 g pork leg carrot, sliced 1 pcs. broccoli florets 100 g celery, cubed 100 g bok choy leaves 1 bunch chinese cabbage, sliced 100 g button mushroom halves 100 g 30 ml vegetable oil

red onion, diced 1 pcs. 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 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

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

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

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

Once 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. Serve with steamed rice

4 - 6 20 min. 20 min. Dairy

Main course | Appe

Category
Serves
Prep time
Cooking tir



Grandma's Heringsstip

The Ingredients

1000 g
500 ml
1 pcs.
1 pcs.
200 g
100 g
20 ml
10 ml
1 sm. bunch
1000 g
to taste
to taste

soused herring filet
sparkling water
red onion, sliced
sour red apple, diced
sour cream
cornichons, sliced
cornichon brine
lemon juice
dill leaves, chopped
mealy potatoes
salt
black pepper

Wash the potatoes & boil in salted water

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

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

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

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

Serve hot boiled potatoes on the side

Best enjoyed with a local "Kölsch" beer



Dad's Obatzda Spread

The Ingredients

400 g camembert cheese 200 g soft butter 50 g shallots, finely chopped 30 g parsley, finely chopped chives, finely chopped 30 g 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 red radish 10 pcs.

> Freshly baked pretzel Sour dough bread

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 🚄 Add chopped shallers, herbs, garlic & lemon juice and mix well

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

Wash the red radishes and cut into quarter

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

spread is best / enjoyed at room temperature with fresh prezels or sliced sour dough bread on the side. Enjoy

5 Signatures | ~



Signature Mashed Potatoes

The Ingredients

450 g 200 g 100 g 75 g 50 g 50 ml to taste to taste to taste

10 g 10 g la ratte potaoes sea salt soft butter pork lard sour cream full fat milk fleur de sel black pepper nutmeg

chives, chopped lovage, chopped

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

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

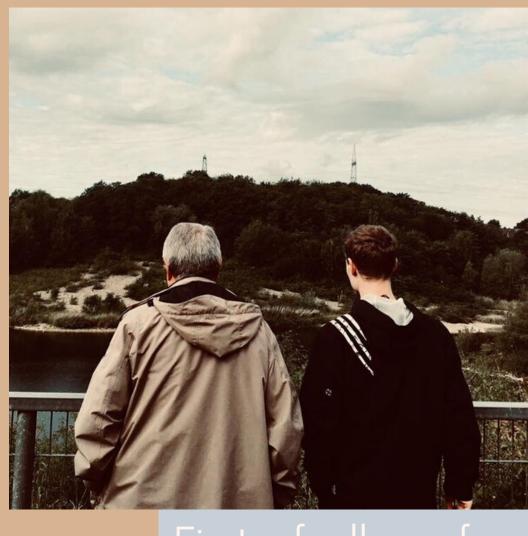
> Pass the mashed potatoes through a fine sieve to avoid lumps

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

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

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

> Garnish with either chopped chives or lovage. Enjoy



I would like to thank all of the people who have always inspired and supported me on my path.

First of all my family, my grand parents and parents who have truly inspired me with their passion for gastronomy and great food.



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





Thank you to my wonderful partner. I am truly grateful for your never ending support. You are my greatest inspiration.