



# IMWE'S BOOK OF RECIPES



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# Breads

## No-Knead Olive Bread



Ready in **20 + 2 hours (rising), 25 minutes (baking)**, serves **3-4 people**

### Ingredients

- 400 g wheat flour + 100 g spelt flour
- ½ tsp dry yeast
- 2 tsp salt
- ½ tsp honey + 3 tbsp olive oil + 5 drops of white wine vinegar
- 400 ml lukewarm water
- 150 g black olives (pitted)

### Preparation

- *You will need a big bowl, wooden spoon, a kitchen towel and a casserole for baking.*
- **Prepare** all ingredients
  1. Sift the flour, dry yeast and salt into a big bowl.
  2. Dissolve the honey, olive oil and white wine vinegar in 400 ml (!) lukewarm water.
  3. Chop the black olives.
- **Combine** all ingredients in the bowl using a wooden spoon. Cover with a kitchen towel. → **Let dough rise** for 20 hours at room temperature. You can put the bowl in the cold oven.
- **After 20 hours:** Put dough onto floured worktop and fold it a couple of times. Put it back into the bowl, cover it again and let it rise for another two hours.
- **After 1,5 hours:** Put empty casserole into oven and preheat at 230°C.
- **Plop dough into hot casserole** and bake for approx. 25 min without the lid.

### Tip

Works with spelt flour only just as well!



RECIPE by Ari Björn

## Icelandic Flatbread



Ready in **1-2 hours**

Serves **10+**

## Ingredients

- 300 g rye flour
- 200 g wholewheat flour
- 1 tsp salt
- 1 tbsp sugar
- 1 tbsp oil
- 300-350 ml boiling water

## Preparation

- Mix all ingredients together in a bowl, adding the water. Later let it cool for a while (5-10 min) and then knead.
- Once a smooth ball of dough, wrap and let rest in the fridge for 30 minutes to make the gluten relax.
- Dust with regular bread flour and flatten out to ca. 3 mm thick breads. TIP: if you have a pasta machine this is a good time to use it.
- Cut to whatever shape you like.
- Cook directly on an almost smoking hot stovetop (old school stoves work best for this, a smoking hot cast iron pan may also work). Cook until nicely charred on each side and let rest.

## Tips

This flatbread can replace tortillas very well with a different yet interesting taste.

Best served with nice cultured butter and “hangikjöt”, but you can do a lot with it.

## Garlic Naan



Ready in **3 hours**

Makes **8 naans**

### For the garlic butter

Heat up a few tablespoons of butter into a pan. Mince or press 2-3 cloves of garlic and add that in the butter when it starts bubbling. Stir so it doesn't burn. Take it off the heat after a minute and let cool a bit. Transfer to your container of choice (e.g. a small bowl or box).

## Ingredients

- 250 g flour
- 2-3 tbsp yoghurt
- 1 tsp salt
- 2-3 tsp oil or melted butter
- 3-4 g dry yeast
- 115 ml warm water
- 1 tsp sugar

## Preparation

- Add the sugar into the water and stir. Add the yeast and let it sit for about 10 minutes.
- Sift the flour into a large bowl. Add the salt, oil, yoghurt and yeast water and mix until a dough forms.
- Knead for 3-4 minutes. If it's too sticky add a little more flour.
- Oil the large bowl, place the dough inside and cover it with plastic wrap. Let it rise for about 2 hours.
- Divide the dough into 8 equal pieces and form them into balls. Dust with flour, cover and let proof for another 15-20 minutes.
- Roll them out to about 2-3 mm thickness.
- Heat up a pan to high heat.
- Put the naan in without any grease. Give each side 1-2 minutes in the pan.
- Brush with some garlic butter after taking them out of the pan.

# Starters

RECIPE by Ari Björn

## Marinated licorice lamb

*Neo-Icelandic cuisine*



**Ready in 3 days, but it's easy to make!**

**Serves 5+ People**

### Tip

You can freeze the lamb filets for a later use!

## Ingredients

- 500 ml soy sauce
- 250 ml orange juice
- Add spices you like: I recommend bay leaves, star anise, pink pepper, lemon zest, orange zest, coriander seeds and fresh thyme
- Lamb, preferably a tender cut like a cleaned fillet, ca. 200-300 grams, however much you can fit in the marinade.

## Sauce (optional)

- 100 ml mayonnaise
- 100 ml creme fraiche
- Star anise, pink pepper, fresh thyme and orange zest.
- To make, blend together in a blender or food processor. Then pass through a fine sieve.

## Preparation

- Clean lamb cuts if needed. You do not want large amounts of fat or connective tissue.
- Mix everything in the marinade together and make sure you use a big enough container.
- Add lamb (make sure it's submerged by the marinade), seal with plastic foil well and leave for 3 days.
- After 3 days remove lamb from marinade.
- Cut into small slices serve with the sauce, caramel nuts (or any nice nuts), red onion (nice if pickled) and fresh chervil.

## Breaded Egg

*with mashed potatoes and spinach*



Ready in **1 hour**

Serves **4 people**

## Ingredients

- 5 eggs (one is for the breading)
- Breadcrumbs (fine) and flour for breading
- Deep pot filled with oil for frying
- For the spinach: 250 g fresh spinach, 20 g butter, 20 g flour, pinch of salt, dash of milk, garlic and nutmeg to you liking
- 500 g potatoes, salt, 20 g butter (or more, because butter is great)),  $\frac{1}{8}$  l milk, nutmeg
- Yoghurt and cress to garnish

## Preparation

- For the mashed potatoes, peel and cut the potatoes. Cook in salted water until soft. Melt butter in milk. Mash potatoes when still hot, gradually whisk in hot milk and butter mix until smooth. Season with salt and nutmeg. Fill into a piping bag before serving.
- Briefly cook  $\frac{3}{4}$  of the spinach in boiling water. Rinse in ice cold water to stop the cooking process. Chop the blanched leaves along with rest of spinach.
- Prepare a white roux by mixing flour into hot butter, add milk and whisk constantly until smooth. Reduce heat, incorporate spinach and season with nutmeg and salt and grinded garlic.
- Boil 4 eggs for approx. 5  $\frac{1}{2}$  minutes. They are supposed to be very soft inside. Let the eggs cool a bit, then peel them very gently. You might want to prepare more eggs than needed, in case they don't survive the peel.
- In the meanwhile, prepare a bowl with flour, a bowl with a whisked egg and a bowl with breadcrumbs. Heat a pot with vegetable oil to 160 °C. One after another, coat each peeled egg with flour, then eggwash, then breadcrumbs. Fry until golden brown.
- Put one brave scoop of spinach, pipe a ring of potato mash on the plate. Place egg in the middle. Sprinkle with yoghurt and garnish with cress.



RECIPE by Ana V.

## Homemade ravioli with cottage cheese and herbs filling

*Could be served as starter or as light main dish*



Serves **3 person** (as starter), **1 person** (as main dish)

### Tips

You can freeze fresh ravioli and use them some other day.

Filling can be different.

### Ingredients

- 100 g of white flour (fine flour)
- 1 egg
- A bit of oil (sunflower or olive oil)
- breadcrumbs

### Filling

- 1 dag of cottage cheese (ricotta is also good)
- Onion, chives, pinch of salt, nutmeg
- 1 spoon of grated parmesan cheese

### Preparation

- Dump the flour in a pile on a work surface. Make a deep, wide well in the center and pour in the egg and oil. Begin mixing the eggs with a hand or fork, staying in the center and being careful that the eggs don't breach the wall. Little by little, mix in flour from the sides until the dough starts to move as a unit and is too stiff to mix with a fork. Continue mixing by hand, incorporating more flour to stiffen the dough.
- Wash and dry your hands. Knead the dough on the lightly floured surface until it's a smooth, homogenous ball of dough, firm but resilient, neither too dry nor too soft, about 5 minutes; it should no longer stick to the surface. If it's very sticky, knead in more flour.
- Wrap the dough loosely in plastic and refrigerate for at least 1 hour, or even over the night.

- Put the cottage cheese in a mixing bowl. Add the chopped onion, chives and spices. Mash the cheese with fork, add in the chopped herbs and spices. Refrigerate until ready to use.
- Flatten the piece of dough first with your hand and then with rolling pin (flour it lightly if necessary), and run it through the widest setting on your pasta machine twice. Set the rollers to the next narrower setting. Pass the dough through twice.
- Cut the sheet of dough into pairs of rectangles, some slightly larger than the others. To smaller rectangles put 1-2 teaspoons of filling. Brush some water on the edges of rectangles (it will help to stick dough together).
- Lay the second sheet of dough (larger rectangles) on top, draping it gently over the filling without stretching it. Starting at one edge, gently press around the mounds of filling to push out any air pockets and seal the sheets.
- Press on the mounds a bit to slightly flatten them and on the edges to confirm the seal. Roll out, fill, and cut the remaining dough the same way.
- Drain the ravioli and toss with hot breadcrumbs. Spoon onto a large serving platter or individual plates and serve.



## To make the sauce and finish the pasta

- When ready to serve, bring a pot of salted water to a boil. Gently slide the chilled or frozen ravioli into the water and cook until they float and are tender, 7 to 9 minutes (it depends on dough).
- Meanwhile, saute (broil) breadcrumbs on oil and season with soil, broil them until they smell good.

# Main Dishes



RECIPE by Mario and Schabi

## Roast Pork

*with bread dumplings and  
warm cabbage slaw*



Lead time **24-48 hours**

Ready in **2 hours**

Serves **4 people**

## Ingredients

### *Roast*

- 1.25 kg pork neck or shoulder
- ~300 g pork bones
- 1 tbsp coriander seeds
- 1 tbsp caraway seeds
- 4 cloves of garlic
- 250 ml beef stock
- 1 onion
- 2 tbsp lard  
*Lard tastes better, but any fat will do it.  
Use butter and/or vegetable oil alternatively.*
- Salt and pepper

### *Bread dumplings*

- 200 g dried bread cubes
- 300 ml milk
- 125 g butter
- 3 eggs
- A bunch of parsley
- Salt, pepper and nutmeg for seasoning

### *Warm cabbage slaw*

- ½ cabbage head
- 1 onion
- 1 tbsp lard
- 150 g bacon
- 1 clove of garlic
- 1 tbsp caraway seeds
- 20 ml cider vinegar
- 125 ml white wine (Riesling)
- 1 tbsp powdered sugar
- Salt and pepper

## Preparation

### *Roast*

- Grind garlic, coriander seeds, caraway seeds, some pepper and 2 tbsp of salt together in a mortar.
- Rub the paste onto the meat, seal it airtight using a plastic bag or cling film and refrigerate for 24 to 48 hours.
- Preheat the oven to 160 °C upper/lower heat. Leave the meat at room temperature prior to cooking.
- Quarter the onion.
- Put a roasting pan on the stove, roast bones and brown the meat in hot fat. Add the onion and douse with stock.
- Slide the pan into the oven and roast for approx. 90 minutes until a core temperature of 80 °C is reached. (Use a meat thermometer to monitor the progress). Douse every 15 minutes to keep the meat juicy and support fat dissolution. Add stock, water or beer if necessary.
- Reduce the heat to 80 °C and let roast rest for 15 to 30 minutes prior to slicing and serving. Slices should be around 20 mm thick. Remove bones and strain the gravy for serving.

### Tips

Add some fresh marjoram and bay leaves to the gravy. You can also use beer to douse the meat.

Turn leftover dumplings into a delightful hangover breakfast: slice 'em up and stir fry with butter or lard, diced onions and whisked eggs. Add parsley or chives, season with salt and pepper. Enjoy.



### *Bread dumplings*

- Finely dice the onions and sauté in hot butter until translucent.
- Put bread cubes into a mixing bowl and add the onions and liquid butter.
- Scramble milk and whole eggs. Season with salt, pepper and nutmeg.
- Finely chop a handful of parsley leaves.
- Fold the egg mix and parsley into the bread cubes and let the dough rest for at least 30 minutes until soggy.
- Prepare a sheet of cling film. With moistened hands, form the dough to an oblong roll. Roll and wrap up the clingfilm until firm. Twist and knot the ends properly to make it water-tight.
- Cook in boiling water or use a steam cooker at 100 °C. The dumplings should be ready and firm in about 40 minutes.
- Unwrap the dumpling rolls and slice 20 mm tranches for serving.



### *Warm cabbage slaw*

- Remove outer leaves and stalk (core) from the cabbage and cut it into narrow stripes.
- Dice onions and bacon and sauté with caraway seeds in a casserole or pot. When the onions become translucent, add icing sugar and caramelize.
- Add crushed/minced garlic and deglaze with vinegar and white wine. Add the cabbage, stir, reduce to minimum heat and gently steam for 15 minutes. Season with salt and pepper.

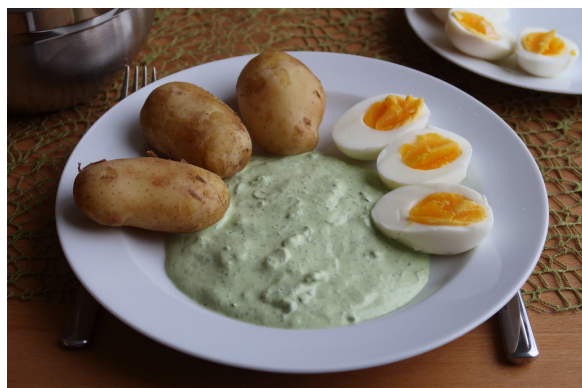




RECIPE by Sven and Pie

## Frankfurt Green Sauce

*a refreshing cold herb sauce*



Ready in **20-40 minutes**

Serves **4 people**

### Note

There are many different recipes for this traditional sauce from Frankfurt. This one is the loved one in our family and origins from Svens mom. :-)

### Ingredients for the herb sauce

- 3-4 tablespoon flour, 1 teaspoon salt, ½ to 1 glass of water
- 200 g herbs (50 g Pimpinelle, chives and cress, 150 g parsley, chervil, sorrel, boretsch)
- 500 g white yoghurt, 1 tablespoon mustard, 200-300 g sour cream
- 1 tablespoon oil, pepper, salt, sugar, white vinegar
- 8-10 hard boiled eggs, cooked potatoes

### Preparation

Prepare a “false mayonnaise”: Mix flour, salt and about half a glass of water in a pot. Cook and stir well until it gets creamy and soft. Add some water if it is too stiff. Stir every now and then, while cooling down.

Chop the herbs very finely. Preferably use a blender.

Mix the “mayonnaise”, yoghurt, mustard, sour cream and oil in a bowl. Add the herbs. It will turn green with little green herb spots. :-)

Spice with salt, pepper, sugar and vinegar.

Chop 2 hard boiled eggs into small pieces and add to sauce. If needed add a little milk to make it more smooth.

Let the sauce rest for some time in a cool place. .

Traditionally the sauce is served with hard boiled eggs and cooked potatoes. It also goes well with cooked beef (“Tafelspitz”) or fish.

RECIPE by Pie, adapted from the internet

## Butter Chicken



Ready in **40 min** plus time for marinating

Serves **4 people**

## Ingredients

### 1. marinade

- 1 tbsp chilli powder ( 3/7 paprika powder, 2/7 oregano, 1/7 cumin, 1/7 cheyenne pepper)
- 50 g garlic and 80 g fresh ginger
- 700 g chicken breast cut in pieces
- 2 tbsp lemon juice
- 1/4 tbsp salt

### 2. marinade

- 100 g yoghurt
- 1 tbsp garam masala
- 2 tbsp oil
- 1 tbsp garlic-ginger-paste

### Sauce

- about 80 g butter
  - 2 onions, finely cut
  - 1 tbsp sugar
  - 1 tbsp garam masala
  - 1/2 tbsp cinnamon
  - 1/4 tbsp cardamom
  - 2 cloves
  - 1 tbsp garlic-ginger-paste
  - 650 ml tomatoes fresh or canned
  - 1 tbsp paprika powder
  - 100 ml cream
  - Pepper/ salt to taste
- 
- If you like: 1-3 tbsp almond or cashew butter

## Preparation

- Mix all the ingredients for the chillipowder. If you like you can make a bigger amount for the next time. (Multiply by 7)
- Puree garlic and ginger. If you don't have a blender, you can also grind with your kitchen grater. For the recipe you will need about half of the paste. The rest you can freeze and use another time.
- 1. marinade: Mix all the ingredients for the 1. marinade. Use 1 tbsp of garlic-ginger-puree. Let the meat rest for about 20 minutes.
- 2. marinade: Add all ingredients for the 2. marinade to the meat and let it rest for as long as possible (preferably overnight).
- Fry the meat in a pan or on the grill. Set it aside.
- Caramelize the onions with half of the butter and the sugar in a pan. (5-10 min). Add cardamom, cinnamon and cloves and roast for some minutes. Now add the rest of the butter, the garlic.-ginger paste and roast again. It will smell great.
- Add tomatoes and paprika powder and cook for about 20 min.
- Now use your blender to puree the sauce.
- Add cream, the meat, salt, peper and if you like some nut butter. Let it slowly simmer for about 15 minutes until the sauce is creamy.
- Serve with rice or naan bread.

## Tip

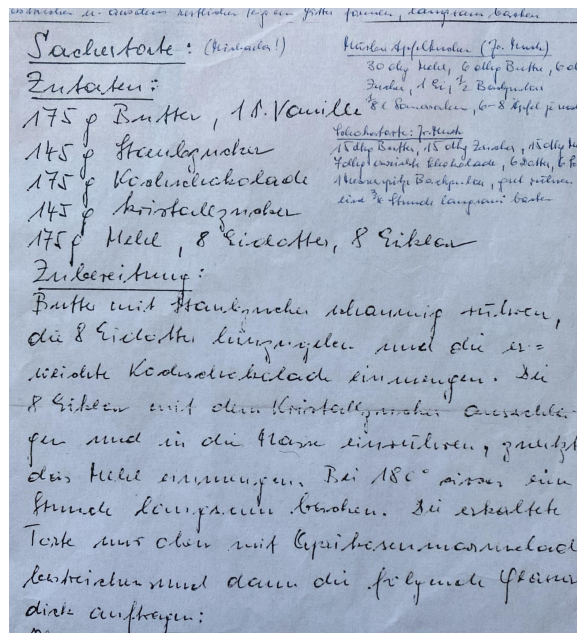
The recipe is quickly made, after the marinating. If you lack time, you can marinate the meat in once, by adding all the ingredients together. Let it rest for about 1 hour. The result still makes a delicious meal.

# Desserts

RECIPE by Schabi's Grandmother

# Sachertorte

*Austrian chocolate cake*



Ready in **approx. 90 minutes** plus cooling

Serves **12 people**

## Tip

Traditionally served with whipped cream!

## Ingredients

- 175 g butter (at room temp.) and some for greasing the cake pans
- 145 g icing sugar
- 175 g chocolate (couverture)
- 145 g caster sugar
- 175 g flour
- 8 eggs
- Apricot jam (+ rum to your liking)
- For the glaze: 200 g dark chocolate, 125 ml water, 200 g caster sugar

## Preparation

- Separate the eggs, melt the chocolate and let cool a bit, sift the flour. Preheat oven at 180°C upper/lower heat.
- Stir butter and icing sugar until fluffy, then add the egg yolks. Add the melted and cooled chocolate.
- In another big bowl whisk the egg whites with the caster sugar until stiff.
- Bit by bit fold the two mixtures gently. Then strain in the flour and fold again gently.
- Divide batter into two greased baking pans, bake for ca. 25 minutes. Let cool on wire rack afterwards.
- In the meanwhile, heat jam (and rum) so it's liquid. Spread on one of the cakes, put the other cake on top.
- For the glaze melt the chocolate. Then bring water to the boil and add sugar immediately → then pour into chocolate in a thin stream → stir well until smooth.
- Pour glaze over cake in one go! Let cool in the fridge.



RECIPE by Schabi

# Gugelhupf

*ring shaped cake*



Ready in **ca. 1,5 hours + cooling**

Serves **8-12 people**

## Ingredients

- 250 ml cream
- 5 eggs
- 200 g caster sugar
- Pinch of salt
- 300 g flour
- Pinch of baking powder
- Zest of half a lemon
- A bit of butter for greasing

## Preparation

- Preheat fan-oven to 180°C, grease the pan with butter.
- Separate the eggs.
- Sift the flour together with baking powder.
- Beat egg whites with sugar and salt, add lemon zest.
- Whip the cream.
- Whisk the yolks and fold into whipped cream.
- Then fold in the egg white-sugar-mixture.
- Bit by bit fold in the flour with the whisk.
- Bake in a “Guglhupf”-pan for 45-50 minutes.

## Tip

*Add 120-150 g of blueberries or chocolate chips in the end: Gently fold  $\frac{1}{4}$  of the berries/chocolate chips into the batter in the end. Then pour batter into baking pan and put the rest on top (so they won't sink to the bottom of the pan while baking).*

Recipe by Ari Björn

# Chocolate cake to die for

*no rise chocolate cake*



Ready in **2-3 hour + cooling (or not)**

Serves **8-12 people**

## Ingredients

- 400 g 56% chocolate
- 250 g sugar
- 150 ml water
- 250 g butter (room temp.)
- 4 -5 eggs depends on size
- 62.5 g flour
- Star anise

## Preparation

- Preheat your oven at 160°C.
- Add sugar, star anise and water to a pot and make a syrup - let boil for at least 5 mins. Tip: pick a large pot for this since all the ingredients will be put into it later.
- Meanwhile you want to cut your butter to 2x2x2cm cubes and weigh out the chocolate.
- Add the butter and chocolate to the syrup at the same time. **TURN OFF THE STOVE WHEN YOU DO THIS.** - It is important, that the butter and chocolate are stirred in immediately: But stir just a little but not too much as the chocolate and syrup does not like that
- When fully melted and mixed add eggs.
- Add flour.
- Mix thoroughly.
- Put baking paper into your baking pan. Bake in the oven at 160°C for 40 minutes or until you can poke it with a fork /knife/something and it comes out clean.

Serve with whiskey infused syrup your favorite ice cream and berries!!!

TIP: you can infuse the syrup with any spice you like! Get creative.

This chocolate cake can be kept up to 1.5 months in a fridge and can also be frozen and is great to eat frozen as a guilty snack.

RECIPE by Stefanie "Steffi" Jirgal (AUT)

## Biskuitroulade

*(fast and easy!)*



Ready in **30 minutes**

Serves **8 people**

**233 calories** / piece

### Tip

When you are blowing out eggs at Easter time, this recipe is perfect for using up all the raw eggs!

## Ingredients

- 250 g sugar
- 250 g apricot jam
- 1 tbl sp rum
- 10 eggs (!)
- 1 pinch of salt
- 1 tbl sp vanilla sugar
- 250 g wheat or spelt flour
- ½ tbl sp baking powder

## Preparation

- Heat your oven to 190 °C, put paper on your baking tray and prepare space on your working area (you can place another baking paper there).
- Mix the rum and the apricot jam together, it will be later on the filling.
- Mix the eggs until they are foamy, then add sugar, salt and vanilla sugar, mix further (about 10 min).
- Then fold in flour and baking powder and very gently mix for only a short time.
- Put the very liquid dough on the baking tray and bake it for 10 minutes (Watch it! Should not get too brown).
- When it is ready, tube it on your working area, spread the apricot jam on top and roll it gently. Do all this when it is still warm, otherwise the dough will break.

# Easter Recipes

RECIPE by Desi

## Bulgarian Easter bread



Ready in **5-6 hours**

### Tips

Before adding the sugar and baking you could brush on some egg wash for a shiny crust.

Cover loosely with aluminium foil to avoid burning.

Check on the bread after 25-30 minutes to see how much longer it needs to bake. You're looking for a golden brown crust.

Let it cool for 1-2 hours before cutting into it, so you don't ruin the texture.

*\*The alcohol evaporates when baked.*

### Ingredients

- 500 g white flour
- 2 eggs
- 125 g milk
- 100 ml sunflower oil
- 1 sachet dry yeast (5-7g)
- 85 g sugar + some for sprinkling on top
- Zest of half a lemon
- 50 g raisins
- A little bit of rum, cognac, brandy or vodka
- ½ tsp salt

### Preparation

- Soak the raisins in the alcohol for at least 30 minutes.\*
- Pour the sugar into the milk and heat them up a little, so the sugar dissolves. Add half of the oil to lower the temperature (when you put your finger in it shouldn't feel hot). Add the yeast to the mixture.
- In a big bowl sift the flour, add the salt and the lemon zest and form a well in the middle. Crack the eggs into the well and add the liquid mixture.
- Mix the flour into the liquid slowly and then knead the dough for 3-5 minutes.
- Make a hole into the dough and add the remaining oil (in 3 or 4 times) and knead to incorporate it.
- Drain the raisins and incorporate them into the dough as well.
- Cover the dough and let it rise in a warm place for 2 hours.
- Split the dough in 3 parts and make them long. Join the ends together and make a braid. Put the dough in a loaf form lined with baking paper and let rise for another 1-2 hours.
- Preheat oven to 180°C (fan).
- Sprinkle some sugar on top and bake for 30-35 minutes.

RECIPE by Stefanie "Steffi" Jirgal (AUT)

## Easter Striezel



Ready in **2h 15 min** (working time: 40 min)

Most of time is waiting and letting the dough rest

Serves **4 people**

**Over 1,500 calories** but who gives a damn? It is Easter time!

### Tips

You can prepare dough in the evening and let it rest over night at room temperature, next day you can bake fresh Striezel in the morning! Enjoy!

## Ingredients

- 230 g milk
- 70 g butter
- 50 g sugar
- 1 package of vanilla sugar
- 1 tbl sp honey
- 25 g fresh yeast
- 500 g normal white wheat flour
- A little bit of baking powder
- 1 egg yellow
- 1 tbl sp salt
- 1 tbl sp lemon zest
- 1 tbl sp orange zest
- Water for keeping the dough fresh
- 1 egg / ev. Sugar as decoration

## Preparation

- Heat milk and butter until butter is melted. Cool down milk to about 36 °C (body temperature)
- Mix together: milk, butter, sugar, vanilla sugar, honey and yeast until it is smooth.
- Add the other stuff: flour, baking powder (only a little bit), egg yellow, salt, lemon and orange zest and knead until the dough is nice and smooth.
- Give the dough in a bowl, cover it with a dish towel and let it rest for 30 - 40 minutes.
- When it is about double the size you can form anything you like out of it. In Austria we make e.g. little braided nests
- Put your nests (round shape) or Striezel (long shape) on a baking tray and let it rest another 30 minutes. (I promised some waiting)
- Then put some egg on top (later gets a nice brown glance) and bake it at 180 °C for about 25 - 30 minutes. Please check after 20 minutes and decide how brown you like your Striezel!