



RECIPE



RECIPE TITLE

Hand Pies filled with jam

FOR

~10 hand pies

FROM THE FEATURE

Hidden – sweet recipes with a surprising core

CONTRIBUTOR

Claudia Gödke
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SISTERMAG
N°17

INGREDIENTS

DOUGH:

300 g flour

225 g butter, very cold, diced

1 tbsp sugar

1 tsp salt

200 ml water, very cold

eggwash: 1 egg yolk mixed with 50 ml milk

FILLING:

blackcurrant jam

GARNISH:

200 g dark chocolate

STEPS

1. In a large bowl whisk together the flour, salt and sugar. Sprinkle the butter cubes over the flour. Using a fork, cut up the butter and work it into the flour. Stop when all of the butter pieces are the size of peas.
2. Drizzle half of the water over the mixture and work it in with the fork to make the dough. Add some more water, if the dough is still too crumbly, but don't overwork it.
3. Wrap the dough in plastic wrap and let it chill in the fridge for an hour.
4. Preheat oven to 180°C and line a baking sheet with parchment paper. Set aside.
5. On a lightly floured surface roll out the dough. Cut out squares or circles, using a glass or small bowl.



CONT.

6. Lay the rectangles or circles on the parchment lined baking sheet. Top half of them with a teaspoon of blackcurrant jam. Brush some of the eggwash along the sides of each filled rectangle/circle. Top with another rectangle/circle and seal the edges by pressing gently with a fork.
7. Brush the hand pies with eggwash, sprinkle with a little sugar and bake for about 20 minutes, until golden brown. Let cool completely.
8. Melt the dark chocolate and garnish the hand pies.



RECIPE



RECIPE TITLE

Chocolate filled bread

FOR

1 loaf or 8 buns

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INGREDIENTS

DOUGH:

500 g flour

200 ml milk

42 g fresh yeast

50 g sugar

pinch of salt

1 egg

50 g butter, room temperature

FILLING:

130 g dark chocolate, chopped

125 g butter

50 g powdered sugar

30 g cocoa powder

80 g ground almonds

pinch of salt

STEPS

1. In a small pot combine milk and 1 tbsp sugar. Warm the milk slightly, take the pot off the heat and dissolve the yeast in the milk. Let stand for 10-15 minutes until the yeast is activated and the milk is foamy.
2. In a mixing bowl combine flour, sugar and salt. Add the milk and egg. Knead the dough with the dough hook attachment on your mixer. When the dough comes together, add the butter and knead to combine. As soon as the dough starts to pull away from the sides of the bowl to form a ball, knead further 3 minutes.
3. Turn the dough into a clean bowl and cover with a clean towel. Set aside for 1-2 hours in a warm place to rise. Alternatively put the bowl into the fridge over night.
4. Butter and flour one loaf pan. Set aside.



CONT.

5. Turn the dough onto a floured surface, knead it shortly and roll it out to a large rectangle.
6. To make the filling, combine all ingredients in a pot and melt them over low heat, stirring constantly, until the mixture forms a spreadable paste.
7. Spread the chocolate mixture evenly over the dough, leaving a 2 cm border all around. Brush this border lightly with milk and roll up the dough, starting on the longest side. Seal the dampened ends onto the roll.
8. Using a sharp knife, gently cut the roll in the middle. Transfer both rolls to the loaf pan. Cover it with a clean towel and set aside to rise for 2 hours.
9. Preheat the oven to 180°C. Brush the top of the loaf with milk and bake for about 30 minutes, until golden brown. Remove from oven and let cool completely.



RECIPE



RECIPE TITLE

Baked alaskas with ice cream

FOR

5-8 small baked alaskas

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INGREDIENTS

CHOCOLATE SPONGE CAKE

6 eggs

6 tbsp hot water

200 g sugar

100 g spelt flour

100 g cornstarch

25 g cocoa powder

1 tsp baking powder

FILLING:

chocolate ice cream (about 500-700 ml)

MERINGUE:

3 fresh egg whites

120 g sugar

pinch of salt

STEPS

1. Preheat oven to 180°C. Line a baking sheet with parchment paper. Set aside.
2. Using your electric mixer, beat the eggs on high speed for a couple of minutes until they are thick and fluffy. Gradually add the water and sugar and beat for further 3 minutes.
3. In a bowl whisk together all the dry ingredients. Carefully fold the flour mixture into the beaten eggs and make sure not to overwork the dough.
4. Spread the dough evenly onto the baking sheet and bake for about 25 minutes or until a toothpick inserted comes out clean.
5. Remove from oven and let cool completely.
6. With a 6 cm cutter or the rim of a glass cut out the bases from the chocolate sponge cake. Place a scoop of chocolate ice cream on top of each base and place them into the freezer.



CONT.

7. For the meringue, whisk the egg whites and salt until stiff. Slowly add the sugar and beat until the meringue is thick and glossy.
8. Take the chocolate cakes out of the freezer and spread over meringue using a knife or a small spatula until completely covered. If not served immediately, put them back into the freezer.
9. Before serving use a creme brûlée burner to brown the meringue.
10. Serve with fresh fruit!



RECIPE



RECIPE TITLE

Homemade Baileys in a cup

FOR

1 Litre

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INGREDIENTS

HOMEMADE BAILEYS

300 ml good whiskey

1 can sweetened condensed milk
(400 g)

200 ml cream (UHT)

2 tbsp instant espresso powder

2 tbsp caramel syrup

HAZELNUT-BRITTLE CHOCOLATE CUPS

12 dark chocolate cups

50 g dark chocolate

50 g hazelnut brittle

STEPS

1. Place all of the ingredients in an immersion blender or a normal blender and mix for 15 seconds until well combined.
2. Transfer the mixture to clean bottles and seal tightly. Store the Baileys in the fridge for about a month. Shake well before using.

CUPS

3. Melt the dark chocolate. Dip the rims of the chocolate cups in the chocolate and the hazelnut brittle to make the cups extra pretty.
4. Fill the cups with the Baileys and garnish with whipped cream and chocolate!



RECIPE



RECIPE TITLE

**Halva filled chocolate
tarte with figs**

FOR

1 tarte

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INGREDIENTS

CHOCOLATE TARTE SHELL:

250 g flour

40 g cocoa powder

200 g cold butter, cut into pieces

100 g sugar

1 egg

pinch of salt

HALVA FILLING:

100 g halva

5 tbsp mascarpone

zest of an orange

CHOCOLATE GANACHE

300 g creme double

2 tbsp sugar

200 g dark chocolate, chopped

pinch of salt

50 ml cream

garnish: 8-10 figs

STEPS

1. Prepare the tarte shell pastry. Place butter, egg and sugar in a mixing bowl and knead, using the dough hook attachment of your electric mixer. Add the dry ingredients and knead until a smooth dough forms. Wrap in plastic film and place in the fridge for about an hour.
2. Butter and flour a rectangular tarte pan. Turn the dough onto a lightly floured surface and roll out into a rectangle, about 4 mm thick. Carefully lay the dough inside the pan and press the edges into the sides of the pan. Shave off the excess dough with a sharp knife. Put the tarte pan in the fridge for 30 minutes.
3. Preheat oven to 180°C.
4. Cover the tarte pan with baking paper, fill with dried lentils or peas and bake for 15 minutes. Remove the lentils/peas and bake again for 15 minutes. Remove from oven and let cool completely.



CONT.

5. For the halva filling place all of the ingredients in a measuring cup and mix well, using an immersion blender. Spread the filling evenly into the tarte shell and refrigerate for 30 minutes.
6. Put the creme double, sugar and salt in a small pot and bring to a boil. Remove from heat as soon as the mixture boils up. Add the chocolate, wait for 2 minutes, then stir well to combine. Stir in the cream until blended.
7. Pour the chocolate filling into the tarte shell and refrigerate 2 hours to set.
8. Cut up the figs and garnish the tarte with figs and chocolate!
9. Stored in the fridge the tarte will stay fresh for a couple of days.