



Recipe by Chef Anna

Gingerbread Cookie Dough

Ingredients:

- 2 dl ($\frac{3}{4}$ cup) dark syrup (molasses)
- 2 dl ($\frac{3}{4}$ cup) brown sugar
- 1 tbs cinnamon
- 2 tsp cloves
- 2 tsp ground ginger
- 2 tsp cardamom
- 250g (2 cups) butter
- 2 eggs
- 9 dl (4 cups) flour
- $\frac{1}{2}$ tsp salt
- 2 tsp baking soda

Mix flour, baking soda and salt together. Set aside.

In a saucepan mix syrup, brown sugar, cinnamon, cloves, ginger and cardamom and bring it to a boil. Immediately add butter and mix well. Pour the mixture in a large bowl and let it cool.

Once cool, add 1 egg at a time, mixing well between each addition. Add flour and mix until smooth. (If the dough seems too soft add little more flour.) Wrap the dough in plastic wrap and refrigerate overnight.

NEXT DAY: Preheat the oven to 350° F. Roll out dough to 1/4 inch thick on lightly floured work surface. Cut into desired shapes with cookie cutters. Place 1 inch apart on ungreased baking sheets. (See instructions for **cookie cups** on reverse.)

Bake 8-10 minutes or until edges of cookies are set and just begin to brown. Cool on baking sheets 1-2 minutes. Remove to wire racks to cool completely. Decorate as desired. Store in airtight container.

Gingerbread Cookie Dough

Gingerbread Cookie Cups:

Using a round cookie cutter or juice glass, cut dough into circles.

Turn a muffin pan upside down and place dough circles on top of muffin cups, pressing edges down slightly to create the "cups".

Bake as directed. When cups are cool, gently remove from muffin pan.

Serve with prune treat or blue cheese mousse!





Recipe by Chef Anna

Luumuhyve Piparikupissa

Holiday Prune Treat

Combine prunes, sugar and water in a saucepan and simmer on low heat until prunes are soft. Let it cool.

Whip the cream and add fold into cooled prune mixture. Gently fold in the quark and vanilla. Transfer to a bowl and refrigerate for at least ½ hour.

Serve cold as is or in gingerbread cookie cups!

Ingredients:

250 g (1 cup) prunes

1 dl (1/2 cup) sugar

1 cup water

2 dl (1 cup) heavy whipping cream

200 g (3/4 cup) plain quark

(or Greek yogurt)

Vanilla sugar (or paste) to taste

Gingerbread cookie cups (optional)

Holiday Prune Treat



Gravlax



Recipe by Chef Anna

Ingredients:

1 lb salmon filet
2 tbs sea salt
2 tsp sugar
4 tbs pickling spice
Juice from 1 lemon
fresh dill
white pepper
parchment paper

Remove any bones from salmon filet. Wipe dry using paper towels. Set the filet skin side down on a large sheet of parchment paper. Sprinkle with salt, sugar, white pepper and pickling spice. Squeeze lemon juice all over fish and top with minced dill.

Wrap the filet in the parchment paper and place in a sealed plastic bag. Refrigerate for 24-48 hours.

Remove the filet from the wrapping and scrape off the spices with a butter knife. Cut the filet into thin slices with a very sharp, long knife.

Serve as thin slices or shape into rosettes. Sprinkle with finely chopped dill.

LIHAPYÖRYKÄT

Gravlax





Recipe by Chef Anna

LIHAPULLAT

Finnish Christmas Meatballs

Mix together rolled oats, potato starch, water and cream. Let sit for 10 minutes. Add salt, black pepper, cinnamon, ginger, clove, nutmeg and mix to combine.

Add ground beef to the mixture and mix until smooth.

Shape into 1 inch balls with your hands or using two spoons. Place on a greased baking sheet. Bake at 350° F about 30 minutes until golden brown.

Ingredients:

- 1/3 cup rolled oats
- 1 tbs potato starch
- 1/2 cup water
- 1/4 cup cream
- 1 tsp salt
- 1 tsp black pepper
- 1 tsp cinnamon
- 1 tsp ginger
- 1/2 tsp clove
- 1/2 tsp ground nutmeg
- 1 egg
- 1 pound ground beef

Finnish Christmas Meatballs





Recipe by Chef Anna

PORKKANALAATIKKO

Carrot Bake

Ingredients:

2 lbs carrots
2 cups water
1 tsp salt

Rice Porridge:

1 cup white rice (Arborio)
2 cups whole milk
2 eggs
2 tbs maple syrup
1 1/2 tsp salt
1/4 tsp white pepper
1/4 tsp ground nutmeg

Topping:

1/2 cup breadcrumbs
2 tbs butter

Peel carrots and cut cross-wise into coins. Boil carrots in salt water until tender. Drain and mash.

In another saucepan, bring 2 cups water to boil and add rice. Boil until the rice absorbs all of the water. Add milk. Heat until boiling, then cover the pan and cook on low heat for about 40 minutes. **NOTE!** Porridge burns very easily, make sure to stir often.

Add mashed carrots to porridge. Place in refrigerator to cool.

Add eggs and spices to the cooled carrot mixture. Pour into a greased baking dish. Sprinkle with breadcrumbs and butter pieces.

Bake 300° F for 2 hours.

PORKKANALAATIKKO

Carrot Bake





Recipe by Chef Anna

ROSOLLI

Finnish Beetroot Salad

Wash beets, carrots and potatoes - do not peel. Boil beets, carrots and potatoes in separate pots, in their skins, until just cooked (reserve 1 tsp of beet water). Let cool.

Peel the cooled vegetables and chop into little cubes. Chop onion, apples and pickles into little cubes.

Place the vegetable cubes in a serving dish, arranging the vegetables in rows by type. Season with salt and pepper. (This way the salad looks prettier and everyone can choose what they wish.) Serve with herring if desired.

Prepare the dressing: Whisk the cream, add vinegar, salt and sugar. Mix in 1 tspn of water from the beets for a pink color. Season with salt and pepper to taste. Serve the dressing in a bowl alongside the salad.

Ingredients:

4 beets
2 carrots
2 potatoes
1 onion
1 apple
2 pickles
salt & pepper
pickled herring (optional)

Dressing:

½ cup cream
½ tsp white wine vinegar
¼ tsp salt
¼ tsp sugar

Finnish Beetroot Salad





Recipe by Chef Anna

Famous Mother-in-law's Dressing

Combine egg yolks and mustard, mix well by hand. Slowly add oil while blending with an immersion blender. Add remaining ingredients and mix well until combined.

Ingredients:

- 1-liter (4 $\frac{1}{4}$ cups) canola oil
- 3 dl (1 $\frac{1}{4}$ cups) Dijon mustard
- $\frac{3}{4}$ ($\frac{1}{3}$ cup) dl sugar
- 250 ml (1 cup) red wine vinegar
- 2 dl ($\frac{3}{4}$ cup) orange juice (no pulp)
- 2 egg yolks
- $\frac{1}{2}$ tbs white pepper
- 1 tbs all spice
- 2 tbs dried tarragon



Chef Anna shares her Famous Mother-in-law's dressing recipe during the Puustelli Scandinavian Holiday cooking class