

THE PPRO
CHRISTMAS
COOK BOOK

2017



Build
TRUST

EMBRACE
CHANGE

Happy Holidays! Merry Christmas! Happy Hanukkah!
And Happy Kwanzaa! Or if you're cooking this book at
a later date our warmest wishes for Diwali, Eid-al-Fitr,
Wesak, Winter Solstice, or Chinese New Year.

Here at PPRO, we're a cosmopolitan bunch, coming together
from all over the world and many different cultures. We
know that you, our clients, are even more diverse. But one
thing we all have in common is a love of good food. People
from all over the world have different culinary traditions, just
as they have different preferred payment methods, but a
shared meal is something that unifies and reaffirms the ties
of friendship, solidarity, and trust.

That is why this holiday season we're sharing our second
addition PPRO Cookbook with you. In it, you'll find festive
dishes from different cultures all over the world. Many PPRO
team members contributed recipes and we have narrowed
it down to the 17 most mouth-watering. These are our
favourite festive meals; the meals our colleagues from all
over the world have eaten at their happiest occasions. And
now we'd like to share them with you.

Thank you for a great 2017. We look forward to an even
better 2018 together.

STAND
Together

OWN
it

RAISE
THE
BAR

BE
BOLD

The Recipes

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Vitor Silva
Product



Preparation 30min

1. For the mayonnaise, put the olive oil and egg into a blending cup.
2. Gently insert the blender until the bottom of the cup. Start blending and don't pull up the blender until the mixture turns white and creamy (IMPORTANT).
3. Remove the blender, season with lemon, salt and pepper to taste, then blend a little more to incorporate the seasoning ingredients.
4. Pour the mayonnaise into a serving bowl.
5. In a large pot, bring water to a boil and add the prawns without lowering the heat. The water must more than cover the prawns.
6. Observe the prawns while they cook - they will be ready when they change to orange and finally curl up (no more than 4 min!).
7. Put them immediately into a big bowl with lots of ice, some water and salt, and wait until cold.
8. Remove them from the ice, put them on a large tray, add the mayonnaise bowl and decorate with lemons cut in half.
9. Enjoy!

Notes from the Chef:

“Boiled shrimps is a very easy, fast and tasty starter that is often consumed in the Christmas and New Year season in Portugal. The trick to have perfectly boiled shrimps is to watch them while cooking and understand when they are ready - under boil and you will end up with a raw and soft texture, over boil and they will become spongy and tasteless. I will teach you the trick to do it flawlessly.”

Camarão Cozido Com Maionese Caseira

// Portuguese Starter

Ingredients

1kg frozen or fresh prawns
4 tbsp coarse salt
Water and ice
Optional: chili
Mayonnaise ingredients:
1 egg
150ml extra virgin olive oil
1/2 lemon
Table salt x

Mikaela Karlsson
Sales



Skagenröra // Swedish Starter



Ingredients

- 400g cooked peeled prawns
- 200g crab fish
- 1 red onion, peeled and finely chopped
- 1/2 bunch of fresh dill, finely chopped
- 3 tbsp extra virgin olive oil
- Zest and juice of 1,5 lemons
- 4 tbsp sour cream
- 1 hard boiled egg, quite finely chopped
- 2 tbsp crème fraîche
- Sea salt
- Freshly ground black pepper
- Cayenne pepper
- Optional: avocado and fish roe, to serve

Preparation 30min

1. Put the prawns and the crab fish into a bowl with most of the finely chopped onion, most of the dill, the extra virgin olive oil, lemon zest, lemon juice, sour cream and crème fraîche.
2. Season with salt, pepper and cayenne pepper and gently mix together.
3. Have a taste and check that you've got the right balance of acidity and salt
4. Put in the fridge for at least an hour.
5. Serve on a cool piece of toasted bread with slices of avocado and tomatoes and some finely chopped red onion.
6. Decorate with a slice of lemon, dill and some fish roe on top.

Notes from the Chef:

"The longer in the fridge, the better. Make sure you mix together the ingredients gently. It's delicious together with salmon as well!"

Preparation 20min

1. Put cold water in a deep salad bowl.
2. Add the chickpea flour.
3. Add 2 tablespoons of olive oil and 1 teaspoon of salt.
4. Mix everything to make a smooth batter (add some water if it's too thick).
5. Preheat the oven for 10 minutes to maximal heat (300°C).
6. Put 4 tablespoons of olive oil on the oven tray and put it in the oven for 5 minutes.
7. Take the tray out and pour the batter into the tray.
8. Cook batter for 2 minutes.
9. Turn the oven on grill-mode and let it cook for 7 to 10 minutes.
10. When the pastry is golden and seems to be cooked, add Pepper on the top and cut into medium pieces.
11. Eat it warm!

Notes from the Chef:

"It is better when it's baked in wood-fired ovens. You can also let the batter rest 24 hour to make it completely smooth."

Calypto Bertrand
Customer Service



Cade (Socca) // French Snack

Ingredients

250g chickpea flour
500ml water
6 tbsp olive oil
1 tsp salt
Pepper

Coxinha // Brazilian Snack

Preparation 110min

1. Cover chicken breasts with broth and water in a shallow pot. Add the carrot, one onion (peeled and halved) and the bay leaves. Bring liquid to a simmer, and cook until chicken is barely pink in the middle (15-20min). Cut the chicken to see when done. Set chicken aside to cool, then strain and reserve the broth. Shred chicken into very small pieces. Stir softened cream cheese and lime juice into shredded chicken.
2. Finely chop the second onion and the garlic. Sauté them in 2 tablespoons butter until golden and soft. Add the hot onions and garlic to the chicken mixture and stir until well mixed.
3. Measure chicken broth. If you have less than three cups, add canned chicken broth. Bring broth to a boil in a saucepan then gradually stir in 3 cups flour.
4. Stir vigorously and cook for 2-3 minutes until it becomes a stiff dough. Remove from heat and chill in refrigerator for 1 hour. Can also be chilled for several hours or overnight.
5. to shape the coxinhas, take a golf ball-sized piece of dough, roll it into a ball, then hollow out the middle for the filling. Press about 1,5 tablespoons of the chicken filling inside the dough, and press the dough closed around the filling in a drumstick shape.
6. Stand them on a baking sheet, pointed end upwards. Continue until you run out of dough or filling.
7. Whisk eggs in a bowl. Place bread crumbs in a shallow pan and season with salt and pepper. Dip the coxinhas in the egg, then in the breadcrumbs to coat. Chill the breaded coxinhas for 1 hour.
8. Fill a heavy-bottomed pot with enough oil to cover the coxinhas. Heat the oil to 360°F. Fry in batches until deep golden brown and serve warm.

Notes from the Chef:

"They are best if you start them the day before you fry them. If you can find Brazilian catupiry cheese, use it instead of cream cheese."

Ingredients

1,5 pounds chicken breasts (about 4 halves)
 4-5 cups chicken broth
 1 carrot
 2 onions
 2 bay leaves
 2 tbsp butter
 2 cloves garlic
 Juice of 1 lime
 1 8 ounce package of cream cheese, softened
 2-3 cups flour
 2 eggs
 2-3 cups finely grated bread crumbs
 3 cups vegetable oil (for frying)
 Dash salt and pepper to taste

Broccoli Rice Casserole

// American Main Course

Caryleigh Palen
Marketing



Preparation 1h15min

1. Cook broccoli and rice until soft.
2. Preheat oven to 350°F (175°C).
3. In a medium saucepan over low heat, mix cream of mushroom soup, cream of chicken soup, and 1 1/4 cups water. Gradually stir in cheese until melted. Be careful that the cheese doesn't burn.
4. Melt butter in a large skillet over medium-high heat, and cook and stir celery and onion until soft.
5. In a large mixing bowl, combine broccoli, rice, soup and cheese mixture, celery and onion. Season with salt and pepper. Pour mixture into a 9x13 inch baking dish.
6. Bake in the preheated oven for 45 minutes, until bubbly and lightly brown.

Notes from the Chef:

"Aluminum foil can be used to keep the casserole moist."



Ingredients

- 20 ounces frozen chopped broccoli
- 3 cups instant rice
- 1 can cream of mushroom soup
- 1 can cream of chicken soup
- 1 1/4 cups water
- 16 ounce processed American cheese, cubed
- 1 tbsp butter
- 1 bunch celery, chopped
- 1 large onion, chopped
- Salt and pepper to taste

Hallaca // Venezuelan Main Course



Ingredients

2 packages (16 oz each) pre-roasted banana leaves
String or foil for tying or wrapping

Guiso ingredients:

8 oz boneless pork butt or shoulder, cut into 1/4 in. pieces
8 oz boneless, skinless chicken thighs, cut into 1/4 in. pieces
8 oz beef sirloin steak, cut into 1/4 in. pieces
1/2 onion, chopped
1 cup fresh cilantro, chopped
2 scallions (white and light green parts only), chopped
2 tsp. adobo all-purpose seasoning
1 cup lemon-lime soda

Filling ingredients:

1 lb sliced bacon
2 small onions, sliced into half-moons
3 bell peppers (1 green, red, and yellow), sliced 1/4 in. thick
1 cup pitted green olives, halved
1/3 cup capers, rinsed
1/3 cup raisins

Dough ingredients:

2 tbsp annatto seeds
5 tbsp olive oil
2 tsp kosher salt
3 1/4 cups Harina P.A.N. (precooked white cornmeal)



Preparation 6 hours

- Guiso:** In a large bowl, mix pork, chicken, steak, onion, cilantro, scallions and adobo. Add soda and toss. Refrigerate for 2 hours (min 30min).
- Filling:** Heat oven to 350 F. Lay a single layer of bacon on 2 large rimmed baking sheets. Bake for 20-25min until brown and crisp, rotating sheets halfway. Cool on paper towel-lined plates, then break them into pieces. In a large bowl, combine onions, peppers, olives, capers, raisins and bacon.
- Dough:** In a small saucepan, combine the annatto seeds and olive oil. Cook over medium heat for 3-5min until sizzling. Remove from heat and let it sit for 10 minutes until oil has cooled and turned a bright orange-yellow. Strain out the seeds, reserving the oil. Place 4 cups lukewarm water and the salt in a large pot. Add annatto oil to the water. Slowly whisk in the cornmeal, switching to a wooden spoon halfway through. Continuously stir until dough-like, incorporating all of the cornmeal. Transfer dough to a parchment-lined work surface and let sit 10 minutes or until cool enough to handle. Knead dough until smooth.
- Cut banana leaves into 8 in. squares. Rinse, wipe and re-rinse the banana leaves. With moistened fingers, flatten a heaped tablespoon of dough onto a banana leaf to form a small circle about 1/4 in. thick (dough will expand during cooking). Foil can be used as a substitute for banana leaves.
- Top the dough with 2 tablespoons guiso, 1 slice of each coloured pepper, 2 pieces bacon, 1/2 teaspoon capers, 1/2 teaspoon raisins and 2 slices onion. Wrap the banana leaf completely around the prepared hallaca and tie to secure. You should have 30-34 hallacas.
- Bring a large pot of salted water to a boil. In 2 batches, boil hallacas, covered, for 30-40 min.

Notes from the Chef:

"Harina P.A.N. (precooked white cornmeal) & the banana leaves can be found at most of the Asian markets/supermarkets. The Hallaca can be eaten together with a typical Venezuela Chicken Salad."



Wade Simoes
Finance



Potjie // South African Main Course

Preparation 3-4 hours

1. Cut the bolo or chuck into cubes and saw the trotter into portions.
2. Heat the cooking oil in a Potjie pot and brown the meat.
3. Add the onion and fry until it is translucent.
4. Season with salt and pepper and add the pearl wheat and tomatoes.
5. Heat the wine and meat stock together in a small pan over the fire, then pour the liquid into the Potjie pot and cover with the lid.
6. Let the meat simmer over low coals for 3-4 hours, until it is tender.
7. Layer the leeks and baby marrows on top and simmer for another 20 minutes.

Notes from the Chef:

"Drink a lot of beer while cooking it."



Ingredients

- 750g bolo or boneless chuck of beef
- 1 pig's trotter
- 30ml cooking oil
- 2 onions, sliced
- 10ml salt
- Freshly ground black pepper to taste
- 200g uncooked pearl wheat
- 4 tomatoes, peeled and coarsely chopped
- 250ml dry white wine
- 250ml meat stock
- 2 leeks, sliced
- 5 baby marrows, sliced

Brunsli // Swiss Dessert

Elee Wassner-Probst
Marketing



Preparation 30min

1. Beat the egg whites until stiff, then mix them with the sugar.
2. Slowly heat the chocolate with some water to get a smooth chocolate cream.
3. Mix chocolate with all the rest of the ingredients and carefully mix in the egg white mixture.
4. Put mixture into the fridge for 1 hour.
5. Roll out the dough (1cm thickness) and cut out nice forms.
6. Preheat the oven to 240 °C.
7. Bake for 4 minutes, then remove them and let them cool down.
8. Bake them again for 4 minutes.

Notes from the Chef:

"Put enough good Kirsch :)"

Ingredients

250g sugar
3 egg whites
300g ground hazelnuts
250g freshly ground swiss dark chocolate
1 tsp cinnamon powder
1/2 tsp clove powder
6 tbsps Swiss Kirsch (Kirsch liqueur)

Mafalda de Vascos
Legal

Coscorões // Portuguese Dessert

Preparation 60min

1. Knead 200g of the flour, the yeast, 100ml of warm water and salt into a stiff dough.
2. Let the dough rise for an hour.
3. Knead the remaining flour with the eggs, orange juice, margarine and the brandy.
4. Add the risen dough and knead them together until perfectly mixed.
5. Leave the dough for about 30min.
6. Roll the dough until it is thin .
7. Cut rectangles about 8cm wide and 10cm long, then make a cut in the middle of each rectangle.
8. Fry in very hot oil.
9. Create the syrup by mixing water, sugar and cinnamon and bringing it to a boil.
10. Dip the fried dough in the syrup.
11. Add cinnamon and sugar and serve.

Notes from the Chef:

"If you like them cuddly you should pass them through the syrup before serving. They look wonderful."



Ingredients

- 1kg wheat flour
- 125g vegetable margarine
- 100ml brandy
- 10g yeast
- Juice of 1 orange
- Salt to taste
- 2 eggs
- 100ml warm water
- Syrup ingredients:**
- 250g sugar
- Water
- Cinnamon powder to taste

Filled Walnut Cookies

// Romanian Dessert

Lieselotte-Teodora
CLASSYMAN

Adriana Ernst
Customer Service

Preparation  60min

1. Mix margarine / butter with sugar in a big bowl. You can use the mixer or you can do it manually.
2. Add the eggs and stir again for 2-3 minutes, then add the oil.
3. Mix 150g of flour with baking powder and vanilla sugar.
4. Add the mixture you made earlier (eggs, sugar, butter and oil).
5. Make small nuts out of the resulting dough and bake them.
6. When you can easily remove them from the tray, it means they are ready.
7. Now is the time to make the cream - mix the sugar with butter.
8. Add cocoa, the rum essence and warm milk.
9. Mix the ground walnuts into the cream.
10. Fill two halves of dough with the resulting cream and then stick them together to look exactly like a walnut.
11. Finally, sprinkle with powdered sugar.

Ingredients

150g flour
Baking powder
Vanilla sugar
180g sugar
100ml oil
100g butter or margarine
3 eggs

Cream ingredients:

300g ground walnuts
5 tbsp hot milk
1 tbsp cocoa
1 tsp rum essence
180g powdered sugar
100g unsalted butter at room temperature

Notes from the Chefs:

"The filled walnuts are a traditional Romanian recipe considered to be the dessert of our childhood, and there was no Christmas holiday without it!"

Eliam Schweizer
Product

Frozen Parfait Oranges

// French Dessert



Preparation 1h30min

1. Clean the oranges, cut the caps and extract the inner parts. Keep 100ml of the orange juice.
2. Foam up egg, yolk and sugar in a hot bain-marie.
3. Cool down the mass in a cold bain-marie while stirring.
4. Fold in the orange liqueur and the orange juice.
5. Stir the cream and fold it into the mixture.
6. Fill the empty oranges with the parfait.
7. Freeze them overnight.
8. Garnish with lemon balm and put the caps on top.

Notes from the Chef:

“Can freeze longer than overnight, but don't forget to defrost it a bit before serving.”



Ingredients

Ingredients for 4 servings:

- 4 medium sized oranges
- 1 egg,
- 1 egg yolk
- 75g sugar
- 150ml cream
- 1 tsp orange liqueur
- Optional: fresh lemon balms

Lisa Wagner
H&E

Kärntner Reindling

// Austrian Dessert



Ingredients

Dough ingredients:

250ml milk
50g powder sugar
1 package yeast
500g flour
2 egg yolks
1 lemon zest
1 tsp salt
1 pack vanilla sugar
100g butter

Filling ingredients:

100g raisins
100g sugar
2 tsp cinnamon
100g butter
Ground nuts (as you wish)
Rum

Preparation 1h30min

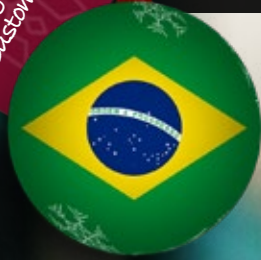
1. Butter the ring cake tin and coat it with sugar. Pre-heat the oven to 175°C.
2. Heat milk until lukewarm. Add egg yolk, sugar, vanilla sugar, salt and lemon zest. Mix gently with a mixer. Melt butter and add it to the milk mixture, mix gently.
3. Blend flour and yeast and add it to the milk/butter mixture. The dough should be smooth and not sticky. If still sticky, add more flour. Let it rest for 30 minutes, preferably on a warm spot.
4. Roll the dough into a square shape (1cm thick).
5. **Filling:** Melt butter and spread it across the dough.
6. Mix sugar and cinnamon and sprinkle over the dough.
7. Pour some rum over the raisins and let it sit for a bit. Sprinkle nuts and rum-soaked raisins over the dough.
8. Roll the dough, making sure that the filling is spread equally, then place it into the ring cake tin.
9. Bake for approx. 45-60 minutes until brown.
10. Remove the "Reindling" by turning the cake tin upside down.

Notes from the Chef:

"As we eat the "Reindling" for Easter, I'd like to explain an Austrian Easter tradition. We prepare a lot of food, mainly eggs, smoked meat and sausage products, horse radish and sometimes cheese and of course Reindling. As it is a religious event we go to the church to consecrate the food. Afterwards the whole family gathers to have a feast. After dinner small kids search for Easter eggs in the garden or the house. In the evening we pile up old wood, wooden products and burn them down. Brave people try to jump over the fire, we chat and chill until late at night."

Rabanada // Brazilian Dessert

Ingrida Costa
Customer Service



Preparation 15min

1. First slice the bread, but not too thin.
2. Whisk the eggs and add milk and sugar until smooth.
3. Mix sugar and cinnamon and set aside.
4. Dip a slice of bread in the egg mix and fry.
5. After fried, powder the bread slice with the sugar and cinnamon.

Notes from the Chef:

“Wait until oil is very hot in order to fry, so the bread slice is crunchy and dry. Even though this meal can be considered a desert, we usually eat it before and after the main course meal.”



Ingredients

Eggs
Milk
Sliced baguette
Sugar
Cinnamon
Pinch salt

Struffoli // Italian Dessert

Margherita Farina
Customer Service



Preparation 1h30min

1. Mix the flour, eggs, sugar, butter and lemon peel.
2. Wrap the dough in a cling film and put in the fridge for 1 hour.
3. Take the dough, cut a small part and work it with your hands, making a small cylinder. Continue process with the remaining dough.
4. Cut each cylinder into 1cm long rectangles.
5. Put the sunflower oil in a pan and when it is hot, put the struffoli in to fry (less than a minute).
6. Melt the honey in a big pot then add the fried struffoli.
7. Put the struffoli on a big plate and sprinkle with the coloured sugar.

Ingredients

450g flour
3 eggs
3 tbsp sugar
90g butter
1 grated lemon peel
300ml honey
Coloured sugar sprinkles
1l sunflower oil

Notes from the Chef:

"Add in the dough 300ml of white rum."

Tanja Diehl
Mastering

Vanillekipferl // German Dessert

Preparation 30min

1. Quickly mix all the ingredients into a short-crust dough and leave it in a cool place for one hour.
2. Roll out the dough to a thickness of about 1cm before cutting it into small pieces and forming crescent-shaped biscuits.
3. Place the cookies on an un-greased baking tray and bake at a moderate temperature (200°C) for around ten minutes or until they turn a light brown colour.
4. Mix icing sugar and vanilla sugar together, then toss the hot cookies in the mix.
5. Store the biscuits in a sealed tin for several days for them to become crumbly.

Notes from the Chef:

"Make sure that you hide your Vanillekipferl well, so that nobody can get at them before you can! :)"



Ingredients

180g butter
70g shelled and ground almonds
50g sugar
2 egg yolks
210g plain flour
1 package vanilla sugar

Zimtsterne // German Dessert



Ingredients

350g unpeeled almonds
3 egg whites
250g confectioner's sugar
A pinch of salt
2 tsp cinnamon

Preparation 1h40min

1. Preheat the oven to 150 °C.
2. Finely chop and grind almonds.
3. Whip the egg whites until stiff.
4. Sift the confectioner's sugar and gradually fold it under the egg whites.
5. Put aside 2 heaped tablespoons of this mixture.
6. Gently stir the almonds and cinnamon into the egg mixture.
7. Sprinkle the work surface with confectioner's sugar. Roll out the mixture to about 1/2cm thick.
8. Cut out cookies using a star cutter and put them on a lined baking sheet.
9. Dip the cutter into confectioner's sugar from time to time to stop the mixture from sticking to it.
10. Brush each star with a little of the reserved egg mixture.
11. Bake for about 15 minutes until crisp on the outside. The cookies should still be a little soft in the center.

Notes from the Chef:

"To make sure the cinnamon stars stay fresh for up to two to three weeks, it is best to keep them in a cookie box with an apple slice. The preparation takes a little time but it is well worth the effort."

Glühwein // German Drink

Preparation 20min

1. Combine all the ingredients in a non-aluminum saucepan, and bring to a simmer over medium-high heat (not a boil — you don't want to boil the alcohol out!).
2. Reduce heat to medium-low, and let the wine simmer for at least 15 minutes or up to 3 hours.
3. Strain, and serve warm with your desired garnishes.
4. You can also place the oranges, cloves, cinnamon, and star anise in a cheesecloth. Then simply strain and pull out the bundle when ready to serve.

Notes from the Chefs:

"Make sure that you use good wine, otherwise it's mulled headache!"

Ingredients

- 1 (750 ml) bottle of dry red wine
- 1 orange, sliced into rounds
- 1/4 cup brandy (optional)
- 1/4 cup honey or sugar
- 8 whole cloves
- 2 cinnamon sticks
- 2 star anise
- Optional garnishes:
 - Citrus slices (orange, lemon and/or lime)
 - Extra cinnamon sticks
 - Extra star anise

Wishing you
and your family
a Merry Christmas
from PPRO!