



JULIAN KUTOS

ERSTE   
Group





## HELLO AND WELCOME!

I hope you will enjoy this class and have fun while preparing the meal.

This recipe book has been made with great love and care, please do not share, copy or resell it.

On my website you will find many recipes, which you can freely share with others.

Happy cooking,

A handwritten signature in black ink that reads "Julian Kutos". The signature is stylized with a long horizontal stroke at the end.

JULIAN KUTOS, BA

# PASTA FRESCA

50 g durum wheat semolina

50 g wheat flour 00

1 egg

Some salt

## **\*\*PASTA PREPARATION\*\***

1. Place a heap of flour on the work surface, create a well, and add eggs and salt in the middle. Starting from the outside, knead a compact dough (by hand or with a kitchen machine). The dough should be kneaded for several minutes.

The amount of eggs depends on the type of flour used. If the dough is too dry, use more eggs. If the dough is too liquid, bind it with flour.

2. Form the dough into a ball, wrap it with plastic wrap. Let the dough rest, covered and at room temperature, for at least 60 minutes.

## **\*\*Using a Rolling Pin\*\***

3. Roll out the dough very thinly with a rolling pin, about 1mm thick. Use additional flour for easier handling. Roll the long pasta dough like a cigar, cut small pieces (spaghetti 1mm, trenette 3mm, tagliatelle 7mm) from the roll with a knife. Then unroll the pasta, carefully place it on a tray, and let it dry.

## **\*\*Using a Pasta Machine\*\***

4. Divide the dough into pieces, use a flat attachment (for lasagna sheets), set the maximum thickness, and pass the dough through. Repeat this process several times, reducing the thickness each time, until the desired thickness is achieved.

## **\*\*Cooking the Pasta\*\***

5. Fill a large pot with water and bring it to a boil. When the water is boiling vigorously, add salt.

# SAUCE AL ARRABIATTA

250 g fresh tomatoes  
4 tbsp olive oil  
200 g bacon  
1 stalk celery | 50 g  
2 garlic cloves  
1 small chili  
400 g peeled tomatoes  
1 tbsp sugar  
Salt  
Black pepper

1. Peel and chop the fresh tomatoes.
2. In a pan, heat the olive oil. Add the bacon and cook until it becomes crispy.
3. Add chopped celery, minced garlic, and finely chopped chili to the pan. Sauté until the vegetables are softened.
4. Add the fresh tomatoes and peeled tomatoes to the pan. Stir well.
5. Season the mixture with sugar, salt, and black pepper to taste. Allow the sauce to simmer and cook until it thickens, stirring occasionally.
6. Adjust the seasoning if needed. The sauce is now ready to be served with your favorite pasta.

# WINTER SALAD

Salad:

400 g baby spinach

100 g arugula

1 pomegranate

1 apple

100 g walnuts

Salad Dressing:

50 ml olive oil

25 ml lemon juice

1 tbsp pomegranate syrup

1 tbsp mustard

Salt

Pepper

Wash and prepare the baby spinach and arugula. Place them in a large salad bowl.

Deseed the pomegranate and add the seeds to the salad.

Core and dice the apple; add it to the salad.

Toast the walnuts lightly and add them to the salad. In a separate bowl, prepare the salad dressing by whisking together olive oil, lemon juice, pomegranate syrup, mustard, salt, and pepper.

Drizzle the dressing over the salad and toss gently to coat all ingredients evenly.

Serve the salad immediately and enjoy!

This salad offers a delightful combination of flavors and textures. Feel free to adjust the quantities and ingredients to suit your preferences. Enjoy your meal!

# THAI CURRY

## FOR 2 SERVINGS

### CURRYPASTE

½ tsp pepper  
½ tsp coriander seeds  
3 to 4 tbsp dried red chilies  
2 stalks lemongrass  
2 slices galangal  
2 slices ginger  
¼ spring onion (white part)  
½ kaffir lime zest  
1 garlic clove  
1 coriander root  
A pinch of salt

### CURRY

3 tbsp coconut oil  
1-2 tbsp curry paste (from above)  
150 ml coconut cream  
100 g meat or fish  
Vegetables of choice (bell peppers, carrots, etc.)  
1 mango  
2 lime leaves  
2 leaves Thai basil

### EXTRA SAUCE

Chicken stock  
Coconut milk

### SEASING

sugar  
fish sauce  
lime juice

### CURRYPASTE

Roast spices in a pan without oil.

Remove seeds from chilies as needed. Soak in water.

Finely chop all ingredients.

Grind spices. Crush chilies and salt in a mortar.

Add ingredients one by one in sequence, continue pounding.

### CURRY

Cut vegetables into thin strips. Cut meat into fine strips. Season both with salt.

Dice mango.

Heat coconut oil. Add curry paste and fry. Add coconut cream, stir until fat separates and bubbles form.

Add chicken, stir-fry until almost cooked. Deglaze with chicken broth. Add remaining vegetables and briefly simmer. Add lime leaves and Thai basil.

Add sugar, fish sauce, lime juice.  
Taste until it's WOW.

# SHORTBREAD COOKIES

## SHORTBREAD DOUGH

- 300 g wheat flour
- 200 g butter
- 100 g powdered sugar
- 2 egg yolks
- 1 tbsp Stroh 60 (rum)
- 1 tsp vanilla sugar
- a pinch of salt

### **\*\*BAKING:\*\***

- 170°C convection oven
- 7 to 10 minutes

### **\*\*FOR FILLING:\*\***

- 200 g jam
- Powdered sugar

### **\*\*ICING:\*\***

- 200 g powdered sugar
- Some lemon juice
- Some hot water
- Optional: food coloring

### **\*\*BAKING:\*\***

- 7 to 20 minutes
- 170°C convection oven

### **\*\*FOR BRUSHING:\*\***

- 1 egg
- 2 tsp sugar
- 1 tbsp milk

Knead all ingredients into a dough. Chill the dough.

Preheat the oven to 170°C convection.

Roll out the dough thinly and cut out cookies. Place them on a baking sheet lined with parchment paper.

Bake for approximately 10 minutes. Remove from the baking sheet and let them cool.

## COOKIES:

Cut out cookies. Bake for 7 to 10 minutes.

## ICING:

Mix sugar with lemon juice and water until a thick paste forms. Fill a piping bag and use it for decorating.

## LINZER EYES/SPITZBUBEN:

Cut out cookies in pairs. Cut holes in the tops, leave the bottoms intact.

Bake for 7 to 10 minutes.

Sprinkle the tops with powdered sugar. Spread jam on the bottoms and gently sandwich them together.

## ANGEL EYES/HUSSAR RINGS:

Shape small balls, poke holes with a spoon. Fill with jam. Brush and bake for approximately 10 to 15 minutes.

## NOTES

## QUESTIONS?

Just message me.

## IMPRINT

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