



Nina - Anja - Martina

OUR SUMMER KITCHEN RECIPES



FOR YOUR PERFECT SUMMER
INDULGENCE



This is us...

Martina from "food-stories"

Nina from "Two Sisters Living Life"

Anja from "Küchenzauber"



@twosisterslivinglife

Our most beloved summer recipes
All 3 of us have collected our favorite, previously unpublished, summer recipes in this recipe booklet.
Not only do we share a passion for cooking and photography. We have also become friends over the years and have had many wonderful experiences together.



@kuechenzauber_at



Our Summer Favorites



@foodstories.at

Summer Kitchen

Clover Leaf Cocktail



a recipe by Nina



Ingredients

Recipe is for 1 Cocktail

6cl gin

3cl raspberry syrup

6cl fresh grapefruit juice

1/2 egg white (optional)

4-5 ice cubes

fresh raspberries and mint
leaves for decoration

Instructions

First of all, put champagne or martini glasses in the freezer for 15 minutes before serving.

Add all ingredients to a shaker, fill it with ice cubes and shake vigorously for 15 seconds....

Then strain into the pre-chilled glass.

The important thing here is to pour everything into the glass, down to the last drop of foam.

Decorate with raspberries and mint and enjoy.

Ps.: When working with egg whites please pay attention to the freshness

Summer Kitchen

Orange Basil Cooler



a recipe by Anja



Ingredients

Ingredients for 2 glasses:

1 lime

about 30 fresh basil leaves

2 Tsp brown sugar

300 ml orange juice

crushed Ice

Instructions

Cut the peel off the lime - removing as much white as possible.

Cut the lime in half and dice - divide between 2 glasses. Divide half of the basil leaves between each of the 2 glasses.

Add a teaspoon of brown sugar to each. Mash everything well with a muddler.

Add a good handful of crushed ice to each glass and top each with 150 ml of orange juice. Serve with a straw and enjoy chilled.

Summer Kitchen

Strawberry Daiquiri



a recipe by Martina



Ingredients

Ingredients for 2 glasses:

200 g strawberries

1 EL brown sugar

1 EL lemon juice

4 cl white rum

200 ml champagne or

prosecco

Ice cubes

mint leaves

Instructions

The strawberries get hulled and washed.

Dice 100 g of the strawberries and mix with the sugar and lemon juice and blend.

Mix the strawberry sauce with the white rum and stir well. Then add the sparkling wine and stir some more.

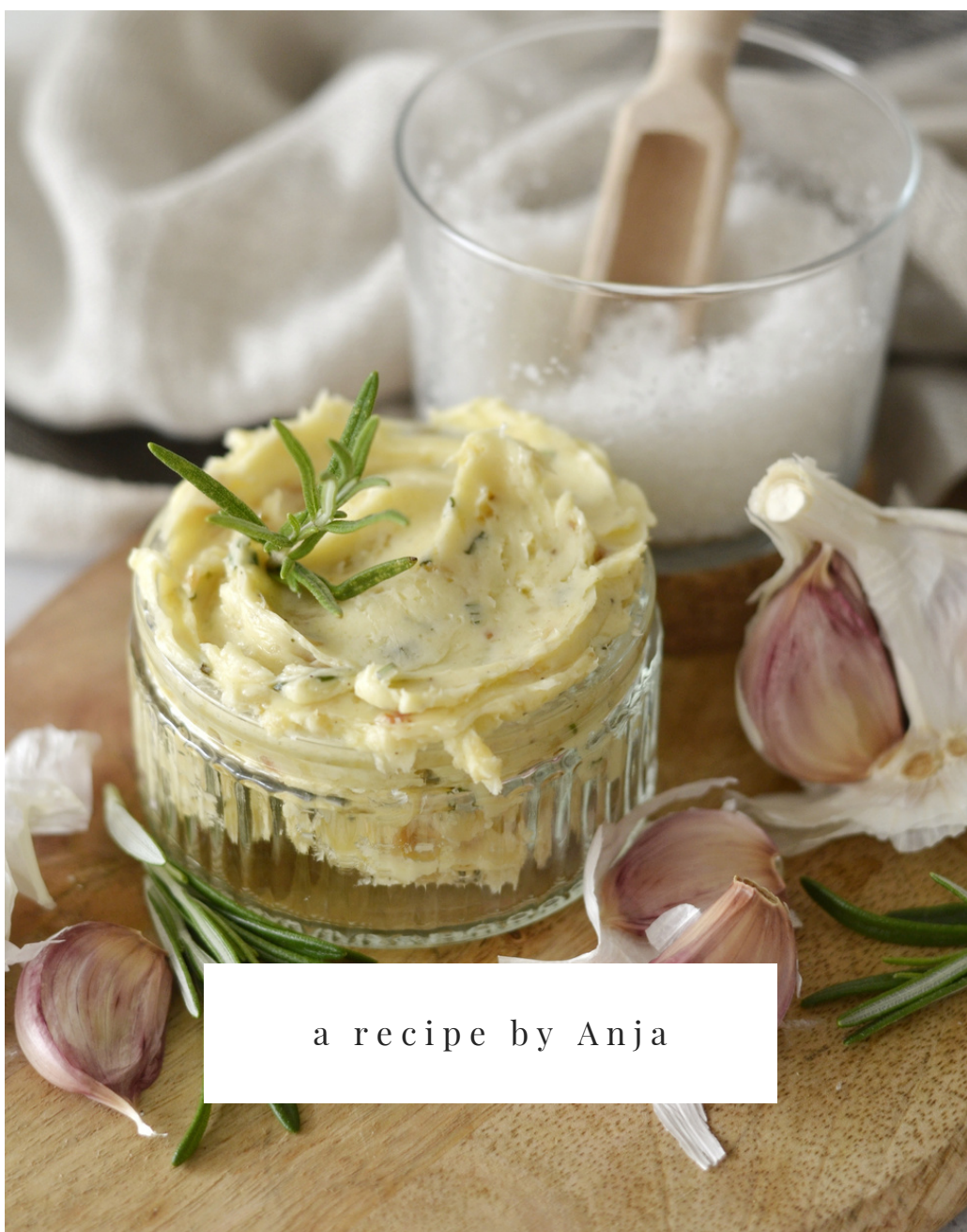
Cut the remaining strawberries into small pieces.

Fill each glass with about 5-6 roughly crushed ice cubes and pour the strawberry drink into the glasses.

Divide the diced strawberries between the glasses and serve immediately with a sprig of mint.

Summer Kitchen

Garlic Rosemary Compound Butter



a recipe by Anja



Ingredients

250 g butter, softened

2 garlic pulps

3 Tsp maple syrup or honey

4 rosemary twigs

salt/pepper

Instructions

Preheat oven to 180°C convection.

Cut the garlic bulbs in half - so that the individual cloves are exposed.

Place the garlic bulbs, cut side up, in a small baking dish or on baking paper. Drizzle with maple syrup or honey. Sprinkle a little salt on the cut surface.

Bake the garlic in the oven for about 45 minutes. The garlic is ready when the individual cloves are soft and can be easily pressed out of their skins. Let the garlic cool a bit and then remove the cloves from the bulb. Add softened butter to the garlic.

Finely chop the rosemary and add it as well. Mix everything together with a fork. Season with salt and pepper. You can either use the BBQ butter immediately or freeze it in portions.

Summer Kitchen

Panzanella With Raspberries And Burrata



a recipe by Martina



Ingredients

Salad:

- 1 hand full of rocket leaves
- ½ cucumber
- 250 g raspberries
- 2-3 slices bread + olive oil for roasting
- 1 Burrata cheese

Dressing:

- 3 Tbsp white balsamic vinegar
- 5 Tbsp olive oil
- 1 Tbsp lemon juice
- 1 Tsp sugar
- salt und pepper

Instructions

Wash the rocket and remove the woody stems. Coarsely pluck into bite-sized pieces.

Wash and dice the cucumber and wash and dry the raspberries. Dice the bread and fry it in olive oil.

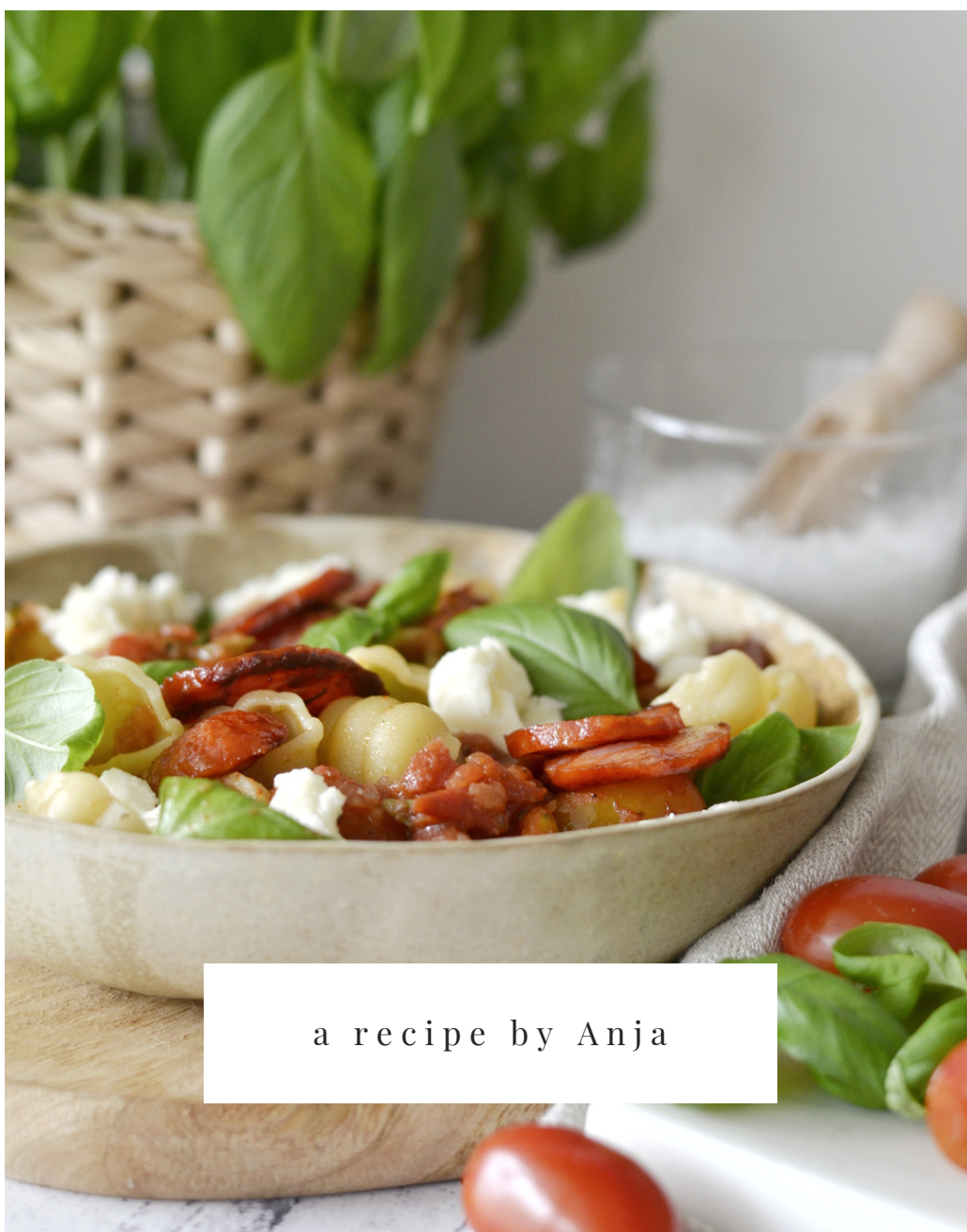
For the dressing, mix the vinegar with the oil and lemon juice. Add sugar and spices and stir well.

Pour the dressing over the rocket and cucumber pieces and mix well. Arrange on a plate and garnish with the raspberries.

Spread the toasted bread pieces on the salad and pick apart the burrata a little, sprinkle with pepper and place on the salad before serving.

Summer Kitchen

Pasta With Oven Baked Tomato Sauce



a recipe by Anja



Ingredients

- 400 g canned diced tomatoes
- 1 onion
- 3 garlic cloves
- 1 hand full of fresh basil leaves
- 1 Tbsp dried oregano
- 1 Tsp brown sugar
- 1 Tsp salt
- 1 Tsp paprika powder
- 1 Tsp dried Marjoram
- 1 Tsp Chili powder
- 1 Tbsp chopped fresh parsley
- 70 ml olive oil
- 100 g cherry tomatoes
- 2 Tsp coarse pepper
- 150 g Mozzarella cheese
- 250 g pasta of your choosing

Instructions

Preheat oven to 200 °C convection oven. Place chopped tomatoes in a large baking dish. Chop onion and garlic cloves and pour over tomatoes. Add spices and herbs as well.

Add 50 ml olive oil and mix everything roughly. Cut the cherry tomatoes in half and spread over the sauce, sprinkle with a little salt and pepper. Spread half of the mozzarella plucked into small pieces on top of the mixture, lightly drizzle with olive oil. Bake in the oven for 20-25 minutes. Do not stir!

Meanwhile, cook the pasta according to package directions. Pour about 200 ml of the pasta water into a bowl. At the end of the baking time, add the pasta water to the sauce and stir. Pour half of the sauce into a bowl. Mix the pasta with the remaining sauce and let it sit.

Serve with the remaining sauce and the mozzarella. Sprinkle with fresh basil and pepper and serve.

Summer Kitchen

Bell Peppers Stuffed With Quinoa And Feta



a recipe by Martina



Ingredients

Ingredients for the stuffed bell peppers

- 4 bell peppers, multicolored
- 200 g quinoa
- 400 ml vegetable broth
- 1 carrot
- 250 g greek cheese
- 1 Tbsp herbs, chopped
- 2-3 Tbsp butter

Ingredients for the tomato sauce

- 1 can tomatoes chopped
- 1 garlic clove
- 2 Tbsp olive oil
- some fresh basil leaves
- salt und pepper

Instructions

The quinoa gets washed with hot water and cooked in the vegetable broth for about 15 minutes until al dente (soft but with a bite).

In the meantime, wash the peppers and cut off the stalk. The core gets carefully removed.

Finely grate the carrot and crumble the feta with your fingers. Finely chop the herbs and mix with the carrots and feta. Once the quinoa is cooked and slightly cooled, stir it into the mixture. The mixture is stuffed into the peppers.

Layer the stuffed peppers upright in a baking dish or ovenproof skillet. Add butter flakes to the dish and roast at 180°C for about 25-30 minutes until done.

Meanwhile, finely chop the garlic clove and roast it in olive oil. Before it starts to color, pour in the chopped tomatoes. Simmer on low heat for about 10 minutes. Finely chop the basil and add it to the tomato sauce just before the end of the cooking time. Finely blend the sauce with a hand blender and season with salt and pepper to taste.

Serve together with the stuffed peppers.

Summer Kitchen

Creamy Shallot And Potato Tart With Ricotta And Feta Cheese Cream



a recipe by Nina



Ingredients

Recipe makes 9 servings, a side salad is an excellent addition here.

- 1 package puff pastry
- 1/2 container ricotta cheese
- 100g Cream cheese
- 100g feta cheese, crumbled to small pieces
- 1/2 Tsp salt
- 1/2 Tsp fresh lemon juice
- 1 Tsp chopped fresh Thyme
- 1 Tsp chopped fresh rosemary
- 6-8 medium sized potatoes ,raw and peeled
- 5 Shallots peeled and halved
- 1 beaten egg to brush the edge of the puff pastry
- 2 Tbsp oil mixed with some salt

Instruction

Potato leaves:

Using a mandolin, shave the peeled potatoes into very thin sheets and cut in half lengthwise. - Then place the halved potato leaves in ice water for 10 minutes to draw out some of the starch. - Place potato leaves on paper towels, pat dry and set aside until needed.

Tart:

Preheat oven to 180°C convection. Prepare a baking sheet with parchment paper. - Unroll puff pastry onto the baking sheet prepared with parchment paper and cut down from the short side 5 strips, each 1cm wide. - On the leftover puff pastry, carefully score a 1cm border all around and place the puff pastry strips on the marked border.

Ricotta cream cheese :

Once the puff pastry is prepared, now mix the ricotta, cream cheese, salt, lemon juice, thyme, rosemary and feta cheese using a stand mixer or hand mixer and the whisk attachment to make a fluffy cream. - Season the cream with a little more salt and pepper if needed, then spread it on the puff pastry inside the border and smooth it out. Topping: - Once the puff pastry is smeared with the cream, spread 9 of the 10 shallot halves evenly on the tart, cut side down (See picture). - Arrange the halved potato leaves, cut side down, in a circle around each shallot half until a flower is formed as in the picture. - Brush the shallots and potato leaves with the salted oil.

Brush edges of puff pastry with beaten egg to finish and bake tart for 40 minutes or until puff pastry is golden and potato roses have lightly browned edges. -

Once the tart is done baking, let cool for 10 minutes to allow the topping to set. The tart can be enjoyed warm or cold.

Summer Kitchen

No Churn Tiramisu Coffee-Caramel Ice Cream



a recipe by Nina



Ingredients

Amount enough for 12-16 scoops

Coffee Caramel Sauce:

150g water

150g brown sugar

2 Tbsp instant coffee

50g butter

No Churn Ice Cream :

200g condense milk

250ml cream, chilled

250g Mascarpone

100g chopped dark chocolate and
more if necessary

Instructions

Coffee Caramel Sauce :

In a small to medium sized saucepan, combine all ingredients with a whisk and bring to a simmer.

Reduce liquid over medium-high heat for about 10 minutes, stirring occasionally.

Remove caramel from heat and allow to cool.

No Churn Ice cream:

Beat whipped cream until semi-firm.

Add mascarpone and condensed milk and continue beating for 1 minute.

Fold dark chopped chocolate into the whipped cream-mascarpone cream with a rubber spatula.

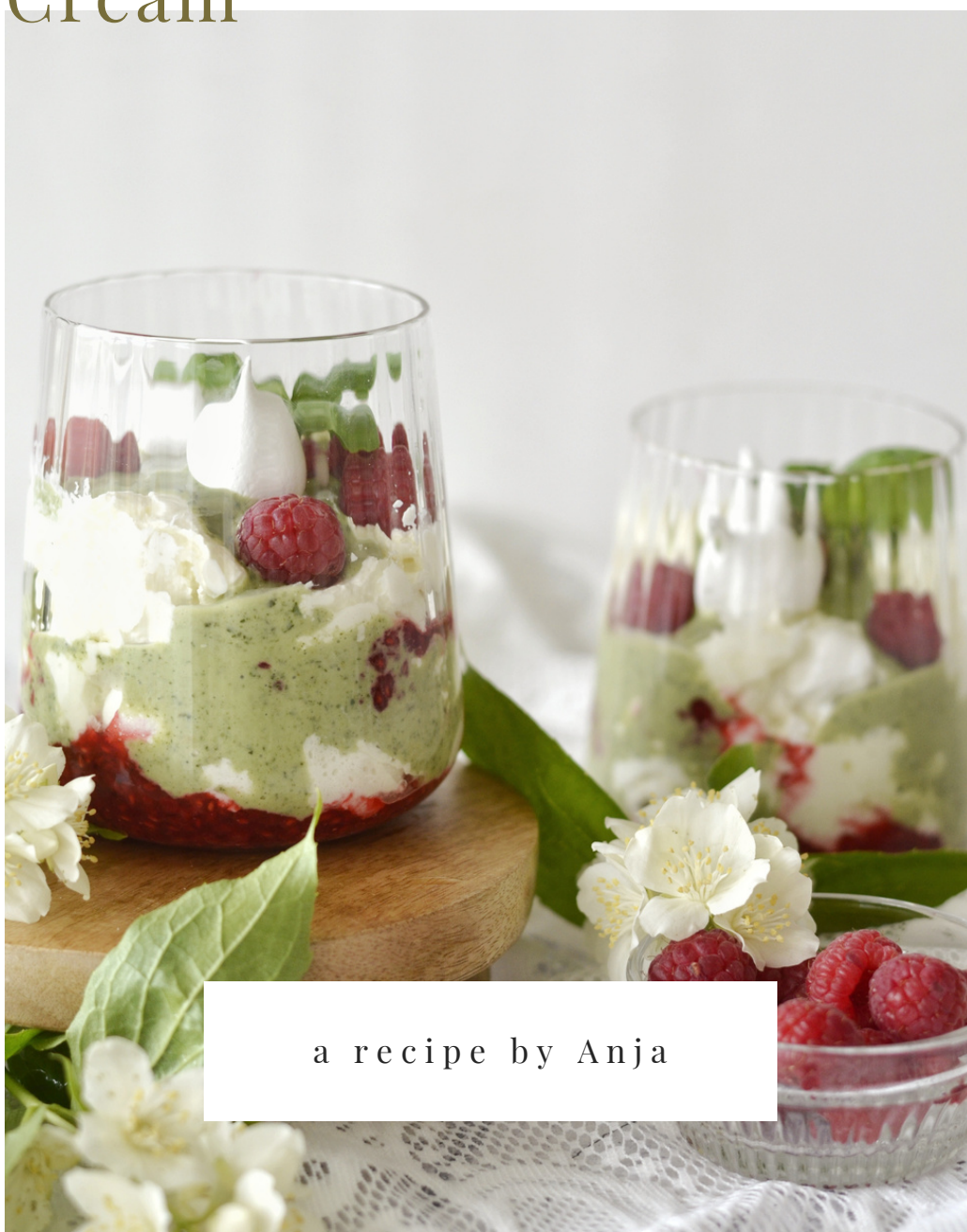
Now, in a small longish cake pan or another 2 quart volume pan, alternate layers of cream and drizzle the coffee caramel sauce between layers. Finish with some more chopped chocolate and caramel sauce. There will be coffee caramel sauce left for serving.

Cover the mold with plastic wrap or a lid and freeze for at least 6 hours. - Remove the ice cream 15 minutes before serving and let it thaw. The Tiramisu Coffee Caramel Ice Cream is best served with biscuits and some of the Coffee Caramel Sauce.

Ps.: if your condensed milk has 170g content, this is still plenty for the recipe. There is no need to open a second can/tube. If the condensed milk has a content of about 400g simply use twice the amount of ingredients.

Summer Kitchen

Raspberry Compote With Airy Basil Cream



a recipe by Anja



Ingredients

For the meringue (makes 50 pieces):

- 2 egg whites
- 150 g white sugar
- 1 EL corn starch
- 1/2 Tsp white wine vinegar

For the raspberry compote:

- 1 lemon
- 70 g jam sugar 2:1
- 300 g frozen raspberries
- 1 Tsp vanilla sugar

For the airy basil cream:

- 100 g cream cheese, room temperature
- 25 g fresh basil
- 30 g creme fraiche, room temperature
- 60 g powdered sugar

other things:

- 30g vanilla sugar
- 1 1/2 Tbsp cream stiffener
- 400 ml cream
- 125 g fresh strawberries

Instruction

For the meringue, preheat oven to 80°C convection. Line a baking tray with baking paper.

Beat egg whites until stiff. Gradually sift in the sugar and stir until firm peaks form. Sift the starch into the same bowl, add the white wine vinegar and mix well.

Pour the mixture into a piping bag with a hole nozzle and pipe onto the baking paper. Let dry in the oven for about 100 minutes.

Grate the zest of the lemon and squeeze out the juice. Bring the preserving sugar, lemon juice and vanilla sugar to the boil with the raspberries. Add the lemon zest and continue to boil for 3 minutes. Set the compote aside to cool.

For the basil cream, finely blend the cream cheese, creme fraiche, powdered sugar and basil. Refrigerate until ready to use.

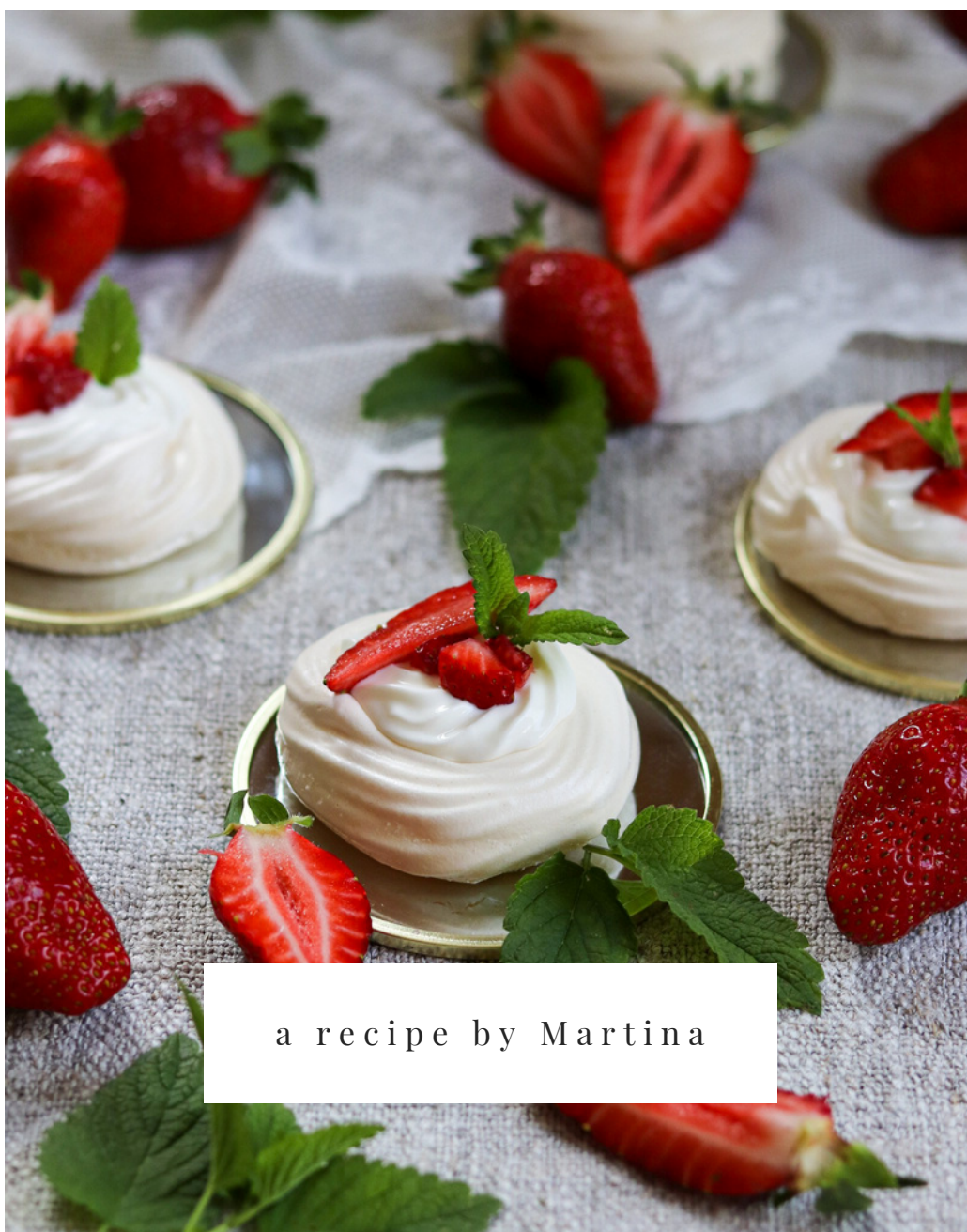
Mix vanilla sugar and cream stiffener. Whip cream and drizzle in vanilla sugar mixture. Continue whipping until cream is firm but still creamy.

Now layer everything into 4 glasses. Divide the meringue into bite-sized pieces and keep a few for decorating. A possible order would be raspberry compote, whipped cream, meringue, basil cream, compote, whipped cream and again meringue.

Serve chilled with fresh raspberries and basil.

Summer Kitchen

Mini Pavlova With Strawberries



a recipe by Martina



Ingredients

*Ingredients for the Pavlova (makes
8-10 pieces):*

Meringue:

2 egg whites
95 g white sugar
1 Tsp corn starch
1 pinch of salt

Creme:

200 g creek yoghurt
1 Tsp powdered sugar
1 Tsp lemon juice

Topping:

about 125 g fresh strawberries

Instruction

Beat the egg whites until very stiff. Gradually add the sugar, cornstarch and a pinch of salt. Beat the egg whites for about 5 minutes.

You can tell if the meringue is whipped when you rub some of the mixture between your fingers and you no longer feel any sugar crystals. Then the sugar has dissolved due to the beating.

Using the piping bag, first pipe a small circle onto a baking sheet lined with baking paper. Then pipe a ring around the circle to form a small nest.

Dry these nests at 120°C top-bottom heat for about 85 minutes. Do not set hotter, otherwise the meringue will take on color and brown.

In the meantime, mix the yogurt with the powdered sugar and lemon juice. Cut the strawberries in half, or dice them, depending on personal preference.

Once the meringue nests have dried and cooled, fill them with the yogurt cream. This is best done with a piping bag. Garnish with strawberries and serve.

Tip: If you want to prepare the dessert, fill the yogurt cream into the meringue nests before serving.

Summer Kitchen

Strawberry White Chocolate Cookies



a recipe by Nina



Ingredients

makes 14 large or 20 small Cookies

230g all purpose flour

1/2 Tsp salt (3g)

1 Tsp baking powder (5g)

180g brown sugar

1 Pkg vanilla sugar

1 egg, room temperature

160g butter, softened

200g white chocolate, chopped to
pieces

100g fresh strawberries chopped in
small pieces

Instruction

For the cookies, preheat the oven to 170°C convection and line one or two baking sheets with baking paper.

In a bowl, first mix the flour, salt and baking powder and set aside for later.

In a stand mixer or with a hand mixer, cream the butter, sugar and vanilla sugar until light yellow and fluffy (about 7-8 min).

Then add the egg to the butter-sugar mixture and stir briefly. - Now the flour mixture follows in 2 steps. Please mix only briefly with the butter mass , per addition.

Finally, the chopped chocolate and strawberry pieces are carefully folded into the dough with a wooden spoon or rubber spatula.

Now place 1.5 tablespoon sized mounds on the prepared baking sheet. Please be careful not to place more than 6 per sheet for large cookies.

Bake cookies for 15 minutes , or until edges are golden.

If cookies did not turn out perfectly round simply use a knife to push cookies into shape immediately after baking.

Let the cookies cool completely and enjoy!

Ps: If you like your cookies a bit crispier, please extend the baking time to 18 minutes. With 2 baking sheet in the oven, the baking time is also extended by 2-3 minutes