



## From the TIS *Christmas kitchen*

### American Egg Nog

Typical Christmas drink!

This recipe works best when prepared the day before.

#### PREPARATION

1. Heat milk, cloves, 1/2 teaspoon vanilla and cinnamon in saucepan on low heat for about five minutes until the milk mixture begins to simmer.
2. Put mix aside and mix egg yolk and sugar in a large bowl and beat to a breezy mixture with a whisk.
3. Slowly add the hot milk mix in small increments and continue whisking.
4. Pour the mixture back into the pot and heat at medium heat for about three minutes or until the mixture thickens. Stir continuously. Do not boil!
5. Sieve mixture to remove the cloves and allow to cool for at least one hour.
6. After cooling add rum, cream, the remaining vanilla extract and the nutmeg powder and mix everything.
7. Store cold overnight and serve cold or warmed up (do not boil) the next day. Before serving, dust with cinnamon or nutmeg.

*The egg nog can also be served alcohol-free (also stretched with milk) or on ice cream. As an alternative to rum, brandy, sherry, whiskey, cognac or other spirits can be used. The less alcohol is added, the sweeter the drink remains.*

#### INGREDIENTS

- 1 liter of milk
  - 5 whole cloves
  - 1/2 teaspoon vanilla extract
  - 1 teaspoon of cinnamon powder
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- 350g sugar
  - 600-650ml white rum
  - 1 liter of cream (unbeaten)
  - 2 teaspoons of vanilla extract
  - 1/2 teaspoon of nutmeg powder



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## Macaroons

The recipe makes approx. 200 pcs., for smaller amounts, divide quantities

### PREPARATION

1. Beat egg whites very stiff with the hand stirrer.

2. Mix in powdered sugar.

3. Fold in almond sticks

OR walnut pieces

OR coconut flakes

OR chocolate chips

OR flavor

carefully with a dough scraper under the sugar egg mass.

4. Preheat oven, top / bottom heat 140°C, hot air 120°C

5. Use a small teaspoon to place small piles on a baking sheet lined with baking paper

6. Bake approx. 25-35 minutes.

When the macaroons easily lift from the paper, they are ready.

Let them cool and serve.

### INGREDIENTS

- 12 egg whites
- 500g powdered sugar
- 1000g almond sticks  
OR walnut pieces  
OR coconut flakes  
OR chocolate chips

alternatively: aroma (e.g.,  
vanilla, bitter almond or cinna-  
mon powder)



## From the TIS *Christmas kitchen*

### Vanillekipferl without egg - old recipe

For approx. 2 baking sheets

#### PREPARATION

The margarine should be at room temperature, so that it can be mixed quickly with the other ingredients.

1. Knead the flour, hazelnuts, sugar and margarine until all becomes a supple dough. (I always do this in a mixing bowl, so that it is not such a mess.)

2. Leave the dough in a cold place to slightly cool (balcony, if it is not already freezing) and rest (about 30 minutes).

3. Preheat oven (I have preheated to 200 degrees with circulating air).

4. Take the dough and roll in the hand to a finger-width "sausage". Cut in the appropriate length and form into a kipferl. Place on the metal sheet. The little finger can be used as an orientation :). Length and width fit pretty well on my kipferls.

5. In my oven I bake the kipferl about 6-8 minutes at 200 degrees of circulating air. They should not be too brown.

6. Remove the baking sheet from the oven. Allow the vegan kipferl to cool for about 1 minute.

7. Use some aluminum foil with vanilla sugar and powdered sugar. Place the kipferl on the aluminum foil and sprinkle with some of the sugar mixture through a sieve. The typical vanilla flavor is obtained only by the scattered vanilla sugar.

*TIP: If you take the kipferl from the sheet too early, they break. Therefore, allow to cool for about 1 minute before removing them.*

#### INGREDIENTS

- 210 grams of margarine
- 110 grams of ground hazelnuts
- 70 grams of sugar
- 280 grams of flour (No. 405)

Also: vanilla sugar and powdered sugar for sprinkling  
(about 4 vanilla sugar + powdered sugar as desired)