

THE 10TH ANNIVERSARY



COOKBOOK

DESIGN FACTORIES ARE
TAILORED FOR THE NEEDS OF
THEIR HOST INSTITUTIONS,
MARKED BY THE PEOPLE WHO
CREATE THEM, INFLUENCED
BY THE STUDENTS WHO USE
THEM.

AND THEY SMELL LIKE THE
FOOD COOKED THERE. HERE'S
SOME OF IT.



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THE BIRTHDAY CAKE



DFGN BIRTHDAY CAKE

The perfect birthday cake embodies whoever's being celebrated. That's why the DFGN birthday cake has rainbow sprinkles!

No celebration without!

Sources: <https://www.bbcgoodfood.com/recipes/funfetti-cake> & <https://preppykitchen.com/how-to-make-italian-buttercream/>

INGREDIENTS

300g golden caster sugar
450g butter, softened
1 tbsp vanilla bean paste
8 eggs, beaten
450g self-raising flour
1 tsp baking powder
4 tbsp whole milk
200g rainbow sprinkles

ITALIAN BUTTERCREAM ICING

4 egg whites large, room temperature
260g granulated sugar
1/4 tsp salt (optional)
450g unsalted butter, room temperature, cubed
1 tsp pure vanilla extract (optional)
1/4 tsp cream of tartar
80ml water

DIRECTIONS

1

Preheat the oven to 180C/160C fan/gas 4 and grease and line 4 x 20cm cake tins. If you don't have 4, halve the sponge recipe and bake in 2 batches.

2

Put the sugar, butter and vanilla paste in a large bowl and beat with an electric whisk (or in a table top mixer) until pale and fluffy. Add the eggs gradually, beating between each addition until fully incorporated. Add a tbsp or 2 of flour if the mixture looks like it's curdling.

3

Sift in the flour and baking powder with a tsp of salt and fold into the cake batter. Pour in the milk and beat to loosen the mixture. Scatter over the sprinkles and ripple through the cake batter before dividing between each cake tin. Bake for 25-30 mins until golden and the sponge springs back when you press it lightly. Swap the tins around in the oven after 15 mins to ensure they cook evenly. Cool on wire racks completely before icing.

4

Meanwhile, make the icing by beat the egg whites, salt and cream of tartar, slowly adding in 1/4 of the of sugar and continue beating until soft peaks form.

5

While the eggs are getting whipped add the remaining sugar and the water into a medium pot and place on medium-low heat. Stir until sugar melts and becomes clear. Maintain at medium-high heat until temperature reads about 115°C.

6

Drizzle the sugar into the mixer immediately. At this point the meringue should be at the soft peak stage. Run mixer until meringue is cool/tepid.

7

Switch to a paddle attachment. Add room temperature butter into running mixer one tablespoon piece at a time. Add the salt and vanilla if using. Beat until butter is combined and mixture has reached a silky consistency.

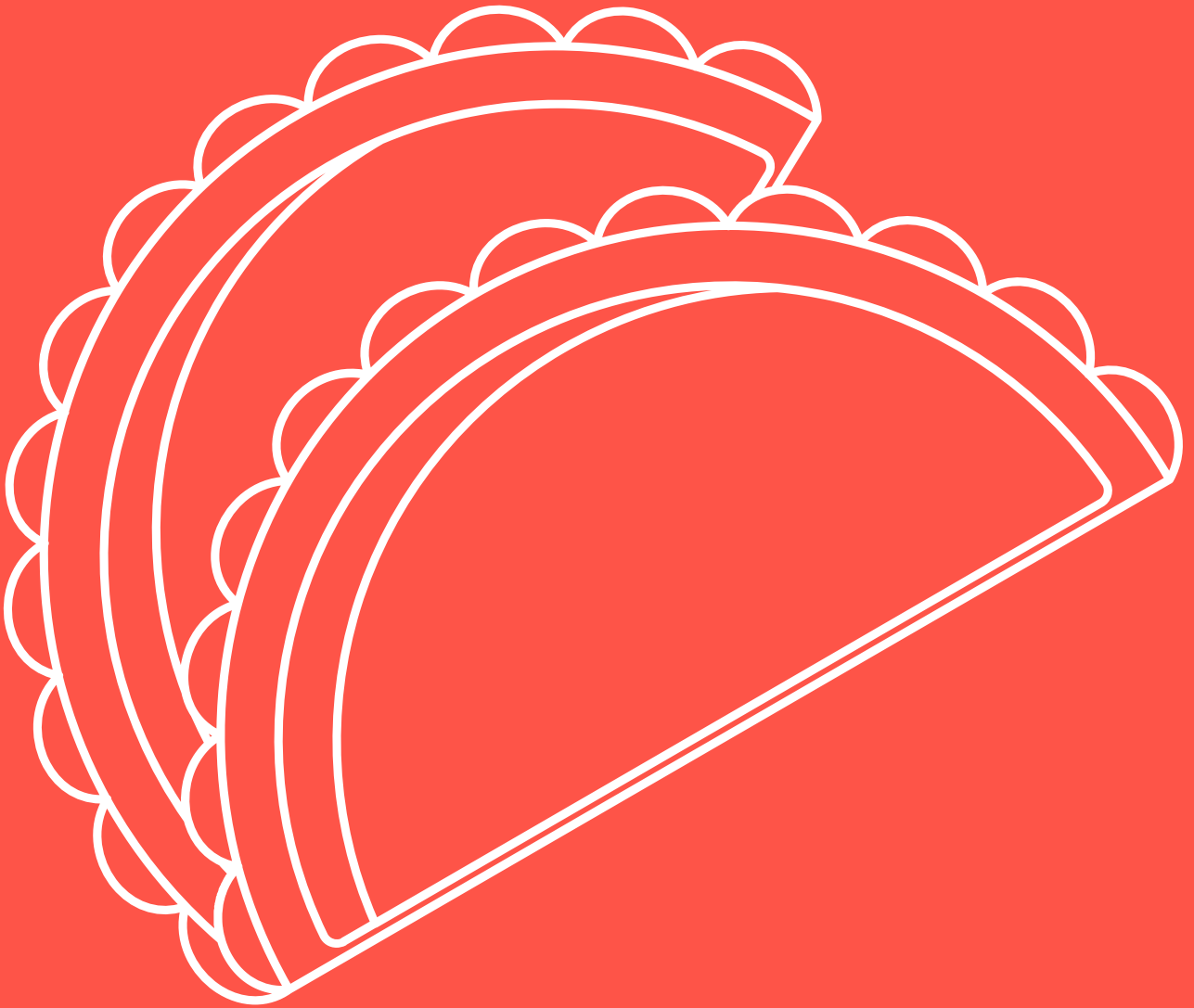
8

When the cakes have cooled put a blob of icing onto a cake board and sit 1 of the sponges on top. Pipe blobs of vanilla icing in a circle covering the whole base of the sponge, then top with the next sponge. Repeat with all 3 layers, scattering over some extra sprinkles on the top. Serve in slices.

Take notes! Which dishes have you tried and how did you find them? What was the occasion?

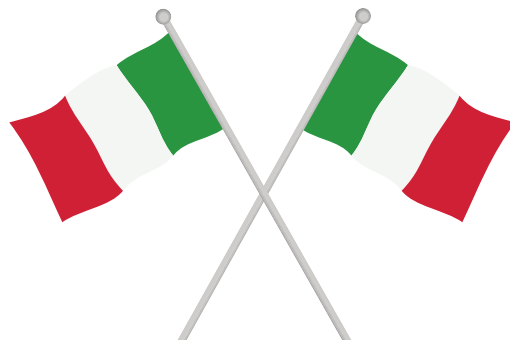
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SAVORY



GNOCCHETTI WITH TURNIP TOPS

Sweetpotato & spelt flour dumplings
Recipe provided by Lucia Monti, Oper.Space



INGREDIENTS

1 large sweet potato
350 g spelt flour
1 tbs extra virgin olive oil

TOPPING

Turnip tops
Garlic
Olive oil

DIRECTIONS

- 1** Boil the sweet potato until tender.
- 2** Mix the flour with the sweet potato. The mixture should be firm, not wet.
- 3** Create dumplings by rolling the dough into small balls and push them down with a fork.
- 4** Prepare the turnip tops by first boiling them in salted water for max 10 minutes, then sauté them with garlic and olive oil.
- 5** Cook the gnocchetti in boiling, salted water. They are ready when they float to the surface.

Buon appetito!



OVERNIGHT OATS

Recipe provided by Shuting Huan, Sino-Finnish Centre



INGREDIENTS

60g oats
150ml yogurt or milk

TOPPING

1 soft boiled egg
3-5 walnuts
1 fruit
5ml honey

DIRECTIONS

- 1 Soak the oats in yogurt/milk and refrigerate overnight.
- 2 Top off with walnuts, fruits, and honey. For a full meal, have an egg on the side.

"There are DF guests that are easy to convince to cook in an academic environment, but sometimes we find persons who tend to think as a no serious way to start a project or work. The funny and important thing is, that cooking arepas for other person I don't know has been ALWAYS a very effective, warm, and fun way to start knowing others. Sometimes people ask us for more arepas months after."

AREPAS

Recipe provided by Omar Ramirez, DF Javeriana

Altered for an international audience. If you want the real deal, go visit Colombia!

INGREDIENTS

2 soft corncobs
1 tbs butter or your preferred oil
1 tsp salt
0,5 glass water or milk

DIRECTIONS

Mix all the ingredients in a blender. It should be a bit thicker than a waffle mix.

Pour the mixture in a pan over medium temperature. Turn when it gets golden.

Done!

If you want to get creative, you can add your choice of cheese, some sugar, etc.



TAGLIATELLE AL RAGÙ

...or spaghetti bolognese.

Recipe provided by Matteo Vignoli, Oper.Space

Inspirational sources: <https://cesarine.com/en/magazine/cook-book/ragu-bolognese?id=5dcbe728cf5d8d16b8614e1b> & <https://cesarine.com/en/magazine/cook-book/sfoglia-recipe?id=5d93732e9f3b7546b2d1dd81>

Matteo says:
 "Set aside at least 3-4 hours to allow your ragù to simmer away slowly. The complex flavours and textures need time to develop, and that's what will give your sauce depth of flavour. Stir it every now and then, and marvel as your kitchen fills with the gorgeous scent of a family Sunday in Bologna. While your ragù is bubbling away, you'll have plenty of time to make handmade tagliatelle, just like the Bolognese families do."

INGREDIENTS

Extra Virgin Olive Oil

1 celery

2-3 carrots

1 onion

300g minced pork

300g minced beef

1/2 glass white wine

500g tomato passata

TAGLIATELLE

400g Flour

4 eggs (the yellower the yolk, the better)

No, there is no oil, salt or water in this pasta dough!

EQUIPMENT

Wooden work surface

Wooden rolling pin (simple rod type, not roller)

Scraper or palette knife

DIRECTIONS

- 1 Chop the carrots, celery and onion very finely.
- 2 In a large pan, heat some olive oil and add the chopped vegetables. Sweat them over a low-medium heat for 5-10 minutes (this is called *soffritto*).
- 3 When the vegetables have softened, add the meat to the pan. Cook for 15 minutes, stirring regularly until the meat browns.
- 4 Pour the white wine into the pan and cook for 10 minutes so the alcohol evaporates.
- 5 Stir in the tomato passata. Then, fill the passata bottle with water, shake it up, and pour the water into the pan. (This cleans the bottle and avoids food waste!)
- 6 Add salt, stir, and wait until the sauce reaches simmering point.
- 7 As soon as the sauce starts to simmer, turn the heat down low, put a lid on the pan, and leave to cook for at least 3 hours (even more, if you can). Stir the sauce occasionally to make sure it doesn't stick to the bottom of the pan. If the sauce looks a little too thick or starts to stick, you can stir in more wine.

MORE ON THE OTHER SIDE

PASTA

Pour the flour onto your work surface and make a wide well in its centre. Then, break the eggs into the well. Using a fork, gradually incorporate flour from the sides of the well to mix with the egg. Take care not to let the egg spill over the sides. Once you've obtained a reasonably solid mixture, use your fingertips to gently work it into a rough dough, using quick, light movements. Don't use your whole hand for this part, using just your fingertips is much more efficient... and less messy! When the mixture has formed a more solid dough, scrape any dough residue from your work surface with the edge of your knife or scraper, and add to your dough.

KNEADING & BOILING

Now, begin to knead your dough with regular movements for 10 – 15 minutes, until it is very smooth and soft. Make sure to stretch it out with the heel of your hands so the fibres within the dough become elastic. After kneading, you should end up with a silky-smooth ball of dough that is springy to the touch. To check if your dough is ready, roll it into a ball and cut it in half. If you can see some air bubbles inside, it means you've kneaded it enough. However, if there are no air bubbles, just knead it for a couple more minutes to incorporate more air.

Once your dough is ready, shape it into a ball, and cut a cross shape in the top which will help its fibres to expand as it rests. Then, wrap the ball with cling film and leave it to one side to rest for 30 minutes to 1 hour. Remember, this needs to be wrapped carefully, because you don't want your dough to dry out.

When your dough has rested, you can start rolling out your fresh pasta. Dust your work surface with flour, as this will prevent it from sticking. Flatten your dough ball slightly with the palm of your hand, so it's easier to get started with the rolling pin. Roll your dough around the work surface so it's covered in flour, which will stop the dough from sticking to the rolling pin.

Start rolling out the pasta using your rolling pin, from the centre outwards. Whilst rolling the dough, make sure to turn it frequently. As a result, it will have a more regular shape. When the dough is rolled out wide and flat, it is easier to turn it around by wrapping it gently around the rolling pin and moving it as needed. Remember, don't pick it up or turn it with your hands, because it could tear.

Is your pasta ready?

The thickness you need depends on the recipe. However, a good way of checking you've rolled your pasta thin enough is to lift it up using your rolling pin, and hold it up to the light. If you can see plenty of light shining through, it's a good sign that you're done (about 1mm).

Now cover your pasta with a cloth and let it rest for about 10min.

Spread (very little) flour on top of the pasta to prevent sticking and roll up the pastry to form a flattened roll about 8 cm wide. Cut the dough to a width of about 8 mm unroll and form nests. Cook them in three lt of boiling salted water, dropping them gently and stirring with a fork for 3 minutes. Add a glass of cold water and drain them.

KÄSESPÄTZLE

...or German gold

Recipe provided by Kirstin Kohler, inno.space

FOR THE DOUGH

400g flour

4 eggs

250ml water

Salt for the water

Butter

FOR THE KÄSEPÄTZLE

250g Allgäu mountain cheese or any other old cheese

100g Weißlacker, alternatively young mountain cheese

Some butter

1-2 Scoops of spaetzle water

Salt, pepper

FOR THE GARNISH

2 onions

Flour

Oil

DIRECTIONS

1

Grate the Allgäu mountain cheese and cut the Weißlacker into small pieces. Alternatively, grate the young mountain cheese finely.

2

For the spaetzle dough, put the flour in a large bowl and make a hole in the middle. Add the eggs and salt to the hole and mix with the flour. Gradually add water.

3

Using a dough hook or, even better, a wooden spoon, beat the dough until it bubbles and flows tenaciously from the spoon without tearing.

4

Leave the dough to rest for 15 minutes

5

Preheat the oven to 200°C top/bottom heat and put 2-3 knobs of butter in a baking dish.

6

Bring water to the boil with plenty of salt. Dip the spaetzle slicer* in into the salted water before slicing the spaetzle

7

Prepare another bowl with some butter.

8

Use the spaetzle slicer to gently shave the dough into the salted water in stages and skim off the spaetzle with a slotted spoon as soon as they float to the top. Do not pour away the spaetzle water! 1-2 ladles are still needed

9

Put some cheese in the casserole dish and alternate layers of spaetzle and cheese. Finally, spread a handful of cheese and Weißlacker and pour 1-2 ladles of spaetzle water over the cheese spaetzle.

10

Season sparingly with pepper and salt. I prefer to put both on the table when the casserole is ready.

11

Bake the cheese spaetzle for 15-20 minutes.

12

For the garnish, peel the onions, cut into rings and roll in a little flour. Heat the oil and deep-fry the onion rings until golden brown. Drain on kitchen paper and garnish the finished casserole with them. Finely chop the chives and sprinkle over the casserole.

*[1] Spätzle Slicers can have various forms (google for "Spätzlepresse" or "Spätzlehobel"). If you can't get them in your home country, craft one in your design factory, or simply take a knife and wooden board and follow these instructions: <https://www.youtube.com/watch?v=azaxChFUAUc>



"Our students have cooked this dish on three different occasions:

- At Aalto Design Factory (Jan/feb'18)*
- In Porto Design Factory (Feb'19)*
- At IdeaSquare@CERN (Nov'19)*

Always with different team members and students, and we don't teach this recipe in our inno.space bootcamp!

Herzlichen Glückwunsch zum Geburtstag DFGN. Hoch sollst du leben !!!"



TARTIFLETTE

Recipe provided by Laura Wirtavuori, IdeaSquare@CERN

INGREDIENTS

Reblochon made with lait cru

Potatoes

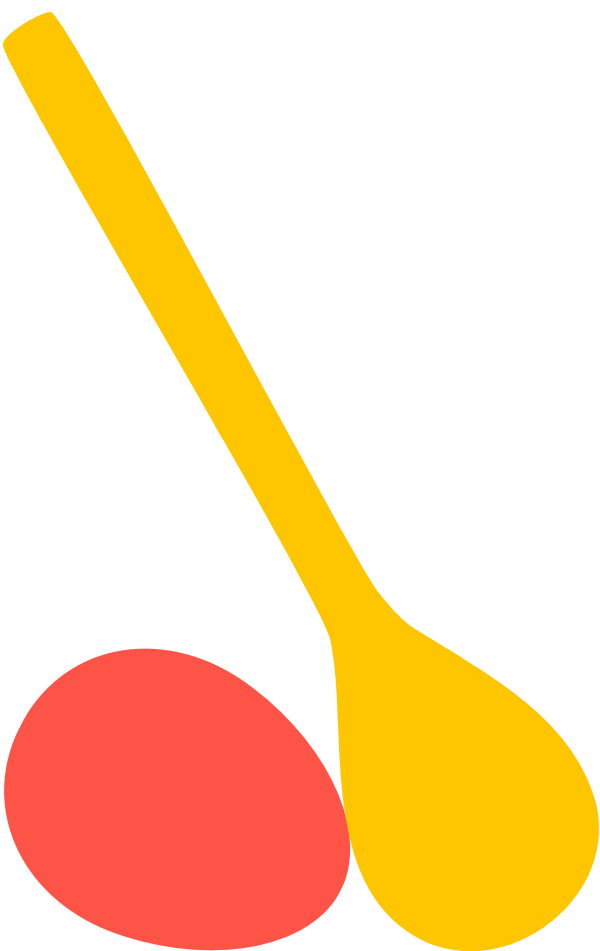
Onions

Lardons / tofu

DIRECTIONS

- 1 Fill a dish with chopped potatoes, onions, and lardons/tofu.
- 2 Cut the reblochon in half so that you have two discs. Place the discs on top. They should cover the whole dish, if not, you need more cheese!
- 3 Bake at 180°C for about an hour or until the potatoes are fully cooked.

Laura says:
Use potatoes meant for purée – they are the best. Do not put cream in your tartiflette even if other recipes tell you to. It's a trap! Just ask the French people.



BACALHAU À BRÁS

Recipe provided by Teresa Franqueira, Design Factory Aveiro

Source: <https://www.finedininglovers.com/recipes/main-course/bacalhau-bras-traditional-recipe>

INGREDIENTS

400g salt cod
 500g potatoes
 1 large onion
 3 garlic cloves
 6 eggs
 Pepper to taste
 Olive oil to taste
 Salt to taste
 Black olives to taste



DIRECTIONS

- 1 To prepare the Portuguese Bacalhau à bras recipe, start having soaked the salt cod in cold water for 24 hours, changing the water 2 or 3 times during the process. For the recipe, simmer the cod for about 10 minutes in boiling water and after removing skin and bones, break it apart with your hands.
- 2 Meanwhile, cut the potatoes into matchsticks and cut the onion into fine rings.
- 3 Fry the potatoes in a pan and set them to one side, drying them on kitchen paper.
- 4 At the same time, in a deep pan, sweat the onions and garlic until golden, then add the pieces of salt cod, and cook for a few minutes, until it soaks up the oil.
- 5 At this stage, add half of the fried potatoes and stir whilst adding the lightly beaten eggs with salt and pepper. Stir for a few minutes, turning off the heat when the eggs are half-cooked.
- 6 Add the other half of the fried potatoes, and stir one last time before serving. The bacalhau à bras has to be served hot, with parsley and black olives to taste.

LUCA'S SEAFOOD RISOTTO

Recipe provided by Luca Iandoli, St. John's University Design Factory



INGREDIENTS

160 g arborio or carnaroli rice
 5 tablespoon extra-virgin olive oil
 1 zucchini (diced)
 ¼ pound shrimp (peeled)
 ¼ pound bay scallops
 1-liter vegetable broth
 ½ teaspoon Turmeric or saffron
 2 garlic cloves (smashed)
 Salt and pepper to taste
 Fresh mint for garnishing
 1 glass of white wine

SUGGESTED WINE PAIRING

Dry, crisp, herbal white wine such as
 Central Italy whites such
 as Verdicchio, Vermentino,
 Vernaccia or Sauvignon Blanc, Vinho

SUGGESTED BOOK PAIRING

Making, by Tim Ingold

DIRECTIONS

- 1 Add 3 tablespoon of olive oil and 2 garlic cloves to medium pan on low heat and cook for a few minutes, until garlic is golden. Remove garlic cloves and add rice.
 - 2 Toast rice until slightly golden and slightly transparent (glass like appearance)
 - 3 Add white wine and cook until wine evaporates, and the rice looks creamy
 - 4 Add ½ liter of broth and diced zucchini. Cook rice slowly, periodically adding more broth as it is absorbed, until the rice is fully cooked (about 20 minutes)
 - 5 **Tip!** *Keep rice creamy and wet but never fully immersed in broth.*
 - 6 Cook shrimp and scallops in small pan for 2 minutes. Set aside.
 - 7 Season rice with salt and pepper to taste.
 - 8 When the rice is cooked add seafood and its juice.
- Mix and add saffron (or turmeric). Add 2 tablespoons of olive oil and salt and pepper if needed. Mix with wooden spoon. Cook for an additional 1 minute.
- Remove risotto from heat and let rest for 5 minutes. Serve and garnish with fresh mint



"Cooking risotto has many of the characteristics that one can associate to good design, among which:

- 1) the recipe is highly modular, flexible, and customisable;*
- 2) it has a layered structure and rules/steps to follow, which create a process to improve and opportunities to change the rules and innovate;*
- 3) the plate is a staple in Italian cuisine;*
- 4) it is delicious*

Happy birthday, Buon Compleanno!"

HOT PEPPER SOUP

Recipe provided by Wenyan Wang, Sino-Finnish Centre

INGREDIENTS

Cooked beef
Beef broth
Flour
Vermicelli
Kelp
Spinach
Pepper
Ginger
Salt
Vinegar
Sesame oil

DIRECTIONS

- 1 Prepare the vermicelli in a separate pan.
- 2 Wash the remaining ingredients, and cut them in small pieces.
- 3 Heat them in a saucepan over medium heat and bring to a boil.
- 4 Season the soup with salt, soy sauce, dark soy sauce, and spice powder to taste.
- 5 Use the starch water from the vermicelli to thicken the soup.
- 6 Pour the soup over the vermicelli and enjoy.



CAZUELA CHILENA

Recipe provided by Felipe Gárate, DFGN team

INGREDIENTS

900g of beef, with bone, is tastier, short rib or brisket. Cut into 4 pieces.

1 large onion, cut in thick half-moons

2 grated carrots

4 peeled red potatoes

4 pieces of corn with crown

4 tablespoons rice, stone-ground cornmeal

1 red or green pepper, without seeds and cut into thick strips, optional

4 handfuls of green beans, peas or chard or spinach leaves

parsley or cilantro, chopped to serve

Hot water

1/2 teaspoon cumin and dried Mexican oregano

salt and oil

DIRECTIONS

- 1** In a large pot, heat 1 tablespoon of vegetable oil over medium-high heat. Brown the meat on the sides, salt, and pepper, about 3 minutes per side. Remove to a plate.
 - 2** Add onion, carrots, paprika, cumin, oregano, salt, and pepper. Saute for 3 minutes.
 - 3** Return the meat to the pot, add the potatoes, corn, and rice if desired. Cover everything with plenty of hot water, about 2 liters.
 - 4** Stir and cook covered over medium heat, boil for 15 minutes.
 - 5** Add the cornmeal or noodles, green beans, peas, or Swiss chard. Cook for another 5 minutes. Make sure the potato is cooked.
- Serve hot with cilantro or chopped parsley on top.
- Taste and say: "ahhh, un manjars"

RUSKIE PIEROGI

...or Russian dumplings.

Recipe provided by Piotr Palka, Warsaw Design Factory



INGREDIENTS: DOUGH

500 g of wheat flour

250 ml of boiling water

4 tablespoons of oil - 50 ml

half a teaspoon of salt

INGREDIENTS: STUFFING

300 g of semi-skimmed cottage cheese

large onion - 300g

500g boiled potatoes

2 tbs of butter

half a flat tsp of salt and pepper

DIRECTIONS

- 1 Peel about 650-700 grams of potatoes and cook until tender in salted water. Drain the water, dry thoroughly. Leave to cool down.
- 2 Grind the potatoes together with the cottage cheese or mash them with a masher.
- 3 Peel the large onion and chop it up. Fry in a pan in butter. Add the onions to the mash. Also add half a flat teaspoon of salt and pepper. Stir together in one bowl. The stuffing for Russian dumplings is ready.

DUMPLING DOUGH & COOKING

Sift the flour into a wide bowl. Add half a teaspoon of salt and four tablespoons of oil. Pour a glass of boiling water and stir the dough with a spoon, then start kneading it. The dough can also be easily kneaded in a machine, e.g. in the Thermomix. The dough should be soft, plastic and elastic.

Wrap the finished ball of dough in foil and set aside for 30 minutes. After aging, the dough will not shrink during rolling. After this time, unwrap the dough from the foil and divide it into 3 parts. Set two pieces aside and cover with a cotton cloth to keep the dough from drying out. Roll out one piece thinly on a dough lightly dusted with flour. Using a cutter about 6-8 cm in diameter, cut out round cakes for dumplings. Put a cigar-shaped stuffing in the center of the cake. Fold the dumplings in half and glue the sides carefully.

Place the dumplings side by side on the pastry board.

Boil water in a large pot, add a tablespoon of oil. Put a dozen or so dumplings in boiling water. Wait for them to come to the surface and after about 3 minutes, pull them out in a colander. Season them with melted butter. The dumplings are ready :)

LENTILS WITH SAUSAGES & SWABIAN SPAETZLE

Recipe provided by Luis Pennanen, Design Factory Pforzheim

INGREDIENTS

250g flour (Type 405 or 550)

150g durum wheat semolina

4 fresh eggs

3 fresh egg yolks

3 tablespoons vegetable oil

100-200 ml water

Salt

FOR THE LENTILS

350-400g lentils

3 onions

100-150ml spiced vinegar

100g butter

1L meat or vegetable stock

A pinch of sugar

Salt and Pepper to taste

Some flour to thicken the lentil sauce

DIRECTIONS

1

Cook the spaetzle:

Mix all the ingredients together in a bowl until well combined. Beat the dough with a wooden spoon until it bubbles. Let it rest for 30 minutes.

Tip: If the dough flows slowly and tenaciously from a spoon without cracking, it has the right consistency. If not, add more water or flour.

2

Fill a large saucepan with water and bring to the boil, adding plenty of salt.

3

When the water is boiling, hold a "spaetzle board", scraper, potato press or something similar over the pot. Spoon the batter onto the board / scraper and scrape/press small pieces of the dough directly into the pot of water.

4

When the spaetzle come to the surface in the boiling water, they are done. Take the spaetzle out of the boiling water with a slotted spoon, dip them into cold water, then put them in a colander and let them drain. Heat a frying pan with a little butter and toss the spaetzle in it until they are hot.

5

Cook the lentils:

Soak the lentils overnight in cold water.

6

Heat up the vegetable/meat stock in a pot. Add the drained lentils and simmer for 45-60 minutes, tasting every now and then so that the lentils do not become too soft.

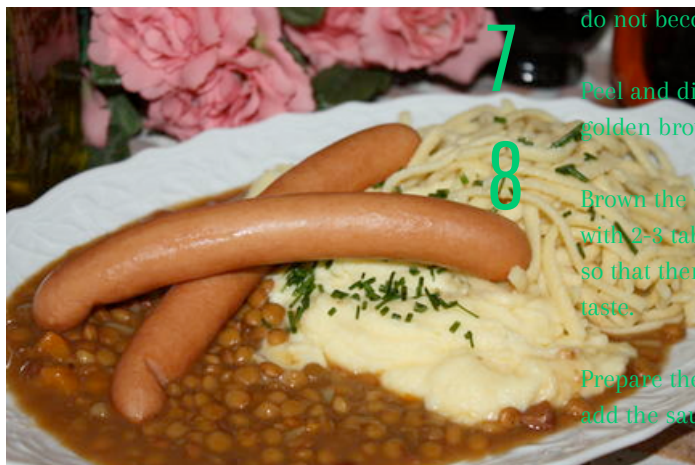
7

Peel and dice the onions and fry them in a pan with a little butter until golden brown. Add the onions to the lentils and vinegar to taste.

8

Brown the butter in a frying pan and add it to the lentils. Bind the lentils with 2-3 tablespoons of flour (mix the flour with a little vegetable stock so that there are no lumps). Season everything with salt and pepper to taste.

Prepare the sausages. Arrange the lentils and the spaetzle on a plate, add the sausages and serve hot.



PRINTED PANCAKES

Recipe provided by Monika Grineviciute, Vilnius Tech LinkMenu Fabrikas

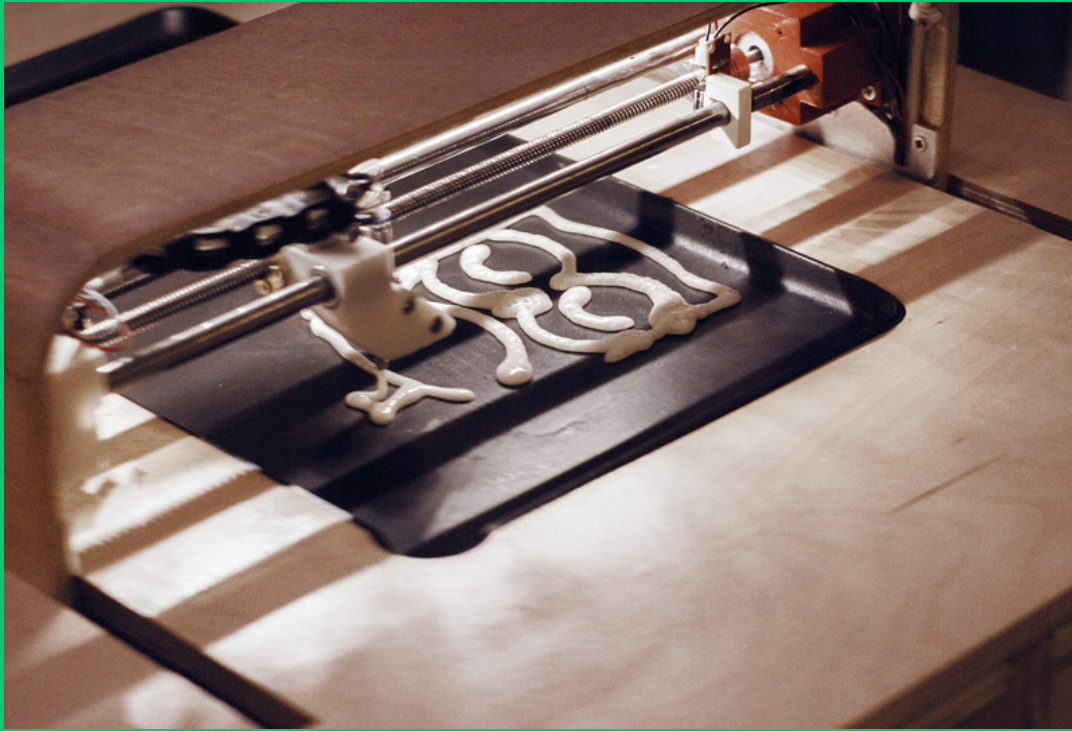
INGREDIENTS

2 medium-size eggs
6 tbsp (50 g) of spelt or wheat flour
1/2 - 2 tsp of cinnamon or lemon zest
2 tbsp of liquid coconut or olive oil
2 tbsp of sugar or another sweetener
A glass of plant-based milk
1 nice photo, drawing or scanned drawing of your loved one

DIRECTIONS

- 1 Mix eggs with sweetener, add into the mixture cinnamon or lemon zest. Put oil and milk - mix everything using a balloon whisk. Mix in flour.
- 2 Take the pancake printer (for the boring version of this recipe - heat a large non-stick frying pan). Upload your photo into the computer, which is connected to the printer.
- 3 Fill the printer's capacity with the crêpes' mixture. Press start. Enjoy :)





KIMCHI JEON

Korean Kimchi pancake.

Recipe provided by Jay Lim, Hannam Design Factory

Source: <https://www.maangchi.com/recipe/kimchijeon>



INGREDIENTS

½ pound well-fermented napa cabbage kimchi, chopped into small pieces, plus 2 tablespoons of the brine
 3 scallions, chopped
 ½ teaspoon sugar
 ½ cup all-purpose flour
 ½ cup water
 4 tablespoons vegetable oil

"My favorite memory of HDF is when we had our first ever Gala back in 2019. It took place on our small front yard. We were all very nervous and chaotic since it was our first time running a Gala. Lots of running back and forth and just waiting for the next problem to solve."

DIRECTIONS

- 1 Combine the kimchi, kimchi brine, scallions, sugar, flour, and water in a medium bowl and mix well with a spoon.
- 2 Heat a 30 cm nonstick skillet over medium heat. (If you don't have a 30 cm skillet, use a smaller skillet to make two pancakes.) Add two tablespoons of the vegetable oil and swirl to coat the bottom of the pan.
- 3 Pour the batter into the pan and spread it with the back of a spoon or a spatula to make a large circle. Cook until the bottom is golden brown and crisp, 3 to 5 minutes.
- 4 Carefully turn the pancake over. Drizzle the remaining 2 tablespoons oil around the edges of the skillet, then lift the pancake with a thin spatula to allow the oil to run underneath and tilt the pan to spread it evenly.
- 5 Cook until the bottom of the pancake is light golden brown and crisp, 3 to 5 minutes. Flip it one more time and cook for another minute.
- 6 Slide onto a large serving platter and serve immediately.

SWEET



MARACUMANGO CHEESECAKE



Recipe provided by Luis Abdel Rodríguez Palacios, Cali Design Factory

INGREDIENTS

1 mango
 3 passionfruit/maracuya
 180 gr of condensed milk
 a big bowl
 3.5dl cream
 225g cream cheese/ Philadelphia
 200g vanilla cookies or
 2 to 3 spoons of unsalted butter.
 from 10 to 20 grams of gelatin
 (unflavored)

DIRECTIONS

- 1 Peel a mango, cut it into pieces and leave the seed aside. Similarly with a knife open your maracuya or passion fruit and make use of a spoon to extract its content.
- 2 Put the pulp of your fruits in a blender and blend for 2 to 3 minutes. Add the condensed milk to the mix. Use a whisk, fork, spoon, fingers, or whatever it takes to ensure that the condensed milk is well integrated to the mix.
- 3 Use a strainer to remove the crushed seeds left in the mixture. This step is optional, but if you like the seeds in your dessert you may need some therapy.
- 4 In a different container you should pour the cream. It is important that the cream, the rods of your whisk (or the full whisk in case you're using a hand one) and the bowl where you will mix are colder than your ex's heart. Remember, not frozen...cold our hearts may be broken, but not this dessert, honey.
- 5 Add the cream and whisk it up until the texture gets a little bit thicker, if your cream does not seem to change after 6 to 10 min, leave it as it is, this part of the process is meant to add some fluffiness to the cheesecake but it will not be a big problem for the rest of the recipe).

6

Then add the cream cheese and repeat the process. I recommend that the cheese must be at room temperature before you add it to the cream batter.

7

Put your vanilla cookies and crush it. You can do it using a food processor, a hand blender, or put it them into a plastic bag and use violence to crush them. The result must be a cookie dust. Melt the butter and mix it with the cookie dust until it's fully integrated. As a result you must get something between a thick dough and my hopes for solving climate change.

8

Mix the cream batter to the fruit and condensed milk mix. You don't wanna ruin it so I recommend you to add some (3 to 4 spoons) of the cream/ cream cheese batter to the fruit mix before you add it all. This will equal the densities of the two mixes, so your will not make a disaster ruining your cream/Cream cheese batter.

9

After that fully integrate the two mixes using envolvent movements. This part is tricky as getting a doctoral thesis finish, so I recommend you to look for some YouTube videos before mixing.

10

Dissolve your gelatin as it says on the package. Then add it to the batter you crated on the previous step. Remember you need to equal the densities before fully mixing. Once you add the gelatin its ready for plating.

11

In your favorite bowl, cheesecake mold, springform pan or whatever you have at hand place a layer off the vanilla cookies dough, make sure it doesn't gets holes on the base. Then pour the your delicious fully mix batter an the let it cool on the fridge for 4 to 5 hours.


DELICIOUS BELGIAN BROWNIES

Recipe provided by Sarah Verryt, Technovation Hub

INGREDIENTS

250g butter
250g dark Belgian chocolate
4 eggs
330g sugar
1 bag of vanilla sugar
150g self-rising flour

DIRECTIONS

- 1 Preheat the oven at 180°C
 - 2 Melt the butter with the chocolate au bain marie/double boiler
 - 3 Mix the eggs, sugar, vanilla sugar and the flour in a bowl
 - 4 Add the melted chocolate mixture
 - 5 Put the dough in a baking tin and bake for 30 minutes at 180°C (it can still wobble a little bit when you take it out of the oven)
- 



BANANA DOLPHINS

Recipe provided by Martti Jerkku, Aalto Design Factory

INGREDIENTS

Grapes

Bananas

DIRECTIONS

- 1 Cut the bananas in half and make a slit to the tip of the banana.
- 2 Insert the grape to "dolphins" mouth.

If you want to be more decorative, you can use markers to draw eyes and fins to these beautiful banana dolphins :)

On a scale of hedgehog cake, how are you feeling today?



UGLY HEDGEHOG CAKE

Recipe provided by Veronika Viluma, RTU Design Factory

INGREDIENTS

200g sugar
120ml vegetable oil
120ml kefir
2 eggs
1 tsp wine vinegar
260g wheat flour
½ tsp baking powder
½ tsp baking soda
1 tbsp cocoa
½ cup espresso
Pinch of salt

ICING

400g cream cheese (like Philadelphia)
300ml cream
100g sugar
Vanilla (to taste)

Berry jam DECORATIONS

Waffle sticks, sweets, cranberry powder for pink colour (can be replaced with cocoa or artificial colouring)

DIRECTIONS

- 1 Mix sugar, oil, kefir, eggs, espresso, salt and wine vinegar in one bowl, and flour, baking powder, baking soda and cocoa in another. Mix the contents of both bowls in one.
- 2 Draw 2-3 circles on a sheet pan covered with baking paper, and pour the dough on them. Bake it for about 15 minutes.
- 3 Meanwhile, whip the cream cheese adding cream to it. Add sugar and whisk until firm. Put the cream in the fridge.
- 4 Chill the cake. Cut out cake circles by using cake form. If necessary, cut the cake layers horizontally to get two layers instead of one. Sandwich the cakes together with the cream and berry jam in the cake form. Leave a small amount of cream for the final icing. Leave the cake in the fridge for at least 6 hours.
- 5 Use a knife to form the shape of a hedgehog. Eat the trimmings.
- 6 Add colour to the cream and coat your hedgehog and press the waffle sticks into the cake, sticking up. Add sweets to give your hedgehog a face and character.

The uglier, the better! There will be no two identical hedgehogs, just like there are no two identical days! :)

TIRAMISÙ

Recipe provided by Mario Di Nauta, Oper.Space

INGREDIENTS

300g ladyfingers
4 medium sized eggs
500g mascarpone
100g sugar
300g coffee
Bitter cocoa powder for the surface

DIRECTIONS

- 1 Separate the egg whites and egg yolks. Whip up the egg yolks with half of the sugar and add mascarpone.
 - 2 Then, separately, whip the egg whites with the rest of the sugar.
 - 3 Slowly combine the two mixtures.
 - 4 Assemble the tiramisù by spreading one layer of the mixture in a container or tin. Follow up with a layer of coffee-soaked ladyfingers, then another layer of mixture, followed by another layer of ladyfingers until you're out of both.
 - 5 Sprinkle cocoa powder on top.
- Feel free also to put nuts, chocolates and everything you like in the top of the tiramisù!
- And voilà! Your tiramisù is ready!



MOTE CON HUESILLO

Recipe provided by Paulo Caviglia, Duoc Design Factory

INGREDIENTS

250g of "huesillos" (dried peaches)

250g of "mote" (spelt)

100g of granulated sugar

75g of "chancaca" (brown sugarloaf)

1 cinnamon stick

Fresh orange peel

DIRECTIONS

1

Wash the peaches well and keep them soaked covered with water for at least 3 hours.

2

In the same soaking water, cook the peaches with the brown sugar and the orange peel until they boil. Keep cooking for at least 45 minutes.

3

Add the granulated sugar and boil for another 30 minutes. Remove from the heat, cool and refrigerate.

4

In another pot, boil the spelt in plenty of water for about 30 minutes or until it is soft. Strain and cool.

5

When serving, put two tablespoons of spelt at the bottom of the glass, add two peaches and fill with juice (from the cooking of the peaches).

ANZAC BISCUIT RECIPE

Recipe provided by Margi Moore, DF New Zealand

Source: Chelsea Sugar New Zealand

INGREDIENTS

1 cup Standard Grade Flour
 1 ½ teaspoons ground cinnamon
 1 ¾ cups rolled oats
 ½ cup White Sugar or Raw Sugar
 ¼ cup (firmly packed) Soft Brown Sugar
 1 cup desiccated coconut
 125g Butter, cubed
 ¼ cup Golden Syrup
 2 Tablespoons water
 1 teaspoon Baking Soda

DIRECTIONS

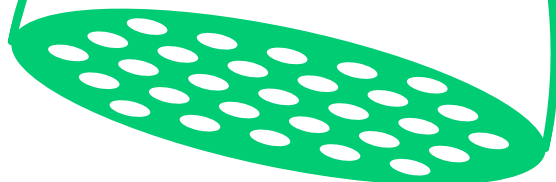
- 1 Pre-heat oven to 150°C conventional bake. Line a baking tray with baking paper.
- 2 In a medium sized bowl, sift together the Standard Grade Flour and cinnamon. Add the rolled oats, coconut and sugars; mix well
- 3 Combine the Butter, Golden Syrup and water in a small saucepan and stir over low-medium heat until the Butter melts and the mixture is well combined (ensure the mixture does not simmer or boil). Remove from heat and stir in the Edmonds Baking Soda. Add immediately to the dry ingredients and use a wooden spoon to stir until well combined.
- 4 Roll 1-2 tablespoons of mixture into balls and place onto tray about 5cm apart. Use your fingers to flatten each slightly (until they are about 1cm thick) and bake for 16 minutes (for a chewy biscuit) or 20 minutes for a crunchier biscuit.
- 5 Set aside for 5 minutes to cool slightly before transferring to a wire rack to cool completely. Keep in an airtight container for up to a week.

The Anzac biscuit is a sweet biscuit, popular in Australia and New Zealand, made using rolled oats, flour, sugar, butter (or margarine), golden syrup, baking soda, boiling water, and (optionally- but you are crazy if you dont) desiccated coconut.

Anzac biscuits have long been associated with the Australian and New Zealand Army Corps (ANZAC) established in World War I. It has been claimed that biscuits were sent by wives and women's groups to soldiers abroad because the ingredients do not spoil easily and the biscuits kept well during naval transportation. We choose this biscuit as not only do we love our Aussie DF mates in Melbourne and Nandin, but its good to know it would survive transportation to our friends across the globe

This biscuit is yummy with a cuppa tea or coffee. For many of us it reminds us of our childhood and evokes memories of family!

Good luck and post photos to us at DFNZ, sending our aroha (love) and hugs.



THE AUSSIE PARTY PACK



SAUSAGE ROLLS

Recipe provided by Carol Azzam Mackay on behalf of nandin and Design Factory Melbourne

Source: <https://www.recipeineats.com/special-pork-fennel-sausage-rolls/>

FILLING

- 1/2 tbsp olive oil
- 2 cloves garlic , minced
- 1 brown onion , small, finely chopped
- 1 celery stalk , finely chopped
- 150g bacon , finely minced (streaky and fatty, not the lean stuff!)
- 2 tsp fennel seeds , toasted (optional)
- 500g pork mince (ground pork) (not lean)
- 40g panko breadcrumbs
- 1 egg
- 1/2 tsp salt

BAKING & SERVING

- Black pepper
- 2 1/2 sheets puff pastry, thawed then each cut into half
- 1 egg, lightly whisked
- Ketchup / tomato sauce

KOALA-TY
WORK!



DIRECTIONS

- 1 Heat oil in a non stick fry pan over medium high heat. Sauté garlic, onion & celery for 2 minutes, then add bacon.
 - 2 Cook for a further 2 minutes (don't make bacon golden) then transfer to bowl and allow to cool for 10 minutes.
 - 3 Add remaining Filling ingredients into the bowl. Use your hands to mix well.
 - 4 Lay out a rectangle of pastry, long edge closest to you. Brush egg along one long edge.
 - 5 Get 1/5 th of the filling and shape into a long log shape down the middle of the pastry. Ensure the meat is tight and compact, without gaps.
 - 6 Brush edge of pastry with egg. Then roll up, finishing with the seam side down.
 - 7 Roll up, sealing on the edge with egg wash on it .
 - 8 If you have time/patience, refrigerate for 1 hour (makes it easier/neater to cut)
 - 9 Preheat oven to 350F/180C.
 - 10 Cut each log into four equal lengths, or just two if you want full size sausage rolls. Brush with egg.
- Place on 2 baking trays lined with baking paper (or sprayed with oil). Bake for 30 - 35 minutes in total, swapping tray shelves at 20 minutes, or until the pastry is deep golden brown. (Note: The filling will still look pink because of the bacon, but it's easy to tell from texture that it's cooked)

Cool slightly on trays. Serve hot or warm with tomato sauce or ketchup!

CHEESY VEGETARIAN 'SAUSAGE' ROLLS

Recipe provided by Carol Azzam Mackay on behalf of nandin and Design Factory Melbourne

Source: <https://www.taste.com.au/recipes/cheesy-vegetarian-sausage-rolls-recipe/0zg987ft>

INGREDIENTS

1 tbsp olive oil
1 brown onion, finely chopped
2 garlic cloves
2 tsp Vegemite
Pinch dried chilli flakes (optional)
200g button mushrooms, coarsely chopped
125g grated sweet potato
400g can brown lentils, rinsed, drained
2 tsp fresh thyme leaves
150g Devondale Colby Cheese Block (500g), cut into 1cm pieces
2 sheets frozen puff pastry, just thawed
1 egg, lightly whisked
Tomato relish or tomato sauce, to serve

DIRECTIONS

1

Preheat oven to 200C/180C fan forced. Line 2 baking trays with baking paper.

2

Heat the oil in a large frying pan over medium heat. Add the onion. Cook, stirring often, for 4-5 minutes or until soft. Add the garlic, Vegemite and chilli (if using) and cook, stirring, for 30 seconds or until aromatic. Add the mushroom and cook, stirring often, for 5 minutes or until soft and the liquid has evaporated. Add the sweet potato and cook, stirring, for 2 minutes or until softened. Stir in the lentils and thyme. Season. Transfer to a large heatproof bowl. Set aside, stirring often, for 15 minutes to cool. Stir in the cheese.

3

Cut each pastry sheet in half. Place one quarter of the sweet potato mixture in a log shape along one long edge of the pastry. Brush the opposite edge with egg. Roll up tightly to enclose. Repeat with the remaining pastry and filling. Cut each roll into 4 pieces and place, seam-side down, on the prepared trays.

4

Brush the pastry with egg and use a sharp knife to score lines into the top of the pastry. Bake for 25 minutes or until golden brown. Serve with tomato relish or sauce.

MEAT PIE

Recipe provided by Carol Azzam Mackay on behalf of nandin and Design Factory Melbourne

Source: <https://www.recipetineats.com/meat-pie-recipe/>

PIE BASE: PICK ONE

1 1/2 batches homemade shortcrust pastry
3 frozen shortcrust pastry sheets, thawed (300g/10oz)

2 refrigerated pie crusts (US/Can)

PIE LID

3 frozen puff pastry sheets, just thawed (300g/10oz)

1 egg, lightly whisked

PIE FILLING

11.25 kg beef chuck, 2.5cm/1" cubes

1/2 tsp each salt & pepper

2 - 3 tbsp olive oil

1 onion, diced

4 garlic cloves, minced

5 tbsp flour, plain/all purpose

315 ml beef stock, low sodium

750 ml red wine, dry full bodied

2 tbsp tomato paste

1 tsp Worcestershire sauce

2 tsp black pepper, coarsely ground

2 bay leaves

DIRECTIONS

1

Sprinkle beef with 1/2 tsp salt and pepper.

2

Heat 1 tbsp oil in a large heavy based pot over high heat. Add 1/3 of the beef and brown aggressively all over, then remove. Repeat with remaining beef, adding more oil if needed.

3

Turn stove down to medium high. Add garlic and onion. Cook 3 minutes.

4

Add flour, stir through.

5

Slowly add beef stock while stirring constantly. Once flour is dissolved, add wine, tomato paste, Worcestershire, pepper and bay leaves.

6

Return beef into pot, cover with lid, adjust heat so it's simmering gently.

7

Simmer 1 hr 45 minutes. Remove lid, increase heat slightly and simmer 30 - 45 minutes, stirring regularly, or until beef is fork tender and liquid reduces down to a thickish gravy, just about covering beef (see video). Do not reduce liquid too much - thickens more as it cools & in pie.

Remove from stove, cover and cool filling (I usually leave overnight).

MORE ON THE
OTHER SIDE



8 Preheat oven to 180C/350F.

9 Cut out 6 rounds from the shortcrust pastry, then drape pastry into pie tins – don't stretch and pull pastry, causes shrinkage. (Notes 1 & 6)

10 Place pies on tray. Top each pie with large sheets of parchment / baking paper and fill with pie weights (Note 7).

11 Bake 20 minutes, remove, then use paper overhang to carefully remove pie weights.

12 Return crusts into oven for 5 minutes or until base is light golden and dry. Remove from oven.

13 Fill pies with cooled filling, push down to fill. Should be slightly mounded.

14 Cut rounds from partially thawed puff pastry – cut them slightly larger than the edge of the cooked pastry bases.

15 Brush edge of pie crusts with egg, then place lid on filling, pressing edges to seal puff pastry to the shortcrust pastry.

16 Brush lids with egg, then cut a 1cm / 0.5" incision in the middle using a small knife.

17 Bake 30 minutes or until deep golden and puffed.

17 Devour hot and fresh, topped with tomato sauce or ketchup if desired!



SPIDERS

Recipe provided by Carol Azzam Mackay on behalf of nandin and Design Factory Melbourne
Source: <https://www.taste.com.au/recipes/spiders/e78051ea-96b1-4403-9f84-2a73fa49a605>

INGREDIENTS

Vanilla ice cream
Creaming soda or lemonade or
Coke or passiona

DIRECTIONS

Place a large scoop of vanilla ice-cream
in a tall glass and pour over creaming soda,
lemonade, Coke or Passiona. Serve with a straw or
spoon.

FAIRY BREAD

Recipe provided by Carol Azzam Mackay on behalf of nandin and Design Factory Melbourne

Source: <https://www.thespruceeats.com/fairy-bread-4771689>

INGREDIENTS

8 slices of white bread

1/4 cup softened salted butter

1/4 cup multicoloured sprinkles

DIRECTIONS

Lightly butter one side of each slice of bread. Coat the entire buttered side of each slice with sprinkles. Cut each slice on an angle to form triangles



DIGESTIF



CHILI SHOT

Recipe provided by Martti Jerkku, Aalto Design Factory

INGREDIENTS

Random set of colorful chilis

3l vodka

Tap container/jar

DIRECTIONS

- 1 Throw the chilis in the jar and fill it with vodka.
- 2 Let it marinate for 1-4 weeks, then drink.





Design Factory Global Network

*Thank you to everyone who has contributed to the network these
last 10 years.*

Exciting things are ahead.

Happy cooking!

Marthe, Päivi & Felipe

Espoo, 24.11.2021

