

European Master in Law and Economics

2020-2021





06 First Term Rotterdam

Erasmus University Rotterdam
Rotterdam, Netherlands

09 First Term Haifa

University of Haifa
Haifa, Israel

12 First Term Hamburg

Universität Hamburg
Hamburg, Germany



18 Second Term Rotterdam

Erasmus University Rotterdam
Rotterdam, Netherlands

21 Second Term Ghent

Ghent University
Ghent, Belgium

22 Second Term Hamburg

Universität Hamburg
Hamburg, Germany



27 Third Term

Various universities

39 Recipes



1st
TERM

ROTTERDAM

My one year of being an EMLE student gave me an opportunity to proudly say that I have friends from thousand miles away from my home country. What more could a person wish for? Each and every classmate I met made me remember how lucky I was to be part of the program. We together experienced the beauty of living in foreign country, together enjoyed the friendly relationship with our professors and helped each other when we needed it.

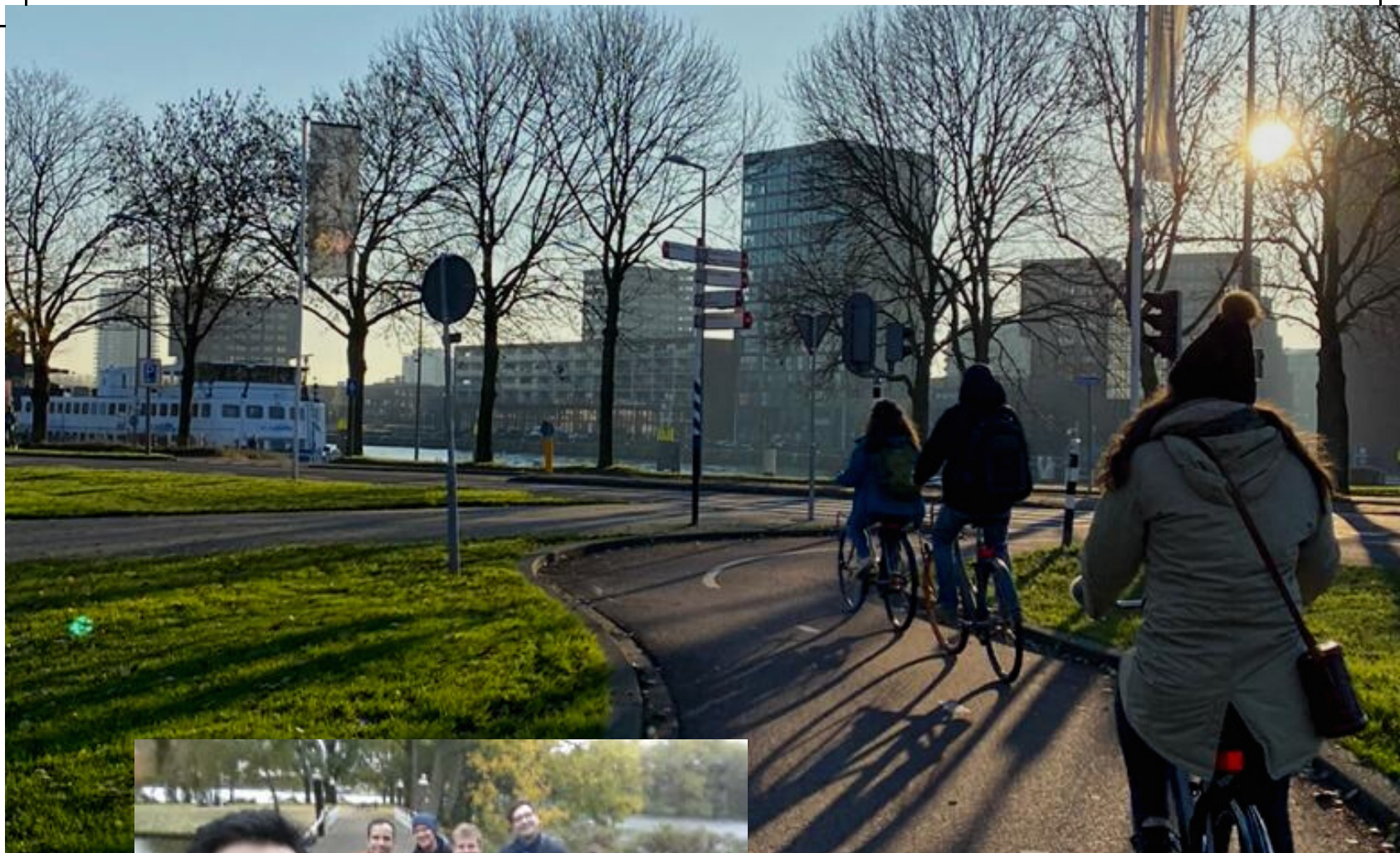
Once EMLE student, forever EMLE student! -*Linda Bezhnidze, Georgia*



SPECIAL WEIRDOS

I learned that it takes a special kind of weird to go for a multidisciplinary approach in law & economics. I'm a proud weirdo now being associated with all of you. - Margot Callewaert, Belgium





Linda Bezhanidze, Georgia

BIKING

My very first and principal lesson that I have learnt while being a student in the Netherlands, Rotterdam, is that you need to be physically and mentally ready to ride a bike in a storm! I still remember how my level of confidence dropped significantly as I returned home from a ride completely soaked in a rain and with tousled hair because of the wind. Now that I think of it, it was really funny. But do not worry, strong will and persistence will soon make you feel as free as fish in the sea while riding your bike!



HAIFA

Traveling to the Dead Sea was absolutely incredible. The drive there, through the desert in our matching blue and red cars, was phenomenal and the rewarding float in the salty water was definitely an interesting experience. Then to see the sun set over the hills, while on a salt bed seemingly in the middle of the Dead Sea, is something I will never forget. -Mirk Zwart, Netherlands



BORDER ISSUES

The moment when Mirk crosses the Israeli/Palestinian border without a passport or VISA and (rightly) panic very hard. -Charlotte Vanham, Belgium





Joseph Savenye Terblanche, South Africa

SWIMMING

Anastasia, Bernard, Philine and I decided to go for a weekend to Tel Aviv. On the last day, after being offered drugs by a weird woman on the beach; joining a protest in the evening; waiting for pizza for an hour; being joined by a homeless man and proceeding to get very drunk, we decided it would be a great idea to go skinny dip. While the four of us were swimming Philine said, "Is there someone by our stuff?". To which we all replied, "Nah!" When we returned onto the beach we found that Anastasia's and my phone had been stolen, along with the cash in Bernard's wallet and Philine's left flip flop. Bernard assuming to know who the person whom stole our stuff was, sprinted down the beach with nothing but a shirt and a towel wrapped around him. Philine who spoke a little Hebrew got dressed and decided to go after him. Once Anastasia and I were dressed we walked towards them. When we arrived we were greeted by a very scared man and Bernard shouting at him, "take off your pants..."

HAMBURG

I am very grateful to Hamburg University and Aix-Marseille University for providing us with dorms! It really felt like being part of a big family. Having dinner together, studying together, doing laundry together, working out together... It got us so close, and I love (and miss!) my EMLE family so much!! - Micol M. Agliati, Italy



IN PERSON?

I really enjoyed the 2 in-person classes we had in Hamburg. Was amazing to have a somewhat uni feeling ;) -Frauke Raters, Germany





Saparya Sood, India

CRAZY RANTS

One of my other favourite memories is of Nesrine going on a one hour long rant in a very comical manner about how we are spending a year learning something that is nothing but "common sense". It was her crazy sarcastic dark sense of humour, but can one disagree ??? After all who doesn't know that people act in their own self interest, and maximise their utility :P



2nd
TERM

ROTTERDAM

This whole year passed as one exciting adventure, and gave me experiences and emotions that I could never have dreamed of. And most importantly, I met a huge number of wonderful people from different countries, some of whom became my friends. - *Dmitrii Tekutev, Russia*







Emil Jung Hanna, Bolivia

SURPRISES

I had to take a train from Berlin to Rotterdam to reach my second term location. However, for this trip I had to stay for more than four hours in some random town in Germany in the middle of the night. When I arrived, the whole station was practically empty and the weather was really cold (a bit scary...) . Suddenly, I saw another person sitting on a bench, wearing a hat that caught my eye. It looked a bit familiar to me. I approached him... and it was Maiki Yamashita!, who, coincidentally took the same connection train to get to Rotterdam as I, although he initiated his trip from Hamburg. For me, it was an amazing coincidence and a very pleasant surprise. We talked and laugh more than four hours in that lonely station waiting for our train, in the middle of nowhere.

ZOOM FUN

That one time when I forgot to mute myself and just prayed that the professor would not understand any German. Lesson learned: those Belgians understand way too many languages. - *Tabi, Germany*



Paula Domesi, Argentina

CAKOMAN BIRTHDAY:

When we were in Ghent, we rented a big house in Profondeville to celebrate the birthday of the funniest boy in the world and obviously we had a great time, with lots of anecdotes, laughter, good food and games.

GHENT

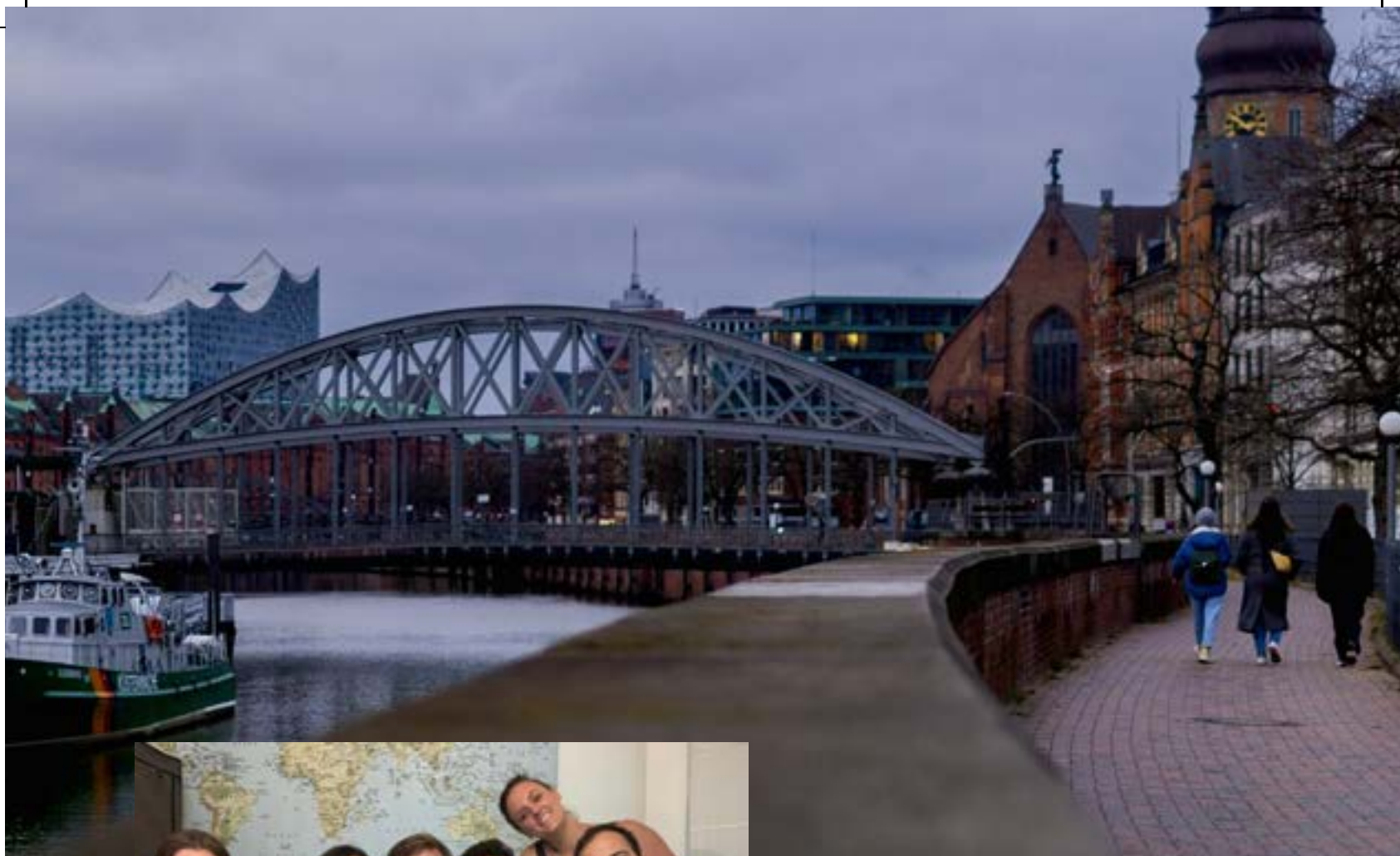
HAMBURG



SAM'S SALON

I got haircut from Sam because of Corona salons were closed. - *Sahil, India*





Suprobhat Paul, Bangladesh

EXAMS & COVID

During the final exam of our second term, I got infected with COVID-19. Because of severe infection, I was mentally so depressed that I could not share it with my parents. Already they were always filled with tension for me because for the first time I was staying away (abroad) from them. Among my family members, I informed my wife only and she continuously supported me. Moreover, I was so lucky to get some nice friends from EMLE and Gustav Radbruch Dorm of Hamburg, who helped me a lot. With their invaluable support, I appeared all the exams amid the illness. And quite surprisingly, the grades of this second term are far better than those of other terms.



3rd
TERM

HAMBURG



AIX-EN-PROVENCE

I'll never forget when Çako proposed to go to visit Mont Sainte-Victoire. "I heard it's a 2h30 walk, and to go back there is a bus". Little did we know about what was ahead of us! The trail involved climbing the whole mountain up and down (around 6h), and clearly, there was no bus at the top of it. Even though my legs hurt for the next three days, the whole day was just amazing. The view, the sun, the laughs! A moment I'll cherish forever.. so thank you, Çako! :) -Micol, Italy





Saparya Sood, India

POLICE AT THE PICNIC

One of my favourite memories is of us packing up a whole outdoor party - what we all like to think of as our self arranged end-term meeting which was organised in a park in Aix, in less than 5 minutes when the cops came and gave us a cold stare. It shocked me how efficient everyone was in suddenly picking up everything from candles, beer cans, wine bottles, pizza boxes in just a couple of minutes, despite being completely engrossed in chilling, chatting and singing just seconds ago. Everyone was on the move to find a new safe spot without saying a word to each other. It was as if we had all discussed this beforehand, and were following protocol, but actually, it was nothing but a reflection of our very special EMLE year. We didn't need to discuss the protocol to move from one safe spot to another, or to dress up fancy to attend "parties" in public parks, and then end up on the roads like vagabonds all in one night.

FRENCH PLANNING

The one time we experienced French planning: Pierre just told us that there would be a bus after class. And that was it. When exactly will the bus arrive? Where will it leave? And where will it bring us? Nobody knew and that's what we loved about France! -Tabi, Germany





Joseph Savenye Terblanche, South Africa

GRAND PRIX

Afroditi and I, booked tickets to go watch the Grand Prix. We found out the night before that you had to get the tickets in person before 12 in Manaco. This was the same night that the bars opened back up in Aix-en-Provence. So very drunk at 2am in the morning we booked a train ticket for 5am the next day. We managed to get on the first train and I swiftly fell asleep. As Afro began to pass out as well, I woke up in a panic and shook her awake saying, "They are coming for us." Afro immediately sat up and looked around, then paused, looked at me in confusion and said, "Who is coming for us Joe?" To which I responded, "I dunno!"... turns out I had a nightmare. But Afro being very understanding, prepared our Covid tests for us to present if anyone should ask. As we nearly arrived in Monaco, and after Afro said, "We are going to make it..." the train broke down. We then had to catch a uber to Monaco, find the ticket office (where a hungry dog nearly ate Afro's arm off), arrived late and then on the way back got stuck on another train that broke down, missed our bla bla car, got caught up in the police arresting someone and having to find a way home. I learned that day the importance of packing sandwiches when traveling with Afroditi.



ROME



BARCELONA

Our EMLE-getaways and weekends really brought us closer together and made us become a little family. Had the best time in this weird year that was almost taken from us by COVID. Thanks for that! - Frauke Raters, Germany



BARCAPOLY

Chaelle (Charlotte+Gaelle) created a super fun board game based in Monopoly but personalized: the most important lockers were the bars we liked to go to, the beach, our own houses, the gym... of course the prison was the university. Highly recommended to play before a fun night of clubbing and dancing. -Paula Domesi, Argentina



V I E N N A





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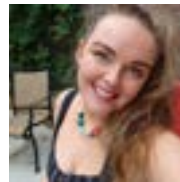
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Scottish Burns Supper

Celebration on 25 January 'Burns Night' to celebrate the life of the famous poet Robert Burns

See recipes at www.bbcgoodfood.com



From: Nadia Cook
Scotland



MAIN COURSE: HAGGIS, NEEPS & TATTIES

- Haggis
- Potatoes (tatties)
- Turnip (neeps)
- Leek Butter

DESSERT: CRANACHAN TRIFLE

- Raspberries
- Double cream
- Mascarpone
- Icing sugar
- Scottish Whiskey
- Oatmeal or porridge oats
- Golden caster sugar
- Butter
- Plain flour
- Honey

DRINKS

- Irn Bru
- Scottish Whiskey





Thai Chicken Curry



From: Joseph Savenye Terblanche
South Africa

INGREDIENTS

- 4 chicken thighs skin attached
- red curry paste
- ginger
- garlic -
- 1 and a half to 2 cans of coconut milk
- soya sauce
- fresh chili (optional)
- sugar / palm sugar(if you want to be more authentic)
- 1 white onion
- some baby potatoes
- red bell pepper x1 -
- 1 head of broccoli
- Jasmine rice
- Chicken stock



INSTRUCTIONS

- Before starting the cook, finely dice or grate the chili, garlic and ginger (I use a grater to do this). Also finely dice the onion and bell pepper. You should also cut up the potatoes and broccoli into reasonable pieces. This will make everything easier later.
- In a large sauce pan or pot, add some oil. Place the chicken thighs skin down in the cold pan and bring up the heat. You want to sear and crisp the skin, but not completely cook it through. Once brown and crisp, remove it from the pan and add the onions and red peppers with a bit more oil.
- Cook the onions and red peppers down a bit and until they start to release liquid/moisture into the pan. Once this occurs add 3/4 teaspoons of the red curry paste along with the garlic and ginger (and the chili if you want it spicy). Let it cook until you start to see the paste produce oil.
- When this occurs add 1 cup of coconut milk to the pan and mix. You may also add the potatoes in. Cover the pot and let boil.
- While waiting cut up the chicken thighs into bite size pieces and measure the amount of rice you want in a bowl. Make sure to wash the rice before cooking. Once washed place the rice in a covered pot on the stove with chicken stock inside for flavor.
- After around 15 to 20 mins the sauce should thicken a bit. Here add the soya sauce and palm sugar to the curry, mix and leave to boil further without the lid on.
- After about another 5/10 mins the potatoes should be soft. Now add the chicken thighs in and broccoli. Add the other half of the coconut milk and let simmer for a few minutes till the sauce is thick and the chicken is cooked through.
- Serve with the rice prepared, optionally adding the grated chili and some coriander as garnish.



Pav Bhaji



From: Saparya Sood
India

INGREDIENTS

- Potato
- Green Capsicum
- Carrots
- Cauliflower
- Peas (optional)
- Onions
- Tomatoes
- Ginger
- Garlic (optional)
- Green chilli
- Red chilli powder
- Coriander powder
- Pav-bhaji masala (critical - you can get this at any indian store)
- Salt
- Butter
- Lemon
- Coriander
- Bread/ dinner rolls/ pav



INSTRUCTIONS

- Wash the vegetables (3 medium or 2 large potatoes, 1-2 carrots, half cup of peas, 1 cup cauliflower florets) and cut them in medium sized pieces. After cutting, take a big vessel to boil these vegetables. If you have a pressure cooker, this is much easier, but otherwise you can boil for a while (20 to 30 mins at high temp) till the vegetables become really soft and can be mashed.
- In a separate large vessel, prepare the base for the vegetable dish (masala for the bhaaji). Take 3-4 spoons of oil. Add 1 cup chopped onions, one small piece of grated ginger, grated garlic (optional), add 2 finely chopped green chillies, and fry. Be careful to not burn this, so fry at medium heat. Once the onions brown, add 1/3 small spoon of coriander powder, 1/3 - 1/2 spoon of red chilli powder depending on your spice tolerance and the spice level of the powder, and one big spoon of pav bhaji masala. Once the masala is fried for 2-3 minutes, add 3 finely chopped tomatoes, and keep frying at low to medium heat. Add salt as per taste (2 spoons approx). This step should take you at least 20 minutes so you can do it alongside step 1 (while the vegetables are boiling).
- Once the masala is fried, you will see it looks really fine, red, and notice some oil coming out on the sides. At this point, add all the finely mashed vegetables in this masala. Mix properly - this will take some effort because of the weight of the vegetables. Once mixed, add 2 spoons of freshly squeezed lemon juice, one big spoon of butter and some fine chopped coriander to garnish. The bhaaji is ready
- You can separately heat the bread/ pav/ dinner rolls on a pan with some butter on both sides to make it light brown, slightly crunchy and buttery. Serve the bread/ pav/ dinner rolls with the bhaaji

INSTRUCTIONS

Preparing Rice:

1. Wash the rice and soak it for 30 mins.
- 2 Boil the rice for 10 minutes until it is parboiled. Add salt to the boiling water. (Optional: Can add whole cloves, star anise and bay leaf to the boiling water)
3. Rinse the parboiled rice and put it aside.

Preparing Jackfruit Gravy:

1. Remove the jackfruit pieces from the can and dab them with kitchen towel to get rid of the liquid. Cut them into bite sized pieces if needed.
2. Sauté the pieces until they are golden brown. Remove them from the pan and put them aside.
3. In the same pan heat some oil.
4. When oil is sufficiently hot add onion, ginger and garlic. To test how hot the oil is, you can add a small piece of onion and see if it sizzles.
5. Cook the onion on medium heat until it starts browning.
6. Add the Biryani masala mix - Can adjust the amount as per your preference.
7. Cook the spice for few minutes and add yoghurt. Keep the heat on minimum and mix the spice, onion and yoghurt well while cooking.
8. When yoghurt starts leaving fat on the sides, add jackfruit.
9. Give it one quick boil. Add mint leaves and salt.
10. Evenly spread the jackfruit gravy in the cooking pan and add a layer of parboiled rice on top of it.
11. Pour steeped saffron with mil on the rice.
12. Can also add caramelized onion as top layer. (Shortcut: Get fried onion from Asian stores instead of caramelizing onions) Step 11 and 12 can be avoided if you want to simplify the recipe.
13. Cover the pan and let the rice and gravy cook on slow heat for 15-20 minutes.
14. Turn off the heat and mix the two layers.
15. Serve with yoghurt or raita.

Note: Can also follow the recipe mentioned on the Biryani Masala Mix or from <https://www.vegrecipesofindia.com/kathal-biryani-recipe-jackfruit-biryani-recipe/>





Jackfruit (Kathal) Biryani

Jackfruit is used as a meat substitute; Can use any meat of your choice in the recipe

From: Monika
India

INGREDIENTS

- Basmati Rice - 2 Cups (Recommend buying from India/Pakistan store; Otherwise any type of rice is okay)
- Jackfruit - 1 Can (Can be found in any Asian store)
- Biryani Masala- 1/4 th of a packet (Again can be found in any South Asian store; But recommend Shan Biryani Masala)
- Onion- 2 large - thinly sliced
- Onion - 1 medium - caramelized
- Ginger- 2 Inch- finely chopped
- Garlic- 5-6 cloves (Can reduce as per your taste) - finely chopped
- Natural Yoghurt - 1 Cup
- Saffron Strands- few (Optional)
- Milk - 1/2 Cup (to steep saffron)
- Mint Leaves- fresh- 5-6
- Salt- to taste
- Cooking oil (any neutral tasting oil) or Ghee (clarified butter) - 2 to 3 tablespoons



Ilish Bhapa (ইলিশ ভাপা)



From: Suprobhat Paul
Bangladesh

INGREDIENTS

- 1000 g (or 8 pcs) Ilish machh (hilsa fish, 3-cm-thick pieces)
- 150 g Mustard paste (brown + yellow seeds mixed, soaked for 1 hours)
- 10 pcs Green chillies
- 25 gram Salt
- 1 tsp Turmeric powder
- 3 tsp Cumin Paste
- 50 gram Mustard Oil



INSTRUCTIONS

- Soak mustard seeds in water for 1 hours.
- Clean the ilish machh (Hilsha fish) and cut it in 3-cm thick slices. Ilish bhapa is best made with thick slices of fish. Fish without roe (eggs) is fattier and, therefore, ideal for this recipe.
- Add the soaked mustard seeds to a grinder jar. Add the green chillies, roughly chopped, along with the salt and 100g water. Grinding green chillies with the mustard seeds ensures that it doesn't turn bitter.
- Grind these to a fine paste. Take your time with this process. Scrape down the sides of the jar and grind as many times as it takes to form the smoothest possible paste. The finer the grind, the better the flavours.
- Transfer this paste to a steel tiffin box. Add turmeric powder and mustard oil. Mix until the oil is fully incorporated.
- Now add the fish, one piece at a time, and coat it with the spices. Use your hands to make sure every part of the fish, including its cavities, is well coated.
- Fasten the lid of your tiffin box (you could also seal the top with thick aluminium foil) and set the fish aside to marinate for 15 minutes.
- Heat up your pan and place a stand at the bottom. Pour hot water, making sure it doesn't reach up to more than half the height of your tiffin box, or there's a danger of water seeping in. Once the water has come to a boil, place the tiffin on the stand. Cover the pan and steam on medium heat for 15 minutes.
- Remove from the pan and allow it to rest for another 5 minutes before serving.

Lasagne al pesto

INGREDIENTS

- 250 gr – Lasagna sheets
- 200 gr – Pesto
- 80 gr – Parmesan (but the more, the merrier!)
- 200 gr – Mozzarella (optional)

For the béchamel sauce:

- 100 gr – Butter
- 100 gr – Flour
- 1L– Milk
- Nutmeg (to taste)

INSTRUCTIONS

- Start by preparing the béchamel sauce (you can also buy it already made, then go for 500 gr at least). Melt flour and butter over very low heat, stirring with a hand whisk. When it starts to bubble, gradually add the milk. Turn constantly over medium-high heat until the sauce has reached a velvety consistency. Add nutmeg to taste.
- Let's start assembling everything! Cover an ovenproof dish with a layer of béchamel sauce, then place the first layer of lasagna. Top the lasagna layer with a layer of béchamel sauce and add the pesto, a sprinkle of Parmesan, and some pieces of mozzarella.
- Repeat the process until you finish all the lasagna layers. For the top, finish assembling the pesto lasagna with a layer of béchamel sauce, to which you will add pesto until it forms a cream. Sprinkle the lasagna with the remaining Parmesan.
- Bake for around 30 min at 180° Celsius.



From: Micol M. Agliati
Italy



Ballekes in tomatensaus

Boulettes sauce tomate

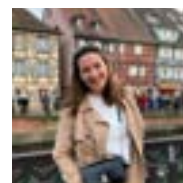


INSTRUCTIONS

- Put the minced meat in a large bowl.
- Peel and finely chop the garlic cloves (and cut the onion).
- Add the garlic, (onion), egg yolk and breadcrumbs to the minced meat, add salt and pepper and nutmeg. Mix well with your hands. Form into balls.
- Melt a little butter in a pan and brown the meatballs.
- Meanwhile, brown the finely chopped shallot in a small piece of butter and add the tomato coulis and chopped tomatoes.
- Season with salt, pepper, oregano, basil and bay leaf.
- Place the meatballs in the tomato sauce and simmer for 30 to 40 minutes.
- Serve with fries, of course! (or you can eat it also with mashed potatoes or rice). !!! Eet smakelijk, bon appétit!

INGREDIENTS

- 2 cloves of garlic (you can also add an onion)
- pepper
- salt
- 4 pinches of ground nutmeg
- Oregano
- Basil
- 1kg of ground veal and pork mixed
- 2 egg yolks
- 10 tablespoons of breadcrumbs
- butter
- 2 tomato coulis
- 4 tomatoes
- 2 shallots
- bay leaf



From: Charlotte Vanham
Belgium

INSTRUCTIONS

Empanada dough

- Mix the flour and salt in a food processor, pulse until well combined.
- Add the lard or butter, blend well.
- Add the egg yolk and the milk in small amounts, pulse until small dough clumps start to form.
- Make a couple of balls, flatten into disks and chill in the refrigerator for about 30 minutes.
- On a lightly floured surface roll out the dough into a thin sheet and cut out round disc shapes for empanadas (use round molds or a small plate).
- Use the empanada discs immediately or store in the refrigerator or freezer until ready to use.

Beef picadillo filling and empanada assembly:

- Combine the ground beef, paprika, red pepper, cumin, salt and pepper in a large bowl, mix all the ingredients together and chill until ready to use.
- Melt the lard in a large frying pan or sauté pan, add the onions and salt, cook until the onions are soft, about 8 minutes. Add the meat mixture to the onions and cook on medium heat until the meat is done, stir frequently.
- Let the meat mixture or picadillo cool down, and then mix in the chopped green onions and chopped oregano.
- To assemble the empanadas add a spoonful of the meat mixture on the center of each empanada disc, add a slice of egg and sliced olive.
- Brush the edges of the empanada discs with the egg whites, you can also use water but the egg white is a good natural “glue” that helps seal the empanada.
- Fold the empanada discs and seal the edges gently with your fingers, twist and fold the edges of the empanadas with your fingers, as a final step use a fork to press down and finish sealing the empanadas.
- Lightly brush the top of the empanadas with the egg yolk; this will give them a nice golden glow when they bake.
- Let the empanadas rest in the fridge for about 30 minutes or until ready to bake.
- Pre-heat the oven to 400 F and bake for about 20-25 minutes, until golden on top.
- Serve warm with chimichurri sauce or other dipping sauces.





From: Paula Domesi
Argentina

FOR DOUGH

- 3 cups flour
- 1 egg yolk
- ½ cup of grasa - lard or butter or mix of both
- ¾ to 1 cup of warm milk
- ½ tsp salt

Empanadas

BEEF PICADILLO FILLING

- 1 lb ground beef
- 2 white onions diced, about 3 cups
- 1/2 cup lard or butter
- 2 tbs smoked paprika
- 2 tsp chili powder or any ground hot pepper adjust to taste
- 1 tbs finely chopped fresh oregano
- ½ tbs ground cumin
- 1 bunch green onions finely chopped
- 3 hard boiled eggs sliced
- ¼ cup sliced green olives
- Salt and pepper to taste
- 1 egg white and yolk separated and lightly whisked

Ghapama

INGREDIENTS

- Pumpkin stuffed with rice
- Dried apricots
- Plums
- Figs mixed with cinnamon

INSTRUCTIONS

First fry for a while the rice with dried fruits. Then fill it in the pumpkin and leave in the oven to be baked.



From: Mariam
Armenia



Khachapuri

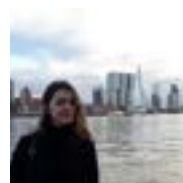
INGREDIENTS

- Sugar - 1 tb/sp
- Eggs - 2
- Margarine - 50 g
- Butter - 100 g
- Khachapuri cheese - 1,400 kg
- Flour - 1 kg
- Salt - 1 tsp
- Yeast - 1 tb/sp



INSTRUCTIONS

- Dissolve 1 teaspoon of sugar in half a liter of warm water. Then add the yeast and leave for 10 to 15 minutes, without stirring. When the yeast melts and turns into foam, add 1 tablespoon of salt. Then add to this yeast water a mixture of melted, cooled butter and margarine (or whole butter). Then mix the sifted flour and knead the dough. Stand in the heat to soak. The dough will knead in about 1-1.5 hours.
- Meanwhile, grate or grind the cheese. Mix 2 egg whites. Mix the hearts with 2 tablespoons of water and the same amount of oil. We have to put the khachapuri on top.
- Divide the dough into 4 parts. Cheese too. Bake the dough for a few minutes before re-rolling, flatten each piece and add the cheese. Turn your head and roll again.
- Pour the egg yolk mixture on top and bake in a preheated oven at 250 degrees.
- And if you want to experience the Georgian cuisine on a full level just try to play "Chakrulo" (ჩაკრულო), our Georgian polyphonic choral folk song (that was sent into space on Voyager 2 on 20 August 1977 with other 28 compositions) while making your khachapuri.
- But if you really really wish to feel the whole Georgian spirit, just visit us! We will make khachapuri for you and amaze you with many other Gemrielobebi (tasty food).



From: Linda Bezhanidze
Georgia



Okonomiyaki

TOPPINGS

- Okonomiyaki sauce
- Kewpie mayonnaise or other mayonnaise
- Aonori (powdered nori seaweed)
- Dried, shaved bonito (katsuobushi)



From: Tabea Krauss (Tabi)
Germany

INGREDIENTS

- 2 cups flour
- 1 cup dashi or water, cold or at room temperature
- 1 teaspoon salt
- 1 teaspoon baking powder
- 4-5 spring onions, coarsely chopped
- 1 pound cabbage, coarsely chopped (about 10 cups)
- 4 eggs
- 1/4 cup toasted sesame oil
- Whatever you like (literal meaning of “okonomi”): seafood, veggies, pork belly, tofu, etc.



INSTRUCTIONS

- To make the batter, mix together the flour, dashi, salt, and baking powder in a large bowl. Add the cabbage to the batter and mix well for at least 30 seconds, until all the cabbage is coated. Add the eggs and mix, lightly this time, for about 15 seconds, or until the eggs are just combined with the cabbage. Then add the ingredients or your choice.
- Preheat a nonstick or cast-iron skillet for at least 5 minutes on medium-low heat. Add 1 tablespoon of the sesame oil, making sure to coat the entire surface of the skillet. Cook the okonomiyaki in batches. Spoon the cabbage and batter mixture into the skillet to form a pancake about 6 inches in diameter and about 1 inch thick. Don't push down on the cabbage; you want a fluffy pancake. Gently lay about one-fourth of the pork belly slices on top of the pancake, trying not to overlap.
- Cook the pancake for about 3 minutes. Use a long spatula (a fish spatula is ideal) to carefully flip the pancake, so the side with the pork belly is now facing down. Gently press down on the pancake with the spatula (don't push too hard, you don't want batter spilling from the sides). Cook for about 5 more minutes, then flip the pancake again, so the side with the pork belly is now facing up. (If the okonomiyaki comes apart when you flip it, don't worry; use a spatula to tuck any stray ingredients back into the pancake.) Cook for about 2 more minutes. When it's ready, the pancake should be lightly browned on both sides, the ingredients cooked through, and the cabbage inside tender.
- Transfer the pancake to a plate, pork side up, and add the toppings. Squeeze about 1 tablespoon of okonomiyaki sauce onto the pancake, in long ribbons. Squeeze about 1 tablespoon of mayonnaise onto the pancake, also in long ribbons. Sprinkle about 1 tablespoon of aonori over the pancake. Sprinkle about 1 tablespoon of dried, shaved bonito over the pancake. (Add more or less of any topping, to taste.) Cut the pancake into quarters and serve immediately.
- Repeat with the remaining 3 tablespoons oil and pancake batter.

Belgian Waffles



From: Margot Callewaert
Belgium

INGREDIENTS

- 400 g - Butter
- 500 g - Flour
- 300 g - Sugar (Advised: 1/3 Vanilla sugar)
- 1/2 coffee spoon - Baking powder
- 1 spoon - Vanilla pudding powder
- 1 Vanilla stick
- 6 Eggs
- A pinch of salt
- A waffle iron (but panini maker also works)
- A tray to let the waffles cool down



INSTRUCTIONS

- Weigh all ingredients, starting with the butter (400 g).
- Put a pot on low heat and melt the butter. Please make sure that the butter doesn't turn brown so keep an eye on it.
- Mix the flour (500 g) and sugar together (300 g, of which 1/3 advised to be vanilla sugar for extra flavor).
- Add 1/2 coffee spoon baking powder and 1 spoon vanilla pudding powder to the mixture.
- Cut the vanilla stick down the length and scrape all vanilla seeds and add those to the mixture. If you don't have a vanilla stick you can use vanilla paste or do without, this part is "to your own taste" anyway ;)
- Mix everything nicely together. If you have one you can use a kitchen robot (use the "K" piece to mix).
- Break the eggs one by one and add them to the mixture until you get smooth, even dough.
- Mix well and then add the melted butter.
- Again mix well and add a pinch of salt.
- Put the waffle dough at least 1 hour in the fridge. The dough needs to rise. I would advise two hours of fridge time just to make sure the dough is thick enough to bake easily without sticking too much to the waffle iron.
- Warm the waffle iron on high heat.
- Take the dough out the fridge and scoop up some dough with a spoon (about 40 g per waffle).
- Put it in the waffle iron and bake until the waffles become golden. (Special tips & tricks: (1) Be patient here to only open the waffle iron back up when you see the dough lifting, otherwise too much will stay behind and stick to the iron, causing some frustrations to you as the baker as you need to get them out before putting in the next scoop of dough. (2) Avoid using French butter at all costs, the butter and dough just run out of the iron while baking, it's too greasy, the entire kitchen counter becomes a mess.) Use a fork (and spatula) to get the waffles out of the iron.
- Put the freshly baked waffles on a tray to cool down, unless you want to eat warm waffles of course, I can also recommend that.
- They are traditionally eaten without any toppings, but you can go as touristy as you want with them of course, so enjoy!
- (10/10 recommend for friend making purposes or interesting trade deals like a nice bottle of freshly squeezed olive oil from a farmer around Aix. Spread some joy, bake some waffles!)



