

Chocolate Fudge Brownie



It's so nice when you have friends who pamper you with all sorts of goodies. For the past three weeks we all met on Saturdays for stories, rosé, good food and sweets. After a serious course of different cheesecake variations we thought it was time to give a chance to old lady Chocolate.

We put on our best smile and on St. Michael and Gabriel Day chef Alina spoiled us with lots and lots of chocolate.



And to make everything more heart warming we dunk into some barbecued ribs (another recipe that we've put on repeat and it seems we can't get enough) prepared by Mr. M. who apparently paid close attention to chef Peter 'cause that ribs were delicious! [We definitely approved of it!]



Now back to our brownie, for she is the star of this post, things are like this:
For brownie you'll need:

- Eggs – 3
- Sugar – 100g
- Cocoa – 50g
- Dark chocolate – 100g
- Lime – 3
- Oil – 50 ml
- Butter – 100g
- Cherry jam – 300g
- Flour – 150g

For the fudge you'll need:

- Dark chocolate – 600g
- Cream – 200ml



Method:

Brownies are very simple to make. You'll need two saucepans: one for melting the **butter** and another for **melting the dark chocolate**. Be careful not to burn the butter (you don't want it to brown) – which can happen quite quickly. When you have all the ingredients ready mix everything minus the **chocolate and flour**. There is no need to separate the **eggs**, just mix very

well the **eggs** and **sugar** before adding the remaining ingredients. When all is blended, add the **melted chocolate** and **150g of flour**. Transfer to a greased baking tray covered with baking paper and leave in the oven for about 20-25 minutes at 180 degrees.

For the fudge you'll need a pot of boiling water and a heat-resistant bowl placed over the pot, make sure the water does not touch the bottom of the bowl (this is called a bain-marie) and melt **600g of chocolate** then add **cream** and mix well (Quick Tip – use liquid cream – costs 50% less than cooking cream and has as much fat so it gets the job done as well). Pour over the brownie and try not to throw yourself at this wonder, let it come to room temperature at least ☐

Finally I can only say that he who doesn't have an Alinuta go buy one!



Text :Simona Stinga
Cook: Alina Mocanu
Foto: Ionela Stoica

[Pumpkin jam with ginger, lemons and oranges](#)



Ok, so this is the last recipe with my pumpkin. I discovered that pumpkin it's very versatile, i made a [Soup](#), a [Quiche with gorgonzola](#), [Pumpkin bread](#) and this awesome Jam! So yeah, you can cook all sorts of delicious food with it.

Pumpkin Power!

You'll need:

- Pumpkin – 1.5 kg (peeled, deseeded and grated)
- Water – 500 ml
- Oranges – 2 (sliced into thin semi-circles)
- Lemons – 3 (sliced into semi-circles)
- Ginger root – sliced into small pieces
- Sugar – 500g

If you have everything ready as mentioned above, mix the **grated pumpkin with water, lemons, oranges, ginger and sugar**. Bring everything to boil – low heat for about an hour.

Boil it until it's thick enough. Put the pan aside and let it cool for a couple of minutes.

Fill your sterilized jars with this awesome marmelade and enjoy it everytime you need something sweet!

Pumpkin Power!



[Plum crumble or the herald of autumn](#)



I, myself, know when autumn comes because everywhere I turn for inspiration I stumble over yet another crumble recipe...and you know what? I love crumble! And what's not to love? Warm poached fruits with wonderful spices, a bit of alcohol, just enough sweetness and a crunchy topping... that's just satisfying on a whimsical autumn day.

You'll need:

- Deseed plums – 850g
- Sugar – 2/3 cups
- Water – 500 ml
- Cinnamon – 1 stick
- Cloves – 5
- Cardamom – 1 pinch
- Sweet wine – 1 cup

For the crumble:

- Flour – 200g
- Cold butter – 100g
- Sugar – 100g

Method

This is another super easy to make dessert but at the same time you have to give it love. You have to care for it and trust me it will be rewarding!

In a large sauce pan put the **fruits and sugar** and stir gently. Let it soften a little then add the **water** (just enough to cover the fruits) **wine and spices**. Poach for 15 to 20 minutes

stirring from time to time. Keep in mind that this varies on the type of plum you use. If they are soft when raw the whole process will take you 15 minutes.

When your half way through the simmering process start making the topping by adding the **flour, cold butter and sugar** to a bowl and gently smashing the butter with your fingers bringing everything together into a crumbly dough.

Usually the crumble it's finished in the oven for that crunchy crumbly feeling.

First of all you have to drain the poached fruits removing the cloves and cinnamon stick. Using a 30x22cm ramekin dish pour the fruits in, add a bit of the poaching liquid and cover with your crumbly dough. Through it in the oven for 30 to 40 minutes then serve warm.

We served this after a *naughty* dinner with barbeque ribs and it pleased even the picky ones.

Enjoy!



Cook & Text: Simona Stinga
Photo: Ionela Stoica

[Pumpkin Bundt Cake with Cinnamon and Chocolate](#)



Pumpkin days are not over, yet! I still have a couple of aces up in my sleeve. I hope I will manage to convince you to do this Pumpkin Bread, that by the way, has chocolate in it... sooo... yeah! This cake was loved even by a pumpkin hater person. It seems that chocolate really makes things better. Hmm, i could survive just with that, that's a nice thought! Dark chocolate that will melt in your mouth, that sweet and bitter taste, that makes you hate it and love it in the same time, and take another bite just to be ravished again. Gulp!

You'll need:

- Butter – 120g
- All purpose flour – 250g
- Sugar – 200g
- Eggs – 2
- Pumpkin– 200g baked
- Baking soda – 1 teaspoon

- Salt – a pinch
- Water – 3 spoons hot water
- Cinnamon – a pinch
- Chocolate chips

Whisk the **melted butter** and the **sugar** until light and fluffy. Then add the **eggs** and mix'em well. In a large bowl mix all the dry ingredients: **flour + salt + baking soda + cinnamon + chocolate chips**.

Slowly add the mixed butter, stirring gently until the batter is smooth enough. Then add the **smashed pumpkin, hot water – 3 tablespoons**, and mix everything.

Cover your tray with parchment paper and then pour the cake mixture. Transfer it to the oven and bake it for about an hour – 180C, or until golden-brown.

There you have it! Your own Pumpkin Bread, of course you can improve it by adding maybe some spices like ginger, to make it more interesting!

Enjoy!



Photo: Ionela Stoica

[No bake cheesecake with fruits](#)



I'm a sucker for easy recipes and cheesecake (touche pussy cat!) so, when Irina told me about this cheesecake recipe made by the brilliant people from [My backing addiction](#), i said Hell yeah! You know, if you are a beginner in kitchen, you don't want a million steps to follow to eat something sweet. And i'm not saying it's not worth it, it's just that sometimes you are lazy like a daisy, well for those days, you have this dessert.

Serves: 6-8 glasses

You'll need:

- Digestive biscuits – 3 packages (crumbs)
- Sugar – 1 tbs. (you can skip this spoon)
- Butter – 3 tbs (melted)

Cream:

- Lemon zest – 1 tsp.
- Sugar 2/3 cup
- Cream cheese – 1 package
- Vanilla extract – 1 tsp.

- Lemon juice – 2 tsp.
- Fresh Whipped cream – 200 ml
- Strawberries – 1 cup – mashed
- Blueberries 1/2 cup – mashed

In a large bowl mix the crumbs with sugar and butter. It's a messy job, but i think it's better if you'll use your hands to mix the crumbs with the butter. Set aside.

To make the cream mix the lemon zest with sugar. Add the cheese and mix everything with a mixer until nice and smooth. Then add vanilla and lemon juice – mix. The final step is to add fresh whipped cream and mashed fruits and mix to combine them nicely.

Oh, sorry, this is the final step, i lied... Mwahahaha *evil laugh*! I kid!

Put the crumbs as a first layer, 1-2 cm thick (it depends on how tall your cups are) and then fill with cream. Add a final biscuits layer (optional) and some fruits.

Refrigerate the cheesecake for at least 2 hours before serving (you didn't really thought, that you'll serve it right away, didn't you?) Or you can just dig in it, like i did, but i'm warning you, it has a certain harshness – but not necessarily in a bad way.

Enjoy!



Cook: Irina
Photo: Ionela

Banana Bread



Banana Bread, it's on my – To do list – for a while now, but i never had the courage to try it, not until i taste it at a friends birthday party.

Moist, fluffy, sweet! Piece of cake!

You'll need:

- Butter – 120g
- All purpose flour – 250g
- Sugar – 200g (i want to try it without sugar, maybe with honey)
- Eggs – 2
- Bananas – 3 (heavily speckled)
- Baking soda – 1 teaspoon
- Salt – a pinch

- Water – 3 spoons hot water

Method:

Whisk the melted butter and the sugar until light and fluffy. Then add the eggs and mix it well.

In a large bowl mix all the dry ingredients: flour + salt + baking soda. Slowly add the mixed butter, stirring gently until the batter is smooth enough. Then add the smashed bananas, hot water – 3 tablespoons, and mix everything. Now would be a good time to add nuts, raisins or whatever you want to make it crunchy.

Cover your tray with parchment paper and then pour the cake mixture.

Transfer it to the oven and bake it for about an hour – 180C, or until golden-brown.



Cook: Irina
Foto: Ionela

[Tutti Frutti Tiramisu](#)



Tiramisu – the kind of recipe you'll want to share with your friends when they will come over to your place! It's easy, full of fruits and you can go crazy with it and add strawberries, kiwi, pineapple, peaches!

Mouthwateringly good!

Serves: 4 or more (depends what kind of cups you are using)

You'll need:

- Mascarpone – 500g
- Sugar – 130g
- Amaretto – 1 tsp.
- Coffee liqueur – 2 tbsp.
- Peaches – 2-3 (cut into small pieces)

- Ladyfingers – 1 package
- Coffee – 1 cup

Method:

Whip the mascarpone cheese with sugar – until creamy and thick. Add amaretto and coffee liqueur and mix it with mascarpone cream.

Put the coffee in a large bowl. For the first layer dip each ladyfinger in coffee, do not soak it, just a quick dip to get a sense of moisture. In every cup place 2 or 3 wet ladyfingers as a base, then add a layer with peaches, and then the cream. Repeat the process until the glass is full.

Cover with plastic wrap and let it chill for at least 2 hours or overnight.



Cook: Simona Stinga & Petrica Ghita
Foto: Stoica Ionela

[Blueberry and Ricotta Pancakes](#)

Breakfast is the most important meal of the day, so why not start it serving a fabulous blueberry ricotta pancakes and a latte?

These pancakes are easy, fluffy, moist and with lots of topping options!

Sky is the limit!



Serves 2

You'll need:

- Plain flour – 125g
- Ricotta – 125g
- Milk – 200 ml
- Eggs – 2
- Sugar – 1 tbsp (you can pass over it)
- Salt – a pinch
- Blueberry – 100g
- Baking powder – 1 tsp
- Oil
- Butter

Topping:

- Fruits
- Honey
- Buttermilk
- Nutella

Method:

In a large bowl mix the dry ingredients: flour + baking powder + salt + sugar (optional). Add in the egg yolks, and mix'em well. Add the milk – gradually – and gently whisk everything together until well combined.

Whisk the egg whites until they form floppy peaks. Gently stir the egg whites into the batter mixture. Now would be a good time to add the blueberries – you can skip this step and add them when served.

Now cook them like normal pancakes on a frying pan, until golden on both sides. Serve them with your favourite topping.



Foto: Ionela Stoica

Let me start by saying that I'm not into dried fruit and nuts. Don't get me wrong, I do know their nutritive value and how good they are for our health. So when I came across this interesting recipe from [The Kitchn](#) I said to myself that I should give it a try. I like the fact that it is super simple to make and it takes less than 5 minutes to put together. It's the perfect company to a cup of coffee at breakfast or as a snack for when you're going hiking. Did I mention you need only 3 ingredients? Crazy, right?

Before I start telling you about the things you need I have to confess that I didn't follow the recipe as it was, I've played a little with it. I have used a mix of nuts and various dried fruit combination; I've also added candied ginger and a pinch of cardamom. I did use a cup of dates, but I plan to make another batch with figs, I'll keep you posted.

You'll need:

- Nuts – 1 cup
- Dried fruit – 1 cup
- Dates – 1 cup

Method

You will need a food processor set for chopping. All the ingredients go into the food processor and you mix it until it has a sticky and malleable consistency.

I love this one; it's so versatile you can make these out of scraps you find in your pantry.

I used a mix of leftover nuts: almonds, hazelnuts, cashew and walnuts, in variable proportions but not more than a cup. If you want this recipe to be raw vegan you must use the nuts raw, I threw mine in a screaming hot pan for the sake of experimentation, but next I'll try the raw version because it had a pronounced taste of roasted nuts.

I also used various dried fruits: gooseberries, cranberries, raisins, candied ginger and a mix of candied fruit (oranges and grapefruit) that we used to make the Easter cake.

When I reached the consistency I was pleased with I transferred the mixture onto a surface covered with plastic wrap, formed a cm thick square and refrigerated it overnight (it should stay in the fridge at least 4 hours before you cut it).

These bars are such a great alternative to "Fitness Bars" that I can say I've been converted.

Enjoy!



Cook & Text: Stinga Simona
Photo: Ionela Stoica

Baked Finnish Pancakes

Lazy like a daisy?



The whole purpose for weekend days is to to-do-whatever-makes-you-happy... wonder around, sleep all daaaay long or bake something good. Yeah let's bake something good! All you need is one egg – a cup of milk – flour – and a knob of butter – and fruits, or honey or whatever tickles your pickle!

Well let's start our 5 minutes kitchen journey!

Serves: 1-2 pers.

Ingredients:

- 1 egg
- 1 tbs. sugar
- a pinch of salt
- 1/2 cup all purpose flour
- 250 ml butter
- 30 g melted butter

In a bowl mix the egg, flour, half of the the milk quantity until you get a nice mixture, just a few minutes. Now that you have a nice mixture add the remaining ingredients and mix them. Pour it in a gressed dish – 20 cm diameter, and cook it until golden brown – 180 degrees for 30 – 40 minutes.

Serve it with your favourite topping and enjoy your day!

