

33 years of the Stern-Wywiol Gruppe

333 recipes for success





Guten Appetit!

Dear Employees, dear Friends,

Königsberger klopse, Karelian kalitts, Thai tom kha gai or good old Hamburg eel soup? Which will you try first?

For our 33-year company anniversary, more than half of our 780 employees in 12 countries followed our invitation to send us their favourite recipe. Our thanks to all of you!

A favourite recipe is a very personal thing, and a gift for all of us and for our customers and partners. Like few other gestures can, it shows the way the people of the Stern-Wywiol Gruppe work with and for each other, giving their best every day. That's the foundation of our success – and now there are 333 recipes for it.

In this book we learn about the personal side of food and drink from colleagues across the room or across the world. It invites us to leaf through the recipes, try them out and be amazed at how good they are. It is also a recognition of all who have helped us along the way with their creativity, initiative and innovative spirit. This is how it's been thus far, and we hope that this is how it stays in the future!

Food brings us together, just like our dedication to food and feed ingredients. All of you have tested the recipes at home and created kitchen-ready directions at the highest personal level. We of the Stern-Wywiol Gruppe do that in large scale for our industrial customers at our Technology Centre with its applications laboratories. In developing our functional systems we incorporate your raw materials knowledge, your experience and your product expertise from countries all over the world.

A book by our employees – a book of passion and enjoyment.
They make us strong as a team, and express the special philosophy of our company.

We wish you all the best and continued success at Stern-Wywiol Gruppe.

Two handwritten signatures in blue ink. The first signature is 'Torsten Wywiol' and the second is 'Volkmar Wywiol'.

Torsten Wywiol

Volkmar Wywiol

PS: A few more recipes for success came in at the last minute. So since we want no effort to go unrewarded, we have gone over our goal of 333 recipes.

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RECIPE FOR SUCCESS No. 3

Ismail Koca, Trainee, HERZA Schokolade

Menemen: “Breakfast like in Turkey.”

This garlic sausage and green pepper omelette is a Turkish breakfast favourite. Afiyet olsun!

Serves 3

5 long mild green peppers
200 g ground beef
or 2 sucuks (Turkish garlic sausage)
2 onions
4 tomatoes
3 eggs
2 tbsp. olive oil
Salt and pepper

1. Wash the peppers and slice them thin. **2.** Peel and slice the onions. **3.** Heat oil in a pan and sauté the onion and peppers until soft. Remove. **4.** Fry the ground beef or sliced sucuk in the oil. **5.** Put the peppers and onion back in. **6.** Wash and chop up the tomatoes and add them. **7.** Season with salt and pepper. **8.** Distribute the eggs over all, but do not scramble. **9.** Cover and cook on the lowest heat setting until the eggs have cooked.



RECIPE FOR SUCCESS No. 4

Margarita Kozlova, Assistant Sales, Stern Ingredients Russia

Breakfast Blinys: “Get up, the blinys are ready!”

As a child I woke up every Sunday to the smell of fresh-baked blinys. It's a sweet memory that I like to refresh these days with sour cream or meat stuffing.

Ingredients

500 g flour
4 eggs
100 g sugar
500 ml milk
Salt

Oil for frying
Strawberry jam

1. Whisk the eggs with a fork. **2.** Add the salt, sugar and milk and mix well. Sift the flour into this and mix well until no more clumps are visible. The batter should be liquid. **3.** Heat a pan with oil and put about a ladleful of batter in the middle for each bliny. Move the pan around to distribute the batter it in evenly, fry about 1 minute, turn, and brown the other side as well. These are traditionally served with strawberry jam, but also taste great with a meat stuffing.





RECIPE FOR SUCCESS No. 8

Tom Runge, Trainee, Mühlenchemie

Pancakes: “Right any time.”

Lots of people like pancakes for breakfast. Others call them crêpes and eat them at Christmas. I like them year-round, any time of day!

Serves 2–4

1 litre milk
400 g flour
200 g sugar
5 eggs
Pinch salt
Baking margarine

1. Pour the cold milk into a bowl. **2.** Slowly add the flour while whisking. **3.** Add sugar, salt and eggs and stir to get a smooth batter. **4.** Put a little baking margarine in a pan and heat it on medium heat until it melts completely and covers the entire pan. **5.** Put a scoop of batter in the pan. Swirl the pan around a bit to get the batter to distribute evenly. **6.** Fry the pancakes golden yellow on both sides. Spread with plum jam, apple-sauce, blueberries, Nutella, or just cinnamon and powdered sugar. Roll them up and enjoy!



RECIPE FOR SUCCESS No. 9

Nicole Schulze, Marketing, Stern-Wywiol Gruppe

Banana Pancakes: “A fresh breakfast idea.”

The first time I had this was in a little café in the middle of Bangkok. With a mango smoothie, it made the perfect start to the day!

Serves 4

For the batter

3 ripe bananas
250 g flour
1 packet baking powder
6 eggs
70 g soft butter
1/2 l milk
1 tsp. cinnamon

For the cream

2 ripe bananas
150 g plain yogurt
2 tbsp. honey
2 tbsp. peanut butter

8 tbsp. neutral-tasting oil

1. For the batter, peel the bananas. Cut them up and purée with a hand blender. **2.** Then stir in flour, baking powder, eggs, butter, milk and cinnamon to form a batter. **3.** Let it soak 20 minutes. **4.** For the cream, peel and cut up 2 more bananas. Purée them smooth with the honey and peanut butter. **5.** Heat the oil in a non-stick pan and make 8 pancakes from the batter. **6.** Serve hot with the cream on top. Enjoy!



STA RT ERS





RECIPE FOR SUCCESS No. 10

Jessica Allers, Production Shift Supervision, HERZA Schokolade

Leek Soup: “Consolation prize.”

5 days island holiday – 5 days bad weather! Since it just wasn't going to warm up outside, I made this soup every day. It always gets a warm welcome!

Serves 2–4

600 g potatoes
3 leeks
50 g bacon
1 onion
3–4 tsp. vegetable bouillon
2–3 wieners
1 cup smetana

1. Finely dice the onions, bacon, and potatoes. Cut the leeks into small rings. **2.** Fry the onions and bacon in a large pot with some fat. **3.** Add the potatoes and leek, and fry briefly. **4.** Dissolve the bouillon in some water and add. **5.** Add water until all ingredients are well covered. **6.** Let the soup simmer 30–35 minutes and then purée with a handheld (immersion) blender. **7.** Before serving, add the sausages and smetana.



RECIPE FOR SUCCESS No. 11

Detlef Artl, Head of Human Resources, Stern-Wywiol Gruppe

Pollo di Parma: “A snack for a sunny day.”

In a little trattoria at the harbour in Palau in Sardinia, they wrap chicken in Parma ham with basil and pesto, and bake it. Enjoy a glass of Sardinian red wine with it, to bring the holidays into your home.

Serves 4

4 chicken breast filets (about 500 g)
16 slices Parma ham
Approx. 20 g fresh basil leaves
Jar pesto Genovese
Salt and pepper
Olive oil
Jar ready-made tomato sauce

Ciabatta

1. Preheat oven to 200 °C. **2.** Rinse the basil leaves. **3.** Rinse the chicken in cold water and dab dry thoroughly. Salt and pepper. **4.** For each filet, lay out 4 slices of ham so that you can wrap them all around the chicken. **5.** Brush pesto onto the filets. **6.** Lay each one diagonally on the ham, lay 5 or so basil leaves on the filet and wrap it up in the ham. Use toothpicks to keep them wrapped. **7.** Coat the casserole dish with a little oil, lay the filets in and brush with oil. **8.** Bake 15–20 minutes on the middle rack. **9.** Take out of the oven when the ham is nicely browned. Let stand on a platter about 10 minutes. **10.** Slice the filets about 2–3 cm thick and arrange. Warm the tomato sauce and serve on the side in a bowl. Serve with ciabatta.





RECIPE FOR SUCCESS No. 85

Sebastian Barsch, Research & Development, Hydrosol

Banh Bao: “Vietnamese dumplings.”

These savoury dumplings are surprisingly versatile. My friends love them, because they’re filled with all kinds of good things.

Ingredients

For the dumpling

500 g wheat flour (type 405)
1 cube yeast
1 packet baking powder
120 g sugar
190 ml water

For the filling

500 g ground pork
50 g morels
1 onion
Fish sauce
Salt and pepper
Chives and parsley to taste, chopped fine

1. For the batter, mix flour, yeast, baking powder and sugar. **2.** Gradually add the water. Knead by hand from bottom to top, then turning the dough. **3.** For the filling, soak the morels in water and chop them small. Peel the onion and chop small. **4.** Mix the meat, morels and onion. **5.** Season with salt and pepper and generous fish sauce. Add herbs to taste. **6.** Take a small amount of dough and roll it flat. Put a ball of meat in the middle. Bring the ends of the flat dough together over the meat like a flower bud. **7.** Cook the banh baos in a steamer or pot with steam insert for 8 minutes.



RECIPE FOR SUCCESS No. 86

Tobias Becker, Trainee, HERZA Schokolade

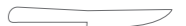
Hot Pot: “Spice it up!”

Hot and exotic, with pineapple, peppers and pork. It works even if you have two left oven mitts, like I do!

Serves 4

1 can pineapple
3 bell peppers
250 g small mushrooms
4 large onions
1 kg pork neck
1 tbsp. oil
Salt and pepper
1 tbsp. tomato paste
1 tbsp. clear instant bouillon
750 ml water
Cayenne pepper or chili powder

1. Drain the pineapple and keep the juice. Cut the pineapple into small pieces. **2.** Peel and cut the onions into wedges. Clean the mushrooms if necessary. **3.** Rinse the meat in cold water, pat dry, and dice. **4.** Heat oil in a roasting pan and brown the meat in it well. Season with salt and pepper. **5.** Fry the onions and mushrooms with it briefly. Stir once in a while. **6.** Sauté the tomato paste briefly. **7.** Add the peppers and pineapple Mix. **8.** Add 3/4 litre water and 1/8 litre pineapple juice. **9.** Pour in the bouillon and bring to a boil. **10.** Cover and boil on low heat 45 minutes. **11.** Season the finished soup with cayenne pepper or chili powder to taste.





RECIPE FOR SUCCESS No. 307

Ivonne Arellano González, Accounting, Stern Ingredients México

Three Kings Wreath: “A Twelfth Night Tradition”

Every year for 6 January my family and I make several of these yeast wreaths. They're lovingly decorated with fruits and little figurines, but that doesn't prevent them from being eaten up quickly.

Serves 6

For the yeast dough

250 g flour, 40 g sugar
Pinch salt, 12 g milk powder
3 g dry yeast
100 g each butter and margarine
3 eggs, 100 ml milk, oil
Zest of half an orange
100 quince or fruit paste (diced small)

For the wreath decoration

250 g flour
100 g each sugar and vegetable fat
2 eggs, 1 tsp. baking powder

Porcelain figurines

1. Put the flour on a clean surface and make a depression in the middle. **2.** In it put half the sugar, salt, milk powder, margarine and 2 eggs. **3.** First mix the ingredients in the depression and then gradually work the flour in. The salt must be thoroughly mixed in before you add the yeast. **4.** Then add a little milk and the yeast. **5.** Knead the dough on the work surface, gradually adding the rest of the milk until the dough is smooth, flexible and elastic. **6.** Once it comes off the work surface readily, work in the rest of the sugar, the butter and the orange zest. **7.** Let it rise to twice its volume at room temperature on a lightly greased baking sheet. **8.** Meanwhile, make the dough for the decoration in the same way, putting the ingredients in the depression in the flour and working them together. **9.** When the yeast dough has risen, knead it through again to remove any air bubbles. **10.** Knead in half the diced quince or fruit paste. **11.** Form it into a wreath on a baking sheet and brush a whisked egg onto it. **12.** Decorate with the other half of the diced quince or fruit paste, the figurines and the wreath dough. **13.** Bake 20–30 minutes at 180–200 °C.



RECIPE FOR SUCCESS No. 308

Janine Binder, Product Development & Application Technology, Sternchemie

Pudding Crème Fraîche Cake: “Always a success.”

My favourite cake because it goes quickly, and friends and colleagues all love it.

For the batter

175 g wheat flour
1 msp. baking powder
60 g sugar, 1 packet vanilla sugar
1 egg, 100 g soft butter

For the pudding

1 packet vanilla pudding powder
60 g sugar
500 ml milk
300 g crème fraîche
2 cans tangerine pieces

For the glaze

1 packet clear cake glaze
250 ml tangerine juice
25 g sugar

1. For the batter, mix flour and baking powder. Add the other ingredients and mix all to a smooth batter with a hand mixer. **2.** Roll out about 2/3 of the batter to form a base, put it in a spring form (26 cm dia.) and stab several times with a fork. Bake in oven preheated to 200–220 °C (top/bottom heat) to a bright yellow, about 10 minutes. **3.** Meanwhile, make the pudding using the powder, milk and sugar per the instructions on the package. Allow to cool slightly. Stir in the crème fraîche. **4.** Drain the tangerine pieces and catch 250 ml of the juice. **5.** Form the rest of the batter into a roll and lay it around the edge of the base. Press it into the spring form so that there is a side about 3 cm high. **6.** Pour the pudding and crème fraiche mass into the spring form and decorate with tangerine pieces. Bake about an hour at 180–200 °C (top/bottom heat). **7.** Prepare the glaze per the instructions on the package, using the tangerine juice, and spread it on the cake after it cools. Once the glaze has hardened, the cake is ready to enjoy.



Königsberger klopse, Karelian kalitts, Thai tom kha gai or good old eel soup from Hamburg? This book presents over 333 favourite recipes selected by Stern-Wywiol Gruppe employees to celebrate the company's 33rd anniversary. It's a colourful assemblage of cuisines from all over Europe, Asia and the Americas – an invitation to browse, cook and enjoy.

For over three decades, this Hamburg-based group has gone in new directions in the development, production and marketing of food & feed ingredients. There is a recipe for this success: employees who give their all every day, with passion, skill and commitment.