



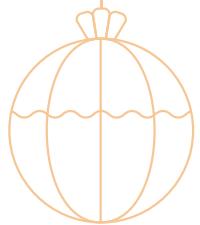
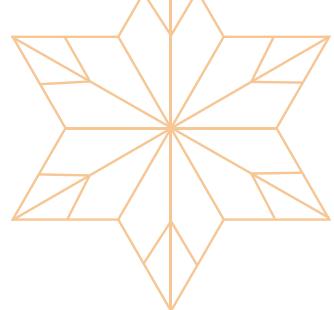
We Are Family

Sharing our cultural heritage through family recipes

Leadership Team Edition



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Special Thanks To Our Contributors:

Satrajit Saha
Bertrand de Leusse
John Cannon
Elba Manzanilla Zapata
Emma Redfern
Hrefna Sigfinnsdóttir
Burak Kilicoglu
Elari Tammenurm
Jakub Žalio
Sidimohamed Abouchikhi
Kamau Kunyiha
Seth Marks
Samúel White
Sidy M. Kounta
Edwin Urasa
Mark Mwanje
Karin Jansen van Vuuren
Gary Brown
Joe Bower Bank
Sven Jürgenson
Jānis Timermanis
Jonas Lukošius
Clifford Debono
Kateryna Danylchenko
Alexander Gomiashvili
Marlis Duishegulov

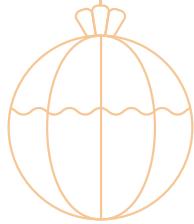
Special Thanks To Our Designers:

Ugnè Carboni
Javier Torres

Special Thanks To The Editor:

Phidi Mwatibo

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Notes from the Editor:

This cookbook brings together the diverse flavours and traditions of our global family, featuring recipes shared by our Executive Team and Country Managers from across the world. Through these dishes, they invite us into their kitchens—not just as leaders, but as people with stories, memories, and traditions that shape who they are. This edition is to remind us that behind every title is a human being who loves, cooks, and connects just like the rest of us. More than a collection of meals, this book is a celebration of our shared humanity and the simple joy of coming together through food.

*Phidi Mwatibo,
Group Marketing*



Contents

Satty's Message	6
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Executive Team

Daab Chingri (Prawns in Tender Coconut Cream) - Satty	11
Blanquette de Veau - Bertrand	12
Smoky BBQ Chicken Wings with Honey Mustard Mayo & Blue Cheese Dip - John	15
Patacones with Guasacaca Sauce - Elba	16
Keralan Prawns - Emma	19
Fresh & Flavorful Taco Bar - Hrefna	20
Zeytinyağlı Fasulye - Burak	23
Risotto - Elari	24
Lazy Duck (Líná kachna) - Jakub	27

Regional Managers

Fish Balls with Tomato Sauce - Sidi	30
Beer Can Chicken (Pili Pili & Garlic Infusion) - Kamau	33
American Chili - Seth	34
Pan-Fried Arctic Char with Celeriac Purée and Brown Butter Almonds - Samué	37



Country Managers Africa

Alloc - Sidy	41
Chicken Biryani - Edwin	42
Beef Luwombo - Mark	45
Braai Broodjies (Grilled Sandwiches) - Karin	46

Country Managers Asia & Middle East

Arsiya (Omani Rice and Meat Porridge) - Gary	51
Black Pork Curry (Kalu Pol Panniyam) - Joe	52

Country Managers Europe

Royal Tango - Sven	56
Cake "Cielavina" - Jānis	59
Šaltibarščiai (Cold Beetroot Soup) - Jonas	60

Country Managers Central & Eastern Europe

Maltese Bragioli (Beef Olives) - Clifford	64
Lviv Syrnyk (A Ukrainian Cheesecake) - Kateryna	67
Gozinaki - Alexander	68
Lagman - Marlis	71

As we gather once again to celebrate the festive season,

I am reminded of how food—like credit information—connects people across borders, cultures, and generations. This Christmas cookbook embodies that connection, inviting us to savour the diversity, creativity, and warmth that defines our Creditinfo family worldwide. It is more than a collection of recipes—it is a celebration of who we are as a global team spread across Africa, Asia, Middle East and Europe united by the richness of our backgrounds and traditions.

As I read through the contributions from our Leadership Team, I was struck by how beautifully they have opened a small window into their kitchens and cultures to us - despite their busy schedules. From the hearty, comforting dishes of Africa to the fragrant, spice-filled creations from Asia & Middle East and the classic festive flavours of Europe, this book truly gives us a warm invitation to dine with them in their homes with their loved ones.

I am also delighted to share a recipe from my home country, India—one that holds a special place in my family's celebrations. Like many Indian dishes, it's infused with warmth and spice, and, I hope, a little joy. It's a reminder that while our traditions may differ, the essence of celebration is universal: generosity, gratitude, and the joy of sharing.

My hope is that as you explore these recipes, you will not only enjoy the flavours but also feel the warmth of the people behind them—a celebration of the wonderful diversity that makes our Creditinfo family so special.

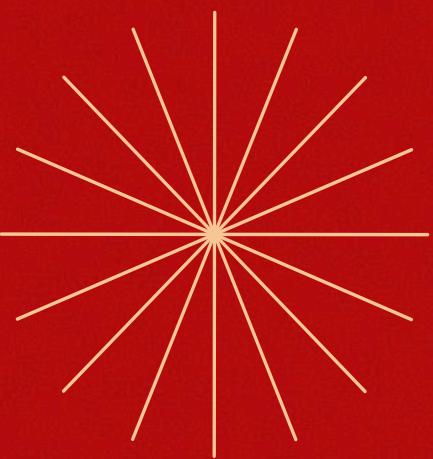
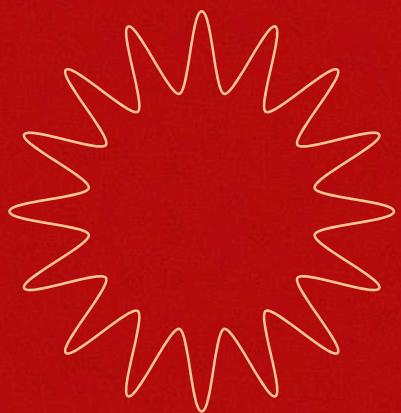
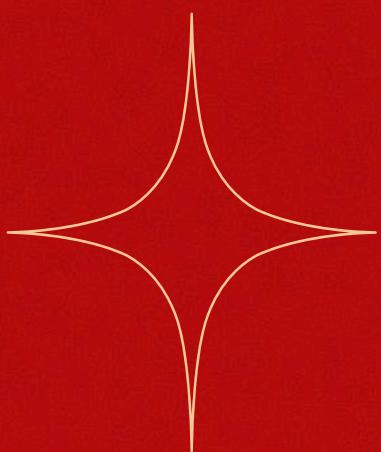
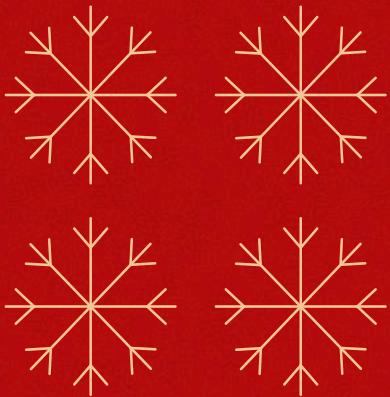
From all of us at Creditinfo, I wish you a joyful festive season filled with good food, laughter, and cherished company.

With gratitude and cheer,

Satrajit Saha

Satrajit "Satty" Saha,
Creditinfo Group CEO.





Executive Team

Satrajit Saha
CEO



An ode to the tender coconut, or daab, this signature Bengali delicacy is served picturesquely in the green coconut shell itself.



Daab Chingri (Prawns in Tender Coconut Cream)



Total time
20 mins



Servings
3



Difficulty
Easy

Ingredients

- 1 large empty coconut shell with a top opening (about 4-inch diameter), lid retained
- 20 g butter
- 100 ml coconut milk
- 6 g green chilli paste
- 5 g ginger paste
- 50 g dough, smooth and elastic (for sealing)
- Salt to taste
- Sugar to taste

For marinating prawns:

- 12 headless prawns (approx. 750 g)
- $\frac{1}{2}$ tsp green chilli paste
- $\frac{1}{4}$ tsp ginger paste
- 1 tsp lemon juice
- 4 pinches salt

Preparation

1. Prepare the prawns:

Wash and clean the prawns thoroughly. Remove the shell and devein them. Place the prawns in a bowl and mix with green chilli paste, ginger paste, lemon juice, and salt. Let the prawns marinate for 5-10 minutes.

2. Cook the prawns:

Melt the butter in a pan over low heat. Add the marinated prawns and sauté gently. Stir in the additional green chilli paste, ginger paste, and a pinch of salt. Sauté for another minute. Pour in the coconut milk and mix well. Increase the heat to medium and bring the mixture to a boil.

Cook while stirring until:

- The prawns turn white,
- The tail turns red,
- The gravy becomes smooth and of pouring consistency.

Adjust salt and sugar to taste.

3. Fill the coconut:

Pour the hot prawn gravy into the empty coconut shell. Place the coconut lid on top.

4. Seal and rest:

Use the dough to seal the lid around the opening so steam cannot escape. Set the sealed coconut aside for 5-10 minutes to allow flavors to develop.

5. Serve:

Remove the dough seal carefully. Serve the hot, aromatic Daab Chingri straight from the coconut shell with steamed rice.

For my family risotto has always been the best comfort food to make either for ourselves or when we have friends coming over. It is versatile that it allows usage of different components to change the flavor and structure of the dish. The below recipe is a bit more elevated version with nicely cooked medium-rare duck breast to go along with it but this recipe is typically French.

My mother prepared it for lunch and we really enjoyed it. I assume my mother thought it was the recipe of her kids happiness. One of the first questions she actually asked my wife before we got married is whether she knew how to prepare the blanquette de veau can easily be made on its own without anything to go to the side. Happy experimenting.

Blanquette de Veau



Total time
2:15 hours



Servings
4



Difficulty
Medium

Ingredients

- Veal meat (about 1Kg)
- 2 Spoons of flour
- 2 Carrots
- 1 Onion
- Button mushrooms
- 1 Chicken broth
- 1 Glass of white wine
- 1 Egg yolk
- 1 Small jar of fresh cream

Preparation

1. Cook the veal until it is slightly browned.
2. Sprinkle with 2 spoonfuls of flour and mix well.
3. Add chicken broth and water until all meat is covered.
4. Slice the carrots and chop the onions and add them to the preparation with the mushrooms.
5. Simmer for 1 1/2 to 2 hours over low heat, stirring occasionally and adding water if necessary.
6. In a bowl, mix the egg yolk with the pot of crème fraîche and the lemon and add it to the preparation before serving.

Bertrand de Leusse

Chief Financial Officer



John Cannon
Chief Commercial Officer



Christmas in our household is usually hectic, we have a large family and lot of extended family come to stay with us over the festive period. We usually have a party on boxing day which involves slow cooked smoked brisket, pulled pork, short ribs and lots of party food. One of my favourites to cook is smokey bbq chicken wings, you can't beat them!

Smoky BBQ Chicken Wings with Honey Mustard Mayo & Blue Cheese Dip



Total time
35 mins



Servings
4-6



Difficulty
Easy

Ingredients

- 1.5 kg chicken wings (drumettes & flats)
- 1 tbsp olive oil
- Salt & pepper

Smoky BBQ glaze

- 150 ml ketchup
- 2 tbsp brown sugar
- 2 tbsp honey
- 1 tbsp Worcestershire sauce
- 1 tbsp apple cider vinegar
- 1 tsp smoked paprika
- ½ tsp garlic powder
- ½ tsp chilli powder

Honey mustard mayo

- 4 tbsp mayonnaise
- 1 tbsp Dijon mustard
- 1 tsp honey
- Lemon juice (squeeze)

Blue cheese dip

- 75 g blue cheese
- 3 tbsp sour cream
- 2 tbsp mayonnaise
- 1 tsp lemon juice

Preparation

1. Preheat the oven to 200°C (fan 180°C).
2. Pat the wings dry with kitchen paper, toss them in olive oil, and season generously with salt and pepper.
3. Spread out on a lined baking tray in a single layer and bake for 35–40 minutes, turning halfway, until golden and crisp.
4. Meanwhile, make the BBQ glaze: Combine all the glaze ingredients in a small saucepan. Bring to a simmer and cook for 5–7 minutes until thick and glossy.
5. Toss the cooked wings in the warm glaze to coat evenly, then return to the oven for a final 5–10 minutes to caramelise.
6. Make the dips:
Honey Mustard Mayo: Mix all ingredients in a small bowl, season with salt, and chill until serving.
7. Blue Cheese Dip:
Mash the cheese with a fork, then stir in the sour cream, mayo, and lemon juice. Add milk to reach your preferred consistency.
8. To serve:
Pile the wings high on a platter, scatter with chopped spring onions or parsley, and serve with both dips on the side. Perfect with cold beer, loud friends, and plenty of napkins.

This dish brings me back to sandy Venezuelan beaches I grew up in. Because my family is now all in Spain I've never returned, but these flavors keep my childhood and roots alive in my kitchen.

99

Patacones with Guasacaca sauce



Total time
15 mins



Servings
1



Difficulty
Easy

Ingredients

Ingredients for patacones (tostones):

- 1 green plantain
- Sunflower oil (for frying)
- A pinch of salt
- Fresh parsley

Guasacaca ingredients

- 2 Avocados.
- Peppers.
- 1 Shallot or a small Onion,
- 3 Cloves garlic
- Cilantro
- Parsley
- Vinegar
- Lime juice
- Extra virgin olive oil
- Salt and Pepper

Preparation

For patacones:

1. First, peel the plantain, discard the skin, and cut it into slices about 1.5 cm thick.
2. Pour enough sunflower oil into a saucepan to completely cover the plantain slices and heat it over medium-high heat until it reaches 180°C.
3. Fry the plantain slices in batches for 30 seconds on each side. Once golden on both sides, remove them and place them on absorbent paper.
4. Using a glass with a flat base, press down on the golden plantain slices to flatten them to the desired thickness.
5. Fry the flattened plantain slices again in plenty of sunflower oil at 180°C to achieve crispy patacones.
6. As they fry, remove the patacones and place them on absorbent paper to remove excess oil. At this point, add a pinch of salt.
7. Once ready, serve them however you prefer.

For guasacaca:

1. Peel and seed the avocados. Give them a rough chop and add them to a food processor or blender along with the peppers, onion, garlic, cilantro, parsley, lime juice and vinegar. Process until fairly smooth.
2. Drizzle in the olive oil a bit at a time with the processor running. Process until the avocado salsa becomes a thick and creamy green sauce or dip. You'll notice how the final guasacaca fluffs up from the oil, which is emulsified as the processor runs.

Tips

This is an important step, as it really makes it extra creamy. You can adjust the amount of oil to achieve your desired consistency.

Taste and adjust with salt and pepper to your preference.

Elba Manzanilla Zapata

General Counsel



Emma Redfern
Group Head Of HR



A rich, fragrant prawn curry, simple to make, full of warmth and spice. Adjust the heat, tamarind, or curry leaves to suit your taste. Perfect weekend comfort food, best eaten straight from the pan with naan to soak up every bit of the sauce.

Keralan Prawns



Total time
30 mins



Servings
4



Difficulty
Moderate

Ingredients

- 2 tbsp olive oil
- 1 tsp nigella seeds
- A few fresh curry leaves
- 2 tsp ground cumin
- 1 tsp ground turmeric
- 1 tsp fenugreek seeds
- 3 garlic cloves, finely chopped
- 2 green chilies, finely chopped
- 1 inch piece of fresh ginger, finely chopped
- 1 onion, diced
- 1 heaped tbsp tamarind paste (adjust to taste)
- 160 ml coconut cream
- 150 ml chicken stock
- 500 g raw tiger prawns, peeled and deveined
- Juice of 1 lime
- Handful of fresh coriander, chopped
- Salt and pepper, to season

Preparation

1. Heat a large pan or wok over medium heat. Add the oil, nigella seeds, and curry leaves. Stir until the seeds start to pop.
2. Add the cumin, turmeric, and fenugreek, stirring for one minute until fragrant.
3. Add the onion, garlic, chilies, and ginger. Cook gently for around 10 minutes until softened.
4. Stir in the coconut cream, tamarind paste, and chicken stock. Bring to the boil, then reduce the heat and simmer for 10 minutes until the sauce thickens slightly.
5. Add the prawns, stirring to coat them in the sauce. Cook for 3–4 minutes until pink and cooked through.
6. Finish with lime juice, chopped coriander, and a final seasoning of salt and pepper.
7. Serve hot with naan or steamed rice.

Tacos are one of my favorite fun dishes to make! It's a traditional Mexican dish made by folding a soft or crispy tortilla around a flavorful filling, often featuring seasoned meat, fresh vegetables, cheese, and vibrant salsas. Portable, customizable, and packed with texture, tacos bring together bold flavors in every bite

Fresh & Flavorful Taco Bar



Total time
35 mins



Servings
4-6



Difficulty
Easy

Ingredients

Protein (choose one):

- 1 lb (450 g) beef, chicken, or black beans
- 1 tbsp taco seasoning (cumin, paprika, chili, garlic powder, salt, pepper)

Toppings:

- 1 avocado, diced or mashed
- 1 cup corn & black bean salsa
- 1 cup shredded lettuce
- ½ cup grated cheese
- ½ cup sour cream or yogurt
- Fresh cilantro and lime wedges for garnish

Shells & sides:

- 8 crunchy taco shells or small tortillas
- Optional: Nacho chips and salsa

Preparation

1. Cook your protein:

If using beef:

Sauté minced beef in a skillet over medium heat with taco seasoning until browned and fully cooked.

If using chicken:

Marinate chicken in lime juice, olive oil, and a pinch of taco seasoning. Grill or pan-fry until golden and cooked through, then slice into strips.

If vegetarian:

Roast cauliflower or heat black beans in a pan with taco seasoning and a splash of lime juice until warmed and flavorful.

2. Prepare toppings:

Dice all veggies and fruits. Mix corn, black beans, chopped cilantro, and a squeeze of lime for a vibrant salsa.

3. Grill your tacos:

Can also be heated on a pan or oven.

4. Assemble:

Spread protein in the base, layer with toppings, drizzle with sauce or sour cream, and finish with lime juice.

Tips

Use Greek yogurt instead of sour cream for a lighter option.

Add jalapeños, hot sauce, or mango salsa for extra kick.



Hrefna Sigfinnsdóttir

Chief Executive Officer,
Creditinfo Iceland



Burak Kilicoglu
Director, International Markets



I was in a boarding school for my middle and high school years. After having the wonderfully bland school food all week long, I would be waiting for Friday nights, where I would arrive home and meet this wonderful dinner prepared by my grandmother. The main dish would be zeytinyağlı fasulye.

Zeytinyağlı Fasulye



Total time
40 mins



Servings
4



Difficulty
Easy

Ingredients

- 1 tsp olive oil
- 2 onions
- 500 grams of green beans
- 3 tomatoes
- Salt

Preparation

1. Add half a teacup of olive oil to a pot.
2. Add chopped onions and sauté.
3. After the onions have sautéed slightly, add the green beans, cleaned and cut.
4. Stir well, then cover the pot and sauté for 6-7 minutes.
5. Then add 3 peeled and chopped tomatoes.
6. Add 1 cup of hot water.
7. Cover the pot and cook until the beans are cooked. Season with salt before removing from the heat.
8. Add the olive oil and place in serving bowls.
9. Let it stay in the refrigerator (not freezer) for 30 mins and serve cold.

For my family risotto has always been the best comfort food to make either for ourselves or when we have friends coming over. It is versatile that it allows usage of different components to change the flavor and structure of the dish. The below recipe is a bit more elevated version with nicely cooked medium-rare duck breast to go along with it but risotto can easily be made on its own without anything to go to the side. Happy experimenting.

Risotto



Total time
35 mins



Servings
4-6



Difficulty
Easy

Ingredients

Risotto:

- 1 - 2 shallots, finely diced
- 3 garlic cloves, finely minced
- Handful of mushrooms (Select based on what is available and in season)
- 4.5 cups chicken stock
- 2 - 3 Tbsp olive oil
- Salt
- 1.5 cups risotto rice
- Cup of white wine
- Pinch saffron threads, lightly crushed (optional)
- 2 Tbsp unsalted butter
- $\frac{1}{3}$ cup Grana Padano, grated
- Parmigiano Reggiano, grated
- Fresh crack black pepper
- Drizzle aged balsamic vinegar (optional)

Duck:

- 2 Duck breasts

Preparation

Saffron risotto

1. Finely dice shallots and mince garlic.
2. Heat chicken stock in a pot until boiling, then cover to keep warm.
3. In a large pan, heat olive oil over medium heat. Add shallots and garlic, season with salt, and sauté 2–3 min until soft.
4. Add risotto rice and toast 30 seconds.
5. Add white wine and saffron, cook over medium-high until mostly evaporated.
6. Lower heat to medium. Add $\frac{1}{2}$ cup hot stock at a time, stirring constantly until absorbed. Repeat until rice is al dente.
7. Remove from heat, stir in butter until melted, then add grated Grana Padano. Serve with black pepper and optional balsamic drizzle.

Duck breast

1. Bring duck breasts to room temperature, pat dry and season with salt and pepper. Do crosshatch pattern slices to the fatty part. Do not cut into the meat. It will help to render the fat from the duck breast.
2. Skin-side down on a cold pan, allows the fat to render out slowly and skin to become crispy on a medium heat.
3. Once the skin is crispy then put the duck into the oven skin-side up for about ~10 min at around 200 degrees or until an internal temperature of around 54-56 degrees Celsius.
4. Allow resting of about 5 min to reach the internal temperature of 57-60 degrees Celsius. Cut to reasonable thickness slices.

Tips

Risotto is versatile—feel free to swap mushrooms for pumpkin or other ingredients. Stir constantly and add stock gradually; don't boil it in a large amount at once. Stock quality is crucial: the richer the stock, the better the risotto.

Elari Tammenurm
Continental Europe Regional Director



Jakub Žalio
Global Chief Technology Officer



A traditional slow-roasted Czech duck, enhanced by Ukrainian fried apples from the Berdiansk region, that cooks itself overnight — tender, aromatic, and deeply flavorful.

99

Lazy Duck (Líná Kachna)



Total time
14 hours



Servings
4-6



Difficulty
Easy

Ingredients

- 1 whole duck
- 10 sweet apples
- 15 black peppercorns
- 6 juniper berries
- 3 allspice berries
- 1 tsp coarse salt
- 1 tsp whole cumin seeds
- 1 tsp dried rosemary
- 1 tbsp oil
- 1 small knob of butter

Preparation

1. Prepare the duck:

Rinse and pat the duck dry. Crush the peppercorns, juniper berries, allspice, salt, cumin, and rosemary in a mortar. Rub the mixture thoroughly over the duck from outside.

2. Slow roast overnight:

Place the duck in a ceramic roasting dish. Put it into a cold oven in the evening, the day before serving. Roast at 80 °C (175 °F) for 12–14 hours. By morning, the duck should be meltingly tender. Carefully pour off about half of the rendered fat and discard it, leaving the rest in the dish.

3. Finish the roasting:

Increase the oven temperature to 120 °C (250 °F) for the final hour. Baste the duck with the remaining fat several times to develop a golden-brown, crisp skin.

4. Prepare the apples:

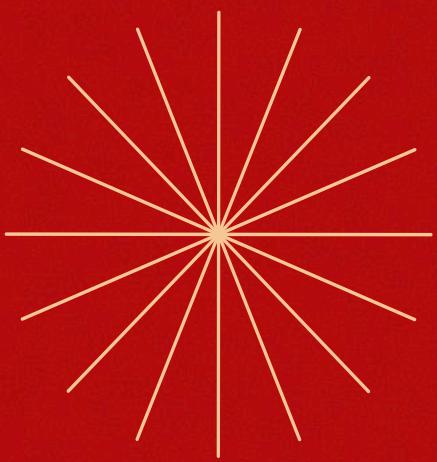
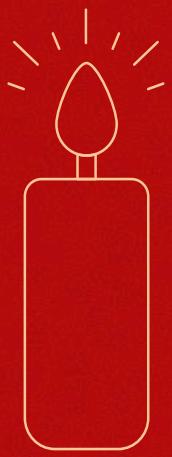
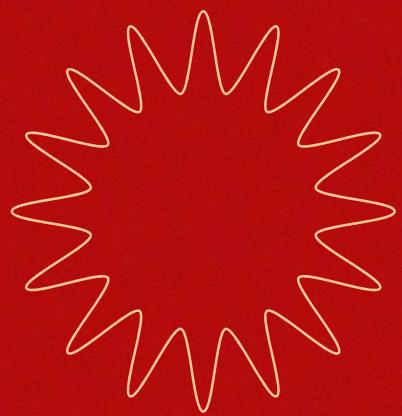
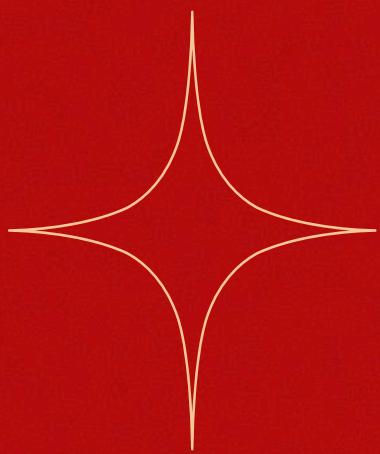
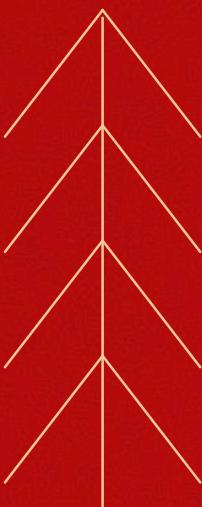
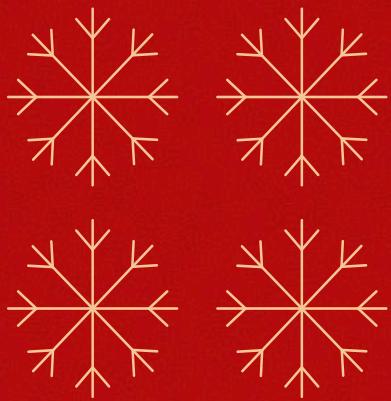
While the duck finishes roasting, core and halve the apples. Heat 1 tablespoon of oil in a pan over medium heat. Place the apples cut-side down and fry gently. After a few minutes, drop a small piece of butter into each hollow. During frying flip them several times upside down. Fry until the apples soften and lightly caramelize on both sides.

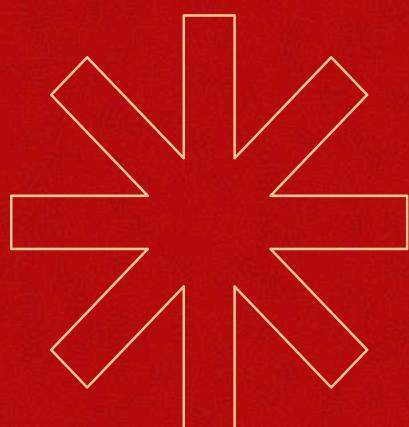
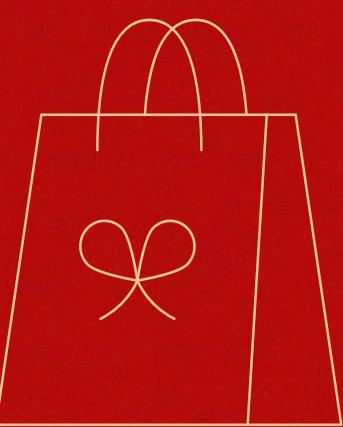
5. Serve:

Transfer the duck to a serving dish and surround it with the warm caramelized apples. The meat should be juicy and tender, the skin crisp, and the apples rich and buttery — a perfect lazy duck that rewards patience with effortless perfection.

Chef's Note

This dish is ideal for weekends or holidays. The long, gentle overnight roast frees up your time and fills the kitchen with an irresistible aroma by morning.





Regional Managers

Fish Balls with Tomato Sauce



Total time
1 hour



Servings
4



Difficulty
Medium

Ingredients

Tomato sauce:

- 1.5 kg ripe tomatoes, chopped
- ¼ cup olive oil
- 1 onion & 1 green pepper, chopped
- 4 garlic cloves, minced
- 2 tbsp mixed parsley & cilantro
- 1 tsp each cumin & paprika
- Salt, pepper, bay leaf (optional chili)

Fish balls:

- 500 g fish fillets (sardine or whiting)
- 2 tbsp mixed parsley & cilantro
- 1 tsp each cumin, paprika, ginger
- ½ tsp turmeric
- 1 garlic clove, minced
- Salt & pepper

Preparation

1. Prepare the tomato sauce:

Begin by peeling, seeding, and finely chopping the tomatoes. Set aside. In a wide skillet or the base of a tagine, heat olive oil over medium heat. Add chopped onion and green pepper. Sauté for 5-10 mins until softened. Add minced garlic and cook for 1-2 mins until fragrant, being careful not to burn it. Stir in the chopped tomatoes, parsley, cilantro, cumin, paprika, salt, pepper, bay leaves, and optional cayenne or whole chili peppers. Cover and simmer for about 30 mins, stirring occasionally, until the tomatoes break down and form a rich sauce. You may blend slightly with an immersion blender for a smoother consistency. Add a little water if it gets too thick.

2. Prepare the fish balls:

While the sauce cooks, prepare the fish meatballs. Place the fish fillets in a food processor with garlic, parsley, cilantro, cumin, paprika, ginger, turmeric, salt, and pepper. Pulse until finely ground and evenly mixed. Wet your hands with water and shape the mixture into small balls, roughly the size of marbles or cherries. Set aside.

3. Cook the fish balls:

Once the tomato sauce is ready and flavorful, gently place the fish balls into the simmering sauce in a single layer. Bring it back to a low simmer. Cover and cook for 10-15 mins, stirring gently once or twice so the fish balls don't break. The meatballs will firm up and absorb the sauce as they cook.

4. Adjust & serve:

Taste and adjust seasoning as needed. Serve hot with bread, or steamed rice. This dish is perfect for a traditional Moroccan meal.

Note

In Morocco, sardine kefta is sometimes pre-ground and sold fresh in markets. This tradition saves prep time and makes the dish even more accessible to busy home cooks. Optional garnishes include lemon wedges or fresh herbs for brightness. Serve with bread or rice.



Sidimohamed Abouchikhi

Regional Manager, West & Northern Africa

This dish reflects Moroccan coastal traditions where sardines are plentiful. It highlights a beloved recipe that transforms simple fish into a flavorful, comforting meal showcasing the rich culinary heritage of Morocco.



Kamau Kunyeha

Regional Manager, East & Southern Africa

The sheer boldness and smoky aroma of beer can chicken, coupled with its guaranteed juicy results, inspired my selection. I perfected this recipe enjoying barbecue and cold beers with friends under the sunny Kenyan skies, where it was always a massive hit. It's a fun, uniquely theatrical twist on barbecue perfect for the company cookbook.

Beer Can Chicken (Pili Pili & Garlic Infusion)



Total time
2 hour 30 mins



Servings
4



Difficulty
Easy

Ingredients

Chicken & Beer:

- 1 whole chicken (about 1.5–2 kg)
- 1 can of Tusker, White Cap, or your favorite local lager
- 2 tbsp vegetable oil or melted butter

Spice Rub (Kenyan-Style):

- 1½ tsp salt
- 1tsp black pepper
- 1tbsp paprika or pilipili hoho powder
- 1tsp cayenne / pilipili ya kukaanga
- 1tsp garlic powder or 4 fresh garlic cloves (crushed)
- 1tsp onion powder or ½ grated onion
- 1tsp roasted cumin powder
- 1tsp coriander powder (dhania)
- 1tsp brown sugar or honey (balances the spice)
- Juice of ½ a lemon
- 1tbsp soy sauce or dark sauce (optional)
- 1tbsp tomato paste for color and depth

Preparation

1. Marinate the chicken:

Mix all the spice rub ingredients into a thick paste — you can add a splash of oil or lemon juice if needed. Rub the mixture generously all over the chicken, including under the skin for extra flavor. Let it marinate for at least one hour, though leaving it overnight in the fridge will give the best taste.

2. Prepare the beer can:

Open the beer and pour out (or sip 😊) about a quarter of it. Add a few extras for aroma, such as one crushed garlic clove, a sprig of fresh rosemary or thyme, and a slice of lemon. Poke two small extra holes at the top of the can to allow steam to escape.

3. Mount the chicken:

Place the chicken upright over the beer can so that the can fits snugly inside the cavity. As it cooks, the beer will steam the inside with garlic and herb flavor while the outside crisps beautifully.

4. Cook it:

For a charcoal grill or BBQ (which gives that smoky Kenyan flavor), set up for indirect heat with the coals on the sides and the chicken in the center. Maintain a temperature of around 180°C (350°F). Cover and cook for 1¼ to 1½ hours, turning gently once midway. Brush with a little oil or marinade halfway through for a glazed finish.

5. If using an oven, preheat to 190°C (375°F). Place the chicken on the beer can in a roasting tray and cook for 1 hour 15 minutes to 1½ hours, until the juices run clear and the thigh reaches 75°C (165°F).

6. Rest & serve:

Carefully remove the hot chicken, let it rest 10–15 minutes, then carve. Serve with kachumbari, ugali or roasted potatoes, and a smoky BBQ sauce or garlic dip.

Tips

Optional Finishing Touch. For that authentic nyama choma-style finish, toss the cooked chicken on a hot grill for 3–5 minutes to crisp the skin and give it that unmistakable smoky edge.

American Chili



Total time
5:10 hours



Servings
8



Difficulty
Easy

Ingredients

- 1 ½ lb. lean ground turkey
- 1 can (16 oz.) no-salt added tomato sauce
- ½ cup tomato paste
- 1 can Rotel mild tomatoes
- 1 can (15 oz.) dark red kidney beans, rinsed
- 1 can (15 oz.) light red kidney beans, rinsed
- 1 ½ cups TACO BELL® HOME ORIGINALS® Thick 'N Chunky Mild Salsa
- 1 onion, chopped
- 2 Tbsp. chili powder
- 1 cup KRAFT Mexican Style Finely Shredded Four Cheese

Preparation

1. Brown the turkey:

In a large skillet over medium heat, cook the lean ground turkey until it's no longer pink. Break it up with a spoon as it cooks.

2. Drain excess fat:

Once browned, carefully drain any excess fat from the skillet.

3. Combine ingredients in slow cooker:

Transfer the cooked turkey to your slow cooker.

Add the tomato sauce, tomato paste, Rotel tomatoes, both types of kidney beans, salsa, chopped onion, and chili powder.

4. Mix well:

Stir all the ingredients together until evenly combined.

5. Cook:

- Cover the slow cooker with its lid.
- Cook on LOW for 5 to 6 hours or on HIGH for 3 to 4 hours.

6. Final stir:

Before serving, give the chili a good stir to mix everything together.

7. Serve:

Spoon into bowls and top with KRAFT Mexican Style Finely Shredded Four Cheese.

Optional toppings

Chopped jalapeños and sour cream.



Seth Marks

Regional Manager, Central, Southern & Eastern Europe

This is my mom's favorite chili recipe. It's a simple delicious weekend comfort food which almost everyone eats in America on weekends when watching sports on TV!



Samuel White

Regional Manager, Middle East & Asia

A light yet elegant dish that pairs crispy-skinned arctic char with creamy celeriac purée, tangy pickled celeriac, and nutty brown butter almonds. Perfect for a cozy evening meal or an impressive lunch to share with colleagues.

Pan-Fried Arctic Char with Celeriac Purée and Brown Butter Almond



Total time

1 hour



Servings

2



Difficulty

Medium

Ingredients

- 400g arctic char
- 1 celeriac
- 250g butter
- 300ml cream
- 1 dl white wine vinegar
- 1 dl sugar
- 1 dl water
- 4 tbsp almond flakes
- 1 tbsp honey
- chives
- parsley
- salt and lemon juice, to taste

Preparation

1. Prepare the pickled celeriac:

Slice a portion of the celeriac thinly using a mandolin. Combine the sugar, vinegar, and water in a saucepan, bring to a boil, then pour over the celeriac slices. Let it pickle while you prepare the rest.

2. Make the celeriac purée:

Cut the remaining celeriac into cubes and boil in the cream until soft. Blend until smooth, seasoning with salt and a little lemon juice to taste.

3. Brown the butter:

In a small pot, melt the butter and cook until golden brown. Add the honey, almond flakes, and chopped herbs. Stir well and keep warm.

4. Cook the fish:

Portion the arctic char as desired. Pan-fry skin-side down until crispy, then finish in the oven until just cooked through.

5. To serve:

Spoon the celeriac purée onto the plate, top with the char, and garnish with the pickled celeriac and brown butter almonds. Sprinkle with fresh herbs and enjoy!

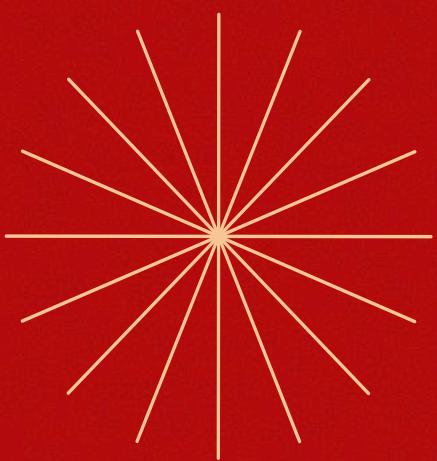
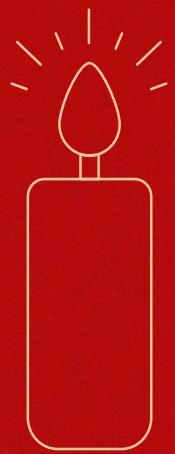
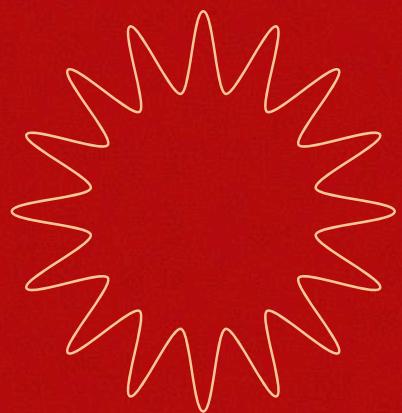
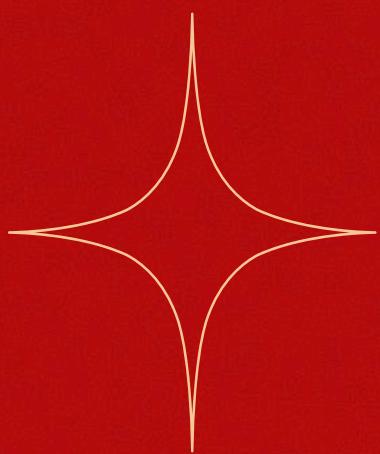
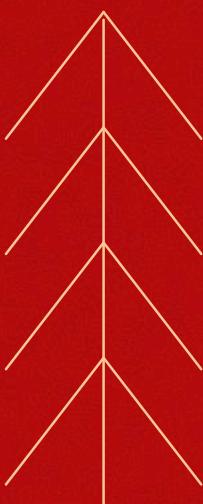
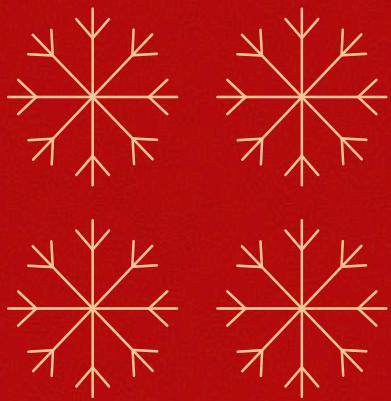
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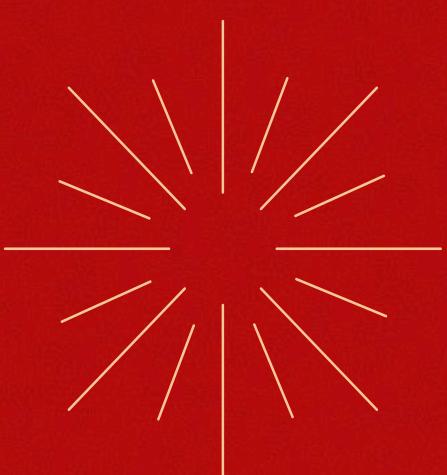
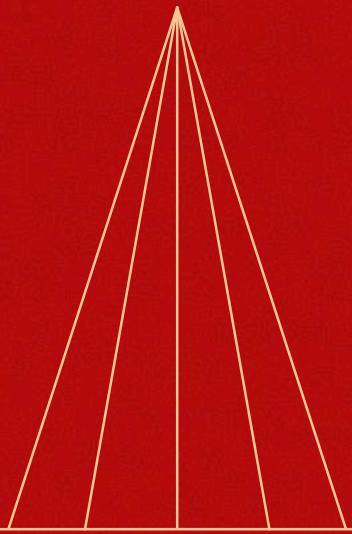
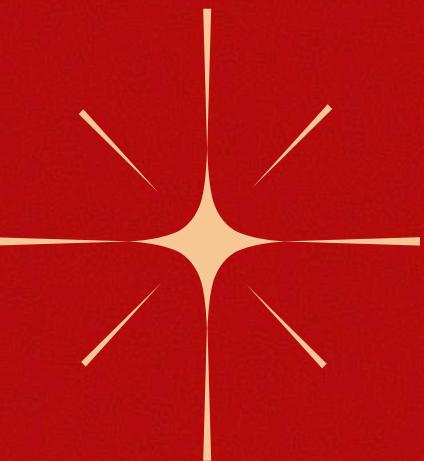
Chef Tomas W. Tip

For extra flavor, add a few drops of lemon juice or a sprinkle of sea salt over the fish just before serving. You can also swap Arctic char for salmon or trout if preferred — they'll work beautifully with the same garnish.

Wine Pairing

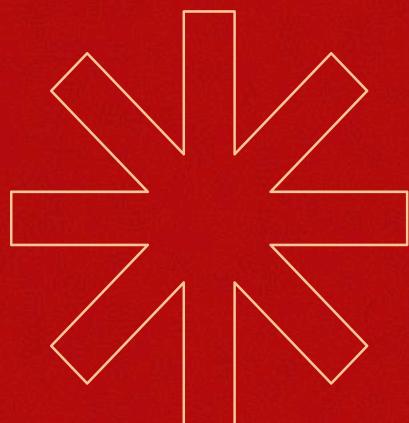
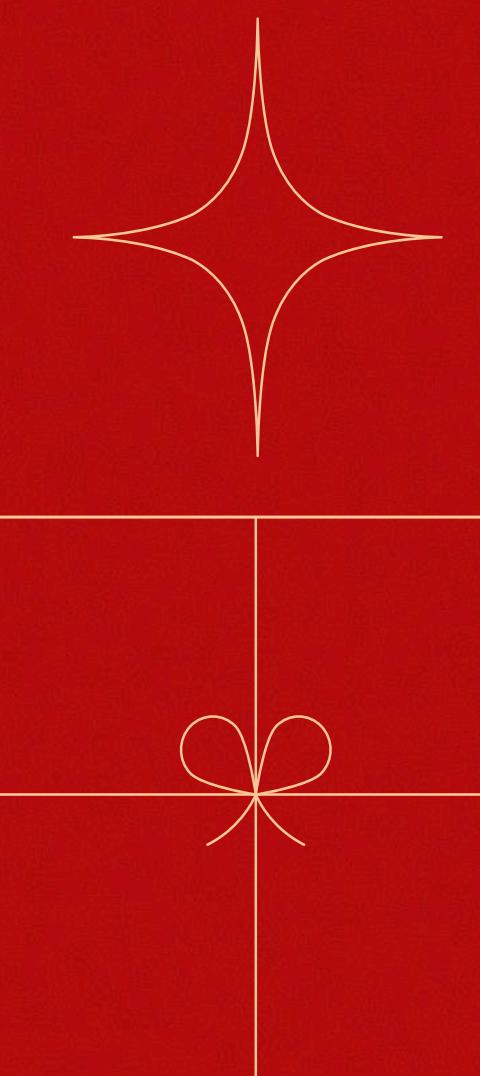
This dish pairs wonderfully with a crisp, dry white wine such as a Chablis, Sauvignon Blanc, or a lightly oaked Chardonnay. Their acidity balances the rich butter and creamy celeriac perfectly.

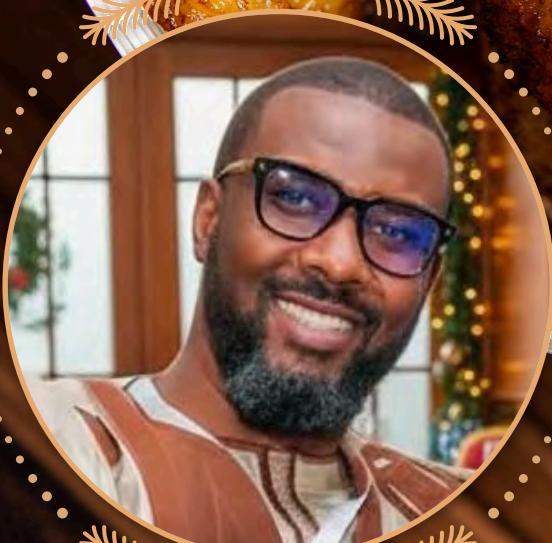




Country Managers

Africa





Sidy M. Kounta

General Manager - Creditinfo West Africa

Allocos (also spelled aloko or alloko) is a popular and delicious West African dish made from fried ripe plantains. Originating in Côte d'Ivoire (Ivory Coast), it is a widely enjoyed street food and a common side dish throughout the region. The name "allocos" is derived from a term in the Baoulé and Agni languages meaning "ripe plantain" or "sweet plantain."



Total time
1 hour



Servings
4



Difficulty
Easy

Ingredients

- 6 ripe plantains (the skin should be almost black)
- Vegetable oil (peanut, palm, or sunflower) for frying
- A pinch of salt

Optional, to taste:

- 1 small fresh chili pepper
- 1 onion, finely sliced
- 4 eggs or fried fish fillets, for serving

Preparation

1. Prepare the plantains:
Peel the plantains and cut them into diagonal slices about 1 cm thick.
2. Season:
Place the slices in a bowl, sprinkle with a pinch of salt (and a bit of chopped onion if desired), and mix gently.
3. Fry:
Heat the oil in a deep pan over medium heat. Add the plantain slices and fry until golden brown and crispy, turning them occasionally to ensure even cooking.
4. Drain:
Remove the fried plantains and place them on paper towels to absorb any excess oil.
5. Serve hot:
Serve the allocos while hot, traditionally accompanied by fried fish, boiled eggs, or a touch of fresh chili paste.

Tips

For an authentic Ivorian flavor, use red palm oil and choose plantains that are very ripe but still firm. Their natural sugars caramelize during frying, giving the allocos its signature sweet-and-savory taste.

Chicken Biryani



Total time
1 hour 30 mins



Servings
4-6



Difficulty
Medium

Ingredients

- 1 whole chicken, cut
 - 2½ cups basmati rice
 - 4-5 cups water
 - 1 cup yogurt
 - ½ lemon (juice)
 - 1 cup cooking oil
 - ½ cup warm water or stock
 - 2 tbsp milk/water with food color
- Spices
 - 1 tbsp garlic paste
 - 1 tbsp ginger paste
 - 1 tsp cumin powder
 - 1 tsp coriander powder
 - 1 tsp garam masala
 - ½ tsp turmeric
 - ½ tsp black pepper
 - Whole spices: 2-3 cloves, 2 cardamom pods, 1 cinnamon stick, 1 bay leaf
 - Salt
- Veggies & Herbs
 - 3 onions
 - 2 tomatoes
 - 2 green chilies
 - ¼ cup chopped coriander

Preparation

1. Marinate the chicken:

In a bowl, mix 1 cup yogurt, 1 tbsp garlic paste, 1 tbsp ginger paste, 1 tsp cumin powder, 1 tsp coriander powder, 1 tsp garam masala, ½ tsp turmeric, 1 tsp black pepper, salt, juice of ½ lemon, and 2 tbsp oil. Add chicken pieces, coat well, cover, and marinate 1 hour (or overnight for best flavor).

2. Cook the chicken sauce:

Heat ½ cup oil, fry onions till golden. Add marinated chicken with the sauce, cook till browned and thick. Add tomatoes + tomato paste, simmer till tender and saucy. Sprinkle coriander, remove from heat.

3. Prepare the rice:

Wash and soak rice 30 mins. Boil water with salt, cloves, cardamom, cinnamon, bay leaf, and oil. Add rice, cook ¾ done, then drain. Mix yellow/orange food color with milk or water. In a pot, layer chicken + sauce, then rice. Sprinkle color, fried onions, and raisins. Cover tightly, cook on low heat 15-20 mins until rice is fluffy.

4. Serve:

Fluff gently garnish with fried onions and raisins. Serve hot with roasted mango chili.

Tips

I prefer food that's straightforward, bold, and brings people together — this Zanzibar-inspired chicken biryani does exactly that. It carries the coastal warmth of cloves, cardamom and coconut-tinged aromas, yet delivers a different, deeper flavour because I come from Mocha: I wanted the dish to reflect the smoky, robust spice notes and earthiness I grew up with. It's perfect for hosting and holidays — generous, aromatic and made to fill a room with good conversation. Layers of tender chicken, fragrant basmati, golden fried onions, raisins and toasted cashews give the dish both refinement and honest comfort. It's close to my heart because it bridges my Mocha roots with Zanzibar's coastal tradition — a meal that feeds family, seals partnerships and marks celebrations with strength and warmth. As garnish & extras ¼ cup dried raisins and a few drops yellow or orange food color (mixed in milk/water)



Edwin Urasa

Country Manager - Tanzania

This coastal-inspired dish is the ultimate choice for hosting, holidays, and weekends. It's traditionally served in a large, communal sharing bowl, compelling everyone to lean in, connect, and converse. Rich in both aroma and flavour, this meal inspires good conversation and truly feeds the soul as much as the stomach.



Mark Mwanje

Country Manager - Uganda

Beef luwombo is a traditional Ugandan beef stew or sauce prepared using smoked young banana leaf pouch from the Ndizi (banana plant). Luwombo, also known as Oluwombo (singular) and as Mpombo or Empombo (plural), has been a native stew of the Baganda since 1887, but it is also enjoyed by other tribes in Uganda.

Beef Luwombo



Total time
35 mins



Servings
4-6



Difficulty
Easy

Ingredients

- 500g beef, smoked & cubed
- 1 large onion, chopped
- 2 tomatoes, chopped
- 1 green pepper, chopped
- 2 cloves garlic, minced
- 1-inch piece of ginger, grated
- 1 tsp curry powder (optional)
- 1 beef stock cube (e.g., Royco or Maggi)
- Salt and black pepper to taste
- 2 tbsp cooking oil
- Banana leaves (wilting over fire to soften)
- 1 cup water or beef stock

Preparation

1. Prepare the banana leaves:

Pass the banana leaves over an open flame or hot surface briefly to soften and make them pliable. Wipe clean with a damp cloth and set aside.

2. Sauté the base:

Heat oil in a pan. Add onions, garlic, and ginger. Sauté until fragrant. Add tomatoes and green pepper. Cook until soft. Stir in curry powder, stock cube, salt, and pepper. Add beef and cook until browned.

3. Simmer the stew:

Pour in water or stock. Simmer for 10-15 minutes until the beef is partially cooked and the flavours are well combined.

4. Wrap the luwombo:

Place a generous portion of the beef stew in the centre of a banana leaf. Fold the leaf tightly into a parcel, ensuring no liquid leaks out. Tie with banana fibre or kitchen string if needed.

5. Steam the parcel:

Place the wrapped parcels in a large steamer or pot with a steaming rack. Add water to the bottom of the pot (not touching the parcels). Cover and steam for 1-2 hours until the beef is tender and infused with the banana leaf aroma.

Tips

This dish is often served with matoke, rice, or posho, and is a staple at celebrations and traditional gatherings in Uganda.

Braai Broodjies (Grilled Sandwiches)



Total time
1 hour



Servings
5



Difficulty
Easy

Ingredients

- Bread: 8-12 slices of thick-cut white bread (e.g., farm-style or artisan loaf)
- Butter: 100g (softened, for spreading)
- Cheese: 200g cheddar or gouda (grated or sliced)
- Tomatoes: 2 medium, thinly sliced
- Onion: 1 medium, finely chopped or thinly sliced
- Chutney: 4-6 tbsp (Mrs. Ball's or similar, for that tangy kick)

Optional:

- 1-2 green chilies, finely chopped (for heat)
- Salt and pepper to taste
- Fresh herbs (e.g., parsley or basil) for garnish

Preparation

- Slice tomatoes and onions thinly to ensure even cooking: Grate cheese if not pre-sliced, and have chutney ready in a bowl. Optional: Mix chilies with onions for a spicy twist.
- Assemble the broodjies (5 mins): Spread a thin layer of butter on one side of each bread slice. On the unbuttered side of 4-6 slices, layer ingredients in this order: A tsp of chutney. A few tomato slices. A sprinkle of onions (and chilies if using). A generous handful of cheese. Season with a pinch of salt and pepper. Top with another bread slice, buttered side facing out, creating a sandwich.
- Braai the broodjies: Preheat the braai grid over medium coals (or gas grill) until it's hot but not scorching. Place sandwiches on the grid, buttered side down. Use a heavy skillet or press to gently flatten and ensure even toasting. Cook for 4-6 minutes per side, flipping once with tongs, until golden brown and cheese is melted. Watch for flare-ups from dripping butter! Tip: If using a skillet, cover with foil to trap heat and melt cheese faster.
- Serve and enjoy: Remove from heat, let cool for a minute, then slice diagonally. Garnish with fresh herbs if desired. Serve hot off the braai with extra chutney on the side.

Tips

Heat Control: Maintain medium heat to avoid burning the bread before the cheese melts—adjust coal distance as needed.

Customization: Swap cheddar for mozzarella or add bacon for a heartier version.

Safety: Use tongs and keep a water spray handy for flare-ups.

Namibian Twist: Pair with a local beer like Windhoek Lager or a braaied boerewors for an authentic vibe.

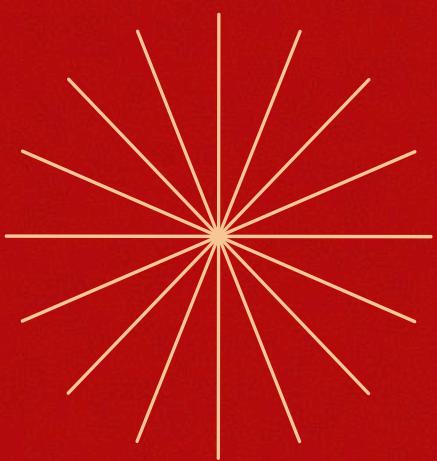
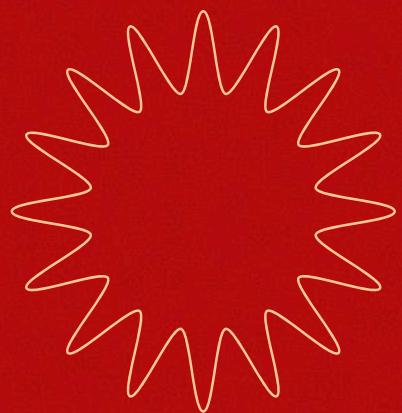
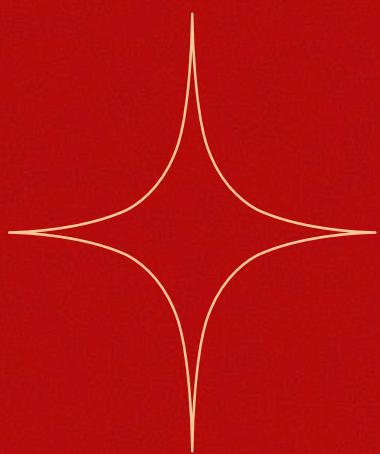
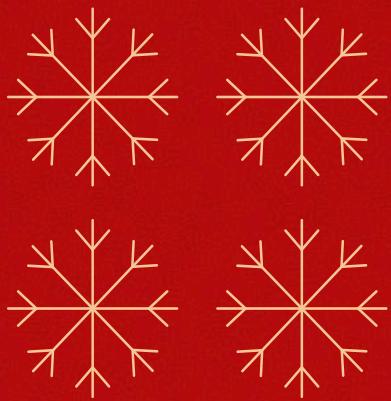
Braai broodjies (grilled sandwiches), a heartwarming braai / barbecue classic, are a beloved Namibian braai classic, evoking family gatherings and smoky outdoor feasts. Ideal for a lunchtime braai on October 22, 2025, serve several per person with salad or pap. Enjoy the outdoors with friends or family!

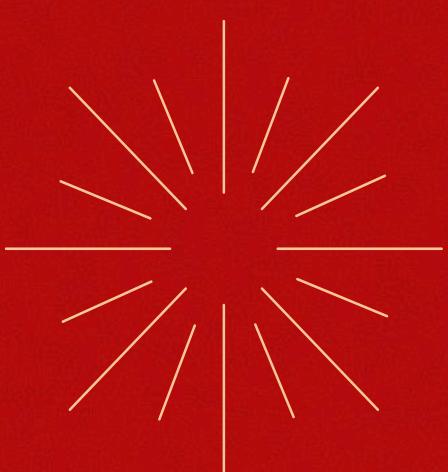
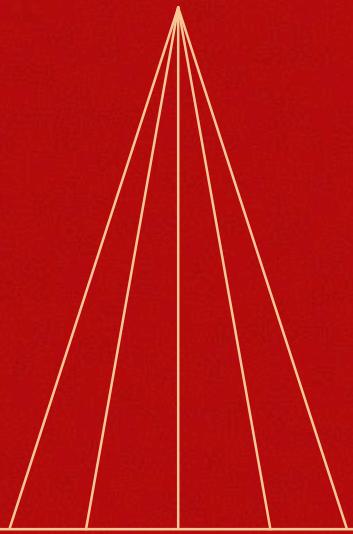
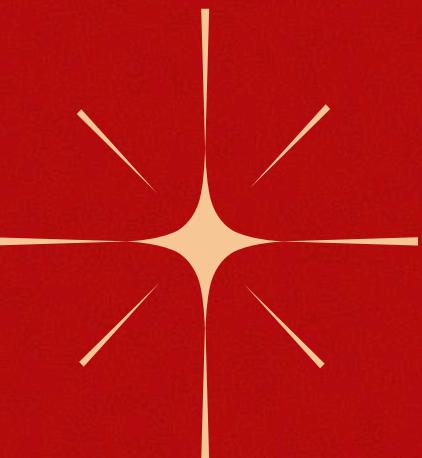


Karin Jansen van Vuuren

Country Manager - Namibia

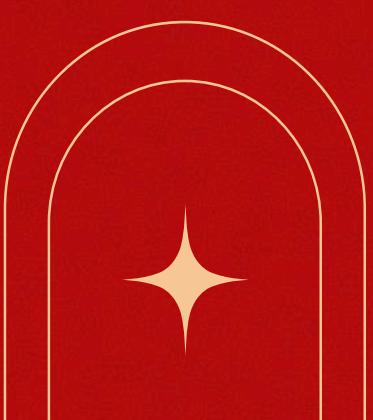
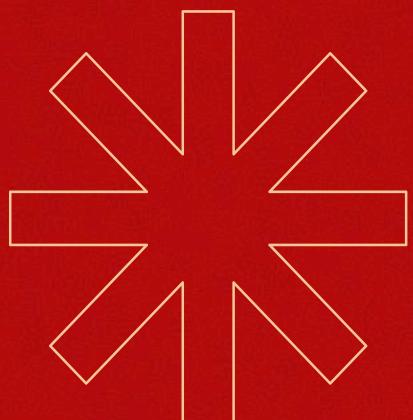
Braai broodjies (grilled sandwiches), a heartwarming braai / barbecue classic, unite Namibians with their tangy cheese, tomato, and chutney layers. A cherished tradition, it evokes family gatherings, laughter, and the smoky joy of outdoor feasts under Namibian skies.





Country Managers

Asia &
Middle East





Gary Brown

Country Manager - Oman

Arsiya, a comforting Omani rice and meat porridge, is a dish I associate with warmth and family gatherings. Its slow-cooked aroma reminds me of home, patience, and genuine Omani hospitality.

Arsiya (Omani Rice and Meat Porridge)



Total time
1 hour 3 mins



Servings
4-6



Difficulty
Medium

Ingredients

- Protein (choose one):
500g boneless chicken or lamb, cut into chunks
- 1 cup basmati rice, rinsed and soaked for 30 minutes
- 1 large onion, finely chopped
- 3 cloves garlic, minced
- 1 tsp ground turmeric
- 1 tsp ground cumin
- 1 tsp ground cardamom
- ½ tsp cinnamon
- 1½ liters water or chicken stock
- Salt to taste
- 2 tbsp ghee or butter
- Lemon wedges and fried onions (for garnish)

Preparation

1. In a large pot, heat ghee and sauté onions until golden.
2. Add garlic and spices, stirring until fragrant.
3. Add meat and brown lightly on all sides.
4. Pour in water or stock, bring to a boil, then reduce heat and simmer until the meat is tender (about 1 hour).
5. Add butter and soaked rice and cook until soft, stirring occasionally to prevent sticking.
6. Once rice and meat are fully cooked, mash or blend the mixture until it reaches a smooth porridge-like consistency.
7. Adjust seasoning and drizzle with ghee before serving.
8. Garnish with fried onions and a squeeze of lemon (Optional).

Black Pork Curry (Kalu Pol Panniyam)



Total time
1 hour 45 mins



Servings
6



Difficulty
Medium

Ingredients

- 1 kg pork belly or shoulder, cut into bite-sized cubes (with a little fat for flavour)
- 2 tbsp curry powder
- 1 tbsp unroasted curry powder
- 1 ½ tbsp chili powder
- 1 tsp black pepper
- ½ tsp turmeric
- 1 tbsp salt
- 2 tbsp tamarind pulp or 2 tbsp vinegar
- 1 cup thick coconut milk
- 2 medium onions, finely sliced
- 3 cloves garlic, minced
- 1-inch piece of ginger, minced
- 2 green chilies, slit lengthwise
- 1 sprig curry leaves
- 1 piece pandan leaf
- 2 pieces goraka (dried *garcinia*) soaked in warm water
- 2 tbsp coconut oil
- Fried curry leaves or thinly sliced onion

Preparation

1. Marinate the pork:
In a large bowl, combine pork, roasted and unroasted curry powder, chili powder, pepper, turmeric, salt, tamarind (or vinegar), and half the minced garlic and ginger. Mix well, coating the meat evenly. Let it rest for at least 30 minutes (or overnight for deeper flavour).
2. Prepare the spice base:
Heat coconut oil in a heavy pot or clay chatti over medium heat. Add sliced onions, remaining garlic, ginger, curry leaves, pandan, and green chilies. Sauté until the onions turn golden brown.
3. Brown the pork:
Add the marinated pork and stir well for 8-10 minutes, letting it sear until the edges darken and a rich aroma develops.
4. Slow-Cook the curry:
Add soaked goraka and just enough water to cover the pork. Cover and simmer over low heat for 45-60 minutes, stirring occasionally. The curry will darken naturally as the coconut and spices caramelise.
5. Finish with coconut milk:
When the pork is tender and the gravy has thickened, stir in coconut milk. Simmer uncovered for another 10 minutes until the sauce is glossy and deep brown-black.
6. Serve:
Serve hot with rice, string hoppers, or your previous year's Pol Roti — the earthy coconut flatbread pairs perfectly with this rich dish.

Notes

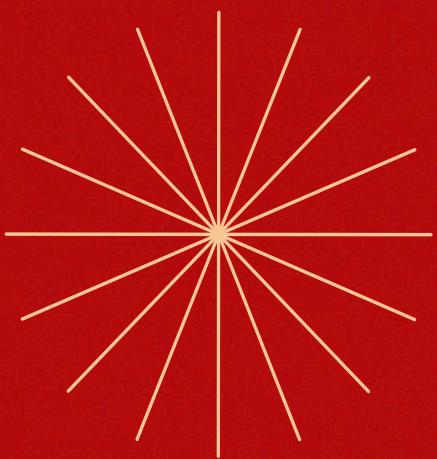
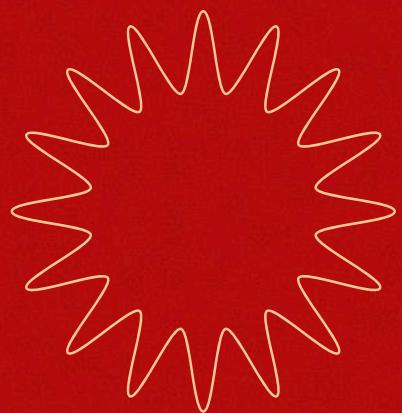
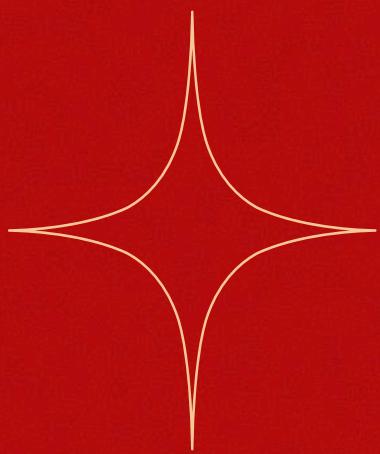
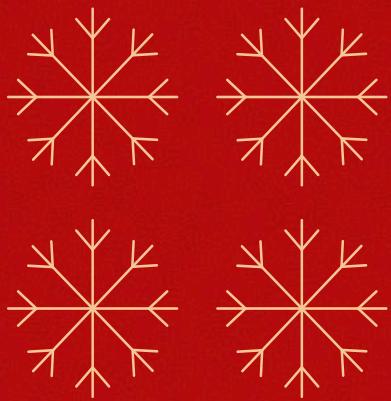
To make roasted curry powder: Dry-roast 4 tablespoons coriander seeds, 2 tablespoons cumin, 1 tablespoons fennel, and ½ tsp black peppercorns until dark brown, then grind to a fine powder. Store in an airtight container.

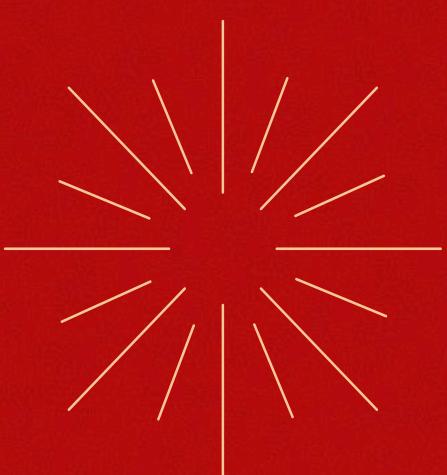
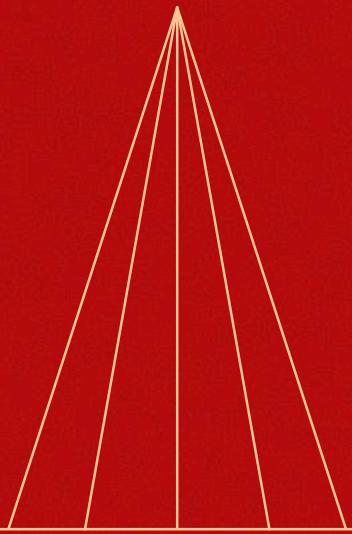
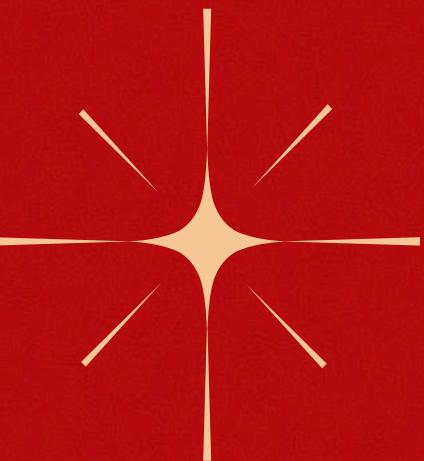


Joe Bower Bank

Country Manager - Sri Lanka

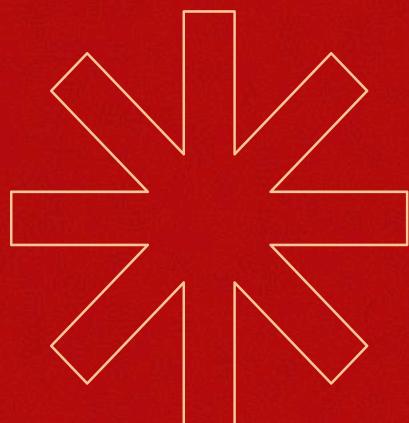
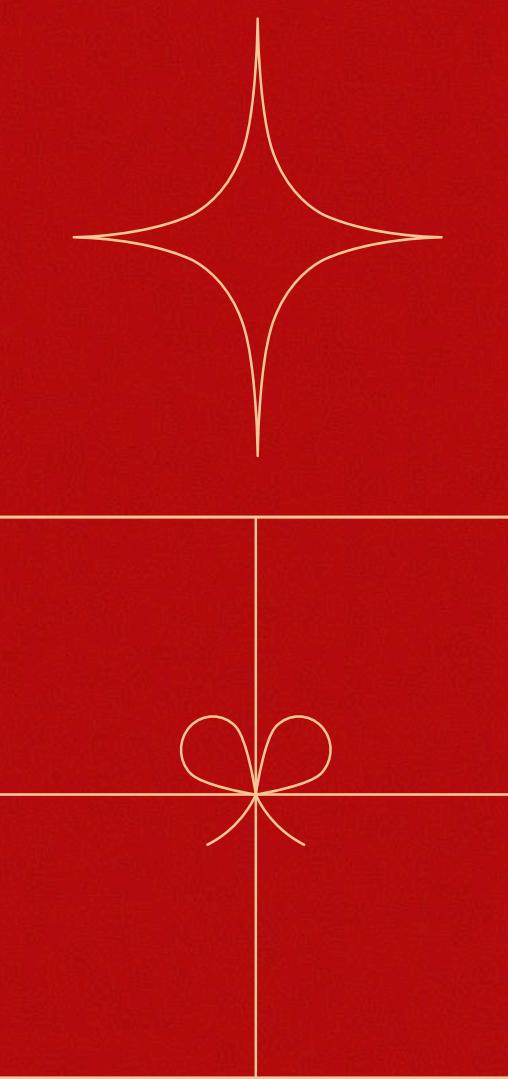
Joes description: Sri Lankan Black Pork Curry, is a deeply spiced, slow-cooked dish rich with roasted coconut and tamarind - bold, smoky, and full of flavour, loved across the island for celebrations.





Country Managers

Europe



Royal Tango



Total time
40 mins



Servings
6



Difficulty
Easy to Moderate

Ingredients

- 700 g salmon fillet, skinless, bite-size cubes
- 300 g Zander (pike-perch) fillet, skinless, bite-size cubes
- 5 medium potatoes
- 3 medium carrots
- 1 large onion, finely chopped
- 1 tomato, diced (peeled optional)
- 1 tbsp butter
- 1 tbsp good-quality olive oil
- 1.5 L chicken stock
- 250 ml heavy cream
- Salt and black pepper
- Fresh dill, chopped
- Optional: a little lemon juice

For garnish:

- 2 spoonfuls of salmon roe
- Fresh dill sprigs

Preparation

1. Sauté onion:

Melt butter and olive oil together in a large pot over medium heat. Add the chopped onion and cook until softened and translucent but not browned.

2. Add stock and root vegetables:

Pour in the chicken stock. Add potatoes and carrots. Simmer until vegetables are nearly tender (about 12 minutes).

3. Add fish, tomato & cream:

Stir in salmon, zander, and diced tomato. Simmer gently for 5–7 minutes until fish is just cooked through. Add cream carefully, avoiding vigorous boiling.

4. Season and rest:

Add dill, salt, and pepper. Optionally brighten with lemon juice. Let the soup rest briefly.

5. Serve & garnish:

Ladle into bowls. Garnish with fish roe and fresh dill.



Sven Jürgenson

Country Manager - Estonia

"Roe-yal Tango" is a Nordic-inspired fish soup refined with Estonian touches. A beloved 30-year family recipe, it delights both young and old. Perfect for cozy weekends or warming up after coming in from the cold, it carries the spirit of comfort and tradition.



Jānis Timermanis

Country Manager - Latvia

Cake "Cielaviņa" is a Latvian confectionery classic – a light, airy meringue cake with chocolate buttercream and roasted peanuts, combining crispiness with a rich flavour.

Cake "Cielavina"



Total time
35 mins



Servings
4-6



Difficulty
Easy

Ingredients

For the meringue layers:

- 6 egg whites
- 400g sugar
- 70g potato starch
- 250g roasted peanuts (fully cooled)
- Pinch of salt

For the chocolate cream:

- 70 ml water
- 60 g sugar
- 6 egg yolks
- 500g soft butter
- 80g unsweetened cocoa powder
- 320g sweetened condensed milk
- 30ml rum (or other dark alcohol)
- Vanilla extract/paste
- Pinch of salt
- 50g peanuts and 50 g dark chocolate for decoration

Preparation

1. Meringue layer:

Whisk the egg whites with salt, gradually incorporating the sugar until the mixture becomes stiff. Gently fold the potato starch and ground nuts into the mixture. Draw 24 cm circles on 3 sheets of parchment paper, divide the mixture into three equal parts. Heat the oven to 210° C, then reduce it to 110° C and bake for ~1 hour 15 min. Once all 3 layers are baked, place them back in the turned-off oven to cool.

2. Cream:

Heat the water with sugar in a saucepan until dissolved. Whisk the egg yolks, slowly beat in the heated sugar syrup until an airy mixture forms. Then, beat in the soft butter one tbsp at a time, add the cocoa, condensed milk, rum, salt, and vanilla.

3. Assembly:

Layer: meringue – cream – meringue – cream – meringue – cream.

4. Decorate with nuts and chocolate.

Šaltibāršciai (Cold Beetroot Soup)



Total time
1 hour



Servings
5



Difficulty
Easy

Ingredients

- 300 g cucumber (about 1 English cucumber or 3 short cucumbers)
- 500 g boiled or jarred grated beetroot (include the liquid if using jarred)
- 4 eggs
- 1 tbsp fresh dill, finely chopped
- 2 spring onions, thinly sliced
- 1 L kefir (or substitute with plain yogurt mixed with milk or buttermilk)
- Salt and pepper, to taste

To serve:

- 500 g potatoes
- 1 tbsp butter
- 1 tbsp fresh dill, finely chopped

Preparation

1. Boil the potatoes:
Place them in a pot of salted water and cook until tender.
2. Boil the eggs:
Hard-boil the eggs ~12 mins, then cool under cold water, peel, and cut into quarters.
3. Prepare the soup base:
In a large bowl, combine the grated beetroot (and its liquid), diced cucumber, dill, and half the sliced green onions.
4. Add kefir:
Pour in the kefir, season with salt and pepper, and stir until the soup turns beautifully pink.
5. Chill:
Refrigerate for at least 30mins before serving for the best flavor.
6. Serve:
Pour the chilled soup into bowls, add the egg wedges on top, and finish with a sprinkle of green onions. Toss the warm potatoes with butter and dill, and enjoy them next to the refreshing beet soup.

Tips

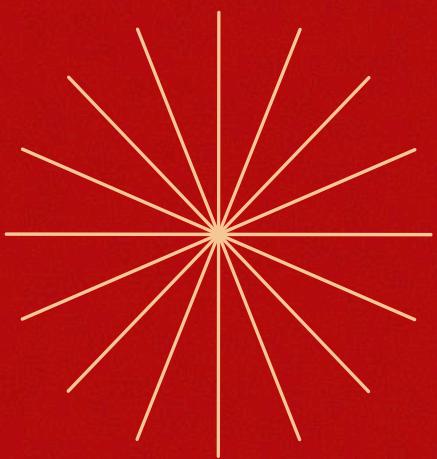
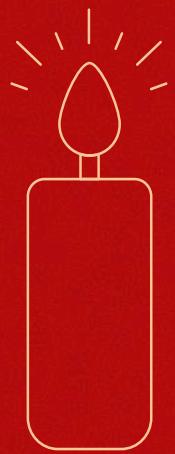
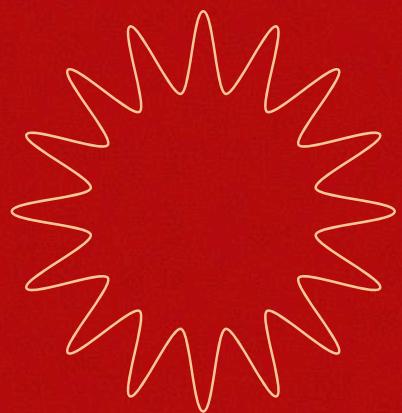
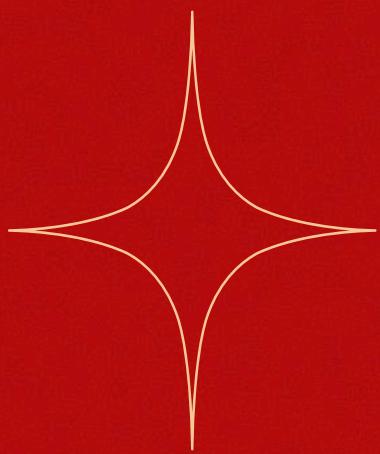
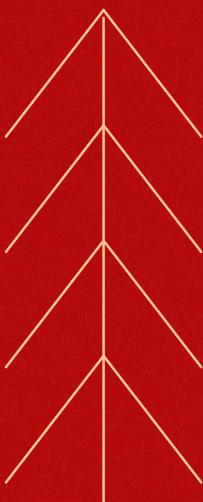
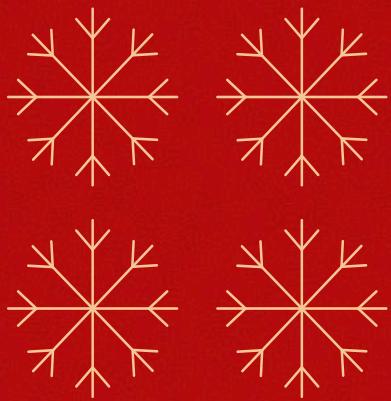
If kefir isn't available, mix ¾ plain yogurt with ¼ milk or buttermilk. For a vegan version, use plant-based yogurt and skip the eggs. The soup tastes even better after a few hours in the fridge.

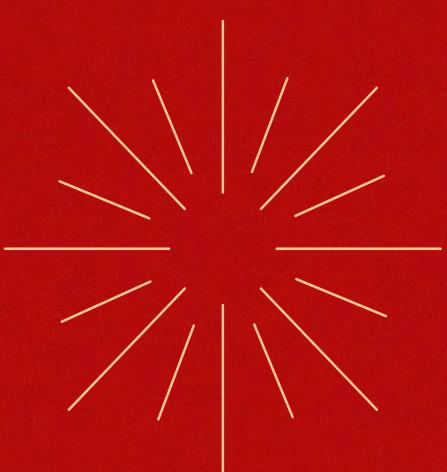
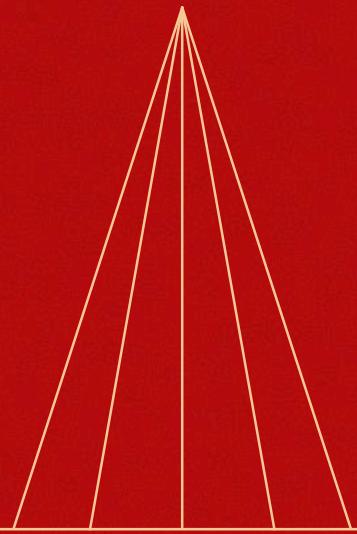
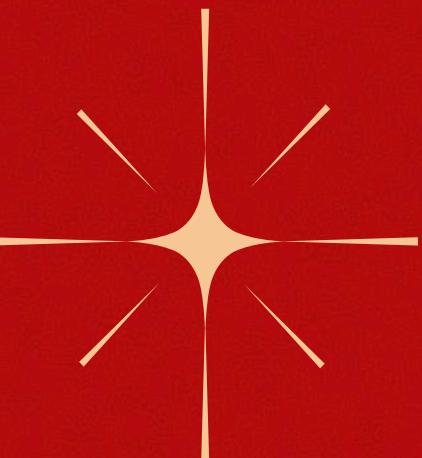


Jonas Lukošius

Country Manager - Lithuania

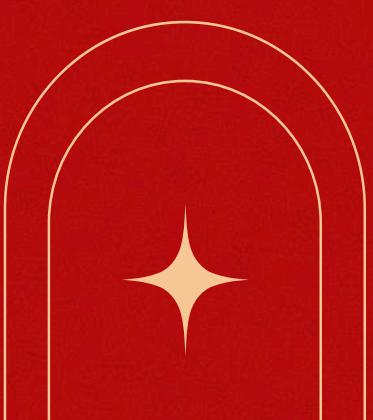
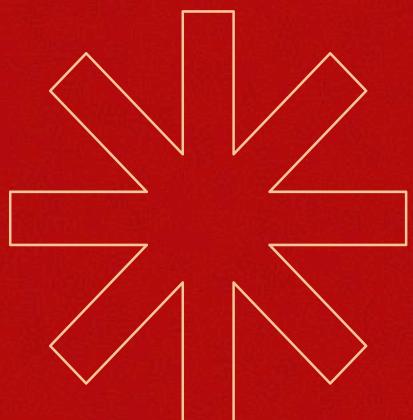
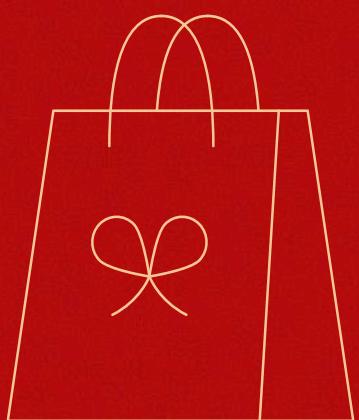
Šaltibarščiai is so loved in Lithuania that there's even an annual festival dedicated to it! This bright pink soup isn't just food — it's a celebration of summer, flavor, and national pride.





Country Managers

Central
& Eastern Europe



Maltese Bragioli (Beef Olives)



Total time
2 hours 15 mins



Servings
4



Difficulty
Easy

Ingredients

- 450 gr. Top sirloin thinly sliced in long pieces
- 1 onion sliced thinly
- 1 carrot cut into bite size pieces
- 2 hard-boiled eggs sliced
- 4 slices bacon chopped
- 1 handful parsley chopped
- 1 tbsp olive oil or lard
- 2 cloves garlic minced
- 2 bay leaves
- Salt and pepper to taste
- 1 cup red wine for braising

Preparation

1. Beat the slices of meat with a mallet so they are nice and thin.
2. In a bowl, add your breadcrumbs, chopped bacon, parsley, and a little salt and pepper. This is your stuffing. Place a heaping tablespoon of the stuffing onto a slice of the beef and spread it out along with a couple slices of hard-boiled egg.
3. Roll the meat slices lengthwise over the stuffing and tie it up with cooking string or else secure with toothpicks. Do this with all the beef, trying to evenly distribute the stuffing.
4. Pour some oil or lard in a large pan and fry the beef olives on all sides until nicely browned. Transfer the beef olives into a large stock pot and place them on the bottom of the pan along with the bay leaves.
5. Using the same pan that the beef was cooked in, fry the onions, garlic and carrots until the onions are translucent.
6. Pour the wine over the onions and carrots and deglaze the pan.
7. Pour the sauce over the beef olives and put on simmer, you want it to gently simmer for about 1 1/2 hours until the beef is beautifully tender.
NOTE: You may need to add a little wine or water if it boils away but not too much you want it to braise not stew.
8. When finished remove the toothpicks and strings and serve along with the sauce.
9. The ideal side dish for this recipe would be oven baked potatoes with fennel seed, splash of white wine and garlic.



Clifford Debono

Country Manager - Malta

Maltese bragioli are tender beef rolls stuffed with minced meat, herbs, and breadcrumbs, simmered in a rich tomato and red wine sauce for a comforting, traditional Mediterranean dish. I chose this recipe because it reminds me of my grandma, who lovingly prepared bragioli for our family. Its comforting aroma and flavor bring back warm memories of her kitchen and Maltese heritage.



Kateryna Danylchenko

Country Manager - Ukraine

A rich, cottage cheese-based dessert from Western Ukraine, Lviv Syrnyk is a festive favourite. Often enjoyed during Easter, it's a sweet, dense cheesecake topped with chocolate ganache. Ideal for gatherings, it pairs well with a cup of tea or coffee.

Lviv Syrnyk: A Ukrainian Cheesecake



Total time
3 hours



Servings
8-10



Difficulty
Medium

Ingredients

- 600g farmer's cheese (or well-drained cottage cheese)
- $\frac{3}{4}$ cup granulated sugar
- 2 tbsp cornstarch
- $\frac{1}{2}$ tbsp lemon zest
- $6\frac{1}{2}$ tbsp unsalted butter, softened
- 2 large eggs
- 2 tbsp sour cream
- 1 tsp vanilla extract
- 1 tbsp all-purpose flour (for dusting)
- 1 tbsp raisins, soaked and drained
- $3\frac{1}{4}$ tbsp unsalted butter (for ganache)
- $2\frac{3}{4}$ oz (80g) dark chocolate, finely chopped
- 2 tbsp granulated sugar
- 3 tbsp sour cream
- 2 tbsp unsweetened cocoa powder

Preparation

1. Prepare the cheese mixture:
In a large bowl, press the farmer's cheese through a fine sieve to remove excess moisture. Add sugar, cornstarch, and lemon zest, mixing until combined. Incorporate softened butter, eggs (one at a time), sour cream, and vanilla extract, blending until smooth.
2. Add raisins:
Coat the soaked and drained raisins with a tbsp of flour, then gently fold them into the cheese mixture.
3. Bake the cheesecake:
Preheat the oven to 180°C (356°F). Line a loaf pan with parchment paper.
4. Pour the mixture into the prepared loaf pan, smoothing the top with a spatula. Bake for 40–50 minutes, or until golden brown. Turn off the oven and let the cheesecake cool inside with the door slightly ajar. Once cooled, cover it with plastic wrap and refrigerate for 1–2 hours.
5. Prepare the ganache:
In a small saucepan over medium-low heat, melt the butter and sugar. Add the chopped chocolate and stir until smooth. Remove from heat and let it cool to room temperature.
6. Assemble the cheesecake:
Once chilled, remove the cheesecake from the pan and place it on a wire rack. Pour the cooled ganache over the top, allowing it to drip down the sides. Let the ganache set for 1–2 hours in the refrigerator.
7. Slice and enjoy this delightful Ukrainian dessert.



Total time
40 mins



Servings
10-14



Difficulty
Medium

Ingredients

- 500g Walnuts
- 300g Honey
- 40g Powderd sugar

Preparation

1. Preparing the walnuts:

Shell the walnuts and cut in thin slices. Lightly toast the chopped walnuts in a dry skillet over low heat, stirring constantly, until they turn slightly golden color and release aroma. Remove from heat, let it cool, and peel off any remaining skins.

2. Preparing the honey mixture:

Pour the honey into a heavy-bottomed deep pan and bring to a gentle boil over low heat, stirring continuously. Once it begins to boil, remove it from the heat. Repeat this process several times- heating and stirring- until the honey foams and slightly darkens in color.

3. Combining:

Add the chopped walnuts to the honey and return to low heat, stirring constantly. Add the powdered sugar. Continue stirring until the honey and walnuts form a uniform, cohesive mixture.

4. Then transfer the mass onto a wooden board lightly moistened with water.

5. Shaping:

Pour the mixture onto a board lightly greased or dampened with water. Place a piece of plastic wrap on top and flatten it with a wooden pin to about 1 cm thickness.

6. Cutting:

Before it fully cools, while still warm, cut it into triangles or rectangles with a knife. Then let it cool completely to harden. Be sure to cut it while warm – once cooled, the mixture will harden and become difficult to slice.



Alexander Gomiashvili

Country Manager - Georgia

I am happy to share a recipe of Gozinaki with walnuts. Gozinaki is a traditional Georgian sweet made of walnuts and fried honey. It is popular treat especially for New Year's and Christmas. Typically, it is shaped into diamond cuts. Gozinaki is my favourite treat from childhood, and I call it Georgian Snikersi.



Marlis Duishegulov

Country Manager - Kyrgyzstan

Lagman is one of the most loved dishes in Kyrgyzstan - a flavorful noodle meal rooted in the Silk Road heritage. Originally brought by neighboring peoples such as the Uyghurs and Dungans, it has become an integral part of Kyrgyz culinary tradition. Combining hand-pulled noodles with tender meat, vegetables, and aromatic spices, Lagman reflects the warmth, hospitality, and rich blend of cultures that define Kyrgyz cuisine.

Lagman



Total time
1 hour 30 mins



Servings
4



Difficulty
Medium

Ingredients

- Beef or lamb - 400 g
- Hand-pulled noodles - 300 g
- Onion - 1 large
- Carrot - 1
- Bell peppers - 2
- Tomato - 2 medium
- Garlic - 3 cloves
- 1 tbsp Tomato paste
- 2 tbsp Vegetable oil
- Salt - 1 tsp
- Black pepper - 0.5 tsp
- Cumin - 0.5 tsp
- Fresh herbs (parsley or cilantro) - 10

Preparation

1. Preparing the meat and sauce:

Cut the beef or lamb into small cubes. Heat oil in a deep pan or wok and brown the meat over medium heat. Add chopped onion, garlic, and carrot; saute for 5-7 minutes. Stir in diced tomatoes, tomato paste, and spices (salt, pepper, cumin). Add 200 ml of water and simmer for about 30-40 minutes until the meat becomes tender and the sauce thickens. Add diced bell peppers and cook for another 5-7 minutes.

2. Cooking the noodles:

Boil water in a large pot and cook the noodles until soft but firm. Drain and rinse lightly with warm water to prevent sticking.

3. Assembling the dish:

Place a portion of noodles into each bowl. Top generously with the meat and vegetable sauce. Sprinkle with freshly chopped herbs before serving.

Note

Lagman is a beloved Kyrgyz noodle dish influenced by Silk Road traditions. Its hand-pulled noodles and rich, spiced sauce reflect the warmth and hospitality of Central Asian cuisine.





Happy Holidays
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