



THE COOKBOOK

Favourite dishes from all over the world

75
YEARS
1949 - 2024

BERTHOLD
Celebrate with us!



Rooted in the Black Forrest

but at home in the world

Since Berthold's beginnings 75 years ago, our company has remained true to its home. Deeply rooted in the Black Forest, we have remained faithful to regional traditions, but are curious to think outside the box and discover new things.



And so, we celebrate this proud birthday with our colleagues, friends and their families around the world. Cooking, eating and enjoying food is an important part of quality of life. Join us on a journey through the kitchens and favourite dishes of colleagues from different regions of the world.

A big thank you to all the colleagues who took part for their creativity and commitment. Discover the stories behind the best dishes in our cooking competition. Rediscover Berthold's cuisine - dishes that remind you of your childhood or your grandmother's cooking. They taste honest, come from the heart and are simply delicious!

Let the cooking begin. To the pots, get set, go!

Yours,

Thomas Schild

Head of Corporate Marketing



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BERTHOLD

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Oven-Baked Soup

from Regina Schmid

Makes up to 12 servings

**1 ½ kg sliced meat (e.g. turkey),
season with salt and pepper**
Grained meat broth
4 - 6 onions
**2 jars of sliced mushrooms
(approx. 530 g each with broth)**
**2 jars of tomato peppers (165 g,
drain)**
500 g frozen peas
**1 large can of pineapple chunks
(490 g)**
1 jar of chilli sauce (approx. 320 g)
1 litre of whipping cream
½ bottle of curry ketchup
¾ litre of water

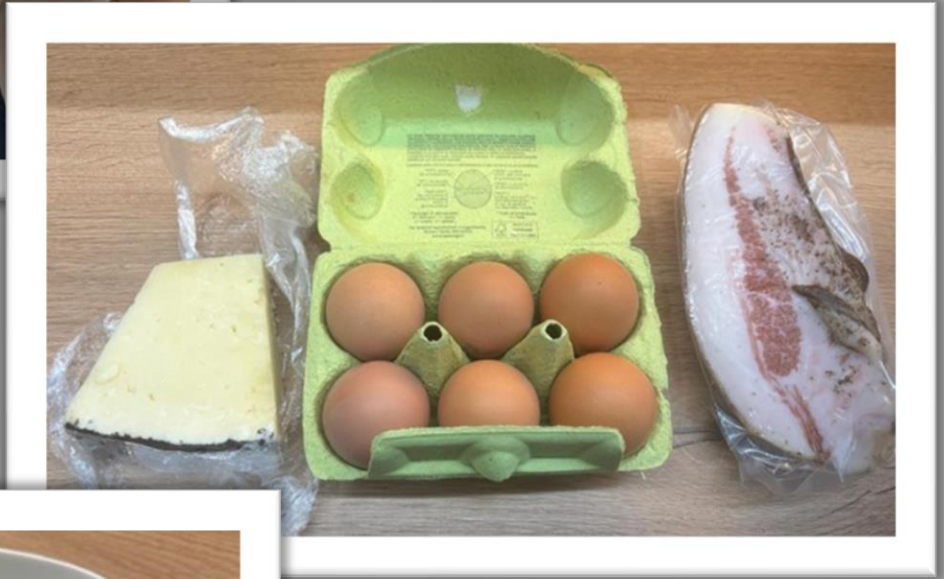
On the evening of 21 March 2024, the service team met for dinner in a private setting at "Schmids" in Agenbach for the annual service meeting.

With goulash and oven-baked soup, home-made bread and all kinds of drinks, it was a convivial and cosy end to the day.

We all hope to meet again in this setting next year.

1. Place all the ingredients in a large pan and stir to combine.
2. Preheat the oven.
3. Place the pot in the oven. Cook at 180 degrees with hot air or 200 degrees with top/bottom heat for 1 ½ hours.
4. Stir once after the first half hour.
5. Serve with bread or a baguette.

Tip: it tastes even better when warmed up!



Spaghetti alla Carbonara!

from Emanuele Ianarelli

Makes 4 servings

5 eggs (In Italy we say “one for each person plus one for the pan”)

400 g Spaghetti

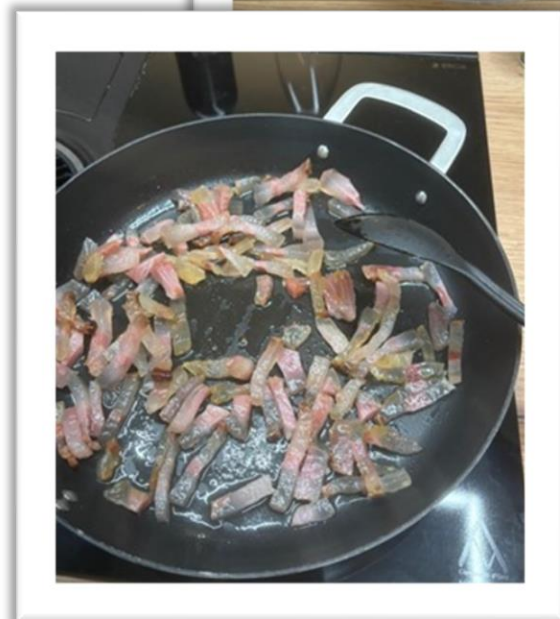
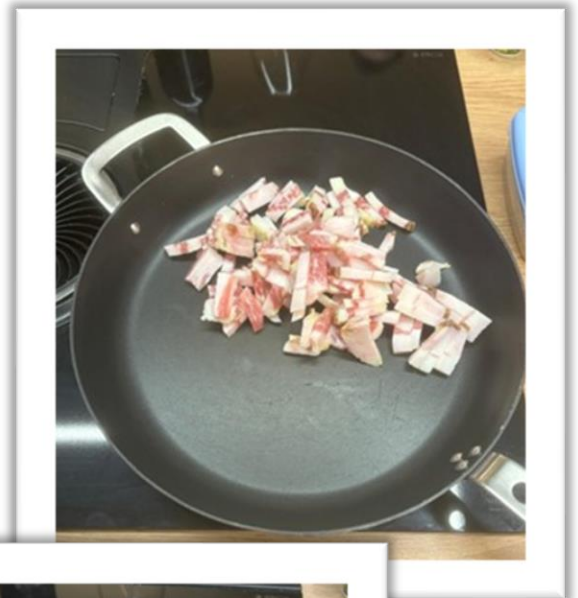
100 g Pecorino Romano

200 g Guanciale

Pepper („Quanto Basta“)

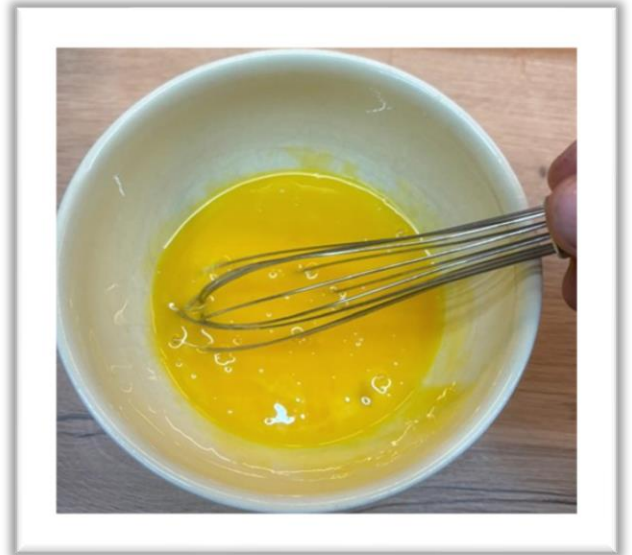
1. Take a 200g piece of guanciale and cut it into even slices, not too thick. Place it in a pan and fry it in its own fat, without adding any oil or butter, or I'll come to your house and take away your citizenship!
2. Once the guanciale is ready (crispy), remove from the heat.

You don't need that many ingredients to prepare something special...



3. Take the 5 eggs and separate the yolks from the whites.

4. Then take the egg yolks and beat them with 50g of pecorino cheese



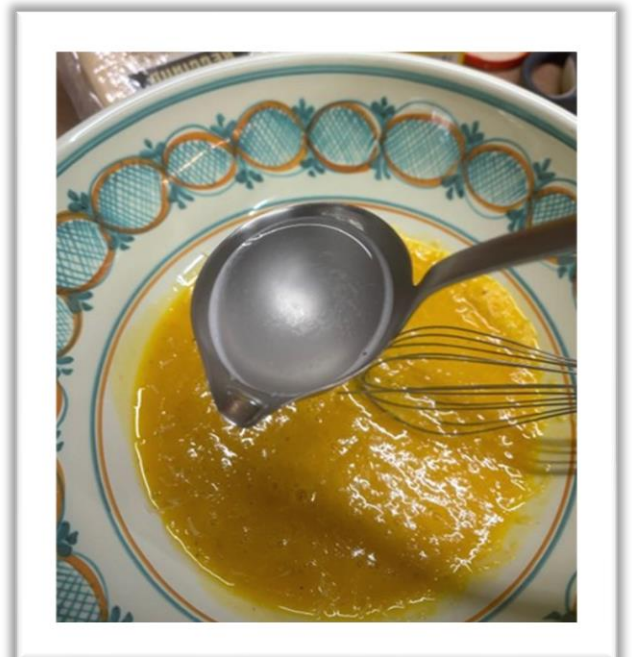
5. Bring the water to the boil, add the salt and 400g of spaghetti.

Make sure you add the **salt before** the pasta and the **spaghetti after** the water has come to the boil.

If you put the spaghetti in first, I'll - as you know - come to your house!!!!



6. Add a ladleful of the cooking water to the egg yolk sauce.



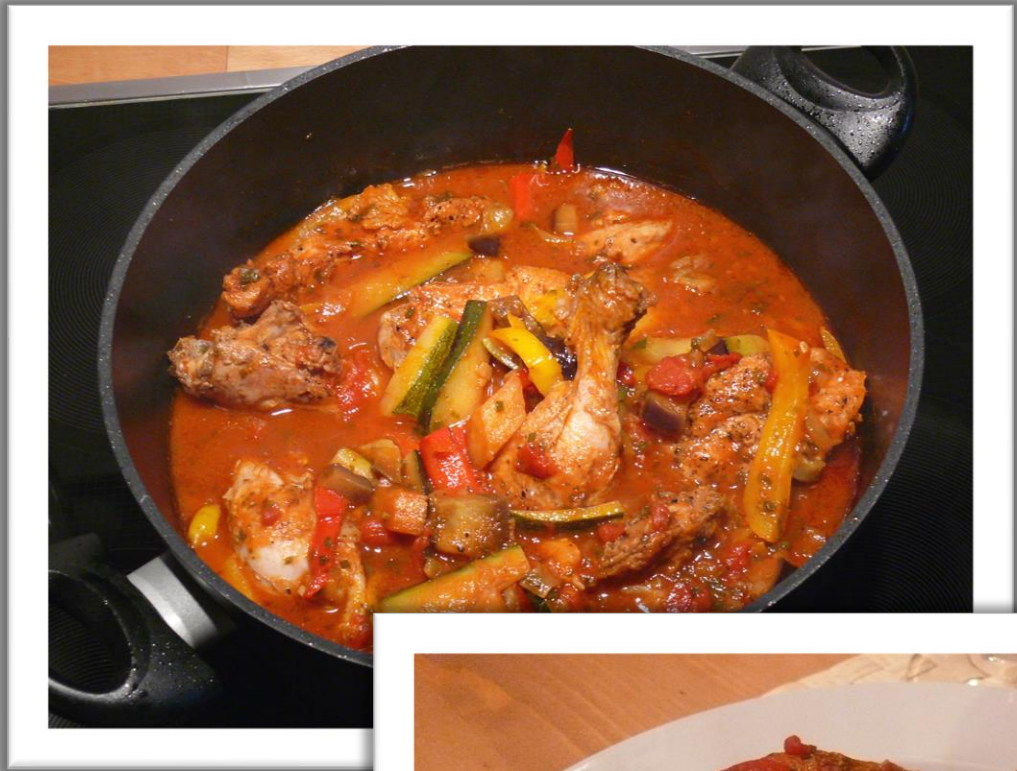
7. When the pasta is cooked and "al dente", drain it and add it to the pan with the guanciale. Add the egg cream, but make sure the pan is not hot, otherwise you will end up with an omlette !!!!!



8. Sprinkle with black pepper and pecorino!



Be quiet and enjoy!



Pollo En Samfaina

from Thomas Schild

Makes 4 servings

1 chicken (1.5 kg) cut into 8 pieces
Salt & freshly ground black pepper
80 ml olive oil
2 large onions, chopped
400 g aubergines peeled and cut into 2 cm cubes
3 crushed garlic cloves
350 g courgettes, cut into strips
2 peppers, cut into strips approx. 1 cm wide
2 cans of chopped tomatoes
1 bay leaf
2 tablespoons of mixed chopped herbs, e.g. thyme, oregano and flat-leaf parsley
125 ml white wine

When my wife and I met, we quickly realised that we both love cooking and eating well. And so, we made it a tradition to buy a new cooking book every year and cook different dishes from it.

The dish presented here is from a Spanish cookbook. For the Spanish, "Samfaina" is a Catalan ratatouille. For the Catalans, ratatouille is a Provençal Samfaina. Either way, it tastes simply delicious and goes perfectly with braised poultry.

1. Season the chicken pieces with salt and pepper. Heat the oil and brown the chicken in batches on all sides, remove and lower the heat slightly.
2. Sauté the onions in the same oil for about 10 minutes. Add the aubergines, garlic, courgettes and peppers. Cook for another 10 minutes.
3. Now add the chopped tomatoes, bay leaf, chopped herbs and wine. Put the chicken pieces back in. Bring to the boil, cover and simmer over a low heat for approx. 45 minutes until the meat and vegetables are cooked.
4. Season to taste with salt and pepper and serve.



Karaage

from Tadashi Yoshida

Makes 4 servings

Chicken (600 g) cut into bite size pieces
200 ml soy sauce
40 g grated ginger
20 g grated garlic
Sunflower oil or other vegetable oil



What is Karaage? Karaage refers to a cooking method that uses frying oil and the dishes prepared with it.

During cooking, the ingredients are lightly dusted with flour or potato starch and deep-fried in oil. Many people think of fried chicken as the ingredients for fried chicken, but this is by no means limited to the ingredients. It is a typical Japanese home-cooked dish.

1. We use domestic chicken and thigh parts. Cut into bite-sized pieces. Make the marinade from the soya sauce, grated ginger and grated garlic.
2. If no fresh ingredients are available, you can also use the corresponding pastes from tubes. Leave the chicken in the marinade for several hours.





3. Sprinkle with potato starch.



4. Fry in very hot oil at 180°C until cooked.



5. Arrange on a plate and serve with salad, rice, various stews and pickles - and your typical Japanese dinner is ready!





Alsatian tarte flambée with Swabian ingredients

from Jürgen Betzelt

Makes 2 baking trays

Dough ingredients

500 g flour
7 TBSP olive oil
2 egg yolk
1 TSP salt
250 ml water

It is not only a particularly tasty recipe with local ingredients, but also emphasises the connection with our neighbouring country and the partnership that Germany has cultivated with other European countries, especially France.

Topping ingredients

500 g onions
300 g Black Forest ham, 3 mm thick
500 g sour cream
400 g crème fraîche
salt, pepper

1. Mix all the ingredients for the dough. Set aside some oil for the final kneading. Cover and leave to rest for 30 minutes.
2. In the meantime, cut the onions into $\frac{1}{4}$ to $\frac{1}{2}$ rings, depending on their size. Cut the bacon into strips as thin as possible, approx. 2 cm long.
3. Season the crème fraîche and sour cream with a little salt (note: bacon is already flavoursome) and pepper and mix by hand. If you mix too much/too quickly, the topping will be too runny! The quantity given is very generous for the flatbreads.
4. Divide the dough into 6 equal pieces and roll out on a lightly floured work surface into very thin flat cakes (note: the base will almost show through). Spread the flatbread with the topping up to the edge (approx. 2-3 mm thick). Uncoated dough is more likely to burn!
5. Top with onion and bacon and bake in the oven at 300°C for 8 minutes.



Quick French “boef bourguignon” for the pressure cooker

from Florence Linne

Makes 4-6 servings

800 g beef for the Bourguignon

100 g bacon (optional)

2 onions

1 TSP salt

0.5 l of red wine

2-3 TBSP flour

Oil, salt, pepper & thyme

4-6 carrots (optional)

This recipe is an absolute favourite with guests and family! The portions can easily be adapted for a small or large group. It can easily be made ahead and is even better when reheated. By using a pressure cooker, you can reduce the traditional cooking time (usually 2-3 hours of slow cooking).

I love cooking this dish when its appetising smell fills the house. It is a very French dish made with a delicious red wine. The same wine should be served when eating this dish. As a side dish, we suggest something like "gratin dauphinois", boiled potatoes or mashed potatoes. A sprig of parsley on top is a nice touch - bon appétit!

1. Chop the onions. Peel and chop the carrots into 2-3 cm pieces.
2. Cut the meat into 2-3 cm cubes.
3. Heat some oil in a pressure cooker. When hot, brown the meat on all sides.
4. Set aside. Then fry the onions by themselves for a few minutes.
5. Set aside and put the carrots in the oil. Sauté for about 3 minutes.
6. Mix in the meat and onions.
7. Sprinkle with 3 tbsp of flour, stir and leave to sweat for 2-3 minutes.
8. Pour the wine and spices into the pressure cooker. If necessary, add a little water to cover the meat.
9. Cook for 1 hour at the correct pressure. The meat should be meltingly tender.



3-course Berthold birthday menu

from Andreas Ohlig

Starter: Makes 2 servings

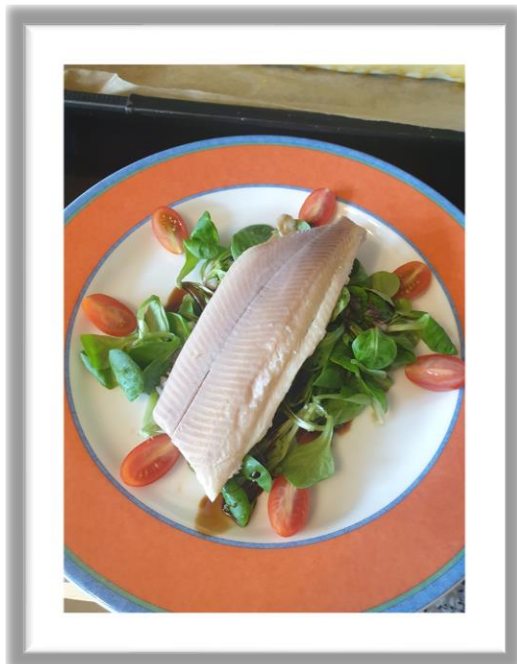
150 g fresh lamb's lettuce
2 to 4 cocktail tomatoes
1 red onion
1 tbsp chives rolls
a few basil leaves
olive oil
balsamic vinegar
salt and pepper)

My name is Andreas Ohlig and I have been working for Berthold in the source production department since 1 October 1991. I was born in Mönchengladbach but moved to Bad Wildbad in 1986 for love. The food and food culture is very different from the Lower Rhine to the Black Forest. It took me a while to learn to love the food in my new home.

Why is my favourite dish my favourite dish? Quite simply because I really, really enjoy eating it and because I make it myself.

Starter:

Trout fillet on a bed of lamb's lettuce with a Mediterranean dressing.



1. Clean and wash the lamb's lettuce, then put to one side in a sieve to drain.
2. Wash and chop the tomatoes and finely dice the onion.
3. Make a tasty vinaigrette with the remaining ingredients, except the balsamic vinegar, and season to taste.
4. Arrange the lamb's lettuce on a plate and drizzle with the vinaigrette and balsamic vinegar..
5. Place the trout fillet, either whole or sliced, on the lamb's lettuce.

Main course:

Pork fillet wrapped in savoy cabbage puff pastry



Makes 4-6 servings

2 pork fillets
6 slices of bacon (approx. 72 g)
3 tbsp oil
1 savoy cabbage (approx. 1.25 kg)
2 onions
salt and pepper
250 ml instant vegetable broth
150 g whipping cream
1 pack of fresh puff pastry from the fridge (540 g; (2 individually wrapped rolls, approx. 42 x 24 cm)
4 tbsp breadcrumbs
1 egg (size M)
Fruit to garnish

1. Wash and pat the pork fillets dry, folding the thin ends inwards. Wrap 3 slices of bacon around each fillet. Fry in 2 tablespoons of hot oil for about 5 minutes on all sides, remove and allow to cool slightly.
2. Meanwhile, clean, wash and slice the cabbage. Peel and chop the onions. Heat 1 tbsp of oil in a frying pan. Fry the onions and cabbage in the oil for about 8 minutes. Season with salt and pepper.
3. Remove about 1/3 of the cabbage and leave to cool slightly.

4. Add the stock and cream to the remaining cabbage and simmer for about 10 minutes.
5. Roll out the puff pastry on the baking paper. Cut a 7-10cm wide strip from the short side of each rolled out sheet for decoration. Sprinkle the remaining pastry sheets with breadcrumbs.
6. Spread the cooled savoy cabbage on the bottom third of each short side. Place the fillets on top and fold in using the baking paper. Separate the egg. Brush the edges of the fillets with egg white. Cut the remaining part into strips and cut out fleurons. Decorate the pastry cases with the strips and place on a baking tray lined with baking paper.
7. Brush with the beaten egg yolk and pour a cup of cold water on top. Bake in a pre-heated oven (electric 200°C/fan oven 175°C/gas mark 3) for 20 to 35 minutes. The baking time depends on the amount of savoy cabbage and how the pastry is wrapped.
8. Brush the fleurons with egg yolk and bake for about 5 minutes until golden brown.
9. Serve the pork fillets on plates garnished with fruit. Serve with savoy cabbage.

Dessert: Mascarpone cream with cherries and egg liqueur



Makes 6 servings

250g mascarpone

400 g creamy quark

100 g sugar

2 sachets vanilla sugar

6 tablespoons milk

200g whipping cream

100 ml egg liqueur

**200g cherries and some cherry
jam**

Chocolate shavings for decoration

1. Beat the mascarpone, quark, sugar, vanilla sugar and milk until smooth.
2. Whip the cream until stiff and fold in.
3. Pour the cream, leaving a little for decoration, into glasses (approx. 300 ml each) alternating with the eggnog and the cherries or cherry jam.
4. Decorate with the remaining cream, a little cherry jam and chocolate shavings.

Enjoy your meal!

