



## Delightful Winter Season with Green Pearls

### 3 recipes for culinary moments



**Darmstadt, 10th December 2015.** Fresh firs, spiced mulled wine and sugar-sweet almonds - in no other season, does it smell so good, as in the winter season. Popular, Christmas-like scents are all over the place and get you in a delightful mood.

If you are looking for a fitting recipe for your winter season, then check out these three recipes directly from the kitchen of handpicked Green Pearls members.

Sooth your itchy feet with Peruvian quinoa cookies and get lost in the fruity-nutty flavors of Zelten in Austria. And so the favorite four-legged friend also benefits from your baking, an animal-friendly recipe comes from Lower Bavaria.

The Green Pearls team wishes a delightful and green Christmas Season and a Happy New Year 2016!

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## Peruvian Quinoa Cookies



In Europe, everyone is talking about quinoa, but actually, the grain has been grown for several millennia high up in the Andean Mountains, where corn simply cannot survive. Its use is very variable and its also nutritious, which is why quinoa is seen as a basic food in Peru. At [Inkaterra Hacienda Urubamba](#), quinoa plays an important role, among them are these quinoa cookies for the traditional tea time.

**Ingredients:** 40g red quinoa, 40g black quinoa, 180g flour, 80g butter, 80g sugar, 10ml olive oil, 30g raisins, 2 tsp vanilla extract, 2 tsp baking powder, 1 egg

### How to make it:

1. Beat the butter, add sugar and mix until creamy.
2. Add the sifted flour, quinoa, egg, baking powder, olive oil and vanilla extract.
3. Form small round circles and bake in the preheated oven for 20 minutes at 180°C.

## Zelten from Austria



In Austria, Zelten is small, delicious bread with fruits and nuts to which one cannot do without in Tyrolean cuisine! This is also the case at [Gradonna \\*\\*\\*\\*s Mountain Chalets & Resort](#), which gives you the opportunity to make Zelten in your own kitchen. A pretty and delightful Christmas present.

### **Ingredients:**

*Fruit-Nut-Mix:* 300g figs, 120g coarsly chopped nuts, 200g raisins, 200g dried pears, 200g dried plums, 50g orangeade, 50g citron, 50ml mulled wine, 3 tbsp rum or Williams, 70g honey, 1/2 tsp lemon zest, 1/2 tsp orange zest, 1/2 tsp cinnamon, 1 pinch clove powder, 1 pinch allspice, 1 pinch nutmeg

*How to make it:* Cut everything into squares and let it sit overnight.

*Dough:* 400ml water, 4 tbsp sugar, 40g yeast, 300g flour, 200g rye flour, 30g salt, 2 tbsp oil, 2 tsp anis

*How to make it:* Mix all ingredients to a dough and let it sit for 1 hour.

### **How to make it:**

1. Mix the bread dough with the fruit-nut-mix.
2. Form 4 long breads, decorate with nuts and candied fruits and let it sit for another 20 minutes.
3. Bake for 40 minutes at 170°C and coat with sugar syrup every 15 minutes.



## Cookies for four-legged friends



Time out and culinary art - this is [Hofgut Hafnerleiten](#) in Lower Bavaria. And they do not only think of those sitting at the table, but also of those, who are laying underneath. Namely because Hofgut Hafnerleiten also makes sure that your four-legged friends can enjoy the winter seasons happy and satisfied. With this dog cookie recipe, you can give your best friend, or each befriended dog owner a nice treat!

**Ingredients:** 250g oatmeal, 250g tuna in its own juice, 50g olive oil, 125g water, 1 egg, 200g rye flour, 1/2 tsp baking powder

**How to make it:** Mix everything and knead very well, then roll it out about 3mm thick. Afterwards, cut out with a cookie cutter or by hand. Bake for about 10-15 minutes at 160°C.

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The German Green Pearls GmbH with place of business in Darmstadt, Germany unifies international tourism companies that support environmental protection and demonstrate social commitment. Thereby, Green Pearls is the first holding company worldwide that consolidates sustainable hotels, a destination and restaurants in a global data source.

Among the criteria of admission to Green Pearls, are a sustainability plan on management level, sustainable architecture, comprehensive water, energy saving and waste recovery measures, the

use of seasonal and regional ingredients in the kitchen, as well as a large commitment for the social balance in each of the vacation regions.

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