



Nürnberger Eisenlebkuchen (German Lebkuchen)

Time: ca. 2h, plus 1h refrigeration – Yield: ca. 20-25 Lebkuchen

(70mm) Ingredients

Lebkuchen

- 3 Eggs
- 90g Dark Brown Sugar
- Ca. 8-10g Spice Mix*, depending on personal preference 1 Tbsp. Honey
- 1/8 tsp fine Salt
- 125g whole Almonds
- 70g Hazelnuts
- 55g Walnuts
- 100g Candied Orange Peel
- 100g Candied Lemon Peel
- 3g Fresh Lemon Peel
- 3g Fresh Orange Peel
- Baking Wafers (Preferred Size – For home use I like 70mm)

*Spice Mix

- 6g finely ground Ceylon Cinnamon
- 3g finely ground Cloves
- 2g finely ground Cardamom
- 2g finely ground Nutmeg
- 2g finely ground Anise

Frosting

- 2-4 Tbsp. Water/100g Confectioner's Sugar; ca. 1/2 Lemon and
- 100g Confectioner's sugar; melted Chocolate



Method

1. Finely grind the nuts in your Food Processor or Mixer (be sure to stop before making nut butter), then the candied Orange and Lemon peels (add a few table spoons of the ground nuts for better results).
2. Place Eggs and Sugar in a stand mixer and whisk on high speed until creamy and light, ca. 4-5 min.
3. Switch to the paddle/dough hook attachment, turn to a slow stir on lowest setting. Slowly add Spice Mix, Honey, Salt, fresh peels, candied peels and ground nut mixture, until ingredients are combined. Do not overmix. Refrigerate mass for ca. 30 min and pre-heat oven to 300° Fahrenheit.
4. Prepare a sheet pan with a silicone mat (or parchment paper) and place on it as many wafers as it will comfortably hold, spacing them ca. 1 in apart.
5. Remove the dough from the fridge and prepare a small bowl with cold tap water. Place a wafer in your subdominant (musical pun intended) hand and heap a good helping (ca. 1 ½ Tbsp. for the 70mm wafers) of dough on top. The dough will be sticky, so in order to smoothen it out and distribute it evenly, frequently dip your fingers in the tap water. Make sure to leave ca. 2mm of the wafer uncovered as the Lebkuchen will expand slightly during the baking process.
6. Bake the Lebkuchen for ca. 20-25 min (for the 70mm size) – note that it is easy to overbake them: they should feel soft and slightly ‘under-baked’ to the touch when they come out of the oven. Definitely remove them from the oven when the dough closest to the wafer’s edge turns color, or it will end up becoming crispy.
7. Let the Lebkuchen cool off slightly on the baking sheet, but remove and continue to let cool on a rack as soon as you dare to transfer them (Violists can do this with their bare fingers, Violinists and all others please use utensils).
8. The Lebkuchen are now ready to be either glazed with the traditional water/confectioner’s sugar frosting (or lemon/confectioner’s sugar for extra zest), or dipped in melted chocolate (I recommend a mixture of 70% and 85% chocolate).



9. Either dry for 6-8 h or, if you are as impatient as a member of a String Quartet, place in freezer for 20 min and dig in (especially recommended with the chocolate covered ones.).



Saba Elisha's Hannukah Doughnuts

Time: ca. 3h (incl. 60-90 min resting the dough) – Yield: ca. 12

Ingredients

- 500g Bread Flour
- 8g Active Dry Yeast
- 1/4 Cup Sugar
- 2 Eggs
- 165 ml Whole Milk
- 50g Butter, at room temperature
- 1 Tbsp Brandy or Cognac
- Lemon Zest (optional)
- A pinch of salt
- Canola oil for deep frying
- Your choice of jam (seedless and smooth) Confectioner' sugar

Preparation

1. Put all Dough ingredients except for the soft butter in a Stand mixer with the Dough hook attachment and knead for 3-4 min
2. Add the soft butter bit by bit and knead for 7 more min
3. Place Dough in a lightly oiled bowl, cover with a damp kitchen towel and let rise until it doubles in size (ca. 60-90 min)
4. Put the dough on a floured surface and flatten with a rolling pin until ca. 3/4" thick
5. Use a 2 3/4" round cookie cutter to make the Doughnuts
6. Put the Doughnuts in a cookie pan with a floured parchment paper, keep them 4cm apart from one another and cover them loosely with a plastic wrap for 30-40 minutes. Collect the rest of the dough into a ball and let sit under the damp kitchen towel for 5 minutes, before repeating steps 4 & 5 to make additional doughnuts
7. Heat oil in large pot to 320°F

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8. Carefully place doughnuts into the hot oil, flipping them so the upper part faces downwards and fry for about 2 minutes on each side
9. Use a slotted spoon to remove the Doughnuts from the oil and place onto a large plate covered with paper towels
10. Fill with your choice of jam and sprinkle with confectioner's sugar. Serve warm and enjoy!



Wiener Apfelstrudel (Viennese Apple Strudel)

Recipe from lilvienna.com

(<https://www.lilvienna.com/original-viennese-apple-strudel/>)

Time: ca. 3h – Yield: 'Nuff for the whole family

Ingredients

Strudel Dough

- 1/3 cup lukewarm water (80 ml / 80 g)
- 1 tablespoon + ½ teaspoon neutral tasting vegetable oil (15 g)
- ½ teaspoon vinegar (or lemon juice)
- 1/8 teaspoon table salt or fine sea salt
- 145 g bread flour (1 cup) (substitute with all-purpose flour) • ½ teaspoon vegetable oil for brushing the dough • flour for dusting

Filling

- 3 tablespoons unsalted butter (40 g)
- 2/3 cups fine bread crumbs (80 g)
- 5 tablespoons granulated sugar (65 g)
- ½ teaspoon ground cinnamon
- 4 tablespoons raisins (50 g)
- 3 tablespoons rum or lukewarm water for soaking the raisins
- 2 lbs sweet-tart apples (e.g. MacIntosh) (900 g)
- 1 tablespoon lemon juice
- 2 tablespoons melted butter for brushing the dough (divided)
- confectioner's sugar for dusting
- whipped cream, Vanilla sauce or Vanilla Ice Cream for serving (optional)



Method

Dough

1. Mix lukewarm water, oil, vinegar and salt in a big bowl. Acid like vinegar helps relax the gluten to make the dough easier to stretch.
2. Stir in about half the flour with a spoon until well combined, then gradually add the remaining flour until it comes together and you can work it with your hands.
3. Knead the dough until smooth for about 10 minutes, either in the bowl or on a working surface. The dough should be moist but not sticky. If it is too sticky to knead, add a little more flour (you shouldn't need more than 1 or 2 additional tablespoons). Slam the dough onto the worksurface a few times to enhance gluten development, yielding a very elastic dough.
4. Shape the dough into a smooth ball. Brush a clean bowl with oil, put the dough into the bowl and brush it with oil (you can do this with your fingers).
5. Cover the bowl with a lid or plastic wrap and let it sit for 1 hour at room temperature.

Filling

1. Melt the butter in a pan over medium heat and add the breadcrumbs. Toast them, stirring constantly, until they are golden. Remove from the heat and let cool.
2. Mix sugar and cinnamon together, then add it to the buttered breadcrumbs and stir well. Set aside.
3. Soak the raisins in rum (traditional) or lukewarm water for about 10 minutes to get them softened.
4. Peel the apples, quarter and core them. Chop every quarter into 1/8 to 1/4 inch thick slices and cover them with lemon juice to prevent the apples from getting brown. Add the soaked raisins (but not the remaining rum or water) and mix well.



Assembly

1. Roll out the dough with a rolling pin on a clean and lightly floured surface. Flour the surface and the dough every now and then while rolling.
2. When the dough gets about 13-15 inch in diameter, pick it up then use the back of your hands, particularly your knuckles, to stretch it (remove all sharp jewelry first). This way you can straighten the dough like a pizza.
3. When the dough gets bigger and thinner, and thus difficult to handle, put it down on a lightly floured tablecloth, straighten out the wrinkles in both the tablecloth and the dough. Continue stretching the dough on the tablecloth using your hands.
4. Gently stretch the dough paper-thin from the inside to the outside, working your way around the sheet of dough. Stretch it until it starts to look translucent. You should be able to read the titles of a newspaper placed under the dough (don't do this though, the ink would probably come off).
5. In the end, the sheet of dough should be stretched into a rectangular shape, with the shorter edge fitting the baking sheet lengthwise. Thick edges should be cut off.
6. Brush half the dough with half the melted butter. Spread the breadcrumb-mixture over the other half of the dough and pat down evenly. One side is brushed with butter now, the other side is covered with breadcrumbs. Leave 1 to 1 ½ inch to the edge. Spread the apples over the breadcrumbs.
7. Fold in the side-ends of the dough. Using the towel, roll the dough, starting at the apple-topped end all the way. Then gently roll the strudel onto a sheet of parchment paper with the seam-side down.
8. Put the dough onto a baking sheet and brush it with the remaining melted butter.

Baking

1. Put the baking sheet in the middle (I use rack 2 of 4 from top) of the preheated oven and bake it for ½-¾ hour at 375 °F.
2. When the crust turns golden, the Apple Strudel is ready. Take it out of the oven, let it cool slightly, cut it into pieces and serve dusted with confectioner's sugar.



Chocolate Babka

Time: 3h – Yield: 3 Babkas

Ingredients

For the dough:

- 600g bread flour
- 200g soft butter
- 100g sugar
- 20g active dry yeast
- 100g sour cream
- 4 eggs
- A pinch of salt

For the chocolate filling:

- 130g chocolate (70%)
- 120g butter
- 6 tbsp of confectioners' sugar
- 3 tbsp cacao powder

For the sugar syrup:

- 1 cup sugar
- 1 cup water

Preparation

1. In the bowl of a stand mixer mix together all dry ingredients of the dough (flour, sugar, yeast and salt)



2. Add the sour cream and eggs, and mix with the dough hook attachment on low speed for about 1 min
3. Add the soft butter and knead on low-medium speed for 10 min
4. Place in a lightly oiled bowl, cover with a damp cloth for about 2 hours and let the dough rise
5. Meanwhile prepare the chocolate filling*
6. Divide the dough to 3 equal portions
7. Place one portion on a lightly floured surface and flatten into a 9x17 inch rectangle
8. Spread a thin layer of the chocolate filling on the dough and roll the dough into a coil starting from the long side so that you end up with a 9 inch long coil
9. Wrap coil in a plastic wrap and place in the freezer for 10 minutes
10. Repeat steps 7-11 with the leftover 2 portions
11. With a sharp knife slice the coil lengthwise in half and braid the two parts
12. Butter a 9 inch loaf pan and cover with baking paper, and place the braid into the prepared pan
13. Cover loosely with a kitchen towel and let rise in a warm place for ca. 1 hour. Bake in a preheated oven at 320 F for 30-35 min
14. Prepare the sugar syrup* and pour it on top while cakes are still warm
15. Repeat steps 13-15 with the other 2 coils ***Chocolate filling:**
Melt butter and chocolate together in the microwave, stop to mix every 20 seconds to make sure the chocolate melts nicely into the butter. Once smooth, mix in the cacao and confectioner's sugar and let rest at room temperature for ca. 1 hour

***Sugar syrup:**

Place sugar and water in a saucepan, bring to a boil and simmer for ca. 1 minute