

SmartDocuments RECIPE BOOK



Welcome

Wild variety of food

At SmartDocuments we love to eat. Eating brings us together and it's one of the main topics during the day.



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Introduction

Because we have colleagues from different parts of the Netherlands, German Colleagues and colleagues from Armenia, Ukraine and more, there is a wild variety of tastes to be found in this SmartDocuments recipe book. We will continue to update this recipe book. Enjoy varieties of food from the colleagues of SmartDocuments and try some yourself if something looks interesting;).





(Chocolate pancakes)

RECIPE



Preparing Time
10 minutes



Cooking Time
30 minutes



Prepared for
4 people

Ingredients

225g self-raising flour
50g cocoa powder, sieved
1 tsp baking powder
1 tbsp caster sugar
2 large eggs
400ml whole milk

1 tbsp vegetable oil
50g unsalted butter, cubed
Frozen red fruit
Ice cream
banana
Chopped walnut

Preparing

Step 1

Tip the flour, cocoa powder, baking powder and sugar into a large bowl with a small pinch of salt. Add the eggs and whisk until smooth. Gradually whisk in the milk until you have a smooth batter.

Pretty muck making a normal pancake batter but now you add cacao powder.

Make sure to take out the frozen red fruits and put them in a bowl so you can collect the frozen red fruit juices.

Step 2

Heat up the pan and some oil. Add the batter and some banana slices.

Flip when needed.

Step 3

When pancake is done add the ice cream, red fruit, walnut pieces and a little bit of the red fruit liquid and you get that ----->



Chocolate pie



Preparing Time
20 minutes



Cooking Time
0 minutes



Prepared for
10-12 people

Ingredients



Base/crust

280g almonds (or mix multiple nuts)
40g cacao powder
1/2 tsp salt (easily too much so watch out)
50g liquid coconut oil

****Optional: 2 tbsp agave syrup*****

Filling

200g unsweetened chocolate (1 flavoured bar, 1 dark chocolate bar)
480ml almond milk (or milk of choice)
12 Medjool dates or 250gram soaked in water for 15 min.

Preparing

For the crust

1. Blend the nuts, cacao powder, and salt until coarsely ground.
2. Add the coconut oil. Blend/stir until the texture is moist and crumbly but holds together when pressed.
3. Press into the bottom of a pie pan and put in the fridge

For the Filling

1. Blend the milk and dates on high until very smooth.
2. Melt the chocolate (in a bowl on warm water)
3. Add melted chocolate to the blender and blend until combined.
4. Pour into the crust and smooth the top.
5. Refrigerate or freeze overnight, typesetting industry

Variation tips

Use a little bit of melted white chocolate to get the nice looking mixture of colours.

Use dark chocolate with orange flavour as flavoured chocolate and top off the pie with scrapings of the orange (zest). This contains lots of flavour.

Use crushed oreos to cover a part of the pie for the lovers of cookies.





Burgers at the office

RECIPE



Preparing Time
30 minutes



Cooking Time
20 minutes



Prepared for
4-10 people

Preparations

Step 1

Get other colleagues excited for burgers in the afternoon. How to persuade? Just tell them you will do the shoppings and the cookings. Even people who brought food will be in.

Step 2

Make a round in the office to find out who are in and if there are any special requests for non-meat eaters.

Step 3

Go do the ingredient shoppings.

Ingredients and more

Step 4

Cut all the mushrooms

Cut all the Onions

Cut all the Tomatoes

Cut the lettuce

Cut the buns

Step 6

Heat up all the ingredients that need warming up.

Step 7

Serve burgers with topping preferences

Step 8

Enjoy colleagues enjoying your food and the vibe that was created by the food bringing everyone together

Step 5

Huddle up all the colleagues into the Kitchen



Preparing Time
30 minutes



Cooking Time
15 minutes



Prepared for
1 person



Cheese crust pizza

OPTIONALLY VEGAN

Preparing

Step 1

Buy are make own pizza dough

Step 2

Roll the dough almost into a square but keep a little bit of rounding. Add cheese a little besides the border and fold the dough over the cheese and firmly close it.

Step 3

Create the sauce by blending 2 tomatoes, don't forget to remove the middle with all the liquids otherwise the sauce will be to wet. Add a tablespoon of Tomato paste, not much more because the flavour of paste is very intense. Add garlic, freshly chopped basil and dried oregano and a bit of salt. Step 3



Ingredients

- Fresh Dough (brackets to make it vegan)
- 2 tomatoes
- Tablespoon tomato paste
- Fresh basil leaves
- (Violife) cheese
- Salt
- 2 Cloves of garlic
- Pepper
- Corn
- (Vegetarian butcher) salami

Step 4

Smear the sauce over the dough, add a little at the edges to give some extra flavour to the cheese crust to make it less dry. Even the people who normally will leave the crust will then eat it!).

Then add the cheese, this way the cheese forms a better base layer then when you add it later.

Add the remaining ingredients on top of the cheese.

Step 5

Put it for 12 min in a 200 degrees oven.

Step 6

Top it off with some basil leaves on top.
And enjoy!

Bubble tea

ALSO KNOWN AS BOBA TEA



Preparing Time
10 minutes



Cooking Time
30 minutes



Prepared for
4 people

Ingredients

Creating the pearls

- 125 gram Tapioca flour (get it at a toko)
- 80ml water
- 40 gram brown sugar 125 gram tapioca meal, extra
- 5 gram cacao powder

What else

- 2 tablespoons of brown sugar
- Oatly or normal milk
- Chilled tea

(Tapioca can be used to create really chewy textures)

Preparing

Step 1

Boil the 80 ml water and add the sugar and cacao powder. When it boils add the Tapioca flour. Now kneed it until it becomes dough. It really needs some muscle to rub the caramel into the tapioca flour, dont think it's wrong and flaky, keep going till it becomes more like dough. Add some tapioca flour on a flat service and roll the dough in snakes. Then cut the snakes and roll multiple pieces in your hand to make it a bit more round.

Step 2

Boil them for 15min or so and rinse under cold water so they wont stick to each other. Add the pearls in a cup of tea and add milk till the desired taste has been reached. You can also put the pearls in a pan with water and sugar and then swirl the pearls and caramel into the glass to get the effect shown on the right --->

Use a straw with a big opening for the full experience.

Variation tip

Add finely crushed Oreo cookies to the bottom.







Halloween 2019

For Halloween in 2019 we created some delicious dishes. Not difficult to make so you can easily try it at home or at your office.

The skulls are created with Indian NAAN bread. They have a nice size and shape to create the skulls. A little bit under the middle you make a small incision like a triangle to create the jaw and instantly the skull shape becomes visible. Add some pizza sauce on top. Cut the onions in rounds and use the bigger ends as eyes for a more intense eye effect. Use a small onion ring for the nose and add some green pepper in the nose. Use corn to make the hair and top facial features for the colourful Halloween features. Add some cheese for flavour and for the white colour of the skull. There are more colourful toppings you can use but these simple ones already give a good impression.

For the drinks, you put water into a latex glove and freeze it overnight. Buy some red juice that looks similar to blood such as Coolbest strawberry flavour and put the hand in a large glass bowl. Be careful when taking the latex of the hand, the fingers easily break.

And lastly, for the sweetness lovers. Buy some donuts, M&M's and almond shavings. On the inside of the donut you create teeth with almond shavings that you push in the donuts. The M&M's will be the eyes.

There were many more things we made, such as Hotdog mummies and bloody hotdog fingers, but this will already be something nice for the Halloween atmosphere that is easy to make.

Keep an eye out for updates

