

TRACER HOLIDAY RECIPES

# 2024



**Smörgåstårta, Zucchini soup with smoked salmon, Hungarian goulash, Paner eggplant rolls in lentil dahl, Salmon en croûte, Beef Wellington, Beef tenderloin braised in red wine, Arancini with mozzarella, Eggplant pizza, Mushroom risotto, Passion fruit pavlova, Salted caramel brownies, Tiramisu**

*Happy  
Holidays*



*At TRACER, we are truly foodies. When someone brings delicious leftovers for lunch, recipes are exchanged. On the back of this card, we like to share our favorite recipes for the holidays. We hope it inspires you and contributes to your holiday season. We wish you happy holidays and all the best for 2025.*





Lunch

# Smörgåstårta



By

Jenny  
Haan

## Ingredients 4

3 medium eggs, 25 g fresh chives, 1 lemon (optional: 1 extra for decoration), ½ cucumber, 2 tomatoes, 6 tbsp mayonnaise, 400 g dairy spread natural, 2 tbsp horseradish, 12 slices white casino bread **without crust**, 200 g smoked salmon, 40 g arugula, 25 g salmon eggs (optional). **Vegetarian alternative:** replace smoked salmon with slices of cooked beet with sea salt, salmon eggs with thin shreds of radish.

## Preparation 30 minutes + 1 hour chilling

Bring a pan of water to a boil, when the water boils, add the eggs and boil hard for 8 min. Drain, shock, and peel them. Meanwhile, finely chop the chives. Scrub one of the lemons clean, grate the yellow rind, and squeeze the fruit. Cut half the cucumber lengthwise with a peeler into thin slices.

Mash the eggs into pieces with a fork. Mix with ⅓ of the mayonnaise and 1 tsp of the chives and set aside.

Mix the dairy spread with the rest of the mayonnaise, 2 tbsp of the lemon juice, 2 tsp of zest, horseradish, and 5 tbsp of the chives. Season with salt and generous pepper.

Place 3 slices of bread side by side on a platter and spread with 75 g of the dairy spread mixture. Divide the slices of salmon on top. Place 3 slices of bread on top. Spread these with 75 g of the dairy spread mixture and add the cucumber on top, keep 5 slices of cucumber aside. Sprinkle with pepper. Place 3 slices of bread on top of the cucumber and spread with 75 g of the dairy spread mixture. Spread egg salad on top.

Cover with the rest of the bread and press down slightly. Spread the outside of the tart with the rest of the dairy spread mixture. Place in the refrigerator for minimal 1 hour. (You can also do all of the above steps the night before).

Decorate the top of the tart with the arugula, wild salmon eggs, the rest of the chives and the rest of the lemon zest. Make thin slices and florets of the tomatoes, cucumber, and lemon and divide over the smörgåstårta.

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# Zucchini soup with smoked salmon



By

Anne-Fleur  
Verhaar

## Ingredients 4

2 zucchinis, 1 broccoli, 1 stock cube, 2 cloves of garlic, 1 onion, olive oil, 200 g smoked salmon, coffee creamer (for a creamy touch).

## Preparation 15 minutes + 20 minutes cooking

Finely chop the garlic and dice the onion. Heat a generous splash of olive oil in a large pot and sauté the garlic and onion until translucent. Enjoy the delightful aroma filling your kitchen!

Cut the zucchini and broccoli into large chunks and add them to the pot. Sauté briefly to release their flavors. Set aside some vegetables for garnish.

Add hot water until the vegetables are just covered and crumble in the stock cube. Let everything simmer until the vegetables are tender.

Remove the pot from the heat and blend the soup until smooth and velvety using an immersion blender. Add coffee creamer to your liking, making the soup wonderfully creamy—a tip from grandma!

Chop the smoked salmon into small pieces and place them at the bottom of your soup bowls. Pour the hot soup over the salmon, allowing it to gently cook and infuse the soup with its delicate smoky flavor.

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# Hungarian goulash (Gulyás)



## Ingredients 6

1.5 kg beef stew meat, 2-3 onions **diced**, 2 tomatoes **finely diced**, 1 red bell pepper **finely diced**, 1-2 garlic cloves **minced**, 1 tbsp paprika powder, ¼ tsp ground cumin, salt, black pepper, oil (for frying), water and red wine (750-1000 ml of liquid in total, enough to cover the meat; use only water if preferred). **For serving:** about 300-400 g of egg noodles or small pasta, or about 1 kg of potatoes **boiled**.

## Preparation 15 minutes + 1.5-2 hours cooking

Start by dicing the onions, tomatoes, and red bell pepper. Mince the garlic cloves.

Heat oil in a large pan over medium heat, then fry the diced onions until golden and fragrant. Add the diced tomatoes and red bell pepper to the pan and cook for a few minutes until they soften.

Next, add the beef stew meat to the pan and stir well to combine. Sprinkle in the paprika powder, ground cumin, salt, and black pepper. Mix everything thoroughly. Pour in enough water and red wine to completely cover the meat (or just water if you prefer). Stir and cover the pan.

Let the stew simmer on low heat, stirring occasionally, until the meat becomes tender. This can take 1 to 2 hours, depending on the type of meat used.

While the stew cooks, prepare the egg noodles or pasta according to the package instructions. Drain and set aside.

When the meat is soft and the stew is thickened, it's ready to serve. Plate the stew over the cooked noodles or alongside boiled potatoes. Serve hot and enjoy!

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Main

# Paneer eggplant rolls in lentil dahl



## Ingredients 4

3 large eggplants (750 g), 3 tbsp olive oil, 220 g paneer, 2 limes 1 tsp zest and 2 tbsp juice, 45 g spicy pickled mango, 100 g large spinach leaves, salt and black pepper.

**For lentil dahl:** 3 tbsp olive oil, 5 banana shallots, 45 g fresh ginger root, 2 red chili peppers finely chopped, 1 tsp mustard, 1 tsp ground cumin seeds, 1 tsp ground coriander seeds, ½ tsp turmeric powder, 2 tsp curry powder, 2 tsp tomato paste, 100 g dried red lentils, 400 ml coconut milk (70% coconut extract, if lower, add creamed coconut).

## Preparation 30 minutes + 1 hour cooking

Preheat the oven to 220°C. Cut the eggplants into slices, about ½ cm thick. In a large bowl, toss the eggplant slices with oil, ¾ teaspoon salt, and black pepper. Arrange on two baking sheets lined with parchment paper and roast for 25 min, turning halfway, until soft and lightly browned. Set aside to cool.

For the lentil dahl, heat 2 tablespoons of oil in a large sauté pan over medium-high heat. Add peeled and finely chopped shallots and cook for 8 min until golden. Add peeled and finely chopped ginger and half the chili, then cook for 2 min. Stir in the spices, tomato paste, and lentils, then cook for 1 min. Pour in the coconut milk, 600 ml water and ¾ teaspoon salt. Bring to a boil, reduce heat, and simmer for 20 min, stirring occasionally, until the lentils are tender and the sauce thickens. Transfer to a medium size baking dish and set aside.

In a small bowl, mix the paneer with lime zest, mango pickle, 1 tablespoon lime juice, and ½ teaspoon salt. Place a spinach leaf on each eggplant slice, add a heaping teaspoon of the paneer mixture, and roll tightly from the narrow end. Arrange the rolls seam-side down in the dahl, repeating until you have all rolls packed together.

Gently press the rolls into the sauce, don't submerge them. Bake for 15-20 min, until tops are golden and the sauce bubbles. Let rest for 5 min.

Heat the remaining tablespoon of oil in a small pan over medium-high heat. Add the reserved chili, frying for 1 min until crispy and aromatic. Drizzle over the rolls, and sprinkle with lime juice before serving.

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Main

# Salmon en croûte



By

Maarten  
Brom

## Ingredients 6-8

50 g flaky sea salt, 25 g demerara sugar, 2 x 500 g skinless, boneless salmon fillets.

**For the en croûte:** 75 g watercress chopped, 200 g cream cheese, 2 tbsp fresh dill sprigs chopped, 1 lemon zested and juiced, a pinch of smoked salt (optional), 500 g block all-butter puff pastry, flour for dusting, 2 egg yolks beaten.

**For the pickle (optional):** 1 cucumber peeled, halved, deseeded, and sliced, 1 red onion finely sliced, 100 ml cider vinegar, 1 tbsp sugar.

## Preparation 1 hour + 1.5-2 hours cooking and chilling

The day before, mix salt and sugar. Sprinkle half the mix on a tray, place one salmon fillet skinned-side down, and cover with more salt mix. Lay the second fillet on top, skinned-side up. Sprinkle with the remaining mix, cover, and weigh down with a tray and tins. Refrigerate for 12-48 hours.

Rinse and dry the salmon with kitchen paper. Mix watercress, cream cheese, dill, lemon zest and juice, smoked salt (optional), and pepper in a bowl.

Line a baking tray with parchment. Roll out half the pastry slightly larger than the salmon and place it on the tray. Lay one fillet skinned-side down, spread the cream cheese mix, and top with the other fillet skinned-side up. Brush edges with egg yolk, cover with the second rolled-out pastry, and seal. Chill for at least 30 minutes (up to 24 hours). Preheat oven to 220°C. Bake for 20 minutes, glaze with yolk, lower to 180°C, and bake for 20 minutes more. Take out and let it rest for 10 minutes.

For the pickle, boil vinegar, sugar, and salt and pour over cucumber and onion, toss, and chill (up to 2 days ahead).

Slice en croûte and serve with the pickle.

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Main

# Beef Wellington



## Ingredients 4

2 x 400 g beef fillets, olive oil, 500 g mixture of wild mushrooms finely chopped, 1 sprig of thyme only leaves, 500 g puff pastry, 8 slices of Parma ham, 2 egg yolks beaten with 1 tbsp water and a pinch of salt, salt and black pepper.

**For the red wine sauce:** 2 tbsp olive oil, 200 g beef trimmings, 4 large shallots peeled and sliced, 12 black peppercorns, 1 bay leaf, 1 thyme sprig, splash of red wine vinegar, 750 ml red wine, 750 ml beef stock.

## Preparation 1.5 hours + 2.5 hours chilling and cooking

Wrap each beef fillet tightly in three layers of cling film to hold its shape, then chill overnight.

The next day, remove cling film, and sear fillets in hot oil for 30-60 seconds until browned but rare inside. Let it chill.

Cook mushrooms in hot oil with thyme and seasoning until moisture evaporates and a thick paste forms. Let it cool down.

Cut pastry in half and roll each piece into a rectangle large enough to wrap a fillet. Chill. Lay out cling film, overlap 4 slices of Parma ham in a square, and spread half the mushroom paste on top.

Season beef, place on mushroom-covered ham, then roll the ham over the beef, forming a log. Wrap tightly with cling film and let it chill for 30 minutes.

Brush pastry with egg wash, remove cling film from beef, wrap each fillet in pastry, trim, and brush with egg wash. Chill for 30 minutes.

For sauce, brown beef trimmings in oil, add shallots, peppercorns, bay, and thyme. Cook until shallots caramelize. Add vinegar and let reduce, then pour in wine and let reduce further. Add stock, simmer for 1 hour, strain, season, and set aside.

Score pastry, brush with egg wash, bake in preheated oven at 200°C for 15-20 minutes until golden. Rest for 10 minutes. Reheat sauce while resting, then slice Wellingtons and serve with the sauce.

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Main

# Beef tenderloin braised in red wine



By

Go  
van Dam

## Ingredients 4

750 g beef tenderloin trimmed, dry brined, and 30 min at room temperature, 3 cloves garlic thinly sliced, 2 tbsp rosemary or thyme finely chopped, 10-12 thin slices pancetta (approx. 120 g) or streaky bacon, 20 g dried wild mushrooms, 2 tbsp extra virgin olive oil, 1 onion halved and sliced into rings, 1.5 dl red wine, 400 g canned chopped tomatoes.

## Preparation 30 minutes + 50 minutes cooking

Make small incisions in beef using a sharp knife and insert thin slices of garlic into each cut. Sprinkle with 1 tablespoon of rosemary and season with salt and pepper.

Lay the pancetta slices overlapping on a cutting board, place the beef on top, and wrap the pancetta around the meat. Tie securely with kitchen twine (six knots along the length) to keep it intact. Refrigerate for at least 15 minutes.

Soak the dried mushrooms in 2 liters of hot water for 10 minutes, drain, and reserve the soaking liquid.

Preheat the oven to 190°C (375°F). Heat olive oil in a roasting pan on the stovetop, sear the pancetta-wrapped beef on all sides until golden brown, and set it aside.

Lower the heat, add the onion to the pan, and cook until softened. Stir in the remaining garlic and rosemary, then add the drained mushrooms and sauté briefly.

Return beef to pan, coat it in sauce, and bring the mixture to boil. Cover and transfer to the oven, braising for 15 minutes for rare or 20 minutes for medium-rare. Remove the beef from the oven, let it rest, covered, for 15 minutes. Remove the twine.

Add the reserved mushroom soaking liquid to the pan, avoiding sediment, and cook until reduced. Stir in the red wine, simmer briefly, then add the canned tomatoes. Cook for 5–10 minutes to thicken the sauce, seasoning to taste. Serve with polenta, saffron risotto, or potatoes.

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Side

# Arancini with mozzarella



By

Tessa  
Aminetzah

## Ingredients 24 pieces

100 g Parmigiano Reggiano, 1 clove garlic, 2 stock cubes (chicken or herbs), 1.2 L water, 25 g unsalted butter, 300 g risotto rice, 80 g truffle-mushroom tapenade, 300 g mini buffalo mozzarella or a large ball **diced**, 75 g all-purpose flour, 2 medium eggs, 70 g panko, 1.5 L peanut oil.

## Preparation 1 hour + 1 hour chilling + 12-16 minutes frying

Grate the Parmigiano Reggiano and finely chop the garlic. Heat water with stock cubes in a pan and keep warm over low heat.

Melt butter in a pan, sauté the garlic for 2 minutes, then add risotto rice and cook for 3 minutes. Gradually add the hot broth, stirring until absorbed, for about 20 minutes until the rice is al dente.

Stir in the grated cheese and truffle-mushroom tapenade. Spread the risotto on a tray and let cool completely.

Drain mozzarella. With wet hands, take 1½ tbsp of risotto, flatten, place a mozzarella ball in the center, and shape the rice around it. Repeat to make 24 balls.

Place flour, beaten eggs, and panko in three separate bowls. Coat the balls in flour, then egg, and finally panko.

Heat oil to 180°C. Fry the balls in batches for 4 minutes until golden brown. Serve immediately.

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Side

# Mushroom risotto



By

Louisa  
Smid

## Ingredients 3-4

1 L water, 2 mushroom stock cubes (for 1 L of water), 1-2 shallots, 2 cloves of garlic (or as much as your heart desires), 10 g fresh thyme, 500 g mushroom mix, 250-300 g risotto rice, 1 dash of dry white wine, cube of butter, olive oil, 75 g Parmesan cheese **grated** + extra for the garnish, pepper & salt, optional: truffle oil / 2 tsp truffle tapenade.

## Preparation 20 minutes + 35 minutes cooking

Put a pan on the stove and bring the water with the stock cubes to a boil. After boiling, set aside.

Chop the shallots in small pieces and finely chop the garlic. Remove the thyme from the sprigs. Coarsely chop the mushrooms.

Heat a dash of olive oil in a large pan. Fry the onion, garlic and thyme. After a few minutes, add the mushrooms and fry until golden brown. Set aside some mushrooms for garnish.

Add the risotto rice to the mushrooms. Stir well and let the rice become translucent. Then deglaze with a splash of dry white wine. Allow the wine to reduce completely. Then add a soup ladle of broth. Stir well. As soon as the rice has completely absorbed the broth, add another soup ladle of broth. Repeat this for about 30 minutes, until the rice is cooked.

When the rice is just about done, add the butter and Parmesan cheese without stirring it immediately. Turn off the heat and leave the pan with the lid on for about 5 minutes. After that, stir well. Season with salt and pepper, and truffle tapenade if desired.

Divide the risotto between plates. Top with some extra grated Parmesan cheese, the mushrooms you set aside and a small drizzle of truffle oil, if desired.

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Side

# Eggplant pizza



By

Noortje  
van Dijk

## Ingredients 2-4

1 large eggplant or 2 medium-sized (1 per person for main course, or 2 slices for side dish), 200 ml tomato passata, 1 small onion finely sliced, 100 g fresh spinach leaves, 150 g mozzarella cheese sliced or shredded, 50 g Parmesan cheese grated, ½ tsp chili flakes adjust to taste, ½ tsp salt for seasoning, ¼ tsp black pepper, 1 tsp Italian herbs, 2 tbsp olive oil.

## Preparation 15 minutes + 20-25 minutes baking

Cut the eggplant into slices about 2 cm thick. Lightly score the surface of each slice in a criss-cross pattern. Drizzle with olive oil and season with salt and pepper. Bake in the oven at 190°C for 10 minutes.

Mix the tomato passata with Italian herbs and chili flakes. Finely slice the onion. Wash and dry the spinach leaves. Slice or shred the mozzarella cheese.

Remove the eggplant slices from the oven and spread about 1 tablespoon of the tomato sauce on each slice. Top with mozzarella, onion slices, spinach leaves and a sprinkle of Italian herbs.

Return the eggplant slices to the oven for another 10 minutes.

Remove the slices from the oven, sprinkle each with grated Parmesan cheese, and bake for a few more minutes until the cheese is melted and golden. Serve and enjoy your tasty and healthy eggplant pizzas!

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Dessert

# Passion fruit pavlova



By Famke  
van Renesse  
-Brouwer

## Ingredients 4-6

8 eggs, 400 g white caster sugar, 1 tbsp cornstarch, 1 tsp vanilla aroma, 1 tsp white wine vinegar. **For the curd:** 8 passion fruits pulp, 1 tbsp lemon juice, 300 g sugar, 200 g butter, 5 egg yolks, 1 tbsp cornstarch, 15 g vanilla sugar. **To garnish:** 500 ml cream, 15 g vanilla sugar, 2 passion fruits, fresh mint, white chocolate, lime, edible flowers.

## Preparation 45 minutes + 3-4 hours baking and cooling

**Passion fruit curd (make ahead if desired):** In a pan, combine passion fruit pulp, lemon juice, sugar, and butter over low heat. Stir until butter melts and sugar dissolves. In a bowl, mix egg yolks with cornstarch. With one spoon at a time, add the warm passion fruit mixture, stirring continuously to avoid curdling. Return the mixture to the pan, bring it to a gentle boil, and let it thicken. Let it cool, then refrigerate.

**For the pavlova:** Preheat oven to 100°C. On baking paper, trace eight 8-10 cm circles using a plate. Ensure your bowl is spotless, as any fat will ruin the egg whites. Separate eggs, placing whites in the bowl (reserve yolks for the curd). Beat egg whites until peaks form, then add sugar gradually while beating. Once sugar is incorporated, add cornstarch, vanilla, and vinegar. Beat until glossy. Spread the mixture within the circles, making the edges slightly higher. Bake for 2 hours, without opening the oven! Turn off the oven and let it cool inside for 1-2 hours.

**Assemble and garnish:** Whip cream with vanilla sugar until stiff. Halve passion fruits, prep mint leaves, and grate white chocolate and lime zest. Place one pavlova on a plate, layer with whipped cream and curd mixture. Place another pavlova on top, spreading cream and curd. Repeat these steps for the remaining pavlova's. Garnish with passion fruit, edible flowers, mint, white chocolate, and lime zest.

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Dessert

# Salted caramel brownies



By

Marjolein  
Bolhuis

## Ingredients 6-8

100 g pecans, 225 g dark chocolate, 150 g butter, 225 g sugar, 4 eggs **beaten**, 1 tsp vanilla essence, 125 g flour.

**For the caramel:** 50 g sugar, 50 g light brown caster sugar, 30 g butter, 75 ml double cream, ½ tsp sea salt flakes.

## Preparation 45 minutes + 25 minutes baking + cooling

### First make the salted caramel

Heat the sugar and 2 tbsp of water in a small pan. Bring to a boil, dissolve sugar, and bring to boil until brown caramel is formed. Remove the pan from the heat and add caster sugar, butter and double cream. Stir until smooth mixture, simmer pan over low heat 3-4 min until caramel is thick enough that it sticks to the back of a spoon. Remove from the heat and add salt. Put it into a bowl and let it cool.

### Roast pecans and melt chocolate and butter

Preheat the oven to 170°C. Place pecans on a baking sheet and roast for 5 min. Chop coarsely and let it cool. Melt the chocolate and butter in a bain-marie.

### Make brownie batter and bake

Beat in a bowl the sugar, eggs, and vanilla. Add the chocolate mixture while whisking. Sift flour with a pinch of salt into the mix. Mix in loosely and spoon in the pecan. Pour half of the mixture into lined/buttered baking pan and smooth out. Drizzle half of the caramel above. Spoon the rest of the brownie batter on top, then marble in the rest of the caramel. Bake 20-25 minutes in the center of the oven at 170°C and let it cool in the baking pan.

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Dessert

# Tiramisu



By

Ari  
Aminetzah

## Ingredients 4-6

3 egg yolks, 120 g granulated sugar, 180 g mascarpone, 300 ml whipping cream, 3 tbsp Kahlúa, 500 ml strong cooled coffee, 36 ladyfingers, cocoa powder.

## Preparation 20 minutes + at least 4 hours chilling

Beat the egg yolks with the sugar till the sugar is dissolved and the mixture is light. Add the mascarpone and stir in well.

Beat the whipping cream until stiff peaks form and carefully mix it with the egg yolk mixture.

Spread a thin layer of the mixture over the bottom of an oven dish (35 cm/14 inch long).

Add the liquor to the cold coffee. Soak the ladyfingers in the coffee. Make sure they do not get drenched!

Place a layer of ladyfingers (close to one another) on top of the cream mixture. Then add another layer of the cream mixture, followed by the ladyfingers. Repeat this until the dish is full, ending with the cream on top.

Refrigerate the tiramisu and sprinkle with cocoa before serving. Best made a day in advance to soak up the flavors.

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