

A top-down view of a white ceramic plate containing several golden-brown pan-fried dumplings. A dollop of white dipping sauce is in the center, and a small bowl of dark dipping sauce with red chili is on the right. Garnishes include sliced green onions, a small bowl of red chili peppers, and a piece of shredded cabbage.

DAMN SPICY

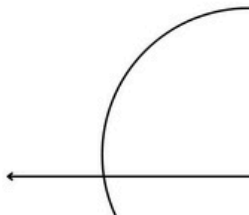
# AROUND THE WORLD

A collection of recipes from  
around the world



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# Greek Lemon Rice

*One of the most popular recipes on the website!*



4 servings



30 minutes

## INGREDIENTS

- 2 tbsp (25 ml) olive oil
- 1/2 yellow onion, chopped
- 2 cloves garlic, minced
- 1 cup (210 g) basmati rice, washed
- 2 tsp lemon zest
- 1 cup (250 ml) low-sodium chicken broth, or vegetable broth
- 1/4 cup (60 ml) lemon juice
- 1 tbsp fresh dill
- 1 tbsp fresh parsley
- 1/4 tsp ground cumin
- 1/4 tsp dried oregano
- 1 pinch turmeric
- Salt and pepper
- 1 tbsp (15 g) unsalted butter, optional

## DIRECTIONS

1. Add the olive oil to a large saucepan over medium heat. Sauté the onion and garlic until soft and fragrant.
2. Add the washed rice and lemon zest, sauté until slightly toasted.
3. Pour in the broth, lemon juice, dill, parsley, cumin, oregano, black pepper, salt, and turmeric. Mix and allow to come to a boil uncovered, then reduce heat to low and cover. Cook for 10–15 minutes or until the liquids have evaporated and the rice is tender but not sticky (time and the amount of liquid required to properly cook the rice may vary depending on the rice you're using).
4. Remove the rice from heat and allow to sit covered for 10 minutes. Uncover and fluff up before serving. If desired, mix in the butter for a creamier flavor.

# Vietnamese Fried Spring Rolls

*With sweet and sour Nuoc Cham sauce*



20 rolls



50 minutes

## INGREDIENTS

- 1 oz (30 g) dried vermicelli noodles
- 8 oz (225 g) ground pork
- 1 large carrot, shredded
- 1 shallot, minced
- 1 clove garlic, minced
- 1 tsp white granulated sugar
- 1/2 tsp soy sauce
- 1/2 tsp rice vinegar
- 1 small egg, beaten
- Salt and pepper
- Peanut oil, for frying
- 1 cup (250 ml) water
- 2 tsp white granulated sugar
- 20 dried rice wrappers

## DIRECTIONS

1. Fill a large mixing bowl with hot water just enough to completely cover the noodles. Soak for 10 minutes or until softened, then drain and chop into 1/4-inch pieces.
2. In a medium bowl, add the ground pork, chopped noodles, carrot, shallot, garlic, sugar, soy sauce, rice vinegar, and half of the beaten egg. Season with salt and pepper to taste. Mix until combined.
3. In a shallow bowl, add the water and sugar and mix until the sugar has dissolved completely for softening the wrappers. Place a clean kitchen towel on your work surface to place the wrappers. Finally, line a baking sheet with parchment paper to place the assembled rolls.
4. Place a rice wrapper in the water and sugar mixture and allow it to soak for 5 seconds, then remove it from the water and place it on the kitchen towel. Place 1 tbsp of filling in a log shape on one side of the wrapper.

# Nuoc Cham Sauce

*For the Vietnamese fried spring rolls*



2 servings



15 minutes

## INGREDIENTS

- 6 tbsp (90 ml) hot water
- 2 tbsp (30 ml) soy sauce
- 2 tbsp (25 g) white granulated sugar
- 1 and 1/2 (20 ml) lime juice
- 1 clove garlic, minced
- 1 bird's eye chile, Sichuan pepper, finely sliced, or 1 tbsp of chili flakes

## DIRECTIONS

- Tightly fold the wrapper over the filling, then fold each side of the wrapper towards the center of the roll and roll forwards while tucking the sides, making sure there are no air bubbles. Place the roll on the baking sheet.
- Chill the spring rolls for 10 minutes to help them set and firm up so they'll fry better.
- Fry the spring rolls. Add enough oil to a medium pot so that the spring rolls can float. Heat over medium heat until the oil reaches 325F in temperature. Gently lower a few spring rolls into the hot oil making sure they don't touch each other. Fry until golden and crispy, then transfer onto a plate lined with paper towels to absorb excess oil.
- Make the dipping sauce. In a small bowl, mix together the hot water, sugar, soy sauce, lime juice, garlic, and chile. Set aside.

# Chinese Eggplant

*With a delicious sticky spicy garlic sauce*



4 servings



50 minutes

## INGREDIENTS

4 eggplants, cut into bite-sized pieces

4 tsp salt

4 tbsp (40 g) cornstarch

4 tbsp (50 ml) peanut oil

1 tbsp (12 ml) peanut oil

6 cloves garlic, minced

2 tsp ginger, minced

1/2 cup (120 ml) water

1/4 cup + 2 tbsp (90 ml) soy sauce

1/4 cup + 2 tbsp (70 ml) rice vinegar

4 tbsp (50 g) brown sugar

2 tbsp (20 g) cornstarch

## DIRECTIONS

1. Place the chopped eggplants in a colander, sprinkle with salt and allow to rest for 30-40 minutes to draw out the excess moisture. Once done, blot them dry.
2. In a large shallow bowl, add the cornstarch and eggplants, and toss until each piece of eggplants is evenly coated.
3. In a large non-stick skillet over medium heat, add the peanut oil. Add in the eggplants making sure they're sitting in a single layer. Cook until crispy, then flip and cook until crispy again. Remove from the skillet and transfer to a clean plate.
4. In a small bowl, add the water, soy sauce, rice vinegar, brown sugar, and cornstarch. Mix until combined and the cornstarch has dissolved completely. Set aside.
5. In the same skillet over medium-low heat, add more oil and saute the garlic and ginger.
6. Give another quick mix to the sauce and then pour it into the skillet with the garlic and ginger. Cook on low heat until the sauce has thickened into a maple syrup-like consistency. Turn off the heat and pour the sauce over your eggplants and toss. Serve immediately.

# Ecuadorian Pan De Yuca

*Deliciously chewy cassava cheese buns*



30 buns



30 minutes

## INGREDIENTS

- 2 cups (290 g) cassava flour/starch, aka yuca flour/starch
- 1 tsp baking powder
- 1/2 tsp salt
- 2 tbsp (30 g) unsalted butter
- 1 egg, beaten
- 3 cups (340 g) queso costeño or feta cheese, crumbled
- 1/4 cup (62 ml) whole milk

## DIRECTIONS

1. Preheat the oven to 350F (180C). Line 2 baking sheets with parchment paper or use 2 non-stick baking sheets.
2. In a large bowl, use your hands or a fork to combine the yuca starch, baking powder, salt, and butter. Add the egg and mix again. Finally, add the cheese and mix until a dough starts forming.
3. Pour in the milk in multiple additions, mixing well after every addition until you get a smooth moist dough that's not sticky nor dry. Pan De Yuca dough is supposed to be moist, almost glimmering but should never stick to your hands or bowl.
4. Form into buns and place them onto your prepared baking sheets. You can use a 1 tbsp measuring spoon as a guide, they're supposed to be small buns.
5. Bake for 10-15 minutes or until golden/pale on the outside and soft (they shouldn't brown or toughen up). Serve immediately. Pan De Yuca is supposed to be served hot/warm or the chewy texture will harden up.

Notes: these buns are usually enjoyed as a snack and are often paired with fruit yogurts such as strawberry, blackberry, mango, coconut, peach, etc.

# Colombian Hot Dogs

*With pineapple sauce, coleslaw, and shoestring fries*



4 hot dogs



30 minutes

## INGREDIENTS

1/2 batch Colombian Pineapple Sauce

(click [here](#) for the recipe)

1/2 cup (115 g) mayonnaise

1/4 cup (60 g) ketchup

1 cup (200 g) classic coleslaw

1 medium white onion, minced

4 dogs

4 buns

1 cup (140 g) shoestring fries

Ketchup, for topping

Mustard, for topping

Mayonnaise, for topping

## DIRECTIONS

1. Prepare the pineapple sauce following my Colombian Pineapple Sauce that you can find [here](#).
2. Make the pink sauce. Simply add the mayonnaise and ketchup to a small bowl and mix until smooth.
3. Fill a large pot or skillet with water, place over high heat and bring to a rolling boil. Add the dogs to the boiling water and cook for about 5-6 minutes or until done (check the package of the dogs you're using for the recommended cooking time).
4. Slice the buns.
5. Assemble. Add the minced onions to each bun, followed by a layer of coleslaw, then add the dogs, and top with shoestring fries, pineapple sauce, ketchup, pink sauce, mustard, and mayo.

# Haitian Mac and Cheese

*With bell peppers, mayonnaise, and lots of cheese*



4 servings



40 minutes

## INGREDIENTS

8 oz (226 g) pasta, penne or rigatoni

1/2 tbsp unsalted butter

2 tbsp finely chopped onion

1/3 cup sliced red + yellow bell  
peppers

1 clove garlic, minced

6 oz (170 g) evaporated milk

1/4 cup (57 g) mayonnaise, room  
temp.

3/4 cups (85 g) shredded Gouda  
cheese, plus more for topping

1/4 cup (22 g) grated Parmesan  
cheese, plus more for topping

Salt and pepper

## DIRECTIONS

1. Melt the butter in a medium skillet over medium heat. Once butter is sizzling, add the onions to the skillet and saute until soft and fragrant. Add the peppers and saute until tender. Finally, add the garlic and saute until fragrant. Turn off the heat and set aside.
2. Preheat the oven to 350 F (180 C) and grease a baking dish with butter.
3. Cook the pasta in salted water according to the package instructions. The authentic version of this dish features fully cooked pasta but if you don't like soft pasta bakes, cook until al dente. Drain, return the pasta to the hot pot, and immediately move onto the next step.
4. In the same pot, add the prepared veggies, evaporated milk, mayonnaise, Gouda, and parmesan cheese. Season with salt and pepper to taste. Mix until the cheese starts to melt then transfer the pasta to the baking dish. Top with extra shredded Gouda and parmesan cheese.
5. Bake for 20-25 minutes or until the cheese has melted and the top is golden. You can also broil the dish for 2-3 minutes for a crispy golden brown top. Remove from the oven and allow to sit for 10 minutes before serving.

# Mexican Esquites Salad

*A deliciously spicy and tangy side dish*



4 servings



40 minutes

## INGREDIENTS

1 tbsp (15 g) unsalted butter

1/2 medium onion, minced

2 cloves garlic, minced

2 cups (330 g) fresh corn kernels

Epazote, optional

Salt and pepper

1/2 cup (115 g) mayonnaise

1/2 cup (75 g) crumbled Cotija cheese

(or Feta cheese)

Freshly squeezed lime juice

Cilantro, chopped

Chile powder or hot sauce, optional

## DIRECTIONS

1. Cook the corn. Add the butter in a skillet over medium heat. Once the butter has melted, add in the onions, garlic, and corn and saute until fragrant. Turn off the heat and transfer to a medium bowl. Add the corn and cook for about 5-6 minutes, then add in the water, epazote, and salt and boil for 15-20 minutes or until cooked.
2. Make into a salad. Add the mayonnaise, cheese, lime juice, and cilantro. Top with chili powder hot sauce, if desired.

# Italian Cannoncini

*A sweet and flaky Italian pastry stuffed with vanilla custard*



12 servings



35 minutes

## INGREDIENTS

1 and 1/3 cups (330 ml) full-fat milk

3 egg yolks, room temp.

3 tbsp (30 g) cornstarch

1 and 1/2 cups (150 g) white  
granulated sugar

1 tsp vanilla extract

1 sheet frozen puff pastry

Powdered sugar, for dusting

## DIRECTIONS

1. Add the milk to a medium saucepan over medium-low heat and heat the milk until warm but not hot, then turn off the heat. Meanwhile, add the yolks, sugar, cornstarch, and salt to a medium bowl and beat until light and creamy.
2. Pour the prepared mixture into the warm milk, place the saucepan over medium heat and mix constantly using a wooden spoon until the liquid starts thickening.
3. Once the custard has thickened and begins to bubble, turn off the heat and cover with parchment paper making sure the parchment paper touches the custard (this prevents the custard from creating a skin). Allow the custard to come down to room temperature. This can be made up to 1-2 days ahead of time.
4. Preheat the oven to 375F (190C) and line 2 baking sheets with parchment paper.
5. Cut the puff pastry into strips. If you're using frozen puff pastry, thaw it and roll it out onto a lightly floured work surface. Then, using a knife or a pizza cutter, cut the puff pastry into 1-inch (2.5 cm) thick strips.
6. Grab one of the strips of puff pastry and wrap it around a cream horn mold starting from the tip of the mold and working your ways upwards, making sure you slightly overlap the the puff pastry as you wrap.
7. Place the Cannoncini onto your prepared baking sheets, making sure they aren't touching. Bake for 12-14 minutes or until puffy but still pale and allow them to cool down to almost room temperature before removing them from the molds.
8. Transfer the custard into a piping bag and cut off the tip. Slowly fill the custard horns until full. Dust with powdered sugar.

# Russian Oladi with Apples

*Fluffy apple pancakes that taste just like apple fritters*



4 servings



25 minutes

## INGREDIENTS

2 cups (250 g) all-purpose flour  
1 and 1/2 tsp baking powder  
1 egg, room temp.  
2 tbsp white granulated sugar  
1/2 cup + 1/3 cup (200 g) buttermilk,  
room temp.  
2 large apples  
Vegetable oil, for frying  
Powdered sugar, for dusting  
Condensed milk, sour cream, or jam,  
for serving

## DIRECTIONS

1. Add the flour and baking powder to a medium bowl. Mix until combined, then set aside.
2. Add the egg and sugar to a separate bowl, beat until fully combined, then pour in the buttermilk and beat until smooth.
3. Gradually sift the flour into the egg mixture. Keep mixing as you add in the flour, mixing until completely smooth.
4. Use a coarse grater to grate the apples, then gently fold the grated apples into the batter. Work quickly because you don't want the apples to start releasing their juice. Immediately add 1/3 inch of sunflower oil to a non-stick pan, place the pan over medium-high heat and allow the oil to heat until hot (350F - 375 F or 180 - 190 C).
5. Once the oil is sizzling, reduce the heat to medium and use a large spoon to drop spoonfuls of batter into the oil. Fry in batches until your Oladi are golden brown on both sides, you may flip them twice to achieve the perfect golden brown look. Add more oil in between batches, if necessary.
6. Place the Oladi on a clean plate lined with paper towels to absorb the extra oil. Dust with powdered sugar and serve immediately. Enjoy with condensed milk, sour cream or jam.



# THA NK YOU

I TRULY HOPE YOU WILL LOVE THESE RECIPES AS MUCH AS OUR READERS.

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*Bianka*

