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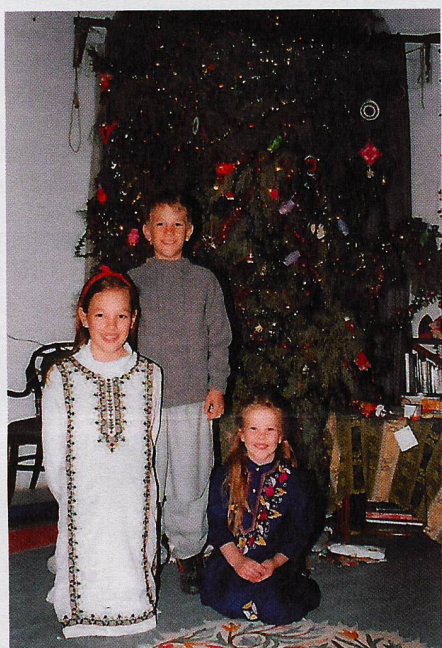
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Swiss Specialities

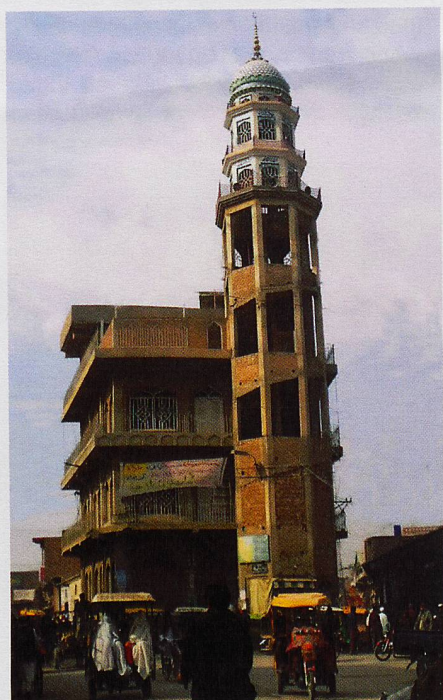
boiled in a huge cauldron for hours and was accompanied by our usual roast vegetables, fresh shelled peas, steamed pudding and Christmas cake.

So before your mouth waters too much, I take this opportunity to wish you "bara din Mubarak" – "big day congratulations" or Happy Christmas! Christmas is a time to be with family and be reminded that we are part of the millions of Christians throughout the world, celebrating Christ's birth.

Belinda Cooper-Flühler



Cooper children in 'shalwar kameez' at Christmas, 1996



A corner of Bannu town with the closest mosque in the foreground. Note the forms of transport and the typical attire of all women in the streets in Bannu.



Bündner Nusstorte

Ingredients

Dough

- 275 g flour
- ¼ tsp salt
- 75 g sugar
- 175 g unsalted butter, cold and in pieces
- 1 egg, beaten
- (or a store-bought short pastry dough)

Filling

- 150 g sugar
- 4 tbsp water
- 125 g walnuts, roughly chopped
- 25 g slivered almonds
- 200 ml cream
- 1 tbsp honey

Instructions

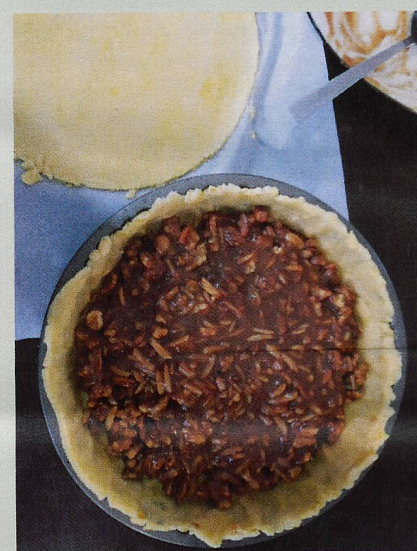
1. To make the dough: In a bowl mix the flour, salt and sugar. Add the butter and rub to a crumbly mixture. Make a mould in the middle, pour in the egg and put the dough together. Wrap the dough in gladwrap and put it in the fridge for 30 mins.

2. To make the top: Roll out 1/3 of the dough on baking paper, cut out a round circle the same size as the baking dish (approx. 24 cm Ø), put it into the fridge for 15 mins.

3. For the base of the baking dish roll out another 1/3 of the dough. Roll out the rest of the dough and put on the sides of the baking dish. Prick the base of the dough with a fork, then put it in the fridge for 15 mins.

4. For the filling heat sugar and water in a wide pan without stirring. Once it starts boiling, reduce the heat and move the pan around until you've got a light brown caramel. Take the pan from the hotplate.

5. Add the walnuts and almonds and mix well, then pour in the cream and put the pan back onto the hotplate. Cook it on a low heat to reduce the liquid a little.



6. At the end add the honey and let the filling cool down.

7. Pour the filling onto the dough base, lay the border of the dough on top edge and put a few drops of water on it. Finish it with laying the top circle of the dough on top.

8. Bake for approx. 55 mins. in the lower half of the oven at 180° C. Enjoy!

Recipe written and tested by Brigitte Hofer