

Christmas brunch recipes

for TAKT by Green Kitchen Stories

Holiday Endive & Fennel Salad

Serves 4-6

A refreshing crunchy endive & fennel salad on a bed of lemony yoghurt topped with crispy buckwheat and sweet apple slices.

- 500 ml / 2 cups natural full-fat yoghurt
- 1/2 lemon, juice and zest
- 1/2 tsp sea salt & pepper
- 1 large fennel with top greens (save some greens for serving)
- 4 endives
- 2 small red winter apples
- 1 handful walnuts, slightly toasted
- 4 tbsp toasted buckwheat

Start by adding the lemon juice, grated lemon zest, salt & pepper and half of the chopped green fennel tops to the yoghurt and stir thoroughly together. Taste it and add more lemon juice or salt if needed. Spread it out on a large serving platter. Slice the fennel into thin slices and separate the endive leaves one by one. Then place on top of the plated yoghurt. Core the apples and slice into very thin slices. Arrange over the fennel and endives. Now scatter with toasted walnuts and buckwheat and top with the rest of the fennel greens.

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Red Lingonberry Smoothie Bowls

Serves 2

- 2 frozen bananas (sliced)
- 250 ml / 1 cup milk of choice, more if needed
- 500 ml / 2 cups frozen lingon berries (or raspberries)
- 1 tsp ground cardamom
- 2 tbsp tahini
- 1 date, pitted

For serving

- 2 tbsp toasted buckwheat
- 2 tbsp desiccated coconut

Add all smoothie bowl ingredients to the food processor or a blender and blend until smooth and thick like a soft serve. Spoon into two bowls and sprinkle with toasted buckwheat and the desiccated coconut.