

Jaunpils regional development center Wheel and Jaunpils Pensioners' Association gingerbread recipes and baking

1. In 2019, the first year of the activity, gingerbread dough was purchased from the nearby Lestene bakery to bake gingerbread cookies. On the day before Christmas, a joint gingerbread baking and decorating activity took place together with the representatives of the seniors association.
2. In the second year, 2020, due to the outbreak of Covid 19, the activity did not take place in the premises of the association, but some gingerbread dough recipes were obtained from local housewives.
3. In the third, 2021, the activity took place in a small circle, still due to virus restrictions. 3 gingerbread bakers took part, two with their own dough, one with dough prepared by the Irlava bakery.
 - Ingredients for the dough are purchased and distributed. Taking into account the many ingredients and spices needed for the recipes, the gingerbread dough must be prepared well in advance.
 - Finding a suitable place to bake the pirparkūki. The gingerbread baking took place in the kitchen of the association Jaunpils Wheel.
 - After baking, we tasted the gingerbread, which was both mild and strong, suitable for different tastes.

Seven gingerbread recipes, favourites of local housewives, collected over three years

Gingerbread dough prepared by Lestene bakery in 2019



Put 1kg sugar in a saucepan and melt until brown and liquid.

Remove from the heat and add 0,5 kg margarine (butter). 1 g. oil, spices (pepper, cardamom, horseradish, cloves, nutmeg, cinnamon, ginger.) 0,5 l malt extract (honey). Bring everything to the boil until it remains liquid. Then whisk in the flour (about 1 kg). When it boils, add 2-3 beaten eggs, baking powder and the remaining flour (about 1 kg). When soft, add 2-3 beaten eggs, baking powder, the remaining flour and knead. Press out gingerbread shapes with moulds, brush with egg and bake.

Gingerbread spices by Osvalds Bardovskis

550 - 600 g of flour;

half a teaspoon of cinnamon;

8 - 10 ground cloves;

5 - 6 cardamom grains;

1 tsp coriander;

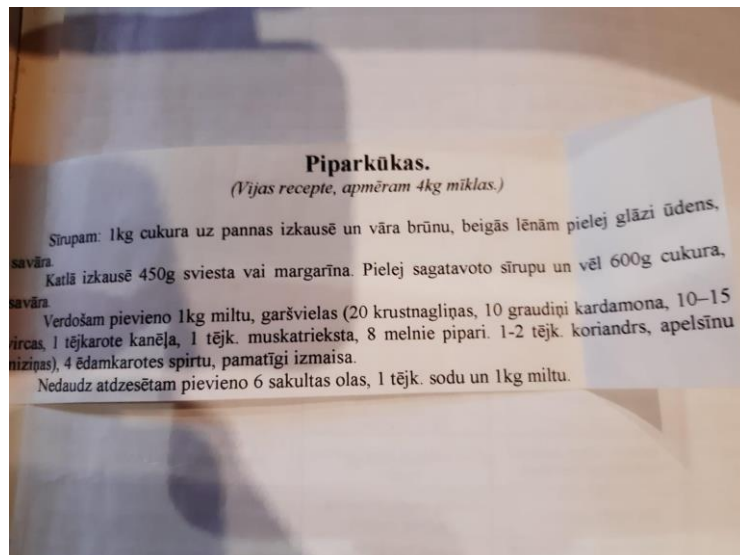
½ grated nutmeg;

5 - 6 peppercorns;

3 allspice;

1 tsp. ground lemon zest;

3. Ineta Miķelsone (Vijas recipe) Gingerbread recipe, Jaunpils, Tukums novads



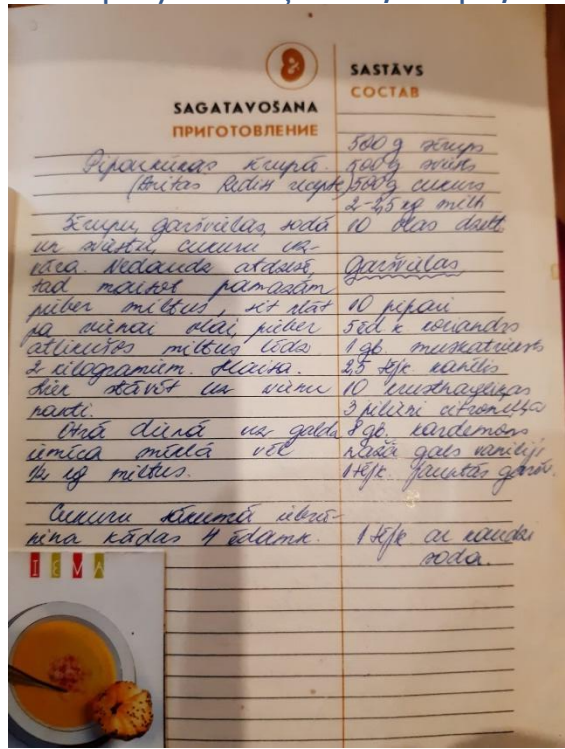
Gingerbread 4 kg dough

For the syrup: 1 kg sugar in a pan and cook until brown, slowly add a glass of water at the end, bring to the boil.

Melt 450 g butter or margarine in a saucepan. Add the prepared syrup and 600 g more sugar, bring to the boil.

Add 1 kg flour, spices (20 cloves, 10 cardamom grains, 10-15 slurry, 1 tsp cinnamon, 1 tsp nutmeg, 8 black peppercorns, 1-2 tsp coriander, orange peel), 4 tablespoons alcohol to the boiling water, stir thoroughly.

4. Anita Rediss gingerbread recipe by Ineta Miķelsone, Jaunpils, Tukuma novads



500 g syrup
 500g butter
 500g sugar
 2-2,5 kg flour
 10 egg yolk

Spices
 10 peppers
 5 tbsp coriander
 1gb.nutmeg
 2,5 tsp cinnamon
 10 cloves
 3 drops of citronella oil
 8 gb. cordemons
 Knife tip vanilla
 1 tsp mixed spices.
 1 tsp with a heap of baking soda.

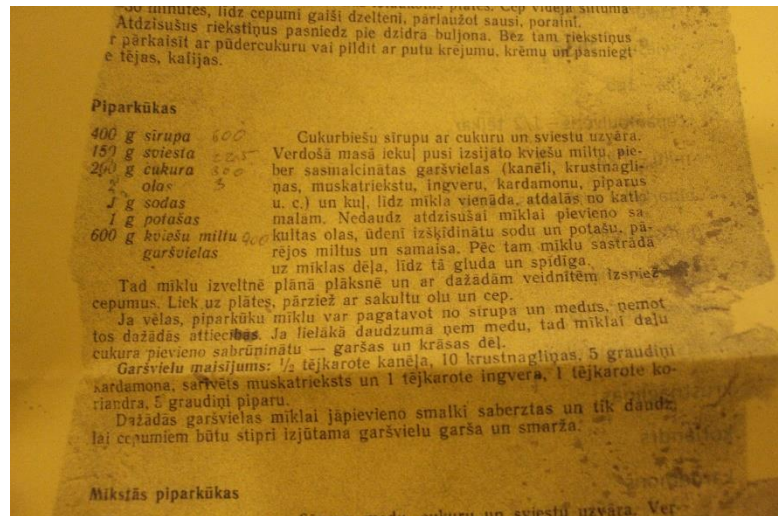
Bring the syrup, spices, soda, butter and sugar to the boil. Cool slightly, then add the flour, one at a time, alternately, or add the remaining flour up to 2 kg. Stir in. Place overnight to dry. On the second day, knead another 1/2 kg of flour into the dough on the table.

The sugar is first browned in about 4 tbsp.

Recipes 2021

5. Gingerbread recipe by Antonina Masilune , Austra Sipeniece, Jaunpils, Tukums novads

400 grams beet syrup (or malt)
150 g butter
200 g sugar
2 eggs
1 g.soda
1.g. potash (equal parts, soda,
potato starch, lemon acid)
600 g wheat flour
Spices
½ teaspoon cinnamon,
10 cloves,
5 grains of cordamon,
grated nutmeg
1 teaspoon ginger
1 teaspoon coriander
5 peppercorns.



Bring the beet syrup to the boil with the sugar and butter. Add half the sifted wheat flour to the boiling mixture, add the crushed spices (cinnamon, cloves, nutmeg, ginger, cardamom, pepper, etc.) and cook until the dough is smooth and separates from the sides of the pot. To the slightly cooled dough, add the beaten eggs, soda dissolved in water and potash, mix in the remaining flour. Then knead the dough on a pastry board until smooth and glossy. The dough is then rolled out into a thin sheet and the biscuits are pressed out with various shapes. Place on a baking tray, brush with beaten egg and bake. If desired, the gingerbread dough can be made from syrup and honey in different proportions. If honey is used in larger quantities, then some of the sugar is added to the dough to thicken it - for taste and colour.

The various spices must be added to the dough finely ground and in sufficient quantities to give the biscuits a strong taste and smell of the spices. Gingerbread has a delicate flavour and goes well with



6. Recipe by Marite Kazmina, Jaunpils, Tukums novads

250 ml Malt extract

300 g sugar

300 g butter

1 egg

1/2 teaspoon capsicum

1kg.flour

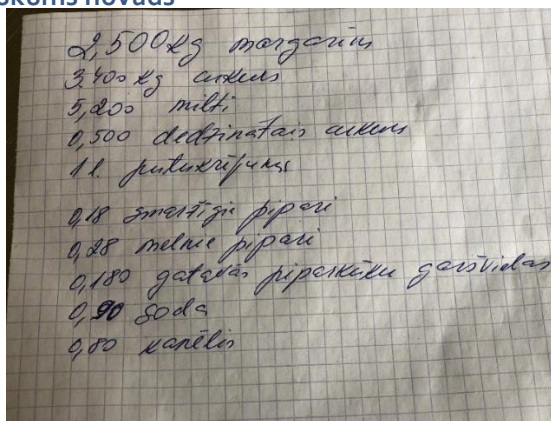
20 g. Gingerbread spices (ground cinnamon, allspice, ginger powder, ground nutmeg, cloves, coriander, cardamom, black pepper, cumin).

Brown the sugar in a saucepan while stirring > carefully pour in the malt extract > add the butter > heat while stirring until the sugar is melted and the mixture is smooth > remove from the heat > stir in the gingerbread spice, add 1/2 the flour to the hot mixture > mix well > beat a little > beat in the egg > stir into the mixture > stir the remaining flour into the baking powder > add the flour > knead the dough > until smooth and glossy > wrap in cling film > refrigerate. Bake at 220°C for 4-6 minutes. Gingerbread has a strong, strong flavour, goes well with stronger tea.



7. Irlava pastry shop gingerbread recipe, Irlava, Tukums novads

- 2,500 kg margarine
- 3,400 kg sugar
- 5,200 milli
- 0,500 grams burnt sugar
- 1 litre whipped cream
- 0,18 allspice
- 0,28 black pepper
- 0,180 prepared gingerbread spices
- 0,90 soda
- 0,80 cinnamon
- About 10 kg dough



The finished gingerbread spices are very important to the flavour bouquet. Margarine is the margarine used to bind the puff pastry, it gives the crispness.





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