

# PAWS & PLATES



GALETTE

# **Paws & Plates**

**A Caecord Community Cookbook**

# Foreword

This cookbook was created to celebrate six months of memories, chaos, and very questionable cooking decisions.

What started as a simple idea somehow turned into a full community operation. Recipes were submitted. Flour was spilled. Measurements were debated. Somewhere along the way, we created something real.

Inside these pages, you'll find dishes made by Pawfficers of all kinds – beginner-friendly meals, comfort food classics, and recipes that absolutely did not start kitchen fires (*we think*). Every page represents collaboration, creativity, and the slightly unhinged energy that makes this community what it is.

This project was built together – by people who wanted to celebrate, contribute, and maybe cause just a little bit of mischief in the process.

Whether you're here to actually cook or just admire the chaos, we hope this cookbook brings you the same warmth it brought us while making it.

Operation status: success.

Pawfficer approved.



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# Contributions

## Project Lead



Name: Ayu

Twitter: @snoohwa

mhmmmm how hungry....

## Recipe Editor



Name: Snowtaku

Twitter: @DarkAlly\_Kat

I've burned water before so they made me the editor!

## Illustrators



Name: Zeki

Twitter: @Zekinunu

Winging it is a core kitchen technique trust



Name: Shiyann

Twitter: @shiyann\_a

Did all this while getting bombarded with semester tests and a national test!



Name: Wynwyn

Twitter: @lostinthewyn

I should be studying for exams but hey at least I accomplished something



Name: BunnyM

Twitter: @PawfBunnyM

Trust the process (i think??)



Name: Myu

Twitter: @Kuramou\_Myu

If you don't have an asian heart to measure, go grab an asian from craigslist

## Layout/Graphic

## Designers



Name: Ato

Twitter: @rottenkreuz

I'm just here to eat



Name: Axyrna

Twitter: @Axyrna\_

Was doing this while procrastinating uni work

## Flavor Text Writer



Name: Butelek

Twitter: @butelek

Somehow got this job despite microwaving cereal



**CASE FILE:**

**SNACKS**

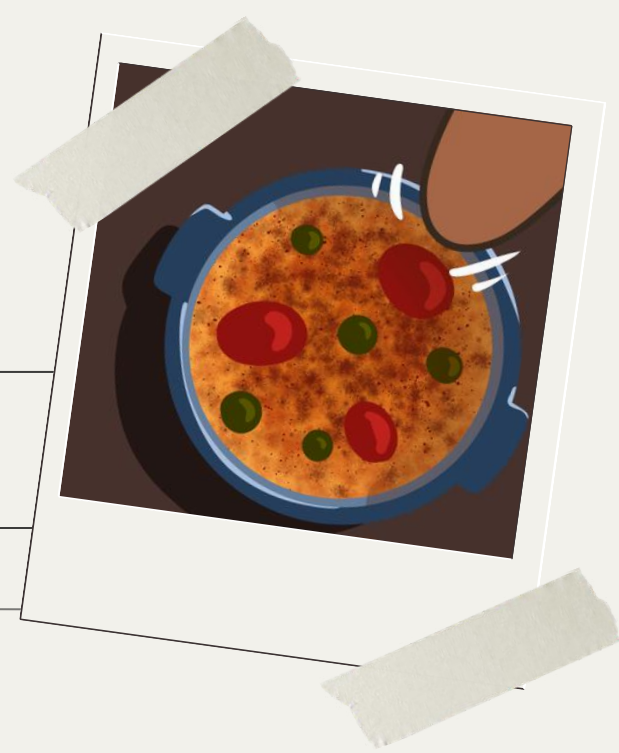
**CLASSIFIED**

# Case File: Cheesy Puppy Crème Brûlée

**Department:** Snack / Apettizer

**Filed By:** Moon

**Status:** Easy  Medium  Hard



## Suspect Profile

**Name Of Suspect:** Savory crême brulée

**Country of Origin:** Moon's Kitchen

**Total Time:** 50 mins

**Servings:** 20 dishes depending on their size

## Suspect Notes

**Details/Notes/Facts on Suspect:**

"A cheesy twist on a famous dessert"

## Evidence Log

**E-1.** 13 cups (3000 mL) of cream

**E-2.** 1 egg

**E-3.** 10 tbsp (150 g) of cubed parmesan

**E-4.** 7 ½ tbsp (75 g) of shredded cheese

**E-5.** 18 pitless green olives

**E-6.** 8 sundried tomatoes

**E-7.** Butter to grease the soufflé dishes

**E-8.** Rosemary, nutmeg, pepper, and salt

you can remove these if you're picky like me

# Investigation Timeline

1. Chop up the olives and tomatoes.
2. Butter up some small oven dishes and divide the parmesan, tomatoes, and olives into each one.
3. Mix the egg, season with pepper and nutmeg, then mix in the cream.
4. Divide the mix into the dishes.
5. Place the soufflé dishes in a hot water bath (the water should be just below boiling temperature).
6. Put the whole thing in the oven and bake for 30-40 minutes at 300°F (150°C) until the crème looks golden.
7. Take the water bath with the soufflé dishes out of the oven and then place the dishes in the fridge to cool.
8. Remove them from the fridge, sprinkle with cheese, and place them under a grill and serve! (alternative method: torch it with a blowtorch)

## File Notes



Just like the suspect I'm also a strong advocate for leaving out the little green balls of misery and aridity some choose to call olives! Tomatoes... now those are my friends and can stay.

If you have access to a blowtorch use the blowtorch. Not even because it works better for taste, maybe it does I'm not sure, but my goodness is it fun to use a blowtorch. Makes you feel like a super villain, even if you're a villain just by association!



**can we even trust Caelen with a blow torch?  
answer: we shouldn't, but we ball!**

# Case File: Sugar Pup Galette

**Department:** Breakfast / Snack

**Filed By:** Lucille

**Status:** Easy  Medium  Hard



## Suspect Profile

**Name Of Suspect:** Galette au sucre

**Country of Origin:** France

**Total Time:** 2 hrs 10 min

**Servings:** 6 servings

## Suspect Notes

### **Details/Notes/Facts on Suspect:**

"My grandma passed down this recipe to me so I like it a lot! It's a good cake to eat with family and friends."

## Evidence Log

- E-1.** 3 eggs
- E-2.** ½ cup + 2 tbsp (150 g) of butter
- E-3.** 2 cups (250 g) of flour
- E-4.** ½ tbsp (5 g) of baker's yeast
- E-5.** A pinch of salt
- E-6.** 1 cup (200 g) of powdered sugar
- E-7.** 1 tbsp of sour cream yogurt

# Investigation Timeline

1. Dissolve the baking yeast in lukewarm water for 5 to 10 minutes.
2. Whisk the eggs, then add 150 g of melted butter, 1 tablespoon of sugar, a pinch of salt, and the dissolved yeast.
3. Gradually incorporate the flour then mix until a smooth dough forms.
4. Spread the dough in a greased tart pan.
5. Put the sour cream yogurt and powdered sugar over the dough then let it rest for 1 hour and 30 minutes.
6. Preheat the oven to 410°F (210°C) and bake for 10 minutes.

# File Notes



And the reward for, by far, the hardest recipe name to write and pronounce in the entire cookbook goes to...  
yeah not attempting to write that again.

I thought Sucre was like a genshin character or something...

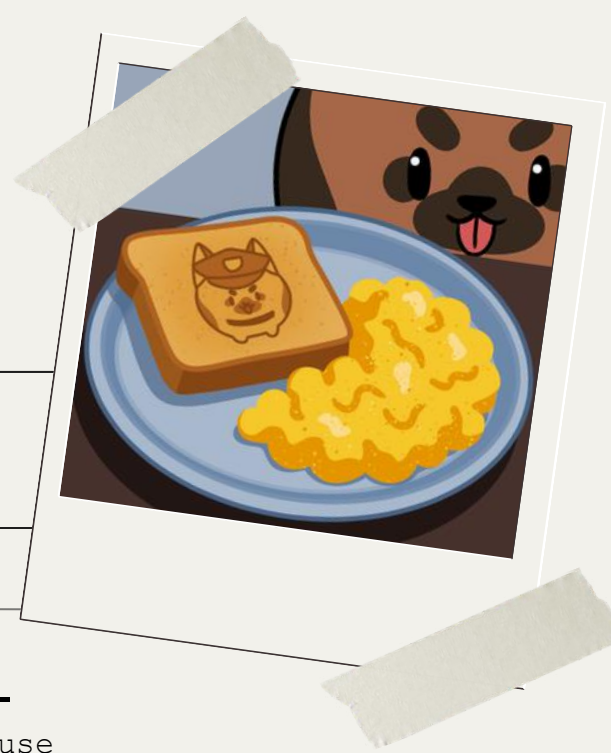


# Case File: **Miso** **Butter Paw Scramble**

**Department:** Breakfast / Snack

**Filed By:** Myu

**Status:** Easy  Medium  Hard



## Suspect Profile

**Name Of Suspect:** Miso Butter Scrambled Eggs

**Country of Origin:** Either Japan or Myu's house

**Total Time:** 10 mins

**Servings:** 2 servings **only 1, if you're greedy**

## Suspect Notes

**Details/Notes/Facts on Suspect:**

"Easy breakfast toast can be made from this"

## Evidence Log

**E-1.** 3 eggs

**E-2.** 2 tbsp of miso paste

**E-3.** 2 tbsp of butter

**E-4.** Bread (optional)

# Investigation Timeline

1. Crack the eggs into a small bowl and lightly beat with a fork.
2. Pour the miso + butter (mixed in the same bowl) and whisked eggs into a small cold frying pan and turn the heat on low. Using a spatula, mix the eggs and miso butter together in the pan.
3. Yeet your bread in the toaster.
4. As the pan slowly heats up, push the edges of the egg into the centre of the pan and allow the uncooked egg to flow outwards. Repeat this step until the eggs are almost completely cooked.
5. Turn off the heat now if you like runny scrambled eggs, or cook for an extra minute or two to firm them up.
6. Portion the eggs onto your toast and add your garnish of choice.

# File Notes



mhhmmm creamy egg



# Case File: **Cheesy Tail Rolls**

**Department:** Snack / Appetizer

**Filed By:** Moon

**Status:** Easy  Medium  Hard



## Suspect Profile

**Name Of Suspect:** Warm cheese rolls

**Country of Origin:** Moon's outer world kitchen

**Total Time:** 50 mins

**Servings:** 8 - 10

## Suspect Notes

### **Details/Notes/Facts on Suspect:**

"Cheesy Rolls that even the mice in the pawlice station's basement would be jealous of (/j we don't have mice!!)"

## Evidence Log

**E-1.** 8 slices of white bread

**E-2.** 1 boursin cheese (or any soft cheese with herbs)

**E-3.** 75 g of roquefort cheese (or any cheese to your taste)

**E-4.** 75 g of butter

# Investigation Timeline

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1. Flatten out the bread slices.
  2. Cover one third of a slice with the boursin, other third with roquefort and the rest with butter.
  3. Roll up the bread with the cheese/butter inside with the help of cling film and put in the freezer for a bit.
  4. Cut the slices and heat up in a hot oven until warm.
  5. Serve them hot straight from the oven!
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## File Notes

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The suspect is right when it comes to not having mice..... But I've seen a Roscal around here once or twice for sure!

The day I saw blue cheese and it turned out to be CLEARLY green was the day I realised, not that I was colourblind but simply that everyone else simply doesn't know enough about colours!

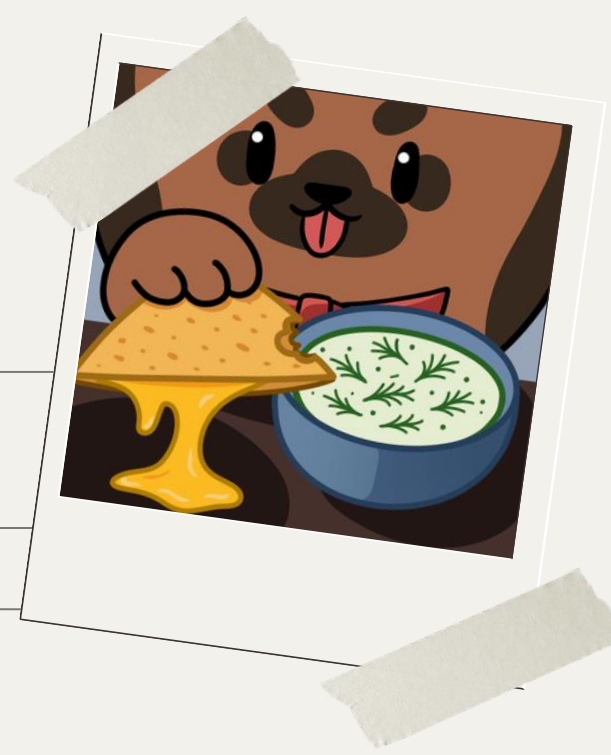


# Case File: Floppy Ear Tortizza + Dip

**Department:** Snack

**Filed By:** Delsie & Oliver

**Status:** Easy  Medium  Hard



## Suspect Profile

**Name Of Suspect:** Tortizza + Dill Dip

**Country of Origin:** Pawlice Station Collab

**Total Time:** a really short time for each

**Servings:** enough for very hungry puppies

## Suspect Notes

### **Details/Notes/Facts on Suspect:**

"Two yummy and quick snacks for when you're running late, or when you're just hungry!"

## Evidence Log

### **For one Tort-izza:**

- E-1.** 1 white corn tortilla
- E-2.** 2 tbsp of mozzarella cheese
- E-3.** 3 large pepperoni slices

### **For the Dill Dip:**

- E-1.** 1  $\frac{1}{2}$  cup of sour cream
- E-2.** 1  $\frac{1}{2}$  cup of mayonnaise
- E-3.** 2 tbsp of grated onion (preferably dehydrated)
- E-4.** 2 tbsp of dill weed

# Investigation Timeline

1. Put the cheese on top of half of the tortilla.
2. Cook in a toaster oven for 1 or 2 minutes until cheese has melted.
3. Place the pepperoni on top of the melted cheese.
4. Fold tortilla.
5. Eat tortilla.
6. Repeat!

1. Mix all ingredients.
2. Let it chill in the fridge until you want to eat it!

**You want any easier than this?**

# File Notes

- A toaster oven is not required, it's just easier to use! The recipe can be made using a different heat source.



Now the Tortizza is truly a dish great for quick cooking competition! The current world record speedrun stands at 2 minutes 47 seconds (maybe don't check how many seconds that is actually)

When looking for ingredients needed for the dip make sure to specify DILL weed.... I'm pretty sure I'm on multiple watchlists now...





**CASE FILE:**

**MAIN DISHES**

**CLASSIFIED**

# Case File: 炒饭

## Cozy Bowl Chao Fan

**Department:** Main Dish

**Filed By:** Eu / Eugennss

**Status:** Easy  Medium  Hard



### Suspect Profile

**Name Of Suspect:** Chao Fan / Fried Rice

**Country of Origin:** China

**Total Time:** 15 min

**Servings:** 2 People

### Suspect Notes

**Details/Notes/Facts on Suspect:**

"A quick stir-fried rice meal that is easy to prepare and commonly made using leftover rice for a tasty and fast dish!"

### Evidence Log

- E-1.** 2 cups (400 g) of leftover cooked rice
- E-2.** 1 egg
- E-3.** 1 tbsp (13 g) of cooking oil
- E-4.** 1 garlic clove
- E-5.** ½ cup (113 g) of mixed vegetables
- E-6.** 1-2 tbsp (16-32g) of soy sauce
- E-7.** Salt and pepper to taste

# Investigation Timeline

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1. Heat 1 tbsp (13g) of oil in a pan over medium heat.
2. Crack the egg into the pan and scramble it until cooked.
3. Add the minced garlic and mixed vegetables, cooking them for about 2 minutes.
4. Add the cooked rice to the pan and stir well to mix it with the egg and vegetables.
5. Pour in the soy sauce and continue stirring until the rice is evenly coated.
6. Cook for another 2-3 minutes while stirring.
7. Taste and add salt or pepper if needed, then serve!

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## File Notes

- Using cold or leftover rice ensures that the fried rice stays fluffy and not sticky!
- When using the vegetables straight from the freezer, pour the needed amount into a strainer and let them defrost for 30 min to 1 hour at room temperature (best to have the strainer in a sink to let the vegetables drain out). They can also be defrosted in the fridge a day in advance.



Bonus Tip! White rice fries better than brown rice... I'm sure there's a joke here, I'm just not sure if I'm allowed to make it...

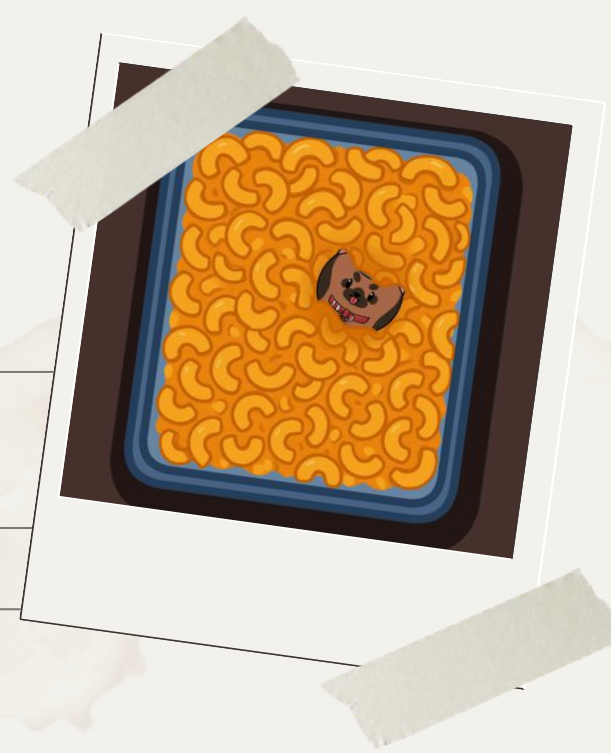


# Case File: Golden Paw Mac n Cheese

**Department:** Main Dish

**Filed By:** Aeron Scott

**Status:** Easy  Medium  Hard



## Suspect Profile

**Name Of Suspect:** Baked Mac n Cheese

**Country of Origin:** Aeron's house

**Total Time:** 1 hr

**Servings:** 8 people

## Suspect Notes

### **Details/Notes/Facts on Suspect:**

"I got a lot of my Nana's recipes after she passed away, and this one was a favorite of mine. It beats boxed mac and cheese."

## Evidence Log

- E-1.** 1 cup (225 g) of plain Greek yogurt
- E-2.** ½ cup (75 g) of breadcrumbs
- E-3.** 1 cup (150 g) of elbow macaroni
- E-4.** ½ cup (60 g) of all-purpose flour
- E-5.** 1 cup (235 mL) of milk
- E-6.** Spices/seasonings of choice (Suggestion: garlic powder, nutmeg, and red chili flakes)
- E-7.** Tons of any kind of cheeses you want (Suggestion: cheddar and mozzarella)
- E-8.** 6 tbsp (85 g) of butter

# Investigation Timeline

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1. Preheat the oven to 375°F (190°C).
2. Grease a 1-quart baking dish and set it aside.
3. Melt 3 tbsp of butter, then, in a mixing bowl, stir together the melted butter and breadcrumbs. Set aside.
4. Bring a large pot of salted water to a boil, then add macaroni.
5. While the pasta is cooking, melt the remaining 3 tbsp of butter over medium heat in a medium saucepot. Whisk in flour while slowly adding milk for 2 minutes, whisking continuously to avoid lumps.
6. Cook the mixture until thick (around 2-3 minutes), then turn off the heat and stir in the spices, seasonings, and cheese until melted.
7. Once the pasta is cooked to al dente, drain it and stir the noodles into the cheese sauce, folding in yogurt until evenly combined.
8. Transfer it all to the prepared baking dish and top evenly with breadcrumbs.
9. Bake for 15-20 minutes or until golden brown.
10. いただきます!

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## File Notes

- The macaroni and flour I use are gluten-free, but feel free to use the normal stuff with the same ratios (lactose-free milk of any kind also works).
- If you have a cheese grater (like a box grater), get blocks of cheese! Pre-shredded cheese contains corn starch, which will make your mac and cheese feel grainy in the end.



If my house is in a different country than the one the suspect sent the recipe from will that be a problem?

Why do they call it elbow macaroni? Doesn't it look more like a knee? Or maybe a brow? Brow macaroni sounds just as tasty if you ask me.



# Case File: **Better Ouppie Ramen**

**Department:** Main Dish

**Filed By:** Myu

**Status:** Easy  Medium  Hard



## Suspect Profile

**Name Of Suspect:** Better Ramen

**Country of Origin:** Myu's Tiktok FYP

**Total Time:** 15 mins

**Servings:** 1 bowl

## Suspect Notes

### **Details/Notes/Facts on Suspect:**

"Ramen for better yummys and so you're not making it the basic way like a loser <3"

## Evidence Log

- E-1.** Any ramen pack brand and flavor
- E-2.** 1 egg
- E-3.** 2 tbsp of kewpie mayo
- E-4.** Seaweed for garnish
- E-5.** 1 green onion
- E-6.** Sesame seeds and Sesame oil (fragrant)

# Investigation Timeline

1. Separate the ramen from the spice packs, emptying all the spice packs into a bowl.
2. Put water into a pot and begin to boil it. Once the water comes to a boil, place in the noodles.
3. Into the bowl of spices, mix in th two tablespoons of kewpie mayo, the egg, and the green onion.
4. Once the noodles are cooked per the package's instructions, remove them from the pot and mix them into the bowl with your sauce until well-coated.
5. Add a bit of the pasta boiled water, garnish with seaweed, sesame seeds and a drizzle of sesame oil to liking.
6. CONSUME.

## File Notes

- Asian eyeing measurements..... BELIEVE IN YOURSELF.
- You can also add chili oil/chili flakes! BUT DO NOT ADD GARLIC!!



At the time of writing, the suspect has not come up with a better name for this recipe other than "better ramen". Not that they need to, this is objectively the best descriptor for this... creation

If you don't have Asian eyes I heard from the suspect you might find some asian parts on craigslist!



# Case File: Comfort Pup Pork Adobo

**Department:** Main Dish

**Filed By:** Potat

**Status:** Easy  Medium  Hard 



## Suspect Profile

**Name Of Suspect:** Pork Adobo

**Country of Origin:** Philippines

**Total Time:** 2 hrs

**Servings:** 3-4 people

## Suspect Notes

### **Details/Notes/Facts on Suspect:**

"This is my favorite dish of all time, and I think I can say the same for most Filipinos :D"

## Evidence Log

- E-1.** 2.2 lbs (1 kg) of pork belly (sliced into chunky cubes)
- E-2.** 2 onions (chopped)
- E-3.** 6 cloves of garlic (chopped)
- E-4.** ½ tsp salt (3 g) and pepper (2 g)
- E-5.** 2 tbsp (32 g) of soy sauce
- E-6.** 2 tbsp (~33 g) of oyster sauce
- E-7.** 2 cups (473 mL) of soda (best choice: Sprite)
- E-8.** Water as needed (just to soften the meat)
- E-9.** 2 dried bay leaves
- E-10.** 3 tbsp (~42-45 g) vinegar
- E-11.** ½ tsp (1.5 g) whole peppercorn

# Investigation Timeline

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1. Put oil in a pan set to high heat. Once the oil is heated, sauté the chopped onions on high heat for about 20 seconds.
2. Add in the garlic and sauté on high heat for another 10 seconds.
3. Add the pork and continue to sauté on high heat to let the fat melt.
4. Continue to sauté, adding in the salt, pepper, 2 tbsp of soy sauce, and 2 tbsp of oyster sauce.
5. Sauté until the sauce reduces (you'll see more oil coming out of the meat when it's ready).
6. Add 2 cups of soda, 2 pieces of bay leaves, and 1 tsp of whole peppercorns.
7. Mix and set flame to low.
8. Cover it with a lid and slow cook it for about an hour, adding water as needed to tenderize the meat.
9. After about an hour, separate the meat from the sauce, leaving just a little sauce in the pan.
10. Add a bit of cooking oil to the leftover sauce, then add the meat back in and pan fry (this will lock all the flavors of the meat, making it flavorful!).
11. After pan-frying, add in the adobo sauce from earlier and mix thoroughly.
12. Add 3 tbsp of vinegar and slow cook again for about 5 minutes, after which mix again to avoid burning.
13. You can serve this with a bit of the sauce left or reduce the sauce to your liking!

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## File Notes



Don't even TRY to attempt this recipe if you haven't measured EXACTLY 2 grams of pepper and 3 grams of salt. It is VITAL you have these portions down to the milligram, I shudder to even think what would happen if you used 3.1 grams of salt...

The suspect described this dish as "easy for beginners", after 3 bottles of soda (2 of which I drunk in despair) and at least an hour of trying to understand what Sauteing until reduction actually means.... I respectfully disagree




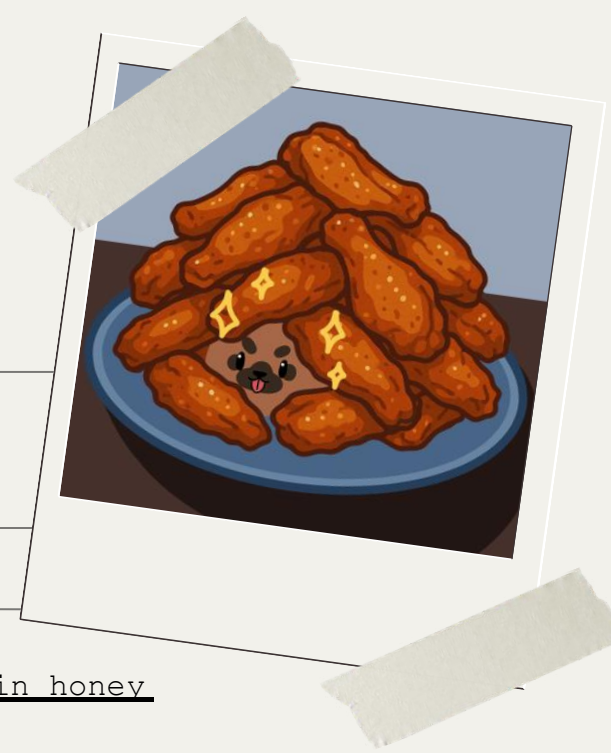
 a very concerned beginner

# Case File: Sticky Paws Honey Wings

**Department:** Main Dish

**Filed By:** Moon

**Status:** Easy  Medium  Hard 



## Suspect Profile

**Name Of Suspect:** Chicken wings caramelised in honey

**Country of Origin:** Moon's House

**Total Time:** 2 hrs

**Servings:** 3-4 people

## Suspect Notes

### **Details/Notes/Facts on Suspect:**

"Yummy chicken wings for when your sweet tooth is acting up"

## Evidence Log

- E-1.** 18 chicken wings pieces
- E-2.** 2 cups (475 mL) of salty soy sauce
- E-3.** 5 tbsp (100 g) of honey
- E-4.** 4 cups (1000 mL) of water
- E-5.** 2 tsp (9 g) of peanut oil
- E-6.** 2 big cloves of garlic
- E-7.** 1 chunk of peeled ginger
- E-8.** 3.5 tbs (50g) of butter

# Investigation Timeline

---

1. Prep your chicken wings as you see fit (cutting tendons, removing the tips, etc.)
  2. In a bowl, mix the soy sauce, honey, water, ginger, and garlic.
  3. Mix the chicken wings into the mixture and marinate them for around 30 minutes to an hour.
  4. Add oil and the wings to a pan to cook them.
  5. Add the marinade, lower the heat, and let it simmer, stirring occasionally.
  6. Let the sauce reduce until the wings are glazed and the sauce is caramelised.
  7. Serve!
- 

## File Notes

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- The amount of peeled ginger is up to you! It could be less or more, depending on if you like the taste or not!



The suspect would like you to believe that 18 wings is a serving for 4-6 people. I would like you to believe that 18 wings is absolutely a respectable portion for one person!

I hate the word caramelised, it always makes me hope that actual caramel is involved and it more often than not leads to sweet sweet disappointment...

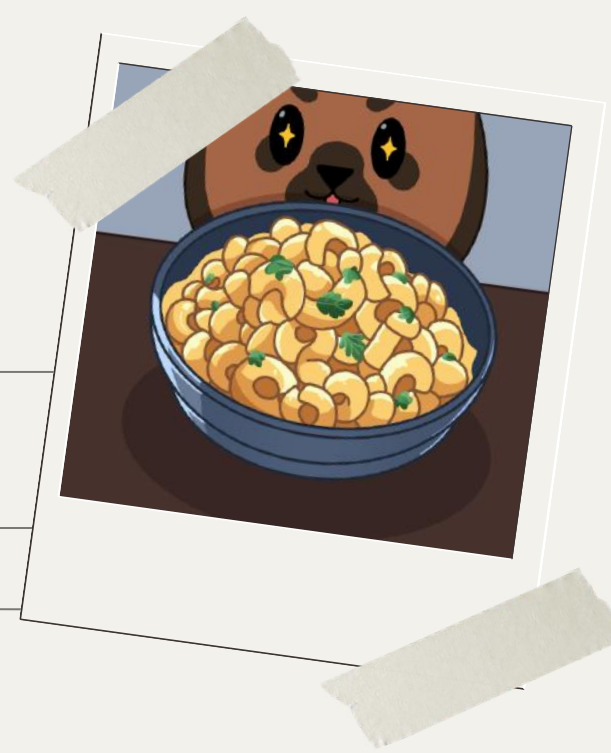


# Case File: **Crunchy Pup Macaroni**

**Department:** Main Dish

**Filed By:** Alya

**Status:** Easy  Medium  Hard



## Suspect Profile

**Name Of Suspect:** Fried Macaroni

**Country of Origin:** Malaysia

**Total Time:** 15 Mins

**Servings:** 4 people

## Suspect Notes

### **Details/Notes/Facts on Suspect:**

"It was one of the first things my mom taught me when I first tried to cook. It's one of the easiest things to make since it's simple dish that's flavorful and is quite comforting.."

## Evidence Log

- E-1.** 1.1 lbs (500 g) of Minced Beef
- E-2.** 2 tbsp of blended onions and garlic
- E-3.** 4 tbsp of chili Sauce
- E-4.** 3 tbsp of tomato Sauce
- E-5.** 3 tbsp of seafood-fish sauce
- E-6.** 3 tbsp of soy sauce
- E-7.** 2 tbsp of blended chili peppers or chili flakes
- E-8.** 1 egg
- E-9.** 1 pack of macaroni noodles

# Investigation Timeline

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1. Add water to a pot and bring it to a boil.
2. Once the water is boiling, add in the macaroni for 3-4 minutes.
3. Once done, strain the macaroni and set it aside.
4. In a separate pot, add some oil and turn the stove to medium heat.
5. Once the oil is hot, add in the blended onions and garlic, stirring for a few seconds.
6. Add 2 spoons of blended chili peppers, 3 spoons of chili sauce, 3 spoons of tomato sauce, 2 spoons of seafood/fish sauce, and some soy sauce.
7. Add the minced beef and let it sit for a while while the water reduces before adding the blended chili peppers/chili flakes and mixing them together, making sure they're separated as they cook and the water from the beef reduces.
8. Add salt and pepper (optional: add MSG).
9. Once you see the oil start to separate, add 1 egg to the sauce and mix.
10. Add the macaroni.
11. Let it cook altogether for about 3-5 minutes.

---

## File Notes

- Remember, everything can be adjusted to your spice tolerance!
- If you do not have blended chilis, you can use chili flakes from the store.



I don't have a witty comment to say here after ignoring the tip of adjusting to my spice tolerance... suffice to say the meal was not very comforting... Still very flavourful and tasty even after my little blunder!





**CASE FILE:**

**DESSERTS**

**CLASSIFIED**

# Case File: **Biscoff** **Golden Retrievers**

**Department:** Dessert

**Filed By:** Moon

**Status:** Easy  Medium  Hard



## Suspect Profile

**Name Of Suspect:** Biscoff Blondies

**Country of Origin:** Moon's house

**Total Time:** 50 mins

**Servings:** 8-12 people

## Suspect Notes

### **Details/Notes/Facts on Suspect:**

"Biscoff is delicious. When I made this, it was completely finished not even a day later LMAO"

## Evidence Log

- E-1.** 1 cup (225 g) of butter
- E-2.** 6 tbsp (90 g) of sugar
- E-3.** 4 eggs
- E-4.** Some vanilla extract
- E-5.** 2 cups (250 g) of flour
- E-6.** 1 cup (200 g) of Biscoff paste
- E-7.** 15-20 Biscoff cookies
- E-8.** Optional: Salt (if using UNSalted butter)

# Investigation Timeline

1. Preheat the oven to 338°F (170°C).
2. Melt the butter and let it cool.
3. In a bowl, mix the eggs, vanilla, and sugar. Slowly add the melted butter while mixing until all are combined.
4. Sift in the flour and mix until combined, then add the Biscoff paste and mix well.
5. Break the Biscoff cookies and mix them into the batter.
6. Butter a pan covered in a sheet of parchment paper.
7. Bake the mixture for 30-35 minutes.
8. Once baked, remove from the oven but leave it in the pan to let it cool.

## File Notes

- The finished dessert will be very gooey/melty in the center so if you would prefer it to be more solid, add more flour.



If you prefer other dog breeds I would say Brownie is the closest to a German Shepherd and Vanilla cupcakes give me Chihuahua vibes..... wait what do you mean we don't have recipes for those in this cookbook?!

Let it be known we were not paid by Big Biscoff for including this recipe in the cookbook!



# Case File: Sweet Paws Mango Rice

Department: Dessert

Filed By: Moon

Status: Easy  Medium  Hard



## Suspect Profile

Name Of Suspect: Rice Dessert With Mango Purée

Country of Origin: Moon's house

Total Time: 2 hrs

Servings: 4 people

## Suspect Notes

Details/Notes/Facts on Suspect:

"Creamy rice paired with the sweetness of mango"

## Evidence Log

- E-1. 1 cup (250 g) of basmati rice
- E-2. 10.5 cups (2500 mL) of milk
- E-3. 1 cup (250 g) mango purée
- E-4. 10.5 cups (2500 mL) of cream
- E-5. 6 tbsp (75 g) of sugar
- E-6. 2 tbsp (28 g) of butter

# Investigation Timeline

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1. Preheat the oven to 300°F (150°C) and wash the rice.
  2. Boil the rice until it's halfway done, then set it aside.
  3. Pour the milk into a pot and bring it to a boil. Once the milk is boiling, turn down the heat and let it simmer until about half of the milk is left, stirring the whole time.
  4. To the milk, mix in the mango purée and cream, then add sugar (optional: saffron can also be added for color).
  5. Butter some soufflé dishes, then add a layer of rice, alternating between rice and the mango cream until all the dishes are full.
  6. Brush some melted butter on top and place in the oven for 60 minutes.
- 

## File Notes

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You know this one? "What did one rice grain said to the other when they met for the first time? RICE to meet you!" Get it cause... cause nice, rice... like.... Alright let's see you try to be funny about rice with a mango paste hmph!

You know I never got why they called it basmati rice, to me it sounds like a name for a monk or a legendary creature, but take my opinion with a grain of..... rice? Ok I'll stop now



# Case File: Rainbow Pup Halo-Halo

**Department:** Drinkable Dessert

**Filed By:** Axyrna

**Status:** Easy  Medium  Hard



## Suspect Profile

**Name Of Suspect:** Halo-Halo (Ice-Ice)

**Country of Origin:** Philippines

**Total Time:** 35 Mins

**Servings:** 4 cups

## Suspect Notes

### **Details/Notes/Facts on Suspect:**

"This is a very nice and cooling summer treat especially in a humid and warm country during summer. A simple ice cream/snow cone combination that is very customizable"

## Evidence Log

- E-1.** 20oz (570 g) of canned jackfruit with syrup
- E-2.**  $\frac{2}{3}$  of a can (13.5oz/400 mL) of unsweetened coconut milk
- E-3.** 3 tbsp (45 mL) sweetened condensed milk
- E-4.** 3 tbsp (45 mL) evaporated milk
- E-5.** 4 scoops of ice cream (suggestion: coconut or ube flavor)
- E-6.**  $\frac{1}{2}$  cups (50 g) shredded coconut
- E-7.**  $\frac{1}{2}$  cup (110 g) ube jam
- E-8.** 1  $\frac{1}{2}$  cups (175 g) Jubes Nata de Coco (coconut jelly)
- E-9.** 4 cups (450 g) shaved ice (can add more to taste)

# Investigation Timeline

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1. Remove the jackfruit from the can, keeping the syrup inside, and cut the jackfruit into bitesize pieces before putting it back into the can.
  2. In a small bowl, mix together  $\frac{2}{3}$  coconut milk, 3 tbsp evaporated milk and 3 tbsp of sweetened condensed milk and stir until combined.
  3. Layer the ingredients in a medium sized glass starting with 1 scoop of ice cream.
  4. Add the remaining ingredients in this order:
    - a. shredded coconut
    - b. Ube Jam
    - c. jackfruit and syrup
    - d. Jubes nata de coco.
  5. Top with shaved ice, a drizzle of the milk mixture, and more ice until the glass is filled to your liking.
- 

## File Notes

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- Obviously, the majority of these ingredients can be found in Filipino stores. If you are looking for a Filipino store, look for the word "sari-sari".



I thought Halo meant it would like those things angels have! We deserve those cause every Pawfficer is always as nice as an angel!

It took me a lot longer than I'd like to admit to realize that "evaporated" milk isn't just regular milk heated until it literally turns into a gas...



# Case File: **Apple Puppy Dumplings**

**Department:** Dessert

**Filed By:** Periwinkle

**Status:** Easy  Medium  Hard



## Suspect Profile

**Name Of Suspect:** Apple Dumplings

**Country of Origin:** United States

**Total Time:** 50 mins

**Servings:** 16 servings

## Suspect Notes

### **Details/Notes/Facts on Suspect:**

"I really love Granny Smith apples on their own, and this recipe is very easy, so it's a win-win for me :)"

## Evidence Log

- E-1.** 2 green Granny Smith apples
- E-2.** 2 cans (16 oz./473 mL) of crescent dough
- E-3.** 1 cup (200 g) of brown sugar
- E-4.** 8 oz (237 ml) of lemon-lime soda (ginger ale, Sprite, etc.)
- E-5.** 1 tsp (5 mL) of pure vanilla extract
- E-6.** 1½ tsp (4 g) of cinnamon
- E-7.** ¾ cup (170g) of butter
- E-8.** A pinch kosher salt
- E-9.** Optional: Ice cream of your choice

# Investigation Timeline

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1. Preheat the oven to 350°F (175 °C) and butter a large baking dish.
  2. Peel, core, and cut the apples into 8 pieces.
  3. Separate crescent dough into triangles.
  4. Completely wrap each apple slice with a crescent triangle and place them all into the buttered baking dish.
  5. Melt butter, brown sugar, cinnamon, vanilla, and salt in a small saucepan over medium heat.
  6. Pour the melted mixture over the apple slices in the pan.
  7. Pour soda around the edges of the pan, avoid pouring directly on top of the apple slices.
  8. Bake the dumplings for 30 minutes or until golden brown.
  9. Serve warm with sauce drizzled from the pan.
  10. Optional: Top with a scoop ice cream.
- 

## File Notes

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- To prevent your apples from bruising (aka wilting) after cutting, get a large bowl of cold water and put your sliced apples into them while you prepare the rest of the recipe.



Granny Smith had some great taste cause those apples are DELICIOUS!

Also the more cinnamon the better! It's by far my favourite brown powder!



# Case File: **Puppy**

## **Fruit Bowl**

**Department:** Drinkable Dessert

**Filed By:** Myu

**Status:** Easy  Medium  Hard



## Suspect Profile

**Name Of Suspect:** Hwachae

**Country of Origin:** Korea

**Total Time:** 15 mins

**Servings:** 6 people

## Suspect Notes

### **Details/Notes/Facts on Suspect:**

"A drink that's perfect for summer days! Everyone loves watermelonnn! (Wait does caelen like watermelon, i feel like he said smth with that... UM??)"

## Evidence Log

- E-1.** Watermelon (either cut into cubes or half of a whole one)
- E-2.** Half a container of strawberries
- E-3.** 2 handfuls of blueberries
- E-4.** 2 handfuls of raspberries
- E-5.**  $\frac{1}{3}$  cup (100 g) of sweetened condensed milk
- E-6.** 1  $\frac{1}{2}$  cup (355 mL) of lemon-lime soda
- E-7.** 1  $\frac{1}{2}$  cup (355 mL) of strawberry milk (alt: regular milk)
- E-8.** Ice to taste
- E-9.** Optional:  $\frac{1}{2}$  cup (70 g) of any jelly (suggestion: Nata de coco or mogu mogu)

# Investigation Timeline

---

1. Wash the fruit, then cut the strawberries and watermelon.
  2. Put all the fruit and jelly into a punch bowl.
  3. Add in the sweetened condensed milk and strawberry milk and stir gently
  4. Stir in the soda, then add ice.
  5. Eat it up eat it eat it up (korean) Le sserafim heard in the distance
- 

## File Notes

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- If no like fruit, you take out fruit. Strawberry hwachae is good too! Grape, mango, pear, tangerine slice? All ok!
- If your store has sago, PLEASE PLEASE use sago!
- This has milk and fresh fruit! Make sure to keep it refrigerated in a tight container for 7 days so the fruits and the milk don't spoil!

I'd usually try to write something funny or at least snarky in here but.... you've read the recipe and the tips section. My job has been done for me..... I'm still getting paid though right? RIGHT?!



# Case File: Sweet Chè Thái Ouppie

**Department:** Dessert

**Filed By:** Atsukii

**Status:** Easy  Medium  Hard



## Suspect Profile

**Name Of Suspect:** Chè Thái

**Country of Origin:** Vietnam

**Total Time:** 20-30 Mins

**Servings:** 10 servings

## Suspect Notes

### **Details/Notes/Facts on Suspect:**

"This dessert is amazing during the summer when it's burning hot outside. Not only does it fulfill fruit cravings, but also cools you down!! There's many versions of this dessert throughout different regions of Vietnam and this has been my family's personal favorite so far"

## Evidence Log

**E-1.** 1 can of jackfruit

**E-2.** 1 can of lychee

**E-3.** 1 can of longan

**E-4.** 1 can of grass and/or coffee jelly

**E-5.** 1 can of coconut jelly (or jar if that's easier to find)

**E-6.** Milk (varies on sweetness level)

**E-7.** Hazelnut creamer (optional sub: half and half)

# Investigation Timeline

---

1. Open all cans and drain the syrup until there's about a quarter of it left in each one.
2. Cut the jackfruit, lychee, and longan into bite size pieces.
3. Put all the fruits and the remaining syrup into a large bowl/tall container along with 2 cups of milk.
4. Add the coconut jelly and coffee jelly into the bowl and cut them into small chunks.
5. Add a cup of hazelnut creamer and stir everything together until fully mixed.
6. If it's too sweet, add more milk to balance it out as needed.
7. Let it sit to chill then serve over ice.

---

## File Notes



The best use of the drained syrup from the first step is to just.... drink it! It is the BEST part of canned fruit after all!

Lychee Longan and Jack sounds like names for a team of cartoon teens, not names of fruit... and then there's a coconut... which technically isn't a nut but also a fruit!



# Case File: **Shadan** **Cookies**

**Department:** Dessert

**Filed By:** crystillyzed

**Status:** Easy  Medium  Hard



## Suspect Profile

**Name Of Suspect:** Monster Cookies

**Country of Origin:** USA

**Total Time:** 55 mins

**Servings:** 24 cookies

## Suspect Notes

### **Details/Notes/Facts on Suspect:**

"Sparkles makes everything better, but cookies with EVERYTHING is even better!"

## Evidence Log

- E-1.** 1 cup (2 sticks; 230 g) of cubed room temperature unsalted butter
- E-2.**  $\frac{3}{4}$  cup (195 g) of crunchy peanut butter
- E-3.** 1 cup (200 g) of granulated sugar
- E-4.** 1 cup (215 g) of light brown sugar
- E-5.** 2 large room temperature eggs
- E-6.** 1 tsp (15 mL) of vanilla extract
- E-7.** 2  $\frac{1}{4}$  cups (280 g) of all-purpose flour
- E-8.** 2 tsp (10 g) of baking powder
- E-9.**  $\frac{1}{2}$  tsp (3 g) of salt
- E-10.**  $\frac{1}{4}$  cup (42 g) of mini M&Ms
- E-11.**  $\frac{1}{2}$  cup (50 g) of oats
- E-12.**  $\frac{3}{4}$  cup (140 g) of Reese's Pieces
- E-13.**  $\frac{1}{2}$  cup (85 g) of chocolate chips

# Investigation Timeline

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1. Cut the butter into small cubes, let it rest at room temperature for 4-12 hours.
2. Place an oven rack in the center of the oven and preheat it to 325°F (163°C).
3. Line a large sheet pan with parchment paper and set aside.
4. In a medium-sized bowl, whisk together the flour, salt, and baking powder then set aside.
5. Mix the cubed butter, peanut butter, granulated sugar, and brown sugar with a paddle, scraping down the sides and bottom of the bowl often.
6. Add in eggs and the vanilla extract, then mix until combined.
7. Pour in the flour in thirds while mixing gently, scraping the sides and bottom of the bowl really well in between each portion of flour.
8. After mixing in the last third, continue mixing at low speed until no streaks of flour are visible.
9. Scrape down the bowl and, using a spatula, fold in the M&Ms, oats, Reese's Pieces, and chocolate chips until evenly distributed.
10. Using a tablespoon, scoop out 3 tablespoons of dough onto the prepared pan, making sure there's at least 3 inches (7cm) of space between each cookie to allow them to spread out in the oven.
11. Bake in the oven on the middle rack for 15-20 minutes or until the edges are set and lightly browned. If the cookies can't hold their shape while being poked with a toothpick, bake in increments of 3-5 minutes until done.
12. When the cookies are done, pull the tray from the oven to cool for 15 minutes.
13. After the 15 minutes, carefully place the cookies on a cooling rack for 20-25 minutes.

There's no TLDR at the bottom!?! How is my gen z tiktok riddled brain with zero attention span supposed to read this whole recipe!?



Wait what do you mean there was also a WHOLE page of tips sent with this recipe!? It's nice of the suspect to believe in our reading ability so much... Well in any case just remember when choosing your oats that instant oats burn in the oven!



# Case File: **Fluffy** **Tail Puffs**

**Department:** Dessert

**Filed By:** Oliver

**Status:** Easy  Medium  Hard

## Suspect Profile

**Name Of Suspect:** Cream Puffs

**Country of Origin:** France

**Total Time:** 50 mins

**Servings:** 12 puffs



**a pufficer!**

## Suspect Notes

### **Details/Notes/Facts on Suspect:**

"Ah yes, creamy stuffed balls. No matter how hard I try it always gets messy, worth it tho"

## Evidence Log

**E-1.** 1 cup (235 mL) of water

**E-2.** ½ cup (110 g) of butter or margarine

**E-3.** 1 cup (125 g) of flour

**E-4.** 4 eggs

# Investigation Timeline

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1. Heat the oven to 400°F (204°C).
  2. Bring the water and butter to a rolling boil.
  3. Lower the heat and stir in the flour vigorously for about a minute or until the mixture forms a ball.
  4. Once the mixture forms a ball, remove from heat and beat in all the eggs.
  5. Scoop the dough onto an ungreased baking sheet by 1/2 cupfuls about 3 inches (7cm) apart so they don't melt together during baking.
  6. Bake in the oven for 35-40 mins or until the puffs are golden.
  7. Remove from the oven then, once they're cooled, cut them open. Fill them with ice cream or pudding, then put the top on to serve!
- 

## File Notes

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No matter how hard you try, it is scientifically proven to be impossible to eat these without making an absolute cream filled mess of your face..... worth it!

Fun fact! Did you know the largest cream puff ever created weighed over 57 kilograms?! You could make this recipe over 80 times and still not reach the weight of that! That is way too much puff for any reasonable person...





**CASE FILE:**

**DRINKS**

**CLASSIFIED**

# Case File: **Pink Puppy Lemonade**

**Department:** Drink

**Filed By:** Apple

**Status:** Easy  Medium  Hard

## Suspect Profile

**Name Of Suspect:** Strawberry Lemonade

**Country of Origin:** Apple's house

**Total Time:** 20 mins

**Servings:** 6 people

## Suspect Notes

### **Details/Notes/Facts on Suspect:**

"A simple homemade summer drink perfect for hot days. It's refreshing and super quick to make!"

## Evidence Log

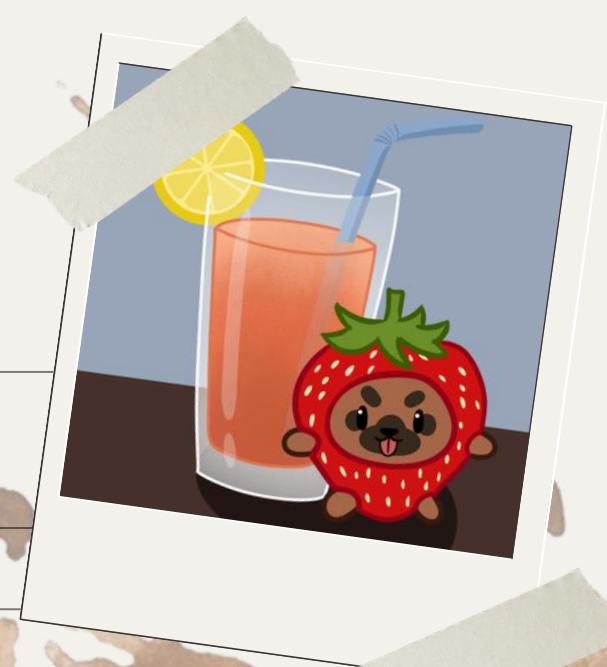
**E-1.** 2 cups (470 g) of lemon juice

**E-2.** 3 cups (430 g) of strawberries

**E-3.** 7 cups (1700 mL) of water

**E-4.** 2 tbsp (25 g) of sugar for the purée

**E-5.** 2 cups (400 g) of sugar for the sugar water



# Investigation Timeline

1. Clean and cut 3 cups of strawberries.
2. Blend 1 cup of water, 2 tbsp sugar and the strawberries, then set aside
3. In a pot, add 2 cups of water and 2 cups of sugar and heat until clear.
4. Pour the blended puree into a container, add 2 cups of lemon juice, the sugar-water mix and 4 cups of water, then mix well.

## File Notes



Isn't it curious how our suspect Apple sent us a recipe that does not use any apples? Someone should probably look into that, not like we have better investigations going on in the Pawlice station...

It always bothered me that no matter what we do to lemonade we still call it a lemonade. If the main taste I feel is strawberry should it not be a Strawbade? Or Strabade? Or Straberrade? Or.....



# Case File: Warm Paws Honey Latte

Department: Drink

Filed By: crystillyzed

Status: Easy  Medium  Hard



## Suspect Profile

Name Of Suspect: Honey Latte

Country of Origin: Crystal's Coffee Bar

Total Time: 5 Mins

Servings: 1 cup

## Suspect Notes

### Details/Notes/Facts on Suspect:

"Wanna get some coffee but a bit more healthier? Then make this latte without an espresso machine AND with instant coffee!"

## Evidence Log

- E-1. 2-3 tsp (3.5-6 g) of instant coffee grounds
- E-2. 2 tbsp (30 mL) of hot water
- E-3. 1 ½ tbsp (32 g) of honey
- E-4. 8-10oz. (236.5-295 mL) milk of choice

# Investigation Timeline

1. In a 12-16oz mug, pour in your honey and instant coffee.
2. With a spoon (rec: a bartending spoon), stir as you pour in your hot water until there's no honey left on the spoon.
3. Pour your milk into a heat-safe jar and screw the lid as tight as possible before vigorously shaking it for 30-60 seconds.
4. Remove the lid and microwave the milk for 30-45 seconds or until it reaches 155°F (68°C).
5. Pour the milk into your coffee and enjoy!

## File Notes

- If you don't have a jar, you can whisk milk on the stovetop! To tell if it's done without a thermometer, vigorously whisk until you see steam coming out.
- You can do an iced latte version without having to steam/heat up milk.
- If you'd like, you can dust some cinnamon or nutmeg on top if you'd like some spice.
- Like all coffees, the sweetness is adjustable to preference. If you want a sweeter latte, add more honey. If you want it to be less sweet, add less honey. You can also adjust how much coffee you want since the amount of coffee this recipe makes is similar to about 1 shot of espresso.



Even if this recipe didn't use milk could it still be classified as a Latte? After all what is honey if not Bee's milk!

Making this really made me appreciate all Cafe employees having to deal with insane coffee orders! Thank you for all your surprisingly complicated job!



**how did this guy manage to mess up milk and coffee?**



# Case File: Ouppie Pop

**Department:** Drink

**Filed By:** crystillyzed

**Status:** Easy  Medium  Hard



## Suspect Profile

**Name Of Suspect:** Blueberry Soda Pop

**Country of Origin:** Crystal's Coffee Bar

**Total Time:** 1-3 mins

**Servings:** 1 person

## Suspect Notes

### **Details/Notes/Facts on Suspect:**

"Oh no! It looks like the Pawfficers turned into Italian soda! But they taste very fruity..."

## Evidence Log

- E-1.** Enough ice to fill at least 1/3 of a standard glass
- E-2.** 1 tbsp (15 mL) of blueberry syrup
- E-3.** 1 tbsp (15 mL) of blue raspberry syrup
- E-4.** 1 tbsp (15 mL) of blue curacao syrup
- E-5.** 1 can (8-12oz/236.5-355 mL) of lemon-lime soda or club soda
- E-6.** Optional: A splash of lemonade or half-and-half
- E-7.** Optional: Any toppings of your choice! (Ex. whipped cream, maraschino cherry, etc.)

# Investigation Timeline

---

1. Fill at least 1/3 of a glass with ice.
  2. Pour the flavored syrups into the glass.
  3. With a spoon (rec: a bartending spoon), slowly pour in the lemon-lime soda or club soda, stirring until combined.
  4. Optionally, pour a splash of lemonade or half-and-half, and any other toppings like whipped cream or fruit and it's done!
- 

## File Notes

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- You can use an energy drink (regular or sugar-free) in place of soda for this recipe! I prefer using regular old Red Bull. You can also experiment with different flavored energy drinks to replace the soda to your liking.
- Fruit syrups are available online and in-stores depending on availability. My preference of getting these syrups is by going to a restaurant supplier store.
- If you don't have a scale or a jigger (bartender measuring cup), you can use those pumps that coffee shops use! Each pump yields about .25oz.



If you've been following this cookbook in it's chronological order you might still have some **[Strawberry Lemonade]** left over from the other suspect that you can use here in the optional step! This is what we call teamwork in the Pawlice force!

No matter how hard I try in this little section nothing will come close to the absolute comedy of a bartender measuring cup being called a... jigger!



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This was a true Pawfficer effort.

With appreciation and wagging tails, Paws&Plates out!





**FENRIR PROTOCOL**