

Peer39 Holiday Recipe Book

A Little Holiday Joy

Pavlova

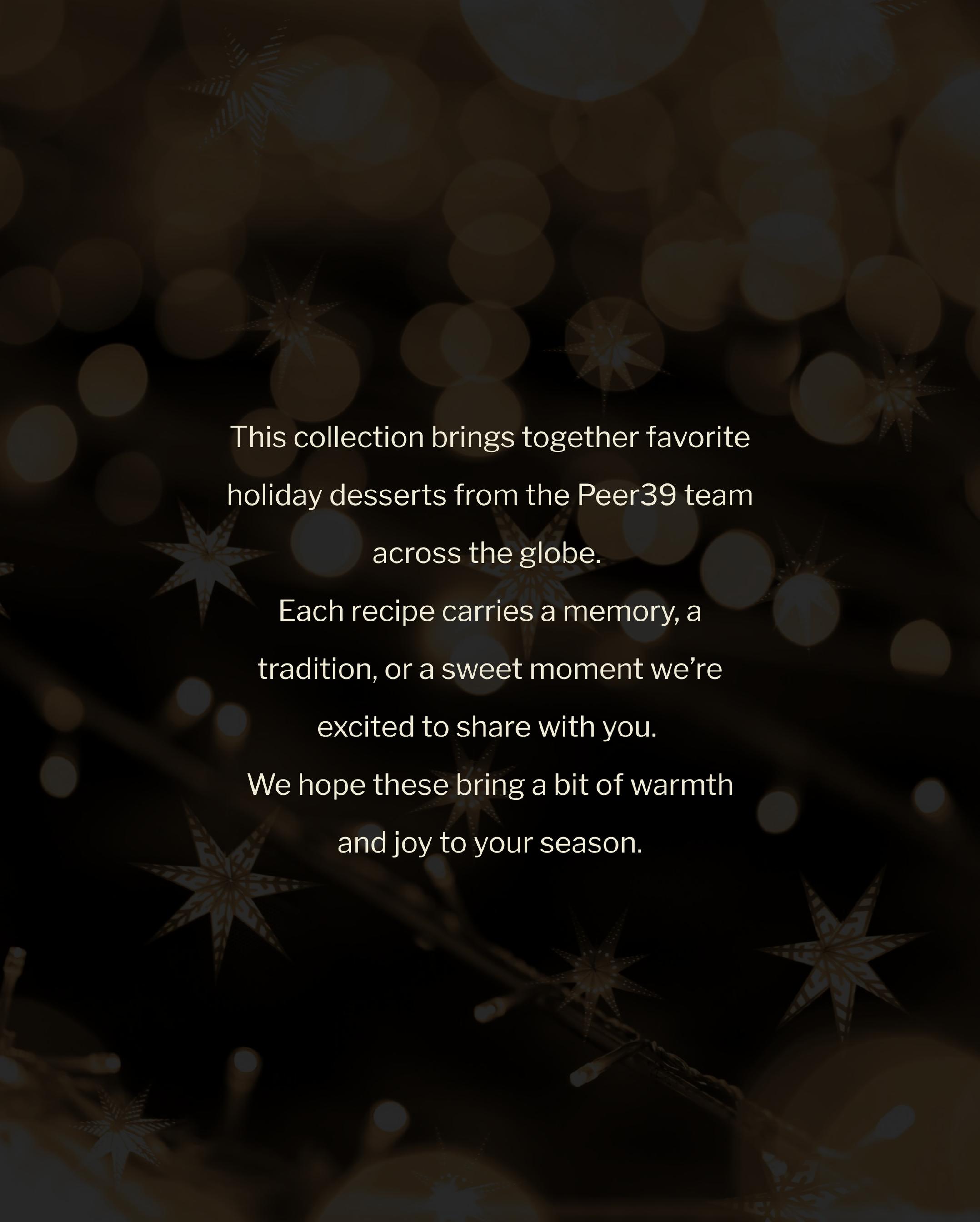


Sufganiyot



Kremas





This collection brings together favorite
holiday desserts from the Peer39 team
across the globe.

Each recipe carries a memory, a
tradition, or a sweet moment we're
excited to share with you.

We hope these bring a bit of warmth
and joy to your season.

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01



Bánh Chung



Linh Phan, Squad Lead

Bánh Chung is one of the most traditional dishes in Vietnam, especially during Lunar New Year. It is a square sticky rice cake filled with mung beans and pork, wrapped in green leaves, and slow cooked until tender. Linh and the Vietnam office shared it to bring a little Vietnamese flavor and celebration to the season.

Ingredients & Instructions:

Filling and rice:

- 4 cups glutinous rice, rinsed and soaked
- 2 cups split mung beans, soaked and drained
- 1 pound pork belly, cut into thick strips
- 2 teaspoons salt
- 1 teaspoon black pepper

Wrapping:

- Large banana leaves or lá dong leaves
- Kitchen twine

1. Season the pork with salt and pepper and set aside.
2. Line the bottom of a square mold with banana leaves.
3. Add a layer of soaked sticky rice, followed by a layer of mung beans, then the pork.
4. Add another layer of mung beans and finish with sticky rice.
5. Fold the leaves tightly around the filling to form a square package and tie with twine.
6. Place the cakes in a large pot, cover with water, and boil for 6 to 8 hours.
7. Remove from the pot and press gently to help the cake set. Let cool before slicing.



02



Bocado de Reina



Dannalyn Prado, Product Marketing Director

Bocado de Reina (Queen's Bite) is a classic Guatemalan dessert much like bread pudding, made with day-old bread, warm spices, and raisins. Dannalyn's grandmother and mother make it every holiday, and the family tradition includes soaking it with a splash or three of Zacapa rum for extra warmth and depth.

Ingredients & Instructions:

- 6 cups of day-old bread, torn into pieces
- 3 cups milk
- 1 cup sugar
- 3 eggs
- 1 cup raisins
- 1/4 cup Zacapa rum (for soaking or brushing)
- 1 teaspoon cinnamon
- 1 teaspoon vanilla extract
- 1/4 teaspoon ground cloves (optional)
- Butter (for greasing the pan)

1. Heat oven to 350°F (175°C) and butter a baking dish.
2. In a bowl, combine the torn bread and milk. Let it soak for about 10 minutes.
3. Stir in sugar, eggs, raisins, cinnamon, vanilla, and cloves.
4. Pour the mixture into the baking dish.
5. Bake for 45–55 minutes until the top is golden and the center is set.
6. While still warm, brush lightly with Zacapa rum or drizzle a small amount over the top.
7. Let cool slightly, slice, and serve.



03



Kimia Majić, Director of Technical Account Operations

Kimia loves the Espresso Martini because it brings together two of her favorite things: good coffee and a festive cocktail. It is her go to holiday drink, and she loves it even more without Baileys. Simple, bold, and perfect for the season.

Ingredients & Instructions:

- 2 ounces vodka
- 1 ounce coffee liqueur (Kahlúa or similar)
- 1 ounce fresh espresso, cooled
- 1/2 ounce simple syrup (optional, to taste)
- Ice
- Coffee beans, for garnish

1. Brew espresso and let it cool slightly.
2. Fill a shaker with ice and add vodka, coffee liqueur, espresso, and simple syrup if using.
3. Shake well until very cold and frothy.
4. Strain into a chilled martini glass.
5. Garnish with a few coffee beans and serve.



04



Kremas



Givince Cadet, Senior Director Strategic Partnerships

Kremas is a creamy, spiced holiday drink that holds a special place in Haitian culture. Every family has its own version, and Gigi grew up with this tradition. Bottles of Kremas are made during the holidays and shared with loved ones to enjoy throughout the year. It is a true taste of home and celebration.

Ingredients & Instructions:

- 1 can evaporated milk
- 1 can sweetened condensed milk
- 1 can coconut milk
- 1 teaspoon vanilla extract
- 1 teaspoon grated nutmeg
- 1 teaspoon ground cinnamon
- 1 to 1 1/2 cups Rhum Barbancourt , to taste
- 1 to 2 teaspoons fresh lime juice, optional
- Pinch of salt

1. In a large bowl, whisk together evaporated milk, condensed milk, and coconut milk.
2. Add vanilla, nutmeg, cinnamon, and a pinch of salt. Stir well.
3. Add rum and adjust to taste.
4. Add a little lime juice if you want a brighter finish.
5. Strain through a fine sieve for a smooth texture.
6. Refrigerate for several hours or overnight.
7. Serve chilled and store any extra in clean glass bottles.



05



Pavlova



Ethan Robinson, Senior Director Strategic Partnerships

Ethan will be the first to admit he's not the one making the Pavlova, but he is absolutely the one going back for seconds. It's his favorite holiday dessert thanks to the crisp shell, soft center, and bright berries.

Ingredients & Instructions:

Meringue:

- 4 large egg whites
- 1 cup sugar
- 1 teaspoon white vinegar
- 1 teaspoon vanilla extract
- 2 teaspoons cornstarch

Topping:

- 1 cup heavy cream
- 1-2 tablespoons sugar (optional)
- Fresh berries or sliced fruit

1. Heat oven to 250°F (120°C). Line a baking sheet with parchment.
2. Beat egg whites until soft peaks form. Slowly add sugar and continue beating until glossy stiff peaks form.
3. Fold in vinegar, vanilla, and cornstarch.
4. Spoon the meringue onto the sheet and shape into a circle with a slight well in the center.
5. Bake for 1 hour. Turn off the oven and let it cool inside with the door cracked.
6. Whip the cream until soft peaks form.
7. Top the cooled meringue with whipped cream and fresh fruit.



06



Pound Cake



Perri Hutchinson, Director of Partnerships

Perri's pound cake is a holiday tradition that started with her grandmother and now brings three generations into the kitchen. She, her mom, and her sister bake one together every year, keeping the season warm and a little extra sweet.

Ingredients & Instructions:

- 1 cup unsalted butter, softened
- 2 cups sugar
- 4 large eggs
- 3 cups all purpose flour
- 1 cup milk
- 1 teaspoon vanilla extract
- 2 teaspoons baking powder
- 1/2 teaspoon salt

1. Heat oven to 350°F. Grease and flour a loaf or bundt pan.
2. Cream butter and sugar until light and fluffy.
3. Add eggs one at a time, mixing well after each.
4. Whisk flour, baking powder, and salt in a separate bowl.
5. Add dry ingredients to the butter mixture, alternating with milk.
6. Stir in vanilla.
7. Pour into the pan and bake 55 to 70 minutes, or until a toothpick comes out clean.
8. Cool slightly before slicing.



07

Sufganiyot



Pninit Dvir, Head of R&D

Sufganiyot are traditional jelly filled doughnuts enjoyed during Hanukkah in Israel. They are fried in oil to honor the miracle of the temple oil lasting eight days, and each warm, jam filled bite feels like a small celebration. These are Pninit's holiday favorite — simple, joyful, and always the first to disappear.

Ingredients & Instructions:

Dough:

- 2 1/4 teaspoons active dry yeast
- 1/4 cup warm water
- 1/4 cup sugar
- 2 1/2 cups all purpose flour
- 1/2 cup warm milk
- 2 tablespoons unsalted butter, softened
- 2 egg yolks
- 1/2 teaspoon salt

For frying and filling:

- Vegetable oil (for deep frying)
- 1 cup raspberry or strawberry jam (or your favorite jelly)
- Powdered sugar, for dusting

1. Mix yeast, warm water, and a little sugar. Let it foam for 5 to 10 minutes.
2. Stir in flour, remaining sugar, milk, butter, yolks, and salt to form a soft dough.
3. Knead until smooth. Cover and let rise about 1 hour.
4. Roll dough 1/2 inch thick, cut into circles, and let rise 20 to 30 minutes.
5. Heat oil to 350°F. Fry doughnuts 1 to 2 minutes per side until golden.
6. Drain, fill with jam, and dust with powdered sugar.



08

Ube Cake



Denise Seva, Senior Client Partner

Ube Cake is one of Denise's favorite Filipino holiday desserts. It has the perfect balance of sweetness and always feels festive without feeling heavy. It is a staple at her family gatherings, especially at Christmas, and it always reminds her of home.

Ingredients & Instructions:

Cake:

- 2 1/2 cups cake flour
- 2 teaspoons baking powder
- 1/2 teaspoon salt
- 1 cup sugar, divided
- 7 egg yolks
- 3/4 cup milk
- 1/2 cup ube halaya (purple yam jam)
- 1/2 cup vegetable oil
- 1 teaspoon ube extract
- 7 egg whites
- 1/2 teaspoon cream of tartar

Whipped frosting:

- 2 cups heavy cream
- 1/4 cup sugar
- 1 teaspoon ube extract (optional, for color and flavor)

1. Heat oven to 350°F and line the bottoms of two round cake pans with parchment.
2. Whisk flour, baking powder, salt, and half the sugar in a bowl.
3. In another bowl, mix egg yolks, milk, ube halaya, oil, and ube extract until smooth.
4. Combine wet and dry ingredients and stir until blended.
5. In a clean bowl, beat egg whites and cream of tartar until soft peaks form. Add the remaining sugar and beat.
6. Fold the egg whites into the batter in two to three additions.
7. Divide into pans and bake 25 to 30 minutes or until a toothpick comes out clean.
8. Cool completely before removing from the pans.
9. Whip cream, sugar, and ube extract until fluffy.
10. Frost the cooled cake and chill before slicing.

Happy Holidays

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