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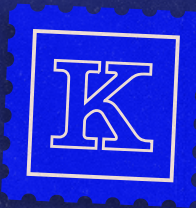
THE

WORLD



A KingFish + Partners
Culinary Holiday Passport





FRIENDS OF KINGFISH,

In New England, the mornings have turned crisp, and the early winter chill is settling in as we look toward the first real snowfall. It's that familiar shift from the warmth of Thanksgiving to the glow of the holidays, and all of us at KingFish are taking a moment to appreciate the change. And for some of us, to check the Vermont ski forecast.

As an agency, we continue to celebrate the parts of our work that bring people together. This year, we're once again leaning into our own brand as a team that revels in entertaining, sharing stories, and in bringing a taste of global flavors to your festive table. From the bright, coastal dishes of Argentina, to the comforting fare of Greece, the vibrant sweetness of Korea, and the hearty classics of Poland, we bring you 2025's ***Around the World: A KingFish Culinary Holiday Passport.***

For those who have enjoyed our past holiday menus, we've continued the tradition of including links to earlier volumes. Whether you're searching for a cocktail to start the evening or a dish worthy of your holiday table, these collections remain tried, tested, and always capable of bringing a grin to cooks, mixologists, and any lucky tasters.

Most importantly, we want to take this time to thank you. Whether you are a client, partner, or friend to the agency, none of this happens without you in our lives and for that we are extremely grateful. Enjoy your holidays and please make time to reflect on the good fortunes that surround us all.

Peace & Happy Trails,

Your Friends at KingFish



From every corner of the globe, our team brings the flavors, cultures, and creative spirit that have inspired these recipes throughout the years. Welcome to your culinary passport explore, taste, and celebrate the holidays, ***KingFish style!***





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COCKTAILS

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**CAM'S FROSTED
VODKA MARTINI**

**DESTINATION:
ARGENTINA**



CAM'S FROSTED VODKA MARTINI

SERVINGS: 1

INGREDIENTS:

- Ice
- 3 parts vodka
- 1 part vermouth
- 1 lemon peel twist (for garnish)

DIRECTIONS:

1. Fill a mixing glass with ice. Add vodka and stir to chill.
2. Pour vermouth into chilled martini glass, swirl to coat, and discard the excess.
3. Strain chilled vodka into the prepared glass.
4. Squeeze lemon peel over the top to release juice, then garnish with the twist.

NOTE:

No olives here; Cam is a certified lemon-purist! For an extra-chilly cocktail, keep your vodka in the freezer and store your martini glasses in the fridge.





LISA'S BISCHOPSWIJN (DUTCH MULLED WINE)



DESTINATION:
THE NETHERLANDS

LISA'S BISCHOPSWIJN (DUTCH MULLED WINE)

SERVINGS: 6-8

INGREDIENTS:

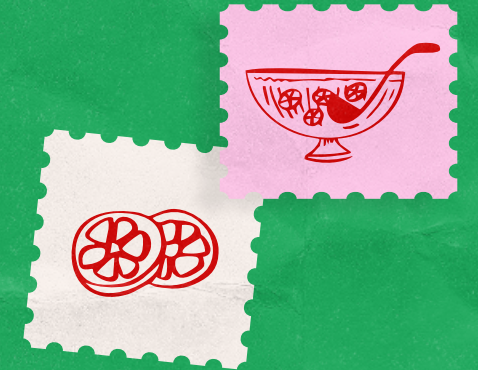
- 1½ bottles red wine (such as Cabernet Sauvignon)
- 2 oranges
- 1 lemon
- 15 cloves (approximately)
- 4 cinnamon sticks
- ½ cup white sugar

DIRECTIONS:

1. Pour the red wine into a large, thick-bottomed soup pot.
2. Spike the oranges and lemon with the cloves, then add them to the wine with the cinnamon sticks.
3. Heat very slowly over low heat for 3 hours, making sure it never boils.
4. Add sugar toward the end and stir until completely dissolved.
5. Remove the fruit and spices. Serve warm and enjoy.

NOTE:

This warming blend of red wine, oranges, lemon, and spices is the Dutch version of mulled wine, known as bishopswijn ("bishop's wine"). It's traditionally enjoyed during Sinterklaas celebrations in the Netherlands.





**LEE'S WINTER
FIZZ FRENCH 75**

**DESTINATION:
FRANCE**

LEE'S WINTER FIZZ FRENCH 75

SERVINGS: 1

INGREDIENTS:

- 1 oz gin
- ½ oz freshly squeezed lemon juice
- ½ oz simple syrup
- 3 oz Champagne (or other sparkling wine)
- Lemon twist, for garnish

DIRECTIONS:

1. Add gin, lemon juice, and simple syrup to a shaker with ice and shake until well-chilled.
2. Strain into a Champagne flute.
3. Top with Champagne or sparkling wine.
4. Garnish with a lemon twist.

NOTE:

Perfect for toasting to cozy evenings and cold-weather celebrations. Make a larger batch and let everyone join in the winter cheer.





SETH'S CREAMY VODKA-CHATA

DESTINATION:
POLAND

SETH'S CREAMY VODKA-CHATA

SERVINGS: 1

INGREDIENTS:

- 1 oz Belvedere Vodka
- 2 oz RumChata Cream Liqueur
- 1 oz heavy cream (or coconut milk)

DIRECTIONS:

1. Fill a rocks glass with ice.
2. Pour in the vodka, RumChata, and heavy cream (or coconut milk) directly over the ice.
3. Stir gently to combine all the ingredients and chill evenly.
4. Taste and adjust by giving one more gentle stir if needed. Serve immediately.

NOTE:

A Polish spin on a classic, this cocktail is simple, velvety, and great with holiday cookies.





ARIELE'S MERRY STRAWBERRY SOJU

DESTINATION:
KOREA



ARIELE'S MERRY STRAWBERRY SOJU

SERVINGS: 2

INGREDIENTS:

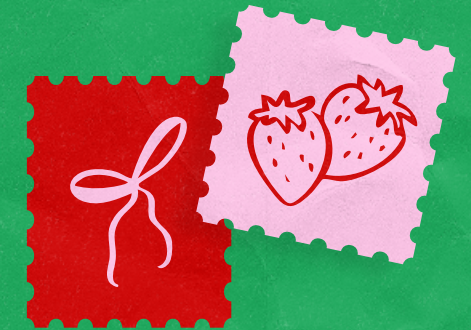
- 3–4 small strawberries, chopped
- 4 oz strawberry soju
- 4 oz Sprite
- 3 oz Strawberry Calpico

DIRECTIONS:

1. Divide the chopped strawberries evenly between two cocktail glasses and gently mash to release their juices.
2. Add 2 oz of strawberry soju to each glass and stir to combine with the mashed berries.
3. Pour 1½ oz of Strawberry Calpico into each glass and stir thoroughly.
4. Top each glass with 2 oz of Sprite. Stir gently to combine.
5. Add ice if desired and serve immediately.

NOTE:

Light, fruity, and playful, this cocktail is perfect for a merry holiday toast. Top with fresh strawberries for an extra burst of color and flavor.





MARIA'S GINGER UKRAINIAN MULE

SERVINGS: 1

INGREDIENTS:

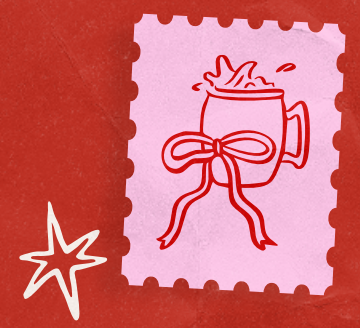
- 2 oz horilka (plain or pepper-infused)
- ½ oz lime juice
- Ginger beer, to top
- Ice
- Lime wedge and mint, for garnish

DIRECTIONS:

1. Fill a cocktail glass (or copper mug) with ice.
2. Add the horilka and lime juice, then stir gently to combine.
3. Top with ginger beer and give a light stir.
4. Garnish with a lime wedge and a sprig of mint. Serve immediately.

NOTE:

A lively twist on a favorite cocktail, with a touch of Eastern European warmth, bringing bright citrus notes and a festive kick to any celebration.



**MARIA'S GINGER
UKRAINIAN MULE**

**DESTINATION:
UKRAINE**



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**DESTINATION:
ARGENTINA**

CAM'S COLONIAL STYLE KING FISH PEJERREY

CAM'S COLONIAL STYLE KING FISH PEJERREY

SERVINGS: 4-6

INGREDIENTS:

- 8 pejerrey fillets (or substitute trout, flounder, or sole)
- Salt and pepper, to taste
- Olive oil, for sautéing
- 2–3 cloves garlic, sliced
- 1 small onion, chopped
- 5 oz dry white wine (Sauvignon Blanc recommended)
- 6½ oz low-fat yogurt (or sour cream)
- ¼ cup Dijon mustard
- Paprika, for garnish
- Chopped parsley, for garnish

DIRECTIONS:

1. Lightly salt and pepper the fillets. Sauté in olive oil for about 2 minutes per side, then remove and keep warm.
2. In the same pan, cook the garlic and onions until translucent.
3. Add white wine and simmer until reduced.
4. Stir in yogurt and Dijon mustard, mixing until smooth and creamy.
5. Season with salt, pepper, paprika, and parsley.
6. Spoon the sauce partially over the fish fillets, leaving some fillet exposed. Serve immediately.

NOTE:

Cam suggests pairing this dish with Durigutti Proyecto Las Compuertas Criolla Chica (2024) or an icy cold Budweiser (2025).





SUE'S KÄSESPÄTZLE (CHEESY SWISS SPAETZLE)

SERVINGS: 6-8

INGREDIENTS:

- 3 cups all-purpose flour
- 1 cup cold water
- 1 tsp salt
- ¼ tsp baking powder
- ½ tsp ground nutmeg
- 5–6 tbsp butter
- 2–3 large onions, chopped or sliced
- 12 oz shredded Emmentaler, Gruyere, or Jarlsberg
- Fresh parsley, for garnish
- Salt & pepper
- Lemon wedge



DIRECTIONS:

1. Preheat oven to 400°F and butter a casserole dish.
2. Prepare the spaetzle batter by combining flour, water, salt, baking powder, and nutmeg.
3. Bring a large pot of salted water to a boil. Press the batter through a spaetzle tool or large-hole strainer to form noodles.
4. Cook the spaetzle for a few minutes until they float, then remove with a slotted spoon and transfer to the buttered casserole dish.
5. Caramelize onions by melting butter in a medium-heavy pot or Dutch oven, stirring for 20–30 minutes until light brown.
6. Stir grated cheese into the spaetzle and top with the caramelized onions.
7. Sprinkle with salt and pepper, then bake in the oven for 10 minutes until cheese is melted and edges are slightly crispy.
8. Serve with fresh parsley and a lemon wedge.

NOTE:

This is a family favorite in Sue's household during fall and winter. It's great as the main course or paired with venison, steak, or chicken.



**SUE'S KÄSESPÄTZLE
(CHEESY SWISS
SPAETZLE)**



**DESTINATION:
SWITZERLAND**



SETH'S GOLUMPKI (CABBAGE ROLLS)

**DESTINATION:
POLAND**

SETH'S GOLUMPKI (CABBAGE ROLLS)

SERVINGS: 8-10

INGREDIENTS:

- 1 large head of cabbage
- 1 cup cooked white rice
- 1 lb ground pork
- 2 lbs ground beef
- 1 small onion, finely chopped
- 1 egg
- 1 chunk salt pork (about 4 oz), diced
- 2 cans condensed tomato soup, mixed with equal parts water
- Salt and pepper, to taste

DIRECTIONS:

1. Core the cabbage and place it in a large pot of boiling water. Cover and simmer for about 8-10 minutes or until the leaves are soft and pliable. Remove, let cool, and reserve the first two outer leaves for lining the pan.
2. Partially cook the rice. In a large bowl, combine the rice, ground beef, ground pork, onion, egg, salt, and pepper, mixing gently until evenly combined.
3. Trim the thick stems from the cabbage leaves. Place about ¼ cup of filling in the center of each leaf, fold the sides in, and roll to enclose the filling. Repeat until all the filling is used.
4. Line the bottom of a large baking dish with the reserved cabbage leaves. Arrange a layer of rolls seam-side down, scatter diced salt pork over them, and cover with tomato sauce. Repeat layering until all rolls are used, then pour the remaining sauce on top.
5. Cover with a lid or foil and bake at 375°F for 1½-2 hours, until tender and cooked through.





**DESTINATION:
SCOTLAND**

SCOT'S SCOTTISH HIGHLAND HOLIDAY LAMB CHOPS



SCOT'S SCOTTISH HIGHLAND HOLIDAY LAMB CHOPS

SERVINGS: 4

LAMB CHOPS:

- 8 lamb chops (1–1½")
- 2 tbsp olive oil
- 2 tbsp Scotch whisky
- 1 tbsp heather or wildflower honey
- 1 tbsp Dijon mustard
- 2 cloves garlic, minced
- 1 tbsp fresh rosemary, chopped
- 1 tbsp fresh thyme leaves
- 1 tsp lemon zest
- Salt & black pepper
- 1 tbsp butter

WHISKY-HONEY GLAZE:

- ¼ cup Scotch whisky
- 1 tbsp honey
- 1 tsp mustard
- 1 tsp butter
- Pinch of salt



SIDES:

- 3 parsnips, peeled & chopped
- ¼ cup cream + 2 tbsp butter (for purée)
- 2 carrots & 1 small turnip, diced
- 1 tbsp butter + thyme + salt

DIRECTIONS:

1. Mix oil, whisky, honey, mustard, garlic, rosemary, thyme, lemon zest, salt, and pepper; rub onto lamb and marinate 1 hour or overnight.
2. Boil parsnips until tender; blend with butter, cream, salt, and black pepper.
3. Boil carrots and turnip until tender; toss with butter, thyme, and salt.
4. Sear lamb 2–3 minutes per side; reduce heat, add butter, baste, and rest 5 minutes.
5. Deglaze pan with whisky; add honey, mustard, butter, and salt; whisk until glossy.
6. Plate purée, lamb, glaze, and vegetables; garnish with rosemary.

NOTE:

Scot suggests pairing this dish with a bold Syrah or classic Bordeaux. For whisky lovers, a Speyside single malt, like Glenfiddich 15, makes a perfect match.



COLLEEN'S CLASSIC CHRISTMAS EVE PAELLA



DESTINATION:
SPAIN

COLLEEN'S CLASSIC CHRISTMAS EVE PAELLA

SERVINGS: 4-6



INGREDIENTS:

- ¼ cup extra virgin olive oil (Spanish EVOO if possible)
- 1 onion, diced
- 1 bell pepper, diced (½ red, ½ green recommended)
- 4 cloves garlic, minced
- 3 roma tomatoes, very finely diced (or 8 oz tomato sauce)
- 1 bay leaf
- 1 tsp paprika (sweet or smoked)
- Salt and pepper to taste
- ¼ cup white wine
- 1 pinch saffron threads
- 4 boneless, skinless chicken thighs, cut into pieces
- 1 chorizo sausage, sliced thin
- ½ lb jumbo shrimp or prawns, peeled, tail on (about 12)
- ½ lb mussels (about 10-12), cleaned
- 2 cups Spanish rice
- 5 cups chicken broth
- ½ cup frozen peas
- Chopped parsley and lemons, for optional garnish



DIRECTIONS:

1. Heat olive oil in skillet over medium. Sauté onion, bell pepper, and garlic until translucent.
2. Add tomatoes, bay leaf, paprika, saffron, salt, and pepper; cook 5 minutes. Stir in wine and cook 10 minutes.
3. Add chicken and rice; cook 1 minute. Pour broth around the pan to level the rice, then add chorizo. Do not stir.
4. When rice is nearly tender, nestle in shrimp and mussels, sprinkle with peas, and cook 5 minutes until liquid is mostly absorbed. Add a splash of broth if needed.
5. Remove from heat, cover, and rest 10 minutes. Garnish with parsley and lemon.

NOTE:

Colleen recommends pairing this with a chilled Chablis for a bright, flavorful complement.



MARIA'S TRADITIONAL PIEROGIES FROM BABA



**DESTINATION:
UKRAINE**

MARIA'S TRADITIONAL PIEROGIES FROM BABA

SERVINGS: 12-16 DOZEN



DOUGH:

- 6 cups all-purpose flour
- 2 tsp salt
- 2 cups warm water (potato water from the filling works best)
- 2 tbsp vegetable or olive oil
- 2 large eggs, lightly beaten

FILLING:

- 5 lbs large russet potatoes
- 1 lb sharp cheddar cheese, grated
- 1 onion, diced and sautéed in butter
- 2 cups sour cream, for serving

DIRECTIONS:

1. Peel and quarter potatoes. Boil in salted water until soft.
2. Drain potatoes, reserving 2 cups potato water for the dough.
3. Mash potatoes with grated cheese and sautéed onion until smooth. Chill at least 1 hour (overnight if possible).
4. In a large bowl, combine flour and salt. Mix water, oil, and eggs; gradually add to flour, mixing and kneading until dough is soft and pliable. Wrap and rest 30 minutes.
5. Roll dough to 1/8-inch thickness and cut into rounds. Place 1 tbsp filling in center of each round and pinch edges to seal.
6. Boil pierogies in batches until they float. Drain and toss with butter. Serve hot with sour cream and sautéed onions.

NOTE:

This recipe comes from Maria's beloved Baba (Grandma). And yes, you read that correct: it makes 12-16 dozens! Pairs nicely with Maria's Ginger Ukrainian Mule.



DESTINATION:
PERU



HANLYN'S LOMO SALTADO (PERUVIAN STIR FRY)

HANLYN'S LOMO SALTADO (PERUVIAN STIR FRY)

SERVINGS: 4

INGREDIENTS

- 1½ lbs sirloin tips, trimmed and sliced ½-inch
- ½ tsp ground cumin
- Pinch kosher salt & black pepper, plus more to taste
- 5 tbsp soy sauce, divided
- 3 tbsp neutral oil, divided
- 2 cups potatoes, cut into small cubes
- 1 large red onion, halved and sliced into ½-inch rings
- ¼ cup red wine vinegar
- 2 garlic cloves, minced
- 1 jalapeño, stemmed and thinly sliced
- 1½ cups grape tomatoes, halved

DIRECTIONS:

1. Toss steak with cumin, 1 tsp each salt & pepper, and 2 tbsp soy sauce. Marinate 10 min. Drain and pat dry.
2. Roast unpeeled potato cubes (tossed with oil, salt, and pepper) at 425°F for 20–25 minutes until browned.
3. Heat 1 tbsp oil over high heat; cook half the steak 2–3 minutes until browned. Transfer to a plate.
4. Repeat with the remaining steak and 1 tbsp oil.
5. In same pan, heat the remaining 1 tbsp oil. Sauté the onion until slightly soft.
6. Add vinegar and remaining 3 tbsp soy sauce; cook 1 minute, then stir in garlic and jalapeño for 30 seconds.
7. Add tomatoes, steak, roasted potatoes, and any juices; cook 30 seconds until warmed. Season to taste and serve.





SANDI'S PASTA ANATRA (DUCK CONFIT PASTA)

DESTINATION:
ITALY



SANDI'S PASTA ANATRA (ITALIAN DUCK CONFIT PASTA)

SERVINGS: 4-6

INGREDIENTS:

- ¼ lb pancetta, diced and rendered
- 3 duck confit legs, meat pulled
- 1–1½ large shallots, minced
- ¾ cup dry white wine
- 1½ cups chicken stock (more as needed)
- 2 tsp dried thyme
- 1 tsp dried parsley
- ¾ cup dry sherry
- Splash heavy cream (~¼ cup)
- Small package white mushrooms, sliced and browned pancetta drippings
- ½ package baby spinach (optional)
- Salt and pepper, to taste
- 1 box gemelli or other shaped pasta
- Grated cheese for serving



DIRECTIONS:

1. Boil a large pot of water. Pasta will be cooked while the sauce simmers.
2. Render the pancetta in a large pan; remove and set aside. Brown the mushrooms in the drippings; remove and set aside.
3. Warm the duck confit legs until some fat melts, then pull the meat.
4. Keep 2 tbsp rendered fat in the pan (save the rest). Add olive oil if needed, then cook the minced shallot over medium heat until translucent and lightly golden.
5. Deglaze with white wine and simmer for 1 minute.
6. Add chicken stock, pulled duck, thyme, parsley, and mushrooms. Simmer 5 minutes, adding stock as needed to keep the sauce from getting too thick.
7. Stir in sherry and pancetta; simmer a few minutes, then season with more sherry, salt (if needed), and pepper. Reduce heat and stir in a splash of heavy cream.
8. Meanwhile, cook pasta just shy of al dente. Reserve 1 cup pasta water, drain, and add pasta to the sauce. Adjust consistency with pasta water as needed.
9. Turn heat up slightly, add spinach, mix, cover, turn off heat, and let sit 8–10 minutes until the spinach wilts and the pasta finishes cooking.
10. Serve with grated cheese and crusty bread or rolls.





COURSE THREE:
DESSERTS

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LEE'S GALETTE DES ROIS (KING CAKE)

SERVINGS: 8-10

INGREDIENTS:

- ¼ cup almond paste
- ¼ cup white sugar
- 3 tbsp unsalted butter, softened
- 1 large egg
- ¼ tsp vanilla extract
- ¼ tsp almond extract
- 2 tbsp all-purpose flour
- Pinch of salt
- 1 (17.25 oz) package frozen puff pastry, thawed
- 1 dry kidney bean or fève
- 1 egg, beaten (for egg wash)
- 1 tbsp confectioners' sugar, for dusting

DIRECTIONS:

1. Make the frangipane: Blend almond paste with half the sugar in a food processor. Add butter, remaining sugar, egg, vanilla, almond extract, flour, and salt; process until smooth. Set aside.
2. Preheat oven to 425°F and line a baking sheet with parchment.
3. Roll one sheet of puff pastry into an 11-inch square. Trace an 11-inch circle and place on prepared baking sheet. Roll second sheet, set aside in fridge.
4. Mound frangipane in center of first pastry, leaving 1½-inch border. Press in the bean or fève. Top with second pastry sheet and seal edges. Brush with beaten egg; make a crisscross pattern and vent slits.
5. Bake 15 minutes without opening oven. Dust with confectioners' sugar, then bake 12–15 more minutes until golden brown.
6. Cool on a wire rack. Place a paper crown on top and serve warm or cold.

NOTE:

Galette des Rois is a popular French puff pastry cake celebrating Epiphany (January 6th), when the Three Kings visited Baby Jesus. Traditionally, a bean or fève is hidden in the cake; the person who finds it becomes king or queen for the day.



**LEE'S GALETTE
DES ROIS (KING CAKE)**

**DESTINATION:
FRANCE**



**ARIELE'S PINK
PATBINGSU (KOREAN
SHAVED SNOW)**



**DESTINATION:
KOREA**

ARIELE'S PINK PATBINGSU (KOREAN SHAVED SNOW)

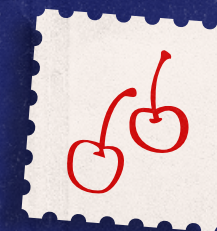
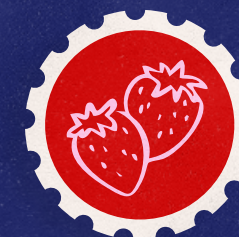
SERVINGS: 2

INGREDIENTS:

- 2 cups ice cubes
- 3–4 tbsp strawberry syrup or strawberry puree
- 2 tbsp sweetened condensed milk (or more to taste)
- 16 mini sweet rice cakes (mochi)
- ¼ cup blueberries
- ¼ cup red currants or cherries, pitted
- Pink whipped cream (whipped cream + a touch of strawberry syrup)
- Optional: 2 tbsp sweetened red bean paste

DIRECTIONS:

1. Grind ice in a food processor or shaved ice machine until smooth. Mix in strawberry syrup or puree until ice turns an even pink.
2. Transfer pink shaved ice to a chilled serving bowl.
3. Arrange mochi, blueberries, and red currants or cherries on top. Add red bean paste if desired.
4. Dollop or pipe pink whipped cream over ice and fruit.
5. Drizzle sweetened condensed milk over whipped cream and ice for extra sweetness and shine.
6. Serve immediately, keeping dessert chilled until enjoyed.





LISA'S BOTERKOEK (DUTCH BUTTER CAKE) FROM OMA



DESTINATION:
THE NETHERLANDS

LISA'S BOTERKOEK (DUTCH BUTTER CAKE) FROM OMA

SERVINGS: 16

INGREDIENTS:

- 2 large eggs
- 2½ cups all-purpose flour
- 2 tsp baking powder
- 1½ cups white sugar
- 1 cup butter, softened
- 1 tbsp almond extract
- 2 tbsp thinly sliced almonds (optional)



DIRECTIONS:

1. Preheat oven to 350°F. Grease two 8-inch round cake pans.
2. Whisk eggs in a small bowl; reserve 1 tbsp for brushing over dough. Whisk flour and baking powder in another bowl.
3. Beat sugar and butter in large bowl with electric mixer until light and fluffy. Mix in beaten eggs, then stir in almond extract.
4. Stir in flour mixture by hand using sturdy spoon; dough will be stiff.
5. Press ½ of dough into each prepared pan. Press almond slices into dough, then brush reserved egg over top.
6. Bake until top is golden brown, about 30 minutes. Let cool, then cut into wedges to serve.

NOTE:

In Lisa's family, the Dutch tradition of "Schoentje Zetten" is celebrated on December 5th. Children fill shoes with carrots for Sinterklaas' horse and wake to find them filled with candy and treats from Sinterklaas and his helper Piet.





SOPHIA'S MELOMAKARONA (HONEY-WALNUT COOKIES)

DESTINATION:
GREECE

SOPHIA'S MELOMAKARONA (HONEY-WALNUT COOKIES)

SERVINGS: ≈ 2 DOZEN

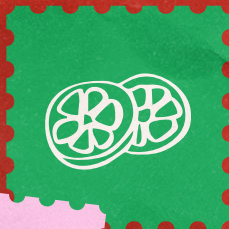
COOKIES:

- 3¼ cups all-purpose flour
- 1 tsp baking powder
- ¼ tsp ground nutmeg
- 1 tsp ground cinnamon
- ¼ tsp salt
- 6 tbsp sugar
- Zest from half an orange
- Zest from half a lemon
- 1 cup olive oil
- 8 tbsp fresh squeezed orange

- ½ tsp baking soda
- ½ cup finely ground walnuts

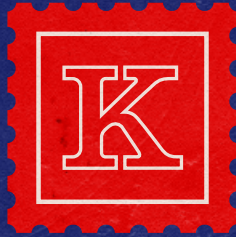
SYRUP:

- ½ cup liquid honey
- ¾ cup water
- ½ cup sugar
- 2 cinnamon sticks
- 2-inch orange rind



DIRECTIONS:

1. Whisk flour, baking powder, nutmeg, cinnamon, and salt in a medium bowl.
2. In a separate large bowl, combine zests and sugar, rubbing together with hands. Whisk in olive oil.
3. Stir orange juice with baking soda, then mix into the large bowl.
4. Gradually fold in dry ingredients, switching to a spatula or hands as the dough thickens. Mix just until combined. Rest dough 15 minutes.
5. Preheat oven to 350°F and line two baking sheets with parchment.
6. Shape cookies: scoop 2 heaping tbsp, roll into balls, form ovals, flatten tops slightly, and place on sheets. Poke a few holes in each with a fork.
7. Bake 20–25 minutes until firm and lightly golden. Cool completely.
8. To make the syrup: combine sugar, water, honey, cinnamon sticks, and orange peel in a pot. Bring to a boil, then let simmer 7–10 minutes. Remove cinnamon sticks and peel.
9. While syrup is warm, dip each cooled cookie to coat, then sprinkle with crushed walnuts for topping. Serve.



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