

BAKED
FRESH FLAVOURS FOR
S/S 2013
freshcotton



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Introduction

Even while building the canals 400 years ago, Amsterdam was considered one of the most liberal cities in the world. A place where many cultures, customs and values coexist in harmony and understanding. That vibe continues to this day and draws people from all over the world to experience it for themselves. It inspired us to create 'Baked', a fusion of contemporary street culture that has a uniquely Amsterdam-flavoured twist. We had a great time coming up with the flavours in this book. We hope you do too. Enjoy.

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Special Ingredients

Amsterdam is famous for its tolerance for soft drug and stimulant use. All the ingredients used in this book are street legal in the Netherlands, although we got weird looks when we bought all of them at once. Some combinations work better than others and there are some you shouldn't mix.

If you do decide to try the recipes in this book, and if you can get this stuff in your town, please consult your supplier regarding exact doses. The quantities shown worked for us, but that doesn't mean they'll be right for you.

Cook responsibly.



Salvia Divinorum (Sage Extract)

During a trip several states can occur: two-dimensional hallucinations, out of body experiences, becoming an object, travelling back in time, being in more than one place at once and uncontrolled laughing.

Salvia causes a short trip lasting 20 to 60 minutes.



Damiana Extract

Damiana has a relaxing effect, gives a mild high and is a gentle but effective aphrodisiac. This effect lasts for one to two hours.



Super Ketama Gold Hashish

Sweet tasting Moroccan hash that slowly builds up to a high. Classic!



Paroc Hashish

A Pakistani strain grown in Morocco. Gives you a super, hallucinogenic-type high.



Morning Glory

Contains LSA. Like LSD, LSA is a psychedelic or hallucinogen which can have strong mental effects. It will give you a quiet, dreamy and trippy experience.



Sinicuichi Extract

Sinicuichi is an auditory hallucinogen: sounds seem to be distorted from a great distance. This trip features general relaxation, acoustic hallucinations and improvement of memory performance.



Muira Puama Extract

Muira Puama is an aphrodisiac and strong libido increasing herb. It also helps to keep your joints loose and can help in stressful situations because it tones, balances and strengthens the central nervous system.



Hindu Kush Marijuana

A very strong, pure Indica strain. Users report feeling euphoric, clear-headed and relaxed.



A white ceramic bowl containing a dark, finely ground, fibrous substance, likely the dried and ground passion flower herb.

Passion Flower Extract

Passion flower herb has an overall calming effect. It could be used to help you sleep better. It also helps to relax when facing stressful conditions.



A white ceramic bowl containing several small, round, light brown, dried truffles of the Hawaiian Baby Woodrose.

Hawaiian Baby Woodrose

Effects are somewhat similar to those of LSD, but less intense and less visual. A Hawaiian Baby Woodrose trip lasts six-eight hours; tranquil feelings may last an additional 12 hours.



A white ceramic bowl containing a bright yellow, fine-grained powder, which is the Blue Lotus extract.

Blue Lotus Extract

The effects of the Blue Lotus are both narcotic and euphoric, becoming hallucinogenic at higher doses. It is also said that the flower improves sexuality and arousal, giving a Viagra-like effect.



A white ceramic bowl containing several pieces of dried, green, and slightly browned cannabis buds, identified as Amnesia Haze.

Amnesia Haze Marijuana

An award-winning Sativa hybrid. Sweet-tasting weed with peach, mandarin and rose tones. Results in a long-lasting super high.



A white ceramic bowl containing a dark, finely ground, fibrous substance, likely the dried and ground Dream Herb.

Dream Herb Extract

Dream Herb (*Calea zacatechichi*) is valued for its ability to clear the senses, to induce visions in dreams and as a healing plant in general. Shamans use the herb to receive divine messages in their dreams.



A white ceramic bowl containing several pieces of light-colored, irregularly shaped, dried truffles, identified as Sclerotia Hollandia.

Sclerotia Hollandia (Magic Truffles)

Beware: the Hollandia contains twice the amount of active ingredients compared to other varieties. Effects include extra strong and nearly continuous visuals, which may overwhelm those who are less experienced with taking truffles.



A white ceramic bowl containing a bright orange, fine-grained powder, which is the Bali Kratom extract.

Bali Kratom Extract

You will experience effects within five to ten minutes after use, and they last for four to six hours.

Kratom has both stimulating and relaxing qualities as if chewing coca leaves and smoking opium simultaneously.



A white ceramic bowl containing several pieces of dried, green, and slightly browned cannabis buds, identified as O.G. Kush.

O.G. Kush Marijuana

Another Sativa hybrid. Strong, sweet taste with distinct lemon-toned aroma. Long-lasting psychoactive effects.



A white ceramic bowl containing several pieces of light-colored, irregularly shaped, dried truffles, identified as Sclerotia Atlantis.

Sclerotia Atlantis (Magic Truffles)

Changes the perception of ordinary reality, seeing yourself and your environment from a new perspective. This often results in hilarious insights and a good deal of laughter. There may also be a sense of confusion, when your mind can no longer grasp what's going on.



A white ceramic bowl containing several round, light brown, dried truffles, identified as Betel Nut.

Betel Nut

Betel Nut has a stimulating effect on the central nervous system. It improves learning and thinking capacities, enhances your breathing, benefits your mood and reduces the strain on the heart. It gives a euphoric feeling and has aphrodisiac qualities.



A white ceramic bowl containing a bright orange, fine-grained powder, which is the Kola Nut powder.

Kola Nut Powder

Kola Nut is a strong stimulant. It increases concentration, clears the brain, works as a light aphrodisiac and it can create a 'high'. It boosts your normal capabilities during, for instance, work, sports, dance and sex.



A white ceramic bowl containing a single, long, thin, brown, cylindrical piece of hashish, identified as Charas.

Charas Hashish

Harvested from the mountains of India: a hand-rybbed hash that gives you a psychedelic, dreamlike experience.



Chinatown Dream

Morning Glory ravioli with coquilles, Marijuana and Damiana.

This is a dish that fuses East and West — the earthy purity of Italy with the delicate sensibilities of the Orient.

Serves 1

HOW TO PREPARE

Make the bisque - sauté the onions, celery and carrot in olive oil. Add the langoustine shells, tomatoes and two cups of water. Bring to a boil, then simmer for 10 minutes. Add a knob of butter and brandy. Stir until melted, then sieve into a bowl. Keep on a low heat and add the Morning Glory seeds, vanilla beans and brandy.

In a large pan, put some water to boil. Arrange the rosemary, sage, thyme and marijuana in a steaming basket. Set aside.

Separate an egg. Place a wonton square on grease-proof paper and carefully place the egg yolk on it. Add a pinch of salt and curry powder, then cover it with a second wonton square, taking care to not trap any air in it or break the yolk.

For the tartare, devein the langoustines and replace the intestine with a strip of lime zest. Sprinkle with a pinch of curry and chili. Set aside to marinate briefly.

Prepare the coquilles: place them on kitchen paper to absorb excess moisture and sprinkle with a pinch of salt and the Damiana.

Clean the mushrooms and set aside.

Chop the langoustines into small cubes, place in a small bowl and add ginger juice.

For the butter sauce, melt the butter in a bowl over boiling water and add the marijuana. Keep warm.

Heat the duck fat in a pan. When the pan is very hot, place the coquilles in with the mushrooms and fry until a golden-brown crust forms on the coquilles. Turn over and repeat. Remove from heat.

Place the steaming basket inside the large pan of boiling water. Cover it up for a while to let the steam take on the flavours of the herbs.

Place the ravioli on top of the steaming basket. This is a matter of seconds, so keep an eye on it - the dough should be al dente, but the egg yolk inside should be raw. Place in a bowl.

Sieve the bisque. Whisk vigorously until foamy. Spoon the bisque into the bowl and arrange the coquilles, mushrooms and tartare over and around the ravioli. Finish off with the butter sauce and enjoy immediately.

INGREDIENTS

Ravioli:
2 wonton sheets
1 egg yolk
0.1g Madras curry powder
Pinch of salt
A bunch of rosemary, sage and thyme
0.2-0.6g Amnesia Haze Marijuana

The bisque:
1.5kg langoustine shells
3 tomatoes, seeds removed
1 bunch celery, finely chopped
200g carrots, finely chopped
3 onions, finely chopped
Brandy, to taste
1 vanilla bean
Water
Morning Glory seeds (soaked overnight and crushed, max. 10g)
0.25-5g Blue Lotus

Butter sauce:
200g butter
0.5-2g Amnesia Haze Marijuana

3 Saint Jacques coquilles
Zest of 1 lime
1g Damiana

The tartare:
3 langoustines
Lime zest to taste
20ml ginger juice
Pinch of salt
Olive oil

7 chiodini mushrooms
Duck fat or butter to cook







This flavour captures the tones and notes of the new urban jungle: the **Carhartt "Cane Blazer"** in Camo peels back to reveal a centre of **Gant Rugger "Solid Pique"** polo, with **Carhartt "Vicious Santa Monica Denim"** pants on a base of **"6667R Cupsole"** boots from the Timberland Earthkeeper collection, made with 42% recycled PET rubber, laces from recycled PET bottles and Nubuck leather.

Meditation

Marijuana chicken rolls with Hashish quenelles and a Marijuana coulis.

A mind-blowing main dish, this is an ideal dish to prepare in advance for a summer picnic.

Serves 3

HOW TO PREPARE

Season the fillets with the salt, pepper and smoked chili powder. Sprinkle shredded marijuana on one side and roll tightly into one large sausage. Use a cooking net to keep everything tightly packed together. Place the package in a steam basket and steam gently on low heat for 2 hours in the oven, crock pot or steamer basket.

Meanwhile for the fond brun, place the veal bones in a baking tin (make sure they do not overlap). Roughly chop the carrots, onions and celery and add to the dish. Add the bay leaves and rosemary and roast in the oven for 1 hour at 220°C. Turn the bones over after about 30 minutes. Transfer everything to a large pot and add the wine, the sage, the curry, the betel nut and 1 litre of water and simmer for about an hour, lid off. Skim off any foam that rises to the top and sieve the liquid into a container. Keep warm in the Bialetti.

For the quenelle, dice the carrot into very small cubes. Steam quickly until tender. Finely chop the rosemary and garlic and mix with the carrots and hashish to form a paste.

For the coulis, gently heat the ginger juice in a saucepan, scrape the inside of the vanilla bean into the pan and add the O.G. Kush. Heat, and take off the fire before it boils.

Remove the chicken from the oven, cut into 6cm pieces and arrange on a plate. Add the quenelle and coulis and serve with the fond brun sauce from the Bialetti.

YOU WILL NEED

A cooking net
A coffee percolator (Bialetti)

INGREDIENTS

Chicken rolls:
3 chicken fillets
0.2–0.8g O.G. Kush Marijuana,
shredded
½ tsp salt
½ tsp black pepper
0.5g smoked chili powder

Red pepper coulis:
1 vanilla bean
20ml ginger extract/juice
0.2–0.8g Hindu Kush Marijuana,
shredded

Winter carrot quenelle:
1 winter carrot or parsnip
1 clove garlic
1 tbsp fresh rosemary
0.2–0.8g Moroccan Hashish,
shredded

Fond brun sauce:
1 bunch celery
500g carrots
2 white onions
750ml red wine
2kg veal bones
3 bay leaves
3g Betel Nut, finely ground
1 twig of rosemary
1 tbsp Madras curry
Salvia Divinorum, to taste







A sophisticated bouquet of aged reds and refined denim: **Libertine-Libertine "Hunter Yellow Denim"** 100% cotton shirt with wooden buttons, over a **Carhartt "Sid Pant Lamar Twill"** (8.5oz cotton, low-waist) on a base of **Vans "U Era 59 Camo Black"**.









A simple, raw, urban flavour: a blend of a **Libertine-Libertine "Brake Animals Off"** tee, **Kings of Indigo "Clovis Organic Dark Worn"** and **Onitsuka Tiger "Colorado 85"** topped off with a **Jack Flynn "Ranger Compass"** jacket.

322: El Camino

Veal in a Salvia Divinorum crust with Magic Truffles and Marijuana.

A show stopper, this schnitzel-style dish is sure to get your guests talking. We recommend you do the smoking outside, perhaps at a barbecue with friends. Or at least with a window open.

Serves 1

HOW TO PREPARE

Melt the ghee in a pan over low heat. Add the marijuana, stirring regularly until the butter starts to take on the green colour of the weed. Set aside to cool.

In a small pan, boil the truffle potatoes with a pinch of salt. Meanwhile, crumb the meat: whisk 3 eggs with a pinch of salt in a bowl and coat the meat cubes with the egg mixture. Roll the cubes through a mixture of crushed grissini and Salvia Divinorum. Make sure the cubes are covered completely. Pass it through the egg again and roll the cubes through the breadcrumbs. The cube-shape should now be defined.

The potatoes should now be ready. Mash or blend the potatoes with a splash of the marijuana butter and the truffles. Set aside and keep warm.

For the cubes, put some of the marijuana butter in a small pan over a low heat. Add a dollop of duck fat for a richer flavour. Make sure the pan is very hot (the fats will start bubbling) before placing the cubes in. Staying with the pan at all times, make sure the cubes are crispy and browned equally on all sides. This is a matter of minutes, so do not leave them unattended.

The Béarnaise sauce:

In a small saucepan, gently heat the raspberry vinegar, wine, tarragon, pinch of salt and marijuana until warm. Do not boil. In a separate pan, melt the marijuana butter. Place a pan with hot water over medium heat. Place a bowl over it (bain-marie) and separate the 3 egg yolks into it. Whisk the yolks vigorously to prevent boiling until they take on a bright yellow colour. Remove from heat. Pass the vinegar mixture through a sieve into the egg yolks and mix. Add the melted butter. Keep warm.

Build a bed of herbs on a rack, add the marijuana and Salvia Divinorum. Place the meat cubes on it and burn the herbs with a cooking torch (or with a piece of kitchen paper on a flame-proof dish). Let the smoke permeate the meat for a few minutes. Arrange the cubes in a pyramid on a plate with the potatoes. Pour the Béarnaise sauce over the potatoes and garnish with the remaining truffles and watercress.

Serve immediately.

YOU WILL NEED

A high oven rack to smoke the meat on.

INGREDIENTS

3 cubes (about 5cm) veal ribeye
200g grissini, crushed to form coarse crumbs
200g breadcrumb crumbs
Salvia Divinorum to taste (ask your supplier for the recommended strength)
½ tsp salt
3 eggs

Clarified marijuana butter:
200g clarified butter (ghee)
0.2-0.8g Amnesia Haze Marijuana, shredded

Potatoes:
4 truffle potatoes, peeled
7.5g Sclerotia Hollandia (Magic Truffles), chopped
Pinch of salt
Pinch of pepper
Clarified marijuana butter

Béarnaise sauce:
3 egg yolks
100ml raspberry vinegar
100ml white wine
Clarified marijuana butter, as needed
Salt to taste
0.2-0.8g O.G. Kush Marijuana
1½ tbsps tarragon, finely chopped
Optional: duck fat

To smoke the meat:
Rosemary, sage, and thyme
O.G. Kush Marijuana
Salvia Divinorum

For garnishing:
A few Magic Truffles
Watercress





Pure, classic ingredients combine to create a raw and vibrant feast: **Stussy "Amsterdam Tee"** coated with a water-repellent **Carhartt "Austin Jacket"** with Ottoman twill herringbone lining, on **Carhartt "Roper Selvedge"** unique raw-washed denim, and finished off with maroon **Converse "All Star Spec OX"**.

Clash of the Titans

A savoury cappuccino of Bali Kratom, Hashish & Baby Woodrose.

An unexpected twist to a meal—a symbol of the beginning of the Italian day is brought to the end of yours. This savoury cappuccino will surprise and delight with the smooth textures of avocado and shrimp. The Hawaiian Baby Woodrose takes you into a general state of happiness and euphoria followed by a deep dreamlike state thanks to the Bali Kratom extract.

Recommended towards the end of the meal.

Serves 2

HOW TO PREPARE

Crush or finely chop the Hawaiian Baby Woodrose and mix it with the ginger juice and salt. Set aside. Whisk the cream with the Damiana until it forms soft peaks when the whisk is lifted out. Fold in the ginger juice mixture, making sure it is mixed through well.

Mash (or blend) the flesh of 1 avocado with the juice of half a lime and the Bali Kratom and Hashish. Leave the seed of the avocado in the mixture until you are ready to use it - this prevents it from oxidizing and turning brown.

In an espresso cup, fill $\frac{1}{3}$ of the cup with shrimp and drizzle lime juice over it to wet it. Next, fill to $\frac{2}{3}$ with the avocado mixture and tap it down to remove any air bubbles. Top it off with the cream. Serve immediately.

INGREDIENTS

The foam:

500ml cream, whipped to a cappuccino-foam consistency

Pinch of salt

Hawaiian Baby Woodrose (soaked overnight and crushed, max. 8 seeds)

2g Damiana

10ml ginger juice

The 'half-and-half':

1 avocado

Juice of $\frac{1}{2}$ a lime

1.5g Bali Kratom

0.5-1.5g Paroc Hashish

The 'espresso':

100g Dutch (grey) shrimp

Lime juice to taste







A light, on-the-go mix, ideal for a summer day: a seasonal blend of **Selected Homme "Barnet Longsleeve Crew Neck Tee"**, **Nudie "Hank Rey Organic Worn Denim"** jeans and **Nike "Air Force 180 Mid"** in white pebbled leather, wrapped in **Alpha Industries "MA 1 TT"** classic bomber-fit jacket.

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Voilage

Foie gras Marijuana lollipops coated in Magic Truffles, almonds and pistachio nuts.

This delicate-looking savoury dish packs an unexpected punch. Remember to take the time to freeze the foie gras mixture thoroughly or else the popsicle will slide off the stick. The combination of magic truffles and Marijuana will ensure you have an evening to remember.

Serves 8

HOW TO PREPARE

Place the almonds in a saucepan with a dash of olive oil, ½ a clove of garlic and rosemary. Do not add salt. Sauté until light golden brown. Do the same for the pistachio nuts. Set aside to cool.

In a bain-marie (a bowl over a pan of boiling water) place the foie gras and marijuana. Leave it to melt. With a blender, puree the foie gras and marijuana mixture. Using cling film, roll the mixture into a sausage, wrapping tightly to expel the air bubbles. Place in a fridge for several hours until stiff.

Meanwhile, take the pistachio and almonds (keep them separate) and place them on kitchen paper to absorb excess oil. Take half the almonds and chop coarsely. Take the other half of the almonds and chop them. Mix the two portions so you have a half-and-half mix to coat the lollipops with. Chop up half the truffles and mix them with the almonds. Place the mix in a bowl lined with fresh kitchen paper to absorb the additional oil. Repeat this for the pistachio nuts and mix the other half of the truffles in.

Take the foie gras mixture out of the fridge and cut into sections of about 3-4cm thick. Remove the cling film. Using the back of a spoon, score a little groove in the foie gras. Keep the excess - you'll need it to patch up any holes. Fill the groove with balsamic vinegar and close it up again with the foie gras you removed. Roll 4 of the foie gras bonbons in the pistachio-truffle mix. Roll the other 4 in the almond-truffle mix. Push the skewers into the bonbons and serve immediately.

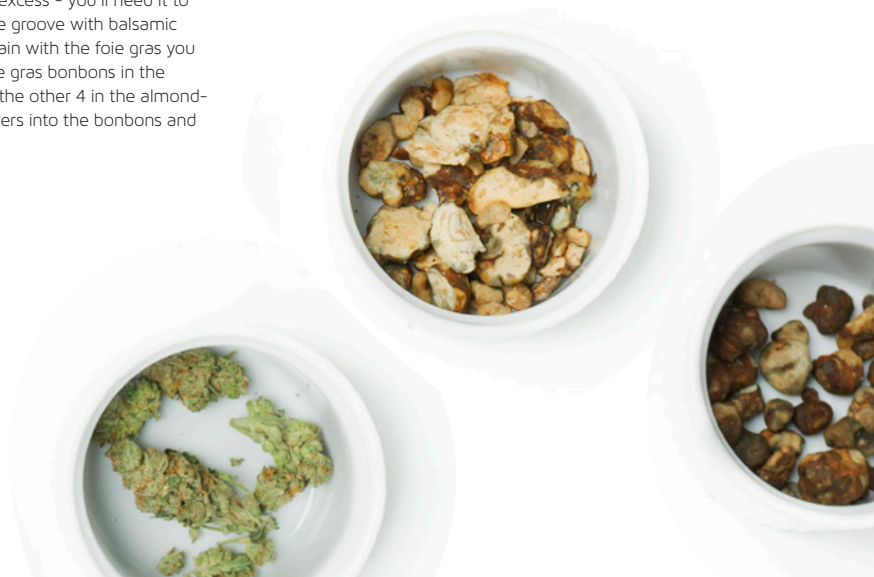
YOU WILL NEED

8 wooden skewers

INGREDIENTS

500g foie gras
1g Madras curry
1g chili powder
0.8-1.4g O.G. Kush Marijuana
Balsamic vinegar to taste

The coating:
200g unsalted pistachio nuts
200g unsalted almonds
1 clove of garlic, finely chopped
7.5g Sclerotia Hollandia (Magic Truffles), chopped
Rosemary to taste
Olive oil







Wafer-thin layers of elegant flavours combine in this subtle, understated look: **Nike "Paper Touch Destroyer Jacket"**, **Nudie "Hank Rey Original Dry"** jeans and **Nike "Stefan Janoski"** sneakers in chambray and suede, melt together to reveal the unexpected pop of a **Daily Paper "White Stripe Tee"**.

Morning Glory Chocoland

A raspberry-Marijuana bombe coated in Hashish chocolate with Morning Glory and Magic Truffles.

A rich, potent dessert. You will experience a range of sensations: the luxurious taste of the raspberry-chocolate bombe leads to the mellowing influence of the marijuana. The Morning Glory seeds and magic truffles will take you into fantastically surreal worlds at the end of your evening.

Serves 3

HOW TO PREPARE

Melt the chocolate in a bain-marie (a bowl over a pan of boiling water) with about a third of the marijuana. With a brush spread it evenly to line a muffin-baking cup. Chill in a fridge or freezer. Repeat to make sure the shell is nice and thick. Chill.

Soak the gelatin sheets in a bowl of water. Over low heat, whisk the eggs, sugar and raspberry puree until nice and smooth. Remove from heat just as it reaches boiling point. Squeeze any extra water from the gelatin and whisk into the raspberry mixture. Leave to cool to room temperature, then pour into the chocolate shell. Return to fridge to chill for 1 hour.

Sieve the passion-fruit pulp to remove the seeds and mix in the Morning Glory seeds. Heat the pulp mixture and add the sugar. Mix in the agar agar until dissolved and place in fridge to chill.

Carefully remove the chocolate-raspberry bombe from the muffin cup onto a plate. Using two spoons make a quenelle (rugby ball) from the passion fruit. Chop the pistachio nuts and truffles to garnish. Finally, mix the Sauternes and the soy lecithin into a thermo whip and spray the foam on top of the bombe.

YOU WILL NEED

A silicone muffin baking cup
A thermo whip

INGREDIENTS

For the chocolate shell:

70g dark chocolate
0.5-2.5g Super Ketama Gold
Hashish

The filling:

250g raspberries, blended into a puree
4 egg yolks
0.4g-1.2g O.G. Kush Marijuana, shredded
50g sugar
5-6 sheets of gelatin

Passion fruit quenelles:

200g passionfruit pulp
50g sugar
0.5g agar agar
Morning Glory seeds (soaked overnight and crushed, max. 10g)

Wine foam:

250ml Sauternes (or other sweet white dessert wine)
0.3g soy lecithin

The pistachio garnish:

5g pistachio nuts, coarsely chopped
7.5g Sclerotia Hollandia (magic truffles), chopped







Deep burgundy shades of a **Quality Blanks** "QB15" cotton twill parka and **New Balance** "ML574" bordeaux are subtly diluted with a fresh **Ontour** "Lawns Off" sweater in white, and **Carhartt** "Klondike **Edgewood**" 12oz. denim pants to create the perfect mélange look for a day on the town.



Thank You

Baked: Fresh Flavours for S/S 2013 by Fresh Cotton was made with lots of love from the Dam.

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