

The Backer Welcome Packet

for

The 2nd Unofficial Legend of Zelda Cookbook!

This Packet Belongs to: _____, Backer #____!

Dear Adventurer,

♥ ♥ ♥ WELCOME TO THE 2ND CULINARY ADVENTURE! ♥ ♥ ♥

I hope you are ready to become the Hero of Thyme once again, because I have some delectable dungeon treats ahead for you!

Enclosed are your first three Taste-Test Quests:

Bright Elixir, Romani Ricotta Cheese, and Hylian Tomato Pizza!

The Quest of Time (Hateno Cheddar Cheese and Korok Cheesecake) will release on July 18, giving you **time** to acquire equipment and ingredients on page fourteen, and follow along with a cheese-making livestream on August 1!

It's always a bit scary to work on something privately for a long time, then suddenly welcome the rest of the world in. Thank you for your patience, kindness, and generosity in joining me; this last week has blown my mind, thank you!

I must note: **Backer Quests are completely optional, and these recipes are not finished!** If you have time to help with the campaign or taste test recipes, I am so grateful, but it is not an expectation. Your presence here is more than enough. ♥

Let the games begin!

Aimee ♥ ♥ ♥

Index:

- 2 — Backer Quest Guide
- 3 — Backer Quests and Journal
- 4 — **Bright Elixir**
- 6 — **Romani Ricotta Cheese**, dairy and vegan recipes
- 10 — **Hylian Tomato Pizza**
- 14 — **Hateno Cheese Equipment and Ingredients!**
- 16 — **Quest of Water Project Poster** by Marissa Rosemary in the Discord!
(if you hung your own poster already, that's fantastic!)

ps— why yes this font is comic sans! It won't be in the book, but I wanted something light-hearted, as these recipes aren't done yet! Also I love comic sans. ♥

Backer Quest Guide

What are Backer Quests?

- Totally optional side quests to reward you for your help if you have the time and inclination! There are two types:
 - Companion Quests help spread the project.
 - Taste-Test Quests give early access to challenging recipes; you are welcome to cook them up and give feedback!
- All ten Quests unlock or fill hearts next to your name in the thank you section, and feed THE GOBABOG*.

How to Turn in Your Quests:

To turn in your quest and unlock your rewards, you **MUST** turn in your Quest Survey before the Kickstarter ends on [August 3].

Here is a link to the Survey: <https://forms.gle/NyqNZUpyNhsX1Xy5A>
(the link is also on the Kickstarter main page, if you cannot click that link)

→ I encourage you to submit your survey once you have completed your first quest, to help feed our hungry GOBABOG during the campaign! You can return later to submit more quests before the kickstarter ends, as long as you use the same google account. <—

Join the Community Discord! (if you want!)

You are also invited to join the community discord at:

<https://discord.gg/ujqtWpA>

It is the same server as the last kickstarter, so you may have joined already!
There we can cook together, post food pics, and discuss Zelda!

Taste-Test Disclaimer: None of these recipes are finalized!

- I am a bit chatty in initial drafts. I will make them more concise, professional, formatting will change, fonts will change, and there will be less notes!
- These are not formatted! Comic sans is not the font, do not worry!
- Recipes may change! That is the point of taste-testing, to make sure these more complicated recipes are clear and delicious.

*What is THE GOBABOG? Delve down the kickstarter page to learn more!

Your Backer Quest Journal

♡ Companion Quests: (unlocks empty hearts ♡)

- ☐ **Quest of Forest:** Leave a comment in the community section of this project; tell me, what called you to this cooking adventure? Do you have my first cookbook, and if so, what has been your favorite recipe? Thank you for being here! +1 HP, +1♡
- ☐ **Quest of Fire:** Share this Kickstarter to a community you are part of, who may enjoy it. Please be respectful and be sure you have permission to post something like this! Perhaps you are part of a nerdy server, group, forum or online community; tell them why you've joined this culinary adventure, and invite them to join you! +1 HP, +1♡
- ☐ **Quest of Water:** Spread the word IRL by putting up project poster! Perhaps there's a bulletin board in your local card shop, HEMA/LARP club, climbing gym(Link climbs!), workplace, or nerdy bar! Be sure to get permission as necessary. +1 HP, +1♡
- ☐ **Quest of Shadow:** Post on your social media about this Kickstarter; especially if you have photos of a recipe you've made from Volume 1! +1 HP, +1♡
- ☐ **Quest of Spirit:** Recruit a friend to join this culinary adventure with you! Include their Kickstarter name in your Quest Survey so I can verify with them. +1 HP, +1♡

Taste Test Quests: (fills your unlocked hearts ♥)

- ☐ **Quest of Power:** Taste-test the Bright Elixir recipe! +1 HP, +1♥.
- ☐ **Quest of Courage:** Taste-test a Romani Ricotta Cheese recipe (half an hour), I have dairy and vegan options, which are both gluten free. +1 HP, +1♥.
- ☐ **Quest of Wisdom:** Taste-test the Hylian Tomato Pizza recipe, I have traditional, gluten free, and vegan options. +1 HP, +1♥. (ideally, you can use the Romani Ricotta Cheese from the Quest of Courage on your pizza!)
- ☐ **Quest of Time:** +1 HP, +1♥. (LOCKED)
 - For Non-Vegans: Please start the Hateno Cheese recipe, and begin the aging process. You will not be able to taste-test this recipe during the Kickstarter, as it needs to be aged for a minimum of 3 months. Therefore, it is crucial to begin the process as soon as possible, so I can gather your taste-testing results sometime in Fall!
 - For Vegans: (or if you cannot commit to buying cheese-making supplies!) Taste-test the vegan Korok Cheesecake Recipe.
- ☐ **Quest of Mastery:** (LOCKED) This quest is locked, except for those adventurers who first complete all 9 previous quests. If you have done so, complete your survey and message me to begin the Quest of Mastery. +3 HP, +1♥, **Special Name Font, Special Discord Role.**

♥ ...please remember to take photos if you can! ♥

Bright Elixir Recipe Prototype

Light up the depths with this swirling golden potion that glows under black light.

"May it be a light to you in dark places, when all other lights go out." -- J.R.R. Tolkien

1 serving, 8 ounce potion bottle with cork, Vegan, Gluten free

Standard:

1 riboflavin capsule*

1 pinch edible golden glitter

2 tablespoons butterscotch syrup (1 oz or 30 ml)

3/4+ cup chilled plain apple cider (7 oz or 200 ml)

Alcoholic:

Replace butterscotch syrup with butterscotch schnaaps.

Be sure to choose a clear and pale variety for better glow.

Special Equipment:

Potion Bottle with Cork

Black light, or other ultra-violet light source

Directions:

1) Add butterscotch simple syrup first, then glitter. Carefully separate your riboflavin capsule, empty it in, then fill with cider. Shake to mix!

2) Turn out the lights, turn on the black light, serve and enjoy!

Game Guide: The Legend of Zelda: Tears of the Kingdom. Glow Effect: Deep Firefly and Monster Part.

Vegan— take care your riboflavin capsules are vegan in origin, many riboflavin sources are not vegan, and not all capsules themselves are vegan; but vegan riboflavin capsules do exist! Instead of real butterscotch, use a vegan simple syrup, like Monin's Butterscotch syrup.

*Riboflavin, or B2, causes this potion to glow under UV light! Feel free to omit if you are not delving into a dark dungeon.** Purchase capsules, not tablets, so you can empty the capsules into your drink. More riboflavin means more glow, feel free to add more capsules, but too much can make your drink bitter; so feel free to add more syrup to counteract!

**This potion will not make you glow, I cannot find a safe way to do that. I apologize.

Notes on Bright Elixir

- **Plain or Sparkling Apple Cider?**
 - I've only tried it plain, but I think Sparkling may be more canon; I see bubbles in the potion bottle. But you can't cork it and shake it if it's carbonated! Sparkling apple cider is also normally a bit more sweet. Opinions?
- **Butterscotch Syrup:**
 - I'm using Monin's Butterscotch syrup here, a light simple syrup— but proper Butterscotch would be ideal; it's just butter, brown sugar, salt, heavy cream, and vanilla extract! Let me know what you use, and how it turns out!
- **Alcohol:**
 - I am not able to drink alcohol right now, and would appreciate some inclined folks testing out the Butterscotch Schnapps for me, but no pressure. ♥
- **Glow:**
 - I'm trying to balance the mild bitter of Riboflavin with the sweetness of the drink, while still achieving adequate glow! Is it too sweet, and did you need to use more than one riboflavin capsule for a good glow?
- **Note on Insects:**
 - Do you not love that in game, Deep Fireflies (from the depths) = Bright Elixir, and Sunset Fireflies (from the surface) = Sneaky Elixir? Such a nice detail! However, do not eat fireflies in real life! Fireflies are toxic. They get away with glowing because they are poisonous and taste quite bad; animals that would eat them learn this quickly, and then avoid them. So do not eat them, do not put them in this drink. See? I do use my degree! Look at me informing the public on the palatability of insects.

Your Notes: (and share in the discord!)

Romani Ricotta Cheese Prototype

Romani Ranch is renowned for their Chateau Romani; but check out their lesser known Ricotta Cheese! Made with just lemon juice, salt, and fresh whole milk from the Milk Bar!

1 cup (250 grams), 1 hour, Vegetarian, Gluten free

Ingredients:

4 cups whole full fat milk* (1 liter)

1/4 teaspoon cheese salt (2 grams)**

2 tablespoons freshly squeezed lemon juice, strained (45ml)

Cheesecloth, folded twice into a square

Non-reactive colander, large sauce pan with lid, and bowl***

Wooden spoon

Game Guide:

Inspired by The Legend of Zelda: Majora's Mask, Romani Ranch and the Milk Bar.

*Select your whole milk with care; an ultra-pasturized variety will not clump properly. If you can find it, a nice non-homogenized heavy whole milk with a cream top is perfect!

**What is cheese salt? A salt without iodine or fillers, that will not kill off the good bacteria we are cultivating. Non-iodized normal salt should work fine!

***Glass or stainless steel are great. Aluminum, cast iron, or copper are not. The acidic cheese can react to the metal, and it may be more difficult to achieve good results.

I must acknowledge "Ricotta", is technically not a cheese, as it does not undergo fermentation and is typically made using cheese-making byproducts; by recooking the whey produced when making a different cheese. I call it cheese here, because Ricotta is commonly referred to as a cheese nowadays.

Romani Ricotta Cheese Prototype

Directions:

- 1) In the sauce pan, slowly heat the milk to medium-high while stirring. Gradually add the salt, reduce heat as necessary to prevent the milk from burning or bubbling over. Continue simmering and occasionally stirring for twenty minutes.
- 2) Once a flimsy film is consistently forming over the milk, turn the heat to low.
- 3) Add the lemon juice to produce curds.
- 4) Stir for a few minutes as the curds separate from the liquid whey.
- 5) Remove from heat, cover, and let sit for thirty minutes.
- 6) Carefully line the colander with your folded cheesecloth, and place the colander over a bowl.
- 7) Ladle the curds into your cheesecloth, allowing the liquid whey to drain through the colander into the bowl below. (Save this whey to make pizza dough if desired! Refrigerate for up to a week in a sealed container.)
- 8) Let the curds drain by gravity for five to twenty minutes. less time will produce creamier ricotta, longer will be dryer.
- 9) Use immediately, or seal into an airtight container and refrigerate to use within the next three to four days. Enjoy!

Vegan Romani Ricotta Cheese Prototype

A Romani Ricotta fit for a hungry Deku Scrub, this simple vegan cheese goes well on pizzas, in lasagna, and on its own as a dip!

About 1 cup (250 grams), 1 hour, Vegan, Gluten free

Ingredients:

- 1 cup peeled or slivered almonds (250 grams)
- 2 teaspoons nutritional yeast (15 grams)
- 1/4 teaspoon salt (2 grams)
- 2 tablespoons freshly squeezed lemon juice, strained (45ml)
- 1/2 cup water (120 ml)

Directions:

- 1) Add all ingredients to a bowl, then mash until you reach a desirable consistency.
- 2) Taste test; and add more salt, lemon, or nutritional yeast as desired, especially dependent on how you are going to use your Ricotta.
- 3) Use or serve immediately, or seal into an airtight container and refrigerate to use within a week. Enjoy!

Notes on Romani Ricotta Cheese

- **Texture:**
 - Texture is the difficult bit; it is dependent on ingredients, timing, heat, humidity, pressure— everything! How was your Ricotta texture?
- **Simplicity:**
 - Let's be clear, Link is a minimalist. I've kept this recipe as bare bones as possible, as I imagine Link's in game recipe would just be "Rock Salt, a Lemon i found?, and Milk i stole." But Ricotta really is that simple! How was the taste?
- **What did you use it in?**
 - Did you sample it plain? Put it on a pizza? How was it in what you used it for?
- **Whey Liquid:**
 - Whey can be used in the traditional Pizza Dough recipe! Make sure to save it, but you must seal it, refrigerate it, and use it within a few days.
- **Vegan:**
 - I wanted to keep the Vegan version as close to the traditional recipe as possible— same lemon, same salt; just almonds and nutritional yeast instead of milk! I do feel like it's a bit like a weird hummus, and have yet to try it on pizza, as I just... eat it with carrots.
 - I do apologize to those vegan folk who may be allergic to almonds, I do not have a recipe for you as of yet; if you can do tofu, I have seen some tofu based ricotta recipes as an alternative. Lend me your thoughts!

Your Notes: (and share in the discord!)

Hylan Tomato Cheese Pizza Prototype

With the discovery of Hylan tomatoes, all manner of new recipes are possible!
Make your dough from scratch, top with homemade Hylan cheeses, and enjoy!

3 personal ~9" pies, 1 hour?

Traditional Dough:

1 cup warm water or whey (240ml), around 110 degrees Fahrenheit (43°C)
1 package instant yeast (.25 oz or 7g)
1 tablespoon granulated sugar (13g)
2 tablespoons extra virgin olive oil (30ml)
1 teaspoon salt
360 grams sifted unbleached all purpose flour*
Additional olive oil for hands, brushing on pizza, and work surface

Sauce:

2 cups crushed tomatoes (~15 ounces, 425g)
2 tablespoons minced garlic
2 tablespoons fresh italian basil, shredded
1 tablespoon extra virgin olive oil
1 teaspoon salt

Toppings:

- Cheese, to taste. Try:
Hateno Cheddar, Romani Ricotta, or Parmesan, Mozzarella
- For an in game appearance, try:
Sliced olives, sliced green bell pepper, and wedged Hylan tomatoes

Vegan— use warm water instead of whey!

Gluten Free— You may substitute with gluten free all purpose flour!

*Please measure by weight, not by volume; 360 grams is about 3 cups.

Hylvian Tomato Cheese Pizza Prototype

Directions:

- 1) Preheat the oven to 450 degrees Fahrenheit (230 degrees Celsius), and grease a pizza pan with olive oil.
- 2) Mix the warm water, yeast, and sugar in a large bowl. Let rest for five minutes.
- 3) Combine the olive oil and salt with the yeast mixture, then sift in the flour while mixing with your hands or a large wooden spoon.
- 4) Olive oil your hands and a clean flat work surface. Knead the dough for about five minutes, until it quickly bounces back after being poked.
- 5) Let rest for five minutes.
- 6) While you wait, go ahead and make the sauce: Mix all sauce ingredients together in a bowl, with your hands, until consistent. Pull out any weird tomato fibers, and the sauce is done!
- 7) Divide the dough into the number of pizzas you desire. Oil your work surface again, and oil your baking surface. Then roll or pat the dough into circles, about half an inch (1cm) thick. If you are fancy, you may fling your pizzas into the air like a professional to shape them.
- 8) Place the circles onto your oiled pan or baking sheet, and pinch or roll the edges inward slightly to create a rim for the crust. Then poke shallow dents into your pizza circles, all over except the crust. This will help.
- 9) Lightly brush with olive oil; you can pour a little olive oil in the center of each pie, then spread it around with a spoon or your fingers. Don't forget the crust.
- 10) Pour your pizza sauce into the center of each circle, spread to the crust.
- 11) Top with cheese, and any other desired toppings.
- 12) Bake for fifteen to twenty minutes, depending on crust and toppings. You want golden brown crust and cheese just starting to brown in spots.

Notes on Hylian Pizza

- **Flour Type:**
 - I prefer all-purpose flour for a light, crispy but still chewy, crust. Bread flour might be better if you want a thicker chewier crust or deep dish style pizza.
- **Instant versus Active Yeast:**
 - I decided on instant yeast for the faster response time, as Link does not appear to be the most patient of cooks. This means the yeast mixture is ready for use within five minutes or so, rather than needing to wait 20 minutes or more for it to rise.
- **Size:**
 - I am getting about 3 "personal" pizzas out of this dough amount, or 5 "mini" pizzas. I am curious how many pizzas others get out of this; I imagine it depends on thickness and personal preference. Is this enough dough? I like it because it's just 1 cup water 3 cups flour, easier measurements.
- **Whey:**
 - I am particularly curious to hear back from those who test this recipe with the Whey saved from the Ricotta recipe! I find the whey dough to have a more elastic consistency? I like it? Thoughts?
- **Gluten Free:**
 - I have yet to try this with gluten free flour and need to— if anyone is gluten free and can try this, I would appreciate your feedback! From what I can tell, you should be able to 1:1 substitute a proper gluten free all purpose flour. My preference would be towards a gf all purpose flour. I see gf "pizza flour" available; but I suspect that is just an up charge with little benefit.
- **Pizza Pan:**
 - What pan you use matters so much to the end result! I believe Link would use a double handled cast iron flat pizza pan, but please use what you have available, even an oiled baking sheet can work well and fits a few mini pizzas!
- **Fire:**
 - Does anyone have the equipment to test this over a campfire? A large cast iron pan over a grated campfire would be my plan, but I have yet to test.

thank you for your help! please take pictures! <3

Your Pizza Notes: (share in the discord!)

Hateno Cheddar Cheese Prototype

Build your own Hateno inspired workshop to craft your very own cheddar cheese!

2 pounds, 6 hours making, 30 hours pressing, 3 months aging

Vegetarian, Gluten free

Ingredients:

2 gallons whole full fat milk, not ultra-pasteurized (7.57 liters)*

1/2 teaspoon single strength liquid rennet (2ml)

1 packet C101 mesophilic culture

1/3 teaspoon calcium chloride (1.7ml)

3 teaspoons cheese salt (18 grams), approximately**

Butter, Ghee, or Lard, for bandaging

Special Equipment:

Thermometer, pot clip recommended

Colander, or large pan with holes and larger pan underneath

Butter muslin or fine cheese cloth, for draining and bandaging

Hard cheese mold, ~6" diameter recommended

Weights (approximately 20, 40, and 60 pounds), or proper cheese press

Aging environment; 52-56 degrees Fahrenheit (11-13 Celsius) and 80-85% humidity

Directions will come on July 18, with livestream to follow on August 1!

Feel free to peruse cheddar cheese recipes online, to prepare yourself for the process, or come in as a blank slate!

Do fully sterilize your equipment and your measuring utensils, boiling them if possible in clean water, before we begin.

*This is a fantastic time to try to source some high quality local milk! I am using a cream top, non-homogenized, 100% A2 local milk.

**Amount of salt will depend on weight of cheese curds at a certain point. What is cheese salt? A salt without iodine or fillers, that will not kill off the good bacteria we are cultivating. Non-iodized normal salt should work fine! Notes on Hateno Cheddar Cheese

Notes on Hateno Cheddar Cheese

- I would like to make this with you, for immediate feedback on clarity. Please tune in to my Twitch channel (@AimeeWoodWorks), **on August 1st (time to be announced)**. This should give you just enough time to acquire your equipment and ingredients! (no worries if you cannot make it, it will be recorded for posterity, even if I mess it up.)
- Please note, I will have just moved apartments the week before, and while I hope to have the new kitchen set up, it is a small space, and it will be chaotic.
- If anything comes up and I must reschedule, I will let you know via a Kickstarter Update, and on the Discord!
- **Equipment:**
 - I have, finally, purchased proper equipment for this go around! I bought supplies from US based "New England Cheesemaking Supply Co" at cheesemaking.com, but I cannot yet recommend them as I've yet to try them; tune in on August 1st! If you must preview a Cheddar recipe in preparation, I highly recommend you look at their <https://cheesemaking.com/products/cheddar-cheese-making-recipe>. Cheddar is cheddar! I hope my recipe will be a bit more understandable, but I find theirs to be very informative.
- **Waxed or Wrapped in Cloth:**
 - This is the major decision for our Hateno Cheddar Cheese, and at this point, I have chosen cloth over wax. Given the in game photo, it is clear the cheese has developed a rind, which is only possible with air flow. I am curious about wax, but the evidence is clear to me— Hateno Cheddar is likely wrapped, not waxed.
- **Size:**
 - This recipe uses just 2 gallons of milk, and a ~6" diameter hard cheese mold, to achieve the shallow wedge depicted in TotK.
- **Cost:**
 - Given the specialty equipment and space requirements, this recipe may not be affordable for everyone, and I apologize. I have tested it with macgyvered equipment with some success, but it is better to have proper tools. If the cost is an issue, please feel free to try the Vegan Cheesecake Quest of Time instead, to be released on July 18 as well!



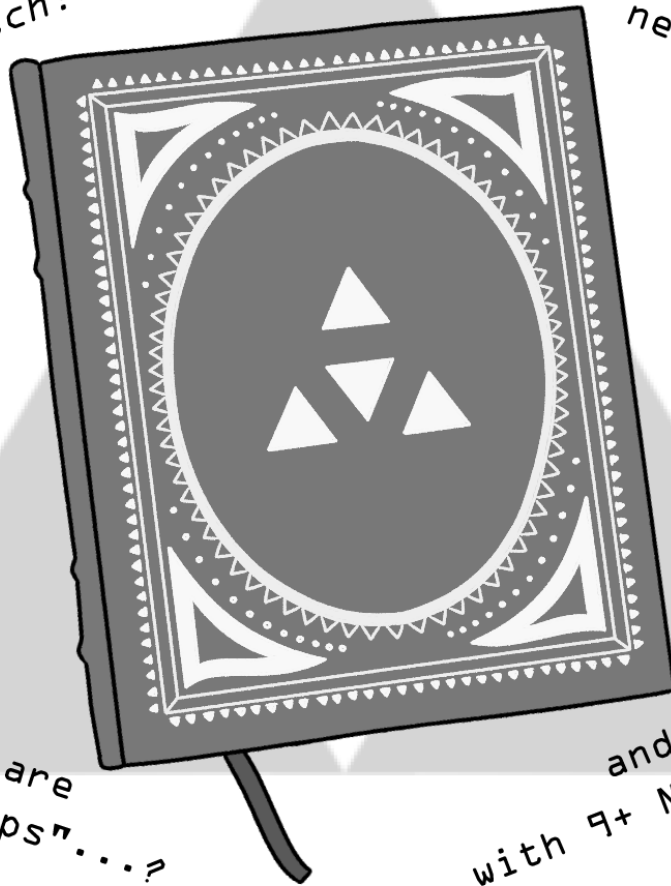
100+ new Zelda inspired, real-life recipes!

Hey! Listen!

The *2nd* Unofficial Legend of Zelda Cookbook
is on Kickstarter now!

Make cheese
from scratch!

Brew exciting
new elixirs!



What are
"Dark Clumps"...?

and more
with 9+ New Chapters!

Join now and participate in fun
Backer Quests!

< Help Gobabog escape the Dungeon! >

Kickstarter ends on Aug. 3rd

It's dangerous to cook alone... take this too!

