
Beef Wellington

Schweinsbraten mit Semmelknödel und Krautsalat

Flammkuchen

Goat's Cheese & Thyme Stuffed Chicken

Apfelstrudel mit Vanillesoße

Kakinohazushi

Slow-baked clotted cream rice pudding

JAF Lapture: family overview

JAF Lapture is based on the *Leipziger Antiqua* by Albert Kapr, released in 1971 by the East German foundry Typoart. It has been digitized, extended and carefully redesigned by Tim Ahrens. A unique feature of this font is the introduction of gothic shapes into a latin typeface.

JAF Lapture Caption

Aa Regular	Aa Semibold	Aa Bold
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JAF Lapture

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JAF Lapture Subhead

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JAF Lapture Display

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JAF Lapture

CAPTION REGULAR + ITALIC 7PT

Leidse kaas is een kaassoort met minder vet dan Goudse kaas en met toevoeging van komijnzaad aan de wrongel. In het dagelijks spraakgebruik wordt de term Leidse kaas ook wel gebruikt voor Goudse kaas met komijn. Goudse kaas heeft echter altijd een vetgehalte in de droge stof van minimaal 48 procent. Andersom wordt Leidse kaas ook wel komijnekaas genoemd, hoewel niet alle komijnekaas Leidse kaas is. Omdat Leidse kaas minder vet bevat, is de structuur steviger. Jonge Leidse kaas wordt ook wel verkocht onder de merknaam Pan Pan en heeft een karakteris-

CAPTION SEMIBOLD + ITALIC 7PT

The quintessential *chanpuru*, *Goya chanpuru* consists of goya (bitter melon), egg, tōfu, and either Spam or thinly sliced pork. It often also includes vegetables such as carrots. *Chanpuru* is Okinawan for “something mixed” and the word is sometimes used to refer to the culture of Okinawa, as it can be seen as a mixture of traditional Ryūkyū, Chinese, Japanese, Southeast Asian and North American culture. Long a local specialty only found on Okinawa, *chanpuru* has in recent years, through television shows and increased interest in Okinawan culture,

CAPTION BOLD + ITALIC 7PT

Tarte flambée is an Alsatian dish composed of bread dough rolled out very thin in the shape of a rectangle or circle, which is covered with fromage blanc or crème fraîche, thinly sliced onions and lardons. It is one of the most famous gastronomical specialties of the region. Depending on the region, this dish can be called in Alsatian *flammekueche*, in German *Flammkuchen*, which means “Flame cake” or in French *tarte flambée*, which translates as “Pie baked in the flames.” Contrary to what the direct translation would suggest *tarte*

REGULAR + ITALIC 10PT

Makgeolli, also known as *makkoli* or *makuly*, is an alcoholic beverage native to Korea. It is made from a mixture of wheat and rice, which gives it a milky, off-white color, and sweetness. It is made by fermenting a mixture of boiled rice, wheat and water, and is about 6–8% alcohol by volume. Most *makgeolli*

SEMIBOLD + ITALIC 10PT

In Dresden werden *Christstollen* erst 150 Jahre nach Naumburg erwähnt. »Anno 1474« erscheint der Begriff »Christbrod« auf einer Rechnung an den Dresdner Hof. Die in Dresden ortsübliche Bezeichnung für den Stollen war damals „Striezel“. Der Dresdner Striezelmarkt, ältester

BOLD + ITALIC 10PT

Le nom ancien du gâteau semble plutôt dérivé du mot *cognée* que du mot *bûche* sans que cette étymologie soit vraiment certaine: En Flandre, dans la *nuît de Noël*, les mères déposent sur le chevet du lit de leurs enfans un gâteau nommé *coignole*. C'est une pièce de pâtisserie oblongue

SUBHEAD BOLD 20PT

Zopf or Züpfе is a type of Swiss bread made from white flour, milk, egg, butter and yeast. The dough is brushed with egg yolk before baking, lending it its golden crust

SUBHEAD BOLD 20PT

Les moules-frites pour les Belges et le nord de la France, le steak frites pour les Français et les Belges et le fish and chips pour les Britanniques sont des plats

SUBHEAD BOLD 20PT

Oshizushi is a pressed sushi from the Kansai Region, a favorite and specialty of Osaka. A block-shaped piece formed using a wooden mold, called an oshibako

DISPLAY REGULAR 36PT

Neben Honig als Süßungsmittel und den orientalischen Gewürzen zeichnet sich der Lebkuchen vor allem dadurch aus, dass er ohne

DISPLAY SEMIBOLD 36PT

Soda breads are made using either wholemeal or white flour, bacteria, including *Leuconostoc*, *Lactobacillus*, and *Pediococcus*

DISPLAY BOLD 36PT

La polenta taragna, in molte zone conosciuta come taragna, è una ricetta tipica della cucina valtellinese, camuna e delle

