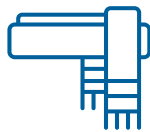
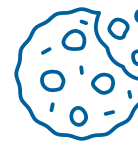
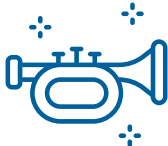
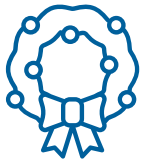
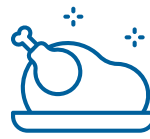


# Let's Craft Christmas!

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# Pinecone Gnomes

Crafted Christmas Decor

**Discover how to create charming pinecone gnomes for your Christmas ornaments or decorations. This simple craft requires just a few supplies and is perfect for the holiday season!**



<https://www.itsalwaysautumn.com/diy-pinecone-gnomes.html>

## Materials Needed:

- Pinecones
- Craft Felt, 9×12 inches
- White Acrylic Paint
- Foam Paintbrush
- White Pom Poms
- Wooden Balls or Wood Beads about 1 inch
- Hot Glue Gun

## Steps:

1. Paint a section on one side of the pinecone white. Just paint the tips of the pinecone, and paint in V-shape to mimic the look of a beard.
2. From one corner, fold the piece of felt into quarters and then cut across it so make a triangle shape that's rounded on one side.
3. Cut off the tip of the triangle. Using hot glue, attach the two straight sides to form a cone. This will be the hat.
4. Hot glue a pom pom to the top of the hat.
5. Hot glue the hat to the pinecone. Hot glue a wood ball to the front of the pinecone, overlapping the hat, for a nose.

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# Global Christmas Carols & Playlist Suggestions

From classics in Spanish, such as Feliz Navidad, to German (Stille Nacht), French (Petit Papa Noël), and more, we're sharing a festive playlist of Christmas music from around the world to brighten your holidays!



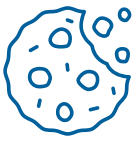
1. [12 hours Instrumental 'Xmas songs](#)
2. [All I want for 'Xmas is you- Mariah Carey](#)
3. [The ultimate 'Xmas playlist](#)
4. [Michae Bublé- 'Xmas Deluxe](#)
5. [Feliz Navidad- Boney M.](#)
6. [Fum, Fum, Fum!- The Tabernacle Choir](#)
7. [The Three Tenors- Christmas](#)
8. [Raphael- El tamborilero](#)
9. [O Tannenbaum](#)
10. [The Christmas song- Natalie Cole & Andrea Bocelli](#)
11. [Meilleure Musiques de Noël- Tino Rossi](#)
12. [Stille Nacht](#)
13. [Top Christmas Songs 2024](#)

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# Homemade Jijona Nougat Ice Cream Cake

Spain

This frozen nougat cake is always a hit! Despite being full from a festive feast, none of the 21 people at our family gatherings ever miss a slice. It's super easy to make and uses just a few simple ingredients! (by Asphalion's CEO Núria Romero):



## Ingredients

- 1 bar of Jijona nougat (250 g)
- 500 g of heavy cream (unsweetened, whipped)
- 125 g of pine nuts

## Preparation

- Crush the nougat with a fork to create small chunks.
- Mix the nougat with the whipped cream and pine nuts until well combined.
- Pour the mixture into a festive mold (or any mold you like).
- Freeze for at least 24 hours before serving.
- Decorate with anything you feel like.

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# Recycled handmade Christmas cards

Crafted Christmas Decor

If you've got any old magazines, gift wrappers or book scraps sitting around, put them to good use and create handmade Christmas cards! There are so many ways to make them your own! Choose any festive shape, then rip up some pages to piece it all together.



## Supplies:

- Kraft Paper Cards and Envelopes
- Old magazines, gift wrappers or scraps
- Red Baker's Twine (cotton string?)
- Scissors
- Glue stick

## How to make a Christmas tree card:

- First, cut out a Christmas tree shape from the front of your card.
- Next, rip pieces of green from your magazine and paste them on a rectangle piece of paper that's slightly smaller than the front of your card. Be sure to glue enough pieces to completely cover your cut-out tree.
- Now glue the front (with the cut out tree) to the back (with your ripped magazine pieces).

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# Polvorón

Spanish Recipe

A polvorón is a traditional Spanish shortbread cookie, typical during Christmas. The name "polvorón" comes from the Spanish word polvo, which means "dust" or "powder," referring to the crumbly texture of the cookie.



## Ingredients:

- 2 cups of all-purpose flour
- 1/2 cup of ground almonds
- 1/2 cup of sugar
- 1 cup of unsalted butter, softened
- 1/4 cup of powdered sugar (for dusting)
- Pinch of salt

## Instructions:

1. In a dry skillet, lightly toast the flour over low heat.
2. In a large bowl, mix the cooled toasted flour, ground almonds, sugar, and a pinch of salt. Add the softened butter and combine everything into a crumbly mixture.
3. Take small portions of dough (about a tablespoon) and roll them into balls or gently press them into molds. You can shape them into rounds or squares, depending on your preference.
4. Preheat your oven to 175°C. Place the cookies on a baking sheet lined with parchment paper. Bake for 10-12 minutes or until the edges begin to turn lightly golden.
5. Allow the polvorones to cool on a wire rack. Once cooled, dust them generously with powdered sugar.

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# Window or Glass Painting

Christmas Decoration

Painting on windows creates a beautiful, festive atmosphere that's visible from both the inside and outside. Plus, it's a great way to turn a simple window or glass surface into a holiday decoration!



## What You Need:

- Window paint or special glass markers
- Paintbrushes
- Paper towels or a soft cloth
- Glitter or stickers (optional, to decorate)

## Instructions:

- Clean the window thoroughly with a cloth to remove any dust or fingerprints.
- Use a pencil to lightly sketch your design onto the window. Popular Christmas designs include snowflakes, Christmas trees, Santa Claus, reindeer, stars...
- Once your design is ready, use the window paint to carefully fill in your shapes.
- Once your painting is dry, you can further decorate your design with glitter or holiday-themed stickers.

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# Eating Canelons on Sant Esteve

Catalan Tradition

In Catalonia, December 26th is celebrated as Sant Esteve (St. Stephen's Day), a day rich in traditions. One of the most beloved customs is the preparation and enjoyment of canelons, a delicious pasta dish often made from leftover ingredients from the Christmas feast. This tradition not only minimizes waste but also brings families together to savor a hearty meal after the festive celebrations.



## Ingredients

- 12-15 lasagna sheets or cannelloni tubes
- 400 g of leftover meat (beef, pork, or turkey), finely chopped
- 1 onion, chopped
- 2 cloves of garlic, minced
- 200 ml of béchamel sauce
- 100 g of grated cheese (like mozzarella or Parmesan)
- Olive oil
- Salt and pepper
- Optional: grated nutmeg and herbs (like parsley or basil) for seasoning

## Preparation

- **Cook the Pasta:** If using lasagna sheets, boil them in salted water for about 5-7 minutes until slightly softened. Drain and lay them flat.
- **Prepare the Filling:** In a skillet, heat olive oil over medium heat. Sauté the onion and garlic until translucent. Add the chopped leftover meat, seasoning with salt, pepper, and optional herbs. Cook for a few minutes until heated through.
- **Assemble the Canelons:** If using lasagna sheets, place a spoonful of the meat mixture on one end and roll them up. If using tubes, fill each with the meat mixture.
- **Prepare the Baking Dish:** Spread some béchamel sauce at the bottom of a baking dish. Arrange the filled canelons on top and cover with the remaining béchamel sauce. Sprinkle grated cheese on top.
- **Bake:** Preheat the oven to 180 °C (350 °F) and bake for about 20-25 minutes, or until the top is golden and bubbly.

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# The Three Wise Men

Spanish Christmas tradition

**The Three Wise Men, or "Los Tres Reyes Magos", are the equivalents of Santa Claus in Spain. Melchor, Gaspar, and Baltasar, arrive on January 6th and bring presents for everyone.**



The tradition of the Three Wise Men originates from ancient stories and folklore from the Middle East, with these figures believed to have traveled from regions like Persia, Arabia, or India. Their journey, guided by a bright star, symbolizes the pursuit of wisdom and the universal spirit of celebration, transcending cultures and traditions.

Nowadays, the day is celebrated with vibrant parades, festivals, and the tradition of gift-giving. The most famous of these is the Cabalgata de Reyes (Three Kings Parade) in Spain, where they arrive on horse back or by festive floats, tossing sweets and gifts to the cheering crowds.

The Three Wise Men' gifts — gold, frankincense, and myrrh — have become symbols of wealth, good health, and well-being.

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# Toasting with a Gold Ring

Spanish New Year's Eve Tradition



In Spain, a tradition on New Year's Eve involves toasting with a glass of cava that contains a gold ring. As the clock strikes midnight, families and friends gather to celebrate the start of the new year, raising their glasses high. The act of toasting is accompanied by a heartfelt wish for good luck and prosperity in the coming year.

The gold ring, often a family heirloom or a special piece, symbolizes abundance and happiness. It adds a touch of elegance to the celebration and serves as a reminder of cherished relationships. Many people believe that drinking from a glass with a gold ring brings good fortune and success.

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# Celebrating New Years Eve with grapes

Spanish Christmas tradition

**In Spain it is tradition to start the year eating 12 grapes. According to tradition, taking twelve grapes to the sound of the chimes leads to a year of good luck and prosperity.**



The origin of this tradition is not completely clear, but one of the theories states that it all began in 1882, a time when the bourgeois class used to drink champagne and eat grapes during the celebration of private parties. A group of residents in Madrid decided to ironize about this tradition by going to Puerta del Sol (a square in Madrid) to eat grapes accompanied by the sound of bells to mock the nobility on the last day of the year.

Today many people say that grapes symbolize abundance and every time you eat one you have to make a wish, 12 wishes in total.

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# Christmas Cards Button Ornaments

Crafted Christmas Decor

This simple and creative project is a great way to repurpose old buttons and add a handmade touch to your holiday decorations!



<https://www.itsalwaysautumn.com/diy-pinecone-gnomes.htm/>

## Materials Needed:

- Spare buttons (various sizes and colors)
- Craft glue
- Black pen or marker
- Cardstock or thick paper (for the base)
- Scissors (if needed for cutting the paper)

## Steps:

1. **Prepare Your Base:** Cut a piece of cardstock or thick paper into your desired Christmas card shape (like a circle or rectangle).
2. **Arrange the Buttons:** Lay out your spare buttons on the paper to create a fun design. Feel free to mix and match sizes and colors!
3. **Glue the Buttons:** Once you're happy with the arrangement, use craft glue to attach the buttons securely to the paper.
4. **Add Strings and Bows:** With a black pen or marker, draw strings coming down from the buttons and little bows at the top to give the appearance of hanging ornaments.
5. **Finish with a Message:** Write a cheerful holiday message at the bottom of your ornament for a personal touch.
6. **Let It Dry:** Allow the glue to dry completely before displaying your festive creation!

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# Turrón de Almendras-Almond Nougat

Spain

In Spain, turrón de almendras (almond nougat) is a quintessential Christmas treat. This sweet confection, made primarily from almonds and honey, is traditionally enjoyed during the holiday season, especially on Christmas and New Year's Eve. Turrón comes in various varieties, but the almond version is the most popular, symbolizing abundance and celebration.



## Ingredients

- 250 g of almonds (preferably blanched)
- 250 g of honey
- 100 g of sugar
- 1 egg white
- Zest of 1 lemon (optional)

## Preparation

- **Prepare the Almonds:** If using raw almonds, toast them in a dry skillet over medium heat for about 5-7 minutes, stirring frequently until golden. Let them cool.
- **Make the Syrup:** In a saucepan, combine the honey and sugar. Heat over low to medium heat, stirring until the sugar dissolves. Bring to a gentle boil and let it simmer for about 5-10 minutes until it reaches a soft-ball stage (around 115 °C or 240 °F).
- **Whip the Egg White:** In a separate bowl, whip the egg white until it forms stiff peaks.
- **Combine Ingredients:** Gradually pour the hot honey mixture into the whipped egg white, mixing continuously until well combined. Fold in the toasted almonds and lemon zest, if using.
- **Mold the Turrón:** Line a rectangular mold (or a small baking tray) with parchment paper. Pour the mixture into the mold and press it down firmly to create an even layer.
- **Cool and Set:** Let the turrón cool at room temperature for several hours, or ideally overnight. Once set, remove it from the mold and cut it into squares or rectangles.

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# How to fold your napkin for Christmas?

Crafted Christmas Decor

Christmas is coming and with it come the festive lunches and dinners. To decorate your table in a special way and be the best host have a look at these festive napkin folding tutorials perfect for the holidays all season long:

<https://www.youtube.com/watch?v=Hw1UPHv7ZUQ>



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# Mullet wine (Glühwein)

Germany

Germany, Austria, and Switzerland are famous for their traditional Christmas markets, known as *Weihnachtsmärkte*. These festive outdoor markets are filled with wooden stalls selling handmade ornaments, holiday crafts and seasonal treats, like mulled wine (*Glühwein*). *Glühwein* literally translates to “glow-wine” because of how you feel after you’ve been drinking tiny mugs of it outside in December.



## Ingredients (serves 4 to 6)

- Red wine
- Oranges
- Cloves
- Cinammon sticks
- Star anise
- Sugar

## Preparation

- **Simmer the ingredients:** Make a simple syrup and simmer it with cinnamon sticks, cloves, and star anise. Turn down the heat and let barely simmer for at least 20 minutes.
- **Strain and serve in small mugs**
- **Optional:** Add a *Schuss* (shot ) of rum or amaretto and garnish with orange peel and star anise if desired.
- **Storage:** Let it cool to room temperature, then refrigerate it in an airtight container for up to 3 days.
- **To reheat:** Rewarm in a pot over medium low heat.

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# Mason Jar Snow Globe Candle Holders

USA/ Canada

The Mason Jar Snow Globe Candle Holder isn't tied to a specific culture or country but is part of a broader DIY and rustic holiday decor trend that's become popular. Mason jars are commonly associated with farmhouse or vintage-style decor, and their versatility has made them a favorite for DIY crafts, especially in the United States and Canada. The idea of snow globes originated in Europe, specifically in Austria, in the late 19th century, but transforming them into candle holders and using mason jars as containers is a modern twist.



## Materials

- Small or medium-sized mason jars (one for each candle holder)
- Small faux Christmas trees or mini holiday figurines
- Fake snow (or epsom salt for a snowy effect)
- Battery-operated tea light candles or LED string lights
- Ribbon, twine, or holiday fabric for decoration
- Hot glue gun

## Steps

- **Prepare the jar base:** Take the lid off each mason jar. Place a small amount of fake snow or epsom salt inside the jar until it's about 1/4 inch deep, creating a "snowy" layer.
- **Arrange the miniature scene:** Glue a small Christmas tree, mini snowman, or any holiday figurine to the inside bottom of the mason jar lid. Make sure it's secure and centered so it stands upright. You can add small pine cones, mini gift boxes, or tiny ornaments around the tree for added detail.
- **Assemble the Snow Globe:** Place the lid back on the jar with the figurines on the inside. Screw the jar closed, then shake gently to allow the fake snow to settle around the scene.
- **Add Lighting:** Turn the jar upside down and place a battery-operated tea light or small LED string lights inside to create a soft glow. The lights will give a magical winter glow when the jar is lit.
- **Decorate the Outside:** Wrap a piece of ribbon, twine, or a holiday fabric scrap around the top of the jar for a festive touch. You can also tie a bow or add small charms for extra flair.
- **Display:** Place your Mason Jar Snow Globe Candle Holders on a mantle, windowsill, or tabletop for a cozy Christmas ambiance

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# Christmas is about Solidarity

Asphalion committed to society

The holiday season is a time for sharing. For this reason, even if we have to manage activities such as Christmas parties, the end of the year, gifts... it is also important that we keep in mind the importance of carrying out good social actions.



At Asphalion we get into the Christmas spirit by donating to some local associations that are fighting for different causes.

- **La Marató de TV3:** It is an annual charity telethon held on the Sunday before Christmas. Since the first edition in 1992, the aim of the programme has been to raise funds for medical research. Each year, a scientific project is selected that focuses on a specific disease.
- **Cruz Roja:** It is a voluntary institution that contributes to different social causes: disaster relief, social inclusion, employment, health, education, environment and international activity.
- **Fundació Pascual Maragall:** At the Pasqual Maragall Foundation for Alzheimer's Research, they work to overcome this disease and to achieve a future in which ageing is associated with positive experiences.

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# Gingerbread Men | Lebkuchen

USA · UK · Canada · Germany · Australia

As the chill of winter descends, the heartwarming tradition of baking **Gingerbread Men Cookies** brings a touch of warmth and cheer to our homes. This delightful tradition, cherished across many countries including the United States, United Kingdom, Canada, and Germany, is more than just about creating sweet treats; it's about celebrating the essence of the holiday season.



## Step by Step:

1. Mix 350g of flour, 1 teaspoon of baking powder, 2 teaspoons of ginger, and 1 teaspoon of cinnamon in a bowl.
2. In a separate bowl, beat 125g of butter and 175g of brown sugar until smooth, then beat in 1 egg and 4 tablespoons of molasses.
3. Gradually add the dry ingredients to the wet ingredients, stirring until a dough forms.
4. Chill the dough for at least 1 hour.
5. Preheat your oven to 180°C (350°F).
6. Roll out the dough to a 1/4-inch thickness, cut out shapes using a gingerbread man cookie cutter, and place on baking sheets.
7. Bake for 10-12 minutes, or until crisp.
8. Cool on a wire rack, then decorate with icing and candies as desired.

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# Christmas Movies

Our list of great holiday movies

From Home Alone and Elf to classics like Miracle on 34th Street, we've made our list of great holiday films. Christmas has come to represent different things to people over the years, and the movies here reflect that in kind. Now we present the Best Christmas Movies ever!



1. Meet Me in St. Louis
2. Miracle on 34th Street
3. The nightmare before Christmas
4. Klaus
5. It's a Wonderful Life
6. Little Women
7. A Christmas Story
8. A Christmas Tale
9. Gremlins
10. Elf
11. Happiest Season
12. The man who invented Christmas
13. Bad Santa
14. Grinch
15. Love Actually
16. Holiday Inn
17. Let it snow
18. The Holiday
19. Home Alone
20. Last Christmas
21. Scrooged

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# Fabric Peppermints

Crafted Christmas Decor

Feel free to disperse a handful of these faux peppermints around the beautifully adorned holiday table, creating a delightful and festive atmosphere for your guests. Alternatively, you can get creative and assemble a generous assortment of these imitation sweets, then artfully arrange them in a decorative bowl as an eye-catching centerpiece on the buffet table.



## Materials Needed:

- Red and white ticking striped fabric
- Pinking shears
- Two 2.2-inch wood craft rings (or cardboard rounds)
- Hot glue gun
- Red rickrack

## Steps:

1. Prepare Fabric: Cut a 6.5x4-inch rectangle from the ticking striped fabric.
2. Add a Decorative Edge: Use pinking shears to create a decorative edge on the short ends of the fabric.
3. Assemble Rings: Glue two 2.2-inch wood craft rings (or cardboard rounds) together and let them dry.
4. Wrap Fabric: Wrap the fabric around the rings with the striped side facing out.
5. Secure with Rickrack: Tie the fabric ends tightly using red rickrack, forming the candy cane shape.
6. Trim Excess: Trim any excess fabric and rickrack for a neat finish.

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# Tió de Nadal

Catalan Christmas tradition

**El Tió de Nadal (a Christmas log in Catalan) is an important part of the Catalan Christmas traditions. This is a piece of a wooden trunk that kids feed during December, and hit with a stick on Christmas Eve or Christmas / Boxing Day to get presents.**



## How to make a Tió:

1. Choose a trunk with a round diameter. It can be as big as you want it to be.
2. Sand the part where you will draw the face.
3. Set up the legs. To join the legs, you'll need to drill holes in the bottom of the main trunk. You have to make the holes of the same diameter as the branches or wooden rods. Insert the legs with glue or adhesive. The length of the legs can vary according to your preferences.
4. Paint the face of the Tió. Be creative!!
5. Put on the barretina (traditional catalan red cap) and a blanket over it so that it doesn't get cold.
6. "Caga Tió". After feeding him with the leftovers during the whole month of December, on Christmas Eve take some sticks and hit the Tió to make him bring you presents.

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# Roscón de Reyes | Three King's Cake

Spanish Recipe

The roscón is a Spanish typical Christmas sweet that is eaten on Three Wise Men Day, January 6th. Inside the cake there are usually hidden little pieces that you'll find as you eat. There is also a bean hidden inside the sweet, and tradition says whoever finds it has to pay for the roscón. There are different varieties, but they are usually filled with cream or whipped cream and decorated with candied or crystallised fruit on top.



## Ingredients:

- 650 g of full strength flour
- 250 ml warm milk
- 25-30 g fresh baking powder
- 120 g sugar
- 120 g melted butter
- 2 eggs and 1 egg yolk
- 10 g salt
- 2 and 1/2 tablespoons orange blossom water
- Grated zest from 1 lemon and 1 orange

## Steps:

1. Mix a little of the milk with 2 or 3 spoonfuls of the flour. Add the crumbled fresh yeast and stir together. Cover and leave 15-20 minutes in a warm place.
2. Once the dough has risen, put the flour in a large bowl and add the rest of ingredients: sugar, lemon and orange zest, salt, milk, 2 eggs, the risen dough, the orange blossom water and finally the melted butter. Mix until the dough is homogeneous.
3. Flour a smooth surface and knead for a few minutes with your hands. Once well kneaded, keep it in an airtight container for a couple hours
4. Then the dough should have doubled in size. Knead it again and shape it. Leave it to rest for an hour, well covered and in a warm place.
5. Paint the roscón with egg, decorate it as you like and add the characters. Then bake it at 180° for about 20 minutes.

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# Panetone

Italian Recipe

**Panetone is a typical Italian Christmas sweet made with a brioche dough, filled with raisins, candied fruit, nuts or chocolate.**



## Ingredients:

- 500 g of full strength flour
- 40 g fresh baking powder
- 100 g sugar
- 20 g powdered milk
- 20 g Inverted sugar
- 80 g butter
- 2 eggs and 1 egg yolk
- 8 g salt
- 120 g water
- 15 ml orange blossom water

## Steps:

1. Mix 200 g of the flour, the water and the yeast in a bowl. Remove it, cover with a towel and leave it in the fridge for 12 hours.
2. The next day, take the dough out of the fridge and leave it to rest for an hour in a warm place.
3. Put the remaining flour, the dough, the two beaten eggs and egg yolk, the inverted sugar and the powdered milk in a bowl. Knead for 10 minutes and leave it rest for five minutes.
4. Add the sugar and knead for another 10 minutes. Stretch a dough ball with your fingers and see that it forms a thin veil that does not break. Then add the butter in small pieces and the salt, knead for another 10 minutes.
5. Roll out the dough and add the filling of your choice, turning it a few times until it is integrated. Roll the dough and leave it in a floured bowl covered with a cloth.
6. Brush with a beaten egg and add a little sugar moistened with a few drops of water and a small butter ball.
7. Bake it at 180° on the lower deck for 40 minutes.

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# El Caganer

Catalan Christmas tradition

A “caganer” is a figurine depicted in the act of defecation appearing in nativity scenes in Catalonia. The name "El Caganer" literally means "the pooper".

Traditionally, the figurine is depicted as a peasant wearing the traditional Catalan red cap (the barretina) and with his trousers down, showing a bare backside, and defecating. A tradition in Catalunya is that children have to find the hidden figure.

The Catalans have modified this tradition and, nowadays, you can easily find other characters assuming the Caganer position, such as nuns, devils, Santa Claus, celebrities, athletes, historical figures, politicians, royalty, and other famous people.



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# Original gift wrapping ideas

Crafted Christmas Decor

Whenever you give a gift, you should always think about the person you want to surprise; what they like, what excites them and what will make them happy. Once you have made your choice, it's time to give them the final touch. Today we bring you some ideas to give that final special touch to gift wrapping with which you will succeed. And very easy!



1. **Use natural elements:** flowers, pine branches, pine cones...
2. **Stick photos on the packages:** a different way of letting know who each gift is from is to place printed photos on the wrapping.
3. **Put stamps on the wrapping:** choose plain paper, and create your own stamp with a potato and a knife.
4. **Use newspaper to wrap your gift:** Choose newspaper articles that relate to the person or images that you know they will love.
5. **Put woollen pompoms:** With a few skeins of wool and a few pieces of cardboard you can easily make colourful pompoms.
6. **Make a crossword puzzle on your wrapping:** Circle the words you want to highlight or leave a hidden message in it for them.
7. **Make a matryoshka out of boxes:** Make them impatient and place your gift in different boxes.

Let's Craft Christmas!

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# Build a Snowman

Crafted Christmas Decor

The Christmas season is coming, and with it the time to decorate your home with Christmas touches. We suggest a craft that you can do as a family and it looks really festive.



## Materials:

- Socks. They do not necessarily have to be white
- Rice
- Elastic bands or string
- Eyes or felt-tip pens so you can paint them
- Buttons
- Bows or a piece of old cloth for the scarf
- Wool
- Glue or silicone

## Steps:

1. We put rice inside the sock to create a ball, but only about 4 toes.
2. Close the first ball with an elastic band.
3. Put more rice again to create another new ball and close it again with another elastic band.
4. We fold the upper part that is left over and wrap the second ball as a little hat.
5. Now we have to decorate it. We make a pom-pom with wool for the hat and glue it on.
6. Glue on the eyes, or paint them. We use a piece of cloth to make the scarf. We glue on buttons, use bookbinders for the nose and use anything we have at home to make it look nicer.

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