

SMALL DUMPLINGS WITH COTTAGE sheep CHEESE AND FRIED BACON

„Bryndzové halušky“ /traditional Slovak food/

recipe for 15 children



# INGREDIENTS:



DOUGH for small dumplings:



2 kg flour



4-5 grated potatoes



and water



3 eggs



salt

# SAUCE:



400 g cottage sheep cheese



250 ml cream



100 ml milk



+ 400 g fried BACON



## How to do the dough for small dumplings?

Mix everything together.

Make small dumplings.

Put the dough through the strainer to the boiled water in the pot.



strainer

Put a little bit salt into the boiled water. When the small dumplings go up in the water /3 minutes/, it is ready to pick out it from the water. Put the small dumplings to the deep plate.

## How to do sauce?

Put the cottage cheese, milk and cream into the bowl and mix it together.

---

Put the sauce on the small dumplings.

Cut the bacon for the small pieces and fry it on the pan.

Put the fried bacon on the top of meal.

It is ready for eating!

**BON APPETITE!**













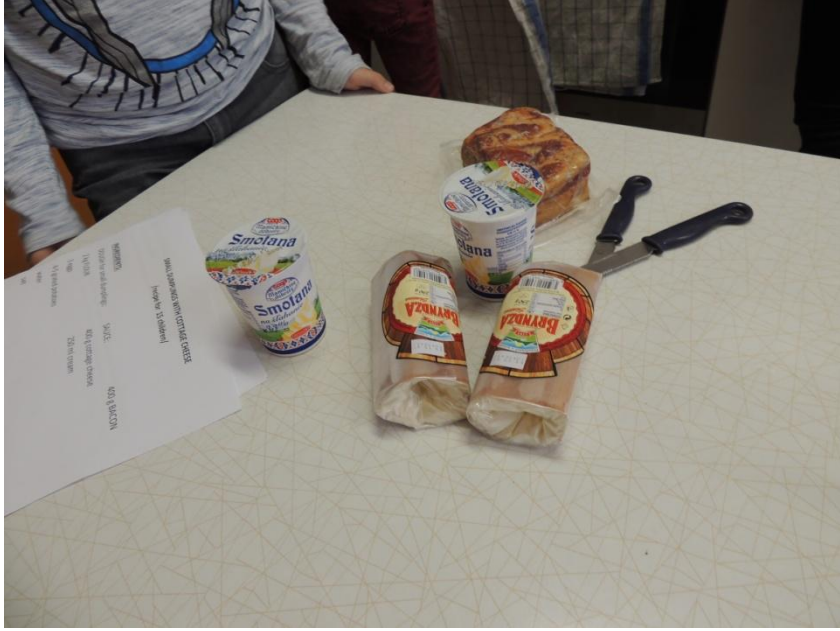






















Bon appetite!!!



# Lentil soup

## Ingredients:

Potatoes - cut it for the small pieces

lentil /type of the legume/

water

milk

cream

salt

garlic

## How to do it?

Peel the potatoes, cut them for the small pieces. Put the lentil and cutted potatoes into the pot with the water. Boil it. Add the salt, milk and garlic. After that add cream with amyloid, spice and a little bit sugar.

Whole time for cooking - 20 minutes. Bon appetite!

This recipe have prepared our cooks in the school canteen for our pupils.



*lentil*



*garlic, salt, pepper*



*milk*

*put lentil and cutted potatoes into the water  
+salt and boil it*







**BON APPETITE!**

# Slovak honey gingerbread

## Ingredients:

450 grams of flour /soft powder/

200 grams of powder sugar

50 grams of smelted butter

2 eggs

3 spoons of honey

1 small spoon of cooking soda

1 small spoon of gingerbread spice (it consists from ground cinnamon, coriander, clove, aniseed, sweet fennel, nutmeg)

When you haven't got all of spice.... cinnamon is enough 😊

Mix all ingredients together

(flour, powder sugar, butter, 2 eggs,  
molten honey, cooking soda and spice).

Mix all with hand,

not with the mixer!





FLOUR, SUGAR, BUTTER, EGGS, COOKING SODA



SPICE /CINNAMON.../, HONEY



MIX IT TOGETHER!



Make the small pieces with the core tool. (PICTURES) →

Bake it in the oven on 180 °C 7-8 minutes. After that  
(when is hot) spread it with the mixed egg (other egg) on it. ↙











*Bon appetite!!! It is possible to decorate it! (topping from sugar and egg's white)*





MY DECORATIONS



