

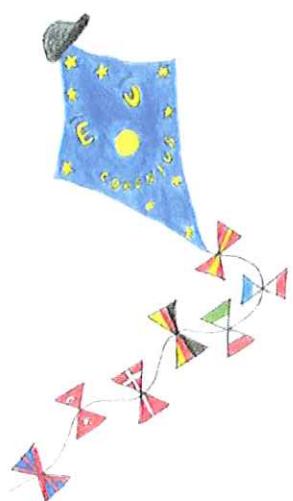


MULTILATERAL COMENIUS PROJECT

“LET'S MEET TO KNOW EACH
OTHER THROUGH OUR GREAT
CULTURES”

2013 – 2015

Our Amazing Recipe Book



Education and Culture
Lifelong learning programme
COMENIUS

Prawn cocktail



Ingredients

For the dressing

275g/10oz mayonnaise
2 small garlic cloves, crushed
6 tbsp roughly chopped fresh coriander
2 tbsp lime juice
2 tsp apricot jam
1 red chilli, deseeded and chopped
salt and freshly ground black pepper

For the prawn cocktail

900g/2lb mixed cooked unpeeled prawns, shells removed
2 firm pink grapefruit, peeled and segmented
 $\frac{1}{2}$ small white cabbage, cored and shredded
2 fennel bulbs, trimmed, quartered and thinly sliced
2 Little Gem lettuces, thinly sliced

To garnish

$\frac{1}{2}$ lime, thinly sliced
small handful fresh coriander leaves
 $\frac{1}{2}$ red chilli, deseeded and cut into thin strips

Preparation method

1. Place all of the dressing ingredients into a food processor and blend until combined and smooth, then season to taste with salt and freshly ground black pepper. Place into a bowl and store in the fridge until ready to serve.
2. To make the prawn cocktail, place the prawns and dressing into a bowl and mix together gently.
3. Tear the grapefruit segments into chunks and add them to the prawn mixture, stirring to combine.
4. Place the cabbage, fennel and lettuce into a separate large bowl and mix together well.
5. Divide the salad mixture among eight flat sundae glasses or bowls.
6. Spoon equal portions of the prawn and grapefruit mixture over the top of each.
7. Garnish with a slice of lime, a few coriander leaves and a few shreds of red chilli and serve.

Sunday Roast



Ingredients

Serves: 8

- 1.5 kg (3 lb 3oz) boned, rolled and tied lean sirloin of beef, trimmed of fat
- 4 tsp made English mustard (optional)
- 450 ml (15 fl oz) beef stock, preferably home-made
- salt and pepper
- Yorkshire puddings
- 50 g (1½ oz) plain flour
- 1 egg
- 100 ml (3½ fl oz) semi-skimmed milk
- 2 tsp sunflower oil
- Roast vegetables
 - 1.35 kg (3 lb) floury potatoes, peeled and cut into even-sized pieces
 - 675g (1½ lb) baby parsnips, halved lengthways
 - 675g (1½ lb) baby carrots, halved lengthways
 - 3 tbsp sunflower oil
 - 675g (1½ lb) broccoli florets

Method

Prep:45min > Cook:1hr30min > Ready in:2hr15min

1. Preheat the oven to 180°C (gas mark 4). Weigh the joint of beef and calculate the cooking time.
2. Put the meat, fat side uppermost, on a rack in a roasting tin. Season with pepper, then spread with 3 tsp of the mustard, if using. Roast the meat in the oven for the calculated time, basting occasionally with the juices in the tin.
3. Meanwhile, prepare the Yorkshire pudding batter. In a bowl, mix together the flour and a pinch of salt. Make a well in the centre and add the egg. Add a little of the milk and beat together, gradually beginning to work in the flour. Slowly beat in the remaining milk and 4 tbsp water, until all the flour is incorporated and the batter is smooth. Set aside.
4. Next prepare the vegetables. Put the potatoes in a large saucepan of boiling water and boil for 5 minutes. Drain well and return to the pan, then cover and shake vigorously to roughen the surface of the potatoes (this helps to make them crisp).
5. Put the parsnips and carrots in another large saucepan of boiling water and boil for 3 minutes, then drain.
6. One hour before the end of the roasting time for the beef, put 2 tbsp of the oil in a non-stick roasting tin and the remaining 1 tbsp oil in another non-stick roasting tin. Heat on top of the cooker, then add the potatoes to the 2 tbsp oil and the parsnips and carrots to the 1 tbsp oil. Baste each piece of vegetable with oil, then quickly place the tins in the oven with the beef. (With a gas oven, put the potatoes above the meat and the vegetables below.) After 30 minutes, turn the potatoes and vegetables so they will crisp and brown evenly.
7. When the beef is cooked, remove it from the oven and increase the heat to 220°C (425°F, gas mark 7). Place the beef on a warmed plate, cover with foil and keep warm. Divide the oil for the Yorkshire puddings among 12 non-stick patty tins and put in the top of the oven to heat for 2–3 minutes. (Move the potatoes down a shelf.) Stir the batter, pour it into the tins and bake for 15 minutes or until the puddings are risen and golden brown.
8. Meanwhile, steam the broccoli for 10 minutes or until tender, and make the gravy: pour the fat very slowly from the roasting tin, leaving the sediment behind. Place the tin on top of the cooker and pour in the stock. Bring to the boil, stirring and scraping up all the browned cooking residue on the bottom of the tin, then simmer until slightly reduced. Season and stir in the remaining mustard, if using.
9. To serve, transfer the meat to a warmed serving platter and surround with the roast potatoes and root vegetables and the Yorkshire puddings. Put the broccoli in a warmed serving dish. Add any meat juices that have collected on the plate to the gravy and stir to combine, then skim off any fat. Pour the gravy into a gravy boat and serve immediately.

Strawberry Trifle



Preparation time - 25 minutes
Chilling time - 2 hours
6-8 Servings

Ingredients:

- 1 lb. of sponge cake, 10 oz.
- 1/3 cup strawberry jam
- 3 tbsp. cream sherry or sweet sherry
- 3 cups strawberries
- Custard, recipe follows
- 1 cup whipping cream
- 2 tbsp. powdered sugar
- 1 tsp. vanilla

What to do:

Custard:

Mix 1 1/2 tbsp. cornstarch with 1/2 cup milk or half and half. In heavy saucepan, heat 1 3/4 cups milk with 3 tablespoons granulated sugar just to boiling. Remove from heat, Stir in cornstarch mixture. Cook, stirring constantly, until thickened. Simmer for 2 to 3 minutes. Remove from heat. Add 1 teaspoon vanilla and 3 beaten egg yolks. Whisk until almost cold. Cover, Chill.

Preparation:

1. Split cake into layers or cut into even slices. Spread with jam and reassemble. Cut into even 2 inch cubes
2. Arrange cake cubes in individual serving bowls. Sprinkle with sherry or cream sherry.
3. Wash and slice strawberries. Reserve a few for garnish. Add strawberries to cake in bowls.
4. Pour custard over cake and berries. Drizzle with a little jam.
5. Cover and Chill for a least 2 hours.
6. Whip cream until soft peaks form. Add sugar and vanilla.
7. Garnish trifle with sliced strawberries. Top with whipped cream.
8. Serve within a few hours or trifle will become very soggy.

ITALIAN CAPRESE SALAD



INSALATA CAPRESE



INGREDIENTS:

- 2 large tomatoes
- 1 package of fresh mozzarella cheese
- 5 leaves of fresh basil
- Salt
- Olive oil

PREPARATION:

- Slice the tomatoes
- Slice the mozzarella cheese
- Arrange on a platter alternating tomatoes and mozzarella
- Top with leaves of fresh basil
- Add salt
- Drizzle with olive oil
- Look! The colours of the Italian flag!
- Enjoy!



INGREDIENTI:

- 2 grandi pomodori
- 1 confezione fresca di mozzarella
- 5 foglie di basilico fresco
- Sale
- Olio di oliva

PREPARAZIONE:

- Taglia i pomodori
- Taglia la mozzarella
- Disponi su un piatto alternando pomodori e mozzarella
- Completa con foglie di basilico fresco
- Aggiungi il sale
- Condisci con olio d'oliva
- Guardate! I colori della bandiera italiana!
- Buon appetito!



CHOCOLATE NOUGAT



SALAME AL CIOCCOLATO



INGREDIENTS:

- 2 egg yolks
- 4 tablespoons of sugar
- 100 gms of melted butter
- 100 gms of crumbled dry biscuits
- 100 gms of hazel-nuts
- 80 gms of cocoa powder

PREPARATION:

- Whip together the egg yolks and the sugar
- Add the melted butter and the hazelnuts
- Stir in the crumbled biscuits and the cocoa powder
- Mix until the mixture becomes nicely thick and solid
- Place it on a dish and form a stick-shaped nougat
- To obtain a better consistency, keep it in the fridge for two hours
- Dust it with sugar
- Slice the nougat on a platter
- Enjoy it!



INGREDIENTI:

- 2 tuorli d'uovo
- 4 cucchiai di zucchero
- 100 gr di burro fuso
- 100 gr di biscotti secchi
- 100 gr di nocciole
- 80 gr di cacao in polvere

PREPARAZIONE:

- Sbattere i tuorli d'uovo con lo zucchero
- Aggiungere il burro fuso e le nocciole
- Mescolare I biscotti sbriciolati alla polvere di cacao
- Mescolare il composto finchè diventa bello spesso e consistente
- Mettilo su un piatto e forma un salame
- Per ottenere una migliore consistenza tienilo in frigo per due ore
- Spolverarlo con lo zucchero
- Affettare il salame e metterlo su un piatto
- Buon appetito!



PASTA WITH TOMATO SAUCE



PASTA AL SUGO DI POMODORO



INGREDIENTS FOR TWO PERSONS:

- 200 gms Italian pasta
- 1 can of tomato sauce
- Salt
- Olive oil
- Freshly grated parmesan cheese
- Dried oregano

PREPARATION:

- File a large pot with water and add salt
- Bring the water to the boil
- Slowly add the pasta to the boiling water
- Start timing when the water returns to the boil. Most pastas cook in 8-12 minutes. Check the package directions!
- While the pasta is cooking, put some oil in a large pan
- Stir in the tomato sauce
- Add some oregano
- Bring the sauce to the boil for 5 minutes
- Drain the pasta into a colander placed inside a sink
- Mix the pasta with the sauce
- Top with parmesan cheese and oil
- Enjoy!



INGREDIENTI PER DUE PERSONE:

- 200 gr di pasta italiana
- 1 lattina di sugo di pomodoro
- sale
- Olio di oliva
- Parmigiano fresco grattugiato
- Origano secco

PREPARAZIONE:

- Riempì una grande pentola con acqua e aggiungi sale
- Portare l'acqua ad ebollizione
- Lentamente aggiungere la pasta all'acqua bollente
- Inizia a contare il tempo dopo che l'acqua incomincia a bollire. La maggior parte della pasta cuoce in 8-12 minuti. Controlla le indicazioni sul pacchetto
- Mentre la pasta sta cuocendo aggiungere un po' d'olio in una grande pentola
- Versa la salsa di pomodoro
- Aggiungi l'origano
- Fai bollire il sugo per 5 minuti
- Versa la pasta in uno scolapasta nel lavandino
- Mescola la pasta con la salsa
- Completa con parmigiano e olio
- Buon appetito!



Salade Niçoise



Ingredients (for 4 people):

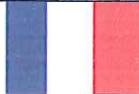
- 4 round tomatoes fairly firm
- 4 eggs
- 2 green onions (or onions)
- 8 fava beans (broad beans)
- 1 small green pepper
- 200 g of tuna in brine
- 4 anchovy fillets salt
- Some black olives of Nice (if possible)
- A few leaves of basil
- 8-10 radish
- Red wine vinegar
- Olive oil
- Salt and pepper

Preparation of the recipe:

To achieve the salad, simply gather all the ingredients, then proceed as follows ...

Curing eggs (6-8 minutes after boiling water), and then do well in cold water to cool.

Chop the spring onions and place them in the dish. Add the fava beans, green pepper, finely chopped, sliced radishes and well drained and flaked tuna. Mix all these ingredients coarsely with salt and pepper. Cut the tomatoes into thin slices and add. Cut the boiled eggs into quarters and arrange on top and add the anchovies, black olives and basil finely chopped. Finally, sprinkle with salt and pepper and drizzle with olive oil and wine vinegar oil. Chill 1 hour and mix the salad just before serving.



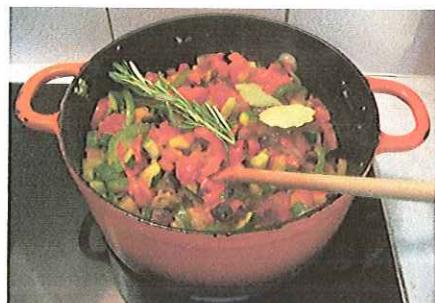
Ingrédients (pour 4 personnes) :

- 4 tomates rondes assez fermes
- 4 oeufs
- 2 cébettes (ou petits oignons)
- 8 févettes (petites fèves)
- 1 petit poivron vert
- 200 g de thon au naturel
- 4 filets d'anchois au sel
- quelques olives noires de Nice (si possible)
- quelques feuilles de basilic
- 8 à 10 radis
- vinaigre de vin rouge
- huile d'olive
- sel et poivre

Préparation de la recette :

Pour réaliser la salade niçoise, il suffit de rassembler tous les ingrédients, puis de procéder de la manière suivante...Faire durcir les oeufs (6 à 8 minutes après ébullition de l'eau), puis les faire bien refroidir à l'eau froide. Hacher les cébettes et les disposer au fond du plat. Ajouter les févettes, le poivron vert finement coupé, les radis coupés en rondelles et le thon bien égoutté et émietté. Mélanger grossièrement tous ces ingrédients avec du sel et du poivre. Couper les tomates en fines rondelles et les ajouter. Couper les oeufs durs en quartiers et les disposer sur le dessus et ajouter les filets d'anchois, les olives noires et le basilic finement ciselé. Enfin, saupoudrer de sel et de poivre, puis arroser d'huile d'olive et de vinaigre de vin. Mettre au frais 1 heure et bien mélanger la salade juste avant de la servir.

Ratatouille



Ingredients (for 4 people):

- 350 g of aubergine
- 350 g of zucchini
- 350 g of red and green peppers
- 350 g of onions
- 500 g ripe tomatoes
- 3 cloves of garlic
- 6 tablespoons olive oil
- Salt and pepper

Preparation of the recipe:

Cut peeled tomatoes, eggplants and zucchini into quarters,. Slice the peppers into strips and onion into rings.
Heat 2 tablespoons oil in a soup pan and melt onions and peppers. When tender, add the tomatoes, minced garlic.
Salt, pepper and simmer gently covered for 45 minutes.
Meanwhile, prepare the eggplant and zucchini. Cook separately in olive oil for 15 minutes.
Check cooking vegetables until they become tenders. Then add them to the tomato mixture and cook on very low heat for 10 minutes.

Salt and pepper if needed.



Ingrédients (pour 4 personnes) :

- 350 g d'aubergines
- 350 g de courgettes
- 350 g de poivrons de couleur rouge et vert
- 350 g d'oignons
- 500 g de tomates bien mûres
- 3 gousses d'ail
- 6 cuillères à soupe d'huile d'olive
- 1 brin de thym
- 1 feuille de laurier
- sel et poivre

Préparation de la recette :

Coupez les tomates pelées en quartiers, les aubergines et les courgettes en rondelles. Emincez les poivrons en lamelles et l'oignon en rouelles.
Chauffez 2 cuillères à soupe d'huile dans une poêle et faites-y fondre les oignons et les poivrons. Lorsqu'ils sont tendres, ajoutez les tomates, l'ail haché, le thym et le laurier.
Salez, poivrez et laissez mijoter doucement à couvert durant 45 minutes.
Pendant ce temps, préparez les aubergines et les courgettes. Faites les cuire séparément dans l'huile d'olive pendant 15 minutes.
Vérifiez la cuisson des légumes pour qu'ils ne soient plus fermes. Ajoutez-les alors au mélange de tomates et prolongez la cuisson sur tout petit feu pendant 10 min.

Salez et poivrez si besoin.

NAVETTE PROVENCALES

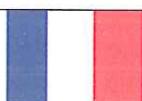


INGREDIENTS (30 biscuits)

250 g flour
80 g sugar
60 g butter
1 egg
50 mL water
2 g yeast
1 orange

Preparation of the recipe:

- 1) Put the flour in the container.
- 2) Add sugar.
- 3) Add yeast.
- 4) Add butter.
- 5) Blend everything.
- 6) Break an egg.
- 7) Pour water.
- 8) Peel oranges.
- 9) Blend everything to get a smooth paste.
- 10) Put it 30 minutes in the fridge.
- 11) Cut the paste into pieces.
- 12) Spread them and cut them.
- 13) Make each piece oval.
- 14) Cut each biscuit in the middle.
- 15) Bake at 210°C during 30 minutes.
- 16) Taste !



INGREDIENTS (30 navettes)

250 g de farine
80 g de sucre
60 g de beurre
1 œuf
50 mL d'eau
2 g de levure
1/2 orange

Préparation de la recette :

- 1) Mettre la farine dans le récipient.
- 2) Ajouter le sucre.
- 3) Ajouter la levure.
- 4) Ajouter le beurre ramolli.
- 5) Bien mélanger le beurre à l'ensemble.
- 6) Casser un œuf.
- 7) Verser l'eau.
- 8) Eplucher l'orange.
- 9) Mélanger l'ensemble pour obtenir une pâte lisse.
- 10) Laisser reposer la pâte 30 minutes au réfrigérateur.
- 11) Couper la pâte en plusieurs morceaux.
- 12) Étaler la pâte en longs boudins et couper chaque boudin en morceaux.
- 13) Façonner les boudins pour les rendre ovales.
- 14) Couper chaque navette en son milieu.
- 15) Mettre les navettes sur une plaque, faire cuire au four à 210°C durant 20 minutes.
- 16) Déguster !

GAZPACHO



 Gazpacho <p>Ripe tomatoes- 1Kg tomatoes (peeled and chopped). Green pepper- 1 slice (60gr) Red pepper- 1 slice Small cucumber- 1 half (250gr) Onion- 1 quarter (100gr) Garlic- 1 half clove White bread- 2 slices Oil (3 Big spoonfuls), Salt (1 tea spoon), Vinegar (5 Big spoonfuls)- to taste</p> <p>Peel tomatoes. Chop vegetables and combine with the tomatoes. Add the oil and the bread moistened with water and blend until smooth with immersion blender. Stir in salt and vinegar to taste. Serve fresh.</p>	 Gazpacho <p>Tomates maduros - 1kg. Pimiento verde - 1 trocito(60gr) Pimiento rojo - 1 trocito. Pepino - medio pequeño (250gr). Cebolla - 1 cuarto (100gr). Ajo - Medio diente de ajo. Pan - Un trocito muy pequeño. Aceite (3 cucharadas), Sal (una cuchara pequeña), Vinagre (5 cucharadas). Corregir al gusto.</p> <p>Pelar los tomates. Se pican con todo lo demás. Se añade pan mojado en agua, el aceite y se tritura con la batidora.</p> <p>Se rectifica de sal y vinagre.</p> <p>Se sirve muy frio.</p>
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TORTILLA ESPAÑOLA



Spanish Omelette

1 kg of potatoes

1 large onion

8 eggs

Extra virgin olive oil

Salt

- Peel the onion and the potatoes.
- Dice the onion.
- Put the onion in a large pot with a lot of oil.
- Chop the potatoes.
- Put them in a pot.
- Fry everything on medium heat.
- Stir from time to time.
- When the potatoes are fully cooked and golden brown, remove them to a plate with a napkin on top to drain off the excess oil.
- Prepare two bowls.
- Add four eggs in each and beat.
- Add half of the chopped potatoes and onions. Add some salt.

- Coat a frying pan with a little oil.
- Cook the egg mixture on a high setting and then later turn the heat down.
- Turn the tortilla so that it is browned on either side and serve hot.
- (Repeat this process to make the second omelette).



Tortilla española

1 kg. Patatas

1 cebolla grande

8 huevos

Aceite virgen extra

Sal

- Pela la cebolla y las patatas.
- Pica la cebolla.
- Dora las cebollas en una sartén con abundante aceite.
- Pica las patatas.
- Añade las patatas a la sartén.
- Fríe todo a fuego medio.
- Remueve de vez en cuando.
- Cuando las patatas estén muy bien cocinadas y un poco doradas, retíralas y escúrrelas.

- Prepara dos recipientes.
- Bate en cada recipiente 4 huevos.
- Agrega a cada recipiente la mitad de las patatas y las cebollas. Sazona las patatas.
- Pon un poco de aceite en una sartén.
- Vierte la mezcla anterior.
- Cuaja el huevo, primero a fuego vivo y después un poco más suave.
- Voltea la tortilla para que se dore por ambos lados y sirve caliente.
- (Repite la operación para hacer la segunda tortilla).

FRUIT KEBAB / BROCHETA DE FRUTAS



FRUIT KEBAB

Choose three or four different fruits. Ask a parent to cut fruit into small squares. You will need 4 or 5 pieces for each one. Put fruit on stick in any order you wish.

Ideas for country flags-

For Italian flag- watermelon,
melon, kiwi

For Spanish flag- watermelon,
banana

For Danish or Turkish flag-
watermelon, melon.



BROCHETA DE FRUTAS

Elige tres o cuatro frutas diferentes. Pide ayuda a un adulto para pelar y cortar la fruta en dados o trocitos. Se necesitan 4 o 5 trozos para cada brocheta.

Algunas ideas decorativas
(banderas de nuestros socios Comenius).

Bandera de Italia - sandía, melón y kiwi.

Bandera de España - sandía y plátano.

Bandera de Dinamarca y Turquía - sandía y melón.

Tuna Mousse



Tuna mousse (8 people)

2 cans tuna

200g soft butter

1 cup sourcream

1 teaspoon freshly squeezed lemon juice

1/2 tablespoon salt

freshly ground pepper

baguettes

shrimp, cucumber, tomato, lettuce and lemon
for decorating

Drain the tuna and place in a bowl. Split the tuna with a fork and add the butter, sour cream, lemon juice, salt and pepper. Stir everything together, taste the mousse and put mousse in a pie tin carefully or a bowl. Cover and refrigerate for at least 4 hours.



Tunmousse (8 personer)

2 dåser tun i olie

200 g blødt smør

1 dl Karolines Køkken® Cremefraiche 18%

1 tsk friskpresset citronsaft

1/2 tsk groft salt

friskkværnet peber

flutes

rejer, agurk, tomat, salat og citron til pyntning

Dræn tunen og kom den i en skål. Findel tunen med en gaffel og tilset smør, cremefraiche, citronsaft, salt og peber. Rør det hele sammen, smag tunfiskemoussen til og kom moussen i en postejform eller en skål. Stil den tildækket i køleskabet i mindst 4 timer.

Danish steak



Danish steak (4)

600 grams of beef, chopped approx. 10% fat

600 grams Onion

40 grams Butter

4 cups. Beef Bouillon

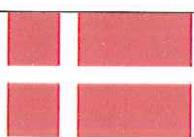
1 Tbsp. Wheat

Color *

Salt and Pepper

1000 grams Potatoes

Boil the potatoes. Cut onions into slices. Form patties and chop steaks lightly crisscross with a knife, season with salt and pepper. Brown the butter in a frying pan and fry the onions lightly for a few minutes over high heat. Push the onions a little together and put the steaks on and brown the steaks in approx. 1 min on each side. Reduce heat to medium and cook the burgers for approx. 5 min. on each side. Remove the steaks and onions from the pan and keep warm. Boil the pan with broth, mix flour with water. Add a little color. Taste the sauce with salt and pepper. Server mince patties with cooked potatoes, onions and sauce.



Dansk bøf (4 personer)

600 gram Oksekød, hakket ca. 10% fedt

600 gram Løg

40 gram Smør

4 dl. Oksebouillon

1 spsk. Hvedemel

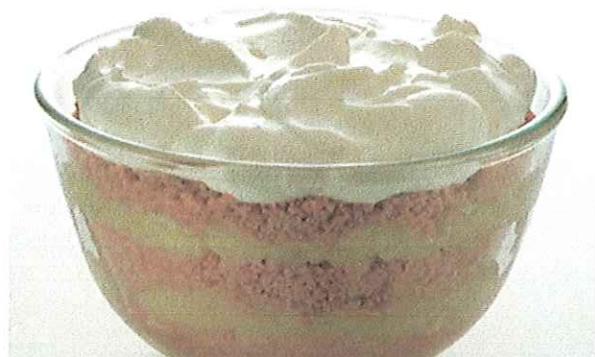
Kulør *

Salt og Peber

1000 gram Kartofler

Kog kartoflerne. Skær løgene i skiver. Form bøfferne og hak bøfferne let på kryds og tværs med en kniv, krydder med salt og peber. Brun smørret på en pande og svits løgene let et par minutter ved høj varme. Skub løgene lidt sammen og læg bøfferne på og brun bøfferne i ca. 1 min på begge sider. Skru ned til middel varme og steg bøfferne i ca. 5 min. på hver side. Tag bøffer og løg af panden og hold dem varme. Kog panden af med bouillon, bland mel med vand. Tilsæt lidt kulør. Smag saucen til med salt og peber. Server hakkebøfferne med kogte kartofler, løg og sause.

Old Fashioned Apple Pie



Old Fashioned Apple Pie

500 grams of apples, cooking apples

0.5 dl. Water

100 grams of sugar

vanilla

100 grams Bread Crumbs

50 grams of sugar

50 grams of butter

2 dl. whipping cream

Wash the apples and peel them. Cut them into small pieces and put them in a saucepan. Add water sugar and vanilla. Cook the apple pieces in approx. 10 minutes until they are completely soft.

Melt the butter in a frying pan and brown the bread crumbs and sugar over medium heat. Be careful that it does not burn. Stir constantly in it. Pour the browned bread crumbs in a bowl.

Whip the cream

Find a transparent glass bowl and lay out a layer of apple sauce in bowl. Then a layer of breadcrumbs and then again a layer of applesauce, etc.

Add whipped cream on top of the cake



Gammeldags æblekage

500 gram Æbler, Madæbler

0.5 dl. Vand

100 gram Sukker

Vanilje

100 gram Rasp

50 gram Sukker

50 gram Smør

2 dl. Piskefløde

Skyl æblerne og skræl dem. Skær dem i små stykker og put dem op i en gryde. Tilsæt vand sukker og vanilje. Kog æblestykkerne i ca. 10 minutter, til de er helt bløde.

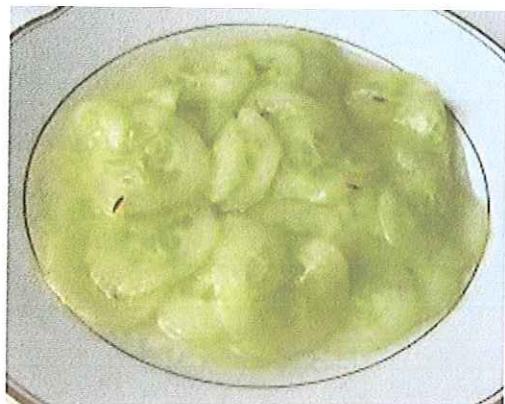
Smelt smørret på en pande og brun rasp og sukker ved middelvarme. Pas på at det ikke brænder på. Rør hele tiden i det. Hæld den brunede rasp i en skål.

Pisk fløden

Find en gennemsigtig glasskål frem og læg først et lag æblemos i skålen. Derefter et lag rasp og så igen et lag æblemos osv.

Læg flødeskummen ovenpå kagen

Gurkensalat



Puddin Cucumber Salad

Ingredients:

Cucumbers
Onions
Sugar
Vinegar
Water
salt pepper

Preparation of the recipe:

- Peel the cucumber and cut them in thin pieces.
- Spread salt about it.
- Wait for 1 hour.
- Put the onions (rings), sugar, vinegar and water to the cucumber and spice it with salt and pepper.



Gurkensalat

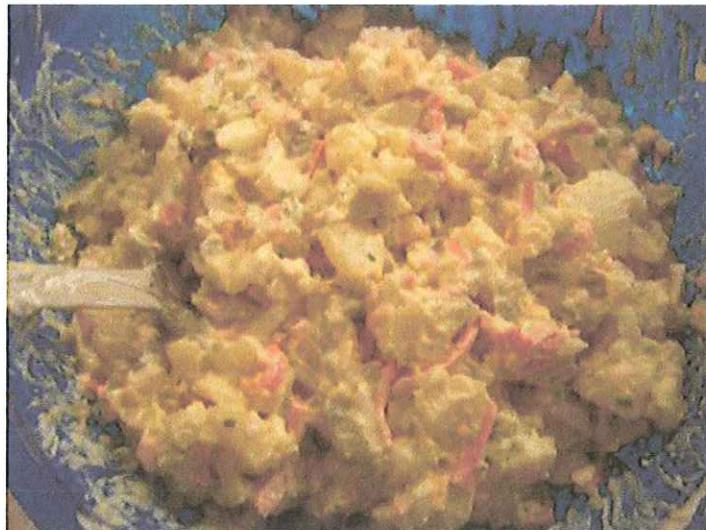
Zutaten:

Gurken
Zwiebeln
Zucker
Essig Wasser,
Salz
Pfeffer

Zubereitung:

- Gurken schälen und in dünne Scheiben schneiden
- Salz darüber streuen
- ca. 1 Stunde warten
- Zwiebeln, Zucker, Essig, Wasser dazu geben und mit Salz und Pfeffer abschmecken

Kartoffelsalat



Potato Salad

Ingredients:

- Potatoes
- sour cucumbers
- apples
- Onions
- (meat salad)
- eggs

Preparation of the recipe:

- cook the potatoes
- peel and cut them after cooling
- peel apples, cucumbers and onions
- and cut them into pieces, too.
- put all ingredients in a big bowl and mix it
- spice the salad
- put slice of eggs on top for decoration



Kartoffelsalat

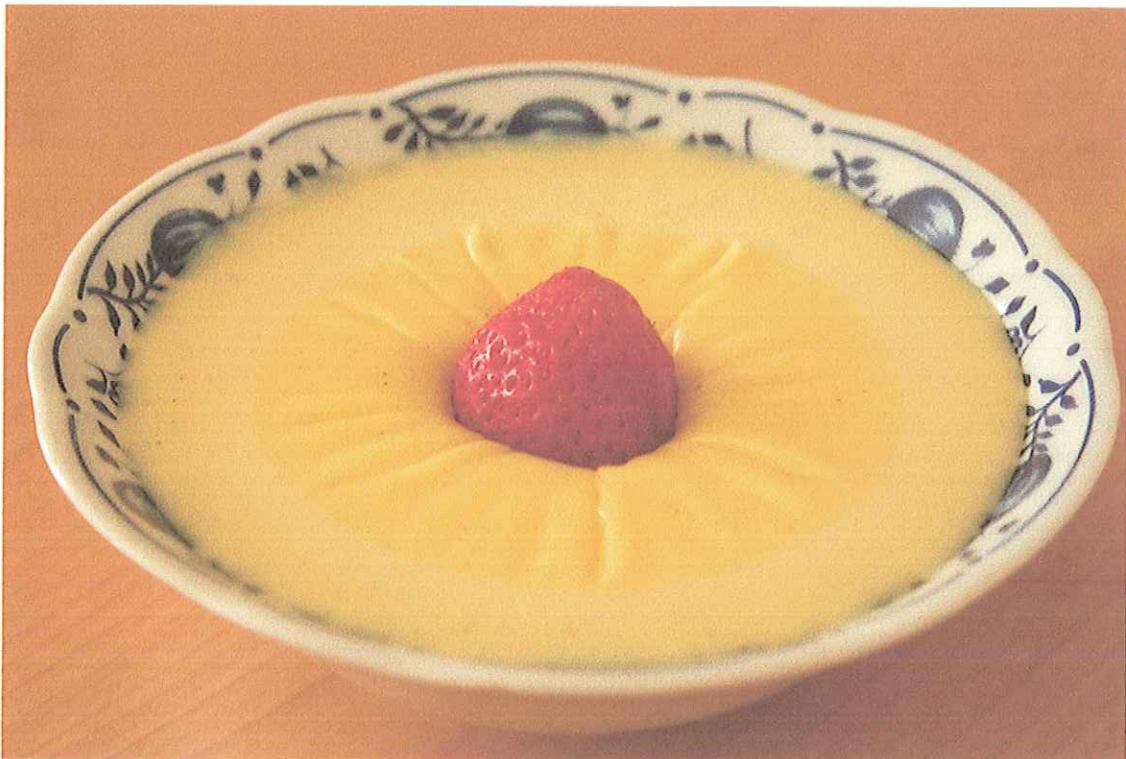
Zutaten:

- Kartoffeln
- saure Gurken
- Äpfel
- Zwiebeln
- (Fleischsalat)
- Eier

Zubereitung:

- Kartoffeln kochen
- nach dem Abkühlen schälen und in Stücke schneiden
- Äpfel, Gurken und Zwiebeln ebenso schälen und in Stücke schneiden
- alle Zutaten in eine große Schüssel geben und umrühren
- Salat würzen
- oben zur Dekoration Eischeiben legen

Pudding mit Erdbeeren



Pudding with strawberries

Ingredients:

Pudding powder
Milk
Sugar
strawberries

Preparation of the recipe:

- Put the milk in a pot and let it cook.
(Be careful that the milk doesn't over boil!)
- Stir a little bit milk with the sugar and the pudding powder.
- When the milk starts cooking:
Put the mix in the pot.
- Stir until it is thick.
- Put it in a little bowl and garnish it with the strawberries.



Pudding mit Erdbeeren

Zutaten:

Puddingpulver,
Milch,
Zucker,
Erdbeeren

Zubereitung:

- Milch in einen Topf geben und zum Kochen bringen
- etwas Milch mit dem Zucker und dem Puddingpulver verrühren.
- Wenn die Milch im Topf beginnt zu kochen, die verrührte Masse hinein gießen.
- umrühren bis es dick ist
- in eine kleine Schüssel gießen und mit den Erdbeeren garnieren



SÜTLAÇ

Ingredients:

- 1 liter of milk
- 1,5 glass of rice
- 1 glass of sugar
- 1 spoon of starch
- 1,5 packet of vanilla powder
- Cinnamon
- 1 glass of water
- 1,5 glass of milk (for starch)

Preparation:

- Cook the rice with water in a pan.
- When the water evaporates, add milk.
- Cook for 10 minutes, then add sugar.
- Mix while boiling, and add the starch with 1,5 glass of milk.
- Cook for 2 minutes.
- Turn off the cooker, add vanilla immediately and stir.
- Put the puding in the small bowls.
- Wait until the pudding cools down, then put it in the fridge.
- Serve with cinnamon.
- Enjoy your meal ☺



SÜTLAÇ

Malzemeler:

- 1 litre süt
- Yarım bardak pirinç
- 1 su bardağı şeker
- 1 kaşık nişasta
- Yarım paket vanilya
- Tarçın
- 1 bardak su
- Nişastayı ezmek için yarım bardak süt

Yapılışı:

- Pirinç, 1 bardak su ile tencerede pişirilir.
- Su çekilince, süt ilave edilir.
- 10 dakika pişirilir, sonra şeker eklenir.
- Karıştırılarak kaynayınca, nişasta ve yarım bardak süt eklenir.
- 2 dakika kaynatılır.
- Ocak kapatılır ve hemen vanilya ilave edilir.
- Sütlac, önce kaselere daha sonra buz dolabına konur.
- Üzerine tarçın konarak, servis edilir.
- Afiyet olsun ☺