

## RECIPE N°1: PANCAKES

### Ingredients:

1kg flour  
8 tablespoons white sugar  
a pinch of salt  
120g butter  
1 liter milk  
1 liter water  
12 eggs  
optional: 2 tablespoons rum



### Directions:

- 1) In a large bowl, sift together the flour, white sugar and salt. Make a well in the center.
- 2) In this well, pour in the water and eggs.
- 3) Using a whisk, stir until smooth.
- 4) In a microwave-safe container, pour in the milk and add the butter.
- 5) Heat the milk and butter mix during 1 minute (the butter should be melted and the milk should not be too hot).
- 6) Add the cooled butter and milk mix to the preparation and add a bit of rum.
- 7) Let rest.
- 8) Turn appliance to make pancakes on and pour the batter onto it. Brown on both sides.
- 9) Enjoy your pancakes with either jam, marmelade, nutella, sugar, .....

### Utensils:

a large salad bowl  
scales  
1 whisk  
1 tablespoon  
1 microwave-safe container  
1 ladle  
1 special appliance to make small pancakes  
1 spatula  
1 knife  
1 microwave



## RECIPE N°2: MINI SANDWICHES

### 1- MINI SANDWICHES WITH TUNA:

#### Ingredients:

2 packs of sliced white bread  
4 large boxes of natural tuna  
500g fresh cheese  
2 lemons  
wooden sticks



#### Directions:

- 1) Drain the tuna and put it into a bowl.
- 2) Mix tuna with fresh cheese and lemon juice. Add some salt, pepper.
- 3) Remove the bread crusts.
- 4) Spread 2 slices of bread with the preparation and put 1 of the 2 slices aside.
- 5) Stack 2 slices of the tuna-spread bread and cut the sandwiches into 4 smaller pieces.
- 6) Put the wooden stick.

### 2- MINIS SANDWICHES WITH HAM:

#### Ingredients:

2 packs of sliced white bread  
20 slices of ham  
20 slices of cheese  
2 bags of green salad  
wooden sticks



#### Directions:

- 1) Remove the bread crusts.
- 2) Put the ham, cheese and salad on bread slices.
- 3) Close the sandwich by adding 1 white bread slice in the middle of the two garnished ones and cut the sandwiches into 4 smaller pieces.
- 4) Put the wooden stick.

#### Utensils:

1 serving plate  
1 bowl  
1 fork  
1 big knife  
1 cutting board  
1 spreading knife  
1 pair of scissors

## RECIPE N°1: FRUIT SKEWERS

### **Ingredients:**

- 2kg clementines
- 10 bananas
- 10 kiwis
- sliced pineapple in a can
- 400g chocolate
- ground hazelnuts
- wooden sticks

### **Directions:**

- 1) Peel the clementines and separate the quarters.
- 2) Cut the bananas into slices, the pineapple into cubes.
- 3) Peel the kiwis and cut them into cubes.
- 4) Make skewers pricking on a spike: pineapple cubes, kiwi cubes, banana slices and then a clementine quarter.
- 5) Melt the chocolate in the microwave.
- 6) Pour the chocolate into a plate.
- 7) Pour the ground hazelnuts into another plate.
- 8) Dip one side of the skewer in the dark chocolate and then in the ground hazelnuts.
- 9) Place on a plate, set aside in the refrigerator until the chocolate has set and serve.

### **Utensils:**

- 5 vegetable peelers
- 1 salad bowl to melt chocolate in a double boiler
- 1 serving plate
- 1 wooden spoon
- 1 spatula
- several knives
- 2 flat plates



## RECIPE N°2: MIMOSAS

### Ingredients:

- 30 eggs
- 1 liter sunflower oil
- 1 mustard jar
- salt
- pepper



### Directions:

- 1) Fill a saucepan with cold water and heat the water till it boils.
- 2) Put 25 eggs into the boiling water.
- 2) Cook the eggs during 10 minutes to get hard-boiled eggs.
- 3) Pass the eggs under cold water to get them cold.
- 4) Make a mayonnaise.
- 5) In a salad bowl, put an egg yolk, a tablespoon of mustard, salt and pepper.
- 6) Beat with an electric mixer at maximum speed during 30 seconds, then while still beating, slowly pour a trickle of oil. The mayonnaise must gradually thicken. Renew to make 2 bowls of mayonnaise.
- 7) Peel the eggs and cut each egg into 2 halves. Place the yolks into a salad bowl and leave the whites onside.
- 8) Crumble the yolks and pour the mayonnaise over them. Mix.
- 9) Fill the half-whites with this mixture.
- 10) Put in the fridge.

### Utensils:

- 3 bowls
- 1 electric mixer
- 1 spoon
- 1 fork
- 1 knife
- teaspoons
- 1 large saucepan
- 1 large plate



the mayonnaise



<b>RECIPE N°1: REIMS MINI LOGS</b>
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**Ingredients:**

- 500g Reims Pink Cookies Powder
- 200g powdered sugar
- 200g softened butter
- 1 egg
- 3 chocolate bars
- 2 tablespoons of rum

**Directions:**

- 1) Mix the cookie powder with butter, sugar and egg and rum.
- 2) Make small logs and put them in the fridge.
- 3) Melt the chocolate in the microwave.
- 4) Roll the logs in the chocolate.
- 5) Put in the fridge during 2 hours.

**Utensils:**

- 1 large salad bowl
- 1 scale
- 1 container to melt chocolate
- 1 serving platter
- 1 tablespoon
- 1 spatula
- 1 plate
- 1 knife



## RECIPE N°2: SMOKED TROUT WRAPS

### **Ingredients:**

- 16 wheat tortillas
- 16 smoked trout slices
- 300g Saint Moret cheese or Philadelphia cheese
- 1 bag of lettuce
- 1 lemon
- pepper
- chopped dill
- wooden picks

### **Directions:**

- 1) In a salad bowl, pour the fresh cheese, a few drops of lemon, pepper, and dill.
- 2) Mix and spread a layer of cream on each tortilla
- 3) Place 1 or 2 slices of trout then salad and roll tightly
- 4) Cut the wrap into 8 pieces and insert a wooden stick.
- 5) Put in the fridge.

### **Utensils:**

- 1 serving plate
- 1 salad bowl
- 1 tablespoon
- 1 fork
- 1 knife



**RECIPE N°1: HEDGEHOG**

**Ingredients:**

- cherry tomatoes
- green and black olives
- mozzarella balls
- pieces of gruyere cheese
- sliced sausage
- pickles
- carrot, radish, cucumber
- 1 large vegetable to pick the skewers
- wooden picks



**Directions:**

- 1) Cut the large vegetable into 2 halves.
- 2) Peel the vegetables and cut them into cubes.
- 3) Cut the cheese into cubes.
- 4) Make the skewers picking sliced sausages, vegetables and cheese.
- 3) Insert the skewers into the large vegetable.

**Utensils:**

- 1 serving plate
- 1 chopping board
- 1 large knife
- 2 vegetable peelers
- 1 knife



**RECIPE N°2: RASPBERRY TIRAMISU**

**Ingredients:**

- 5 eggs
- 500g mascarpone
- 50g icing sugar
- 20cl raspberry juice
- 200g frozen raspberries
- 30 Reims pink biscuits



**Directions:**

- 1) Separate the whites from the egg yolks.
- 2) Beat the eggs white.
- 3) Whisk the yolks with the icing sugar with an electric mixer until the mixture turns frothy and fluffy.
- 4) Add the mascarpone and keep on beating for a few minutes.
- 5) Gently add the egg whites.
- 6) Set aside some raspberries and cookies (for decoration).
- 7) Dip the cookies into the raspberry juice to wet them. Line them up in the bottom of a serving plate by making them overlap slightly.
- 8) Cover with a third of the mascarpone cream and a layer of raspberries.
- 9) Renew these two layers and finish with the last third of mascarpone cream.

Put the serving plate in the fridge for 2 hours. Just before serving, decorate the tiramisu with a few raspberries and top it with pink biscuit powder.

**Utensils:**

- 2 large salad bowls
- 1 scale
- 1 electric mixer
- 1 bowl to dip the biscuits
- 1 rectangular serving plate
- 1 tablespoon
- 1 spatula
- 1 colander
- 1 plate



<b>RECETTE N°1: CHOCOLATE TRUFFLES</b>
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**Ingredients:**

- 400g chocolate,
- 120g butter,
- 8 tablespoons icing sugar,
- 2 egg yolks,
- bitter cocoa or unsweetened cocoa powder.

**Directions:**

- 1) Break the chocolate into small pieces in a bowl.
- 2) Soften it in the microwave.
- 3) Out of the fire, add the butter in small pieces.
- 4) Add the egg yolks, icing sugar. Put in the fridge.
- 5) When the dough is very hard, form small balls the size of a walnut and roll them in the cocoa for the coating. Keep cool until you taste them.

**Utensils:**

scales  
1 salad bowl  
1 container (for the microwave)  
1 presentation plate  
1 wooden spoon  
1 spatula  
1 plate  
1 knife



## RECIPE: COKTAILS

### **Cocktail n° 1: Rio Cocktail**

#### **Ingredients:**

- 1/2 cup orange juice
- 1/2 cup lemonade
- 1 tablespoon pomegranate syrup
- 3 slices of lime

#### **Directions:**

- 1) Pour the orange juice into half the glass.
- 2) Add a few slices of lime to the glass.
- 3) Then pour the pomegranate syrup with the back of a teaspoon so that the liquid is better distributed.
- 4) Add some lemonade and put it in the fridge.

#### **Utensils:**

- 1 spoon
- 1 knife



### **Cocktail n° 2: Pink Marguarita**

#### **Ingredients :**

- Some water.
- Sugar.
- Lemon juice.
- Cranberry juice.
- 2 teaspoons of lemon zest.
- Ice cubes
- Some slices of lemon

#### **Directions:**

- 1) Start by dissolving the sugar with the water in a saucepan. Let cool to room temperature.
- 2) Add the lemon juice, Cranberry juice and the lemon zest.
- 3) Leave to rest in the fridge.
- 4) In a shaker, mix the lemonade ice cubes.
- 5) Mix everything in the glasses. Add the lemon slices.

#### **Utensils:**

- 1 spoon
- 1 knife
- 1 (shaker)
- 1 saucepan



## **Cocktail n° 3: Mojito**

### **Ingredients:**

- 2 teaspoons sugar
- sparkling water
- mint leaves
- 1/2 lime



### **Directions:**

- 1) Take a glass and put 5 mint leaves or more in each glass.
- 2) Add 2 teaspoons of sugar and 1/4 lemon juice.
- 3) Crush the mint, just a bit.
- 4) Add ice cubes and sparkling water. Mix.