# Cookery folder

Shopping/cooking activity in Portugal















#### BAGUETE DE ATUM TUNA BAGUETTE BAGUETTE AU THON



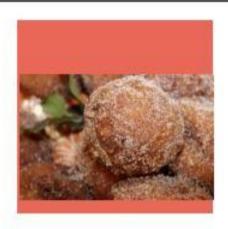
QTY.	ITEM	TOTAL
06	tuna	_
06	eggs	
04	mayonnaise	
02	pickels	
15	bread	

#### CLIENT NAME

Agrupamento de Escolas Cego do Maio

TAX IDENTIFICATION NUMBER

600075524



**ENJOY SHOPPING!** 

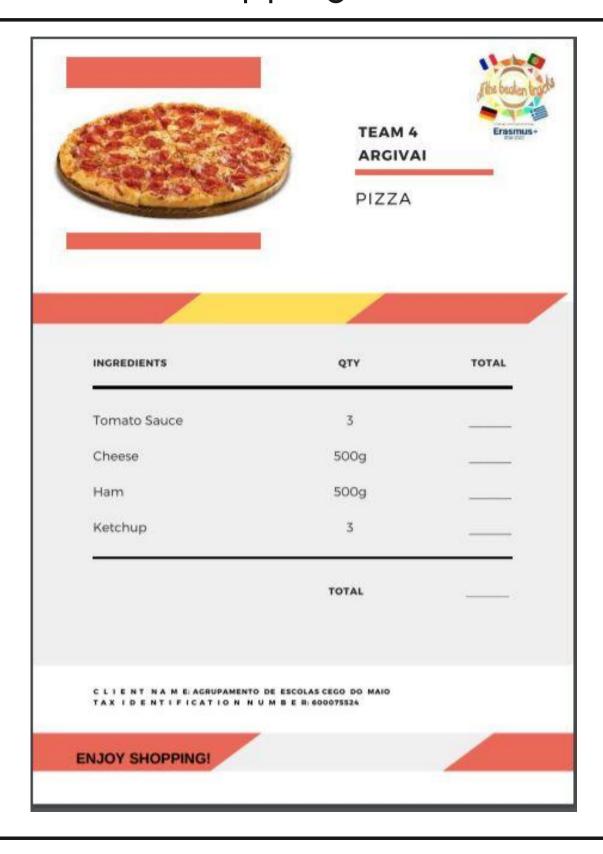
#### TEAM 2 SÉCULO

RABANADAS POVEIRAS



SUGAR	1 KG	-
EGGS	24	
BREAD	20	
KITCHEN OIL	1	
CINNAMON	1	_
	TOTAL	











# Tuna Baguette

In a bowl, mix the tuna, mayonnaise, boiled eggs and pickles until combined.

Open the bread.

Put a lettuce leaf and a slice of tomato inside the bread and spresd the tuna mixture.

### Rabanada Poveira

#### French Toast



95

Beat egg, vanilla and cinnamon in shallow dish.

Stir in milk.

Dip bread in egg mixture, turning to coat both sides evenly.

Cook bread slices on hot oil on medium heat until browned on both sides.

Dry the bread and put it in sugar.



### Fruit Salad



Prepare fruit: chop fruits (except blueberries) and add to a large mixing bowl.













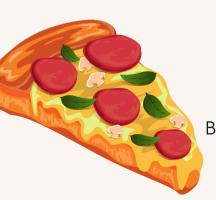
#### Pizza

Spread tomato sauce over crust.

Sprinkle with mozzeralla Put the the ham on.

Repeat the cheese layer.

Bake at 200\* for 20 minutes or until light brown.



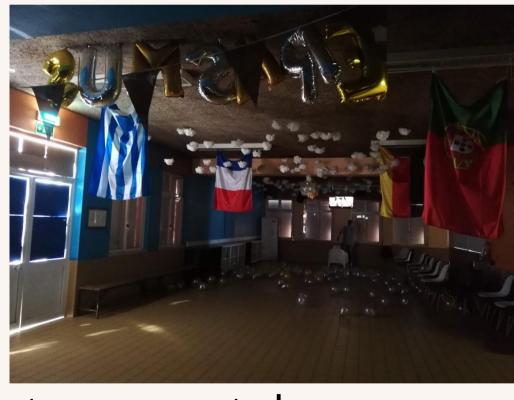












The photos were taken during the cooking activity that took place during the meeting in Portugal