

Education and Culture  
Lifelong learning programme  
COMENIUS

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# *Starters:*

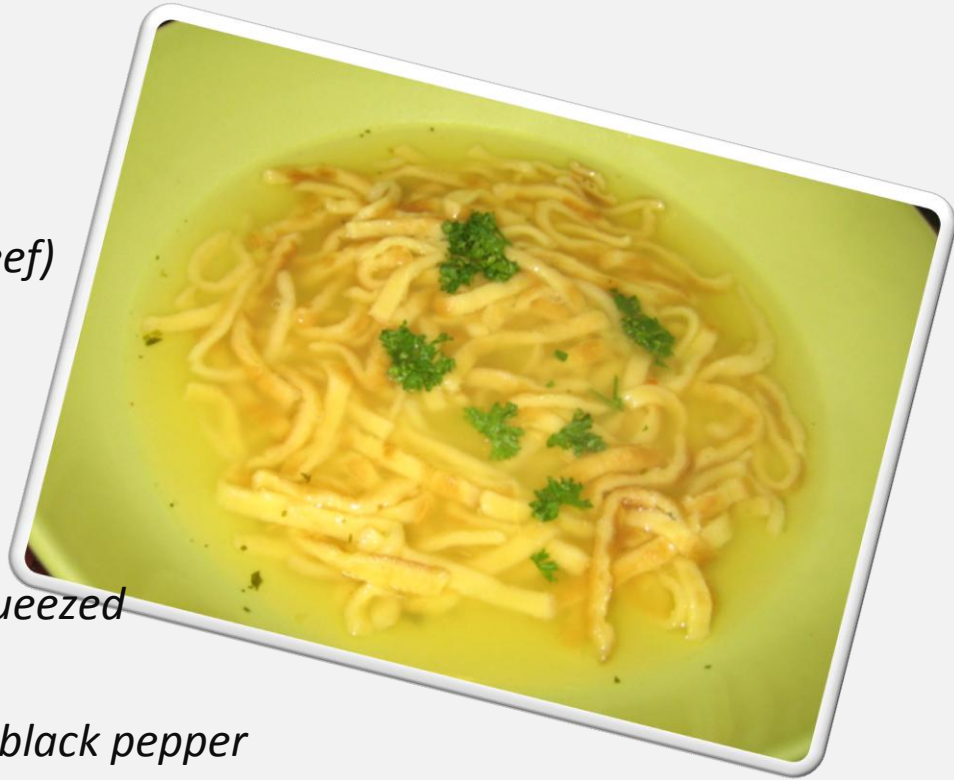
- ❖ *German*
- ❖ *French*
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# Pancake soup

## Ingredients:

- 2 pancakes
- 500g boiling meat (beef)
- 1 teaspoon sugar
- 1/8 teaspoon salt
- 1/8 teaspoon freshly grated nutmeg
- 1 teaspoon freshly squeezed lemon juice
- 1/8 teaspoon ground black pepper
- 1/4 cup moderately finely snipped fresh chives



## **Recipe:**

1. *prepare the pancakes if freshly made: stack them between sheets of wax paper on a plate and allow to cool to room temperature*
2. *heat the broth, lemon juice, sugar, nutmeg, salt and pepper in a uncovered medium saucepan over moderate heat for 4- 5 minutes, just until the mixture begins to boil*
3. *taste for nutmeg, salt and pepper*
4. *quickly roll each pancake into a cigar shape and with a sharp knife, slice 0,6cm thick*
5. *unroll the strips of pancake and drop into the broth*
6. *stir in the chives*
7. *put them into soup bowls and serve.*

# Pumpkinsoup

## Ingredients:

- 2 pumpkins (Hokkaido)
- 100 g butter or oil
- 2 normal onions or 4 little onions
- 1 baguette
- 1 ginger
- 3 cubes of vegetable stock
- different spices: Pepper, curry, cayenne, curcuma, soft sugar

## **Recipe:**

- *wash the pumpkins, cut them into two halves and fetch the pits and peel and cut the onions into cubes*
- *cut the pumpkins in cubes, too*
- *peel the ginger and cut them into superfine cubes*
- *in a big pot you heat grease and add the onions and the pumpkins*
- *stir, add soft sugar and wait till it caramelized*
- *fill up the pot with water (at least 1,5 l)*
- *add a bit salt, bring the soup to a boil and add the 3 cubes of vegetable stock*
- *cook the soup about 20 min*
- *dice the baguette and roast it gently in a boiler with butter*
- *flavour the soup with different spices*
- *now stir and brew it for about 5 – 7 min*
- *roast the pits of the pumpkins gently until they get a little bit coloured*
- *add the ginger to the soup – season to taste*
- *if it's necessary to flavour again, you can do it*
- *finally you add some Aceto Balsamico and puree the soup*



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# Assiette De Crudites

## Ingredients:

- Tomatoes
- Cucumber
- Carrots
- Beetroots
- Onions
- eggs



## *Recipe:*

*Cut tomatoes, cucumber, carrots, beetroots, onions in slices.  
Boil one or two eggs ; when cold, cut into 2 pieces.  
Decorate the plate with fresh lettuce.*

*Serve with vinaigrette (oil & vinegar salad dressing) :  
mix  $\frac{3}{4}$  cup olive oil  
 $\frac{1}{4}$  cup wine vinegar  
salt and pepper*



## VERRINES AVOCAT ET CREVETTES

### ADVOCADO AND PRAWNS 'VERRINES'

#### Ingredients:

- *advocado*
- *prawns*
- *vinegar*
- *salt*
- *pepper*



#### ***Recipe:***

*Cut one advocado into slices.*

*Cut the prawns into slices*

*Put it in a glass*

*Add balsamic vinegar, salt and pepper*

# MIXTURE OF SICILIAN FOOD

## Ingredients:

- *Pecorino sheep cheese*
- *pepper*
- *salame*
- *Dry tomatoes*





# Colorful Toast Bread

## Ingredients:

- *Slices of bread*
- *Chopped tomatoes*
- *Fresh cheese*
- *Oregano*
- *Salt*
- *Pepper*
- *Olive-oil*



## **Recipe:**

*Cut the bread in slices 1 cm thick and toast them. Wash and chop the tomatoes , put them in a bowl add salt pepper , oregano and mix . Cut the cheese in small cubes. Put tomatoes and cheese on the toasts add olive oil and eat*

# Aubergine Patee

## Ingredients:

- Aubergine
- Tomato sauce,  
    *Parmigiano Reggiano cheese*
- Onions, *Basilico*
- Frsh cheese
- Hard boiled eggs
- Garlic
- Olive-oil
- Salt



## **Recipe:**

*Clean and dry the aubergines, peel them. And Cut in vertical slices not too thin (about half an inch) and fry in hot oil.*

*Put them to drain on paper towels and sprinkle with some pinch of salt.*

*Saute the chopped onion, then add the tomato sauce, prepared above, add some basil, salt, pepper and a few teaspoon of sugar. Cook until you get a fairly thick sauce. At this point, pt them in a rectangular baking dish, place a layer of fried eggplant, cover with sauce, sprinkle the grated cheese, go on until the ingredients finish ,cover with slices of mozzarella and slices of boiled egg. Conclude with a few leaves of basil. Like this until the ingredients are used, keeping in mind that the final layer should be a layer of fried aubergines covered with sauce and then plenty of grated cheese and basil leaves.*

# Meatballs With Tomato Sauce

## Ingredients:

- Chopped beef
- Basil, Onions
- Nutmeg
- Olive-oil
- bread
- Parmigiano Reggiano cheese
- Sheep cheese
- Pepper, Parsley, Salt
- tomatoes
- Eggs

## **Recipe:**

*Remove the crust of a piece of bread and 100 grams of bread cut into squares, which will place in a blender and reduce to crumbs. Put the ground beef in a bowl, you can also add sausage and add the bread, finely chopped, add the parmigiano cheese, sheep cheese, parsley, eggs, salt, pepper and nutmeg. Mix the ingredients with your hands and then let the mixture stand for about an hour to cool. Meanwhile prepare the sauce. In a sauce pan put oil, onion and garlic finely chopped, let it simmer, need about 15 minutes, when the onion becomes transparent, pour the tomato sauce and bring to gentle boil. Continue forming the meatballs. Taken about 10 grams of dough and make some little balls with your hands, and proceed in this way until the end of the compound. As soon as the tomato sauce boils, add the meatballs gently moving inside the sauce to settle them.*

*Let consume about 20/30 minutes on low heat until the sauce has thickened, 5 minutes before turning off the fire. Throw in the basil leaves: when cooked, turn off the heat and serve the meatballs to the sauce while still hot*





# Kapuśniak

## Ingredients:

- 4 slices of chopped bacon and 1 large chopped onion
- 2 celery ribs cut into 1/4-inch slices
- 4 peeled carrots cut into 1/4-inch rounds
- 2 large potatoes, peeled and cut into 1/2-inch dice
- 2 cloves of minced garlic
- 1 small cabbage
- 2 pounds unsmoked pork spareribs,
- 1 meaty ham bone or ham hock
- 1 pound sauerkraut, drained, juice reserved
- 8 ounces tomato sauce
- 4 quarts beef stock
- 1 heaping teaspoon sweet Hungarian paprika
- 1 bay leaf
- 2 tablespoons of sugar
- Chopped flat-leaf parsley for garnish
- Sour cream for garnish



## Recipe:

1. Roast pork ribs on both sides over medium-high heat. There should be enough fat on the ribs so additional fat should not be required. If the ribs are very lean, lightly spray the pot with cooking spray before searing. Remove browned ribs to a plate and reserve.
2. Add bacon to pot and fry until most of the fat has rendered out. Add onions, celery, carrots, potatoes and garlic to the pot and cook until onion is translucent. Add fresh cabbage and cook until it collapses. Return spareribs to the pot and add ham bone or hock, sauerkraut, tomato sauce, beef stock, paprika, bay leaf and sugar. Mix well. Bring to a boil. Reduce heat to medium low and cook about 2 hours or until meat falls from the bones.
3. Remove ribs and ham bone or hock from the soup, let cool slightly and remove all bones and cartilage from meat. Chop meat into bite-size pieces, if necessary, and return to the pot. If you prefer a slightly more sour soup, add some of the reserved sauerkraut juice.
4. Cool the soup in an ice-water bath and then refrigerate. The next day, skim off the congealed fat and reheat. Adjust seasonings, if necessary. Serve in warmed bowls with a dollop of sour cream and sprinkle of chopped parsley, if desired.

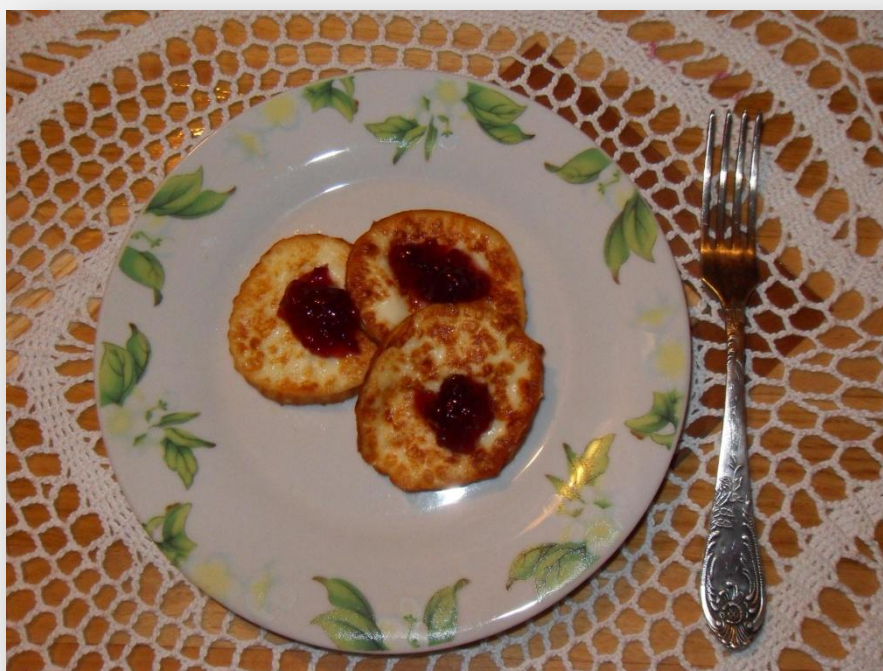
# Oscypek with Cranberries

## Ingredients:

- *Oscypek – sheep cheese*
- *cranberry jam*
- *dried cranberries*

## **Recipe:**

1. *Lightly fry the cheese on a pan.*
2. *Hot “oscypek” spread on a plate.*
3. *Place the jam and decorate with dried cranberries.*



# Borscht with dumplings

## Ingredients:

- 2 cups of wheat flour
- some sunflower oil
- 100 g of dried mushrooms
- 2-3 onions
- butter or oil for frying onion
- 1 egg

## **Recipe:**

1. Cut the mushrooms into slices, put them in a pot and boil.
2. Next grind the mushrooms.
3. Cut onion and fry
4. Mix onions and mushrooms
5. Season to taste

## ***It's time to make some dough.***

1. mix flour, egg, water, oil and salt and make flat dough.
- 2 use a glass to cut some cake circles
3. Put some stuffing on circles
4. cluster them tight



*Boiling time! Take a jug, pour water and add a little oil and a teaspoon of salt. Make it boil and then put dumplings into it and cook them for about 10 minutes*



# Borscht:

## Ingredients:

- 2kg red beetroots
- 4 laure leafs
- little pimento
- 1 teaspoon of salt
- 3 litres water
- 2 chicken wings
- 2 carrots, a little celery and parsley
- 1 small onion
- fresh lemon juice

## **Recipe:**

- 1,5kg red beetroots
- Water
- Salt
- garlic (4 parts)
- slice of wholemeal bread

wash beets, peel and cut. put them in to a jar, add water and salt (1 teaspoon for 1l. of water), add garlic and bread.

band a jar and put them for next 5-7 days to warm place. What now? it's time to make soup,

boil water with chicken wings, add leafs, pimento and onion in one piece.

Boil them for 20 mins. add beetroots, the rest of vegetables. When the vegetables are soft, pull out onion. now it's useless add lemon juice to improve colour, add salt, pepper for good taste. at last add leaven. serve warm Enjoy!

# Żurek

## Ingredients:

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### Sourdough:

- half cup of rye flour
- peel from one slice of wholemeal bread (not obligatory)
- 2 cloves of garlic - crushed
- 2 bay leaves
- 1 cup of water

### Soup:

- 2 white sausages
- previously made sourdough
- half of a small parsley
- 1 medium-size onion
- 3 potatoes
- 3 tablespoons of thick sour cream (18% fat)
- 1 spun of marjoram
- salt, pepper
- hard-boiled eggs when ready to be served



### Recipe:

Pour rye flour into a clay or cup pot, add pressed garlic and pour over warm but not hot water. Mix it with enough water so that a slurry forms, and then leave for about 4-5 days in a warm and sunny place. After this time it will have a distinctive sourdough sour smell (don't worry - disappears during cooking). The sourdough can be poured into jars or bottles and stored even a month.

### The soup:

Pour your sourdough into a large pot, add some water or broth, so as to be adequately acid (according to your taste). Cook it. After boiling, add the leaves, all spices, juniper, diced sausage. In the meantime, boil the potatoes separately - otherwise, they become hard and are distasteful. Cook until soup goes an intense aroma of meats and herbs. Add salt, pepper and other seasonings for taste. Cook a moment more and then turn off. At the end add the sour cream, eggs and boiled potatoes. Stir. Serve hot!

# Red Lentil Soup

## Ingredients:

- 1 large chopped onion
- 1 large carrot
- 1 mug of red split lentils
- 6 mugs of chicken stock (you can use water with a stock cube, but the really delicious taste is only achieved using long boiled chicken stock.
- Large knob of butter  
(don't skimp and don't use margarine!)
- Salt, pepper and cumin to season



## **Recipe:**

*Peel and chop the onion and carrots finely. Fry in the butter until they start to soften, but are not browned. (The onions should look transparent). Add the lentils and stock, with some seasoning (go easy at this stage). Simmer over a gentle heat until the lentils are soft. Blend in a food blender (make sure you leave it to run for quite a while, it is important that the soup is really smooth). Season with salt, pepper and cumin to taste. For an extra flourish, add a sprinkle of paprika to the bowl.*



# Stuffed Peppers

## Ingredients:

*Extra Virgin Olive oil, about 3 tbsp*

*12 sweet bell peppers (green is most common, but different colours add to the fun)*

*100 grams minced lamb or beef (you can do more or less depending on how meaty you would like it)*

*200 grams rice - about 2 cups, well rinsed and drained of water*

*5/6 onions (medium sized), finely chopped*

*2 cloves garlic, crushed*

*4 tbsp raisins*

*4 tbsp pine nuts*

*2 tbsp mint*

*3 teaspoon salt*

*½ teaspoon pepper*

*4 tablespoons sugar*

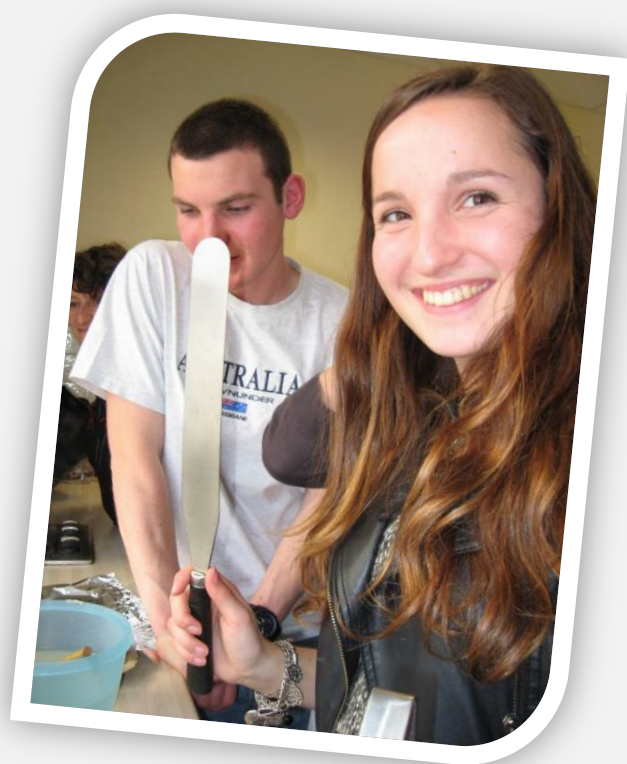


## **Recipe:**

- *Saute the onions in the oil until transparent. Add the rice and saute on low heat until the grains also look transparent. Add the mince, cook through, then add the garlic, raisins, pine nuts, mint, salt and pepper, and fry gently for another couple of minutes, breathing deeply to suck in the wonderful aromas.*
- *Pour in about 100ml of water and sugar, stir, cover and simmer for about 10-15 minutes, until the water has evaporated. Set aside to cool. If you have a bottle of raki, why not have a glass to get you into the Turkish spirit.*
- *Slice off the tops of the peppers, just the tops, with their stalks in place, and keep for later. Clean out the insides of the peppers, to remove all the seeds, doing your best to keep the bodies of the peppers intact.*
- *Now it's time to get stuffing. Use a dessert spoon to scoop the mixture into the peppers, ensuring you press down gently after each spoonful to fill all the corners. Once fully stuffed, pop the tops back on as if they were lids, and arrange the peppers on the bottom of a large saucepan with about 350 mls of water. Bring to a gentle boil and cook until most of the water has evaporated, and the peppers are tender - about 20-30 minutes. Alternatively, you can put in a medium oven for about the same time.*

# *Main Course:*

- German
- French
- Italian
- Polish
- Turkish



# Semmelknödel

## Ingredients:

- 1 cup milk
- 2 tablespoons butter
- 1 onion, finely chopped
- 2 eggs
- 1 tablespoon chopped fresh parsley
- 500g French bread, cut into cubes
- salt
- ground black pepper



## **Recipe:**

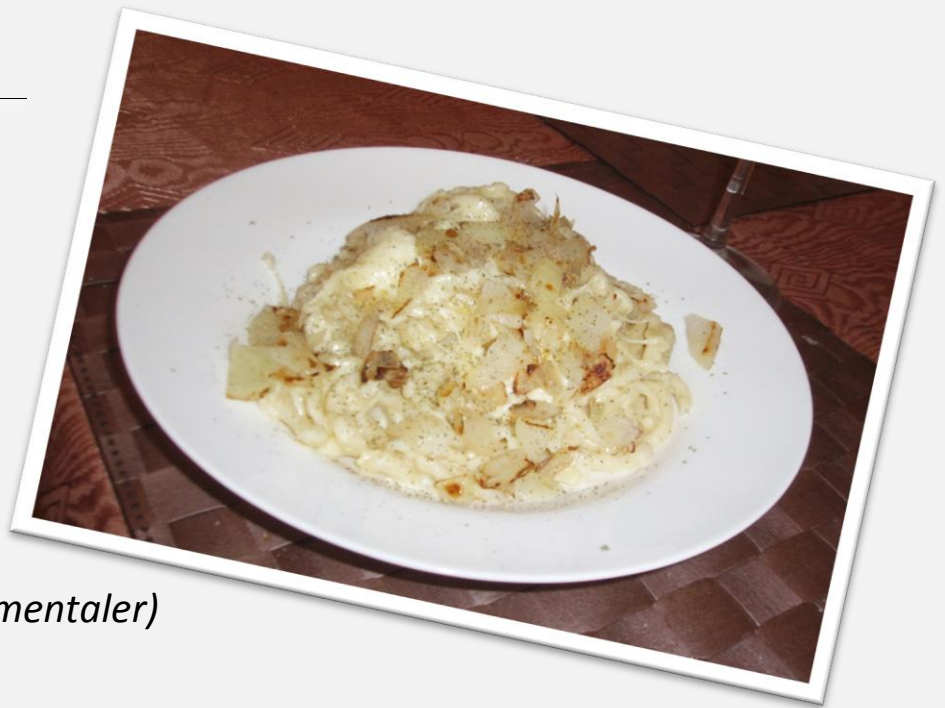
- place the bread cubes into a large bowl, and cover them with the milk
- let soak for 15 minutes and melt the butter and add onions and parsley
- mix butter, onions and parsley into the bowl with the bread along with the eggs, salt and pepper
- squeeze the dough with your fingers until it is smooth and sticky
- bring water to boil in a big pot
- when the water is boiling, make dumplings about the size of a small orange and drop them, one by one, carefully, into the boiling water
- simmer for 20 minutes



# Käsespätzle

## Ingredients:

- 2 eggs
- 500 grd. flour
- 1/8 l. water
- salt
- 1 onion
- 250g grated cheese (emmentaler)



## **Recipe:**

- mix the eggs, the flour and the water
- add a bit of salt and make a firm dough
- then grate the dough and pour it into boiling water
- cook for 5 minutes, until it starts floating
- then chop the onion and roast it
- roast the noodles in a pan and mix the cheese with them and cover the pan until the cheese melts
- Put the onion on it and add salt and pepper

# Maultaschen

## Ingredients:

- 300g wheat flour, 2 eggs
- 3 tablespoons water

### **Ingredients for the filling:**

- 400g spinach
- 250g ground meat
- Marjoram, parsley
- salt and pepper



## **Recipe:**

- mix eggs and flour, add water slowly and make a smooth dough
- cut it in thin rectangles (about 8cm x 18cm)
- mix meat and spinach and add marjoram, parsley, salt and pepper
- place one tablespoon of this filling in every rectangle
- fold rectangle over and press sides to close
- cook the „Maultaschen“ for 20 minutes
- remove and drain

# Schupfnudeln

## Ingredients:

- 500g potatoes
- 2 egg yolks
- freshly grated nutmeg
- 2 tablespoons butter
- 2 tablespoons wheat flour
- salt



## **Recipe:**

- *boil potatoes for about 30 minutes and peel them*
- *smash them (use a ricer if you have one)*
- *add the flour, egg yolks, nutmeg and salt and mix into a stiff dough*
- *let it rest for 15 minutes*
- *form a log and cut it in pieces*
- *roll each piece in your hands so it will get a cylinder form, thick in the middle and pointed on the ends*
- *melt butter in a frying pan and fry the noodles until golden brown*



# Bœuf Bourguignon

## Ingredients:

- 500 g pack cubed beef
- 200 g smoked bacon bits
- 100 g chestnut mushrooms
- 2 cloves of garlic  
peeled and sliced
- 6 sprigs of thyme
- 2 bay leaves
- 2 tablespoons flour
- 420 ml of red wine (Burgundy)
- salt and pepper



## **Recipe:**

*Place the ingredients in a medium-sized flameproof casserole and season well with salt and pepper. Then sprinkle in the flour. Next pour in the wine, give it a good stir then put a close-fitting lid on the casserole, pop it into the oven on the centre shelf and leave it there for 3 hours.*

*Serve with mashed potato.*

## TARTE AUX FRUITS DE MER SEAFOOD QUICHE

### Ingredients:

- 2 tbsp. minced shallots or green onions
- 1/4 lb. (1 c.) crabmeat or shrimp
- salt and pepper
- 3 tbsp. Butter
- 1/4 tsp. salt



### **Recipe:**

Preheat oven (200°C). Cook shallots or onions in butter for 1-2 minutes over moderate heat until tender. Add meat and stir for 2 minutes. Sprinkle on salt and pepper.

Beat eggs in bowl with 1 c. whipping cream. Gradually blend in the shellfish and taste for seasoning. Pour mixture into pastry shell and sprinkle cheese over it. Bake in upper third of preheated oven for 25-30 minutes, until quiche has browned or puffed.

# Caponatina

## Ingredients:

- *aubergines , celery*
- *tomatoes , Tomato sauce*
- *Green olives, Salt Capers*
- *Pine-nuts*
- *Vinegar, onions*
- *Sugar, Salt, Pepper*
- *olive-oil, Basil*



## **Recipe:**

*Wash the aubergines, depriving them of the stem and cut into chunks. Then put in a colander, sprinkle with salt, put on a plate with a weight on top and allow to drain for one hour. Wash celery stalks, remove the filaments and cut logs in the middle. Dip tomatoes in boiling water, dip them in cold water, peel, remove seeds and chop. Divide and pit the olives in half. Sauté the onion, add the tomatoes and the concentrate. Cook for 10 minutes over medium heat and without cover. Season with salt and pepper. Add celery, olives, pine nuts and capers well rinsed from the salt. Dissolve sugar in vinegar and pour in the sauce, stirring well. Cook over low heat for about twenty minutes. Rinse and dry aubergines pressing them into a cloth. Fry, one or more occasion, in abundant hot oil. Drain and spread on paper towels. Add the eggplant to the sauce and let simmer for 5 minutes. Eating the caponata at room temperature after it has been sprinkled with basil leaves. It should be 'removed from the refrigerator one hour before.*



# Pasta alla Norma

## Ingredients:

- Spaghetti
- aubergines
- Tomato Souce
- Garlic
- Basil
- Salt fresh cheese
- Salt
- Olive-oil



## **Recipe:**

*Fry the garlic in a pan add tomatoes washed and sliced into pieces with a few leaves of basil. Add salt and pepper and cook over low heat. When the tomato is cooked, remove from heat, and set it aside. Cut the aubergines into slices or cubes, then fry in hot olive-oil place them on paper towels. Cook the pasta, mix it with tomato sauce and the fried aubergines, basil and spread with grated salt ricotta.*

# Pasta alla Trapanese

## Ingredients:

- Penne
- Tuna fish
- Bread crumbs
- Parsley
- onion
- Salt
- White wine



## **Recipe:**

*Saute a small onion, then add the tuna and sprinkle with a little 'white wine. Evaporate. Meanwhile cook the pasta not to cooked "al dente" and mix with tuna. Toast the bread and add it to pasta, sprinkle with a little 'of parsley and serve.*

# Lasagna

## Ingredients:

- Carrots, onions
- celery
- Olive-oil, White wine
- Chopped beef
- Tomato sauce, Basil
- Fresh cheese
- Besciamel
- Grated Parmigiano



## **Recipe:**

*Saute the carrot, celery and onion chopped with oil. Add the chopped beef, mix well, let it dry a little and add half a glass of white wine. When the meat is dried on all sides, add the tomato sauce, half a bottle of water, stir well, add 2 teaspoons of sugar (to remove the acidity of tomatoes) and cover with a lid. Cook one hour, stirring occasionally and adding, if necessary, more water until you get a nice thick sauce. Add the fresh basil chopped.*

### **Assemble the lasagna:**

*Cut the mozzarella into small pieces, and prepare the bechamel sauce and parmesan cheese. On the bottom of the pan, make a first layer with bechamel and meat sauce. Then arrange the sheets of lasagne and cover with sauce, meat sauce, mozzarella and Parmesan. Continue in this way for at least 3-4 layers. Bake at 180 degrees for the time indicated on the package of lasagna (usually 20-30 minutes).*



# Pastawith Sardes

## Ingredients:

- *Filleted Sardes*
- *Wild fennel*
- *Pine nuts*
- *garlic*
- *Grated bread*
- *Olive-oil*
- *Pasta*



## **Recipe:**

*Put to boil the pot in which you bake the pasta with wild fennel. Wash and dry fillets sardes and chopped garlic. With oils toast the pine nuts and brown the garlic clove. . Stir until the sardines will be fully toasted with the pine nuts. Remove the fennel and the pasta. Peel the tomatoes and add to sardines sauce. Flour and fry the sardines boundary in a small frying pan fry the bread with two tablespoons of oil and a pinch of salt: it serves to bring the sauce to adhere better. Casting the pasta and add to the sauce with the bread toasted. Arrange the sardines on pasta, salt and serve immediately.*

# Sausages and Lentils

## Ingredients:

- Sausages
- LentilsCarrots
- celery
- Onions
- tomatoes
- Olive-oil
- Salt, Pepper



## **Recipe:**

*Boil for a few minutes some carrots, celery, onion and tomatoes. Add the lentils and finish cooking on low heat. Turn off the heat and add 2 tablespoons of olive oil, pepper and salt. Roast on the grill and place the sausage with lentils in the same single dish.*

# Beccafico

## Ingredients:

- Sarde
- Bread crumbs
- Sheep pepper grated cheese
- garlic
- Parsley, eggs
- vinegar
- Olive-oil
- Salt, Pepper



## **Recipe:**

*What does "beccafico" mean? Salvatore LoPresti, who studied habits and folklore in London, explains that "beccafico" is a bird that ripens figs, and then "Sardinian warbler" is a tribute fish sage gourmet, provided that the sardines are one above and one below, filled, as it happens from time immemorial, after removing the head and bones, and left to soak in the 'strong vinegar.*

*Meanwhile, prepare a mixture of bread crumbs, grated cheese, chopped garlic and parsley, beaten eggs with salt and pepper, mix and form an oval ball that will be closed by two open sardines.*

*Cover with the stuffing inside that has said, should be soaked in beaten egg and then fry in hot oil.*

*Superlative hot or cold.*



# Messinase wrapping Meat

## Ingredients:

- Bread crumps
- Slices of beef
- Olive-oil
- Salt
- jam
- Baked jam
- Provola cheese
- Onion, laurel



## **Recipe:**

*Spread the slices using a beating.*

*With seasoned breadcrumbs rub the slices, put a piece of ham and chunks of provolone. Reseal a bundle, go over the rolls in the bread crumbs. Place the rolls in the skewer interspersed with a piece of onion and .*

*Cook on the grill or in oven at 180 for about 15 minutes with a few flakes of butter in a pan without oil or with a few knobs of butter.  
Excellent, tasty and flavorful!*

# KotletSchabowy

## Ingredients:

- 4 medium-sized pork chops
- salt and pepper
- 25g plain flour
- 1 egg, beaten
- 25g breadcrumbs
- Oil/butter for frying



## **Recipe:**

*Beat out the pork chops until fairly thin. Season with salt and pepper. Set aside. On separate plates, pour flour, egg and breadcrumbs. Dip each chop into the flour, coating on both sides, and then dip into the beaten egg. finally press the chops on to the breadcrumbs, ensuring even coating. Heat sufficiently oil/butter in a large frying pan. When very hot, add the pork and fry over high heat for 5 minutes on each side. Lower heat and cook for another few minutes until golden. Serves 4.*

# Bigos

## *Ingredients:*

---

- 2kg of sauerkraut
- ½ kg of meat 9 (pork or beef)
- 2 cups of broth
- 3 cloves of well-chopped garlic
- A cup of dry mushrooms
- A cup of chopped bacon
- 2 chopped onions
- ½ kg of sausage – cut into small chunks
- A cup of chopped smoked ham
- 3 bay leaves
- Half tablespoon of majoran
- Salt , pepper



## *Recipe:*

*Fry chopped bacon, ham, sausage and meat on a pan. Put into a big pot. Add sauerkraut, you can chop it a bit, and pour broth into it. Turn the cooker on the lowest fire. Add to the pot all the herbs and spices. Cook for one hour, stir it from time to time. Boil water with dry mushrooms, chop the mushroom and add them to bigos. Fry onion on oil, add together with 1 cup of canned tomatoes or a jar of tomato puree. Cook for about 2 hours then put it into a fridge or freeze small portions. Bigos is usually served with bread.*

# Pierogi

## Ingredients:

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- 0.5 kg of strawberries
- or 0.5 kg blueberries
- sugar
- potato starch (optional)
- salt, a spoonful of oil for cooking pierogi
- pierogi dough (see our recipe)
- some stuff for decoration: sweetened cream or yoghurt, raw fruits, whipped cream or vanilla ice cream



## Recipe:

Rinse fruits water and wash it. Cut up 0.5 kg of strawberries into little pieces We use the whole blueberries Put strawberries into a bowl, and 0.5 kg of blueberries into a second one. Pour few teaspoonfuls of sugar into bowls with strawberries and gently mix. Taste, whether the amount of the sugar is sufficient. Don't add sugar to bowl with blueberries. Making pierogi is more difficult with such a mixture. Strawberries mixed with sugar should stand some time (in the meantime prepare pierogi dough). Thanks to that the sugar will manage to dissolve in the juice which will sail out of fruits. You can add a teaspoon of the potato starch into both bowl and then mix precisely. We prepare pierogi dough according to the standard recipe .

Lay portions of blueberries on dough circles and add quarter to half a teaspoonful of sugar. Put portions of strawberry 'mousse' on other circles. Glue pierogi very carefully. It is important, since pierogi with fruits have a greater tendency of opening during cooking, than pierogi with any other filling.

Put water with the addition of salt and the spoonful of oil on the cooker. Thanks to oil pierogi won't get glued to each other. After few minutes, when water starts boiling we throw pierogi, one after another. Stir every couple of minutes so that they don't stick to the pan. When the dumplings will flow to the surface we still cook 2-3 minutes. Take one pierog out and check, whether the dough is soft. If not - continue cooking for a while.

Now drain pierogi, lay on plates and decorate with additions. A great freedom exists in choosing what we will pour over our pierogi. In general Poles use a sweetened cream or yoghurt (sweetened natural yoghurt or fruit yoghurt). You can sprinkle with brown sugar, as well as slices of raw fruits. Pierogi with fruits, in contrast with other kinds, is not refried on the frying pan. It is also very tasty when cooled off. Then it is possible to serve pierogi with addition of the whipped cream. Serving the cooled fruit dumplings with vanilla ice cream is another possibility..



# Kluski Śląskie

## Ingredients:

- 2 pounds peeled potatoes, cooked in salted water
- 2 large beaten eggs
- 1 teaspoon salt
- 1 1/2 cups potato flour, more or less

## **Recipe:**

*Mash, rice or grind thoroughly drained potatoes. Transfer to a large bowl and mix with eggs and salt. Add as much of the 1 1/2 cups flour (or more) as necessary to make a roll-able dough.*

*Put a large pot of salted water on to boil. Pinch off pieces of dough and roll between the palms to the size of a golf ball or to a 2-inch oblong. When you have 12 dumplings formed, drop them into the boiling water. When dumplings rise to the surface, boil an additional 5 minutes. Test to see if dumpling is done. Remove with slotted spoon to a colander. Repeat with remaining dumpling dough.*

*Serve with the drippings of roasted meat or poultry, or serve with caramelized onions or fried bacon bits and drippings.*



# Saksuka

## Ingredients:

- ❖ 2 eggplants (long type)
- ❖ 2-3 peppers, finely chopped
- ❖ 2 tomatoes, peeled and cubed
- ❖ 1 courgette/zucchini (optional)
- ❖ Tomato purée/paste
- ❖ 2-3 cloves garlic, crushed or finely sliced
- ❖ Olive oil



## **Recipe:**

- Peel alternate strips off the aubergines (eggplants) lengthwise to create a stripey pattern. Chop into chunky cubes, sprinkle generously with salt, and leave to soak in a bowl of water for about half an hour.
- To soak or not to soak: A debate continues to rage as to whether salting and soaking aubergines really does help to remove any bitterness, but the main orthodoxy is that is better to do than not.
- Rinse the aubergine chunks, pat dry, and then fry in a light olive oil until golden brown. Stir in the finely chopped peppers and the tomatoes and cook over a gentle heat. When these start to break down and disintegrate, add the tomato puree/paste and garlic, and continue to simmer for a few minutes. If the tomatoes aren't especially juicy then feel free to supplement with a little water. You should be aiming for a really moist and juicy consistency. Leave to cool. Serve chilled. It's superb eaten with hunks of fresh bread or with some cool fresh yoghurt on the side.

# Içli Meatballs

## *Ingredients:*

---

*½ kilo lean ground beef*  
*¾ kilo white onion*  
*½ kilo fine, or “koftelik,” bulgur*  
*100 grams walnuts*  
*½ bunch parsley*  
*1 teaspoon black pepper*  
*½ tablespoon salt*  
*½ tablespoon red pepper flakes*  
*½ tablespoon tomato paste (“salca”)*



## *Recipe:*

1. Filling: Finely chop onions and parsley. Crush the walnuts.

In a large pan or skillet, brown the onions with the beef continuously mixing over medium-high heat for about 15-20 minutes.

When browned and crumbly, remove from heat and add parsley, walnuts, and spices. Mix well, cover and refrigerate overnight.

2. Shell: Put the bulgur in a large mixing bowl and pour very hot water over it – enough to cover the bulgur. Mix in 1 tablespoon of tomato paste and a bit of salt. Allow the bulgur to sit in the water until it cools and the bulgur expands fully. When cool, knead the bulgur by hand thoroughly for 20 minutes. This is hard work but essential for the consistency of the shell. When it reaches a slightly elastic pasty consistency it is sufficiently kneaded.

3. Assembly: Here’s where the technique comes in. Take a small handful (about 100 g) of bulgur and make a ball. Make a hole in the ball with your index finger while rotating the ball with your opposite hand. As you hollow out the ball it should lengthen in your hand and start to take the shape of a small cup. The walls of the shell should be firm and consistently around 2mm thick. Once the shell is evenly hollowed and about 8cm in length, gently fill it with the filling (about 1.5 tablespoons) but leave a little room at the top so you won’t have trouble closing it.

4. Now comes the second trick – closing the kofte. Moisten your hands with water and slowly spin the open kofte with one hand while gently tapering closed the open top on top. As you continuously spin it you can remove any excess shell that may appear. This process somehow reminded us of watching cigars being rolled. What results should be a firm little football shape about 8cm long and 4 wide.

5. Frying: At Sabirtasi they use a deep fryer, but any deep pot will do for frying. Heat enough vegetable oil to 350F so that once you put the iclikofte in to fry they will be completely submerged. Fry until golden brown.

# White Bean With Lamb

## Ingredients:

*400 grams white beans*

*250 grams lamb or mutton chopped into small chunks (mutton is much tastier, if you can get it)*

*4 tablespoons butter*

*2 large onions*

*2/3 large fresh tomatoes, or a tin of chopped tomatoes, or 2 tablespoons tomato puree*

*1 litre lamb stock (why not make a virtue of this and have a great lamb roast the week before, and boil up the bones – there's nothing to compare with home made stock)*

*1 sweet pepper (feel free to be creative with colours), cut into medium sized chunks*

*Salt to taste*



## **Recipe:**

- *Soak the beans overnight (minimum 12 hours), then rinse them well, drain and boil for about 30 minutes until they are just starting to become tender. Drain and put to one side.*
- *Dice the onions, and cook in the butter until golden. Add the meat to the pan and brown it lightly. Allow any juices to evaporate. Add the peeled and chopped tomatoes, the chopped peppers, and approx 1-2 teaspoons of salt.*
- *Cover and cook on a low heat for about 45 minutes.*
- *Add the beans and the stock, cover and let it simmer until the beans are nice and tender.*
- *Serve with Pilav (Turkish Rice)*



# Hungarbegendi

## Ingredients:

1 kg diced lamb (preferably from leg)  
2 tbsp tomato paste  
2 tbsp capsicum paste  
3 garlic cloves, crushed  
2 onions, finely chopped  
2-3 bay leaves  
2 green capsicum, finely chopped  
4 tomatoes, diced  
2-3 tbsp butter  
1/2 cup parsley, finely chopped  
1-1.5 cup hot water

### **Eggplant puree**

4-5 large eggplants  
1/4 cup butter  
1/4 cup white flour  
1 cup milk  
1/2 cup grated Turkish hard mature cheese (kasar) or kashkavalcheeseView conversion table

## Recipe:

Place the lamb in a large bowl. Add the tomato and capsicum pastes, garlic and half the onion. Season to taste with salt and pepper. Add the bay leaves. Cover with plastic wrap and place in fridge for 6-12 hours.

Sautee the remaining onion, add the lamb, green capsicum and tomato. Increase heat to high, bring to boil, then reduce heat to low and cook for 30 minutes to 1 hour or until the lamb is cooked.

To make the eggplant puree, place the eggplant on open fire such as a woodfire oven. Cook on each side until the skin of the eggplant is burnt.

Set the eggplant aside to cool, then peel and mash.

In a separate pan, melt 50g butter, add flour and milk then add mashed eggplants and cook for 6-7 minutes. Top with the kasar cheese in the final two minutes of cooking.

To serve, divide the eggplant puree among plates, then top with the lamb.



# *Desserts:*



- *German*
- *French*
- *Italian*
- *Polish*
- *Turkish*



# Cheesecake

## Ingredients:

- *1kg Cream Cheese*
- *2 eggs*
- *250g sugar*
- *1 lemon*
- *30g butter*
- *1 package cookies*



## **Recipe:**

- ❖ *press a lemon*
- ❖ *take the cream cheese in a bowl*
- ❖ *add sugar and eggs*
- ❖ *agitate the lemon juice*
- ❖ *mix the dough for 3 minutes*
- ❖ *crush the cookies and give them in the cake pan all over the ground*
- ❖ *take the dough in the cake pan and bake them for 50 minutes at 125°C*

# Black Forest Cake

## Ingredients:

- 6 eggs, 200 g sugar, 170g flour, 30 g cocoa
- 60 g melted butter

### **Ingredients for the topping:**

- 50g red currant or raspberry jam
- 1,2 l whipped cream (sweetened with 50g of sugar)
- 250g sour cherries
- 100g Kirsch, 50g chocolate flakes
- 16 cherries for decoration



## **Recipe:**

- ❖ *split the chocolate flan base horizontally in three pieces*
- ❖ *spread the first chocolate flan base with a layer of jam and put the sour cherries on it*
- ❖ *put Schnaps over it and then some cream*
- ❖ *place the second chocolate flan base on top and sprinkle with Kirsch*
- ❖ *do this again with the third layer*
- ❖ *coat the edges with the remaining cream*
- ❖ *finally, sprinkle the cake with the chocolate flakes and place each of the sixteen cherries on a little mound of cream*



# Apple Strudel

## Ingredients:

- 500g flour
- 200g sugar
- 250g butter
- 3 eggs
- 1 TL vanilla aroma
- 1 Pack backing powder

### **Ingredients for the charge:**

- 500g apple
- 2 Packs Vanillasugar
- 30g almonds
- 100g cinnamon



## **Recipe:**

*fill in the puff pastry all the other ingredients and bake them for 45 minutes at 200°C*

# Chocolate Mousse

## Ingredients:

- 8 ounces bittersweet or semisweet chocolate, chopped
- 4 tablespoons butter
- 3 large eggs, separated
- 1/4 cup super fine sugar
- 1 1/4 cups cold heavy cream
- Small chocolate shavings for garnish



## **Recipe :**

1. Melt the chocolate and butter.
2. Add the yolks.
3. In a clean bowl, beat the eggwhites. Add 2 tablespoons of the sugar and beat until stiff.
4. Fold the eggwhites into the chocolate mixture until no white specks appear.
5. Refrigerate until well chilled.

# Tarte Tatin

## Ingredients:

### For the filling:

- Sugar 1 cup
- Butter 1 cup
- 6 apples, such as Golden Delicious,
- Granny Smith, peeled, cored and quartered

## Recipe :

1. Preheat oven to 175 degrees
2. Spread butter evenly into a pan.
3. Sprinkle with sugar.
4. Put apple slices over sugar layer.
5. Let the apples caramelize.
6. Cover apples with pastry, trim sides if necessary.
7. Place pan on a baking sheet.
8. Bake in preheated oven for 1 hour, until pastry is golden brown.
9. Allow to cool slightly, Place a large plate over pastry, then invert so apple layer is on top.



# Crepes

## Ingredients:

- 1 cup all-purpose flour
- 2 eggs
- 1/2 cup milk
- 1/4 teaspoon salt
- 2 tablespoons butter, melted



## **Recipe :**

1. In a large mixing bowl, mix together the flour and the eggs.
2. Gradually add in the milk.
3. Add the salt and butter
4. Beat until smooth.
5. Heat a lightly oiled griddle or frying pan over medium high heat. Pour approximately 1/4 cup for each crepe.
6. Cook the crepe for about 2 minutes, until the bottom is light brown.
7. Loosen with a spatula, turn and cook the other side
8. Fillings
9. fill with what you like : sugar, jam, chocolate, ice cream....



# Crème Brûlée

## Ingredients:

- 500ml (18fl oz) double cream
- 1 vanilla pod
- 100g (4oz) caster sugar  
(plus extra for the topping)
- 5 egg yolks, 2 whole eggs

## **Recipe :**

*Pre-heat the oven :115C°/250°F*

*Pour the cream into a saucepan.*

*Split the vanilla pod lengthways and scrape the seeds into the cream.*

*Chop the empty pod into bits, and add these to the cream.*

*Add the sugar.*

*Bring the cream to boiling point, then turn off the heat and put a lid on. Leave to infuse for five to ten minutes.*

*Bring the cream back to boiling point once more, then pour over the eggs, whisking vigorously all the time until thickened.*

*Strain through a fine sieve into a jug, then fill ramekins about two thirds full.*

*Place the ramekins in a roasting tray and pour in enough hot water to come halfway up their sides. Place on the centre shelf and bake for 40 minutes to one hour*

*Remove from the water*

*Allow to cool to room temperature.*

*Before serving, sprinkle one level teaspoon of caster sugar over the surface of each Crème, then caramelise with a blowtorch or put in the oven (grill)*



# Pistachio Cake

## Ingredients:

- *Flour*
- *sugar*
- *eggs*
- *yeast in poudre*
- *Pistachio*
- *Butter, Salt*



## **Recipe:**

*Shuffle the egg whites very firm in a bowl and add, still whisking, half of the sugar. In another bowl, pour the egg yolks, add the remaining sugar icing and assemble to form a frothy white compound. Mix together the egg whites with the yolks. Merging, always whipping and gradually, the flour mixed with baking powder and salt. Grease a cake pan with butter, pour in the mixture and cook at medium heat for about three quarters of an hour. Let the cake cool and serving . Put the pistachios in a bowl (keep some aside for garnishing), add a spoonful of water and mash with the pestle until it forms a soft mush. Add the diced butter and icing sugar and mix well. Coat the top of the cake after having removed the crust surface, with this pistachio butter, garnish with pistachios and set aside to serve.*

# Cannoli

## Ingredients:

- Cialde
- Ricotta sheep cheese
- Candies fruits
- chocolate drops
- sugar
- oranges water



## **Recipe:**

*For the filling work in a bowl the ricotta cheese(must be dry) sieved with orange flower water and sugar. When the mixture is creamy, stir in the remaining ingredients and refrigerate for 30minutes. Cannoli stuffed with a teaspoon or a pastry bag with the nozzle is very wide. The cannoli are stuffed ready to serve, because otherwise the wafer becomes soft as it absorbs the moisture of the filling. If there is not possible to do so at the time, use of the melted chocolate to coat with the aid of a brush the inner wall of cannolo. Decorate each cannoli with candied orange peel or garnish with candied cherries. Finally sprinkle with powdered sugar.*



# Tiramisu Cake

## Ingredients:

- *Cacao in powder*
- *Coffee*
- *Chocolate*
- *Mascarpone cheese*
- *Eggs, sugar*
- *Savoardi biscuits*

## **Recipe:**

*First prepare the coffee, pour into a bowl (if you want add sugar ) and let cool. Whip the egg yolks with half the sugar until you get a nice mixture is light and creamy. Work then them some mascarpone cheese with a whisk until creamy and no lumps together always beating the sugar and mix quickly.*

*Whip the egg whites until stiff hours with a pinch of salt, add half the remaining sugar and add them gradually and gently into the mixture of mascarpone cheese and egg yolks. Put the biscuits in a container and started to wet them with coffee, and must be well soaked but not completely soaked. Cover the lady finger soaked with a layer of mascarpone cream with a spatula, sprinkle the surface of cocoa. Have then the second layer of ladyfingers. Cover with the remainder of the cream. When finished sprinkle with plenty of cocoa powder to the surface of your Tiramisu and add a handful of chocolate chips. Store in refrigerator for a few hours to shrink the sweet and ... bon appetit!*





# Sicilian Cassata Cake

## Ingredients:

- Cannella, Cioccolato
- Frutta candita
- Pistacchi
- Ricotta, Rum
- Vanillina, Zuccherio
- Pan di Spagna
- Pasta reale, Glassa



## **Recipe:**

*Prepare a sponge and let it cool. Strain the fresh ricotta cheese and stir in the powdered sugar, vanilla and cinnamon, and sweet liqueur to taste, work the mixture well until creamy smooth and soft. At this point add the cream to the chocolate chips, pistachios and candied fruit, cut into small cubes. Prepare green marzipan and as soon as it cools, knead until it becomes smooth and compact. Cut the sponge cake horizontally obtaining four discs. Line a cake tin with high sides with parchment paper and arrange a first disc of sponge on the bottom, also the sides lined with pieces of sponge cake and marzipan green using cream cheese as glue to make them adhere to the wax paper. Pour into the pan half the cream cheese and then cover with another slice of sponge, repeat the process with the other remaining filling and close with the last disc of sponge. Place the mold in the fridge for the cream curdled well. When the cake is well chilled remove it from the refrigerator, remove it from the mold upside down onto a plate and cover it entirely with a white frosting. Then let the icing harden and then trimmed the cassata with candied fruit.*

# The Granita

## Ingredients:

- Almond milk
- Water
- sugar
- Glucosio



## **Recipe:**

*Prepare the syrup by mixing sugar, water and glucose. Simmer for a few minutes off the heat and set to cool, making sure that sugar and glucose are diluted completely. When the syrup is cold add it to the almond milk and store it in the freezer, where it will remain until the liquid from freezing. It is necessary that, from time to time, it gives a mixed with the liquid to avoid crystallization.*

# Szarlotka

## Ingredients:

### **For the dough:**

- 1.5 cups flour
- 1 egg
- 2 tablespoons reduced fat sour cream
- 1.5 sticks of unsalted butter
- 1/4 cup sugar

### **For the topping:**

- 1,5 kg sour apples
- ground cinnamon
- 1/4 cup sugar



## **Recipe:**

1. Mix the flour with half the sugar and chop it up with the butter, add the egg, sour cream and quickly make a dough with your hand.
2. Peel the apples, take out the middles and cut into pieces. Put them into a pot and add half a cup of water. Roast them for about 10 minutes, until they fall apart.
3. Cut the dough into two equal parts (unless you don't have enough to fill your pan, I put it on very thinly). Take one part of dough and using a roller, make it flat and put it into the pan. Put it into the oven set at 390 F, bake for about 15 min.
4. Mix the apples with the rest of the sugar, put over the dough and spread out evenly. Take the other part of the dough, make it flat and cut into small squares. Sprinkle the them over the apples and sprinkle with cinnamon. Bake for another 30 minutes.

# Wuzetka

## Ingredients:

- 1 cup flour, 1 cup sugar, 150g butter, 4 eggs
- 3 full tablespoons potato flour
- 3 full tablespoons cocoa
- 2 teaspoons baking powder, breadcrumbs

### ***Cream for wuzetka cake:***

- 2 cups cream (30% fat)
- 1 cup icing sugar, 1 teaspoon gelatine
- chocolate flavour strands

### ***Chocolate icing:***

- 50g unsalted butter
- 1 tablespoon sugar, 3 tablespoons cocoa



## ***Recipe:***

- 1) preheat the oven to 180 degrees
- 2) sift the flour, potato flour, cocoa and baking powder into the bowl
- 3) beat the butter with sugar and egg yolks
- 4) beat the egg whites and add them, mix well
- 5) grease the cake tin and sprinkle with breadcrumbs
- 6) pour the cake mixture in and bake for 30-40 minutes
- 7) remove from the oven and set it aside to cool down
- 8) slice the cake into 2 pieces, spread the cream onto the bottom piece
- 9) cover with the top one, pour the icing on the top

### ***Cream for wuzetka cake:***

- 1) dissolve the gelatine in 2 tablespoons hot water
- 2) beat the cream with icing sugar
- 3) pour the cold gelatine into the cream, add the strands and stir well

### ***Chocolate icing:***

- 1) sift the cocoa powder into a bowl, add the sugar and 3 tablespoons of water
- 2) simmer until sugar is dissolved
- 3) add the butter, stir until melted, set it aside for while to cool down.



# Cream Cake

## Ingredients:

- 1 litre of milk
- $\frac{3}{4}$  glass of sugar
- 4 yolks
- 15 dag of butter
- 4 spoonfuls of flour
- 2 spoonfuls of potato flour
- 1 package of powdered pudding
- vanilla sugar



## ***Recipe:***

*Mix one glass of milk with flour, potato flour, pudding powder and yolks. Add sugar and butter to the milk left and boil it. While boiling pour the mixture of milk and flour into it, stirring it all the time. It is ready when it gets very thick. Put the custard onto the pre-prepared puff pastry.*

# Fruitjellywithcream

## Ingredients:

- 3 packets of jelly  
( orange, raspberry,  
lemon or gooseberry)
- 4 strawberries
- 1 apple
- Sweet cream
- 1 ½ spoonful of sugar



## ***Recipe:***

*Prepare the jelly following the recipe on the packet, put it into a fridge. When ready, cut it into small cubes and place in bowls. Whip cold cream with sugar, whipped cream put onto the jelly and decorate with fruit.*

# Chicken Breast

## Ingredients:

- ❖ 1 liter of milk
- ❖ 65 g of margarine
- ❖ 1 cup of flour
- ❖ 1 cup of sugar
- ❖ 1/2 a package of vanilla



## ***Recipe:***

- 1. Fry flour with oil in pot until it turns light pink.add in 1 liter of milk and sugar and boil while stirring.remove from heat once it thickens and add in vanilla*
- 2. Mix for 15-20 minutes with a blender.wet a tray (20 cm in diameter) with rose water or regular water.pour pudding onto the tray spread out and refrigerate.*
- 3.Sprinkle cinnamon on top,slice and serve on plates*

# Turkish Semolina Dessert

## Ingredients:

- 1 cup semolina flour
- 125 ml unsalted butter
- 2 tbsp pine nuts
- Syrup:
- 1 cup sugar
- 1 cup water
- 1 cup milk



## **Recipe:**

- Cook the main ingredients on medium-low heat until golden brown in a large pot, constantly stirring. In another pot, mix the syrup ingredients until boiled.

- Pour the syrup very slowly into the pot with the semolina while stirring with a long wooden spoon. The mixture will be bubbly and will spit so be careful. Stir until the mixture leaves sides of the pot (it will become doughy), this shouldn't take more than a couple minutes.

- Then place away from heat with the lid on, wait for 5 minutes and put in a bowl, leveled. When cooled, put it on a flat plate upside down. Serve in slices. It can be served with some chocolate sauce on top.



# Kunefe

## Ingredients:

- 500 gr (~1lb) shredded dough
- 4 Tbsp butter
- 300 gr unsalted cecil cheese  
(mozzarella works too)
- 3 cups sugar
- 3 cups water
- Ground pistachio for garnish



## **Recipe:**

- In a pot, prepare the syrup mixing 3 cups of sugar and 3 cups of water. Bring to a boil. Then turn the heat off and let it cool.
- Melt the butter and pour all over the shredded dough. Mix it using your hands and make sure they get mixed up well. Meanwhile, split the shredded dough into small pieces by pulling them apart with your fingers. Grease a middle size oven tray or Pyrex. Then, spread half of the shredded dough and press down using your hands. Slice unsalted cecil cheese or Mozzarella (about ¼ inch thick). Place sliced cheese over the shredded dough evenly and then, cover with the remaining half of the shredded dough. Again press down to compress using your hands.
- Preheat the oven to 400 F (200 C) and bake Kunefe until the top turns light brown. Then, take it out of the oven and turn upside down with the help of a flat tray. Again bake until the other side turns light brown. Pour the cooled syrup all over the hot Kunefe and set aside for 5-7 minutes before serving.
- After the syrup is absorbed slice the Kunefe as you like and garnish with ground pistachio.

# Sekerpere

## Ingredients:

### **For its dough:**

- 2 cups flour, ½ cup semolina
- ½ cups sugar, 1 egg
- 125g butter
- 1 dessert spoon baking powder
- Hazelnut

### **For its syrup**

- 2 cups sugar
- 2 ½ cups water
- 1 tbsp lemon juice



## Recipe:

- As we must let the syrup get cold before pouring it on sekerpare cookies, start with making the syrup first.  
*Pour water and sugar in a pot. Heat them until it boils. Let it boil about 15 minutes until it reaches the right consistency. Add lemon juice and take it from the heat. Put it aside and start preparing the cookies.*
- Combine butter, flour, semolina, sugar, an egg and baking powder and knead them well.  
*Preheat the oven at 180C.*
- Pick walnut sized pieces and roll them. Put them in an oiled tray leaving enough space between each as they will rise when cooked.
- Place hazelnuts on their top pressing gently. Cook them in oven for 25 minutes until golden.
- Pour the syrup when the cookies are still hot. You can pour it with a ladle on each piece. Wait until the cookies absorb the water. You can serve it with black tea.
- **Note:** I make 50 piece from these ingredients, but pour the syrup on 25 of them as I put the other half in refrigerator to make it another time. When I have any unexpected guests, I just prepare the syrup and pour it hot on the cold cookies to serve them tasty sekerpare. Don't forget the rule for pouring syrup on cookies for skerpere. If the cookies are hot, the syrup must be cold or vice versa

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