

# Cookery book

A recipe has no soul. You, as the cook, must bring soul to the recipe.  
Thomas Keller

## Contents

<b>Вступление авторов</b>	<b>1</b>
Pancakes	3
<b>PAELLA</b>	<b>4</b>
Brazil Coxinha	6
Tom Yum Kung	8
Jiaozi	9
Bobotie	11
Masala tea	12
Onigiri	14
Wursts	16
Popular German sausages made from various types of meat - pork, beef, chicken, veal. There are several dozen types of wurst in Germany. For example, bratwurst made from pork, frankfurter made from beef and white veal weisswurst. Sausages are grilled or pan-fried, served with whipped cream, mustard, coleslaw and potatoes.	16
Ingredients:	16
Pork 2 kg	16
Fat 500 g	16
Salt 40 g	16
Sugar 20 g	16
Garlic 4 cloves.	16
Greens (to taste) 30 g	16
Ground red pepper 10 g	16
Turmeric 15 g	16
Allspice (crushed) 5 g	16
Hops-suneli 15 g	16
Water 100 ml	16
Intestines (1.5 meters of finished natural shell for cooking sausages with a width of 32-38 mm)	17
Cooking time: 100 minutes	17
Preparation:	17
1. Before cooking sausages, the shell should be rinsed with warm running water (37-40C) outside and inside, then soaked for 30-60 minutes. in warm water.	17
2. Rinse the fat, dry it and cut into small pieces.	17
3. Wash the meat, dry it with a clean, dry towel and cut into pieces the same size as the fat. Chop everything through a meat grinder.	17
4. Finely chop the greens.	17
5. Chop the garlic. Pepper should be ground in a spice mill. Mix the minced meat, herbs, spices, salt and sugar. Add water.	17
6. Mix everything thoroughly.	17
7. Change the knives on the manual meat grinder to a special metal nozzle for stuffing the shell with minced meat. Cut the shell into 3 50 cm pieces. Pull one end of the shell over the nozzle, and at the	

other end make a knot and several small punctures with a needle.	17
8. Pass the minced meat through a meat grinder and, scrolling, fill the shells. On a long sausage at a distance of 6-8 cm, make 3-4 twists. This is how wursts are obtained. Pierce each sausage with a needle in several places.	17
9. Boil the sausages in water for 15 minutes, then fry on both sides for 3 minutes on high heat, cover and simmer for 10 minutes.	17
Croissants	18
Dubai chocolate	19
Recipe for cooking lula kebab from beef	22

## Вступление авторов

Данный документ содержит общие результаты поисковой и исследовательской деятельности команд, участниц проекта “Around the World with English”. Ребята делятся понравившимися кулинарными национальными рецептами.

При работе наблюдайте за другими пользователями этого документа, их можно увидеть над панелью инструментов. Цвет их иконки будет означать и цвет их текстового курсора. **Текстовый курсор голубого цвета - это цвет вашей команды**, которая сейчас конкретно работает с документом, именно им вы управляете - ставите на пустую строку позади уже имеющихся текстов и вставляете свое заглавие и свой текст.

Каждая команда в этом документе **делает заглавие своему рассказу** (например, *Вступление авторов* или *Pancakes*) и после него **вставляет свой рассказ, скопированный из своего текстового документа. Форматирует свой рассказ** в соответствии с данным общим документом (*как минимум шрифт и выравнивание*).

Заглавие своего рецепта оформите стилем **Заголовки 2** (панель инструментов *Стили*, см. *Pancakes*). Первое слово (или несколько) во вставленном тексте оформите ссылкой на текстовый документ с вашего google-диска (например, *This is the famous Russian food*). Вставьте заглавие своего текста в общее оглавление: щелчок по одному из пунктов общего оглавления, щелчок по появившейся команде *Обновить оглавление*.

# Pancakes



This is the famous Russian food. Originally, pancakes were considered as a ceremonial food for Maslenitsa. The round shape of the pancakes symbolized the sun, as well as the life cycle. Over time, the deep meaning of pancakes lost, they can be cooked for any reason. Pancakes are served with honey, butter or jam.

## Ingredients for “Perfect Pancakes”:

Milk - 1 L

Chicken Egg - 6 pcs

Sugar - 100 g

Wheat flour / Flour - 350 g

Oil - 120 g

Salt - 15 g

Cooking time: 90 minutes

## PREPARATION:

1. Beat eggs with sugar.
2. Add beaten eggs, salt, oil to milk, stir everything
3. Add flour to the mixture, mix everything to a smooth paste.
4. Bake pancakes over medium heat.

**Tip:** Before baking the first pancake, grease the hot pan with a piece of sowbelly or oil. After this, do not grease the pan again.

# PAELLA

## Traditional Spanish Paella Recipe



### Paella is the famous Spanish food

**Paella** is currently an internationally-known rice dish from Spain. It originated in the fields of a region called Valencia on the eastern coast of Spain. Today **paella** is made in every region of Spain, using just about any ingredient that goes well with rice. There are as many versions of **paella** as there are cooks. It may contain chicken, pork, shellfish, fish, eel, squid, beans, peas, artichokes or peppers.

### Ingredients:

#### For the Seafood Paella:

- 2 cups of Bomba or Arborio rice
- 4 cups of fish or chicken broth
- 300g of shrimp, peeled and deveined
- 300g of mussels, cleaned
- 300g of squid, cleaned and sliced into rings
- 1 medium onion, finely chopped
- 1 red bell pepper, chopped
- 2 cloves of garlic, minced
- 2 medium tomatoes, chopped or 1 cup of canned diced tomatoes
- 1 teaspoon of smoked paprika
- A pinch of saffron threads (optional but recommended)
- Salt and black pepper to taste

- Olive oil
- Fresh parsley, chopped, for garnish
- Lemon wedges for serving
- Peas (optional)

### **Instructions:**

#### 1. \*Preparation of Broth:\*

- In a saucepan, warm up the fish or chicken broth and add the saffron threads to infuse them with flavor. Keep it warm over low heat.

#### 2. \*Cooking the Vegetables:\*

- In a large paella pan or a wide, shallow skillet, heat about 3 tablespoons of olive oil over medium heat.
- Add the chopped onion and bell pepper, and sauté for about 5 minutes, or until softened.
- Stir in the minced garlic and cook for another minute until fragrant.

#### 3. \*Adding Tomatoes and Spices:\*

- Add the chopped tomatoes (or canned tomatoes) and stir well. Cook for about 5-7 minutes, until the mixture thickens.
- Season with smoked paprika, salt, and pepper.

#### 4. \*Incorporating the Rice:\*

- Add the rice to the pan, stirring to coat the grains with the oil and vegetables.
- Pour in the warm broth carefully, ensuring that the rice is evenly distributed. Do not stir the rice once the broth is added.

#### 5. \*Cooking the Seafoods:\*

- Bring the mixture to a simmer, then reduce the heat to low.
- Arrange the shrimp, mussels, and squid on top of the rice. Press them slightly into the liquid.
- Cook without stirring for about 15-20 minutes, or until the rice is tender and has absorbed most of the liquid.

#### 6. \*Final Touches:\*

- If you like, add some peas in the last few minutes of cooking for added color and flavor.
- Remove the pan from heat and cover with a clean kitchen towel. Let it rest for about 5-10 minutes.

#### 7. \*Serving:\*

- Garnish with freshly chopped parsley and lemon wedges.
- Serve the paella straight from the pan for a traditional presentation.

### **Tips:**

- Paella can also be made with chicken, rabbit, or a mix of both. Just replace the seafood with your choice of meat.
- Feel free to experiment with vegetables like green beans or artichokes.

- A true paella is cooked over an open flame, but a stovetop works just fine.

Enjoy your meal

## Brazil Coxinha



History:

[This dish](#) appeared at the end of the XIX century in Limeira in the state of Sao Paulo. According to oral tradition, the dish was first prepared by a chef for the Brazilian Princess Isabel.

Meaning:

Coxinha gained popularity under the policy of accelerated industrialization, the need for a quick snack without leaving the workplace.

Brazilian cuisine is a vibrant combination of Native American, African, Portuguese and many other culinary traditions. It harmoniously combines exotic and familiar ingredients, which makes it unique and inimitable.

Coxinha. These are traditional chicken croquettes that are often served as snacks on holidays or in cafes all over Brazil. They have a characteristic teardrop shape and usually contain a filling of chicken meat wrapped in dough, and then rolled in breadcrumbs and fried until golden brown.

Cooking time: about 2 hours

Difficulty: medium

Ingredients:

Chicken fillet – 500 g

Onion – 1 pc.

Garlic – 2 cloves

Egg – 1 pc.

Wheat flour – 2 cups

Chicken broth – 2 cups

Salt, pepper – to taste

Breadcrumbs for breading

Vegetable oil for frying



### Step-by-step recipe:

1. Preparation of the filling: Boil the chicken fillet until tender, leave to cool, and then finely tear it with your hands or chop it in a blender. In a deep frying pan, fry the finely chopped onion and garlic until transparent. Add the chicken meat, salt, pepper and mix thoroughly.
2. Dough: In a saucepan, mix the chicken broth and flour. Cook over low heat, stirring constantly, until the dough is thick and homogeneous. Leave to cool.
3. Forming a Coxinha: Take a small amount of dough and make a flat circle out of it. Put a small amount of filling in the center and carefully wrap the dough, giving the shape of a tear.
4. Breading: Roll each kosher in beaten egg and then in breadcrumbs.
5. Frying: Fry the Coxinha in deep oil until golden brown. Spread it on a paper towel to get rid of excess oil.
6. Serving: Serve hot, with sauces of your choice.

Enjoy the taste of Brazil!



# Tom Yum Kung



## History:

The history of [this soup](#) is very unclear. Some experts believe that [this soup](#) first appeared in the Ayutthaya kingdom which was founded in the 14th century. It's believed that [Tom Yum Kung](#) was made by the king's chefs. Another theory about [this dish](#) says that this soup was made by farmers, who wanted to cook a simple soup.

## Meaning:

[Tom Yum Kung](#) is the most famous national Thai food in the world. It gained a huge popularity after its recipe was changed in the 20th century. Now [this soup](#) can be sour, spicy or even creamy. It's so popular that it was mentioned in the top 20 soups of 2024. In 2024 it was included in the list of UNESCO Intangible Cultural Heritage

## Ingredients:

- 15 shrimps
- 600g of chicken if shrimps are not available (you can also add fish or any other seafood)
- Kaffir lime leaves
- Lemongrass
- Galangal
- Thai chilli peppers
- Fresh lemon juice, the amount is to your taste
- Coconut milk to your taste
- Coriander leaves

## Cooking method:

1. Clean the shrimp and remove the black thread (the intestine) from the shrimp by cutting it down the back.
2. Slice the galangal and lemongrass into short 3cm pieces and pound it in a mortar to break out the flavours.
3. Remove the stalk from the kaffir lime leaves and tear apart.
4. Put the chicken stock in a pan and bring to the boil.
5. When the water is boiling add the galangal, lemongrass, kaffir lime leaves and wait for it to come back to the boil.
6. Add the shrimps and cook for 2 minutes.
7. Slice the chilli peppers and add them into a soup
8. Add the fish sauce, lime juice and chilli oil to the soup.
9. Turn off the heat and add the coriander leaves.

Now you can enjoy this amazing soup!

# Jiaozi

a traditional Chinese dish



Jiaozi is a dish of Chinese cuisine, one of the varieties of dumplings in this region.

Traditionally, it is believed that jiaozi (Chinese dumplings) appeared in the period from 25 to 225 AD. They were invented by the folk healer Zhang Zhongjing.

It is one of the main dishes eaten during the Chinese New Year throughout northern China, and in the northern provinces all year round. The shape of the dumplings resembles the ancient Chinese currency, so eating them symbolizes financial success. Sometimes a coin is put in place of the filling, and whoever gets it will be happy and successful in financial affairs.

According to legend, the famous Chinese doctor and official Zhang Zhongjing, was returning home from public service and noticed that the people were suffering from severe frosts and hunger, so he cut mutton into pieces, added pepper and warming herbs of Chinese medicine, boiled them and began to spread them a little in the middle of the dough, and so the first "jiaozi" turned out".

## Ingredients:

Garlic	2 Cloves
Flour	1.5 Cups
Egg	1 Piece
Minced pork and beef	200 Grams
Ginger	1 Slice
Soy sauce	1 teaspoon
Green onion	To taste
Salt	3 Pinches
Ground Black pepper	1 Pinch
Water	130 Milliliters
Vinegar 9%	20 Milliliters
Sesame oil	0.5 teaspoons
White pepper	1 Pinch
Rice starch	1/3 Cup
Seasoning "13 spices"	0.5 teaspoons
Chicken seasoning	0.5 teaspoons

## **Cooking recipe:**

- 1) Prepare the dough. Mix the flour with the starch and sift into a bowl. Gradually adding cold water, knead a homogeneous dough.
- 2) Prepare the filling. Add finely chopped dill greens, very finely chopped onions and grated ginger root to the minced pork. Add salt and pepper to taste, mix well.
- 3) From a piece of dough, pinch off small pieces and roll them into cakes. Put a spoonful of filling in the center of each tortilla (if the tortillas are small, then a teaspoon, if larger, then a tablespoon).
- 4) Gently lift the edges of the dough up and fold like a flower, pinching a little. Do this until the dough and minced meat are finished.
- 5) Put a coin in the last dumpling along with the minced meat. Before that, it must be thoroughly rinsed with baking soda.
- 6) Put the jiaozi in a steamer and cook for 15-20 minutes (or just boil in salted water in small portions)

Jiaozi can be served with a salad of finely chopped cucumber and green onions, sprinkled with lemon juice, lightly sprinkled with chili pepper or sweet paprika.

**Enjoy your meal!**



# Bobotie

## History:

This is a famous South African dish. [Bobotie](#) is a meat casserole. Legend has it that it was introduced to Africa in the 17th century.

## Meaning:

The origin of the word [bobotie](#) is disputed. The Afrikaans Etymological Dictionary states that the likely origin is the Malay word boemboe, meaning curry spice. Others believe that it comes from bobotok, an Indonesian dish that had completely different ingredients. The first recipe for [bobotie](#) appeared in a Dutch cookbook in 1609. It was later brought to South Africa and adopted by the Malay community in Cape Town. It also contains curry powder, which leaves a slight flavour. It is often served with sambal. The dish has been known in the Cape of Good Hope since the 17th century, when it was made with lamb and pork.

**Cooking time:** 1 hours 10 minutes

## Ingredients for [Bobotie](#):

Minced beef - 900g

Apricots -70g

Sultanas - 70g

Garlic - 2 cloves

Dry hot pepper - 0.5 teaspoon

Sea salt - 1 teaspoon

Ground black pepper - 0.5 teaspoon

Zira - 0.5 teaspoon

Turmeric - 0.5 teaspoon

Thyme - couple of sprigs

Milk - 100g

Chicken eggs - 2 pcs

Cheese - 150g

Lemon juice - 2 tablespoons

## Preparation:

1. Prepare the food according to the list.
2. Put the ground beef, salt, pepper, zira, turmeric, thyme, hot pepper, wine vinegar or lemon juice into a deep bowl, add the garlic. (If you don't like the garlic smell too strongly, replace the fresh garlic with a pinch of dried garlic.)
3. Wash the sultanas and apricots under running water, cut into small pieces and add to the mince along with the grated hard cheese.
4. Mix the mince until homogeneous, place in a baking mould, tamp it down slightly with the palm of your hand or a spoon.
5. Beat two eggs and milk in a bowl, salt and pepper the mixture.
6. Pour the milk and egg mixture over the minced meat in the mould and bake in a preheated oven for about 50-60 minutes, until brown on top of the casserole. If too much water forms in the mould during baking, it will need to be drained.
7. Cool the bobotie slightly, remove from the mould, cut into portions and serve.

Enjoy the taste of South Africa!



## Masala tea

Indian [masala tea](#) is a traditional Indian drink. The history of masala tea begins in North India, where it was popularized in the 19th century during The British Empire. The British, who ruled India, discovered that a hot drink with

spices helps to cope with a hot climate and prevent diseases.

This drink quickly gained popularity among the local population and became a part of Indian culture. Masala tea is traditionally served in the morning or evening and is an ideal drink to wake up or relax. It is also used in religious ceremonies and family celebrations.

### Ingredients for “Masala”:

Milk - 500 ml

Water - 250 ml

Cardamon - 10 pcs

Anise (star anise) - 2 pcs

Ginger Root - 15 g

Carnation - 10 pcs

Black allspice - 10 pcs

Almond - 5 pcs

Assam tea - 2 tsp

Cinnamon - 1 pc

Vanilla, nutmeg, cane sugar - to taste

Cooking time: 25 minutes

### PREPARATION:

1. Mix water with milk. Bring to a boil over low heat.
2. Meanwhile, in a frying pan without oil, fry cinnamon, crushed cloves, anise, pepper, a piece of ginger cinnamon, almonds, cardamom (if it is in pods, then you need to open them and take out the seeds, if ground, then add to the drink at the end).

3. Lower all spices into milk, do not remove from heat and cook for 3-5 minutes, stirring.
4. Add sugar, vanilla, nutmeg, cardamom (if ground) to taste.
5. Pour in the tea and cook for another 5 minutes.
6. Remove from heat, let it brew for a few minutes.
7. Serve hot.

**Feel all the notes of our cuisine!**

# Onigiri



Onigiri is a popular Japanese handy, healthy and tasty food. Simple rice balls were made people to have easy-to-carry food long ago in Japan. Their shape sometimes looks like Mount Fuji. Onigiri are easy to make and can have many different fillings, making them popular and useful food.

## Ingredients for “Onigiri”:

- \* 2 cups short-grain rice (sushi rice is better)
  - \* 2 1/4 cups water
  - \* 1 teaspoon rice vinegar
  - \* 1/2 teaspoon sugar
  - \* 1/4 teaspoon salt
- \* Your favorite filling (like pickled plums, tuna salad, or salmon)
  - \* Thin sheets of seaweed (optional)

## Preparation:

1. Cook the rice: Wash the rice until the water is clear. Put the rice and water in a pot and boil. Then, turn the heat low, cover, and cook for 15 minutes, or until the water is gone.
2. Mix in flavor: Let the rice sit, covered, for 10 minutes. Mix rice vinegar, sugar, and salt in a small bowl. Gently stir this into the rice. Let it cool a little.
3. Get your filling ready: Prepare whatever filling you chose.
4. Make the rice balls: Wet your hands a little so the rice doesn't stick. Take about 1/2 cup of rice and make it flat in your hand. Put some filling in the middle. Gently shape it into a triangle or ball.
5. Wrap it up (optional): If using seaweed, wrap it around the rice ball.

## Tips:

- \* Short-grain rice is best.
  - \* Don't over-mix the vinegar.
    - \* Try different fillings!
- Enjoy your rice balls!

## Swiss cheese soup.



This is a famous Swedish food. In 1911, they invented a technology for melting cheese at low temperatures, which prevents the product from delaminating. This invention contributed to the enrichment of cooking — cheese soup appeared, the main ingredient of which was processed cheese.

### ***Ingredients for “Perfect cheese soup”.***

Butter - 2 tablespoons

Stale white bread - 2 pieces

Meat broth - 1 liter

Cream - 1 cup

Grated cheese - 8 tablespoons

Chopped parsley - 2 tablespoons

Cumin seeds - ½ teaspoon

Salt - to taste

Ground black pepper - to taste

### ***PREPARATION:***

1. Cut slices of white bread into small cubes with a sharp knife and fry in a well-heated frying pan in butter until golden brown.
2. Pour a little cumin seeds into the finished meat broth and put the broth on fire, bring to a boil and cook over low heat for about 10 minutes.
3. Then add the cream and stir thoroughly. Immediately remove the boiling broth with cream from the heat and, stirring gently, add the cheese grated on a fine grater.
4. Add salt and pepper to the soup to taste.
5. Chop the fresh parsley finely with a sharp knife.
6. Pour the finished soup on plates, serve hot, sprinkle with parsley and put some previously cooked croutons in each plate.



**Tip: those who like more spicy dishes can add a few chopped garlic cloves to the finished soup.**

## ***Wursts***



*Popular German [sausages](#) made from various types of meat - pork, beef, chicken, veal. There are several dozen types of wurst in Germany. For example, bratwurst made from pork, frankfurter made from beef and white veal weisswurst. Sausages are grilled or pan-fried, served with whipped cream, mustard, coleslaw and potatoes.*

### ***Ingredients:***

***Pork 2 kg***

***Fat 500 g***

***Salt 40 g***

***Sugar 20 g***

***Garlic 4 cloves.***

***Greens (to taste) 30 g***

***Ground red pepper 10 g***

***Turmeric 15 g***

***Allspice (crushed) 5 g***

***Hops-suneli 15 g***

*Water 100 ml*

*Intestines (1.5 meters of finished natural shell for cooking sausages with a width of 32-38 mm)*

*Cooking time: 100 minutes*

*Preparation:*

- 1. Before cooking sausages, the shell should be rinsed with warm running water (37-40C) outside and inside, then soaked for 30-60 minutes. in warm water.*
- 2. Rinse the fat, dry it and cut into small pieces.*
- 3. Wash the meat, dry it with a clean, dry towel and cut into pieces the same size as the fat. Chop everything through a meat grinder.*
- 4. Finely chop the greens.*
- 5. Chop the garlic. Pepper should be ground in a spice mill. Mix the minced meat, herbs, spices, salt and sugar. Add water.*
- 6. Mix everything thoroughly.*
- 7. Change the knives on the manual meat grinder to a special metal nozzle for stuffing the shell with minced meat. Cut the shell into 3 50 cm pieces. Pull one end of the shell over the nozzle, and at the other end make a knot and several small punctures with a needle.*
- 8. Pass the minced meat through a meat grinder and, scrolling, fill the shells. On a long sausage at a distance of 6-8 cm, make 3-4 twists. This is how wursts are obtained. Pierce each sausage with a needle in several places.*
- 9. Boil the sausages in water for 15 minutes, then fry on both sides for 3 minutes on high heat, cover and simmer for 10 minutes.*

## Croissants



The croissant was first made in Vienna in the late 18th century, when the bakers celebrated the defeat of the Turks by creating a pastry in the shape of a crescent moon. The croissant quickly spread throughout Europe, becoming a popular snack in France, Germany, Italy, and other countries.

### Ingredients for tasty croissants:

- Flour - 450 g
- Milk - 300 ml
- Butter - 80 g
- Egg - 1 pcs.
- Sugar - 4 spoon
- Yeast - 20 g
- Salt - 1 pinch
- Vanillin - 1 packet

### Preparation:

1. Mix yeast and milk, add sugar, flour. Then, stir egg and sugar.
2. Knead the dough
3. Cut the dough into triangles
4. Twist each triangle into a roll. Cover the baking sheet with baking paper, put the blanks. Leave on for 10-15 minutes
5. Preheat the oven to 175 degrees and bake for 20 minutes

**Bon appetit!**

# Dubai chocolate



It is a popular [sweet](#) of the UAE. He appeared because of a woman on maternity leave who wanted to come up with a new filling for chocolate. He made a great impression on the whole world with his delicious and delicate taste!

## Ingredients for Dubai chocolate:

1. butter — 2 tablespoons;
2. kataifi dough, crushed — 250 g;
3. milk chocolate — 2 bars;
4. dark chocolate — 2 bars;
5. pistachio paste — 1/2 cup;
6. tahini (nutty seasoning made from ground sesame) — 1/4 cup.

## PREPARATION:

1. Melt the butter in a large saucepan over medium heat. Add the kataifi dough and fry it until dark golden brown (make sure that the dough does not burn). Remove from heat and let cool.
2. In a large bowl suitable for use in a microwave oven, add the crushed chocolate bars. Put it in the microwave for two minutes, but after a minute pause the process to stir the mixture. The chocolate should melt completely.
3. Pour a thin layer of melted chocolate into the chocolate mold. Place the container in the refrigerator for 10 minutes to freeze the chocolate.
4. In a large bowl, add the toasted kataifi, pistachio paste and tahini. Mix well until smooth.
5. Remove the chocolate mold from the refrigerator. Fill it with the resulting green mixture, smooth it with a spoon. Then pour the remaining melted chocolate on top and distribute it evenly over the container. Put the mold in the refrigerator for 30-60 minutes.
6. Remove the chocolate bar from the mold.

Now you can enjoy it!

# Draniki

King Stanislav August Poniatowski learned about the appearance of an overseas edible plant, he ordered to plant their land. The climatic conditions turned out to be favorable for potatoes, they took root and gave a good harvest. Since then, potatoes have settled in the Belarusian lands and in the national cuisine. Gradually, it penetrated into cooking: first in the form of jam, later potatoes began to be used to prepare a more complex dish. At the beginning of the 19th century, when the Polish chef Jan Szytler published a recipe



*The word draniki appeared later and had a more cosmic, folk character. This name of the dish comes from the Belarusian verb "drat", that is, "rub". Since ancient times, potatoes were finely grated on small, sharp boards—the ancestors of modern graters.*

## Ingredients for “Draniki”

Potatoes - 5 pieces

Onion - ½ piece

Chicken egg - 1 piece

Wheat flour - 2 tablespoons

Ground black pepper - to taste

Salt - to taste

Vegetable oil - 4 tbsp

## **Recipe**

1. Grate potatoes and onions on a coarse grater and place in a colander to drain the water.
2. Add egg, flour, salt to taste to the mixture and stir.
3. Pour oil into the frying pan and fry our potato pancakes for 5 minutes on each side.

**BON APPETIT !!!**

## Recipe for cooking lula kebab from beef



### History of Lula Kebab in Turkey:

Kebab is a general name for fried meat dishes popular in the countries of the Middle East, Central Asia, Transcaucasia and the Balkans. Turkey is considered the historical homeland of kebab. Nomadic Turkic peoples prepared this snack as early as the 2nd century BC. The meat of the sacrificial lamb was fried with olive oil over coals. Kebab appeared in Turkish cuisine thanks to the nomadic Turkic peoples who inhabited these lands as early as the 2nd century BC. They practiced cooking meat over an open fire, fried the meat of sacrificial lambs over coals, using olive oil to impart a special taste and aroma. Lamb lula kebab recipe:



### Ingredients for making lula kebab:

- beef — 800 g; 3
- pork — 200 g; 3
- onions — 250 g; 3
- cilantro — 5-7 sprigs; 3
- garlic — 1-2 cloves; 3
- salt, black pepper, paprika — to taste.

## Cooking lula kebab

1. Grind the lamb and beef through a meat grinder with a large grate.
2. Chop the onion by hand as finely as possible.
3. Cut off the stems of the cilantro, chop the leaves finely.
4. Press the garlic.
5. Mix the onion, garlic and herbs, season with salt and spices, mash lightly with a masher.
6. Mix everything thoroughly into the mince, beat off and put in the refrigerator for a couple of hours.
7. Soak wooden skewers in water in advance, form meatballs from the mince on them, compact well.

Bon appetit



# Pizza margherita



**This is a national dish in Italy.**

**His History:** According to popular legend, the prototype of the Margherita pizza was invented in June 1889, when the Royal Palace of Capodimonte commissioned the Neapolitan chef Raffaele Esposito to create a pizza in

honor of the visiting Queen Margherita.

Of the three pizzas created, the queen strongly preferred the one in the colors of the Italian flag — red (tomato), green (basil) and white (mozzarella). It is believed that then this type of pizza was named after the queen.

**Meaning:** Pizza is a national Italian dish, which is a round open flatbread topped with melted cheese and tomatoes.

The prototype of pizza was some of the foods served on slices of bread in the homes of the ancient Greeks and Romans. In connection with the import of tomatoes to Europe in 1522, Italian pizza first appeared in Italy. In the 17th century, a special kind of bakers, pizza makers, appeared, preparing pizza for Italian peasants.

Consists of an open round flat bread, sauce and filling, the main components of which are cheese and tomatoes. So, the dough is the basis of the pizza. The appetizing of the dish as a whole depends on its taste and quality. Sometimes cucumbers, mushrooms or even pineapple slices have added to it

## Recipe:

**For the base:** 300 g flour, 1 tsp instant yeast, 1 tsp salt, 1 tbsp oil.

**For the sauce:** 100 ml tomato sauce, 1 handful of basil (fresh) or 1 tsp dried, 1 garlic clove.

**For the topping:** 125 g ball mozzarella, handful, 1 handful grated parmesan, handful tomatoes cherry, handful basil leaves. (if you like it)

**Preparation method:** Put the flour into a bowl, add yeast and salt and stir it together.

Make a hollow in it and pour in warm water - 200 ml and the oil. Stir it again then put the base on a lightly floured surface and knead for 5 min until smooth.

Cover with a towel and set aside.

For the sauce: mix together the tomato sauce, basil and crushed garlic.

Set aside at room temperature.

**Split the dough into 2 pieces and shape 2 balls. Each ball then rolls out with a rolling pin into rounds 25 sm across. The dough has to be very thin as it will rise in the oven. Put the rounds onto 2 baking sheets.**

**Heat the oven to 220 C. Put an upturned baking tray on the top shelf in the oven.**

**Put the sauce over the dough, then tomatoes, mozzarella and parmesan.**

**Sprinkle some oil, season with salt and pepper.**

**Put the first pizza on top of the upturned tray. Bake for 8-10 min until crisp.**

**Serve with a little oil and basil leaves if you like it. Do the same with the second pizza.**

**Enjoy your pizza! Buon appetito!**

Pizza margherita

# Pizza margherita



**This is a national dish in Italy.**

**His History:** According to popular legend, the prototype of the Margherita pizza was invented in June 1889, when the Royal Palace of Capodimonte commissioned the Neapolitan chef Raffaele Esposito to create a pizza in honor of the visiting Queen Margherita.

Of the three pizzas created, the queen strongly preferred the one in the colors of the Italian flag — red (tomato), green (basil) and white (mozzarella). It is believed that then this type of

pizza was named after the queen.

**Meaning:** Pizza is a national Italian dish, which is a round open flatbread topped with melted cheese and tomatoes.

The prototype of pizza was some of the foods served on slices of bread in the homes of the ancient Greeks and Romans. In connection with the import of tomatoes to Europe in 1522, Italian pizza first appeared in Italy. In the 17th century, a special kind of bakers, pizza makers, appeared, preparing pizza for Italian peasants.

Consists of an open round flat bread, sauce and filling, the main components of which are cheese and tomatoes. So, the dough is the basis of the pizza. The appetizing of the dish as a whole depends on its taste and quality. Sometimes cucumbers, mushrooms or even pineapple slices have added to it

## **Recipe:**

**For the base:** 300 g flour, 1 tsp instant yeast, 1 tsp salt, 1 tbsp oil.

**For the sauce:** 100 ml tomato sauce, 1 handful of basil (fresh) or 1 tsp dried, 1 garlic clove.

**For the topping:** 125 g ball mozzarella, handful, 1 handful grated parmesan, handful tomatoes cherry, handful basil leaves. (if you like it)

**Preparation method:** Put the flour into a bowl, add yeast and salt and stir it together.

Make a hollow in it and pour in warm water - 200 ml and the oil. Stir it again then put the base on a lightly floured surface and knead for 5 min until smooth.

Cover with a towel and set aside.

For the sauce: mix together the tomato sauce, basil and crushed garlic.

Set aside at room temperature.

Split the dough into 2 pieces and shape 2 balls. Each ball then rolls out with a rolling pin into rounds 25 sm across. The dough has to be very thin as it will rise in the oven. Put the rounds onto 2 baking sheets.

Heat the oven to 220 C. Put an upturned baking tray on the top shelf in the oven.

Put the sauce over the dough, then tomatoes, mozzarella and parmesan.

Sprinkle some oil, season with salt and pepper.

Put the first pizza on top of the upturned tray. Bake for 8-10 min until crisp.

Serve with a little oil and basil leaves if you like it. Do the same with the second pizza.

**Enjoy your pizza! Buon appetito!**