

Taste

The Language

Azerbaijani Cuisine:



Seasoned Chicken - Lavangi Cuca

We grate walnuts and onions finely and put them in a bowl. We squeeze and extract the juice of the grated onion so that it does not leave a bitter taste.

After that, we mix it with paste made from plums. We marinate the outside of the whole chicken with this mixture and place the remaining inside the chicken and combine the feet.



Lavangi - Mixing the walnut-onion mixture with the paste



Saffron Rice – Zafaranli Plov

Saffron is brewed in a small bowl, and we wait for its color to come out.

At the end of the time, the rice is washed and strained.

When the butter melts in the pot, the strained rice is added.

The rice is roasted over medium heat until it hardens and becomes transparent. The saffron that has been kept in water is poured over it along with its water, and it is turned over several times.

After the stove is turned off, an absorbent towel is placed between the pot and the lid, it is left to rest for at least half an hour, then the pilaf is stirred so that the rice does not break, it is lightly moistened in a small bowl, the saffron pilaf is placed without pressing too much, it is turned upside down in a serving dish, and a few pieces of dry saffron are sprinkled on top.

Capital Salad – Paytaxt Salati

Potatoes, carrots, beef or chicken and eggs are cooked. The skins of potatoes and carrots are cleaned. The eggs are peeled and the whites and yolks are separated. The potatoes, carrots, beef and egg whites are chopped into small pieces, and the egg yolks are rubbed between two hands. The pickled cucumbers are chopped into small pieces and placed in a colander to drain the brine. Otherwise, the salad will be watery. The parsley, dill and green onions are chopped finely, the green peas are also drained and all the ingredients are mixed together, salt and pepper are added to taste. Vegetable oil is added to mayonnaise or sour cream and mixed.



Baklava - Baki Paxlavasi

The dough is spread to a thickness of 0.5 mm. The bottom of the pan is greased with oil and a layer of dough is spread, and a 3-04 mm thick filling is poured on top. A second layer of dough is placed on top of the filling, greased with oil and the filling is poured again, and this procedure is continued for 8-10 layers. Then the baklava is cut into 10x4 cm rhombuses, and the top layer is covered with egg yolk mixed with saffron juice. Half a kernel or pistachio is placed in the

middle of each baklava. The baklava is baked at 180-200 C for 35-40 minutes. 15 minutes before it is ready, syrup or honey is poured on top.

Italian Cuisine:



Palestinian Cuisine:

Falafel

it is one of the most beloved and recognizable dishes of Middle Eastern cuisine. Typically made from ground chickpeas or sometimes fava beans, falafel is mixed with garlic, onions, fresh herbs, and a variety of spices. The mixture is shaped into small patties or balls and deep-fried until crispy on the outside and tender on the inside.

Falafel is a great source of plant-based protein and is popular both as a street food and as a homemade dish enjoyed at family tables. More than just a meal, falafel is considered a cultural symbol. In countries like Palestine, Lebanon, Egypt, and Syria, traditional recipes have been passed down through generations. Today, falafel has gained global popularity, with different variations appearing around the world, loved for its delicious taste and healthy ingredients.

Falafel Recipe

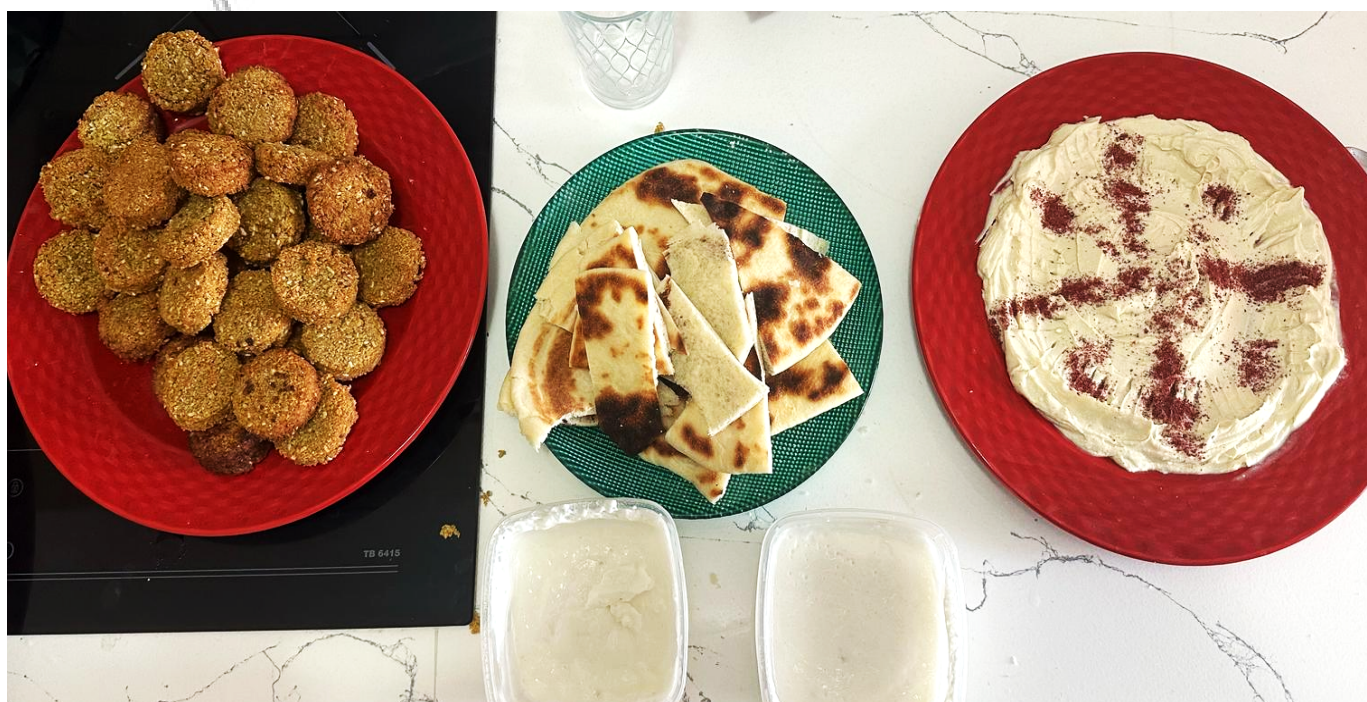
Ingredients	Directions
• 2 cups dried chickpeas • 3 cloves garlic • ½ cup chopped onion • fresh parsley • 1 tsp ground cumin • 1 tsp ground coriander • 1 tsp salt • ¼ tsp ground black pepper • ¼ tsp baking soda - Oil for frying	1. Soak chickpeas overnight or drain, Sorrsie. 2. Combine chickpeas with garlic, onion, parsley, cumin, coriander, salt, pepper, and baking soda. 4. Fry in hot oil until golden and crispy.



Falafel is often called the "Middle Eastern veggie burger"



Falafel served with Humous , Pita bread , garlic sauce



French Cuisine :



Chocolate Mousse :

Ingredients (for 15 people)

- 15 eggs
- Dark chocolate: 500g for 15 people

Preparation steps:

1. Separate the egg whites from the yolks.
2. Melt the dark chocolate using a double boiler (bain-marie).
3. Beat the egg whites until stiff peaks form.
4. Mix the melted chocolate with the egg yolks until you get a smooth paste.
5. Gently fold the egg whites into the chocolate mixture in batches, being careful not to deflate the mousse.
6. Once the mixture is light and airy, pour it into ramekins or a large bowl.
7. Chill in the refrigerator for at least 2 hours before serving.

Crepes :

Ingredients :

- 250 g of flour
- 1/2 liter of milk
- 2 eggs
- 1 tablespoon of oil or melted butter

- A pinch of salt

Preparation

- Pour the flour into a mixing bowl and make a well in the center
- Add the eggs, salt, oil (or melted butter), and a little milk
- Mix gently, gradually incorporating the flour, then slowly add the rest of the milk to avoid lumps
- Let the batter rest for 1 hour
- Before using, thin the batter with a bit of beer (or water) if needed
- Pour a ladleful of batter into a hot, lightly greased frying pan
- Cook over medium heat, flip the crêpe once the bottom is golden, and cook the other side

