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Cookbook



"Read for Fun, Fun to Read"



October 2017

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Portugal



Frazão, Paços de Ferreira

School partner

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Milk Cream

Ingredients:

1 lt of whole milk
150 gr of sugar
8 to 10 gems
40 g of wheat flour
1 lemon peel
(sugar to burn)



- 1 Beat the yolks with the sugar and flour until a homogeneous and fluffy mixture is obtained.
- 2 Drizzle the dough with the boiled milk with the lemon peel. Stir very well.
- 3 Bring the mixture to a boil over the heat until it thickens slightly.
- 4 Place the preparation in a bowl or cups. Allow to cool.
- 5 At serving time, sprinkle with sugar and burn with hot iron.



Salted Cod à Brás

After the skin has been removed, the cod slurry is removed by hand, obtaining thin strips under running cold water.

Wash the cod strips in several waters (or running water) and squeeze them thoroughly by squeezing them between your hands and then wiping them with kitchen paper.



Ingredients

400 g raw salted cod without being soaked

500 g of potatoes

oil

2 large onions

1 clove garlic

4 tablespoons olive oil

6 eggs

salt and pepper

chopped parsley

Dip the cod by hand and wash it under running water. After very well desalted, squeeze the cod very well. Peel and cut the potatoes into straw. Fry them in the oil making them very clear. Cut the onions into very thin slices and chop the garlic clove. Add the olive oil and bring to the boil on a low heat. Add the shredded cod and stir over the heat for two or three minutes. Add the chips to the cod, take a spin and add the eggs slightly beaten. Let the eggs coagulate a little, stirring, and season with salt if necessary, and pepper. Pour the Bacalhau à Brás into the serving dish and sprinkle with chopped parsley. Can garnish with black olives.

Hungary



Budapest

School partners:

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Madartej (Floating Islands)

Ingredients:

- 1 ½ liters milk
- 4 eggs
- 150 grams sugar
- ½ vanilla pod (or one package of vanilla sugar)
- 1 tablespoon flour



- 1 Beat egg whites with three tablespoons of sugar until firm.
- 2 Bring the milk to a slow boil.
- 3 Place the egg mixture into the milk with a wet tablespoon.
- 4 Turn the eggs (islands) over after 30 seconds.
- 5 Take the islands out of the milk with a strainer.
- 6 Put the vanilla into the milk.
- 7 Place in the remaining sugar into the egg yolks and then mix in the flour.
- 8 Mix some of the milk into the egg yolks, flour and sugar. Then pour it back into the milk.
- 9 Stir constantly. DO NOT BOIL.
- 10 Add the islands when the milk begins to thicken. Turn off the heat. SERVE COLD.



Hortobágyi húsos palacsinta - Silky Hortobagy Pancake

4-6 servings

Ingredients:

Pörkölt (Stew):

1/4 cup extra virgin olive oil
1/2 cup diced onions
1 pound ground veal, chicken, pork, or beef
10 1/2 ounces (300 g) diced tomatoes
1 cup water
4 teaspoons paprika
1/4 teaspoon caraway seeds
2 tablespoons freshly chopped parsley
1/2 cup sour cream
salt and pepper to taste

Crepes:

4 eggs
1 cup flour
1 cup milk
Oil for pan

Sauce:

Drained liquid from meat
1/4 cup flour
1 cup sour cream



In a large pan, drizzle olive oil over medium heat. Add onions and cook, stirring occasionally, until softened and translucent. Stir in the meat and break it up into small pieces. Cook, continuing to break it up, until browned. Stir in tomatoes and water. Add paprika, caraway seeds, and parsley. Cook, stirring occasionally, until sauce thickens. Stir in 1/2 cup sour cream.

Place a fine mesh sieve over a medium bowl. Pour meat sauce into the sieve and let drain.

In another medium bowl, whisk together eggs, flour, and milk until a smooth batter forms.

Heat a large non-stick skillet over medium low heat. Brush with about 1/4 teaspoon oil. Pour in about 1/4 cup batter and quickly tilt the pan to coat with a thin circle of batter. When the top begins to dry, flip to cook the other side. Cook until the bottom begins to turn golden, about 1 minute. Repeat with remaining batter, brushing the pan with oil as needed.

Preheat oven to 350 degrees F. Lightly grease a 9x13 inch baking dish or 2 smaller baking dishes.

Place a layer of drained meat along the lower third of a crepe, leaving a 1 inch border on the edges. Fold in the sides and roll up. Place in prepared baking dish, seam side down. Repeat with remaining crepes and filling.

Whisk 1/4 cup flour and 1 cup sour cream into the drained liquid from the meat until smooth. Pour over the prepared crepes. Bake in preheated oven until heated through and sauce is bubbly, about 15 minutes.

Serve hot with sour cream.



Gulyásleves (Goulash)

Ingredients for 6

1 kg beef, shin or shoulder
3 tablespoons of oil
3 medium onions
3 cloves of garlic
3 medium tomatoes
1-2 green peppers,
2 bay leaf
ground black pepper, salt,
caraway seeds
4 medium potatoes
2 carrots, 1 parsnip
water



and finally, the heart and soul of every Goulash: 2 tablespoons of spicy Hungarian paprika powder (Check the strength of the powder beforehand and adjust quantity to your taste!)

- 1 Chop the onions and peppers, grate the garlic, cut the meat into small cubes of 2 by 2 cm. Cut the carrots, parsnip, dice up the potatoes.
- 2 Heat up the oil in a sizable pot, braise the chopped onions in it until they get a nice golden brown color
- 3 Sprinkle the braised onions with paprika powder while stirring them to prevent the paprika from burning
- 4 Add the beef cubes and sauté them till they turn white, maybe get a bit of brownish color as well
- 5 At this point the meat will probably let out its own juice, but don't panic, that is completely expected! Let the beef simmer in it, then add the grated garlic, also don't forget to add the spices (caraway seeds, salt, black pepper, bay leaf)
- 6 Pour water enough to cover the content of the pan and let it simmer on low heat for a few minutes
- 7 Sit back, relax, let the stew cook for at least an hour
- 8 At this point it is time to add the vegetables to the stew, bring forth the carrot, parsnip and potatoes!
- 9 When the beef is almost ready (this could take another hour, depending on the age of the beef and the strength of your oven), add the tomato cubes and the sliced green peppers. Let it cook on low heat for another few minutes.
- 10 Remove the lid of the pan until the soup thickens
- 11 Finally, bring the soup to the boil, it needs about 10 minutes to get cooked

Croatia



Osijek

School partner

Osnovna škola Višnjevac, Osijek





Sataraš

Ingredients:

500g peppers (red, yellow)
500g tomatoes
1 large onion
a little oil
salt, pepper



Clean the peppers and cut into small pieces. Slice the onion thinly. Peel the tomatoes and cut them into pieces. Fry the onion to a golden colour in preheated oil and add the peppers. When the peppers become tender, stir in the tomatoes and continue braising for another 15 minutes. Season the sataraš with salt and pepper.

We usually eat it with rice (cooked separately) but it can be served as a side dish to some kinds of meat.



Mushroom Stew

Ingredients:

600g mushrooms (any kind you prefer)
oil
1 onion
2 carrots
pepper, salt
3 cloves garlic
parsley, celeriac leaves, bay leaf
1 teaspoon flour
100ml sour cream



Clean the mushrooms and cut into largish pieces. Chop the onions and slice the carrots. Fry the onion in preheated oil, add the carrots and fry for a few minutes. Add mushrooms, fry well and then braise adding hot water if necessary. When the mushrooms are half cooked, add the bay leaf, celeriac leaves, salt, pepper and continue cooking until mushrooms are done.

Make a mixture of flour diluted with water, sour cream, chopped garlic and parsley. Add this mixture into mushrooms and cook for two more minutes.

We serve this dish with mashed potatoes or cooked diced potatoes.



Štrudle (Strudel)

Ingredients:

- 3 eggs
- 3 glasses of sugar (1 glass = 2dcl)
- 2 glasses of semolina
- 1 glass of oil
- 1 glass of sour cream

- 15 sheets of phyllo dough
- fruit (cherries, apples)



Mix whole eggs, add other ingredients one after another. One strudel consists of three phyllo dough sheets. Smear each of the three sheets with prepared mixture (first sheet + mixture + second sheet + mixture + third sheet + mixture). On the third sheet you put fruit. Roll the strudel and do the same with the rest of the dough, mixture and fruit. You can put some of the mixture on the rolled strudel or just grease it with some oil. Bake it on 200°C for 40 minutes.





A Fruit Cake

Ingredients:

2 eggs
1 glass of sugar (glass=2dcl)
2 glasses of flour
1 baking powder
½ glass of oil
1 glass of yoghurt
fruit (cherries, pears, peaches, plums)

Mix whole eggs with sugar, then add the rest of the ingredients. Pour the mixture into the pan (which you have previously greased and floured), lay fruit on it (which you have washed and cleaned) and bake for half an hour on 200°C.

Before baking:



Before eating:





Bishop's Bread

Ingredients:

4 egg whites
sugar
flour
two tablespoons of oil
two tablespoons of milk
walnuts, hazelnuts, raisins, dried fruit,
chocolate



Pour egg whites into the glass and mark the „height“ of the eggs (Photo 1). This will be the measure for sugar and flour. Pour the eggs into a bowl and mix them well. Measure the sugar in the same glass (to the marked place) and add it to the eggs and mix for another minute. Add oil and milk and mix a little bit more. Then add the flour (which you have measured the same way like sugar), but stir it slowly with a wooden spoon. At the end add chopped walnuts, hazelnuts, chocolate, some raisins and dried fruit – you don't need all of it, put the things you like best.

Pour the mixture into the pan (Photo 2) which you have previously greased and floured. Bake it for 45 min on 180°C.

Photo 1



Photo 2 (pan)





Chicken With Vegetables

Ingredients:

chicken (you can use chicken breast fillets or other parts of chicken, as well as lamb)

oil

30g flour

1 onion

5 tomatoes

50ml Sherry (you can skip that)

500g peas

500g potatoes

salt, pepper

3 cloves garlic

parsley leaves



Cut the chicken into pieces, season with salt and dust with flour. Fry in hot oil until brown on all sides. Take the chicken pieces out of the pan, add the chopped onion and fry briefly in the remaining oil. Add the peeled and chopped tomatoes, braise briefly and add the Sherry. Mix in the peas and put the chicken back into the pan. Pour over a little water and braise slowly until the meat becomes tender. Add water when necessary (or broth). Before the meat becomes tender, add the peeled, half-cooked potatoes. Season with pepper, stir in the chopped garlic and parsley.

Latvia



Grobiņa

School partner

Grobiņas sākumskola, Grobiņas





P r d z i (bacon rolls)

This is one of the most traditional Latvian staple, consumed in every major Latvian festivity.

Ingredients

Yeast dough

Filling:

smoked bacon
onions
black pepper



Prepare the filling by cutting the bacon and onions into cubicles and mix those with ground pepper.

You will need freshly prepared Yeast dough. Put the dough on the table, use the fingers to press one corner of the dough flat until you get ~4x4cm surface (0.5cm width), put on the surface 1/2 teaspoon of filling and roll it up - lift the front edge of dough over the filling and press to the far end of the surface. Use a glass to squeeze off a half-moon shaped roll - you have made the first P r d z i š. Repeat the activity until all dough and filling is used up.

Put P r d z i i on the pan and let them rise before the baking. Bake until ready.



Vegetable tarts "Skalndraušī"

Ingredients:

Dough:

1 kg rye flour
0.5l water
2 table spoons of fat/oil
2table spoons of sour milk
200g weatmeal (for dough rolling)

Filling no.1:

1kg potatos
150g curds
300ml boiled milk
5 eggs
200ml sour cream
100g sugar
1/2 table spoon salt
1/2 table spoon caraway seeds
1/2 table spoon weatmeal

Filling no.2:

1.5kg carrots
5 eggs
300ml sour cream
150g sugar
1/2 table spoon caraway seeds
1/2 teaspoon salt
1 table spoon weatmeal



Start by preparing the dough: Mix all the ingredients, let the dough to ripen. Roll the dough until it is 1.5-2mm deep. Cut circles with diameter 10-12cm. For every circle roll up 1-1.5cm of borders, making small "bowls".

Preparing the filling no.1: Finely grate half of freshly peeled potatoes, wring out the excess liquid, add caraway seeds, some salt and boiling milk. Cook the other half of potatoes (unpeeled). After cooked, peel and smash (mince). Mix with smashed curds and the other ingredients. Fill the dough "bowls" with the potato paste until half full.

Preparing the filling no.2: Cook the carrots until yet solid. Half of the cooked carrots grate roughly, the other half - finely. Mix with the rest of ingredients. Finish the filling of the "bowls" with the carrot paste.

One may top the tarts with caraway seeds. Bake in high heat. When baked, hot tarts are scattered with sugar. Eat cold with milk. One may top the tarts with honey or butter.



Potato pancakes (Kartupe u pank kas)

Potatoes have become the “second bread” to Latvians. I know some people that have childhood trauma, i.e. they refuse boiled potatoes as during the Soviet times when most of produce was rationed to potatoes - boiled potatoes literary were on the plate every day.

However, I do not know anyone who would be able to refuse potato pancakes. Crispy served with sour cream or lingonberry jam! Here is an advanced potato pancake recipe (when in hurry a shortcut would be to skip the boiling milk part).

Ingredients:

- 5 potatoes
- 1 cup of milk
- 2 eggs
- 1 onion
- wheat meal
- salt
- ground pepper



Peel the potatoes and grate finely, squeeze off the potato juice (put it aside in a separate bowl). Now you need to be pretty fast - cover the potato mass with boiling milk to prevent them from getting dark. Take the bowl with the potato juice and carefully pour off the liquid until you see starch in the bottom. Add the starch to the potato mass.

Add eggs, salt and stir well. Add finely chopped onion and ground pepper. Add wheat flour to make the dough more thick.

Fry pancakes in preheat oil from both sides until golden. Eat hot with sour cream or lingonberry jam.



Latvian cold beet soup

Latvian cold beet soup is loved all over the Baltic States and many other places as well. It is a refreshing soup for a hot summer day. There are numerous variations to this dish and this one was excellent. The color is a spectacular bright pink. It is served with a topping of a cut up hard-boiled egg, perfect. The soup is best served the next day when the flavors have a chance to meld together. Enjoy!

Ingredients:

3 small-medium beets
2 green cucumbers (Persian)
3-4 green onions, chopped
3-4 Tbsp finely chopped fresh dill
1 quart kefir or buttermilk
1 Tbsp grated horseradish
1 Tbsp. fresh lemon juice
salt, to taste
freshly ground black pepper, to taste
2-4 eggs



- 1 Cut off the greens and use for another purpose. Wash the beets, Put them in a pan with some water and cook until tender. About 30 mins. Let them cool completely, then peel and grate coarsely.
- 2 Hard-boil the eggs, then cool under cold water Peel and cut into half lengthwise..
- 3 Wash the cucumbers, cut into small dice.
- 4 Take a large bowl, throw in the grated beets. Stir in some of the kefir, then season the soup base with horseradish and some salt and pepper. Add the rest of the ingredients, except boiled eggs.
- 5 Adjust seasoning as necessary.
- 6 Refrigerate overnight is best but at least a couple of hours.
- 7 Serve very cold, topping each portion with a boiled egg half or two.



Potato Salad ("Rasols")

This salad is always much better on the second, or even third, day. If you are able, it is always better to make it a day ahead of time, and let it "marinate" in the fridge in its salad dressing, at least overnight.

Potato salad ingredients:

- 6 potatoes
- 6 eggs
- 6 pickles
- 6 pickled beets, or equivalent in sliced pickled beets (optional)
- 1 apple (optional)



Salad dressing ingredients:

- 3 large dollops mayonaise (Hellman's, if possible)
- 1 - 2 large dollops sour cream
- 1 - 3 teaspoons mustard 5 - 15 ml
- 1 - 3 teaspoons vinegar 5 - 15 ml
- ¼ - ½ teaspoon Salt 1 - 2 ml
- ¼ teaspoon pepper 1 ml
- 1 teaspoon Worcestershire sauce 5 ml (optional)

Boil potatoes until fairly soft (but not until they are falling apart). Hard boil eggs. Remove skins from potatoes, and shells from eggs. Dice into fairly large chunks (about ½ inch (1 - 1.5 cm) in diameter). Dice optional ingredients into smaller pieces. Put all diced ingredients into a very large bowl.

Make salad dressing. Start with smaller amounts, and keep adding sour cream, vinegar, mustard, etc. until it tastes good to you. The salad dressing should taste somewhat salty and tart.

Add salad dressing to diced ingredients. Stir well. Cover. Refrigerate at least overnight. Serves 6 - 8. This is a German- and Russian-inspired recipe, but I think it tastes better than either!



Latvian Meatballs (kotletes) and green salad

Ingredients

Meatballs

500g (1 lb) pork mince
2 tablespoons stale breadcrumbs
1 egg, lightly whisked
2 heaped tablespoons sour cream
salt and generous pinch of pepper
1 tablespoon vegetable oil

Green salad

1/2 head of lettuce
1/2 cup of buttermilk
2 tablespoons of sour cream
salt for seasoning



- 1 Combine pork, breadcrumbs, egg, sour cream, salt and pepper in a bowl.
- 2 Roll mince mixture into balls, using around 2 tablespoons of mince mixture for each ball.
- 3 Heat oil in a frying pan, add meatballs and slightly flatten them with a spatula (or a hand if you are brave enough).
- 4 Fry the meatballs for around 5 minutes on each side or until cooked through.
- 5 Green salad
- 6 Thinly slice lettuce, mix with buttermilk and sour cream, season with salt.
- 7 Serve with soft boiled potatoes.



Latvian Birthday Cake / Klingeris

Latvians have a tradition of baking pretzel-shaped sweet bread - not exactly cake - and topping it with candles. The Klingeris, as its called, can be used to celebrate birthdays and name days - which, as it sounds, is the day dedicated to celebrating your particular name.

Ingredients

2tsp instant-
1/2cup warm water
1/2tsp saffron
1cup sugar
1cup heavy cream
2 eggs
2tsp lemons(zest), thin strips
2tsp oranges(zest), thin strips
1tsp ground cardamom
1tsp salt
1stick butter, softened
5 1/2-6cups all-purpose flour
1cup raisins



Topping

1 egg
1/4cup slivered almonds

- 1 Dissolve yeast in warm water with saffron and a pinch of sugar. Let set five minutes
- 2 Mix the bubbling mountain of yeast with remaining ingredients (except topping ingredients) in the bowl of standing mixer, only adding as much flour as needed to form a soft dough.
- 3 Knead dough for ten minutes. The dough will continue to look sticky - feel with your hands to see - while still moist, it'll most likely not stick. Look for it to clean the sides of the bowl.
- 4 Let rise for 1 1/2 hours or until doubled in bulk.
- 5 Roll into a long log (about 3 feet), then cross ends over each other to form a pretzel. Be sure to leave at least a fist-sized opening in each of the pretzel holes, or they will close up when baked.
- 6 Let rise again for thirty minutes, while the oven is preheating to 350F.
- 7 Brush with beaten egg and sprinkle with almonds.
- 8 Bake for about 45 minutes, or until golden brown and cooked through.



Cranberry mousse (Debesmanna)

Ingredients

3 cups unsweetened cranberry juice
1/2 cup sugar
1/2 cup farina or cream of wheat
Milk, for serving (optional)



Bring juice and sugar to a boil in a 2-qt. saucepan over medium-high heat. Whisk in farina, reduce heat to medium-low, and cook, whisking constantly, until thickened, about 5 minutes. Transfer to the bowl of a stand mixer fitted with a whisk, and process on medium-high until thick and doubled in volume, about 12 minutes. Serve in bowls with milk poured over top, if desired

Spain



Málaga

School partner

CEIP Blas Infante, Málaga





Gazupacho

Ingredients

- 10 oz. of bread
- 21 oz. of tomato
- 2 cloves of garlic
- 2 onions
- 2 red and green peppers
- 1 cucumber (optional)
- 7 tablespoons of oil
- 2 tablespoons of vinegar
- 1 1/2 tablespoon of water



In a big mortar mash the cumin, the garlic and the soaked bread, in a plastic bowl mix the chopped onion, the chopped tomato, the oil, the vinegar, the salt and the contents of the mortar, mash it with the mixer and add very cold water to mix everything. Add salt and strain it. Keep it in the fridge until served.
Serve with the tomato, the cucumber, the pepper and the toasted bread cut to dices



Tortilla de patatas

Ingredients

500g new potato
1 onion, preferably white
150ml extra-virgin olive oil
3 tbsp chopped flatleaf parsley
6 eggs



Scrape the potatoes or leave the skins on, if you prefer. Cut them into thick slices. Chop the onion.

Heat the oil in a large frying pan, add the potatoes and onion and stew gently, partially covered, for 30 minutes, stirring occasionally until the potatoes are softened. Strain the potatoes and onions through a colander into a large bowl (set the strained oil aside).

Beat the eggs separately, then stir into the potatoes with the parsley and plenty of salt and pepper. Heat a little of the strained oil in a smaller pan. Tip everything into the pan and cook on a moderate heat, using a spatula to shape the omelette into a cushion.

When almost set, invert on a plate and slide back into the pan and cook a few more minutes. Invert twice more, cooking the omelette briefly each time and pressing the edges to keep the cushion shape. Slide on to a plate and cool for 10 minutes before serving.





Torrijas

Ingredients

250 milliliters milk
Zest of one lemon
¼ bar of French bread, in thick slices
1 egg, lightly beaten, in a shallow bowl
Good quality olive oil
¼ cup sugar
¼ teaspoon cinnamon
½ cup water
1 tablespoon honey



Mix the milk, the lemon zest, and half of the sugar (1/8 cup) in a saucepan and warm over medium heat. When the milk comes to a boil turn of the heat and let cool for a few minutes.

Soak the bread slices in the milk. They should absorb enough liquid, but should not be falling apart. Let the bread slices rest for a minute and let them loose some liquid.

Dip the bread slices in the egg, covering both sides of the bread in egg.

Heat olive oil in a frying pan, the bottom of the pan should be completely covered in oil. Bake the bread slices on both sides until they are crisp. Transfer the bread slices to a kitchen towel to soak up the excess oil.

Mix the remaining sugar (1/8 cup) with the cinnamon and coat the bread slices with some the sugar mixture.

Use the remaining sugar mixture for the syrup: add the mixture to ½ cup of water, add the honey and bring to a boil in a saucepan. Let simmer until it has the consistency of a not too thick syrup, about 20 minutes.

Cover the torrijas with the syrup and let them cool in the refrigerator for at least an hour.





Arroz con leche

Ingredients

- 1 cup of short grain rice
- 1-2 wide slices of lemon rind
- 1 stick of cinnamon
- 1 teaspoon of ground cinnamon
- 1 pinch of salt
- 1 liter of whole milk
(you can substitute non-dairy milks if desired)
- Sugar to taste



Rinse the rice under cold water and then put it in a saucepan over a medium heat, just barely covered with water.

Add the cinnamon stick and lemon rind. Stir continually until all of the water is absorbed. Add milk about ½ cup at a time, stirring each time until all is absorbed. Continue adding up to the whole liter of milk, stirring continuously.

When it seems creamy enough, taste to make sure the texture of the rice is correct. Some prefer it al dente and others like it very cooked (almost mushy).

When it is to your liking, turn off the heat and add a pinch of salt and dash of cinnamon. Then, add the sugar a few tablespoons at a time until it is sweet enough for you.

Sprinkle a bit more cinnamon on top to decorate!



Turkey



Ankara

School partner

Sincan İlkokulu, Ankara





Sütlaç (Rice Pudding)

Ingredients

- 1 litre milk
- 2 tea spoon rice
- 1 litre water
- 3 table spoon rice flour
- 1,5 – 2 water glass powdered sugar
- 1 water glass milk
- Cinnamon



- 1 First of all, wash the rice and put it in water then put it on the cooker.
- 2 Boil the rice until the water goes out and add cold milk.
- 3 Mix 1-2 times and wait for it to boil.
- 4 In the meantime, put the ground rice in a bowl and add cold milk in it then mix them.
- 5 Take 1 or 2 buckets from the milk that is boiled and add to the bowl. (rice flour must be warm.)
- 6 Add the rice flour to the pot, cook for 10 minutes with occasional stirring.
- 7 Add powdered sugar and stir and boil a few minutes.
- 8 Share the "sütlaç" to the bowls. When it is cold, you can serve it with cinnamon on the rice pudding.





Menemen

Ingredients

- 2 table spoon oil
- 3 green peppers (after cleaning stems and pip and chopping very small)
- 3 tomatoes
- half tea spoon salt
- 3 eggs



- 1 Take the oil and peppers to the pan and roast the peppers until the color turns.
 - 2 Peel the tomatoes shell and add them to the pan.
 - 3 Close the lid on the cooker and wait for the tomatoes to cook thoroughly.
 - 4 If the tomatoes are not too watery, add some boiled water to the pan.
 - 5 After cooking tomatoes, you can break the eggs.
 - 6 Add the salt and the spices you want and wait until the eggs are cooked.
 - 7 If you want to add cheddar cheese, you can also add cheese at this stage. Serve it hot.
- Enjoy your meal.





Baklava

Ingredients

1 packet of baklava yufka (40 pieces)
2 water glass beaten walnut
1.5 water glass oil
200 gr butter

For syrup:

4 water glass water
2 water glass powdered sugar
A few drops of lemon



First of all, we are preparing the syrup. Sugar and water are boiled. After a few minutes of boiling, the pan is taken in order to be cold.

Oven tray is lubricated.

We cut our ready-made yufka on the kitchen counter in the size of our oven tray.

We put the first yufka in tray and lubricate on it.

We do this by spending half of the yufka by lubricating in each yufka.

After ranging half of the yufka, we put the beaten walnut on them.

We continue to put the remaining yufkas over and over by lubricating each yufka.

After putting each yufka, we cut the baklava slives as we want.

Heat the remaining oil/ butter and pour on the baklava hot and hot.

We put the baklava to the oven which is heated before, and keep the tray in the oven until baklava gets fried.

When we get the tray, we pour the syrup which is warm on the hot baklava.

After the baklava gets its syrup in it, we serve it.

ENJOY YOUR MEAL



Hünkar Be endi

(a delicious main course surviving from Ottoman Cuisine and still famous in Turkey)

Ingredients

Two eggplants
400 gram lamb meat (meat cubes)
2 tomatoes
2 green peppers
3 table spoons butter
100 gr granted kashar cheese
Salt
1 tablespoon tomato paste
1 onion
2 pieces of garlic
2 table spoons flour
1/2 glass of olive oil
1.5 glass of milk
Water



Cook the eggplants on the cooker as it is shown in the video. Peel and chop them after cooking them properly.

Bake the flour and the butter in the pan. Add the chopped eggplants to the mixture and smash them well.

Reduce the heat of the cooker and pour the milk slowly and mix it well.

Add the granted kashar cheese, and mix it for a short time and turn off the cooker. Now the mixture is ready.

Take a separate pan and put the olive oil and some butter in it. When the oil gets hotter, add chopped onions and the lamb meat. Add the chopped green peppers. Bake it until the meat gives and takes back its water. The meat should be cooked well and soft in the end. (If you want softer meat, you can boil them first.)

Add the tomato paste and the tomatoes and mix them. Add some water and close the lid until the meat is cooked.

After cooking add the black pepper and salt.

Take a plate and first put the mixture of eggplants on it and then put the meat on it, you can serve it.

ENJOY YOUR MEAL..

