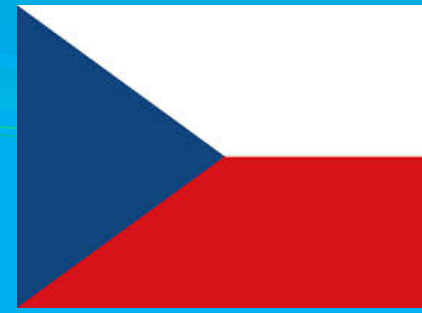


# Our recipes

A collection of the best dishes  
by the three School Teams

# *Czech team*



# Cake by Mary

## Ingredients:

- 4 eggs
- 250g sugar
- 250g flour
- 1 vanilla sugar
- 1 curd
- 250g butter

## Instructions:

In a bowl put the 4 eggs yolks and the sugar and vanilla sugar is up. In addition to the bowl add butter, curd, flour, baking powder. All carefully mix. Finally, lightly mix 4 egg whites leave. Pour the dugh into the mold and bake for about 70 minutes at 175 degrees.



# *Tuna salad by Nikola*

## Ingredients

- 1 piece chinacabbage
- 5-6 tomatoes
- 240 g tuna
- 200g cottage cheese or yoghurt
- Salt
- Pepper

## • Instructions

Cut cabbage for small noodles, put tomatoes into bowl.

Add tuna with juice and, taste with pepper and salt or vegetable.



# *Strawberry ice-cream*

## *by Filip*

### **Ingredients:**

- 30 dkg fresh strawberry
- 13 dkg granulated sugar
- 1 spoon lemon juice
- 150 ml cream
- 50 ml milk

### **Instruction**

- Strawberry mix,add ingredients and mixture.
- Pour to the bowl and freeze.



# Chicken Salad

## By Tadeas

### INGREDIENTS:

- 1 pkg Rolls or Whole Wheat Rolls
- 2 Tbsp Lemon Juice
- 3 Tbsp Mayonnaise
- 1 tsp Salt
- 1 tsp Pepper
- 3 cups Chopped Cooked Chicken
- 1 cup Diced Celery
- 2 Tbsp Almonds, toasted

### INSTRUCTIONS:

- In a small bowl, combine lemon juice, mayonnaise, salt and pepper. In a larger bowl, combine mayonnaise mixture with chicken, celery and almonds.



# Polish team



# Gingerbread by Paulina

## Ingredients:

- 400g flour
- 120g margarine
- 250g sugar
- 2 eggs
- 4 tablespoons of plum jam
- 3 teaspoon cocoa
- packet of gingerbread spice GELLWE
- glass milk
- teaspoon baking soda
- packet chopped almonds
- chocolate coating

• Melt the margarine and cool it and put in aside. Beat the eggs with sugar until the mixture is smooth.

• Add milk, cocoa and flour mixed with baking soda and gingerbread spice. While stirring and plum jam. Next pour in cooled fat and stir until the mixture is smooth. Pour into the tin (longitudinal), sprinkle with chopped almonds and bake in the preheated oven in the temperature of 180°C for 60 minutes. Baked and cooled gingerbread wrap and store in an aluminium foil to the cake was moist. Bon appetit!!!



# *Letcho by Kamila*

## *Ingredients:*

- *sausage*
- *2 onions*
- *3 red peppers*
- *2 tomatoes*
- *few mushrooms*
- *2 courgette*
- *5 spoons oil*
- *salt and pepper*



## *Instructions:*

- *Slice onions and sausage.*
- *Fry onions on the pan and add sliced sausage. Fry them altogether awhile.*
- *Dice red pepper, mushrooms, tomatoes and courgette. Then add to the onion and sausage. Mix and simmer vegetables under cover to the gentleness.*
- *Flavor by salt and pepper.*

# *Tiramisu by Kinga*

## **INGREDIENTS:**

- Oblong biscuits - 30dag
- Mascarpone - 50dag
- Eggs - 4 pieces
- Fine granulated sugar - 8tablespoons
- Strong coffee - 250ml
- Amaretto liqueur - 50ml
- Dark cocoa - 2 tablespoons

## **DESCRIPTION OF THE PREPARATION:**

1. Dissolve coffee in incomplete two glasses of water, add the liqueur and cool it.
2. Pour into egg yolks 3 / 4 sugar and prepared to grate mixer on krem. Add mascarpone and mix until ingredients are thoroughly unite.
3. Beat the foam from the(egg) white and add a pinch of salt, next add the remaining sugar and beat about 2 minutes more. Combined with mascarpone mass.
4. Half of the time dip the biscuits in the coffee and arrange them on a plate. Use half of cream and sprinkle it with the half of the cocoa.
5. Put the second layer of biscuits in the same way and cream.
6. Dessert is the best when you put it into the fridge overnight. Before serving, sprinkle it with the rest of the cocoa.

# Italian team



# *Bucatini omlette by Emilia*

## • **Ingredients:**

- 500g cooked bucatini or spaghetti
- 6 eggs
- 200g bacon
- 100g grated pecorino cheese
- Olive oil
- Salt
- Pepper

## • **Preparation:**

- Put the pasta, the small pieces of sausage and the grated cheese in a bowl. Beat the eggs and stir into the mixture, add some salt and pepper. Heat three table spoons of olive oil in a pan, put into the pan the spaghetti mixture and let it cook for about 5-8 minutes, until the mix becomes solid and the first side is golden. Then, using a dish, turn the omlette upside down and let it cook on the other side, for about 5-8 minutes, until it becomes golden, too.

# ***Bucatini omlette by Emilia***



# Chocolate caprese cake

*by Ilenia*

## Ingredients:

- -5 eggs
- -250 g almonds
- -250 g plain chocolate
- -250 g sugar
- -150 g soft butter
- -20 g flour
- -20 g unsweetened cocoa powder
- -2 teaspoons of baking powder
- -50 ml rum
- - a pinch of salt
- -icing sugar

## Directions

- Chop chocolate and almonds. Then beat butter and sugar and eggs (one by one) and, when your dough is well mixed, add flour, baking powder, cocoa, salt and rum. Mix all these ingredients, add chopped almonds and chocolate and mix again. Butter and flour the baking tray. Pour the mixture into the tray, and bake it at 160°C degrees for about 50 minutes. At last when the cake is cold add icing sugar and it's ready.



# *Gnocchi alla sorrentina by Maria*

- **Ingredients:**

- 1kg of -potatoes
- 1 egg 300g -flour
- Salt



- **Preparation of the  
gnocchi:**

- The first thing to do is prepare the potatoes : wash them and without peeling them, put them in a boiling pan with salt and water and let them boil. Still warm, peel, mash and place them on a floured work surface. Add a pinch of salt and flour and knead until the mixture is compact but soft. At this point, add the egg, until the mixture is free of lumps. Divide the dough into strands with a thickness of two or three centimeters and begin to cut the dumplings and put them down on a floured



# *Pasta with seafood by*

## *Antonio*

### **Ingredients:**

- olive oil: 1/2 glass
- mussels: 1 kg
- tomatoes: 100 gr,
- shrimps : 300gr
- garlic: 3 slices pasta : 500gr
- clams : 1 kg
- squids : 500 gr
- parsley : 9 leaves
- salt

- Rinse the fish , brush the mussels under the water and put aside, take the clams and rinse under the water. Then skin and wash the squids under the water, dry and cut the squids , and make the rings with the squids. Then wash and dry the tails of shrimps and remove the shell. Put the clams in a pot on a high heat. Put another pan on the fire with the mussels, the parsley, and 2 slices of garlic. Open the clams and the mussels .Cover the pan, turn off the heat and get rid of the shell. Extract the mollusk and put aside .Heat the oil in a pan with the garlic. Sear the squids in a pan for 5 minutes . Wet with the wine and put aside while the water evaporates. Add the tomatoes and let them soften, then add the salt. Cover with a lid and let it cook for 10 minutes. Add the shrimps. Put the pasta in the pan . Take a mollusk and add the sauce and let it cook for 5 minutes, then add the parsley. Add the clams into the pan and the mussels with the shells and stir them into the pan with the sauce

# ***Pasta with seafood by Antonio***



# *Pizza Margherita by Anna*

## • *Ingredients for six pizzas*

- 1 Kg of flour
- 200 ml of water
- 1 piece of yeast
- 50 ml of olive oil
- 30 g of sugar
- 30 g of salt

## • *Ingredients for the topping*

- Tomato sauce
- Basil
- Olive oil
- Mozzarella cheese
- Salt

# *Pizza Margherita by*

## *Anna*

- **Directions**

- Boil milk and water together.
- In a bowl put the flour, the sugar, the salt, the olive oil and the piece of yeast. Mix all the ingredients with your hand and then add the milk and water.



# *Pizza Margherita by Anna*

- Work the mixture until it becomes smooth and soft.
- When it is ready make six loaves and wait for two hours, while it rises.



# Pizza Margherita by

## Anna

- After that, roll the loaves into the shape of a pizza and season it with tomato sauce, basil, olive oil, and mozzarella cheese.
- Put them in the heated oven (180° C) for 15 minutes.



**Enjoy your Italian pizza!**

Enjoy your Italian pizza!

***Thank you very much!***