My Recipe Book 6A

Smoothy

Ingrédients :

1 tablespoon of mint
1 juice of lime
4 plain yoghurt
600 g rapsberry

Preparation :

Wash, dry and chop mint
Mix the rapsberry, yoghurt, the juice of lemon and the mint in the bowl .
Put in some glass
Décorate each glass piece a mint's , and rapsberry's fresh and a straw and serve fast

Recipe: chocolate chip cookie

Ingredients:

-100g caster sugar
-100g butter
-100g chocolate
-1/2 baking powder
-1 vanilla sugar
-1 egg
-150g flour

Stage 1:
Preheat the oven at 180°C.

Stage 2 :
Soften the butter next, mix sugar and egg in a bowl.
Add vanilla sugar and baking pouder then, mix.

Stage 3 :
Little by little, pour flour, stir.
Add chocolate chip.

Stage 4:
On a hotplate greaseproof paper form little balls with pastry.

Stage 5:
Bake for 10min.

Recipe fish and chips

Ingredients :

- 600g mackerel
- 1 glass flour
-2 egg yolks
-2 eggs white
- 2 tablespoons almond grind
- salt, pepper
- cooking oil
- 200g chips
-1 egg yolk
-1 tablespoon groundnut oil
-100g sheep's cheese
-1 bunch chives
-1 lemon

Stage 1 :
Pour in flour with pinch salt.

Stage 2:
Add egg yolks, almond grind and eggs white.

Stage 3 :
Mix together.

Stage 4 :
Prepare mackerel.

Stage 5 :
In a bowl, gather egg yolk, tablespoon mustard, salt and pepper.

Stage 6:
Add sheep's cheese, bunch chives and juice of lemon.

Stage 7 :
Soak mackerel in pastry next put bake.

Stage 8 :
Serve.

Recipe brownie for 25 persons

Ingredients:
_chocolate 1050g
_butter650g
_sugar650g
_flour250g
_4,5 packets from vanilla
_eggs 13
_salt

1) Melt the chocolate and butter in the bowl.
2) Break the eggs and sugar
3) Add the flour, the vanilla sugar and chocolate
4) Pour the mixture and bake at 180°.

Recipe pancakes for 25 persons
Ingredients:
_Milk210cl
_eggs 17
_flour2080g
_ water 210cl
_tablespoon oil 17
_salt tablesspoon 9

1)mix the flour and the eggs ,then add little by little the milk and water
2)Well mix to not have lumps
3)Add oil and salt

Recipe Hamburger

Ingredients:
Bread hamburger
Cheese
Ketchup
Mayonnaise
Tomato
Onion
Salad
Beefsteak

Make overheat bread in microwave. Mix Ketchup and mayonnaise on bread hamburger, put beefsteak on the sauce, add the salad, onion and tomato on beefsteak. Now cover everything with the bread on the top.

Your hamburger is ready to taste.

Chocolate cake

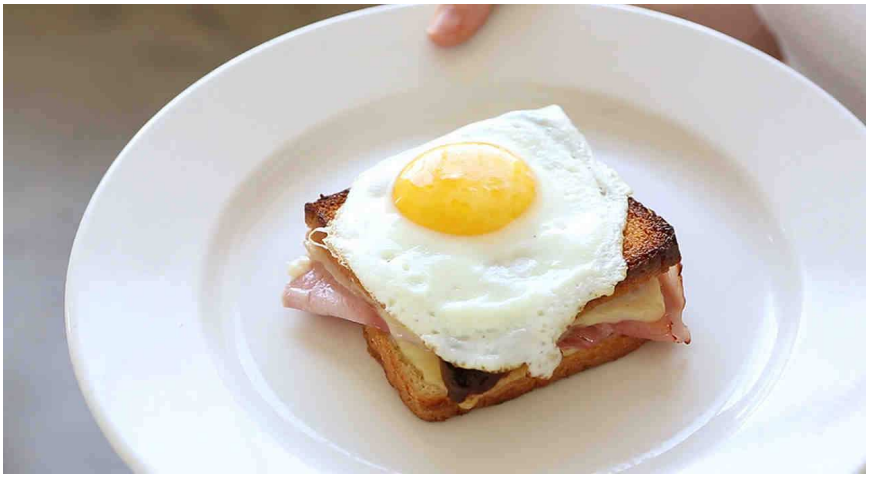
Ingredients
2 eggs
100g chocolate
50g butter
50g sugar
37.5g flour

Step1: In a bowl, melt the chocolate and the butter on microwave during 1minut 40 seconds.
Step2: In a bowl, mix the eggs, sugar and flour then add the chocolate and butter.
Step3: Pour all on a baking pan with butter and put at the microwave power utmost during five minutes.

Here it is ready to taste.

Recipe toasted ham and chesse sandwich with an egg

Ingredients:



Sliced bread
Cheese
Ham
Egg

Making mix

Put two chesse on two sliced breads.
Put ham on chesse.
Put the egg on sliced bread.
Put in the oven at 200°during 5 minutes.

Pancake

Ingredients :

250 g flour
3 eggs
60 g butter
25 cl milk
1 teaspoon chemical yeast
2 tablespoons sugar
1 pinch salt

Preparation:

In big bowl, mix the flour with the sugar the yeast and the salt . Add the milk, the melted butter and the eggs. Beat rapidly

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Meringue

Ingrédients:

- 4 white eggs

-300 grams of sugar

-one teaspoon of vinegar

-one teaspoon of cornflour

Recipe:

1)Preheat the oven to 120°(one hundred twenty)

2)Put the white eggs in the a bowl and beat. Add the sugar, cornflour and vinegar progressively

3)Once the foam is done, make balls and put then in the oven for one hour to 100°(one hundred)

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Yoghurt Cake

Ingredients:

-3 pots of yoghurt
-2 pots of sugar
-3 pots of flour
-2 eggs
-100 grams of butter
-2 teaspoon of baeckin powder
-25 grams of coconut
-25 grams of icing sugar

Recipe:

1)Pour the yoghurt and sugar in a bowl.
2)Preheat the oven to 180° (one hundred eighty).
3)Add the eggs and butter then mix.
4)Then add, little by little ,the flour and the butter.
5)Pour the mixture in a baking case sprinkle coconut.
6) Once the cake is cooked, add the icing sugar.

Recipe: clafoutis with rapsberry

Ingredients:
400g Rapsberry
80g superfine sugar
60g flour
3 eggs
1/3 liter of milk
Vanilla extract
Knob of butter
Salt

Stage1:Preheat the oven to 200 degrees.
Stage2:Rince rapsberries and dry. Arrange them in a baking pan.
Stage3:Mix sugar, flour and salt in a salad bowl. Add eggs, vanilla and mix. Add a milk and mix.
Stage4:Pour pastry on rapsberry
Stage5:Put in the oven for 50 minutes.

Recipe chocolate cake

Ingredients:

200g plain chocolate for pastry
100g a butter + a knob for the baking pan
3 eggs
50g flour
100g sugar

Stage 1:Preheat the oven to 180 degrees
Stage 2: In a saucepan, melt chocolate and butter cut into pieces on a low heat.
Stage 3:In a salad bowl, add the sugar, the eggs and flour. Mix.
Stage 4:Add melted chocolate and butter. Mix well.
Stage 5:Put butter and flour in a baking pan. Butter the pastry cake.
Stage 6:Bake in the oven for about 20 minutes.
Stage 7:Take it out of the oven, let it cool.

Our recipe for crumble

For 6 persons
Total preparation : 45 minutes
Ingredients :

-530g cherries
-75g brown sugar
-75g casted sugar
-150g flour
-150g cold butter

Utensils :
-one baking pan tart
-one salad bowl
-one oven

Stage 1:
Divide cherry in baking pan tart.

Stage 2:
Mix brown sugar, casted sugar, flour and butter. Mix with the fingers so that you get pastry crumble. It is like sand.

Stage 3:
Spread the crumble on the cherry.

Stage 4:
Put the crumble for 30 minutes in the preheat oven at 190°C. LeT cool before serve.

Pasta bolognese

For 6 persons.
Total preparation : 1h30

Ingredients:
-450g pasta
-680g minced beef
-3 tablespoons tomato paste
-1.5 onion
-1.5 pod garlic
-drop sauce worceste and Tabasco
-3 tablespoons olive oil
-pepper
-salt

Stage 1:
Slice onion.

Stage 2:
Make sweat in oil.

Stage 3:
Then add pod garlic, minced beef , the sauces and let it brown for 10 minutes.

Stage4:
Add tomato paste, add a little water, cover and leave it simmer for an hour.

Stage 5:
About 20 minutes before the end, cook pasta al dente with boiling salty water.

Stage6:
Drop and mix with sauce in a saucepan.

cookies

Ingredient:

250g of flour
125g of butter
150g of brown sugar
Vanilla sugar
Chocolate chip
1/2 sachet of yeast
1 egg

Recipe:

Step 1- Put the butter, the flour and the yeast in the bowl of robot and mix during 20 sec.

Step 2- Add the brown sugar and the vanilla sugar and mix during 30 sec.

Step 3- Add the egg, mix 40 sec, add 90g of the chocolate chip and put the robot during 15 sec to mix.

Step 4– Form some balls with the mixture.

Step5- Put into the oven during 15min

Step6 - Let cool.

Chocolate mousse

Ingredients:

3eggs
100g of chocolate
1 sachet of vanilla sugar

Recipe:

Step1– Separate the white from the yellow of the eggs.

Step2- Soften the chocolate in the saucepan

Step3- Incorporate the sugar and the yellow eggs

Step4- Beat the white eggs about snow firm

Step5- Add them carefully at the mixture

Step6– Pour in a bowl

Step7– Make it cool from 1 to 2 h

Recipe: toasted ham and cheese sandwich

Ingredients:

Sliced bread
Chesse
Ham

MAKING

Put two chesse on
two sliced bread.
Put one ham on chesse.
Put in the oven at 200°during 5 minutes.