

The book of "Recipes around the world"

Contents

Chapter

1. Main dishes
2. Desserts
3. All schools we were cooperating with
4. Conclusion with thankfulness

Chapter 1. Main dishes

***Štrukli- appetizer**

<https://www.youtube.com/watch?v=WbnHFpMHPxc>

Štrukli are a traditional Croatian dish. They are a Croatian brand and an example of how simplicity can be attractive. There are two types of štrukli: boiled and baked. Today we are going to prepare boild štrukli.

Ingredients

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DOUGH:

500 g (1 lb 2 oz) flour

1 egg

2 Tbsp oil

1 tsp salt

FILLING:

500 g (1 lb 2 oz) cottage cheese

1 eggs

100 ml (1/2 cup) sour cream

1 tsp salt

1 tsp sugar

TOPPING for boiled Štrukli:

70 g (2.5 oz) butter

100 g (3.5 oz) breadcrumbs

Preparation:

DOUGH: Combine all ingredients. Knead the dough until bubbles start to form and dough becomes smooth. Coat the surface with oil, cover with a clean cloth and let rest about 30 minutes.

FILLING: Combine all ingredients.

ASSEMBLE: Spread flour on a large tablecloth. Roll the dough out thin* (on the tablecloth), brush with melted butter and fill with filling. Roll by filling the edge of the tablecloth on which the dough was rolled out. Cut into two inch pieces. You can either boil or bake štrukli.

BOILED ŠTRUKLI: Place štrukli in boiling salted water and cook for 15 to 20 minutes. Once they begin to float, remove with a slotted spoon.

Melt butter in a pan over moderate heat; add the breadcrumbs and sauté until golden. Sprinkle the štrukli with the breadcrumbs.

***PIEROGI - DUMPLINGS WITH MEAT FILLING**





It is one of the most favourite Polish dinner dishes. They can be filled with cottage cheese, some fruit, mushrooms or any other vegetables.

Filling

Ingredients:

200g of beef

200g of chicken meat (leg)

200g of turkey meat (wing)

Preparation: Boil the meat. Mix it all and add spice at your discretion.

Dough

Ingredients:

500g of flour

1 teaspoon of salt

300ml of water

Preparation:

1. Pour flour and salt to a bowl.
2. Then, add boiling water and mix it all with a spoon until the mixture is smooth.
3. Next, after about 5 minutes, knead the dough with your hands.
4. Roll out the dough.
5. Use a glass to cut out circles, on which we put the filling.
6. Fold the circles in half and pinch the edges together, closing the filling inside.
7. Boil dumplings in boiling water.

*PASTA WITH CODFISH



INGREDIENTS:

400 g. spaghetti;
400 g. softened codfish;
500 g. peeled tomatoes
1 onion;
1 bunch of parsley;
Extra virgin olive oil;
Red hot pepper;
Salt as required.

PREPARATION:

Carefully clean the codfish;
Remove the skin and any bones and cut it into small pieces;
Thinly slice onion and leave it into a bowl with 5 tablespoons of olive oil;
Add the tomatoes and chopped parsley;
Put some salt and put a little of pepper (the amount depends on your taste);
Cook for about ten minutes;
Add the codfish a little bit of water and go on with the cooking;
Cook the spaghetti in salted water, drain and then spice it with the salt codfish sauce;

If you want, you can add other chopped parsley but DO NOT put any cheese.

***Turkey with mlinci**

<https://www.youtube.com/watch?v=QroUTPsRLYY>

Ingredients:

for mlinci:

350 g (12 oz) flour

Salt

Water

for turkey:

1 turkey

salt to taste

1 cup water

Oil

Preparation:

1. mlinci

Prepare a dough from flour and lukewarm salted water. The dough should not be too firm in consistency. Knead well.

2. Divide the dough into 4 – 5 lumps. Roll each one out into a round shape, not too thin. Bake each piece separately over a hot grid in the oven.

For Turkey:

3. turkey

Rub salt to taste into the turkey and leave it to rest overnight.

4.

Before roasting, brush with oil and place it in a roasting pan to which you have added a little water. Place the roasting pan into a heated oven and bake slowly. Roast the turkey slowly, basting it in its own juice for about 3 hours, until the meat is tender (temperature should be between 350 F and 400 F)

How to serve:

1. Leave the roasting juice in the roasting pan, remove the fat, place mlinci into the pan, mix and bake briefly.

2. Arrange the turkey and mlinci on a large plate, garnish and serve.

Chapter 2. Desserts

***CHEESECAKE-SERNIK**





Cheesecake - the most popular Polish dessert. Simple and delicious. Made in every Polish house.

INGREDIENTS:

100g of butter
1kg of blended cheese
8 eggs
2 boiled potatoes
2 spoons of flour potatoes and wheat flour
(Instead of 2 boiled potatoes you can use 4 spoons of flour potatoes)
1 cup of sugar

PREPARATION :

- 1) Mix egg yolks with sugar.
- 2) Add butter and cheese to it and mix.
- 3) Blend potatoes and add to the rest.
- 4) Beat egg white to foam.
- 5) Add flour to the rest.
- 6) Mix all ingredients.
- 7) Bake for 1 hour at 180°C

Variations:

You may add some nuts, raisins or juice from a half of an orange.

***Baked banana with bran** - it isn't popular but very good and filling. It's perfect for breakfast before school or work.



INGREDIENTS:

- 1 banana
- 2 spoons of honey
- 2 spoons of oat bran

PREPARATION:

- 1) peel the skin of banana
- 2) bake banana on a plate in an oven for 10-15 minutes

- 3) pour some honey on it
- 4) dust banana with oat bran

Variations:

You can plow it with 1 spoon of milk.

You can use another kind of bran.

You can dust it with finely chopped 1 piece of dark chocolate.

If you don't have time you don't have to bake a banana, you can just eat peeled banana :-)

***Kremsnita** - a vanilla and custard cream cake dessert

https://www.youtube.com/watch?v=LIHKtwf_6x0

Ingredients

2l milk

6-eggs

40 dag sugar

19 dag gussnel

5 vanilla sugars

2 puff pastry sheets

Directions:

Preheat the oven to 350F/ 180 C.

Prepare the pastry dough: on a lightly floured work surface, use a floured rolling pin to roll each sheet thin.

Place the pastry on a baking sheet and bake for ten minutes.

Remove the pastry from the oven and leave them to completely cool.

Custard:

6- Eggs separated

1) In one dish put 2 dl milk, in other mix 8 egg yolks, 2 spoons sugar, add 2 dl of milk and 19 dag gussnel. Combine milk with eggs and mix it until it gets creamy. (Creamy mixture)

2) In a pot put rest of the milk 1,8l and cook it, while cooking gradually add 30 dag of sugar and 5 vanilla sugars.

Now add creamy mixture (1) into pot with boiled milk (2) and mix it until it gets dense.

To finish:

Cool the cream before you pour it over the pastry.

Cut the second pastry sheet into 20 squares. Lay the squares over kremšnita. Before serving, sprinkle with powder sugar.
Please serve very cold.

***Velouté Pumpkin with Scallops**



Ingredients

1,5 kg pumpkin
50g + 10g butter
1 litre chicken broth
50 cl fresh cream
Salt /pepper
12 fresh scallops

Preparation

Peel the pumpkin. Remove the seeds. Cut into cubes. Heat 50 g of butter in a large pan until melted. Add the pumpkin and cook for 5 minutes over a low heat. Pour the chicken broth. Add the salt and pepper. Cook for 15-20 minutes, until the pumpkin is completely tender. Mix the soup until smooth. Add the cream. Check the seasoning. Cook for 5 minutes over a low heat. Meanwhile, heat 10 g of butter in a frying pan over a medium heat. Add the scallops and cook for 2-3 minutes. Then, ladle into individual bowls. Add the scallops. Serve hot.

*Crumble



Ingredients:

100g of butter (take it out of the fridge 20 minutes before making crumble)
200g of flour
100g of powdered sugar
a jar of jam
cinnamon

Preparation: Set the oven to 190 degrees Celsius. Pour flour and powdered sugar into a bowl, add butter and knead the dough until it has clumps. If the dough does not have clumps characteristic for crumble, put it inside the fridge for 30 minutes and knead it again. When ready, put the crumbly dough in a form on baking paper, taking 1/3 (one third) of it aside. Next, spread jam on the dough, then pour some cinnamon on the top of it. Lastly, grate the leftover dough (the 1/3 we've taken aside) and pour it on the top as the final layer. Bake for 20 minutes.

Chapter 3. **Schools taking part:**

-Italian class

teacher: Antonio Bari , Ersilia Meo

<https://padlet.com/ntnbari/iem66b9pdssc>



-French class

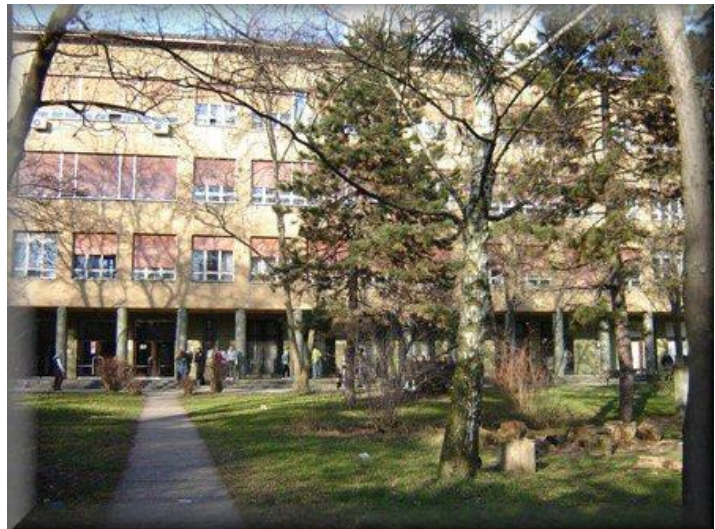
teacher: Jacinthe VEHIER

https://padlet.com/jacinthe_vehie1/2ECMS2016_2017

-Croatian class

teacher: Ivancica Diskordia

https://www.youtube.com/watch?v=cji_bR7lrFQ



-Turkish class

teacher: Didem Tuncer



- Polish class

teacher: Iwona Zajęzkowska

Our school is a secondary technical school in Poland, in Katowice. There's plenty of professions to learn in our school such as Recordings and Sound systems technician, Road construction technician, Surveying technician, Landscape architecture technician, Fashion industry technician and more.

The school is very big. It has two three floor buildings, a gym and a library. All teachers and students are very nice, friendly and helpful.

Our school is clean and pleasant. We learn there, meet new people and broaden our horizons.



Thank you all for our work which was demanding but rewarding.