Recipes

Omni-page with all single-page recipes and more

- Recipes

Recipes

Notes

Most recipes here aren't actually mine, it's just what I like.

cafedelites.com has lots of great recipes

Washing raw meat under running water is a great way to splash bacteria everywhere.

When using convection mode(hot air) instead of conduction when using the oven, subtract 15°C and 25% time.

1L of granulated sugar = 845.35g

1L of flour = 540g

Actual food

TODO: Beet risotto

- 700g chicken
- 25g~ butter (1cm~ slice)
- Put meat on pan
- Medium dab of Kikkoman poke sauce for taste
- Season with dried garlic

TODO: Karbanátky

- mleté maso
- majoránka
- vajíčko
- strouhanka

- česnek
- jeden kus pečiva (rohlík)
- mléko
- pepř
- cibule

1. cibule na jemno nakrájet
2. mleté maso
3. prolisovaný česnek
4. namočit roztrhané pečivo do mléka a uňahnat z něho mišmaš
5. majoránka
6. pepř
7. jedno syrové vejce
8. trošku hladké mouky a strouhanky a umíchat nejlépe rukou vše dohromady
9. namáčet ruce do vody a vytvarovat karbanátky
10. obalit ve strouhance
11. Rest of the owl

TODO: kuřecí soté + brokolice + jasmínová rýže

TODO: Deruny

https://natashaskitchen.com/deruny-ukrainian-potato-pancakes/

Corn chip chicken strips

1. Cut chicken breast into strip-sized pieces
2. Salt it over
3. Marinate in white yogurt for 10 minutes - approx 4 tablespoons
4. Keep the yogurt on and toss it in corn chips - my favorite is salted Penny Market crackers
5. Put into oven on a tray on a baking powder
6. Convection 45m@200°C, don't forget to preheat

Steamed fishburgers

fish_burgers.jpg

Ingredients

- 800g skinless fish
- 3 pieces of bread with no crust
- Milk to cover bread
- 1 onion
- 1 egg
- 1 tbsp minced meat spices
- 1 tsp salt

Directions

1. Pour milk on bread on a deep plate
2. Cut the onion into bigger pieces and throw those into a food processor, don't shred it too small as to not leak too much water from it, toss the result into a big bowl where we'll put all our ingredients
3. Throw fish slices into the food processor, let it run for a bit, toss fish to big bowl
4. Break an egg into a cup, after verifying it is fine, toss it into big bowl
5. Throw minced meat spices, the ones I use are salt-less, so toss the salt in too
6. Mix vigorously with a fork until everything combines
7. Wet your hands and make balls/burgers out of the mix, and put them onto your steam pot
8. Steam for 18 minutes, and you're done!

Soups

Mushroom veggie

Ingredients

Roux

- 3cm slice of butter (15g)
- 3 tablespoons fine flour

Base

- 2.5l water
- 2 carrots
- 5 peeled potatoes
- 1 root parsley
- 1/4 celery root (125g)

- 1 small onion (sliced)
- 1 Leek (optional)
- Spring onion (optional)
- Kohlrabi (optional, do not add if using mushrooms)
- Forest mushrooms (20g if dried)
- 2 tablespoons majoram
- Pepper
- Dried lovage (optional)
- 3 cubes of bouillon (beef, chicken or vegetable are all alright)

Flavor

- Salt
- Celery stem (optional)

Post flavor

- Roux
- Parsley
- Ground garlic

Directions

1. If you're using dried mushrooms, put them in cold tap water 2 hours ahead.
   When they've absorbed the water, sift the rest of the water away
2. Melt butter in a small pot.
   After it has melted, fine flour bit by bit, keep mixing at all times.
   In case it crumps up use more butter
   After about 3 minutes of mixing you should have a brown roux mixture
   We do this first as the roux needs to be lukewarm when we'll be adding this to the soup
3. Cut all Base ingredients into cubes or slices and put them to boil in a large pot with 2.5l water
4. Add "Flavor" ingredients
5. If soup seems watery after it's cooked for a while, add another bouillon cube
6. When vegetables are nearly done (15 min~, check if carrot gone soft as it is the hardest) then add the roux
7. Add "Post flavor" ingredients
8. Cook for about 5 more minutes to cook the garlic and roux

Pea Broccoli

Ingredients

- 1 bigger broccoli without stem
- 4-5 garlic cloves

- 2 tablespoons olive oil
- 1.5l water
- 30g(9l worth) vegetable bouillon
- 200g+ frozen peas
- 0.75 teaspoon grated nutmeg
- 100ml 30% half and half
- pepper and salt

Directions

1. Pour olive oil and sliced garlic cloves into a tall pot on max heat for a bit
2. Put water to boil in kettle beforehand
3. Cut broccoli into bigger cubes (so hand mixer can handle it later), throw it into the garlic pot and immediately pour boiling water over it
4. Throw vegetable bouillon into the pot
5. Cover with a pot so it cooks quicker
6. Cook for 15-20 minutes
7. Take pot off, put hand mixer in it and mix
8. Pour frozen peas in it
9. Add nutmeg
10. Add half and half
11. Pepper and salt to taste - bouillon may already contain salt, so you probably do not want to add salt

Sushi (WIP)

Sushi.jpg **Ingredients for Sushi rice**

- 600ml Short-grain rice - *ideally sushi rice, but it can be expensive*
- 900ml water
- Heaping tablespoon sugar
- 50ml rice wine vinegar - *rice vinegar is way less acidic than normal vinegar, if you have to substitute, see how acidic your vinegar is and adjust as needed*
- 3 teaspoons salt

Ingredients for "Unagi" Sauce

- 2 brutally heaping tablespoons honey
- 2 glugs of soy sauce
- 1 small glug Orange juice

Directions for sushi

1. Add all the rice ingredients, mix them together and cook the rice

2. After rice is cooked, leave it in the vessel you're making it in for 15 minutes, covered.
3. After the time is up, move it to a big container and mix it to fluff it up.
4. Cover container with a wet kitchen towel to prevent the towel sticking to the rice and the rice to avoid dehydrating and temperature loss of the rice.
5. Draw the rest of the owl, TODO

Directions for "unagi" sauce

1. Dump all ingredients into a frying pan
2. Cook on high heat while stirring constantly until it is reduced to about half and thickens a bunch
3. Done. If you somehow manage to end up with a hard caramel candy consistency in the end, dump a bit of boiling water and keep stir it up again

Pasta aglio e olio

pasta-aglio-e-olio.jpg Based on Babish

Ingredients

- Salt
- Pepper
- 500g spaghetti or pasta of your own preference
- Boatload of root parsley leaves
- Half a lemon
- Olive oil
- 6-8 decently sized garlic cloves
- Chili flakes
- Shredded parmesan (optional)

Directions

1. Put heavily salted water for pasta in a large pot to boil.
2. Peel the garlic and slice it into thin pieces.
3. Remove all or at least the bigger stems from the parsley, cut very finely.
4. Wait for pasta to be done or nearly done. You will need a bit of the cooking water for later.
5. Pour a bunch of olive oil into a frying pan, set it to medium heat
6. Once the pan is shimmering, add the sliced garlic. When it starts going brown, remove the pan from heat.
7. Add the chili flakes. Let the garlic cook until golden brown(on residual heat)
8. Pour in a bit of water you saved from the pasta.
9. Put the parsley in and mix. Squeeze half a lemon onto it. Salt and pepper to taste and give it a final stir.

10. Optionally serve with shredded parmesan.

Chicken Tikka Masala

chicken_tikka_masala.jpg Based on Cafedelites

Ingredients for Marinade

- 800g chicken breast cut into bite-sized pieces
- 130g plain yogurt
- 1.5 tablespoons minced garlic
- 1 tablespoon ginger
- 2 teaspoons garam masala
- 1 teaspoon turmeric
- 1 teaspoon ground cumin
- 1 teaspoon mild chili
- 1 teaspoon of salt

Ingredients for Sauce

- 1 tablespoons of vegetable/canola oil
- 2 tablespoons butter
- 2 small onions (or 1 large onion) finely diced
- 1.5 tablespoons garlic finely grated
- 1 tablespoon ginger finely grated
- 1 teaspoon garam masala
- 1.5 teaspoons ground cumin
- 1 teaspoon turmeric powder
- 1 teaspoon ground coriander
- 400g tomato puree (tomato sauce/Passata)
- 1 teaspoon mild chili (adjust to your taste preference)
- 1 teaspoon salt
- 200ml of heavy or thickened cream (use evaporated milk for lower calories)
- 100ml milk
- 1 teaspoon brown sugar
- 60ml of water if needed
- 4 tablespoons Fresh cilantro(coriander) to garnish (optional)

Side ingredients

- Jasmine rice

Directions

1. In a bowl, combine chicken with all of the ingredients for the chicken marinade; let marinate for 10 minutes to an hour (or overnight if time allows).
2. Heat oil in a large skillet or pot over medium-high heat. When sizzling, add half the chicken pieces, making sure not to crowd the pan. Fry until fully cooked and heavily browned. Set aside and keep warm (putting a small plate over a bowl works wonders). Scrape all the burnt bits from the pan (not with metal tools!). Repeat with the other half.
3. Melt the butter in the same pan. Fry the onions until soft (about 3 minutes).
4. Add garlic and ginger and sauté for 1 minute until fragrant, then add garam masala, cumin, turmeric, chili, salt and coriander. Fry for about 20 seconds until fragrant, while stirring occasionally.
5. Pour in the tomato puree. Let simmer for about 10-15 minutes, stirring occasionally until sauce thickens and becomes a deep brown red colour.
6. Stir the cream, milk and sugar through the sauce. Add the chicken and its juices back into the pan and cook for an additional 5(was 8-10, not needed for so long since we cook chicken first) minutes the sauce is thick and bubbling. Pour in the water to thin out the sauce, if needed.
7. Optionally garnish with cilantro (coriander) and serve with hot garlic butter rice and fresh homemade Naan bread! Though I simply serve with jasmine rice.

Baked salmon with potatoes

baked_salmon.jpg **Ingredients**

- 500g salmon fillet
- A bunch of potatoes
- Leek
- 5 garlic cloves
- Lemon
- Butter
- Onion
- Salt
- Pepper

Tools

- Glass form
- Big pot (for potatoes)

Directions

1. Put whole unpeeled potatoes in a pot and add 2 teaspoons salt, put it on max heat until water boils and them keep it on medium heat.
2. Butter up the glass form and put the salmon pieces in it, scales of the fillet on the bottom

3. Salt and pepper the salmon
4. Add 5 whole garlic cloves to the form
5. Add 2 teaspoons of lemon juice
6. Slice the lemon up and add a slices on top of the meat
7. Onion #TODO
8. Leek #TODO
9. Put slices of butter in between the meat so they don't get stuck together. About 2 tablespoons.
10. Put aluminum foil over the glass form and bake on 200°C for 20 minutes
11. Your potatoes should be done when the fish is done, enjoy.

Firecracker salmon

Firecracker_salmon.jpg

Based on Cafedelites

Ingredients

- 750g salmon fillets
- 1 teaspoon minced garlic
- 1/2 teaspoon minced ginger
- 1 tablespoon olive oil
- 1 tablespoons low sodium low soy sauce
- 2 tablespoons Heinz chili sauce (substitute with Buffalo sauce or hot sauce to suit your heat preference)
- 1 teaspoon brown sugar (or just sugar if you don't have brown) -- OPTIONAL
- pinch of crushed red chili flakes
- 1-2 teaspoons sriracha (adjust to suit your heat preference)
- 4 skin off salmon fillets
- Salt and pepper to season
- 1/2 teaspoon paprika (mild, smoky or spicy)
- 1/4 cup chives chopped

Directions

1. In a shallow bowl, whisk together the minced garlic, minced ginger, olive oil, soy sauce, chili sauce, brown sugar, red chili flakes and sriracha to combine.
2. Season salmon with salt, pepper and paprika. Add salmon fillets to the marinade, turning each to evenly coat in the sauce.
3. Cover with plastic wrap and let marinate in the refrigerator for 2 hours or overnight (if time allows).

4. Preheat oven to 190°C(370°F). Heat an oven proof skillet over medium heat with a small drizzle of oil.
5. Sear salmon for 2-3 minutes on both sides, undisturbed, to get nice crust. (You may need to sear in batches depending on the size of your skillet.)
6. Transfer to plate and repeat with remaining salmon.
7. Return all salmon fillets to the skillet. Alternatively, transfer to baking dish.
8. Bake for 8-10 minutes, or until cooked to your liking.
9. Serve warm with chopped chives.

Zucchini pasta with ham

squash_ham_pasta.jpg **Ingredients**

- Cooking oil
- 500g pasta, preferably farfalle
- 300g ham
- A zucchini (squash)
- Two onions
- Pepper
- Chili powder (optional)

Directions

1. Make the pasta (pot+water+salt)
2. Cut onion into little cubes, cut ham into small pieces, cut zucchini into little pieces
3. Fry onion on high heat until near golden on any cooking oil in a pan
4. Add all the ham, add a bit of pepper (and chili if you want all over the pan
5. When the ham is ready, add the zucchini and cook for 3~ more minutes
6. Done. Optionally you can sprinkle Parmesan cheese on top

Pasta Carbonara

Ingredients

- 500g pasta, preferably tagliatelle
- 225g bacon, diced
- 1 onion, finely chopped
- 2 cloves garlic, finely chopped
- 2 teaspoons chili
- 4 tablespoons all-purpose flour
- 0.65l milk
- 2 eggs

- 70g grated Canadian Parmesan cheese
- 2 tablespoons chopped fresh parsley
- 2 teaspoons salt
- 1.5 teaspon freshly ground black pepper

Directions

1. Place bacon pieces in a deep skillet or wide saucepan. Cook until crisp. Remove bacon from pan but keep the leftover fat in.
2. Add onion, garlic and chili. Cook 2 to 3 min until tender. Stir in flour. Cook 2 to 3 min longer. Whisk milk in. Bring to a boil. Reduce heat. Simmer 5 min.
3. If sauce seems too thin, add another tablespoon of flour. If too thick, add more milk.
4. Beat eggs together lightly. Whisk into sauce with cheese and parsley. Cook 2 min. Add salt and pepper.
5. Add bacon to sauce. Sprinkle with additional freshly ground black pepper.
6. Serve pasta and sauce in separate pans.

Pasta with chicken breast and mushrooms

mushroompasta.jpg

Ingredients

- 700 grams chicken breast, diced
- 500 grams pasta of your choice
- 2 tablespoons extra virgin olive oil
- 2 tablespoons butter
- 250 grams baby portobello mushrooms, sliced
- 5 cloves garlic, minced
- 4 large green onions, chopped
- 2 tsp salt and pepper to taste
- 2 tsp oregano
- 2 tsp dried basil (one tsp of salt, pepper, oregano and basil used when frying the chicken meat and making the sauce)
- 5 tablespoon flour
- 0.7l milk depending on how much sauce you want
- 70 grams shredded parmesan cheese
- handful of fresh parsley, chopped, plus extra for garnish

Directions

1. Add butter to a medium hot large pan, add half the chicken meat(so the pan doesn't get crowded). Add salt, pepper, oregano and basil (0.5 tsp of each per batch) to the meat. When the meat is fully cooked, up the heat to max, it will get crunchy and brown. This requires the pan to be dry, so if you added too much butter, you might have to wait. Put the meat aside in a bowl. Repeat for the other half.
2. Cook pasta in salty water according to recipe or package directions. Make the sauce while the pasta cooks.
3. Clean any leftover meat from your pan, heat olive oil over medium heat.
4. Add mushrooms to oil and sauté until mushrooms have reduced in size, about 4 minutes. If the mushrooms soak up all the olive oil, add another teaspoon.
5. Add garlic, green onions, salt and pepper to mushrooms and stir to combine. Cook until garlic is fragrant and mushrooms have released some additional liquid, about one minute.
6. Add flour to saucepan and stir to incorporate all ingredients. Let cook for 30 seconds or so.
7. Add about 1dl of the milk and stir to break up any lumps of the mushroom and flour mixture. The milk will thicken fairly quickly; that’s okay. Add the milk little by little and stir to incorporate all ingredients. Do not use more than medium heat or you will get the milk catching to the pan and burning.
8. Bring sauce to a simmer and cook until milk has thickened, about 5 minutes.
9. Add salt, pepper, oregano and basil (1 tsp of each).
10. Remove sauce from heat and stir in parmesan cheese. Stir in the chopped parsley.
11. Garnish with extra parmesan and parsley and serve immediately.

Chicken wings/drumsticks

Ours

Ingredients

- ~1.8kg Chicken wings and/or drumsticks
- A handful of salt
- Grill spice
- (optional) Chili spice
- Cumin
- (optional, if you want sauce) Butter
- Side dish ingredients of your choice (potatoes or rice recommended)

Directions

1. Prepare your side dish
2. Preheat oven to 200°C
3. Pluck any leftover feathers from the chicken

4. If you want sauce for your side dish, put the chicken pieces in a deeper pan(should be able to cover the pan with a top part), if not you can make them on baking paper and a shallow pan
5. Salt the chicken a bit
6. Add some grill spice, cumin, and optionally chili spice.
7. For the best result turn the chicken around and spice from the other side too.
8. If you want sauce, slice butter into small slices and put it on top of the chicken pieces
9. If you're using a deep pan to get sauce, pour half a cup of water into the pan
10. Bake at 200°C for about 45 minutes
11. Take the top part of the pan off
12. (If you're lazy just bake it for longer ignoring this part) Bake for about 8 minutes(using grill mode if your oven has it) to make the chicken golden. After 8 minutes turn the chicken parts the other way around and leave it in for another 8 minutes
13. If you're using a deep pan to get sauce, after the pan has cooled down, pour about half of the leftover water/sauce from the pan onto your side dish

Chef John's Crispy Honey Sriracha wings

Source

Ingredients

- 2 tablespoons baking powder (28g)
- 1 tablespoon kosher salt
- 1 teaspoon freshly ground black pepper
- 1 teaspoon smoked paprika
- 2 ½ pounds chicken wing sections (1.1kg)

Honey Sriracha Glaze

- 3 tablespoons honey
- 2 tablespoons sriracha sauce
- 1 tablespoon seasoned rice vinegar
- ¼ teaspoon sesame oil
- 1 pinch sesame seeds, or as desired

Pasta Alfredo with chicken breast

pasta_alfredo.jpg

Ingredients

- 700 grams chicken breast, cubed

- 2 tablespoons butter
- ½ teaspoon dried oregano
- ½ teaspoon dried basil
- ½ teaspoon salt
- ½ teaspoon pepper
- 500 grams penne pasta, cooked
- 0.6dl parsley
- 0.6dl(30g?) parmesan, shredded

Sauce

- 3 tablespoons butter
- 4 cloves garlic, minced
- 4 tablespoons flour
- 6dl milk
- 3/4 teaspoon oregano
- 3/4 teaspoon basil
- 1.8dl(90g) parmesan, shredded
- 3/4 teaspoon salt
- 3/4 teaspoon pepper

Directions

1. In a pan over medium-high heat, melt butter, then add the chicken breast. Season with salt, pepper, oregano, and basil. You'll want to cook the meat in two batches so all the pieces are properly touching the pan. Cook using medium-high until the meat is done, then set to high until the meat turns a bit brown and crispy. Put the meat aside into a separate bowl.
2. In the same pan over medium heat, melt butter and add the garlic. Quickly add half of the flour, stirring until incorporated. Then add the rest of the flour and stir.
3. Pour in the milk a little bit at a time, stirring well in between, until fully incorporated and sauce begins to thicken.
4. Season with salt, pepper, oregano, and basil, and stir well to incorporate.
5. Add parmesan cheese and stir until melted.
6. Pour the sauce over cooked penne pasta, add the chicken and mix well.
7. Add parsley and extra parmesan, and mix again.

Pancakes

Family's

You should get about 12 pancakes.

Ingredients

- 215g fine flour
- 0.5l milk
- 0.5 teaspoon of salt
- 4 eggs
- 50g fine sugar

Directions - batter

1. Sift the flour into a bowl, add milk gradually while mixing the flour.
2. Add salt.
3. Add eggs.
4. Add sugar.
5. Mix again.
6. If you ignored the bit about adding milk GRADUALLY, sift your mistakes away.

Directions - frying

1. Put the pan on the stove. Set the heat to "medium". Let it heat up before proceeding.
2. Put a small bit of butter on the pan before pouring the pancake mixture.
3. Pour the mixture on the pan, but do not pour too much of it because you want thin, crunchy pancakes. Spread it evenly.
4. Pancake is ready to flip when the mixture doesn't look "wet" anymore and the sides of it are starting to get crusty.
5. Start again from step 1.

Andong's

You should get about 6-10 pancakes.

Ingredients

- 2 eggs (120g)
- 3 Tbsp vegetable oil (18g)
- ~1/3 tsp salt
- 2 Tbsp sugar (40g)
- 150g all-purpose flour
- 300g water
- 150g milk

Pizza

This recipe is for 2 to 5 pizzas depending on how much you let the dough rise and how thick your pizzas are. Keep that in mind.

Ingredients - Dough

- 0.4L water
- 50g dry yeast
- 2 teaspoons salt
- 2 teaspoons crystal sugar
- 0.1L cooking oil
- 550g fine flour
- baking paper to roll the dough on

Ingredients - Base topping

- 2 tablespoons(35g+) tomato puree
- 2 tablespoons ketchup
- 1 garlic clove
- 0.5 tablespoon BBQ sauce
- 1 teaspoon oregano
- 1 teaspoon salt
- 2 teaspoons crystal sugar
- 0.5 teaspoon curry
- a little pepper
- 0.08L water

Ingredients - Second layer of the topping

- Depends on what you want. Can be bacon, mushrooms, cheese,.....
- 500g of cheese
- 300g of ham

Directions - Dough

1. Mix dry ingredients first. Not yeast, YEAST GOES IN AT STEP 4.
2. Add water to the mix, stir.
3. Add oil to the mix and stir until well combined.
4. If the dough is a little too wet, add more flour. After both wet and dry ingredients are added, add yeast. Break the yeast apart in small pieces and knead it into the dough.
5. After the mixture is ready, leave the dough in the bowl and put the bowl in the oven to rise (with appropriate oven mode), or if you don't have a fancy oven, leave the bowl on a counter with a kitchen towel on top, keeping the air inside. Let it rise until it's about twice the size.

Directions - Base Topping

1. Add all dry ingredients first, and mix them up.
2. Add one wet ingredient at a time, mix after each ingredient is added.
3. The topping should be ready to use right after preparing it.
4. Roll out the dough on a baking paper (keep in mind it will rise to twice the size in the oven).
5. Smear the topping over the dough. You can either smear it all over or you can leave a little space all around the sides and you can fold the edges, which gives you a nice, crunchy crust.
6. Add the rest of the topping ingredients to the pizza.
7. Bake at 240°C for 7-15 minutes, depending on the thickness of the dough.

Steaks

Chicken steaks - buy some meat, beat it a little, put it in the spice paper(yes I'm lazy), heat the pan up on the oven(heat:4).

After it's heated up, put the meat with the spice paper in it, cook it for 5 minutes from one side and for 5 minutes from the other side

Egg bread

Ingredients

- 5 eggs
- 150g~ grated cheese
- Cooking oil (sunflower)
- Sliced bread (slightly older bread is better as it soaks up less oil)
- 0.5 teaspoon salt

Directions

1. Put frying pan on very high heat and cover the whole pan in oil
2. Put eggs in a container, mix with a fork, add cheese and mix again
3. Put mixture on half a bread slice and throw the slice on the hot pan, with the mixture on the bottom obviously
4. Do not move the slice until it's ready(about 1min), as moving it around or checking on it will make it unstick from the pan and you don't want that
5. If you want the mixture on both sides, simply cover the other side before the first one is done and flip it
6. Repeat steps 3-6 while adding cooking oil if there's empty spots on the pan after finishing up a slice

7. You can obviously do multiple slices in one go if your pan can fit it
8. Enjoy!

Misc.

Syrniki

syrniki.jpg **Ingredients**

- 500g Cottage cheese (tvaroh)
- 50g Sugar
- 2g~ Vanilla sugar (to taste, less if using chocolate version)
- 2 eggs
- 35g almond flour (you can use manka instead, not the instant one)
- 75g fine flour
- 0.5tsp lemon zest

Directions

1. Mix all of the ingredients in a bowl
2. Make them into round flat shape
3. Put them onto oiled sillicone mat
4. Bake @ 175° convection for 30 minutes. Thick ones if you're using a mould need to be baked for longer.

Pizza snails

Ingredients

- ketchup
- 100g cheese slices
- 100g ham slices
- 2tsp oregano
- puff pastry (store bought, we're lazy here)
- an egg

Directions

1. Preheat oven to 180°C

2. Put baking paper on a pan, put rolled out puff pastry over it
3. Spread ketchup all over the pastry leaving 1cm from the sides untouched
4. Throw oregano all over the ketchup
5. Put a layer of cheese and ham over the pastry
6. Roll the pastry up, tightly
7. Cut the pastry into 1cm segments and lay them on flat on the baking paper
8. Whisk an egg in a cup, smear it all over the snails
9. Bake at 180°C for about 20 minutes

Best served when they cool down a bit.

Dressings

Water based

Good for a cucumber/lettuce(or similar) salad.

- 0.5l water
- 2 spoons of sugar
- spoon of vinegar
- teaspoon of salt

Mix the ingredients in a container of some sorts and you're done.

Greek salad

- 0.5 small minced garlic clove
- 1 teaspoon dried oregano
- 0.5 tablespoon lemon juice
- 3 tablespoons olive oil
- 3 tablespoons water
- 0.5 teaspoon salt
- 0.25 teaspoon black pepper

1. Mix the ingredients in a container of some sorts and you're done.

Side dishes

Rice

(jasmine rice)

1 cup of rice means you need 1.3 cups of water

Put a teaspoon of salt in it

10 min in steam mode in a microwave

Potatoes

Ingredients

- 800g potatoes
- 3-4 tablespoons cooking(sunflower) oil
- 3-4 teaspoons herb spices
- 1 teaspoon salt

Directions

1. Preheat the oven to 225C
2. Wash the potatoes. Peeling the potatoes is a matter of preference, but they might become mushy and not so crispy if you peel them
3. Cut the potatoes into boat shapes. You do this by cutting a potato in half, preferably right across the longest side. Then repeat this step until you get the size you want
4. Put them in a deep pan and pour the oil over them. If you use too little oil, the potatoes will get stuck to the pan. Add the spices next and mix with a wooden tool
5. Bake in oven for 20-30 minutes. Check on the potatoes on the 20 minute mark to see if they are the way you prefer them

Crispy Potatoes

https://www.seriouseats.com/recipes/2016/12/the-best-roast-potatoes-ever-recipe.html

Spreads

Egg based

- 8 hard boiled eggs
- 2 teaspoons of mustard
- 2 spread butters - 1 normal 1 horseradish
- 2 tablespoons of mayonnaise
- a bit of pepper

Tuna

- 200g tuna
- 250g tvaroh half fatty (4%)
- 2 spring onions
- Half an onion
- 3 cubed hard boiled eggs
- 100g processed cheese
- Salt & pepper
- 2 big spoons of mustard

Mix it all up together with a fork or whatever you have on hand

Sweets and Desserts

Apple Roses

https://www.allrecipes.com/recipe/244198/baked-apple-roses/

Ingredients

- 1 large red apple, cored and very thinly sliced
- 32g(¼ cup) white sugar
- 1 teaspoon ground cinnamon
- 1 sheet frozen puff pastry, thawed
- ¼ cup melted butter
- 1 egg
- 2 teaspoons water
- 1 teaspoon confectioners' sugar (Optional)

Directions

1. Preheat oven to 400 degrees F (200 degrees C). Butter 2 small ramekins (6 to 8 ounce) and dust with white sugar.

2. Did 190°C instead because the apples burnt before the dough was completely ready
3. Place apple slices on a plate, overlapping slightly if necessary. Microwave on High about 45 seconds just until slices have softened a bit. Cover plate with plastic wrap and a kitchen towel.
4. Mix together sugar and cinnamon in a bowl.
5. Roll puff pastry sheet to less than 1/8-inch thickness. Using a pizza cutter, cut two 3-inch by 12-inch rectangles. Reserve remaining pieces for another use.
6. Spread melted butter over dough; top with a generous amount of cinnamon-sugar. Place apple slices along 1 long edge of dough, about 1/4 inch beyond edge of dough, overlapping slices slightly. Fold bottom half of dough over the apple slices to form a long "folder" of dough with rounded edges of apple slices exposed.
7. Beat egg and water together in a bowl. Paint surface of dough with egg wash. Sprinkle with more cinnamon-sugar, to taste.
8. Starting from one end, roll dough not too tightly to form a rose-shaped pastry. Seal roll with end of dough strip.
9. Transfer roses to prepared ramekins. Sprinkle with a little more cinnamon-sugar. Place ramekins directly on middle rack of preheated oven.
10. Bake until well browned, about 45 minutes. Remove ramekins with tongs and place on baking sheet to cool 5 to 10 minutes. Remove apple roses from ramekins and finish cooling on rack. Dust with confectioners' sugar before serving.

Bábovka

Ingredients - G

- Good for two of them
- 0.5kg polohrube mouky
- 0.5kg cukr krupice/krystal
- 250g butter(or whole Hera)
- 20g vanilla sugar
- 13g baking soda(kyprici prasek)
- 250mL **lukewarm** milk (butter should be half-tough)
- 6 eggs
- 3 spoons unsweetened cocoa

Ingredients - M

- Good for one only
- 210g fine sugar (preferably not crystal as that's too rough but it can be used)
- 360g flour (hruba)
- 8g vanilla sugar
- 1 prasek do peciva (kyprici prasek)
- 130g butter
- 3 spoons holland cocoa

- 5 eggs
- 120mL **lukewarm** milk

Directions - G

1. Preheat oven to 200°C
2. Separate egg whites from the yolk, stand mix the whites in some container, but add a pinch of salt before so it gets whipped better
3. Get a big bowl for the mixture
4. Add butter to the big bowl, use a stand mixer till it's bubbly(?)
5. Add vanilla sugar with normal sugar into a separate container
6. Slowly add the mixed sugar while using the stand mixer
7. Add all the egg yolks to the mixture and use the stand mixer
8. Slowly start adding half to all of the **lukewarm** milk, the goal is to get the mixture to be move-able but not completely liquid, still stand mixing
9. Add baking soda and flour together in a separate container
10. Slowly add the flour mix while using the stand mixer
11. Add the mixed egg whites to the mixture, use the lowest setting of the stand mixer
12. Put the mixture in a form
13. Bake at 200°C for 15 minutes
14. Then keep baking at 175°C for another 25 minutes. You should keep an eye on it though, this is not precise and may vary from oven to oven.
15. Test if it's ready with a sharp stick(the mixture shouldn't stick to it)
16. Take it out of the oven, let it cool down for a while
17. After a while, put a plate on top of the form, turn it around and take the form out. Be careful not to be too rough with it.
18. Let it cool down completely and it's ready to be served.

Directions - M

1. Preheat oven to 195°C
2. Separate egg whites from the yolk, stand mix the whites in a container, but add a pinch of salt before so it gets whipped better
3. In another container mix flour with kyprici prasek and cocoa
4. In another big bowl, mix butter, egg yolks and sugar with a stand/hand mixer.
5. Slowly add **lukewarm** milk and the cocoa/flour mixture to the big bowl while keeping up the mixing
6. Lightly the egg white bowl with the big bowl.
7. Butter up the form and throw strouhanka in it so it's completely covered. Throw out whatever doesn't stick in the end.
8. Put mixture in the form and bake at 195°C for 15 minutes
9. Then keep baking at 175°C for another 25 minutes. You should keep an eye on it though, this is not precise and may vary from oven to oven.
10. Test if it's ready with a sharp stick(the mixture shouldn't stick to it)
11. Take it out of the oven, let it cool down for a while

12. After a while, put a plate on top of the form, turn it around and take the form out. Be careful not to be too rough with it.
13. Let it cool down completely and it's ready to be served.

Berry sorbet

Ingredients

- 400g of frozen berries (of any kind)
- 4-5 teaspoons of icing sugar or fine sugar (add more if the berries are sour)
- 2 eggs

Directions

1. Put frozen berries and sugar in a blender/food processor, and mix until well combined.
2. Add eggs and mix until your mixture gets creamy.
3. The sorbet can be served immediately after preparing.

Brownie Brittle(copy)

Ingredients

- 150g melted butter
- 0.25l sugar
- 1.5 teaspoon vanilla
- 2 large egg white
- 0.12L flour
- 3 tablespoons unsweetened cocoa powder
- 3/4 teaspoon baking soda
- A few dashes of salt
- mini chocolate chips (add as much as you like)

Directions

1. Preheat oven to 350 degrees and prepare a baking sheet lined with a silicone mat or parchment paper (only those two ways or it will stick).
   If using parchment paper, lightly spray the surface with baking spray.
2. In your mixing bowl, combine butter, sugar and vanilla and mix until incorporates. Add in egg white and blend well.
3. Add in flour, cocoa powder, baking soda and salt and mix for about 1 minute or until the batter is smooth.

4. Spread batter over your mat/parchment paper using a spatula. You want it thin, but not transparent. An area of about 11 x 8 works well.
5. Bake for 15 minutes, remove brittle from the oven and quickly sprinkle with the mini chocolate chips.
   Return to the oven for an additional 7-10 minutes (total cooking time 22-25 minutes), remove from oven and cool completely.
   It will crisp up as it cools.

Cinnamon rolls

Ingredients

- 150g butter
- 5dl milk
- 50g yeast
- 1 teaspoon salt
- 105g sugar
- 1 egg
- 15dl flour
- 2 teaspoons cardamom (optional)

Topping ingredients

- 100g butter
- 1dl sugar
- 4 teaspoons cinnamon

Spread

- 1 egg
- 4 tablespoons crystal sugar

Directions

1. Set your oven to 250°C.
2. This recipe will give you about 22 cinnamon rolls.
3. Melt butter in a pot and add milk. Make sure the mixture is 37°C(you shouldn't feel it on touch). Break apart the yeast in a separate pot and add some of the mixture. Stir until the yeast has dissolved and add the rest of the mixture.
4. Add salt, sugar, cardamom and the egg. Add most of the flour, but save some for later. Knead the dough until it is less sticky. Leave the dough covered to rise for 30 minutes.
5. Melt butter, sugar and cinnamon. Cut the dough in half and roll it out. Cut and roll together.

6. Leave the rolls on a pan to rise again for another 30 minutes. Spread your egg-mixture over your rolls and drizzle on with sugar and cinnamon. Bake for 7-8 minutes. Cool your buns afterwards.

Cheesecake

Cheesecake.jpg **Equipment**

- 24cm round form, ideally with removable bottom
- (optional, but recommended) Hand blender
- Baking sheet
- Oven
- Bowl for the mixture

Ingredients

- 1kg of cream cheese (5x Philadelphia Original 200g)
  - substitute 50-100g with mascarpone or goat cream cheese for more flavour
- 400g sugar
- 7 eggs
- (optional) 2g Xanthan gum (for texture)
- 2dl of heavy cream (norwegian kremfløte, the kind you use for whipped cream) - used 31% one
- 1 tablespoon flour
- (optional) 2-3 drops of vanilla
- (optional) XXX chocolate for melting for the finished cake

Directions

1. Let cheese warm for an hour or so on the table, so it is easier to mix later
2. Mix the cheese thoroughly with sugar first.
3. If you're using xantham gum, mix it in the heavy cream with a hand blender to avoid the gum clumping
4. When well combined, mix in eggs, after that add the rest of the ingredients and mix, ideally with a hand blender
5. Preheat oven to 210°C
6. Crunch up the baking paper into a ball so it's malleable, then undo it and add the paper to the mould, covering both bottom and the sides
7. Pour mixture into the form
8. Optionally add 100ml~ water in the oven in a tray below the cake, refill this later during browning, should hopefully prevent burnage
9. Put in the middle of the oven for 35-40 min, or until nice and "burnt" on top, should have 2.5x in size and jiggle like cray cray

10. If it looks like it's going to cook (and not jiggle) before it browns, blast the oven on maximum heat 5 minutes before the end, our oven has a grill mode which is good for this on its low setting
11. Let cool completely on table in the mould and put in fridge (still in the mould)
12. Let it chill for 6-24 hours before eating, it gets better with time
13. Serve with melted chocolate on top for the best taste

Alternative

Ingredients

Dort:

- 1,5 balení Lotus nebo pseudo-lotus sušenek
- Rozpuštěné máslo
- 3x Mascarpone
- 2x krémový tučný sýr např. Palouček
- 1/2 vaničky tučného tvarohu
- 6x vajíčko
- Trochu cukru (cca 2 polévkové lžíce)
- 1 lžička šťávy z citronu

Poleva:

- 1 kelímek smetany 30% a víc
- 100 g mléčné čokolády
- 80-100 g hořké čokolády (alespoň 70%)

Chocolate balls(Chockladbollar)

Ingredients

- 100g cold butter
- 1dl sugar
- 3tbs cocoa
- 1ts vanilla sugar
- 2tbs cold coffee
- 3dl oatmeal
- coconut flakes

Directions

1. Mix sugar and butter.

2. Add cocoa and vanilla sugar in the mix.
3. Add the oatmeal and coffee lastly, and stir until even.
4. Roll pieces of the dough to small balls, and add coconut flakes on top.

##Chocolate cookies

Ingredients

- 0.45l all-purpose flour
- 0.2l sugar
- 3 tablespoons cocoa
- 2 teaspoons baking soda
- 3 teaspoons vanilla sugar
- 100g butter
- 1 egg (or 2, but 1 works fine)
- 3 teaspoons cocoa powder mixed with 4 tablespoons water
- chocolate chips (as much you like, we use 2 chocolate bars)

Directions

1. Mix dry ingredients first, before you add the wet ingredients. Add one wet ingredient, mix, then add the next.
2. Add chocolate chips, mix properly.
3. Add about 2 tablespoons of batter on to baking sheet. There should be enough space for 9 cookies per plate.
4. Bake the cookies in the oven on 180° for 10-15 minutes. This batter will give 18 cookies.

Chocolate muffins

muffins.jpg **Ingredients**

- Butter 125g
- Sugar(normal) 250g
- Honey 1 tablespoon
- Yolk 2 pieces
- Fine flour 250g
- Baking powder 2 teaspoons
- Cocoa(no sugar) 60g
- Milk 0.25l
- Dark chocolate(small pieces) 50 g

Chocolate topping(optional)

- 50g butter

- 120g fine sugar
- 1 tablespoon cocoa
- 1 tablespoon coffee

Directions

1. Preheat oven @180C
2. Chop the chocolate into small pieces
3. Sift flour, baking powder and cocoa together into a small bowl
4. Put the butter (125g) in a cup and heat it in the microwave for 1:20@650W until it's liquid, mix with teaspoon if it didn't fully dissolve, you risk explosion if you heat it any higher.
5. Add butter, sugar and honey to a main mixing bowl
6. Add yolks to the main mixing bowl and mix.
7. Add flour, baking powder and cocoa into the mix.
8. Progressively add and mix milk to make medium tough batter.
9. Add dark chocolate and mix.
10. Either use greased/oiled up(?) plastic cups or paper cups.
11. Use tablespoons to fill the cups.
12. Bake in preheated oven @ 180C for 20-25 minutes.
13. Ends up being about 12 big muffins.

Fudgy Brownies

Ingredients

- 230g dark chocolate
- 1.8dl melted butter
- 2 eggs
- 2 teaspoons vanilla
- 1.8dl fine flour
- 0.6dl cocoa powder
- 1 teaspoon salt
- 2dl sugar

Directions

1. Preheat your oven to 180°C.
2. Chop chocolate into chocolate chunks. Melt half, and save the other half.
3. Mix butter and sugar, then beat in the eggs and vanilla for 1-2 minutes until the mixture has become light and fluffy.
4. Whisk in the reserved melted chocolate. Make sure the chocolate is not too hot, or else the eggs will cook.
5. Then sift in the flour, cocoa powder and salt.

6. Fold the dry ingredients into the wet ingredients, being careful not to overmix as this will cause the brownies to be more cake-like in texture.
7. Fold in the chocolate chunks, then transfer the batter inro a parchment paper-lined square baking dish. Bake your brownies for 20-25 minutes, depending on how fudgy you want them.
8. Cool completely before serving. Best served with a glass of cold milk.

Krtkův dort

Source

Těsto

- 100 ml olej
- 2 ks vejce
- 0.5 balíčku kypřicí prášek do pečiva
- 80 g cukr moučka
- 2 balíčky čokoládový pudinkový prášek

Náplň

- 3 ks banán

Krém

- 20 g cukr moučka
- 1 ks banán
- 2 ks šlehačka ke šlehání
- 60 g hořká čokoláda na vaření
- 1 ks želatinový ztužovač Dr.Oetker

Postup přípravy

Horkovzdušnou troubu zapneme, aby se vyhřála na 180 °C. Nachystáme si formu na dort. Vytřeme ji tukem a vysypeme hrubou moukou. Já používám formu o průměru 22 cm. Pokud máte větší, je to jedině dobře. Ideální je forma o průměru 26 cm.

V míse smícháme sypké suroviny (čokoládové pudinky, prášek do pečiva, moučkový cukr), pak vmícháme vejce a olej (nejlépe elektrickým mixérem). Těsto vlijeme do nachystané formy a dáme péct do předehřáté trouby. Těsto pečeme asi 20 minut. Upečený korpus poznáme tak, že se lehce odklápí od dortové formy a že se těsto nelepí na špejli.

Než se těsto upeče, nachystáme si krém. Šlehačky ušleháme do tuha. Vmícháme želatinový ztužovač, připravený podle návodu na obalu. Já používám Želatinový ztužovač Dr.Oetker (odpovídá

6 plátkům želatiny). Ten připravíme tak, že do 100 ml vlažné vody vsypeme obsah sáčku a mícháme asi 30 sekund. Poté rychle vmícháme do šlehačky a mícháme elektrickým mixérem asi 2 minuty. Přidáme asi 20 g mletého cukru (nebo víc, podle chuti), v mixéru rozmixovaný banán a čokoládu rozkrájenou na malé kousky. Takto připravený krém dáme asi na 30 minut do lednice, aby před použitím ještě trochu ztuhl.

Upečený korpus necháme zchladnout. Poté ho přendáme na talíř a lžící vydlabeme asi 1,5 cm do hloubky a necháme asi 1 cm široký okraj. Vydlabanou část korpusu v misce rozdrobíme. Vydlabaný korpus poklademe banány rozkrájenými na půlky, rozkrojenou částí dolů. Použila jsem víc banánů, proto jsem je na korpus dala celé/kulaté). Šlehačkový krém navršíme na korpus kopulovitě až k okraji a posypeme rozdrobeným korpusem.

Domácí krtkův dort dáme do lednice a necháme alespoň 3 hodiny ztuhnout. Domácí krtkův dort podáváme vychlazený.

Rhubarb cake

Source

Ingredients - crust

- 2 cups flour - 270g
- 1 cup unsalted butter - 230g
- ½ cup white sugar - 1.5 small tsp of stevia

Ingredients - filling

- 4 eggs
- 1 cup white sugar, or to taste
- 6 tablespoons all-purpose flour
- 2 cups chopped rhubarb, or more to taste
- 1 cup shredded coconut
- 6 tablespoons lemon juice
- 2 teaspoons vanilla extract

Directions

1. Preheat oven to 350 degrees F (175 degrees C).
2. Mix 2 cups flour, butter, and 1/2 cup white sugar together in a bowl until crumbly; press into the bottom of a 12x9-inch baking dish.
3. Bake in preheated oven until crust is light brown, 25 to 30 minutes.
4. Beat eggs, 1 cup sugar, and 6 tablespoons flour together in a bowl until smooth; add rhubarb, coconut, lemon juice, and vanilla extract and stir to coat. Pour the rhubarb mixture over the crust.

5. Bake in preheated oven until the fruit layer is set, 35 to 40 minutes. Let bars cool completely before serving.

Depending on how much you like the taste of rhubarb, you can add more sugar or even less. If you don't like rhubarb add two cups of sugar. The coconut can be a bit stringy so optionally put into a food processor to chop into finer pieces. This option can also be applied to the rhubarb for a smoother consistency overall.

Strawberry milkshake

Directions

- Fill 1/4 of a mixer with strawberries
- Add a spoon of sugar, fill another 1/4 with milk
- Turn the mixer on until the strawberries are mixed well
- Fill the rest of the mixer with milk, mix again