

International Cockery Book



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Origins of our recipes



France



Chicken and rice

Serves: 6 people
Preparation time 50 minutes
Oven

Ingredients:

- 1kg chicken
- 500g rice
- Olive oil
- 2 tomatoes
- Garlic
- Salt, pepper and some mustard
- Curry

Directions:

- Cut the chicken into pieces
- Put the olive oil in a saucepan, add the garlic and the pieces of the chicken. Cook them during 50 minutes.
- Meanwhile, wash the rice and boil it in 250ml water for 15 minutes
- Mix the cut tomatoes with the rice and the curry and add the cooked chicken on top of that.



Fondu creusois



Serves: 4 people
Preparation time: 15 minutes
Oven

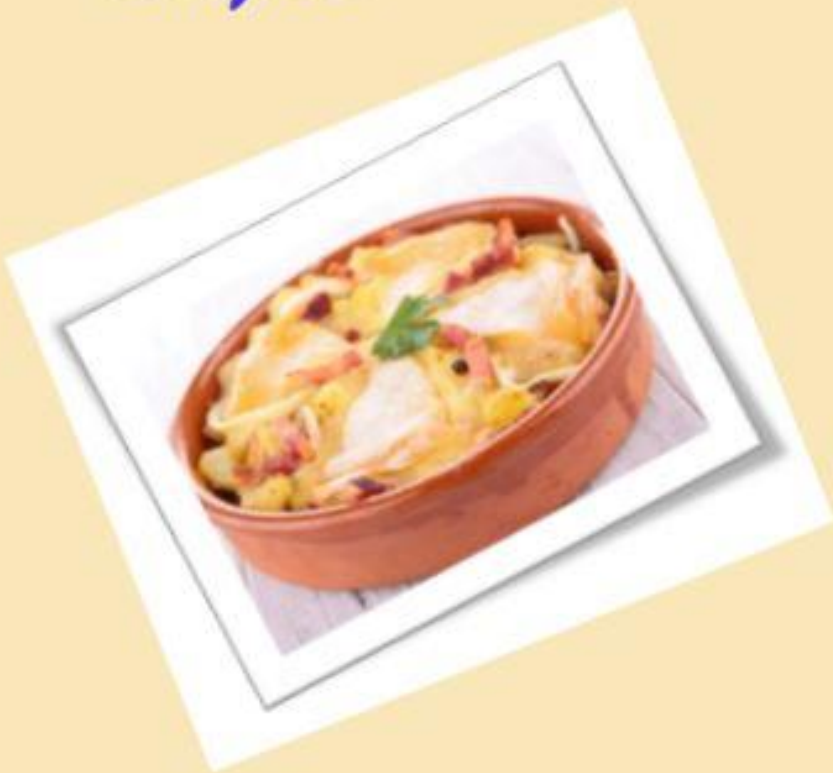
Ingredients:

- A pinch of flour
- A camembert
- An egg yolk
- A spoonfull of fresh cream

Directions:

- Cut the cheese
- Melt the cheese over low heat
- Incorporate the flour and the egg yolk mixed with the sour cream
- Serve with French fries

Tartiflette



Serves: 4 people

Preparation time : 30 minutes

Oven: 190°C

Ingredients: • 1.25kg potatoes
• 250g bacon
• 3 onions
• 1 "reblochon" (cheese)
• salt / pepper
• 15 cl cream

Directions: • Boil the potatoes
• Fry the bacon
• Cook the onions in the bacon fat
• Cut the potatoes in slices
• Put the potatoes, the bacon and the onions in three layers
• Add cream , salt and pepper
• Preheat the oven at 190°C
• Cut the cheese into two and put on the top of the preparation
• Bake during 20 minutes

Apple tart



Serves: 6 people

Preparation time: 20 minutes

Oven: 210 °C

Ingredients: • 3 eggs

- 1 shortbread dough

- 20cl liquid cream

- 1 vanilla sugar

- 3 apples

- 3 sugar spoonfulls

- 1 pinch of cinnamon

Directions: • Put the dough in a pie pan

- Peel and cut the apples into thin slices

- In a bowl, beat the eggs with the sugar

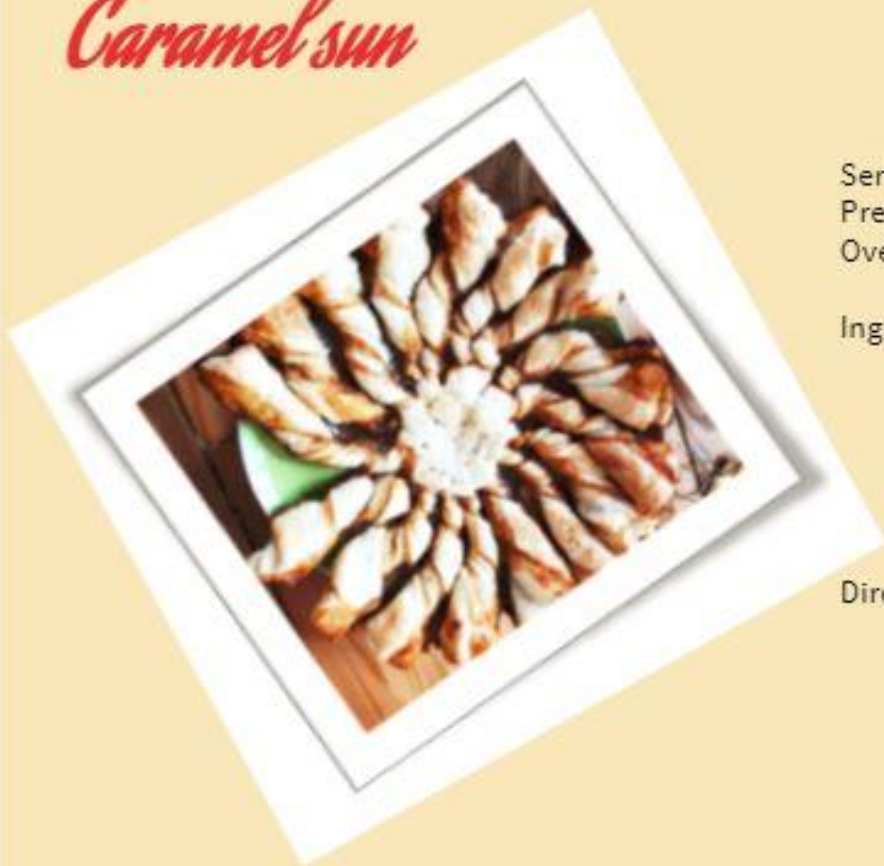
- Add the cream and cinnamon

- Pour the mixture over the apples

- Bake at 210°C for about 40 minutes

- Towards the end of the cooking spread the vanilla sugar over the pie and put back in the oven to get it caramelized.

Caramel sun



Serves: 6 people
Preparation time: 20 minutes
Oven: 210 °C

Ingredients: Puff pastry : 2
250g sugar
100g butter
200g of milk

Directions: Boil the milk
Melt the sugar in a large saucepan
Add the butter, mix well, add the hot milk, stir well
Spread the caramel on the 1st puff pastry disc
Cover with the 2nd disc
Cut rays, whirl them sour
Bake 15 min Put the dough in a pie pan

Chocolate and carambar tart



Serves: 6 people
Preparation time: 15 minutes
Oven: 180 °C

Ingredients: Pastry
20 carambars
40cl freshcream
200g chocolate
1 egg
1 teaspoon icing sugar

Directions: Preheat the oven 6
Melt the chocolate in 20 cl of cream
Add the egg and icing sugar
Pour the preparation and cook for 10 minutes
Leave on until the chocolate hardens a little
Melt the carambars in 20 cl of fresh cream
Pour the preparation over the chocolate
Pour everything over the broken dough
Put in the oven for a few minutes

Chocolate truffles



Serves: 4 people
Preparation time: 15 minutes
Oven:

Ingredients:

- 200g dark chocolate
- 100g icing sugar
- 100g butter
- 4 spoonfuls of milk
- 2 yolks
- 40g cocoa

Directions:

- Cut the butter and the chocolate
- Melt softly in a saucepan
- Add the icing sugar with the milk
- Mix
- Add the 2 yolks
- Pour this cream in a salad bowl and put it in the deep freezer during 1h
- Pour the cocoa in a bowl • With a small spoon take some stiff cream • Roll it rapidly in your palm to form balls • Then roll the balls in the cocoa

« Crêpes » = French style pancakes

Serves: 4 people

Preparation time: 15 minutes

Oven:

Ingredients:

• 250g flour • 3 tablespoons of Maizena • 1 tablespoon of oil • 1 packet of vanilla sugar • A pinch of salt • 3 eggs • 15 centiliters of beer • 50 centiliters of milk

Directions:

- Put the flour in a big bowl
- Add the Maizena, oil, and vanilla sugar
- In the middle, break the eggs and mix
- Incorporate the milk and the beer
- Mix to prevent lumps
- Let the batter rest during at least one hour.

Then bake the crêpes in a sauce pan.



Chocolate cake



Serves: 6 people
Preparation time: 10 minutes
Oven: 180°C

Ingredients:

- 200 g dark chocolate
- 150 g sugar
- 100 g flour
- 4 eggs
- 20 cl of liquid cream
- 1/2 teaspoon baking powder
- Some vanilla sugar
- 1 pinch of salt

Directions:

- Preheat your oven to 180 ° C (th.6)
- Melt the chocolate with half of the liquid cream.
- Add the rest of the cream, the sugar, the vanilla sugar, the 4 egg yolks to the mixture
- Add the flour and the baking powder.
- Whip the egg whites with a pinch of salt and gently incorporate them into the mixture.
- Pour this preparation into a buttered and floured cake mold.
- Bake for 30 minutes.

"Creusois" cake



Serves: 6 people
Preparation time: 20 minutes
Oven: 140°C

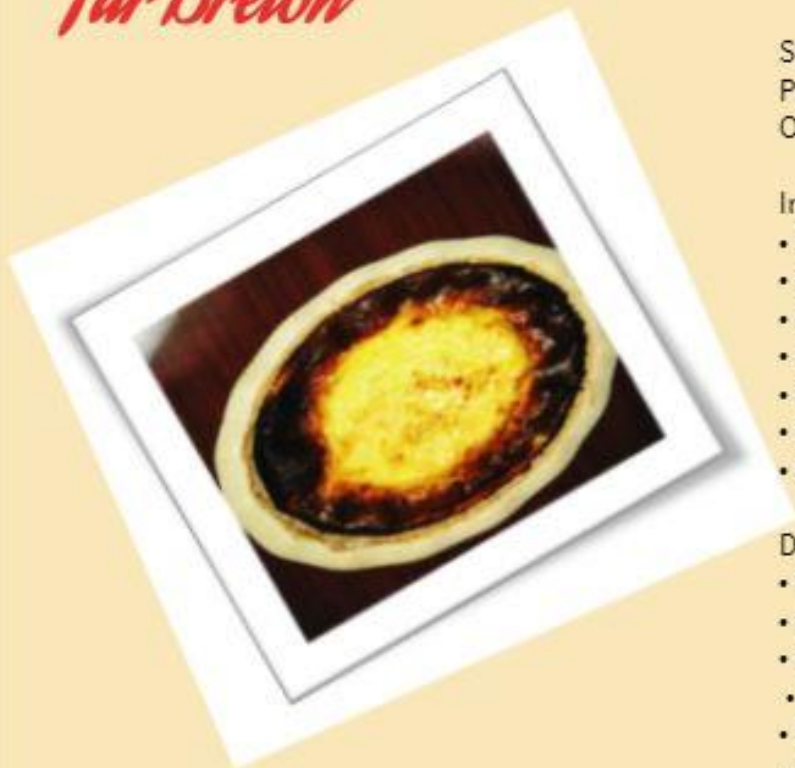
Ingredients:

- 100g hazelnut powder
- 250g caster sugar
- 50g flour
- 30g melted butter
- 8 egg whites

Directions:

- Preheat the oven to 140°C
- In a bowl, mix hazelnut powder, sugar, flour and butter
- Whisk the egg whites
- Add the egg whites to the preparation • Put in the oven for 30 to 35 minutes

"Far Breton"



Serves: 6 people
Preparation time: 10 minutes
Oven: 180°C

Ingredients:

- Five egg
- 1l. milk
- 250 g flour
- 250 g sugar
- 400 g of pitted prunes
- 10 g of salted butter
- 4 tablespoons icing sugar

Directions:

- Preheated the oven to 180°C (thermostat 6)
- Inflate the prunes in a bowl of hot water, then drain the
- In a bowl, beat eggs in omelet
 - Mix the sugar and flour and gradually add the eggs
- Pour half the milk and mix
- When there is no lump left, pour in the remaining milk and continue to mix
- Arrange the prunes in a previously buttered dish, pour the dough on top and sprinkle the hazenuts with salted butter
- Bake for 45 minutes
- As soon as the far is cooked, put icing sugar and let it cool

French chocolate fondant



Serves: 6 people
Preparation time: 10 minutes
Oven: 180°C

Ingredients:

- 250 g dark chocolate
- 4 eggs
- 150 g caster sugar
- 100 g flour
- 100 g butter
- Some flour for the ramekins
- A little butter for the ramekins

Directions:

- Preheat the oven to 180 ° C (th. 6)
- Cut the chocolate into pieces
- Add the diced butte
- Melt the butter and the chocolate
- Mix the eggs and the sugar
- Gently mix the melted chocolate with the egg mixture and sugar
- Incorporate the flour and mix well
- Pour the preparation obtained into buttered and floured
- Bake

Moon Sand recipe



Serves: 4 people

Preparation time: 15 minutes

Oven:

Ingredients:

- 200 g of chocolate
- 100 g cornflake petals
- 100 g of butter

Directions:

- Cut the butter
- Cut the chocolate
- Melt them over low heat
- Mix • Cool the mixture and add the petals of cornflakes
- Make some balls
- Put them in the refrigerator for at least an hour



Great Britain



Fish and Chips

Serves: 4 people

Preparation time: 55 minutes

Oven: 180°C

Ingredients:

- 900 g potatoes
- Sunflower oil for deep frying
- 250 g white fish fillets
- 225 g plain flour
- 285 ml cold beer
- 3 heaped teaspoons baking powder

Directions:

- Preheat the oven to 180° c
- Peel and slice the potatoes into chips
- Pour the sunflower into a deep fat fryer and cook for 20minutes at 190°c
- Whisk the flour beer and baking powder together
- Dip the fish into the batter and cook for 4 minutes
- Serve with salt and vinegar



Apple Crumble

Serves: 4 people

Preparation time: 15 minutes

Oven: 190°C

Ingredients:

- 300g flour
- 175g brown sugar
- 200g butter
- 3 apples
- A few nuts and hazelnuts
- Some cinnamon

Directions:

- Preheat the oven to 190°C
- Peel and cut the apples
- Put them in a dish
- Mix the flour, the brown sugar and the butter
- Make crumbs with the pastry
- Cut the nuts and hazelnuts and mix them with the pastry
- Put the pastry on the apples
- Put in the oven for 35 to 40 minutes



Custard tart

Serves: 4 people

Preparation time: 20 minutes

Oven: 180°C

Ingredients:

- 1 shortcrust pastry
- 4 eggs
- 1 l. milk
- 150g sugar
- 100 g maizena
- vanilla flavoring

Directions:

- Boil the milk and the vanilla flavoring
- Mix the maizena with the sugar and add the well-beaten eggs
- Mix everything and add the boiling milk
- Cook the preparation over low heat, stirring constantly for about 1 to 2 minutes
- Put the shortcrust pastry in a dish
- Pour the preparation on the pastry
- Bake at 180°C in the oven for 30 to 40 minutes.



Mince Pies

Serves: 8/ 10 people
Preparation time: 20 minutes
Oven: 180°C

Ingredients:

- 360g (2 cups) dried mixed fruit
- 200g (1 cup, firmly packed) brown sugar
- 50g (1/3 cup) slivered almonds, finely chopped
- 1 Granny Smith apple, peeled, quartered, cored, coarsely grated
- 40g butter, melted • 2 tablespoons brandy
- 3 teaspoons finely grated lemon rind
- 1 tablespoon fresh lemon juice
- 1 teaspoon ground cinnamon
- 1 teaspoon mixed spice
- Pinch of ground nutmeg
- 1 egg, lightly whisked • White sugar, to dust

PASTRY • 300g (2 cups) plain flour • 70g (1/3 cup) caster sugar
• 160g chilled butter, chopped • 1 egg yolk • 2 tablespoons iced water



Directions:

• Chop half the mixed fruit. Place in a large bowl. Add the brown sugar, almond, apple, butter, brandy, lemon rind, lemon juice, cinnamon, mixed spice, nutmeg and the remaining mixed fruit. Stir until well combined. Cover with plastic wrap and let macerate • Stir the fruit mixture to remove excess liquid. • To make the pastry, mix the flour, sugar and butter until it resembles fine breadcrumbs. Add the egg yolk and water, and process until the mixture just starts to come together • Shape into a disc. Cover with plastic wrap. Place in the fridge for 20 minutes to rest. • Preheat oven to 180C. Roll out the pastry on a lightly floured surface until 5mm thick. Use an 8.5cm-diameter round pastry cutter to cut 20 discs from the pastry. • Divide the fruit mince among the pastry cases. Top with pastry. Brush the stars lightly with the egg and sprinkle with white sugar. • Bake for 20-25 minutes or until light golden.



Italy



Escarole and caper pie

Serves: 4 people

Preparation time: 40 minutes

Oven: 200°C

Ingredients:

- 2 escaroles
 - 2 garlic cloves
 - 5 cl olive oil
 - 100 g desalted capers
 - 5 anchovy fillets in salt
 - Some salt and pepper
- For the shortcrust pastry
- 250 g wheat flour
 - 130 g water
 - 60 extra virgin olive oil
 - A little salt



Directions:

- Wash the escarole, put it in a pot with salted water, boil it for 15 minutes
- Prepare the dough: mix all the ingredients. Knead and make a ball and let it rest under a damp cloth
- Chop the garlic, cut the olives into two
- In a saucepan, pour all the oil, add the garlic, and cook • Add the anchovy fillets, melt them in hot oil, add the olives, the capers and finally the escarole
- Add salt and pepper and cook for 5 to 10 minutes
- Preheat the oven to 200 ° C.
- Oil a baking dish. Divide the pie crust into two parts. Put the larger one at the bottom of the mold, add the filling, cover with the 2nd one
- Fold the edges to close the pie
- Bake for 30 minutes.

Caponata

Serves: 4 people

Preparation time: 40 minutes

Oven: 200°C

Ingredients:

- 800g tomatoes
- 50g double tomato concentrate
- 200g tomato vinegar
- 3 eggplants
- 100g pitted taggiasche olives
- 100g pine nuts
- 130g small brown raisins
- 40g small capers • 100g brown cane sugar
- 1 celery stalk
- 2 sprigs of basil
- 1 onion
- olive oil
- salt, pepper



Directions:

- Roast the pine nuts for 1 minute
- Cut the eggplants, the celery and the onion into cubes
- Cook the onion with the chopped garlic in olive oil for about 20 minutes and add salt and pepper
- Add the eggplant cubes and celery
- Mix and leave to candy for about 20 minutes
- Add the tomatoes, crushing them by hand and the double tomato paste
- Stew over low heat for about 20 minutes
- Add the capers, the pine nuts olives and raisins
- In a small saucepan, reduce the tomato vinegar and brown sugar to get a syrupy texture
- Pour this syrup into the almost dry caponata and mix with the leaves of basil
- Serve hot

Pasta gratin

Serves: 4 people
Preparation time: 25minutes
Oven: 200°C

Ingredients:

- 400g pasta
- Some Salt
- 6 tablespoons of sour cream
- Some Grated cheese



Directions:

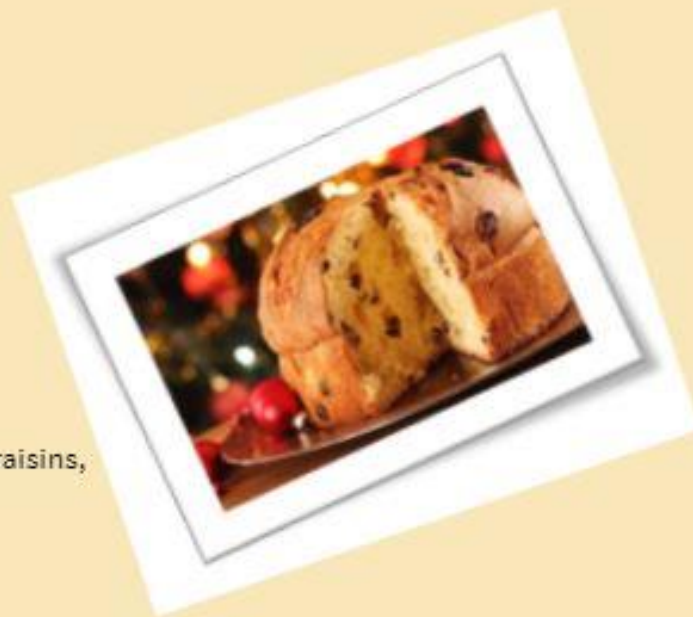
- Cook the pasta in salted water for 10 minutes
- Add the sour cream to the pasta
- Pour in a dish
- Put some grated cheese on top
- Cook at 200°C for 10 minutes

Panneton

Serves: 6 people
Preparation time: 40 minutes
Oven: 180°C

Ingredients:

- 180 ml water
- 3 egg yolks + 2 eggs
- 1 orange, finely grated zest
- 1 lemon, finely grated zest
- 10 ml Vanilla extract
- 490 g flour
- 105 g sugar
- 15 ml Instant yeast
- 1 teaspoon of salt
- 1/2 cup butter
- 225 g of a mixture of dried fruits (raisins, cranberries and cherries)



Directions:

- Whisk the water, egg yolks, eggs, zest and vanilla together
- Mix the flour, sugar, baking powder and salt. Add the liquid ingredients and mix
- Incorporate the butter and knead the dough for 5 minutes. Cover it. Let it rise during 1 hour 1/2
- Rehydrate the fruits and mix them well
- Place the grill at the center of the oven
- Preheat the oven to 180 ° C (350 ° F)
- Bake 40 minutes
- Hang the panettone upside down in a saucepan deep enough so that the panettone does not touch the edges or bottom. Let cool completely.



Japan



Makimono

Serves: 3 people

Preparation time: 30 minutes

Oven:

Ingredients:

- ½ sheet pink soy paper
- ½ small avocado (about 60 grams), cut into thin strips lengthwise
- 30 grams arugula
- 30 grams pickled kohlrabi, cut into 10-centimeter strips
- 60 grams sockeye salmon, finely chopped
- 2 tbsp spicy karashi sauce (see recipe below)
- Chives, chopped (for garnish)
- Fried leeks (for garnish)
- 65 grams sushi rice, seasoned and room temperature

Directions:

- On a bamboo sushi mat, place the half sheet of pink soy paper
- Wet your fingers, then place sushi rice on the soy paper. Spread the rice and cover the soy paper. Leave a small, half-centimeter strip at the end of the paper
- Put the avocado, arugula, kohlrabi inside the center of the rice
- Form the makimono into a roll using the bamboo mat. Put the chopped salmon on the top of the roll
- With the salmon covering the top of the roll, use the bamboo mat to help form the salmon
- Cut the roll into six pieces
- Put the spicy karashi sauce to the salmon. Garnish with the fried leeks and chopped chives.



Chicken vegetable ramen noodles

Serves: 3 people

Preparation time: 45 minutes

Oven:

Ingredients:

- 103g chicken escalopes
- 2 g garlic cloves
- 140g carrots
- 50g onions
- 50g leek
- 1cm root of ginger
- 75cl chicken stock
- 13g soy sauce
- 1cl oil
- 150g Chinese noodles

Directions:

- Peel the garlic, ginger and onions. Cut into pieces and chop well
- Wash and slice the leeks. Peel and slice the carrots
- Cut the chicken into thin strips
- In a saucepan, combine the oil, chicken, garlic and onion and add the soy sauce
- Add the chicken stock, leeks and carrots
- Add the noodles
- Cook over low heat and watch
- When the noodles are cooked you can serve



Kasutera

Serves: 4 people

Preparation time: 30 minutes

Oven: 160°C

Ingredients:

- 100g flour
- 150g caster sugar
- 10g crystal sugar
- 3 eggs
- 2 tablespoons honey
- A little sunflower oil

Directions:

- Separate the whites from the yolks
- Melt the honey in 2 tablespoons of hot water
- Put the crystal sugar into a pan
- Preheat the oven to 160°C
- Beat the egg whites and add the sugar in three times
- Add the egg yolks one to one. Mix well
- Add the honey and mix well again
- Pour the flour
- Put the preparation in a mould
- Bake for about 40 minutes





Mauritius Island



Fried « mines »

Serves: 3 people
Preparation time: 15
minutes
Oven: 180°C

Ingredients:

- 1 sachet of chinese noodle
- 2 chicken filet
- 300g of prawn
- 2 carrots
- Cabbage
- 3 eggs
- Salt and pepper
- Oil
- spring onion
- oyster sauce
- garlic
- sugar
- vinegar

Directions:

- Slice 2 chicken filet
- Mix the chicken with oyster oil and pepper
- Wash and cut cabbage, carrots and garlic
- Beat 4 eggs and salt and pepper. Cook in the wok like an omelette
- In the wok put a little bit of oil with the chicken and the marinade
- Spray with water, mix it and cook during 10 minutes
- Prepare the garlic sauce : peel and chop 6 garlic cloves. Add 1 vinegar tablespoon and 2 sugar tablespoon. Mix. Add 20 cl of water. Mix and keep in the fridge
- When the chicken is cooked, cook the prawns with a little bit of oil, salt and pepper
- Put some oil in the wok and add the cabbage, carrots and chicken. Cook during 2 minutes
- Put fresh mines and 2 oyster sauce teaspoons. Mix until the noodles are colored. Put garlic and prawns and keep mixing
- Cut the omelette and put those pieces up on the fried mines
- Serve with garlic sauce





Morocco



Moroccan Harira soup

Serves: 4 people

Preparation time: 45 minutes

Ingredients:

- Concentrate of tomatoes
- 5 tomatoes
- 1 big onion
- Parsley
- Coriander
- 1 teaspoon of mixed Moroccan spices
- Salt and pepper
- 100g beef meat
- 1 egg
- 1 stock cube
- 100g vermicelli
- chickpeas



Directions:

- Chop the parsley, the onion, the coriander and cook in a pan with a little olive oil
- Add the beef meat cut in small pieces
- Add the concentrate of tomatoes and two glasses of water
- Add the Moroccan spices
- Cook during an hour
- Mix the stock cube and the egg, and add also the vermicelli



Portugal



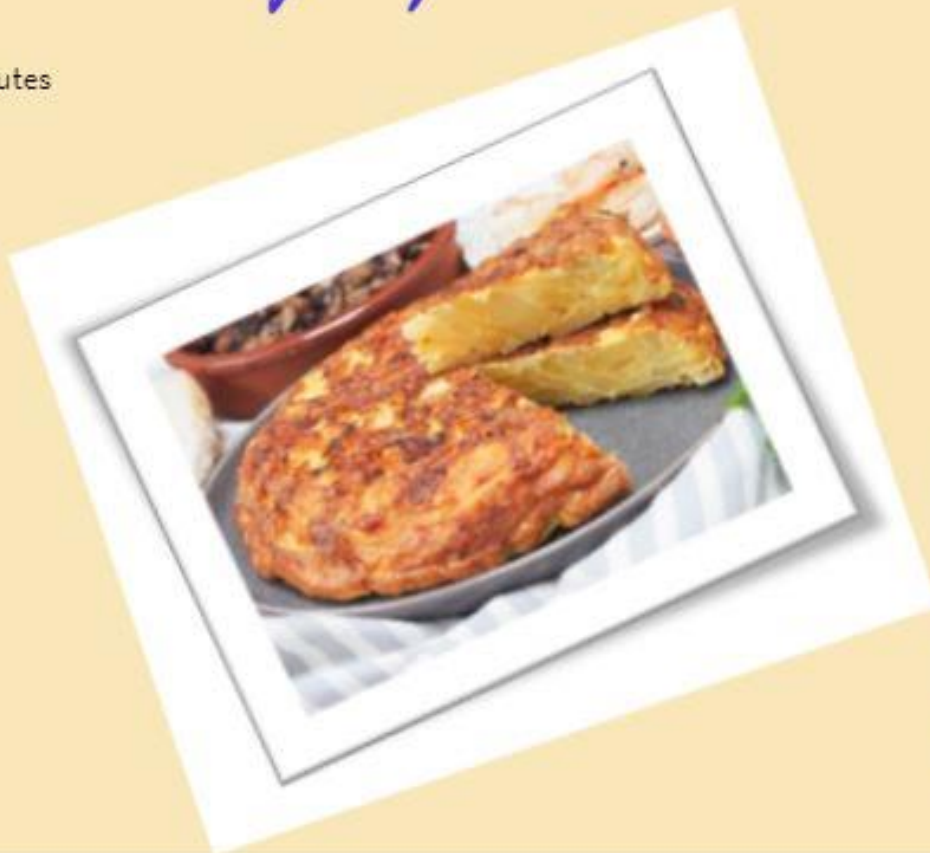
Portuguese potato omelette

Serves: 4 people

Preparation time: 30 minutes

Ingredients:

- 1 kg potatoes
- 4 eggs
- Salt and pepper
- Oil



Directions:

- Peel the potatoes
- Cook them. Meanwhile beat four eggs in a bowl with salt and pepper
- Put the cooked potatoes the beaten eggs and mix
- Cook the preparation in a frying pan with a little oil
- After 6 minutes, turn the omelette in order to cook the other side

Pasteis de nata

Serves: 12 people

Preparation time: 20 minutes

Oven: 210°C

Ingredients:

- 1 puff pastry
- 200 g sugar
- 50 cl milk
- Some vanilla
- 5 eggs
- 35 g flour
- 3 teaspoons of lemon juice
- 1 pinch of salt



Directions:

- Preheat oven th. 7 (210°C)
- Heat the milk with vanilla
- Mix flour, sugar and salt in a bowl
- Mix 4 yolk eggs and 1 egg with the lemon juice
- Roll out the puff pastry in small molds
- Pour the preparation into the molds
- Bake in the oven

Romania



Serves: 4 people
Preparation time: 2 h 40

Ingredients:

- A little of salt and pepper
- A stock cube
- oil
- 26.5 cl Tomato sauce
- 666.5 g Minced porc
- 133.5 g Rice
- 200 g Onion
- 1.33 kg Cabbage
- Parsley

Sarmale



Directions:

- Soak the rice in water
- Chop the onions and cook them in a pan with a little oil
- In a bowl, mix the onions, the meat, the rice, half of the tomato sauce, the pepper, the salt and the chopped parsley
- Mix well and add a cup of lwarm water
- Blanch the cabbage leaves
- Cut the cabbage leaves into squares of approximately 10 cm x 10 cm
- Cut the midribs (= leaves' central vein)
- Place a small spoonful of stuffing in the center, fold over and roll up
- Cut the rest of the cabbage into strips. Put a layer in a cast iron casserole dish, place the sarmale on top and cover with another layer of cabbage
- Add the stock cubes, tomato sauce and cover with water. Cook over low heat for about 2 hours



Russia



Pirojkis

Serves: 8 people
Preparation time: 4h 30
Oven: 210°C

Ingredients:

For the dough

- 500g flour
- 14cl warm milk
- Dried baker's yeast
- 1 tablespoon sugar
- 1/2 teaspoon salt
- 2 eggs
- 100g butter

For the meat stuffing

- 500 g meat (beef + pork)
- 2 shallots and onions
- 1 white egg
- salt, pepper + 1/2 teaspoon of paprika
- 1 yolk



Directions:

- Mix the yeast, flour, sugar, the two eggs and the butter and milk
- Set aside. The volume must double
- Spread the dough and cut circles of 8cm for an appetizer or 12 cm for a starter
- Put some stuffing in the middle
- Glue, pressing the edges with your fingers
- Preheat the oven to 210°C
- Brush your pirojkis with the yolk
- Bake them during 6 minutes. Then lower the thermostat and bake for another 6 minutes
- Serve Hot



Switzerland



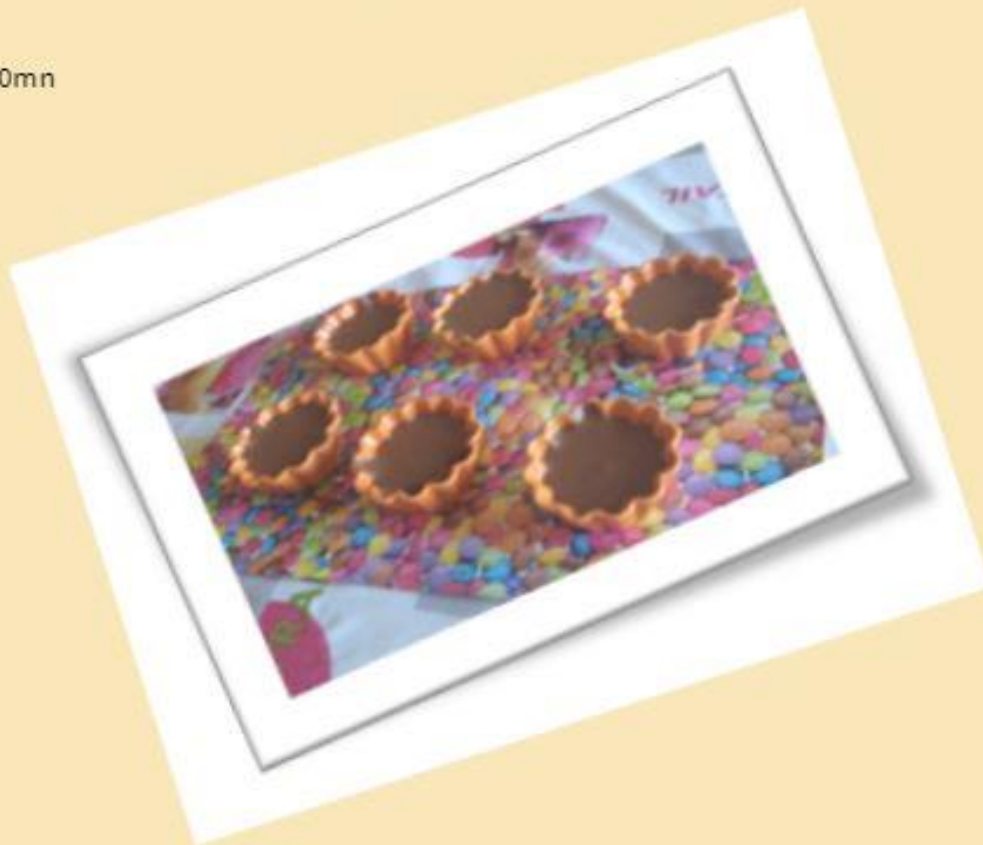
Chocolate mousse

Serves: 6 people

Preparation time: 20mn

Ingredients:

- 6 eggs
- 200g chocolate
- A pinch of salt
- 30g butter
- 30g sugar



Directions:

- Separate the yolks from the whites
- Melt the chocolate in a bain-marie with the butter
- Beat the egg whites with the salt
- Mix the chocolate with the yolks
- Add the sugar
- Put the egg whites in the chocolate preparation into ramekins
- Put them in the fridge for 3 hours

Swiss Brioche

Serves: 6 people
Preparation time: 50mn
Oven: 180°C

Ingredients:

- For the brioche
- 165 g flour
- 3.25 g salt (1/2 teaspoon)
- 20g sugar
- 10g yeast
- 2 eggs
- 0.75g yolk
- 83g butter For the filling
- 133 g pastry cream
- 67g chocolate chips



Directions:

- Mix the salt and sugar, then add flour
- Beat the eggs and add the crumbled yeast
- When the dough looks homogeneous, knead for ten minutes
- Incorporate the butter
- Knead again for 10 min.
- Cover it with a sheet of food film on contact and refrigerate it for 30min approximatively
- Then place it 20min at freezer, so that it stiffens
- Roll out the dough in a rectangle about 50 x 20 cm and 3 mm thick
- Spread the paste with cream pastry chef
- Add the chocolate chips on top of it
- Fold the dough in half way get a rectangle of 20 x 25 cm. Flatten set with a roller pastry, without pressing too much so as not to tear the dough or squeeze out the cream
- Cut rectangle on 6 parts
- Put egg yolk using a brush. Let them stand for 30 min
- Preheat your oven to 180°C, then bake for 15 min. Let the brioche before to taste



Turkey



Lahmacun

Serves: 4 people
Preparation time: 30mn
Oven: 200°C

Ingredients:

The topping

- 500g ground beef
- 2 onions
- 2 tomatoes
- 2 green peppers
- Garlic
- A little parsley
- 1 spoon of mashed tomatoes
- Salt and pepper
- Oil

The dough :

- 500g flour
- a cup of warm water
- 1 teaspoon instant dried yeast



Directions:

- First prepare the dough
- Mix of the ingredients
- Knead the dough for about 15 minutes
- Put it in a bowl and cover it during 45 minutes Secondly prepare the topping.
- Mix and ground all the ingredients
- Preheat the oven 200°C
- Roll out the dough into a very thin round shape
- Spread the topping
- Bake during 5 minutes

Künefe

Serves: 4 to 6 people
Preparation time: 50mn
Oven: 200°C

Ingredients

- 250 g shredded wheat
- 150 g unsalted cheese
- 4 tablespoon butter
- Grout
- 400 ml of water and 300 g sugar
- 1 teaspoon lemon juice
- Topping
- some pistachio powder
- Ice cream (optional)



Directions:

- Mix the water and the sugar and Boil them
- Add the lemon juice and let it boil during 10 minutes and let it cool down
- Preheat the oven at 180°C
- Melt the butter in a pan
- Break the shredded wheat in a pot into small pieces with your hand
- Add the melted butter and mix
- Put half of the shredded wheat on a baking tray and spread it out
- Add the unsalted cheese
- Put the other half of the shredded wheat and spread it out
- Bake it for 30-35 minutes
- Pour the grout over the shredded wheat
- Add the topping



The USA



Chocolate Cookies

Serves: 4 people
Preparation time: 20mn
Oven: 180°C

Ingredients:

- 150 g flour
- 1 teaspoon of baking powder
- 1/2 teaspoon of salt
- 1 egg
- 85 g sugar
- 80 g butter
- 1 packet of vanilla sugar
- 100 g chocolate chips



Directions:

- Preheat the oven
- Let the butter softer to room temperature
- Mix the butter with the sugar
- Add the egg and the vanilla sugar
- Add the flour, the baking powder, the salt and the chocolate chips. Mix well
- Make small balls with the dough
- Bake for 10 minutes at 180° C.

Brownies

Serves: 8 people
Preparation time: 28 mn
Oven: 180°C

Ingredients:

- 230 g dark chocolate
- Chocolate chips
- 130g semi-salted butter
- 3 eggs
- 150g caster sugar
- Vanilla sugar
- 90g flour



Directions:

- Preheat the oven to 180° c
- Melt together the chocolate and the butter
- Beat the eggs and the sugar until the mixture turns white
- Then add the flour and mix again
- Pour the preparation into a rectangular, buttered and floured square mold
- Add large chocolate chips

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