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Traditional Sweets Booklet

EU Sweets booklet

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Galati

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For a wonderful team!
Project coordinator, Daniela Bobocea

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Chapter 1. Christmas and New Year's Day Traditional Recipes



1.1 Romanian Traditional Sweets



Cozonac cu nuca (Walnut roll)



Walnut Roll (Cozonac cu Nuca)

Sweet **Walnut Roll** known as "**Cozonac cu Nuca**" is a traditional Romanian sweet bread made with raisins and walnuts or pecans enjoyed at Christmas and Easter.

For Filling

- 8 oz walnuts or pecans
- 5 tbsp sugar
- 2 tbsp cocoa powder

Other

- 2 tbsp vegetable oil
- 1 egg beaten, for egg wash
- 3 tbsp sugar

Ingredients

For Dough

- 1/2 cup raisins
- 1/4 cup rum
- 2 tbsp active dry yeast
- 1/4 cup warm water
- 2 cups milk
- 1 cup butter unsalted, melted
- 3 tbsp lemon zest
- 1 1/2 cups sugar
- 8 cups all-purpose flour
- 5 eggs separated
- 2 tsp vanilla extract

Instructions

For Dough

1. Add the raisins to a small bowl and pour the rum over them. Let the raisins soak up the rum and plump up while preparing everything else.
2. In another bowl add the yeast and warm water. activate. The yeast should bubble up. If you don't see it bubble up, then the yeast is old. Do not proceed because your bread will not rise.
3. In a sauce pan add the milk, butter, lemon zest and sugar. Heat it over medium-low heat just until the butter melts and the sugar is dissolved. Do not boil it, it just needs to be hot. If it gets too hot it can kill the yeast.
4. Drain the raisins. To the bowl of your mixer add the flour, the 5 egg yolks, vanilla extract, the milk mixture, yeast mixture and raisins. Using the dough hook mix everything for about 5 minutes until everything is well blended together and the dough should come off the sides of the bowl. The dough will be a softer dough and somewhat sticky to your hands. The more you mix the dough the fluffier it will be.
5. Take a large bowl and oil it with about 1 tbsp of the vegetable oil. Place the dough in the bowl and use the other tbsp of vegetable oil to rub over the dough. Cover the bowl with plastic wrap and place in a warm, draft free environment. Let the dough rise until it doubles in size, but the regular smaller loaf pans work just as well.
6. Great 3 loaf pans with oil or butter. My loaf pans are 12 x 4.5 x 3 inches, but the regular smaller work the dough, oil the surface, we will not use flour here, I find that oil works better. Take one piece and roll it out using a rolling pin, into a rectangle that's about 1/2 inch in thickness and the width of your loaf pans. Spread about 1/3 of the nut mixture over the dough, then roll it up jelly style. Place the roll in the prepared loaf pan. Repeat with remaining dough pieces.

A recipe made by Constantin Andreca Mirela, 11th grade

8. Cover the loaf pans with a clean damp kitchen towel, place in a warm, draft free environment and let the loaves rest until doubled in size.
9. Preheat the oven to 350 F degrees.
10. Place the loaves in the oven and bake for 35 to 45 minutes or until the loaves are golden brown. To test if they are done inside, insert a toothpick into the center and if it comes out clean the loaves are done.
11. Let the loaves cool for about 10 minutes in the loaf pans. Run a knife around the edges of the loaves, to make sure they didn't stick, then remove the loaves from the loaf pans, transfer them to a wire rack and let them cool completely before slicing into them and serving.

For Filling

1. While the dough is rising add the walnuts or pecans to a food processor and pulse a few times until the nuts are finely ground. Add the sugar and cocoa powder to the processor and pulse a few more times until everything is well incorporated.
2. In the bowl of your mixer add the egg whites and mix until stiff peaks form. Fold in the nut mixture. Place this in the fridge until ready to use.



I used the ingredients and followed the recipe and left it in the oven for 40 minutes. I opened the door and pulled the bread. Then I pulled the same of the bread. It is the best I've ever made.

Vlad Georgiana-Lucia, 11th grade





Papanași (Romanian Cheese Doughnuts)

"Papanași" (Romanian Cheese Doughnuts)

Ingredients

- 500 g sweet cottage cheese
- 300 g flour
- 2 eggs
- a teaspoon of baking soda
- a teaspoon of essence
- 30 g vanilla sugar
- the peel of a lemon
- a little salt

Decoration

- 200 g cream
- 150 g jam

Instructions

We put the sweet cottage cheese in a bowl, over the cheese we add the 2 eggs, a little salt for taste, the essence, the vanilla sugar, the lemon peel and the baking soda. Then we mix everything very well, after we mix very well we add the flour little by little, and we continue to mix until we get a dough.

Then let it rest for 20 minutes. After the dough has rested, we will take a piece and shape it in the shape of a circle or a ball, then we will take a piece bigger than the first one and we will make a circle in the middle.

To fry we need a saucepan with hot oil, then fry them over medium heat on each side for 3 minutes or until nicely browned.

After we finish frying we will decorate them.

Recipe made by Anghel Georgiana

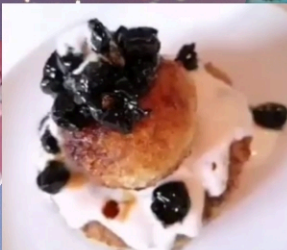
Monica, 9th grade



Georgiana Lucia Vlad, 11th grade



Antoche Andreea Violeta, 11th grade





Romanian fruit tart

Dragoi Mona, 11th grade

- Fruit tarts**
- White wheat flour type 000, kg 0.205
 - Sugar flour 0.075 kg
 - Butter 80% fat 0.095 kg
 - Eggs pes 1
 - Lemon zest 0.010 kg
 - Vinegar 1 0.001
 - Salt 0.001 kg
 - Baking soda Kg 0.001
- For the cream
- Sugar kg O, 500
 - Milk 0.070 kgj
 - Starch 0.060 kg
 - Vanilla essence 0.010 kg
 - Butter / whipped cream 0.080 kg
 - Salt 0.001 kg
 - Fruit Decoration 0.250 kg Gelatin / jelly kg 0.005 / 0.100

Cream preparation

The flour is mixed / moistened with a little boiled and cooled milk. Mix / beat the egg with the sugar, salt and the rest of the milk, add the moistened flour, mix very well, put it on the fire and boil for 25-30 minutes, stirring constantly so as not to stick to the bottom of the bowl.

Dough preparation.

White wheat flour and salt are mixed with the fat until a sandy mixture is obtained. The powdered sugar is mixed with the egg and the essence until it dissolves. Add the baking soda quenched with vinegar, mix everything and knead until a consistent and homogeneous dough is obtained. The obtained dough is left to cool at a temperature of 4 -5 ° C, about 30 min.



Bute Teodor, 10th grade & Bernea Mihaela, 9th grade



Cornulețe (Traditional Romanian Pastries)



Cornulețe (Traditional Romanian Pastries)

Delicate puff pastry rolled with a variety of fillings from the sweet and nutty jam and walnut mix or the traditional and wonderfully sweet and spiced plum butter. Then rolled in powdered sugar for an extra dose of sweetness. Your entire family will love these traditional Romanian pastries!

Course Appetizer, Breakfast, Dessert, Side Dish, Snack

Cuisine Eastern European, Jewish, Romanian

Keyword cornulețe, eastern european, jewish, puff pastry, romanian

Prep Time 10 minutes

Cook Time 15 minutes

rest 10 minutes

Total Time 25 minutes

Servings 10 servings

Calories 199 kcal

Author Lillian

Ingredients

- 1 package puff pastry sheets 2 sheets total
- 1 tbs melted butter optional
- 1/2 cup powdered sugar, sifted

Strawberry Walnut Filling

- 1/2 cup crushed walnuts about 2 ounces whole walnuts
- 1/2 cup strawberry jam

Plum Butter Filling

- 1/2 cup plum butter, high quality

Instructions

1. Remove puff pastry and let that according to package directions. Preheat oven to 400 degrees. Remove each sheet from package and cut both into large circles, I used a dinner plate as a guide. In a small bowl combine crushed walnuts and strawberry jam.
2. Plum Butter Cornulețe On one puff pastry circle, spread plum butter evenly over the surface. Then cut into 10 slices (like you would a pizza). Starting from the edge, roll each slice towards the center. It should be shaped like a crescent roll.
3. Strawberry Walnut Cornulețe On one puff pastry circle, spread strawberry walnut filling evenly over the surface. Then cut into 10 slices (like you would a pizza). Starting from the edge, roll each slice towards the center. It should be shaped like a crescent roll.

Be mindful not to spread too much filling, it'll just seep out and could burn while baking.

4. Arrange Cornulețe onto a parchment paper lined baking sheet. Use a pastry brush to apply butter to each roll. Bake in oven using the package directions as a guide, I do 12-15 minutes.
5. Remove from oven, place on a cooling rack for 10 minutes. Once lightly cooled, mix Cornulețe with powdered sugar. Serve at room temp.

Chelici Anamaria, 11th grade



Pirvu Bianca Aurelia, 11th grade



Găluște cu prune (Plum Dumplings)

Plum Dumplings (Galuste cu Prune)

These **Plum Dumplings** are a traditional Romanian dessert. Delicious plums are wrapped in a potato dough and covered in sweet buttery bread crumbs.



Equipment

- Potato Ricer
- 12-inch Cast Iron Skillet

Ingredients

- 6 plums pitted and halved
- 3 tbsp icing sugar same as powdered sugar or confectioners sugar
- 1 1/2 lbs potatoes I used Yukon gold
- 3 tbsp butter unsalted
- 1 1/2 cups breadcrumbs plain
- 6 tbsp sugar
- 2 large eggs
- 1 1/8 cup all-purpose flour (1/8 cup is 2 tbsp)
- 1/4 tsp salt
- 1/3 cup wheat semolina

Instructions

1. **Prep the plums:** Wash the plums and pat them dry. Cut them in half and remove the pits. Place the plum halves in a bowl and sprinkle them with the icing sugar. Toss and set aside.
2. **Cook the potatoes:** Wash and scrub the potatoes and cook them whole with skin on, in boiling water until fork tender. Depending on the size of the potatoes, this could take 40 to 60 minutes. Drain and let them cool.
3. **Prepare the breadcrumb mixture:** Melt the butter in a skillet. Add the breadcrumbs and brown for a few minutes over low heat, until the breadcrumbs start to turn golden brown. In a non-stick frying pan melt butter then add the breadcrumbs and brown it on low heat. Stir in the granulated sugar and let it cool completely. Set aside.
4. **Make the dough:** Once the potatoes have cooled enough to work with them, remove the skin, it should easily come off. Using a box grater, finely shred the potatoes into a bowl. To the same bowl (make sure potatoes have completely cooled), add the eggs, salt, flour, semolina and mix using a wooden spoon. The dough will be very sticky but homogeneous. In case your dough is too wet you could add a 1/8 cup of water to a medium size pot and bring to a boil over high heat; when water start to boil add a tablespoon of vegetable oil to it.
5. **Boil water:** Add water to a medium size pot and bring to a boil over high heat; when water start to boil add a tablespoon of vegetable oil to it.
6. **Form the dumplings:** With your hands flatten each piece so that it's about 1/4 of an inch in thickness. In the center of each piece, place half a plum, then seal it and shape it into a ball. Repeat with remaining ingredients.
7. **Cook the dumplings:** Place the dumplings into the pot with boiling water, 3-4 at a time, and cook them until they rise to the surface. Using a slotted spoon, take them out and place them directly into the skillet with the breadcrumbs mixture. Roll them around to make sure they are perfectly coated all around. Repeat with remaining dumplings.
8. **Serve:** Serve when completely cooled!

https://www.jocooks.com/wprm_print/14886



Turte/ Pelincile Domnului/ Scutecele Domnului (Christmas cake/ Diapers of Jesus Christ)

Christmas cakes/ Turte/ Pelincile Domnului or Diapers of Jesus Christ
Christmas cakes are extremely fine cakes, soaked in aromatic syrup and sprinkled in abundance with walnuts or hemp seeds (iulfa).
A special cake, the delicious Turta is made on Christmas Eve (The Birth of Jesus Christ). It is composed of thin layers of rolled dough that represents the swaddling clothes of the Christ Child.
Specific: Romanian

Ingredients

- 500 g flour
- 300 ml of warm water
- a knife tip salt
- flour for spreading

Filling

- 500 g nut
- 150 g sugar
- lemon peel, orange

For the syrup

- 1 l water
- 500 g of sugar
- 1-2 rum essence

For cakes with hemp (hemp)

- 300 g hemp (found at [Flaxar](#) type health stores, ready peeled)
- 150 g sugar
- 300 ml of water



How do we prepare the Christmas cake recipe?

From the water, salt and flour, knead a hard dough, like noodles, until it comes off the hand. It slams the table a few times - you will see that it will become more elastic. This slump, even if it seems strange to you, is very important for dough.
The dough will come out much finer, the leavenings will be fluffier, and this pie sheet dough will make the sheets much thinner 😊

Yes, this is the dough for fasting noodles or pie sheet 😊
Cover the dough and let it rest for 1 hour, in a warm place. Even if it does not leaven, this dough also needs heat.

Divide the dough into 10 pieces and then, sprinkling with a lot of flour, spread the sheets as thin as possible. Bake on the plate or on the hob or in the Teflon pan. No oil is used. Overlap the sheets and allow to dry. They must stay at least 24 hours before they are soaked, dry well, otherwise they will be hard. Make the syrup from water and sugar, then let it cool. Rum essence is added when it is slightly warm. Soak the cake pieces in syrup and leave for 3-4 minutes to soak. Place on a plate and sprinkle with lightly fried and ground walnuts, mixed with sugar, lemon peel, orange, as desired. The last layer must be walnut.
Put a wooden top and leave until the next day. In this way, the Christmas cakes will soften much better. The flavors will intertwine and the appearance will be beautiful.

Vlad Georgiana Lucia, 11th grade

Poale'n brâu/ Brânzoiace/ Soft cakes filled with cheese

Vlad Georgiana Lucia, 11th grade

"Poale-n brâu" or brânzoaicele is a delicious Romanian traditional recipe. These soft cakes filled with cheese are considered the emblem of the Moldavian cuisine.

This gourmet meal is made with seven traditional ingredients, namely, flour, sugar, salt, milk, oil, eggs and cheese. Therefore, the "poale-n brâu" are also very healthy.

These tasty cakes are delicious and very easy to prepare and their taste is very special. The name has its origin in the country life and goes back to ancient times. *"This name comes from the women wearing the "catrina" a skirt-shaped apron and, to be more comfortable in their movements when washing or doing other work, they raised a corner of the skirt and attached it to the waist - brâu. Hence the name of "poale-n brâu"*, said Florentina Buzenichi to Agerpres, director of the Ethnographic Museum of Neamt county.

In the past, these were the Moldavian traditional pies stuffed with sheep's cheese, which was sweetened with sugar. In addition, the housewives who lived in the villages of Moldova not used to cook cakes or pies, but only for special events or holidays. According to tradition, the "poale-n brâu" were offered as alms before starting Lent or for *"Moșii de Iarnă"*.

Whenever you wish to prepare the "poale-n brâu" to convince yourself how delicious and easy they are to prepare, you should know that for the mixture of 12 cakes you need the following ingredients: 500 grams of flour, two eggs, 200 ml of warm milk, 30 g of yeast, a tablespoon of sugar and two tablespoons of oil, has revealed to Agerpres, a housewife of Moldavia.

For the filling takes about 300 grams of cheese, preferably fresh cow cheese, two eggs, four tablespoons of sugar and a half teaspoon of salt. In addition, after being placed in the baking tray, cakes are smeared with egg yolk mixed with a tablespoon of sugar.

<http://www.romaniancuisine.com/recipe/poale-n-brau-soft-cakes-filled-with-cheese/>
delicious, moldavian traditional recipe. 11th grade



Sărățele cu brânză/ Cheese Sticks

Cheese Sticks (Sărățele)

Cheese Sticks (Saratele) - these cheesy and delicious breadsticks are a great snack we usually make during the holidays but can be enjoyed throughout the year.

Total Time: 50 mins

Course: Snack

Cuisine: Romanian

Servings: 18

Ingredients

- 8 oz ricotta cheese
- 1 cup plain yogurt
- 6 oz margarine
- 1 egg
- 1/2 tsp salt
- 2 tsp active dry yeast
- 4 cups all-purpose flour
- 1 egg for egg wash
- 1 cups gruyere cheese shredded

<https://www.jcoooks.com/recipes/cheese-sticks-saratele/>

Instructions

1. To the bowl of your mixer add the ricotta cheese, yogurt, margarine, egg, yeast, salt and beat using the paddle attachment of your mixer over medium until well incorporated. Add 1/2 of the flour, continue mixing until well incorporated then add the remaining flour, switch to the hook attachment and continue mixing until the dough comes off the sides of the bowl.
2. Place the dough in a large oiled bowl, cover with plastic wrap and refrigerate overnight or for at least 2 hours.
3. Preheat the oven to 375 degrees. Line 2 large baking sheets with parchment paper.
4. Cut the dough into 2 pieces. Sprinkle some flour over your work surface and roll out one of the dough pieces into a rectangle so that it's about 1/4 inch in thickness. Cut them into long strips and place them onto the prepared baking sheets. You can poke holes into each stick using the end of a skewer, but this step is optional.
5. Brush the sticks with the egg wash then sprinkle with the shredded gruyere cheese.
6. Bake for 20 to 22 minutes or until golden brown. While the sticks are baking repeat with remaining piece of dough.

Vlad Georgiana Lucia, 11th grade



Învârtita - plăcinta/ Traditional Moldavian Rotated Pie

Învârtita – plăcinta/ traditional Moldavian Rotated Pie

Ingredients

leavened dough for the pie
4-500 g of walnut kernels
2-300 g of sugar
50 g of melted butter
lemon peel and grated orange
vanilla

Optional Filling: 250g salted cheese, 3 eggs, dill and green onions

Method:

We grind the walnut kernels. Over it we add the sugar and the flavors and mix everything very well, until we obtain a relatively uniform consistency.

Sprinkle the worktop with flour and divide the piece of leavened dough into several pieces. I cut it in 6, it's easier to work with.

Spread the sheet, sprinkle with butter and sprinkle with plenty of walnut kernels.

Roll the sheet lightly, from one edge to the other and carefully seal the ends so that the filling does not run, then give it the shape of a snail.

Grease the tray that we will use abundantly with butter and put the first piece in the middle.

We will do the same with the rest of the sheets, roll them and then put them in the baking tray, around the one in the middle.

Leave it to rise for 30 minutes, then grease it with a beaten egg yolk.

Put it in the oven at 180 degrees, temperature up and down, medium heat in gas ovens, for 40-50 minutes.

Immediately after removing it from the oven, grease it on top with a syrup made from a tablespoon of honey and a tablespoon of water.

Chipăilă Anuța-11th grade



Fursecuri cu nuci sau stafide/ Cookies with walnuts or raisins

Cookies with half nuts

Raw materials for 1kg of finished product

Flour 0.380 kg

Powdered sugar 0.285 kg

Butter 0.120 kg

Margarine kg 0.120

Egg yolk 0.150 kg

Walnut kernel 0.150 kg

Essence l 0.030

Lemon grater kg



Asiminei Cătălin, 11th grade,
Vlad Georgiana Lucia, 11th
grade, Mînjineanu Mădălina,
11th grade, Ticiu I.G, 11th grade



Method

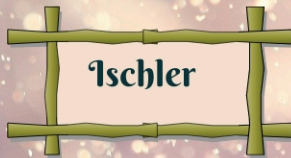
Sift the flour. The eggs are washed, disinfected and rinsed with cold water, the egg white is separated from the yolk. The fat is brought to room temperature. The flour is sifted. The walnuts are cleaned and the halves are chosen.

The formation of the final composition consists in the addition of flour, gradually, and light mixing by inverting so as not to destroy the air bubbles embedded during the mixing.

Pouring the composition is done in the tray previously prepared with baking paper, using the pocket with dui.

Baking is performed at temperatures between 180 -220 ° C, for about 15 minutes. 18





ISCHLER, THE EMPEROR OF COOKIES

Ischler, also known as the Emperor of cookies, is the most famous dessert that you can order in Brasov, a trademark of the town. The cookie dates back to the times when Brasov was part of the Austro- Hungarian Empire, being made as a treat to the Emperor Franz Joseph I. Needless to say that it quickly became the Emperor's favorite dessert and very popular across all Austro- Hungarian lands, including Transylvania.

The ingredients required for the recipe are:

The Cookies: 210 g butter, 2 egg yolks. 100 g sugar, 60 g dark chocolate, 300 g flour

The Cream: 210 g sugar, 70g chocolate; 125 g butter; 150 g

The Glaze: 150g chocolate; 1 tablespoon butter.

The ingredients for the cookies are mixed together, then the dough is cut with a small round cookie cutter and baked in the oven. For the cream the sugar is boiled with $\frac{1}{2}$ cup of water, adding the chocolate and the butter when it has cooled. The cookies are spread with cream and topped with another cookie. The delicious cookie sandwiches are dipped into the chocolate glaze.

CIORANEANU RAREȘ,
11th grade



Mini-brioșe/ Mini muffins

LAZARICA DARIUS, 11th grade

MINI MUFFINS

Ingredients:

125 g flour
2 eggs
125 g sugar
125 g butter
2 spoons milk
Vanilla extract
10 g baking powder
Pinch of salt.

Directions:

Mix the dry ingredients (flour, baking powder, salt). In a mixer beat the butter with the sugar until creamy, add the vanilla extract, the eggs one by one, the milk and continue to beat for 3 minutes. Add gradually the dry ingredients and continue beating with the mixer. To make them more attractive you can add food coloring. Fill the muffin cups and bake the mini muffins for 20-22 minutes. The icing is optional.



Chec cu ciocolata/ Chocolate Sponge cake

SAMOILLE MIRELA, DEMETER
ANNA, 11th grade

CHOCOLATE SPONGE CAKE

Ingredients:

- 5 eggs
- 2 cups flour
- 1 cup sugar
- 200 g butter, melted
- 300 g chocolate
- 10 g baking powder

Directions:

Melt the butter and chocolate and let it cool. Whip the egg whites until foamy for about 15 minutes. In a mixer beat the egg yolks with the sugar adding melted chocolate and butter. Incorporate gradually the foam and the dry ingredients. Pour the batter in two small baking pans and bake the cake for about 25 minutes.



1.2. Italian Traditional Sweets

Mostaccioli

Ingredients

- 780 grams all purpose flour
- 4 teaspoons baking powder
- 1 teaspoon cloves
- 1/2 teaspoon cinnamon
- 60 gr. unsweetened cocoa powder
- 500 gr. coarsely ground almond
- 6 eggs extra large; room temperature
- 500 gr. honey slight warmed
- 250 gr. granulated sugar
- zest of 2 oranges
- Juice of 1 orange
- 1 teaspoon pure vanilla extract
- Good quality chocolate for glazing.



Gaetano D'Avino

Instructions

Preheat oven to 180° C

Preparation

In a large mixing bowl, sift together dry ingredients (flour, baking powder, cloves, cinnamon, and cocoa).

Add ground almonds and incorporate with the dry ingredients. Set aside.

In a large mixing bowl or the bowl of an electric mixer fitted with the whisk attachment, beat the eggs for 2-3 minutes.

Add honey. Continue to whisk until well thickened.

Add sugar. Beat well.

Add orange zest, juice and extract.

Switch to paddle attachment. Add flour mixture until just combined. (Dough will be soft and sticky).

Working with dough in small batches, place on well-floured wooden board and roll out to 1/4 - 1/2" thick.

With a rhombus-shaped cutter or with a knife cut dough

Place on cookie sheets.

Continue until all the dough has been shaped. Leftover dough trimmings can be re-rolled.

Bake at 180° C for about 15-18 minutes or until firm to touch.

Let cool completely before glazing with chocolate.



ROCCOCO



INGREDIENTS FOR ROCCOCO

Almonds 100 g 00 flour 250 g Sugar 250 g Candied citron 100 g Pisto 2 g Orange peel to taste Water at room temperature 87 g Baking soda 1 pinch Eggs for brushing 1

PREPARATION

To prepare the roccoco, start by roasting the almonds with the skin. To do this, simply place them on a dripping pan and put them in a preheated oven at 180 ° for 5 minutes. Once toasted, take them out of the oven, let them cool for a few moments, then pour 50 grams into a mixer and blend until you get a sufficiently sandy mixture; keep the others aside. Cut the candied citron into cubes and dedicate yourself to the dough: in a bowl, combine the 00 flour with the sugar and bicarbonate (if you want to respect the traditional recipe, use food ammonia instead of bicarbonate, in the same doses), then mix of spices indicated (or in compliance with the traditional recipe, the pisto), and chopped almonds. Grate the zest of ¼ of an orange and mix by pouring water at room temperature and a drizzle until the dough is very compact and dry. Add the diced cedar together with 50 grams of whole almonds, also mix these with the mixture and then transfer everything to the work surface. Continue to knead until you get a smooth dough. Work the dough with your hands until you get a roll from which you can receive 12 pieces of about 75 grams each, simply peeling off with your hands, to preserve the integrity of the whole almonds.



Francesca Geografo

From the pieces, make bigoli about 20 centimeters long, then join the two ends to form a donut. Pinch the two ends with your fingers to seal them, so that they keep their shape during cooking. Transfer the donuts to a baking tray lined with parchment paper and brush the surface with lightly beaten egg. If you decide to add the optional 30 grams of almonds to decorate the surface you can do it now, after brushing the donuts. Bake in a preheated oven at 180 ° for 25 minutes, until they are slightly golden. Before serving your roccolo, let them cool completely on a wire rack. At this point your roccolo will be ready to be tasted.

Struffoli



Ingredients

600 gr. flour
3 teaspoons baking powder
pinch salt
1 zest orange
3/4 tablespoons sugar
3 tablespoons Orange Juice
3 eggs

TOPPING

250 ml honey
Sprinkle with very small coloured
candies



Sara Giugliano

Instructions

In a large bowl whisk together the flour, the baking powder and the salt, then add the butter, orange zest, sugar and orange juice, start to combine with a fork until crumbly.

Add the eggs one at a time and mix to combine, when almost combined move the mix to a lightly floured flat surface add an extra 1 - 1/2 tablespoons flour and knead together to form a soft dough. Cover with a clean serviette and let rest 30 minutes.

Place the dough on a lightly floured surface and roll into thin ropes 1/4 inch in diameter. Cut to make small cubes and roll each cube into a ball slightly smaller than a marble. Try to make them all the same size.

In a medium pot add 2-3 inches of oil and heat to 350°F add the struffoli (in batches) turning a couple of times and when golden drain on a paper towel lined plate and let cool.

While struffoli are cooling in a large pan on low / medium heat, heat the honey until warm and slightly watery. Add the cooled struffoli and mix to coat, then sprinkle with sprinkles and sliced almonds.

Then form the honey balls into desired shape. Let the finished Struffoli sit until the honey solidifies (approximately 1 1/2 - 2 hours) and then serve.

1.3 Turkish Traditional Sweets

Fırın sütlaç

Ingredients

- 1/2 cup uncooked white rice
- 1 to 2 cups water (amount needed to cover rice)
- 4 3/4 cups and 3 tablespoons whole milk (divided)
- 1 cup granulated sugar
- 1 teaspoon vanilla extract
- 2 tablespoons cornstarch
- 1 egg yolk beaten



MATERIALS



When the rice cooks
Add milk



Add water and
Sugar to the pot



Mix



Add some water
To the tray



Mix and add starch
And milk



Take it after
Boiling



Add the bowls



Finally add sugar and
Vanilla



HERBS

Şekerpare

Feyza Nur Arslan



INGREDIENTS

250 grams oil
3 eggs
1 cup of semolina
1 cup of poppy
1 cup of sugar
1 package baking powder
1 package vanilla extract
3- 4 cups flour

FOR SYRUP

3 cups sugar
3 cups water





Next, add oil in.



In a bowl, mix eggs and sugar about 3-4 minutes.



Bake it about 35-40 minutes.



First, place water and sugar into a pot to prepare the syrup. Bring to a boil. Then pour the lemon juice and stir it. After that, let it cool.



Cut the cake into square pieces.

Pour the cooled syrup all over.

Semolina

500 grams of semolina
250 grams of butter
One tea glass of oil
250 grams of peanuts
For the sherbet:
4 glasses of water
5 glasses of sugar

Tuğba Güzel





Sufle

Ingredients:

170g unsalted butter, melted
260g granulated sugar
1 large egg + 1 egg yolk
1 tsp vanilla extract
Red food colouring
200g plain flour
10g cocoa powder
90g almonds

Cream cheese icing:

115g butter, softened
225g cream cheese
1 tsp vanilla
500g icing sugar



Beyza Toksuk



Tel Kadayif



INGREDIENTS

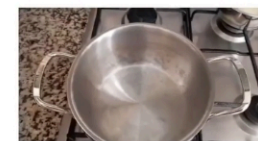
500 grams tel kadayif
150 grams of butter
150 grams of walnuts
2 tablespoons of molasses
3 cups sugar
3 cups water
2 teaspoon lemon juice



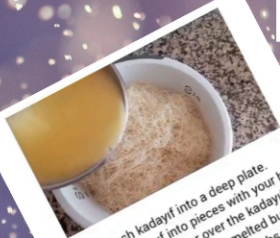
Büşra Gençslan



We mel the oil



Place sugar and the water in a pot.
Boil it over modera heat and mix it by spoon.
When it boils then add the lemon juice to the blend.
Cook it for 10 minutes.



Put the fresh kadayif into a deep plate.
Break the kadayif into pieces with your hand.
Pour the melted butter over the kadayif.
Knead the kadayif with the melted butter
and make sure the kadayif absorbs the butter.



Divide the kadayif into two equal pieces.
Put one piece into a baking tray.
Press the kadayif with your hands
and lay the kadayif in the tray.



Spread molasses on a baking tray.



Bake in preheated oven for 35-40 minutes.



Strew the granulated walnut over the kadayif in the tray.
Lay the second piece of kadayif in the tray
and again press it with your hands.



Take the tray from the oven
and pour the grout over the kadayif.
Wait for 30 minutes for kadayif to cool down.

1. 4. Portuguese Traditional Sweets

Biscoitos de Natal – Christmas Biscuit Cookies

Ingredients:

3 cups of flour

1 cup of sugar

3 eggs (room temp)

6 tbsp of salted butter (softened)

2 tsp of baking powder

1 tbsp of Anis Liquor or 1 teaspoon lemon zest

Icing:

1/2 cup confectioners sugar

2 tsp of milk

1 drop of vanilla flavoring

Christmas sprinkles, colored sugars to decorate



Instructions:

Preheat the oven to 350 degrees. Soften the butter and mix with the sugar in a medium bowl until light and fluffy.

Add the eggs and Anis and beat for about 1 minute. Add the flour and baking powder to the sugar and mix with a dough hook for about 3 minutes until the batter forms into a ball.

You may need to add a little flour if you find the dough too soft depending on your butter or the size of your eggs. The batter will be soft but firm enough to handle.

You can also spoon the batter and make balls and roll instead of cutting it into logs.

Place the smooth dough onto a lightly floured cutting board and shape into a flat disc with 1/2 inch in height.



Cut the dough evenly into 1/2" by 5" strips. Roll each strip into a round snake like form and shape into desired shapes such as candy canes, wreaths, letters, etc.

Slightly grease a cookie sheet and place the biscuits evenly on the pan.

Cook for about 15-18 minutes or until slightly golden brown.

Lift one and look underneath to find a golden crust bottom.

Let them cool slightly before decorating.

Make icing by mixing the confectioners sugar, milk and vanilla until very smooth and creamy.

Brush icing on cookies and dip into the decorations or sprinkle onto the sugar before it hardens.

<http://portugueseininer.com/tiamaria/tag/portuguese-christmas-dessert/>

Leite de Creme - Portuguese Egg Custard

Ingredients:

2 tablespoons of Corn starch

5 tablespoons of sugar

3 egg yolks

2 cups whole milk

1/2 stick of cinnamon

1 slice lemon peel

Instructions:

In a medium bowl, beat the eggs and the milk with a whisk until well incorporated.

Add the cornflour and sugar and mix well.

Add the lemon peel and cinnamon stick and heat in a saucepan on low - medium heat stirring continuously.

Do not let the custard boil. If it begins to boil remove from heat to cool down while stirring.

The custard should be thick enough to coat the spoon like pudding.

Pour into a serving platter or individual ramekins and let cool to room temperature.



Crunchy Snickerdoodle Cookies

Ingredients

1 package of yellow cake mix

1 large egg

1 cup flaked coconut

1 cup fruit and nut granola

½ tsp cinnamon

1 tsp brown sugar

½ cup veg oil

Coating mix

2 tbsp granulated sugar 2 tbsp cinnamon



Instructions

Place all ingredients except coating mix of sugar and cinnamon, into a large bowl and mix well.

Scoop out about 1 tablespoon of the dough and form into balls.

Make sugar coating by combining sugar and cinnamon in a small bowl. Dip each ball into the mixture and place on cookie sheet.

The dough will be dry when you make the balls just pack it firmly.

Flatten the cookies into a cookie shape about 2-3 inches wide.

Cook for about 8-10 minutes until the cookies are slightly browned on the bottom.

Pão de Ló - Portuguese Sponge Cake

Ingredients:

10 brown eggs (room temp)

1 1/2 cups sugar

2 cups sifted flour

1/4 tsp salt

1 tsp baking powder

1 tsp (grated lemon peel - Optional)

Preparations:

Make sure your eggs are room temp or place them in a bowl of warm water for about 15 minutes.

In a large bowl beat the eggs until foamy. Add sugar and beat for at least 20 minutes until batter becomes very thick, stiff peaks. (Add lemon at this point if desired)





When the batter is ready, add the flour mixture very slowly 1/4 cup at a time on low speed or fold in with a spatula.

This should only take about 3-5 minutes. (Don't over beat, this is important)

Grease a large tube pan. (Aluminum works best). If your pan is smaller, line the top few inches of the cake pan with parchment paper in case the batter rises over the top. Pour batter into the pan and shake slightly to spread evenly.

Cook at 350 degrees F. for 45 minutes or until a toothpick comes out clean.

Let the cake cool for about 10 minutes. Invert the cake pan right side up onto a serving dish.

<http://portuguesediner.com/tiamaria/pao-de-lo-portuguese-sponge-cake/>



When the batter is ready, add the flour mixture very slowly 1/4 cup at a time on low speed or fold in with a spatula.

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<http://portuguesediner.com/tiamaria/pao-de-lo-portuguese-sponge-cake/>



Graffe

Ingredients:

460 gr. manitoba flour, 300 gr potatoes, 2 whole eggs, 100 gr water 50 gr soft butter, 50 gr custer sugar, a tea spoon of dried yeast, 5 gr. sal, seeds peanuts oil to fry

Flavours: orange and lemn zest, a vanilla pod

Method:

Boil the potatoes, let them become cool, add the yeast, the flour and mix to obtain a firm dough, add the butter and let it to incorporate to the dough.

Leave the dough to rise at the temperature of about 28°C till it doubles its volume.

On a work table roll out the dough at one cm thick, give a round shape with hole in the middle, let them raise again and then fry in hot oil

1. 5. ITALIAN Popular CAKES





SHORTCRUST PASTRY SWEETS

TARTS, BISCUITS AND FILLED BISCUITS

ingredients for 500 gr:

500 gr,00 flour

2 whole eggs

250 gr cold butter

200 gr powdered sugar

1 lemon zest

Method:

Put all the ingredients in a bowl and mix them quickly.

Wrap the dough in a cling film and leave it for 1/2 hour in the fridge.

After this roll out the dough and give it the shape you need for the products you want to prepare



*Different sweets but
sweets: ice creams*

CHOCOLATES



Melt the 70% cocoa chocolate for the external of chocolates.

In the meanwhile prepare the filling:

200 gr. chocolate

20 gr cocoa butter

30 gr cream

15 gr liqueur t.t.

When the cocoa butter and cream are at 50° C, add chocolate and let it melt. When it is melt add the liqueur and leave the mixture to stabilize in the fridge, at a temperature of +4° for 2 hours. Use this mixture to stuff the chocolates previously prepared in special molds.

Chapter 2. Easter recipes



2.1. Romanian traditional Recipes

PASCĂ

(Romanian Easter Bread)

For the dough you'll need:

Active dry yeast - You can use instant yeast if that's what you have. If you use instant, you won't need to bloom it first, but it's a good idea to test if it's still alive.

Water - The water is used to bloom our yeast. Make sure it's lukewarm - you can test with your finger. It needs to be warm to the touch, not hot. If it's too hot it will kill the yeast.

Milk

Butter

Lemon zest

Sugar – This bread is meant to have a touch of sweetness. You can add a little more or less if you'd like.

All-purpose flour – You can use bread flour for this recipe if you'd like. The difference is that you'll get a bit more gluten formation.

Eggs – Use large eggs for this recipe.

Vanilla – The way the vanilla warms up the lemon zest is just irresistible!

For the filling you'll need:

Ricotta cheese – You can use a low-fat ricotta if you'd like.

Sugar – You can adjust the amount of sugar in the filling to suit how sweet you'd like it to be.

Eggs – The eggs are used to bind the filling and keep everything together without spilling out when you slice the pasca.

Lemon zest & Vanilla

How to Make Pasca

Bloom the yeast: Dissolve the yeast in the warm water. You can add a tablespoon of sugar from the sugar needed for the dough to help activate the yeast. Let it sit for 10 minutes until it has foamed up nicely. If your yeast doesn't get foamy, don't move forward. Buy a new jar and store it in the freezer so it lasts longer.

Dissolve the sugar: In a saucepan, add the milk, butter, lemon zest, sugar, and vanilla. Stir over medium heat just until the sugar dissolves a bit. We don't want the mixture to boil or get too hot. It should just be warm to the touch. Remove from heat and whisk in the eggs.

Finish the dough: Add the flour, yeast mixture, and milk mixture to the bowl of your mixer. Knead it with the dough hook for about 5 minutes until it's soft and elastic. Remove the dough, spritz the bowl with cooking oil, place the dough back in, cover with a clean kitchen towel, and let the dough rise until doubled in size.

Make the filling: Whisk the filling ingredients together, cover with plastic wrap, and store in the fridge until you're ready to use it.

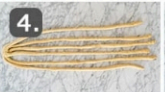
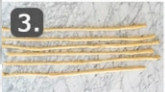
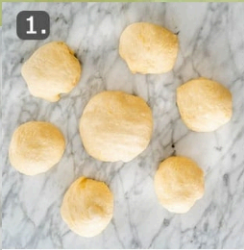
Assemble the pasca: Split the dough into 4 equal-sized pieces. Spritz them with some cooking spray so they don't dry out. Roll one of the pieces out until it's about 10" in diameter. Split the other 3 pieces in half, and roll each piece into a 36" long rope. Read below for instructions on braiding the ropes. Wrap the braid around the edge of the 10" rolled circle of dough. Pour the filling into the center, and leave the pasca to rise for 20 minutes.

Bake the pasca: While you wait for your bread to rise, preheat the oven to 350F. Brush with egg wash then bake for 40 to 45 minutes, or until nicely browned. The centre will still be a bit jiggly when you take it out.

<https://www.jocooks.com/recipes/pasca-romanian-easter-bread/>



activate yeast

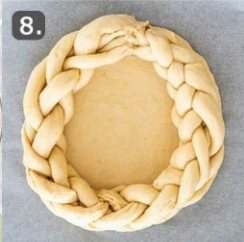


mix wet ingredients



mix everything

1st rise



2nd rise



Moldoveanu Ionela, 13 Q
LTA D. Motoc, GI



COZONAC (EASTER CAKE)



Cozonac

This walnut-swirled, gently sweet bread is a tasty loaf that's perfect for snacking on.

Prep Time	Cook Time	rest time (approx)	Total Time
45 mins	45 mins	2 hrs	1 hr 30 mins



Course: **Snack** Cuisine: **Romanian** Servings: **12 slices (approx)**

Calories: **252kcal** Author: **Caroline's Cooking**



5 from 1 vote

Ingredients

For dough

- 1/2 cup milk 120ml
- 1/3 cup sugar 67g
- 1 tbsp lemon zest
- 1/3 cup unsalted butter 75g
- 2 1/2 cups all purpose flour 350g plain flour
- 1/2 tbsp dried instant yeast
- 1/4 tsp salt
- 2 egg yolks
- 1 tsp vanilla

For the filling

- 3/4 cup walnut pieces 3oz/85g
- 1 tbsp unsweetened cocoa powder
- 1 1/2 tbsp sugar
- 2 egg whites



To glaze

- 1 egg will not use all
- 1 tsp raw sugar approx

Instructions

1. Warm the milk, sugar and lemon zest in a small pan over a medium heat until the sugar is dissolved. Remove from the heat and add the butter, in small pieces. Stir to melt the butter in the heat of the liquid. Allow to cool until lukewarm.
2. Meanwhile, add the yeast and salt to the flour and mix through. Separate the eggs and chill the whites until needed later.
3. Once the milk mixture has cooled, add the flour mixture, egg yolks and vanilla. Mix to bring the dough together then knead the dough a few minutes - you can either mix then knead a couple minutes with a stand mixture or mix by hand and knead on a lightly floured surface around five minutes. Bring the dough together in a ball.
4. Lightly oil a bowl and add the dough then cover. Allow to rise at a warm room temperature for around an hour, until doubled in size.
5. Towards the end of the rising time, blend the walnuts, sugar and cocoa powder together in a food processor to form a coarse powder. Separately, beat the egg whites until they form stiff peaks then fold in the nut mixture. Chill until needed.
6. Once the dough has risen, remove from bowl and divide into two pieces. Take one of the pieces of dough, gently knock it back to reduce in size a little then roll it into a square/rectangle roughly 11 inches (28cm) square, or slightly longer in one direction.
7. Take half of the nut filling mixture and spread it over the flattened dough, leaving around $\frac{1}{2}$ in (1cm) without the filling around the edges. Roll up into a log (as you would a cinnamon roll - you can roll either long or short edge, as you prefer, if you made it more rectangle-shaped). Don't make the roll too tight as you want to allow a bit of space for it to expand. Repeat with the other piece of dough and filling.
8. Grease a loaf tin with butter then take the two rolls of dough and twist them together all the way down. Carefully place the twist in the loaf tin, tucking the ends in slightly if needed. Cover with a damp cloth and leave to rise, roughly an hour again, until it has almost doubled (it may not fill out the tin but that is fine, it will expand more on baking).
9. When ready to bake, preheat the oven to 350F/180C. Brush the top of the loaf with lightly beaten egg then sprinkle over some raw sugar. Bake the loaf in the middle-bottom of the preheated oven for approximately 35-45 minutes until it is golden brown on top and cooked through. Allow to cool slightly before removing from the pan to cool completely. 60





Plăcintă: the Romanian Easter apple pie

Ingredients

100 ml water

55 ml sunflower oil or olive oil, or mixed

125 g caster sugar

1 lemon - juice and zest

400 g plain flour

1 tsp baking powder

6 medium-sized apples - grated

150 g caster sugar or more if you like your desserts very sweet

2 tbsp of cinnamon

A handful of chopped walnuts and sultanas are optional



1. Mix the water, oil, caster sugar and lemon juice well, then sieve in the flour with the baking powder. Bring the dough together kneading briefly, then rest in the fridge for 1 hour.

2. The dough needs to be quite soft but you should be able to roll it. If you think it needs more flour, please add one tablespoon at a time. You can do this one day ahead, and rest the dough overnight.

3. Mix the grated apples with the sugar and cinnamon (and the optional ingredients) then allow to sit for 30 minutes.

4. Grease and line a 28 x 28 cm baking tin, or if you have a springform tin you don't need to line it.

5. Divide the dough into two and roll to roughly the shape of the tin. Place the first layer in the tin and stretch it with your fingertips to fill in the corners. If you rolled it too large, you can trim the excess.

6. Add the apples on top, but not before squeezing out their liquid. Place the other layer of dough on top and prick with a fork.

7. Bake at 200°C for 25 minutes or until the top turns a light golden brown.

8. Allow to cool in the pan and only slice it when it is completely cold. Sprinkle with icing sugar and serve.

Cheese pie (plăcintă cu branză)

Recipe by Ioana Logan

For the dough

500 g flour

1 tsp sugar

7 g dried yeast

350 ml warm water

50 ml oil

½ tsp salt

For the filling

1 kg of ricotta

5-6 eggs, plus an extra one for brushing before baking

2-3 g sugar

1-2 vanilla beans, scraped or **2 tsp** vanilla extract

1 lemon, zest only

2-3 tbsp sunflower oil

1 tbsp milk

1. Mix all of the ingredients above in a bowl and form a dough.
2. We cover and let it rise for 15-20 min.
3. While the dough rises, make the filling.

<https://www.sbs.com.au/food/article/2022/04/10/placinta-romanian-easter-pie-devoured-ancient-times>



2.2 Italian Traditional sweets

TRADITIONAL NEAPOLITAN "PASTIERA"

INGREDIENTS: SHORT PASTRY

200g of soft butter

120g powdered sugar

30g honey

3 yolks

350 g of weak flour

Vanilla, grated lemon, salt.

PREPARATION: The first thing I did was put the soft butter together with the icing sugar and the honey in the bowl of the mixer and I mixed well at a medium speed.

Then in a bowl I put the egg yolks and salt and I mixed everything well, then I put the egg yolks in the mixer and I mixed well. When the mixture is well combined, I add the flour and mix well.

Finally, when the dough was smooth and well united I put it in a cellophane sheet and let it rest in the refrigerator for about 12/24 hours.

INGREDIENTS: FILLING DOUGH

300g milk
400g of pre-cooked wheat
100g of butter
Lemon peel
400g of ricotta
4 eggs
350g granulated sugar
A pinch of cinnamon
Fresh lemon / orange juice

PREPARATION: DOUGH FOR THE PASTIERA

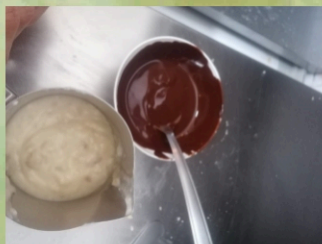
The first thing I did was cook the wheat in the pan with the milk, butter and lemon zest. Cooking everything for 15/20 minutes until the mixture is thick and compact.

once the mixture is cooked we put it to cool. then put the eggs and sugar in a separate bowl, mix well and finally add the sheep's milk ricotta.

When the two compounds are ready we put them together and mix them. Then I rolled out the shortcrust pastry made at the beginning and put it in a circular burrata and floured pan.

The next step I turn on the oven and cook the wheat pastiera at 170 ° for about 45/50 minutes.

(MARIO BONAPARTE 3N -Italy)





BIFULCO SAVERIO 3N - Italy



Francesco Cozzolino - Italy



Prisco Rosanna- Italy



Mario Bonaparte - Italy



Chocolate eggs

Take 250 grams of chocolate And make it cliffs in a bain-marie or microwave. Let cool for about ten minutes, then take the mold of the egg and put the chocolate without remaining empty spaces, put in the fridge for a couple of hours.

Annunziata Martina 3N - Italy



Tiramisu chocolate egg

Take 1kg of chocolate and make it cliffs in a bain-marie or microwave. Let it cool for about ten minutes, then take half mold of the egg and put the chocolate without remaining empty spaces, put in the fridge for a couple of hours. Meanwhile, mascarpone cream and an egg are mixed, and coffee is prepared. Remove the mold from the fridge and put the cream and then soak the savoyards in the coffee and put it on top of the cream and this step is done until the end of the middle of the egg then decorates with pieces of chocolate and cocoa.



RICE PASTRY

INGREDIENTS

water

1L 1L milk

50 gr lard

orange peel just enough

lemon peel just enough

500 gr rice

400 gr sugar

4 eggs

for the shortcrust pastry

Orange peel just enough

lemon peel just enough

130 gr sugar

125 gr butter

315 gr flour 00

2 eggs

pinch of salt

for the custard

500 gr milk

130 gr sugar

Lemon peel just enough

Yolks 7

Rice starch



Preparation:

We boil the milk with water. We add the grated lemon peel, lard and a pinch of salt and cook. When it boils, add the rice and cook it until it absorbs all the liquid. When it has absorbed the liquid we add the sugar and turn.

To prepare the shortcrust pastry, put the flour, the sugar, the salt, the eggs, the butter, the orange and lemon peel on a pastry board and knead until you get a smooth dough then roll it out with a rolling pin and put it inside a wheel. With the rest we make strips.

To prepare the custard, boil the milk with the lemon peel. Then we put the sugar, the egg yolks and the starch in a container and turn. we put it in milk, turn until the mixture is semi-liquid. Let it cool and add the whipped cream and create the Chantilly cream.

Then we put the eggs to whip and add it to the rice with the Chantilly cream and turn.

Finally we put the seasoned rice in the wheel and cover it with strips. Then we put it in the oven and cook it for 170 ° for 50 minutes and finally taste this delicious Easter recipe.

Saverino Bifulco- Italy





Chapter 3. RAMADAN RECIPES



Güllac

Ingredients

200 g of gullac leaves,

1 liter of milk

1 glass of sugar,

1/2 cup of ground hazelnuts,

1/2 cup of grounded shelled almonds,

1 tablespoon of rose water,

Vanilla ground with the tip of the knife,

2 small pieces of mastic gum,

Pistachios, pomegranate seeds, cherry sugar, etc. to decorate it.



Preparation

Take the milk in a sauce pan.

Add sugar, rose water, vanilla and crushed and powdered mastic and mix.

Take it on the stove and heat it on medium heat without letting it boil (you can take it off the fire when the steam starts to smoke).

Break the leaves and arrange them in an oven dish where Gullağ leaves can fit, and pour milk over them with a ladle in each row.

After arranging and soaking half of the leaves, sprinkle hazelnuts and almonds on them.

Arrange and wet the remaining leaves in the same way.

Drizzle all the remaining milk over the last.

Cover and rest for 30 minutes-1 hour.

Serve garnished as you wish.

DONUTS



Bon Appetit !!

VIVVVIDEO

INGREDIENTS

FOR THE DOUGH;

1 GLASS OF MILK

1 TABLESPOON OF SUGAR

1 PACK OF INSTANT DRY YEAST

1 TEASPOON OF SALT

1 EGG

3 CUPS FLOUR

2 OR 3 PACKS OF MELTED

CHOCOLATE

TO FRY,

LIQUID OIL





Preparation:

- Put the dry ingredients in the kneading bowl, add egg and milk to it · mix it with a spoon first, then mix it by hand let's knead· Cover the dough you kneaded with a bag and let it rest for 30 minutes in a dark place· Let's roll out our resting dough first with our hands and then with a rolling pin· Our dough should not be thin, about 2 cm must be· With the help of a glass, let's cut our dough in a circle, then cut it in the middle with a smaller material· take it on a tray and cover it with a cloth for 20 minutes let's rest· Add the resting dough to plenty of fat at medium temperature. let's put it and fry· Let's take the browning donuts on a napkin· Let's break and melt the chocolate in the bowl that we put on the pot in which we put hot water· Let the chocolate melt until smooth.
- Let's dip the baked donuts in the melting chocolate and pour the excess chocolate · Take it on a plate and decorate it as you like.



80



*100 grams of butter
Half tea glass of vegetable oil
half tea glass of milk
1 egg
2 tablespoons of Vinegar
a quarter teaspoon of salt
2 glasses of yoghurt
1 tea glass of water
4 glasses of flour
300 grams of walnuts*

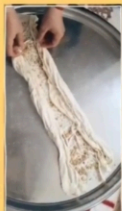
VIVAVIDEO



*all ingredients are mixed
and kneaded*



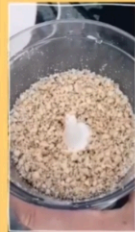
*We open our dough as thin
as paper*



*and shrink it to the middle
from both sides*



*we cut at intervals
of about 5 cm*



*We pass our walnuts
through a food processor*



*We turn on the stove and
melt the sugar*



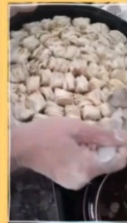
*after it starts to boil, we
keep it on low heat for 5
minutes.*



Bon Appetit !!



*We melt the
butter in a pan*



*and pour the melted butter
into the tray*

ŞEKERPARE

INGREDIENTS

100 GRAMS BUTTER | EGG ½ CUP OF SEMOLINA | CUP OF SUGAR | PACKAGE BAKING POWDER | PACKAGE VANILLA EXTRACT | 2 CUPS FLOUR.

FOR SYRUP:

2 CUPS SUGAR | 3 CUPS WATER



Bon Appetit !!

• Melt the butter and pour it into our bowl, pour the egg and sugar over it and whisk for 2-3 minutes, then semolina, flour, baking powder and vanilla. • We put it, we knead the dough • Let the dough stand for 15 minutes and then stack it in small balls on the tray. • Then we put walnuts on them • 30-35 ° C in a preheated 180 degree oven. we cook • 2 glasses of sugar and 3 glasses of water in a saucepan we put and mix • When it starts to boil, we take it out of the oven. We pour over the cookies • You can serve it after the syrup is absorbed well.



GULAB JAMUN

GULAB JAMUN



INGREDIENTS

1 egg
1 tea cup oil
1 tea cup yoghurt
1 water glass semolina
1 packet vanilla
1 packet baking powder
1 water glass flour

SHERBET

1 water glass sugar
1 water glass water
1 dessert spoon lime juice



Add 1 egg,
1 tea glass of oil
into the mixing bowl.



Add the yogurt.
Add 1 cup of semolina,
a packet of vanilla
and baking powder
to the mixture.



Add the flour
gradually and mix it.



Knead until you get a
dough that does
not stick to the hands.



Take walnut-sized balls
from the dough and
place them on a
baking tray lined
with baking paper.



Take walnut-sized balls
from the dough and
place them on a
baking tray lined
with baking paper.



Take walnut-sized balls
from the dough and
place them on a
baking tray lined
with baking paper.



Bake in 200 degree oven
for 30 minutes
until the top is browned.



Put 3 glasses of sugar
and 3 glasses of water
in a saucepan
and bring it to a boil.



While the dessert is hot,
pour the syrup you prepared
and cooled over it.
When the syrup is absorbed,
sprinkle coconut on it
and serve.
Bon Appetit!



TURKISH 'PROFITEROL'

Ingredients:

- 1 glass of water
 - 1 cup of flour
 - 125 g butter or margarine
 - 3 eggs (4 if eggs are small)
- For Profiterole Cream;

- 2.5 cups of milk
- 3 tablespoons of flour
- 1.5 teaspoons of sugar
- 1 egg
- 1 packet of vanilla



First, let's prepare the dough for profiteroles. Put 1 glass of water and margarine in a small saucepan and bring to a boil. Then add 1 cup of flour and mix well. Cook the mixture for 2-3 minutes, stirring constantly. Turn off the stove and wait 10-15 minutes for the dough to cool. After the dough has rested for a while, we need to feed 3 eggs into the dough, but there is an important detail at this point. Crack the eggs one by one into the dough and do not break the other egg until one is well beaten. After feeding the eggs well into the dough, we obtained a dough that sticks to the hand. This part is a bit tiring, but you need to mix it well for the dough to rise. After eating the eggs, rest the dough for 10 minutes.

Let's cook our dough. With the help of a spoon, take walnut-sized pieces of dough and pour them on the greased tray, paying attention to 2-3 cm intervals as in the picture. Do not try to shape it with your hands. We put the dough in the oven, which we previously heated at 180 degrees. Bake for about 40 minutes until golden brown.

prepare the profiteroles cream. After the dough is cooked prepare the cream. Put all the ingredients except vanilla in a saucepan and cook the cream. After removing the cream from the heat, add the vanilla and mix.

Let's fill the cream into the profiteroles dough. Divide the cooked profiteroles dough in half or fill it with cream with a cream squeezing bag if any and place it on the tray. Let's drizzle chocolate sauce over the dessert. After filling all the profiteroles drizzle chocolate sauce or melted chocolate on the bain marie.

MEDOVNIK

3.5 cups flour
3 eggs
100 grams of butter
1 teaspoon of sugar
3 tablespoons of honey
1.5 teaspoons of baking powder
For the cream:

600 ml milk cream
6 tablespoons of powdered sugar
1 tablespoon of honey



To prepare the Medovik cake batter, whisk the eggs and sugar well. When you beat the eggs enough, you won't smell the egg smell in your cake. That's why I recommend whisking until it turns white and foamy.

Let's melt the butter in the pan. It does not need to foam too much, it is enough to melt. Then add the honey, mix and add the baking soda. Let's turn off the stove and mix, you will see foams forming on it. Now, let's add this butter by mixing the beaten eggs and sugar.

Add the flour little by little and keep mixing. You can knead it by hand when it thickens. Let's prepare the dough by adding 3.5 cups of flour in total. It will be a sticky and soft dough, you do not need to add much flour.

Let's run the oven at 180 degrees.

Let's take the dough to the flour-sprinkled counter and quickly roll it up and collect it. Let's divide this roll into 8 parts.

Let's open each piece with a rolling pin on a floured surface. You can measure it at home with a suitable pot lid or plate. My cake was 21-22 cm in diameter.

Let's take the dough we rolled out by laying greaseproof paper on the baking tray. While 2 of them were baking in the oven, I opened the other two doughs. In fact, since all the doughs were cooked in a very short time, it was cooked in a shorter time than a normal cake.

Let's use about 3 tablespoons of cream between each layer. Cover the top and sides of the cake with the remaining cream.

Let's crush the cake pieces you collected on one side by pulling them in the robot. Even if it is not very floury, large pieces may come out. Let's cover all sides of the cake with them.

Cover the cake so that the cake does not come into contact with it and leave it in the refrigerator for 1 night.

Wet Cake

Wet Cake recipe :

- 3 eggs
- 2 cups sugar
- 1 cup oil
- 4 tbsp cocoa
- 2 cups flour
- 1 tsp baking powder / 1 Package vanilla

For Chocolate SAs :

- 1 eggs
- 1 liter milk
- 1 tea cup oil
- 1 cup sugar
- 3 tablespoon cocoa

Preparation

break the eggs into a bowl and add the sugar on top whisk with the mixer for about 5 minutes until the mixture becomes creamy. Continue whisking for a further 2 minutes, then adding the milk, oil cocoa and vanilla. Add flour and baking powder to this mixture and mix graded cake mold and bake at 180 degrees for about 30-35 minutes.

When the cake is cooked, take it from the oven and wait a few minutes, then open the tiny slices on the cake with the help of a toothpick. Then Pour the cold milk over the cake and let the cake resting on air.

Place the sauce ingredients in a bowl and cook, stirring constantly until it boils. After the sauce cooked, hours, and then serve by slicing. Enjoy your meal in advance

Recipe for Cake :

- 2 egg white / salt
- 4 eggs
- 1 glass of sugar
- 1 glass of flour
- 1 packet of vanilla
- 1 packet of baking powder

Recipe for creama :

- 1 liter Milk
- 2 cups flour
- 5 tablespoons of starch
- 1 egg
- 1 glass of sugar



Preheat oven to 180 degrees. Grease an 8x8 inch baking pan.
Remove from heat, and stir in sugar and cocoa. Beat in the eggs one at a time, then stir in the vanilla. Combine the flour, baking powder, and salt; stir into the mixture until just blended. Fold in walnuts, if desired. Spread the batter evenly into the prepared pan. Bake for 25 minutes in the preheated oven or until a wooden pick inserted into the center comes out clean. Cool in pan on a wire rack.

PUMPKIN DESSERT

materials
1 large pumpkin
1-2 kg of sugar

we take the cleaned and medium-sized chopped pumpkins in a large saucepan sprinkle them with equal amount of granulated sugar and let them rest for 3-4 hours then cook them on medium heat for 25 minutes until the pumpkins soften after cooking we leave it to cool and decorate it with tahini and walnuts



for sponge cake
.3 eggs
.half glass of water
.1 cup of granulated sugar
.1teacup of oil
.1 tablespoon of strach
.1 packet of vanilla
.1packet of baking powder
.1,5 cups flour

FRUITCAKE

for pastry cream
.half a glass of strach
.1 cup of granulated sugar
.1 egg yolk
.1 packet of vanilla
.1 full tablespoon of butter
.1 liter milk

for the sponge cake beat the yolks of 3 eggs with sugar until foamy on the other side until foamy after the yolk froths slowly and by stirring add water and oil and mix thoroughly then add flour baking powder vanilla and strach whisk the foamy whites with a spatula and pour into the clamped mold let's bake at 175 degrees for 25 minutes let it cool after baking in the oven then cut into 2 from the middle put the fruits between them pour the pastry cream on it let's finish the cake cover it with whipped cream and prepare it for service



Rula pasta



For the sponge cake, the eggs are stirred with sugar until they reach the consistency of mayonnaise. The flour is added to the screen by sifting the powder from the packaging and it is properly processed into the oven so that very little greaseproof paper is laid.

200 degrees will be traced back to childhood. After it is cooked, you will be painted immediately and coated with wax paper a few times in the form of a roll.

It consists of items for stuffing. It is continued to be taken until it melts so that it cannot start to boil. It is taken from the stove, added and prepared for cooling. The top is thickened with cream, icing sugar and icing.

It is applied to make it can be taken from the blender while it is planned in advance for the pandisip. Bananas are lined up and rolled up and spread neatly to top it off and garnished with chocolate stop and raspberry. Dressed in a night dress and served.

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