

# RECIPES

Elementary school Dante Alighieri  
Isola

Students of the VIth class prepared a  
cookbook of recipes for the dishes that they  
like preparing at home.



# VIETNAMESE ROLLS

## INGREDIENTS

- 100 g Chicken
- half Sweet pepper
- half Onion
- half Cucumber
- 4 pieces Rice paper
- 30 g Soy sauce
- 45 g Rice vinegar
- a glass of water

## INSTRUCTIONS

- 1. Wash the sweet pepper, onion and cut them into small pieces.*
- 2. Cut the meat into small pieces.*
- 3. Put chopped vegetables (sweet pepper and onion) and meat in a large bowl.*
- 4. Pour 30 g of soy sauce and 30 g of rice vinegar into a bowl and mix thoroughly.*
- 5. Then take a pan and put meat and vegetables and fry them for 5 minutes. Then cover the pan with a lid and cook for another 15 minutes.*
- 6. Try it and add soy sauce to taste.*
- 7. While the filling is being cooked, cut the cucumber into thin strips.*
- 8. When the filling is cooked, transfer it to a bowl and leave it to cool.*
- 9. Next prepare water for the rice paper. Take a flat dish (a plate or baking tin) and pour 15 g of rice vinegar on it.*
- 10. Then take rice paper and dip it in the water for about 15 seconds. Then put it on the board and cover it with a tablespoon of the filling. Then wrap the roll, so that the filling does not come out.*
- 11. Serve the rolls with soy sauce.*

**DARINA  
BALAGUTA**



# SNOWBALLS

## INGREDIENTS

- cookies
- melted chocolate
- vanilla sugar
- two cups of white sugar
- two cups of oil

## INSTRUCTIONS

- 1. Take the snowballs. They are very good.*
- 2. Crush the cookies.*
- 3. Mix all the ingredients in a bowl.*
- 4. Then shape some balls with your hands.*
- 5. Roll them over in the coconut powder.*
- 6. Repeat the action for each snowball.*
- 7. Then leave the ball to rest a little bit.*
- 8. Serve them as a dessert, with tea, milk or coffee.*



# ROAST PORK LOIN WITH POTATOES IN HUNGARIAN STYLE

## INGREDIENTS

- 1 kg of potatoes
- a little olive oil
- a little salt and pepper
- 2 large or 3 small onions
- 8-10 slices of pork loin
- 1 green pepper
- 1 tomato

**ZALÁN  
TÓTH-BÍRÓ**

## INSTRUCTIONS

- 1. Pour a little olive oil into the baking dish.*
- 2. Peel the potatoes.*
- 3. Cut the peeled potatoes into pieces and salt them with a little salt.*
- 4. Place the peeled potatoes onto the bottom of the baking dish.*
- 5. Add a little salt and pepper to the meat.*
- 6. Lay the meat onto the top of the potatoes.*
- 7. Pour a little olive oil on the meat and on the potatoes.*
- 8. Cut the tomatoes in slices and the onions in rings.*
- 9. Put the tomatoes and the onions into the baking dish.*
- 10. Put the baking dish into the oven and bake at 200 degrees Celsius for one hour.*
- 11. Remove the aluminium foil from the meal and bake it for additional 10-15 minutes.*
- 12. Use Hungarian hot pepper cream for decoration.*
- 13. Serve the meal with salad and pickles.*



# FLAT MEAT BALLS

## INGREDIENTS

- 400 g minced meat pork and beef
- one egg
- one onion
- little rice, salt, parsley, basil
- two drops of oil
- 50 g butter
- 200 g tomato sauce

## INSTRUCTIONS

- 1. Put the minced meat, egg, onions, rice, salt, parsley, butter, oil, basil in a bowl.*
- 2. Mix all together with a spoon.*
- 3. Make meat balls and put them in a dish with tomato sauce.*
- 4. Then put the dish in the oven at 190 dc for 40 minutes.*



# BUSSOLAI

## INGREDIENTS

- 1 kg flour
- 400 g sugar
- 5 eggs
- 100 ml milk
- little vanilla
- 250 g butter
- salt

## INSTRUCTIONS

1. *Whisk the eggs, sugar, salt and vanilla in a bowl.*
2. *Mix milk and flour.*
3. *Add eggs and butter.*
4. *Roll out small pieces of the dough.*
5. *Make them into the shapes of worms.*
6. *Put them on a baking tin next to each other.*
7. *Put the tin in the oven (at 200° for 12 min).*
8. *When the cakes are ready, put them on a plate and sprinkle them with sugar.*
9. *Serve them with tea or coffee.*



# BAURSAKS

## INGREDIENTS

- kefir 700 ml
- an egg
- sesame oil 1.5 tsp
- flour 700 gr
- salt 2 tsp
- sugar 2 tsp
- baking soda 1 tsp
- vegetable oil for frying 350 ml

**RIANA  
ARINOVA**

## INSTRUCTIONS

1. *First, knead the dough. To do this, pour kefir in a bowl, break the egg in the kefir, beat slightly until the yolk dissolves.*
2. *Then add the baking soda, sugar, salt and add a spoonful of sesame oil. Mix this mixture well until smooth or whisk it with a mixer. While doing this, add flour and gently knead the dough.*
3. *Knead the homogeneous and slightly sticky dough with your hands until it is smooth. Then leave it to rest for 20 minutes.*
4. *Traditionally, this bread is a round cake of the desired size, often for one snack.*
5. *Then cut the rested cake into two parts. Roll out two dough sausages and cut them into pieces. Roll the pieces of dough into roll balls and fry them in oil in a frying pan.*
6. *The oil in which the boursaki is fried can be preheated to the desired temperature. The dough should be tasty, moderately fried and moderately saturated with butter. Fry a couple of experimental bread rolls, to achieve the perfect ones.*
7. *We leave the fried boursaki on a napkin, so that it absorbs the excess oil. If you like to eat them warmer, do not keep them on the napkin for too long.*



# SPAGHETTI ALL'ARRABBIATA

## INGREDIENTS

- 8 cherry tomatoes
- 1 clove of garlic
- ½ tsp of extra hot crushed chillies
- 100 gr of spaghetti
- salt
- extra virgin oil
- water

**PIERO  
DEGRASSI**

## INSTRUCTIONS

1. *Cut the tomatoes into halves and peel the garlic.*
2. *Pour three tbs of oil and mix them together with the garlic and the chillies.*
3. *Put it on the heat until it starts to fry in the pan.*
4. *Remove from the fire.*
5. *Add the tomatoes and the salt.*
6. *Put the pan on the heat again and cover with the lid.*
7. *Mix one or two times the tomatoes with the wooden spoon.*
8. *Let them cook for about eight minutes at a medium flame.*
9. *In the meantime bring to boil some water for the spaghetti.*
10. *When the sauce is cooked peel the skin of the tomatoes.*
11. *Then mix the sauce with the cooked spaghetti.*
12. *Add a spoon of olive oil.*
13. *Serve it on a plate and eat it until warm.*



# PASTA CARBONARA

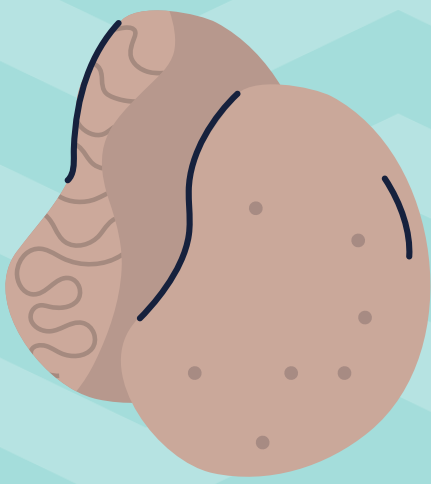
## INGREDIENTS

- spaghetti 450g
- bacon 225g
- egg yolks 5
- Roman Pecorino
- cheese 50g
- olive oil 3-4
- tablespoons
- fresh pepper
- ground 0,5 tablespoons
- Salt & pepper

**MATTIA  
PUGLIESE HRBOKA**

## INSTRUCTIONS

- 1. Cut the bacon into small cubes.**
- 2. Pour the olive oil in a pan.**
- 3. Put the bacon in the pan and let it become slightly brown.**
- 4. Divide the egg yolks from the whites.**
- 6. Mix the eggs yolks with the grated cheese.**
- 7. Remove the pan with the bacon off the cooker.**
- 8. Put some water in a pot and bring it to boil.**
- 9. As soon as it boils, cook the spaghetti in it for 10 minutes or less.**
- 10. Drain the pasta in a colander.**
- 11. Mix it in a bowl with the eggs, the Pecorino cheese and the bacon.**
- 12. Add some salt and pepper.**
- 13. Serve it on a plate with sprinkled basil on top.**



# MOUSSAKA

## INGREDIENTS

- 500 g minced meat
- 2 medium onions
- salt and pepper
- olive oil
- 6 medium potatoes

**JAKA  
KRŽIČNIK**

## INSTRUCTIONS

1. *Cook the potatoes. When they are cooked, take them out of the water to cool.*
2. *Meanwhile peel the onions and chop them well. Pour some olive oil into a pan and heat it. Then put the onions in the pan. Let them simmer.*
3. *Add the meat, salt and pepper into the pan. Cook them until the meat loses the red colour.*
4. *Peel the potatoes and prepare the baking dish that you will put in the oven. A glass baking dish doesn't dry out the food.*
5. *Cut the potatoes into thin slices and lay them onto the bottom of the dish.*
6. *And some salt and evenly distribute two tablespoons of meat over the potatoes.*
7. *Continue doing this, until you run out of the ingredients. The last top layer should be covered with potatoes.*
8. *Put the dish in a preheated oven and bake it at 180 degrees Celsius for about half an hour to allow the top layer of potatoes to bake.*
9. *Serve the moussaka on a plate and add a little yoghurt if you like.*
10. *Enjoy your meal.*



TIRAMISÙ

# TIRAMISÙ

## INGREDIENTS

- 400 g creamy cheese Mascarpone
- 5 eggs
- 150 g powdered sugar
- 1 tablespoon of rum
- 300 ml strong coffee
- 1 packet of biscuits Savoiardi
- 2 teaspoons cocoa powder

**MARINA  
BALAGUTA**

## INSTRUCTIONS

1. *Separate the egg whites from the yolks.*
2. *Beat the yolks with powdered sugar until the volume increases 3-4 times.*
3. *Add Mascarpone cheese and mix well.*
4. *Whisk the whites in a solid foam, add the cheese mixture and mix gently.*
5. *Add rum into a bowl with the cooked coffee.*
6. *Cut the biscuits into small pieces, soak them, and put them in a glass mould, as a layer on the bottom of the mould.*
7. *Spread a layer of the cheese mixture on the biscuits. Then make a layer of soaked biscuits, topped with the creamy mixture again, and so on. The last layer should be the cream.*
8. *Put the glass dish into the fridge for several hours.*
9. *Sprinkle the cocoa powder over the top of the dessert before serving.*



# OKROSHKA: A COLD RUSSIAN SOUP

## INGREDIENTS

- 4 pieces boiled potatoes
- one boiled chicken
- 4 pieces cucumbers
- 500 g radishes
- one bunch green onions
- one bunch dill
- 2 tablespoons sour cream
- 1.5 litres yoghurt
- 0.5 a teaspoon ground black pepper
- 0.5 teaspoon salt

**KAMELIYA  
BAYLAN**

## INSTRUCTIONS

1. *First, hard-boil the eggs, then cool them and peel them.*
2. *Wash the vegetables.*
3. *Grate the potatoes, cucumbers, radishes and eggs.*
4. *Chop the chicken breast and the eggs into pieces.*
5. *Add salt and pepper to the yoghurt.*
6. *Chop the onions and the dill finely.*
7. *Put all the prepared ingredients into a bowl.*
8. *Pour the chilled yoghurt mixture on top and mix it.*
9. *Put the dish into the fridge to cool.*