



EuroChristmas **RECIPE BOOK**

DECEMBER 2021



Made with love by children from all
around Europe



ROMANIAN CABBAGE ROLLS (SARMALE)

Ingredients:

- ☐ 2 tablespoon vegetable oil
- ☐ 1 large onion chopped
- ☐ ½ cup long grain rice
- ☐ 2 pound ground pork
- ☐ ¼ cup parsley chopped
- ☐ ¼ cup fresh dill chopped
- ☐ salt and pepper to taste
- ☐ 2 pound sour cabbage leaves
- ☐ 4 cups tomato juice



Instructions:

- Preheat the oven to 375°F.
- Heat the oil in a skillet, add the onions and cook until softened and translucent. Add the rice and cook for another minute.
- In a large bowl, add the ground pork, salt, pepper, parsley, dill and the onion and rice mixture. Mix well using your clean hands.
- Remove all the cabbage leaves and cut each leaf in half.
- Fill each leaf with about a couple tbsp of the meat mixture and roll. Repeat with all the remaining meat and cabbage.
- Put all the rolls in the pot and add the tomato juice over the rolls. Add more water if needed, the juice should cover the cabbage rolls entirely. Cover the rolls with some cabbage leaves.

MANTECADOS DE ALMENDRA

Ingredients:

- 250g of lard
- 250g of sugar
- 2 egg yolks
- 1kg of flour
- 200g of ground toasts
- cinnamon powder
- lemon zest



Instructions:

Mix the lard with the egg yolks in a bowl and mix it with the mixer. Add the flour, the ground almonds and the lemon zest and beat well. When the dough is mixed, flatten it and leave it 1cm thick. Cut it with molds. Put them on an oven tray and put sugar and cinnamon on top of them. Put them in the oven at 175° with heat up and down for about 30 minutes and take them out when they are golden. We hope you make them!

TORTAS MORATALLERAS

Ingredients:

- 4kg of increasing dough
- 4kg of sugar
- 12 eggs
- A glass of moonshine
- 5kg of flour
- A glass of orange juice
- Half yeast tablet
- 1,5kg of walnuts
- 1kg of almonds
- A glass of milk
- 2l of oil

Instructions:

Put the increasing dough in a bowl. Then, pour a glass of milk into the bowl and the moonshine and the glass of orange juice. Next, put 250g of matalahúva in the bowl and mix everything. Add the sugar and mix everything. Add the oil and the beaten eggs to the bowl and beat everything together again. Put the flour in the dough and make the “cakes”, “tortas”. Put the walnuts and the almonds on the top of the “cake” and we paint the cake with egg with a brush. Finally, we add sugar and we put it in the oven. Eat them and enjoy them!

ALFAJORES

Ingredients:

- 200g of honey
- 50g of hazelnuts
- 100g of breadcrumbs
- a tablespoon of flour
- a tablespoon of cinnamon powder
- 2g of ground cloves
- 50g of powdered sugar
- 60g of sugar
- 60ml of water

Instructions:

Mix water and sugar and let it boil for 10 minutes and cool. Chop the almonds and hazelnuts until they are thin. Heat the honey in a saucepan until it boils. Add the rest of the ingredients (flour, nuts, breadcrumbs and almost all of the water and sugar mixture) to the hot honey. Put the dough on baking paper and shape it into a cylindrical shape. Finally, cover the “alfajores” with the remaining mixture of water and sugar. Enjoy it!



ROAST LAMB

It is a popular Christmas meal in Castilla y León, but it is often enjoyed all around Spain as a Christmas or Christmas Eve dinner.

Ingredients:

- 1 shoulder of lamb of 1Kg approx.
- 3 or 4 medium potatoes
- 1 onion
- 2 heads of garlic
- 1 glass of white wine
- 1 glass of olive oil
- 1 glass of water
- Salt
- ground black pepper

1.- In a bowl, mix the oil, wine and water. Stir it with a fork or a hand stick.

2.- After having had the lamb in water for half an hour, place it in the oven-safe dish, where you are going to cook it. Flavour all over the surface with a little pepper and salt. Add the two heads of garlic to the tray. Pour the water, oil and wine mixture on top.

3.- Place the tray in the oven, preheated to 240º C. Close the oven and let it roast for half an hour without turning.

4.- Peel and cut the potatoes into thick slices (1 cm) and also the onion.

5.- After half an hour in the oven, without having turned it, remove the tray from the oven. Take off the lamb and place the potatoes and the onion on the base of the tray. Place the lamb on the potatoes and give it the first turn. Put it back in the oven.

6.- When you see that it dries, add water with white wine or just water. Water from time to time with the roast broth and turn it over when you see it brown. This stew takes an hour and a half to two hours.



CRA VÍA DE LA PLATA
SAN CRISTÓBAL DE ENTREVÍÑAS
ZAMORA- SPAIN

GINGERBREAD

From SLOVAKIA



Ingredients

- ½ cup (125 g) butter
- ½ cup + 1 Tbsp (180 g) honey
- 1¾ cup (220 g) powdered sugar (I used powdered rapadura)
- 3 eggs
- 1½ tsp baking soda
- 3 tsp gingerbread spice mix
- 5 cups (600 g) all purpose flour
- 1 egg

Instructions

1. Heat butter, honey, and sugar in a small pot until just melted, stirring constantly.
2. While warm but not too hot (so you don't cook them) add the eggs and mix.
3. In a bowl mix dry ingredients and pour in the warm mixture. Mix dough until incorporated. The dough will be somewhat sticky.
4. Cover and cool in a cold place (the fridge) for a few hours or overnight.
5. Roll out the dough about 4mm (1/64 inch) thick, using only enough flour to keep the dough from sticking. Cut out with desired cookie cutters. Transfer to a greased or lined cookie sheet.
6. Beat an egg and brush the cookies with the egg with a pastry brush.
7. Bake at 180C (355F) for about 10 min, or until golden.
8. When cool, store in an airtight container for a few days up to practically forever.
9. Leave plain or decorate with your favourite icing (I mixed egg whites with icing sugar). Classic medovníky are often decorated only in white, with lots of curls and dots.

In Lithuania, the table of Holy Christmas still has deep traditions, meaning and value. The whole family gathers at a traditional holiday table, having traditional dishes, engaging in spells such as pulling straw from under a tablecloth or counting Christmas cakes.

Christmas Eve

Composition

400 g of light spelled flour
150 ml of water
1 handful of poppies
2 tablespoons honey
20 g of fresh yeast
2 tablespoons cold pressed canola oil
pinch of sea salt

1

Dissolve honey and fresh yeast in warm water, stir and leave to activate. Mix the spelled flour with the salt and poppy seeds, add the activated yeast and oil to them. Knead the dough, it must not stick to your hands. Place the dough in a bowl greased with oil to prevent it from sticking to the walls. Cover with cling film and leave to stand warm for an hour and a half to allow the dough to rise.

2

Knead the risen dough again. Roll out the long thin snakes by tearing them apart and cut them into small cones with a sharp knife. Make Christmas cakes as small as possible, as they will double when baked. Cover the sliced dough with flour and separate to prevent it from sticking.

3

Preheat oven to 180 ° C. Bake the cakes in several tins lined with parchment paper so that they do not touch each other. Depending on the size, the dumplings bake in 10 minutes. Cool the baked goods and put them in linen bags to wait for Christmas dinner. They can stand for a few weeks.

Bon appetite!



Nadalin is a typical dessert of Verona.

It can be considered the ancestor of the current pandoro



**Nadalin dolce di
Natale veronese**

INGREDIANTS FOR 8 PEOPLE

- 500 grams of flour
- 175 grams butter
- 150 grams granulated sugar
- 50 grams of brewer's yeast
- 40 grams pine nuts
- 20 grams of powdered sugar
- 4 eggs
- 2 dl whole milk
- 1 vanillin sachet
- q.s. salt

Melomakarona (Greek Christmas Honey Cookies)

Ingredients

- For the cookies
 - 2 cups olive oil
 - 1 cup sugar
 - ½ cup cognac or brandy
 - ½ cup orange juice
 - orange zest from 1 orange
 - 1 teaspoon cinnamon
 - 7 ½ cups flour
 - 2 teaspoons baking powder
 - 1 teaspoon baking soda
- For the syrup
 - 2 cups honey
 - 2 cups sugar
 - 2 cups water
- For the topping
 - ½ cup finely chopped walnuts
 - 1 teaspoon cinnamon



Instructions

Preheat oven at 170 C

In a large bowl mix the olive oil, cognac or brandy, orange juice, sugar, 1 tsp cinnamon, and orange peel.

In another bowl sift flour and mix with the baking powder and baking soda. Add gradually to the olive oil mixture, while stirring with a wooden spoon. Once you have added all the flour, knead the dough and add some more flour if needed.

Roll the dough in little balls about the size of a walnut. Using your fingers press one side of the ball on a grater flattening like a small pancake and then fold over so that the cookie is in an oval shape, with the top having the design of the grater. This is done so that the honey will be better absorbed as opposed to just shaping the cookie in a solid oval shape.

Place the cookies on a cookie sheet lined with parchment paper. Bake for about 25 minutes. Bake the rest of the cookies.

Once all the cookies are baked, flip them so that the bottom part is facing up, let them cool down.

For the syrup bring to a boil the honey, syrup and water and let it boil for 5 minutes. Remove the foam.

Once the syrup is boiled, while it is hot, pour it over the cookies, making sure all cookies are covered with syrup. Let the cookies sit for at least 2 hours, then turn them over and let them sit some more.

Mix the walnuts with cinnamon and sprinkle over the melomakarona.

Our recipes.

Our students' choices.

Enjoy these amazing and yummy traditional Christmas dishes from Portugal.

Cod with everyone (“Bacalhau com todos”)

Portuguese love cod and are one of the biggest consumers of cod in the world. In Portugal, cod is eaten in every possible and conceivable way, raw, cooked, roasted, grilled, sliced or shredded, white or yellow cured. However, it is always dry and salty, as in Portugal, fresh cod is not eaten.



“Bacalhau com todos” is a festive Portuguese dish that is traditionally prepared and served for dinner every Christmas Eve. ‘Cod with everything’, as we would translate it is made with boiled cod, hard-boiled egg slices (optional), and vegetables such as carrots, cabbage, and potatoes.

The dish is typically dressed with a generous drizzle of olive oil and white vinegar, and it’s often flavoured with garlic and garnished with freshly chopped parsley.

A little help

How to choose Cod

When choosing cod, you must take into consideration the following characteristics:

- it must be very dry;
- be wide and have the shape of a wing;
- have a uniform straw-yellow colour;
- cannot have dark spots, which happens when the cod is poorly salted;
- cannot have pink spots, which means that it has excess moisture.

How to prepare cod

As we mentioned before, the cod eaten in Portugal is dry and salted, so before cooking and consuming it you have to soak it in abundant water. The cod is washed repeatedly, in successive waters in order to remove excess salt and to rehydrate it.

The time it takes to soak the cod will depend on the size of the cod. See below the recommended time for each type of cod:

- Special cod: 48 to 50 hours, sometimes up to 72 hours;
- Large: 38 to 48 hours;
- Grown, current, or small cod: 30 to 36 hours;

It is best to soak the cod in the refrigerator or with ice water, slowing the decomposition process, but it is not mandatory. When soaked in a closed room it will leave in the air an unpleasant smell, especially in summer.

The Recipie

Ingredients

- Cod fish (all of it)
- Potatoes
- Portuguese cabbage (known as “penca or tronchuda”)
- Carrots and chicpeas (optional)
- Eggs (optional)
- Olive oil
- Garlic and onion



Preparation

- Place the cod fish in a large bowl and fill it with water one day in advance.
- Change the cod fish water every hour (or as many times as possible)
- In the evening, remove the last water, mix water and milk together and leave the cod fish in the fridge.
- Pour water into a pan and place the cod fish inside.
- Meanwhile, use another pan to place all the other ingredients and cover them with water.
- Add a pinch of salt.
- Serve all of the ingredients in the same tray.
- On your plate mix extra virgin olive oil with minced garlic and mix it well. Then, place a little of each ingredient over it and drizzle with more olive oil.

Watch the video:

<https://youtu.be/Cgbpoa6h5FA>

Enjoy!!!

Aletria – Sweet Egg Noodle Christmas Dessert

Ingredients:

- 7 cups of whole milk
- 6 egg yolks
- 1 + 1/2 cups of sugar
- 1 tsp salt
- 1 cinnamon stick
- 2 pieces of lemon peel
- 1 12 oz package of very fine egg noodles



Preparation:

Pour milk, sugar, salt and the cinnamon stick into a large pan and bring it to boil. Stir it slowly and continuously. Meanwhile, beat the egg yolks in a small bowl and slowly blend some heated milk into the eggs and stir. Set aside.

Break up the noodles and add them to the boiling milk. Stir continuously until the noodles are cooked. At that point, remove it from the heat.

Remove the lemon peel and cinnamon stick. Pour the mixture into a large serving platter at least 1-inch depth. Sprinkle with cinnamon.

Let it cool down and store it covered in the refrigerator.

Take a look:

<https://youtu.be/HFGmxxEKxXA>

Enjoy!!!!

Bolo-Rei (lit. King Cake)

A pinch of history

The Bolo-Rei had its origins in France and had only arrived in Portugal during the nineteenth century, more specifically in 1829, when the *Confeitaria Nacional* opened as Portuguese monarchy's official bakery.

The *Confeitaria Nacional* was the first to introduce this recipe to the country. The Bolo-Rei is a traditional Portuguese cake that is usually eaten around Christmas, from December 25 until Epiphany on January 6th. It is an indispensable dessert in any Portuguese home during the holidays.

It's a distinctive cake with its round shape with a hole in the middle like a crown and its crystallized fruits on top of it. You'll find it in every Portuguese bakery from the beginning of November to the end of January. Traditionally, there is also a large fava bean inside the cake. The family tradition says that whoever has the slice with the fava bean is the King and has to buy or bake next year's cake. However, in order to avoid serious problems, nowadays bakeries choose not to put anything inside the cake beyond what you can actually eat.



Ingredient List

The Yeast Mixture:

- Active yeast (25 grams)
- Granulated sugar (2 teaspoons)
- All-purpose flour (100 grams)
- Warm water (75 milliliters)

The Dough :

- Seedless raisins (100 grams)
- Lemon rind (1 teaspoon, finely grated)
- Orange rind (1 teaspoon, finely grated)
- Assorted crystallized fruit (250 grams, finely chopped)
- Port wine (2 tablespoons)
- Rum (1 tablespoon)
- Butter (150 grams)
- Granulated sugar (150 grams)
- All-purpose wheat flour (600 grams)

- 5 eggs (3 whole eggs, 2 egg yolks)
- Warm milk (75 milliliters)
- Pine nuts (25 grams)
- Almonds (50 grams, chopped)
- Walnuts (50 grams, chopped)

The Topping:

- Egg
- Assorted crystallized fruit
- Powdered Sugar

Preparation

1. Put yeast, flour and granulated sugar into a small or medium-sized bowl and pour warm water over it. Mix all the ingredients together. Be careful with the amount of warm water you add. It should be just enough to make a smooth and soft dough form. You can start by pouring in a little and adding more if you need to. You'll need approximately 75 millilitres or .317 cup. After you have mixed the ingredients thoroughly, cover the bowl and put it in a warm place until the yeast rises. You should wait until the yeast doubles in size, which should take about half an hour.
2. While you are waiting, start working on the dough. Use another small or medium-sized bowl and mix your finely grated orange and lemon rinds, port wine, raisins and rum. Chop up your crystallized fruit and add that in as well. You can use any fruit of your choice. Let the mixture sit, so the fruit can soak up the liquid and soften.
3. Use an electric mixer to beat sugar and butter together in a separate big bowl. Wait until all the clumps are out and the mixture is silky smooth. Then slowly add in your eggs and egg yolks. When the mixture begins to curdle, throw in a pinch of flour. Slowly, beat in half of your milk and flour using a table spoon.
4. Check on your yeast mixture. If it's ready, added in to your dough. Make sure that all ingredients are evenly mixed.
5. Add your crystalized fruit mix to the dough along with three servings of finely chopped walnuts, almonds and pine nuts.
6. Slowly mix in the remaining half of your flour into the bowl until the dough has a bread-like texture that lightly sticks to your fingers. Besides mixing in the flour, make sure that the other ingredients like the nuts, raisins and crystallized fruit mixture are evenly dispersed throughout the dough.
7. Cover the bowl, and place it in a warm place until it doubles in size. This should take about an hour, but exact timing can vary, so keep a close eye on the progress.

8. Once the dough is ready, take it out and knead it with your fingers for a minute or two. Use your hands to shape into a round loaf, place it on a greased tray and make a hole in the middle, so that it resembles a crown or a round wreath. You can use a vegetable oil-greased jar or another round container to hold the shape of the hole until you finish working on the cake's icing.

9. Decorate the cake with pieces of crystallized fruit. Make the icing by beating an egg and brushing it over the cake and the fruit topping. Cover it and wait for it to double in size, which will take approximately one hour. If you are using a round container to hold the shape of the hole, take it back out of the dough before baking

10. Preheat your oven to 374F or 190C. Bake your cake in the oven for about 40 minutes until it looks golden brown in colour. Take it out and decorate with powdered sugar.

P.S. To difficult? Check the video.

<https://youtu.be/4LGL5-xnkaq>



Yum
Yum!

Gula canapes

By 1° C Primary





eTwinning



IIS PETRUCCI FERRARIS MARESCA

DISCOVER THE ITALIAN

"PIGNOLATA"

The pignolata is a typical Calabrian Christmas dessert that takes its name from the word pinecone



INGREDIENTS:

Flour type 00 300 g
2 whole eggs plus 1 yolk
(total weight 125 g)
Butter 30 g
Granulated sugar 20 g
Grappa 20 g
Lemons zest of 1
Salt 1 pinch

FOR FRYING:
Seed oil 600 g

TO GARNISH:
Wildflower honey 160 g
Colored sprinkles to
taste

1^B, 2^B, 2^A
EUROCHRISTMAS 2021



STORAGE:



Pignolata can be kept for 2-3 days under a glass jar. Freezing is not recommended.



TIPS:



Don't like the aroma of grappa in the dough? Just use the same amount of water!

Enjoy!



CLASS 1^B,2^B,2^A
CHRISTMAS 2021

ROAST LAMB SHOULDER

INGREDIENTS:

- 1 Lamb shoulder bag
- 6 Small onions
- 1 Cup of white wine
- Rosemary
- Olive oil
- Salt
- Pepper



PREPARATION:

1. Cut the onions and potatoes in slices and put them in a baked tray.
2. Add the olive oil and Rosemary.
3. After that, add the Lamb shoulder bag and the white wine.
4. Bake the Lamb and the potatoes around and hour and a half.
5. Serve the Lamb with a salad.

Our recipe:

Lamb leg stuffed with chestnuts and mushrooms



Elaboration

Total time: 2 hours.

Elaboration: 30 minutes.

Cooking: 1 hour 30 minutes.

As a previous preparation, we have to make the chestnuts in syrup. It is a simple but entertaining task since you have to cook and peel the **chestnuts, prepare a syrup and then cook them in it.**

On the other hand, we will ask the butcher to bone the leg of lamb but we will tell him to give us the bone, since after opening the leg and placing the filling, we will put it back together, giving it its original shape. By putting the bone inside -which we will take out when serving- **the meat will be much juicier and with an unforgettable flavor.**

For the filling, sauté in a pan some filleted mushrooms, some strips of bacon and once cooked, we put them on the leg, along with six chestnuts split in half. Carefully, **place the bone in place and roll the leg until it gives it its original shape.** So that the filling does not disarm or come out, we tie the leg with kitchen thread.

Then we cut some potatoes into irregular pieces and an onion in julienne and put them as a bed in a baking dish. Add a splash of olive oil and half a glass of meat broth and place our leg of lamb on the potatoes. **Bake for an hour and a half at 180° turning the piece** every 15 or 20 minutes so that it cooks evenly.

When finished, we take out the meat, fillet and reserve the potatoes. With the **sauce left in the dish, the onion and another half glass of meat broth,** prepare a juice that we crush and chicken with a tablespoon of mashed potato flakes, serving a little on the meat and putting the rest in a saucer.

Nuestra receta:

Pierna de cordero rellena de castañas y setas



Elaboración

Tiempo total: 2 horas.

Elaboración: 30 minutos.

Cocción: 1 hora 30 minutos.

Como preparación previa, tenemos que hacer las castañas en almíbar. Es una labor sencilla aunque entretenida ya que hay que **cocer y pelar las castañas, preparar un almíbar y luego cocerlas en él.**

Por otro lado, le pediremos al carnicero que nos deshuese la pierna de cordero pero le diremos que nos dé el hueso, ya que después de abrir la pierna y colocarle el relleno, la volveremos a armar, dándole su forma original. Al meter el hueso dentro -que sacaremos al servir- **la carne quedará mucho más jugosa y con un sabor inolvidable.**

Para el relleno, salteamos en una sartén unas setas fileteadas, unas tiras de bacon y una vez cocinadas, las metemos en la pierna, junto a seis castañas partidas por la mitad. Con cuidado **colocamos el hueso en su sitio y vamos enrollando la pierna hasta darle su forma original.** Para que no se desarme ni se salga el relleno, atamos la pierna con hilo de cocina.

Después cortamos unas patatas en pedazos irregulares y una cebolla en juliana y los ponemos como cama en una fuente de horno. Añadimos un chorrito de aceite de oliva y medio vaso de caldo de carne y colocamos nuestra pierna de cordero sobre las patatas. **Horneamos durante una hora y media a 180° dando la vuelta a la pieza** cada 15 o 20 minutos para que se cocine de forma uniforme.

Al terminar, sacamos la carne, fileteamos y reservamos las patatas. Con la **salsa que quede en la fuente, la cebolla y otro medio vaso de caldo de carne**, preparamos un jugo que trituramos y espesamos con una cucharada de copos de puré de patata, sirviendo un poco sobre la carne y poniendo el resto en una salsera.

Our Christmas traditional dish



Greek pork and celery stew

Ingredients:

- 1 kilo pork, neck, boneless
- 4-5 tablespoon(s) olive oil
- 50 g all-purpose flour
- 500 g leeks
- 1 onion
- 1 clove(s) of garlic
- 100 g white wine
- 1 chicken bouillon cube
- 1 1/2 liter water
- salt
- pepper
- 1/2 kilo celery leaves
- 3-4 spring onions
- 1/2 bunch dill

For the egg lemon sauce

- lemon zest, of 2 lemons
- lemon juice, of 2 lemons
- 2 eggs
- salt
- pepper

Method :

- Place a frying pan over high heat and add 2-3 tablespoons olive oil.
- Cut the meat into small pieces and add them into a bowl. Add salt, flour, and mix until all the pork pieces are covered with the flour.
- Transfer into the hot frying pan and sauté for 5-6 minutes, until it turns golden on all sides. Remove and set aside.
- Place a large pot over high heat and add 1-2 tablespoons olive oil.

Ingredients :

200 g of honey.
50 g of hazelnuts.
100 g of breadcrumbs.
a tablespoon of flour.
a tablespoon of cinnamon powder.
2 g of ground cloves.
50 g of powdered sugar.
60 g of sugar.
60 ml of water.

ALFAJORES



Instructions.

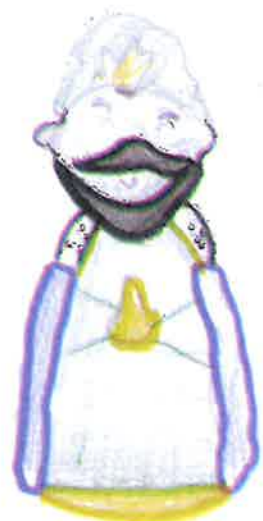
Mix water and sugar and let it boil for 10 minutes and cool. Chop the almonds and hazelnuts until they are thin. Heat the honey in a saucepan until it boils. Add the rest of the ingredients (flour, nuts, breadcrumbs and almost all of the water and sugar mixture) to the hot honey. Put the dough on baking paper and shape it into a cylindrical shape. Finally, cover the "alfajores" with the remaining mixture of water and sugar. Enjoy it!

ROSCÓN DE REYES



INGREDIENTS

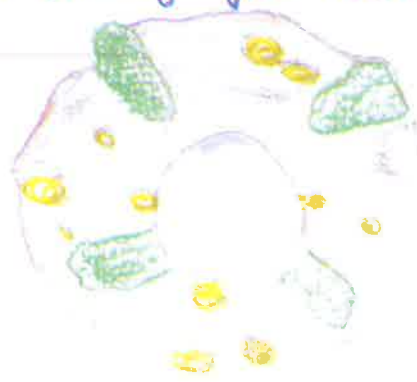
- 400 g of flour
- 70 g of butter
- 200 g of sugar
- 2 eggs
- 20 ml of milk
- 200 ml of water
- 30 ml of milk
- Water of Azahar
- 20 g of yeast
- Nuts and fruits



INSTRUCTIONS

- In a big bowl we mix sugar, yeast, rum, milk, and azahar water. Then we mix and we add some eggs and salt we have to make a hoeee and later we ferment and then put it in the oven at 200 degrees celsius in 15-20 minutes. When it is rested you have to put the fruits and nuts at the top. We have to open the cake and spread the cream in the middle then finally you can eat it.

ENJOY!!!



Rice à la mande

1 liter full cream milk (3%)

180g pudding rice

1 vanilla pod

70 g sugar

100g almonds

1 pinch of salt

4 dl whipped cream



Put milk and pudding rice in a pot and heat it slowly to boiling point while stirring constantly.

Turn down the heat to the second lowest flame. Stir a couple of minutes and then put a lid on the pot.

Split the vanilla pod and scrape out the vanilla grains. Then mix the vanilla grains with sugar on a cutting board in order to make the vanilla grains separate.

Put sugar, vanilla grains and the whole of the empty vanilla pod in the pot, stir it and let the rice pudding simmer weakly for about 45-50 minutes. Remember to stir the pudding occasionally during the simmering. Take out the vanilla pod. Let the rice pudding cool off.

RECIPE FOR TRADITION CZECH POTATO SALAD

INGREDIENTS:

- Potatoes
- Eggs
- Pickles
- Onion
- Carrot
- Parsley root
- Pepper and salt
- Mustard
- Mayonnaise

INSTRUCTIONS:

STEP 1: Boil the potatoes in their skin and let them cool down completely, ideally overnight. Boil hard-boiled eggs, cool them, and peel them.

STEP 2: Clean the carrots and parsley root and cut them into 1-2 equal-sized pieces. Cook them in boiling water for about 5 minutes,

STEP 3: Cut the potatoes, eggs, pickles, carrot, and parsley root into cubes . Peel and finely chop the onion.

STEP 4: Put everything in a large bowl. Add mayonnaise, yellow mustard, salt and pepper and mix thoroughly.

Let the potato salad sit in the fridge for at least an hour before serving.

SERVING: In the Czech Republic we serve potato salad with snitzel or fried carp. This is traditional Czech Christmas Eve dinner.

Greek New Year's cake - Vasilopita



Ingredients

- 300 g butter, at room temperature
- 250 g icing sugar
- 1 tablespoon(s) granulated sugar
- 7 g mahlab
- 2 g mastic
- 1/2 teaspoon(s) nutmeg
- 2 tablespoon(s) all-purpose flour
- orange zest, of 1-2 oranges
- 1 g vanilla powder
- 4 eggs, at room temperature
- 75 g milk, 3.5%
- 400 g all-purpose flour
- 1 tablespoon(s) baking powder
- icing sugar

Method

Greece has a lovely tradition of baking a special cake for the New Year, to start things off right! It's called a "Vasilopita". Those who follow the tradition strictly hide a golden lira coin in the bottom of the cake but any coin will do. They cut the cake into slices on New Year's Day, naming each slice as they cut it, after everyone in the family and friends.

Traditional recipe Yiaprakia



This dish is a traditional food especially in Northern Greece. Essentially yiaprakia is a type of "Lahanodolmades" which are stuffed cabbage rolls. It is served in wintertime and mostly at Christmas, symbolizing in a way the wrapping of newly born Jesus just as the cabbage leaves wrap the stuffing. The name "yiaprakia" comes from the turkish "yaprak" meaning leaf although the recipe is a favourite one in neighbouring Balkan countries too. There are many variations of the dish according to each family and the region of my country. Traditional version consists of minced meat and cabbage soaked in brine - called "armia", for about forty days. It is a kind of pickled cabbage not too salty but pleasantly sour.

Ingredients

- **Pickled cabbage leaves (1 medium cabbage)**
- **1 kg of minced meat (half pork half beef)**
- **1 cup of olive oil**
- **2-3 grated onions**
- **1 cup of rice**
- **Salt , black pepper, red pepper, musk pepper and boukovo**
- **Tomato paste**
- **Lemon juice**
- **Brine water of the "armia" along with water when boiling**

Instructions

1. The first step is to prepare the cabbage. Once the leaves are taken out carefully one after the other place them on a big plate. Instead of the pickled cabbage we can use a normal one which we parboil for a couple of minutes.
2. We are ready to make the stuffing. In a large bowl add the mince, the rice, the onions and the rest of the ingredients. Mix and squeeze with your hand so that the meat takes in all the wonderful flavors.
3. Place one leave on the plate (if it is too big cut it in 2 or 3 pcs). Put a spoonful of stuffing in the middle of the leave and wrap it carefully (not too tight!). Finish all the leaves.
4. At the bottom of a large pot put some vine sticks or some forks and then cooking paper so that the cabbage does not sticks causing the smell of burnt. Lay all the yiaprakia gently. Season with a little salt and pour olive oil, lemon juice and enough water to boil.
5. Cover the pot with the lid and start boiling at low to medium heat for about three hours until the cabbage is cooked well.

ENJOY

Other Christmas Traditions in Greece People decorate their houses with trees and lights, while children singing carols the morning before Christmas. "Melomakarona" and "Kourabiedes" are our favourite sweets usually homemade For the New Year's evening we make a special cake "Vasilopita", it can be sweet or salty, everyone is taking his share and a lucky coin awaits the "lucky" one !!



ROSCÓN DE REYES RECIPE



This classic cake is a traditional Christmas dessert in Spain, France and Latin America associated with epiphany (6th January). It's easy to make, and a fun game to play; If you find the hidden bean in your slice you may pay the cake or ... if you find the hidden figurine in your slice is for good luck all year! The game changes according to different traditions.

Ingredients

- 4 cups plain flour.
- 1/2 teaspoon of salt.
- 25 g/1 ounce dry baker's yeast.
- 1/3 cup warm milk.
- 1/3 cup warm water.
- 6 tablespoons butter at room temperature.
- 6 tablespoons sugar.
- 1 rind of a large grated orange.
- 2 large eggs.
- 1 tablespoon brandy or rum.
- 1 egg White.
- 2 cups of assorted candied fruit chopped in different sizes.



Marzipan



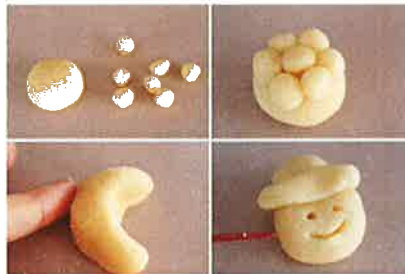
Ingredients

- 200 g powdered almond
- 200 g powdered sugar
- 1 egg

How to make it, step by step:



Separate the egg white and the yolk. To make dough for marzipan, you have to mix the powdered almond, the powdered sugar and the egg white. Now, make balls the size of a walnut.



It is time to be creative! Make the figures you like the most. You can even stretch out the dough and use cookie stencils. Although we think it is better to make it with your own hands.



When the figures are done, put them in an oven tray and paint the figures with the yolk. Cook the marzipan dough in the oven at 200°C till they are brown.

<https://www.pequerecetas.com>

ROMANIAN CABBAGE ROLLS (SARMALE)

Ingredients:

- ☐ 2 tablespoon vegetable oil
- ☐ 1 large onion chopped
- ☐ ½ cup long grain rice
- ☐ 2 pound ground pork
- ☐ ¼ cup parsley chopped
- ☐ ¼ cup fresh dill chopped
- ☐ salt and pepper to taste
- ☐ 2 pound sour cabbage leaves
- ☐ 4 cups tomato juice



Instructions:

- Preheat the oven to 375°F.
- Heat the oil in a skillet, add the onions and cook until softened and translucent. Add the rice and cook for another minute.
- In a large bowl, add the ground pork, salt, pepper, parsley, dill and the onion and rice mixture. Mix well using your clean hands.
- Remove all the cabbage leaves and cut each leaf in half.
- Fill each leaf with about a couple tbsp of the meat mixture and roll. Repeat with all the remaining meat and cabbage.
- Put all the rolls in the pot and add the tomato juice over the rolls. Add more water if needed, the juice should cover the cabbage rolls entirely. Cover the rolls with some cabbage leaves.

CHRISTMAS COOKIES

Ingredients:

• $3\frac{3}{4}$ cups all-purpose flour, 1 teaspoon baking powder, $1\frac{1}{2}$ teaspoon salt, 1 cup margarine, softened, $1\frac{1}{2}$ cups white sugar, 2 eggs and 2 teaspoons vanilla extract

Directions:

In a bowl, mix together all the dry ingredients like flour, baking powder and salt. In another bowl do the same with the margarine and sugar until you have a light and fluffy mixture. Then add the eggs and stir in the vanilla. Now bit by bit add it to the dry ingredients and mix then until it's one soft dough. Cover it and let it chill for two hours.

Preheat the oven to 400 degrees F while you grease your cookie sheets. Flour the surface you work on before you roll out small portions of the dough. More or less to $\frac{1}{4}$ inch thickness. Now you can cut out the cookies with whatever shapes you want them to be.

Bake them 6 to 8 minutes and let them cool down once you removed them from the oven. Now you can decorate your Christmas cookies!

Dumplings - Pierogi

Dough:

- 450 g of wheat flour
- large pinch of salt
- 375 ml of hot water
- 50 g of butter

Stuffing:

- 1 kg of sauerkraut
- 1 carrot
- 1 parsley
- 3 onions
- 100 g dried mushrooms

Stuffing:

Wash th mushrooms, then keep in water for 6 hours. Boil together with the carrot and the parsley until they're soft. While boiling add some salt and pepper. Squeeze the sauerkraut and boil for about 45 minutes in 300 ml of water with salt. Squeeze the carrot, the parsley, the mushrooms and the sauerkraut and chop carefully. Finally, add chopped and fried onion. Mix all ingredients and add more salt and pepper if you like.

Dough:

Sift the flour into a bowl, add salt. Melt the butter and gradually pour into the flour, stirring with a spoon. Combine the ingredients and put them on pastry board.

Squash the dough with hands for about 7 - 8 minutes, adding flour, if necessary. Put it into a bowl and cover with a damp cloth and let stand for 30 minutes. Put the dough on the cutting board and squash for about 1 - 2 minutes. Divide it into 3 - 4 parts, then roll each of them on a thin piece (approximately 2 - 3 mm), cut round shapes using a glass.

Put a spoon of stuffing on each round piece and stick together. Put the dumplings on hot water and boil for a while.

Enjoy your meal!:-)

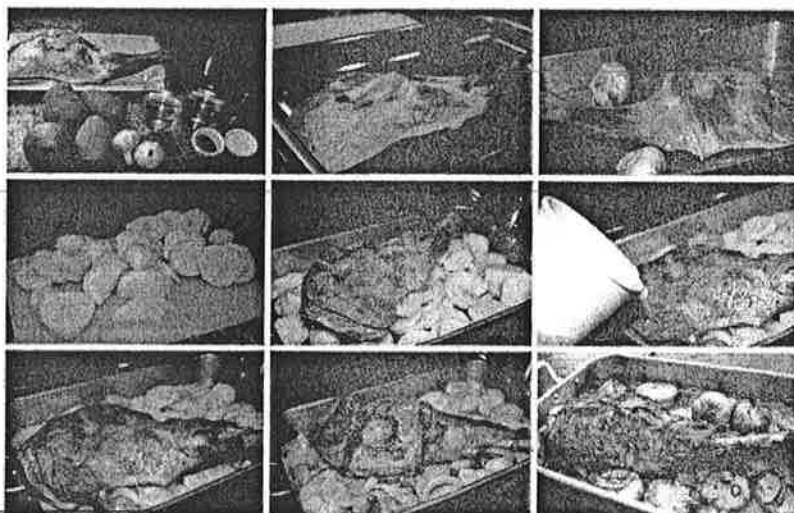
ROAST LAMB

It is a popular Christmas meal in Castilla y León, but it is often enjoyed all around Spain as a Christmas or Christmas Eve dinner.

Ingredients:

- 1 shoulder of lamb of 1Kg approx.
- 3 or 4 medium potatoes
- 1 onion
- 2 heads of garlic
- 1 glass of white wine
- 1 glass of olive oil
- 1 glass of water
- Salt
- ground black pepper

- 1.- In a bowl, mix the oil, wine and water. Stir it with a fork or a hand stick.
- 2.- After having had the lamb in water for half an hour, place it in the oven-safe dish, where you are going to cook it. Flavour all over the surface with a little pepper and salt. Add the two heads of garlic to the tray. Pour the water, oil and wine mixture on top.
- 3.- Place the tray in the oven, preheated to 240° C. Close the oven and let it roast for half an hour without turning.
- 4.- Peel and cut the potatoes into thick slices (1 cm) and also the onion.
- 5.- After half an hour in the oven, without having turned it, remove the tray from the oven. Take off the lamb and place the potatoes and the onion on the base of the tray. Place the lamb on the potatoes and give it the first turn. Put it back in the oven.
- 6.- When you see that it dries, add water with white wine or just water. Water from time to time with the roast broth and turn it over when you see it brown. This stew takes an hour and a half to two hours.



CRA VÍA DE LA PLATA
SAN CRISTÓBAL DE ENTREVIÑAS
ZAMORA- SPAIN

CATALAN CREAM



We are going to explain you a typical receipt from Catalonia: crema catalana.

The ingredients that you need are:

- 1 litre of cow milk
- 6 eggs yolks
- 200g. of sugar
- 40g. of corn flavour (like Maizena)
- Lemon peel
- cinnamon branch

To prepare the catalan cream you need to follow the following steps:

1. In a pot, you prepare 2/3 parts of cow milk to boil.
2. Add a piece of lemon peel.
3. Add one branch cinnamon.
4. Heat the pot. It is not necessary to boil the milk; it only has to be very very hot.
5. Prepare the eggs yolks in a boil apart from the milk pot.
6. Mix the eggs yolks
7. Now, you mix the 1/3 part of cow milk that is not hot with the eggs yolks.
8. Add the sugar.
9. Add the 40g. of corn flavour (like Maizena) and mix it.
10. When the milk is hot, you have to take out from the pot the lemon and the cinnamon.

Greek New Year's cake - Vasilopita



Ingredients

- 300 g butter, at room temperature
- 250 g icing sugar
- 1 tablespoon(s) granulated sugar
- 7 g mahlab
- 2 g mastic
- 1/2 teaspoon(s) nutmeg
- 2 tablespoon(s) all-purpose flour
- orange zest, of 1-2 oranges
- 1 g vanilla powder
- 4 eggs, at room temperature
- 75 g milk, 3.5%
- 400 g all-purpose flour
- 1 tablespoon(s) baking powder
- icing sugar

Method

Greece has a lovely tradition of baking a special cake for the New Year, to start things off right! It's called a "Vasilopita". Those who follow the tradition strictly hide a golden lira coin in the bottom of the cake but any coin will do. They cut the cake into slices on New Year's Day, naming each slice as they cut it, after everyone in the family and friends.

Traditional Greek Pasteli

Ingredients

- 300 gr of sesame seeds
- 3 spoonfuls of pure Greek honey
- 30 gr of sunflower seeds
- a pinch of sea salt



Procedure

Roast the sesame and the sunflower seeds in the pan until they roast.

Put a pinch of salt on the seeds.

Pour the honey on the seeds and mix until they become a thick mixture.

Put some baking paper on the baking tray and place the mixture on it.

Place another baking paper on top of the mixture and try to make it even using a cylinder roller.

Cut the pasteli into pieces.

You can eat your pasteli anytime you feel peckish.

It is full of energy and it is really tasty!



Azorean Christmas Cake

Ingredients

6 eggs
500gr sugar
250gr butter
500 gr flour
1/2 jar sugar syrup
1 tablespoon of honey
2 goblets of Porto Wine
1/2 coffespoon cinnamon
1/2 coffespoon nutmeg
500 gr candied fruit
150gr raisins
250gr chopped nuts
10 tablespoons milk
lemon zest

Method

1. Mix eggs, sugar, butter, sugar syrup, honey, and Porto wine together.
2. Add the flour, cinnamon and nutmeg. Mix all together. Add the milk.
3. Add candied fruit, raisins, and nuts.
4. Pour the fruit cake batter into a greased cake pan.
5. Bake until cooked inside (about 1 1/2 hour).

This cake should be done about 2 weeks before Christmas to be moist.

PORK JELLY

Ingredients:

- 1,2 kg pork legs
- 2-3 whole carrots
- 1 whole onion
- a small celery
- salt to taste
- 5-6 cloves of garlic
- peppercorn
- water 4-5 l

Method of preparation

Wash the meat carefully. Boil it and remove the mouse that rise above. When the water is cleaned, put all the vegetables and condiments (without garlic) along with the meat. The water should be two palms above the level of the meat. Boil everything for about four hours. Take the meat out of the soup and discard the bones, cut into smaller pieces.



Sarmale

Traditional Romanian Cabbage Rolls Recipe

Prep Time: 1 hr 30 mins

Cook Time: 2 hrs

Total Time: 3 hrs 30 mins

Servings: 25 -30 pieces

Ingredients

- 2 lbs/ 1 kg combined ground pork/ beef
- ½ cup arborio rice
- 1 large onion chopped
- 1 tablespoon dried oregano
- 1 tablespoon dried basil
- 2 tablespoons olive oil
- 1 large sour cabbage
- 700 ml tomato juice
- 10 slices smoked bacon
- some fresh thyme sprigs
- 3-4 bay leaves
- salt and pepper

Instructions

1. Get ready the meat stuffing.
2. Boil arborio rice till it's almost ready. Set aside to cool.
3. Meanwhile chop the large onion. Sauté half of the quantity for a couple of minutes, saving the other half for later and set aside.
4. In a large bowl mix all types of ground meat, add sautéed onions and boiled rice, dried herbs, 1 teaspoon water, salt and pepper and mix well using your hands.
5. Making the rolls.
6. Remove gently not to break them, all cabbage leaves. You will only need the large leaves to make the rolls. The middle part will be chopped and added between cabbage rolls layers. Cut each large leaf in half, removing the tough core part too to make it easier to roll them.
7. Add a tablespoon of ground meat mixture to each half leaf. Cover the filling with the edge from the base of the leaf. Bend edges on both sides and cover over the filling. Roll the stuffed cabbage leaf holding firm, so they won't break during cooking time. Repeat these steps until you finish all of your ground meat mixture.
8. Roughly chop smaller leaves or some that broke during the rolling process and set aside.
9. Place big saucepan over medium heat, add 2 tablespoons of olive oil and sauté the rest of chopped onions for 2-3 minutes. Add part of chopped sour cabbage leaves and sauté for another 2 minutes. Distribute the whole mixture on an even bottom layer and turn the heat to minimum. Start adding the rolls, creating a first level. Add some chopped smoked bacon, 2 bay leaves and 4 fresh thyme sprigs and some more chopped sour cabbage. Start creating the second level, putting rolls to the saucepan. When you finish the layer, add some more chopped sour cabbage on top, smoked bacon, another 2 bay leaves and some fresh thyme.
10. Add half part sour cabbage juice and half part water to cover the rolls entirely. Place a lid on top of the saucepan and boil them on slow heat for at least 2 hours.
11. After 2 hours, add tomato juice to the saucepan, place back the lid and boil for another 2 hours. The total cooking time should be at least 3 hours.
12. Serve them really warm with a dollop of sour cream onside and a jalapeño, if you like spicy.



Traditional

recipe

Yiaprakia

This dish is a traditional food especially in Northern Greece. Essentially yiaprakia is a type of “Lahanodolmades” which are stuffed cabbage rolls. It is served in wintertime and mostly at Christmas, symbolizing in a way the wrapping of newly born Jesus just as the cabbage leaves wrap the stuffing.

The name “yiaprakia” comes from the turkish “yaprak” meaning leaf although the recipe is a favourite one in neighbouring Balkan countries too.

There are many variations of the dish according to each family and the region of my country. Traditional version consists of minced meat and cabbage soaked in brine – called “armia” , for about forty days. It is a kind of pickled cabbage not too salty but pleasantly sour.

Ingredients

- Pickled cabbage leaves (1 medium cabbage)
- 1 kg of minced meat (half pork half beef)
- 1 cup of olive oil
- 2-3 grated onions
- 1 cup of rice
- Salt , black pepper, red pepper, musk pepper and boukovo
- Tomato paste
- Lemon juice
- Brine water of the “armia” along with water when boiling

Instructions

Ukrainian Kutia

Ingredients:

- 2 tbsp wheat grains
- 200 g poppy seeds
- 200 g walnuts
- 150 g raisins
- 3 tbsp honey



How to cook traditional kutia:

1. Wash the wheat grains thoroughly and let them soak overnight in cold water.
2. The next morning, drain and rinse the grains and cook them until tender over low heat, until soft and crumbly.
3. Cool the wheat grains and mix them with 1 tbsp of honey.
4. Place poppy seeds and raisins in separate bowls and soak them in boiling water for 30 minutes.
5. Drain the poppy seeds, add 1 tbsp of honey, and grind them in a blender.
6. Fry the nuts until crispy in a small frying pan.
7. Drain the raisins.
8. Mix the wheat, poppy seeds, and raisins. Add the remaining 1 tbsp of honey. If kutia is too thick, dilute it with some uzvar (dried fruit compote) liquid.

ROSCÓN DE REYES

(THREE KINGS CAKE)

Three Kings Cake is a type of round or oval cake decorated with all sorts of candied fruits, chopped nuts, and sugar and filled with delicious fillings such as cream cheese and praline cream.



Ingredients for Roscon de Reyes

- 5 1/4 cups (650 grams) of strong flour
- 1 cup (250 milliliters) of warm milk
- 2 tablespoons + 1 teaspoon (25-30 grams) fresh yeast
- 5/8 cups (120 grams) sugar
- 1/2 cup (120 grams) melted butter
- 2 eggs and 1 egg yolk
- 1.7 teaspoons (10 grams) salt
- 2 and 1/2 tablespoons orange blossom water
- Grated peel of 1 large lemon and 1 orange

For the decoration:

- Candied fruit to taste
- Sugar
- 1 beaten egg
- One orange
- Bakeable figures

BORRACHUELOS

INGREDIENTS

- 700 gr. of flour
- 250 ml. of soft olive oil
- 250 gr. of sugar
- 125 ml. Cazalla aniseed or similar
- 125 ml. of white wine
- Grains of matalauva
- Sugar and cinnamon, for coating
- Sunflower oil, for frying



PREPARATION

1. We start by putting the oil, sugar, white wine, aniseed and the grains of matalauva in a pot. We mix.
2. We will add the flour little by little.
We will mix well until we form a compact dough (that does not stick to the hands).
4. We will take the dough out of the bowl and knead a little more. Let it rest for half an hour.
5. We will put to heat the sunflower oil, it has to be very hot.
6. We will also put a plate with an absorbent paper and another one with the sugar and the cinnamon.
7. We will begin stretching the dough.
8. We will cut squares and form the borrachuelos, joining the ends.
11. When the oil is hot we will pour the borrachuelos, little by little and we will turn them over until they are golden brown. And so on until they are all.

Sarmale

Traditional Romanian Cabbage Rolls Recipe

Prep Time: 1 hr 30 mins

Cook Time: 2 hrs

Total Time: 3 hrs 30 mins

Servings: 25 -30 pieces

Ingredients

- 2 lbs/ 1 kg combined ground pork/ beef
- ½ cup arborio rice
- 1 large onion chopped
- 1 tablespoon dried oregano
- 1 tablespoon dried basil
- 2 tablespoons olive oil
- 1 large sour cabbage
- 700 ml tomato juice
- 10 slices smoked bacon
- some fresh thyme sprigs
- 3-4 bay leaves
- salt and pepper



Instructions

1. Get ready the meat stuffing.
2. Boil arborio rice till it's almost ready. Set aside to cool.
3. Meanwhile chop the large onion. Sauté half of the quantity for a couple of minutes, saving the other half for later and set aside.
4. In a large bowl mix all types of ground meat, add sautéed onions and boiled rice, dried herbs, 1 teaspoon water, salt and pepper and mix well using your hands.
5. Making the rolls.
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10. Add half part sour cabbage juice and half part water to cover the rolls entirely. Place a lid on top of the saucepan and boil them on slow heat for at least 2 hours.
11. After 2 hours, add tomato juice to the saucepan, place back the lid and boil for another 2 hours. The total cooking time should be at least 3 hours.
12. Serve them really warm with a dollop of sour cream on side and a jalapeño, if you like spicy.

Our recipes.

Our students' choices.

Enjoy these amazing and yummy traditional Christmas dishes from Portugal.

Cod with everyone (“Bacalhau com todos”)

Portuguese love cod and are one of the biggest consumers of cod in the world. In Portugal, cod is eaten in every possible and conceivable way, raw, cooked, roasted, grilled, sliced or shredded, white or yellow cured. However, it is always dry and salty, as in Portugal, fresh cod is not eaten.



“Bacalhau com todos” is a festive Portuguese dish that is traditionally prepared and served for dinner every Christmas Eve. ‘Cod with everything’, as we would translate it is made with boiled cod, hard-boiled egg slices (optional), and vegetables such as carrots, cabbage, and potatoes.

The dish is typically dressed with a generous drizzle of olive oil and white vinegar, and it’s often flavoured with garlic and garnished with freshly chopped parsley.

A little help

How to choose Cod

When choosing cod, you must take into consideration the following characteristics:

- it must be very dry;
- be wide and have the shape of a wing;
- have a uniform straw-yellow colour;
- cannot have dark spots, which happens when the cod is poorly salted;
- cannot have pink spots, which means that it has excess moisture.

How to prepare cod

As we mentioned before, the cod eaten in Portugal is dry and salted, so before cooking and consuming it you have to soak it in abundant water. The cod is washed repeatedly, in successive waters in order to remove excess salt and to rehydrate it.

dried fig croquettes.

INGREDIENTS:

2 kg of figs

250g of almonds

Lemon zest as required

Water as required

Sugar as required

1 pinch of ground cinnamon

THE PROCEDURE IS:

With a damp cloth, clean the figs, divide them in half lengthwise, taking care to leave them together. Arrange them on a trellis or tray and expose them to the sun by turning them 2/3 times a day. Cover them with a net to keep insects away. The figs will be ready after about 10 days. They must be dry and well wilted. Toast the almonds in a hot oven until crispy. Hazelnuts and walnuts are also good. Grate the lemon zest coarsely after washing them thoroughly. Form the dried figs crosses: with your fingers try to soften, spread and flatten 4 pairs of dried figs. Arrange two pairs of figs in a cross, press them to make the central part adhere better, arrange an almond or a walnut kernel and a little lemon zest on each fig. Place the spreaders on a hole plate after coating them with cinnamon. Caramelize lightly in a preheated oven at 150 ° C for about 20 minutes. Allow to cool completely. They shouldn't get too dark.



Polvorones: Spanish Christmas Cookies

Polvorones are a traditional Christmas cookie from Spain. Made from almonds, they crumble into a delicate powder in your mouth!

Ingredients

- 1 1/2 cups plain flour
- 3/4 cup raw peeled almonds
- 1/2 cup of pork lard or 1/2 cup plus 2 tablespoons of butter
- 3/4 cup granulated sugar
- 1/2 teaspoon cinnamon



Instructions

1. Preheat the oven to 350F (180C).
2. Place the almonds on a baking tray and toast in the oven until they start to go a faint golden color (roughly 8-10 minutes). Reduce the oven temperature to 250F (120C).
3. Take the almonds out of the oven and grind into a flour-like texture in a food processor.
4. Next, in a large mixing bowl, combine the lard/butter, sugar, and cinnamon with an electric hand mixer until smooth and creamy.
5. Add the flour and ground almonds to the lard/butter mixture and incorporate into a dough. (The dough will be quite crumbly, but that's okay!).
6. Place a sheet of waxed baking paper onto a clean countertop or cutting board. In the mixing bowl, work the dough into the shape of a ball, and then put it on top of the baking paper. Carefully flatten it with a floured rolling pin to a rectangle with about a 1/2-inch thickness.
7. Using a cookie cutter, cut the dough into circular cookies.
8. Move the cookie dough to a greased baking tray/cookie sheet (you might want to use a spatula, as the crumbly dough might break apart in your hands).

German Christmas cookies

What you need:

- 250g flour
- 125g sugar
- 125g butter
- 2 eggs
- a little bit of salt
- 1 teaspoon baking powder

1. Mix everything together to get a dough.
2. Put it in the fridge for 30 minutes.
3. Roll it out - 0.3-0.5 cm thick.
4. Cut out stars, moons ...
(use cookie cutters)
5. Bake it 175 degrees C 15-18 minutes.
6. Decorate the cookies...

GAMBAS AL AJILLO (Al estilo abuelita Herminia)

PRAWNS IN GARLIC (Grandma Herminia style)

INGREDIENTS

Español:

0'4 kg de gambas

Aceite de oliva

7 dientes de ajo pelados y laminados

1 o 2 guindillas

Sal

English:

0'4 kg of prawns

Olive oil

7 peeled sliced garlic cloves

1 or 2 chilli peppers

Salt

INSTRUCTIONS

Español:

- Pelar las gambas.
- En una cazuela de barro se pone el aceite, una vez esté caliente se añaden la guindilla y el ajo, antes de que se dore el ajo echamos las gambas peladas y la sal.
- En tres minutos las gambas estarán listas.

English:

- Peel the prawns.
- In a clay pot put the olive oil and get it hot, add the chilli pepper and the garlic slices; before brown the garlic place the prawns and salt them.
- Prawns will be ready in three minutes.



How to peel and slice garlic



Prawns in garlic, cocina con Carmen



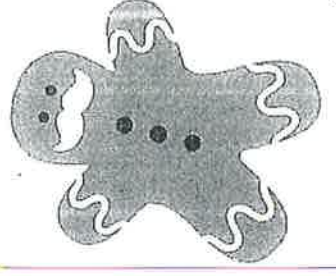
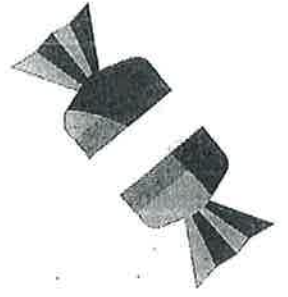
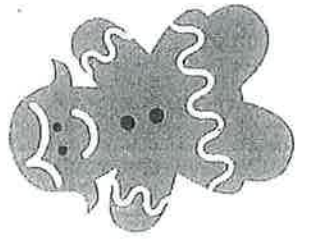
CRA Tierras de Sayago, our school

Recipe: MARZIPAN

Ingredients: • 250 gr. of icing sugar • 250 gr. ground almond

• 1 white egg • egg yolk

Directions: First, separate the egg white from the egg yolk. Put the icing sugar, the ground almonds and an egg white in a bowl. Mix until you get a homogeneous paste. Make balls about (15-17 grams) and give them the shape you prefer. Coat marzipan with the yolk.





BUCCELLATI

Buccellati (pronounced bu-chel-la-ti) are sweets made with dried figs, almonds, walnuts, lemon, cinnamon, vanilla and honey. These ingredients taste of the land where this ancient dessert was created. In late December, you may see pandoro and panettone on Sicilian tables, but the delicious *buccellati* are the most popular desserts for this time of the year.



INGREDIENTS	INSTRUCTIONS
• <i>FOR THE FILLING:</i> • 500 g dried figs • 150 g raisins • 60 g pistachios • 120 g walnuts • 125 g honey • 200 g orange marmalade or apricot jam • Zest of 2 oranges • 1 pinch of cinnamon • <i>FOR THE PASTRY</i> • 600 g flour • 180 g sugar • 2 teaspoons baking powder • 1 pinch salt • 200 g butter • 4 eggs	FOR THE FILLING Place the figs in a bowl and pour boiling water over them; let them sit for at least 15 minutes. Place in a food processor and blitz until you have a paste, then transfer in a bowl. Place the walnuts and pistachios in the food processor and chop finely. Add to the figs, combine well and chill in the fridge for a couple of hours at least. INSTRUCTIONS FOR THE PASTRY Place first four ingredients in a bowl. Rub the butter into the flour mixture. Add the eggs and combine until you have a smooth pastry. Wrap firmly in plastic wrap and place in the fridge to rest at least 1 hour.

- 310 g confectioner's sugar

To assemble: Cut the pastry into 4 to 6 small portions and work one portion at a time. Roll first into a sausage shape, then flatten and roll out to a long rectangle. Place filling along the middle of the rectangle Roll the pastry around it to enclose completely,.

Place cookies on baking sheet and bake at 180° C for about 15 to 20 minutes, or until the pastry is just beginning to turn golden. Remove from the oven and let cool. Decorate with confectioner's sugar.

ENJOY YOUR BUCCELLATI !



MELOMAKARONA



INGREDIENTS

For the syrup

500 gr. water
800 gr. granulated sugar
150 gr. honey
3 cinnamon sticks
3 cloves
1 orange, cut in half

Mixture 1

400 gr. Orange juice
400 gr. Olive oil
180 gr. Corn oil
50 gr. powdered sugar
1/2 tbsp. cloves
2-3 kg cinnamon
1 tbsp. baking soda
orange zest, from 2 oranges

Mixture 2

1 kg flour g.o.x.
200 gr. fine semolina

— *My Favourite* —

CHRISTMAS RECIPE

GALETS SOUP

Ingredients

- Stock
- Galets
- Minced pork
- Minced beef
- 1 egg
- Some bread
- Milk
- Garlic
- Parsley
- Salt and pepper



Method

- 1 First soak the bread in the milk.
- 2 Then mix the pork and beef mince in a bowl and add garlic, parsley, egg, the soaked bread and salt and pepper. Put this mix into the piping bag.
- 3 Then put the stuffed galets in the stock for about 20 minutes and it will be ready to serve.

TORTA TENERINA/MOIST CHOCOLATE CAKE

IT'S A REALLY DELICIOUS CAKE YUMMY!

- DIFFICULTY: EASY
- PREP TIME: 20 MIN
- COOK TIME: 50 MIN

INGREDIENTS FOR A 9-INCH(23 cm)DIAMETER CAKE PAN:

DARK CHOCOLATE 1 ½ cup (200 g)

EGGS 3

FLOUR 00 2 tbsp

BUTTER 100gr ½ cup

SUGAR 100gr

Chop the chocolate then transfer it to a bowl in a pan with water (the water should not come into contact with the bottom of the bowl or pot in which you poured your chocolate) and melt in a bain-marie, stirring continuously. When the chocolate has melted, but is not too hot, add the chopped butter and let it melt while continuing to stir. Let the chocolate and butter mixture cool, stirring occasionally. In the meantime separate the yolks from the egg whites in two separate large bowls. Add the sugar to the yolks and beat them until a firm, frothy mixture is obtained. Add the sugar and the yolks to the chocolate and butter mixture. Then add the flour and the whipped egg white and keep mixing until a uniform texture is obtained. Grease with butter and sprinkle some flour a 9-inch (23 cm) springform cake pan (this will make it easier to remove the soft cake), and pour in the freshly prepared dough. Bake in a STATIC OVEN preheated to 355° f (180° c) for 50 minutes. Once out of the oven let your moist chocolate cake cool before removing it from the pan and sprinkling with powdered sugar.



Our Primary School Maria Ravizzini



An Italian Christmas Carol



The Legend of Panettone

NAME: MAGI AD



CHRISTMAS RECIPE



ALMOND & CHOCOLATE NOUGAT

INGREDIENTS:



500g OF ALMONDS



200g OF HONEY



100g OF BUTTER



500g OF CHOCOLATE



100g OF MILK



100g OF SUGAR



WALNUT ROLL (COZONAC CU NUCA)

Ingredients for dough:

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

Ingredients for filling:

- ☐ 8 ounce walnuts
- ☐ 5 tablespoon sugar
- ☐ 2 tablespoon cocoa powder

Other ingredients:

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

Instructions for dough:

- 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.
- In another bowl add the yeast and warm water, stir it a bit and let it sit for 10 to 15 minutes to activate.
- 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.
- 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.
- 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, could take 1 to 2 hours.
- Great 3 loaf pans with oil or butter.

-Once the dough has doubled in size, divide it in 3 equal pieces. On a big surface where you can work the dough, oil the surface, we will not use flour here. 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.

-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.

-Preheat the oven to 350 F degrees.

-Place the loaves in the oven and bake for 35 to 45 minutes or until the loaves are golden brown.

-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. Instructions for filling:

-While the dough is rising add the walnuts 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.

-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.



- Stuffed eggs
(with mayonnaise)

5 boiled eggs

125 g yolk (removed from boiled eggs)

125 g plain homemade mayonnaise

salt, freshly ground black pepper

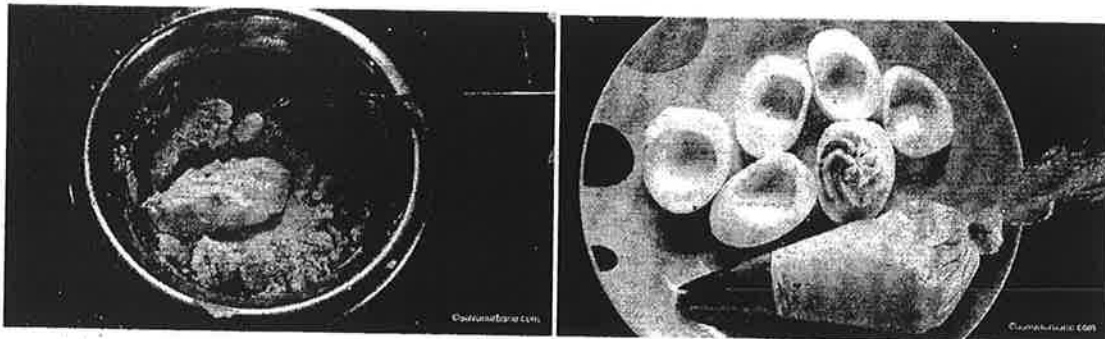
Decorations: greenery, black or green olive slices.

Boil the eggs for 7 minutes, cool them, then peel them. We cut them lengthwise and remove the yolk.

Put the boiled yolks, mayonnaise, salt and pepper in a bowl. We pass all the ingredients with a fork or blender. With the obtained cream, fill the egg whites and decorate with green parsley or thin slices of olives.

Good appetite!

Poftă bună!



ROSCÓN DE REYES

(THREE KINGS CAKE)

Three Kings Cake is a type of round or oval cake decorated with all sorts of candied fruits, chopped nuts, and sugar and filled with delicious fillings such as cream cheese and praline cream.



Ingredients for Roscon de Reyes

- 5 1/4 cups (650 grams) of strong flour
- 1 cup (250 milliliters) of warm milk
- 2 tablespoons + 1 teaspoon (25-30 grams) fresh yeast
- 5/8 cups (120 grams) sugar
- 1/2 cup (120 grams) melted butter
- 2 eggs and 1 egg yolk
- 1.7 teaspoons (10 grams) salt
- 2 and 1/2 tablespoons orange blossom water
- Grated peel of 1 large lemon and 1 orange

For the decoration:

- Candied fruit to taste
- Sugar
- 1 beaten egg
- One orange
- Bakeable figures

WALNUT CAKE -TRADITIONAL RECIPE

It is the traditional dessert not missing from the meals on the days of the great Christian holidays. In Romania it is part of the traditional Christmas menu. But we also prepare it during the year, on different occasions or on the usual days of the week when we want to have something sweet with a cup of milk.

Walnut cake recipe

Ingredients cake with walnuts

1. For the dough: 1 kg of white wheat flour 4 eggs 200 grams of 82% fat, lard or butter 400 ml of mineral water or milk 40 grams of fresh yeast 50 ml oil a spoonful of salt (15 grams) 200 grams of sugar 0 teaspoon vanilla essence 2 sachets of vanilla sugar poppy seeds sprinkled on top	2. For the walnut filling: 400 grams of walnuts about 250 ml of water (depending on how thin you want the filling) 200 grams of sugar a tablespoon or two of flour a teaspoon of baking powder one tablespoon, two tablespoons of cocoa (depending on the type) rum essence
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How to prepare cake with walnuts

Sift the flour into a larger bowl in which we will knead the dough.

Set aside 2 tablespoons of flour and then add the rest of the salt and mix everything well.

Separately dissolve the yeast in a bowl of 100 ml of water, add a tablespoon of sugar and mix well to melt. Over this mixture add the 2 tablespoons of flour set aside (which have no salt) and mix until everything becomes like a paste the consistency of a thicker cream.

This is the mayo that will help the cake to grow and become fluffy. The yeast is left to rise in a warm place until it doubles in volume.

As the mayo grows, we separate the yolk from the egg white. Beat the egg whites well with the mixer and gradually add the sugar, yolks, oil, vanilla sugar, essence and mineral water. A composition similar to that of a cake will come out.

When the mayonnaise has doubled in volume, we make a hole in the middle of the flour initially prepared. In that crater we add the mayonnaise, the above egg and sugar composition, after which we gradually incorporate all the flour.

Knead for about 5-10 minutes, gradually adding the melted lard until the dough comes off the bowl in which we knead.

We give the dough a ball shape and put it in a bowl in which we have previously poured the oil.

Cover the dish with a towel, place it in a warm place away from the current and let it grow until it doubles in volume.

While the dough is left to rise, prepare the walnut for the filling. It is broken, picked and then ground through a nut machine and the composition is prepared. Add the ground cocoa, sugar, baking powder mixed with flour, then the rum essence and enough water to become a homogeneous paste.

Before we start preparing the cakes, we light the flame from the oven to preheat it and we start to process the dough, dividing it into four halves.

Take a quarter of the dough and divide it in half, then spread each piece of dough with the rolling pin. The amount of walnuts is also divided into eight equal parts. Add a quantity of walnut over each of the two sheets and spread evenly and then roll the sheets. The two rolled pieces intertwine with each other. We do the same with the remaining three quarters of the dough.

Place the cakes in trays lined with baking paper, let them rise in the pan, in a warm place for another half hour.

Before putting them in the oven, grease them with egg and sprinkle poppy seeds, then put the trays in the preheated oven and let them bake on medium heat (180 degrees) for 40-45 minutes.

When we notice that they start to brown, we do the test with the toothpick and when they are ready, we take them out of the oven and leave them to cool.

From the above quantities, two cakes of one kilogram each come out. If you have smaller trays, more cakes will come out.

Have a good appetite!



WALNUT CAKE -TRADITIONAL RECIPE

It is the traditional dessert not missing from the meals on the days of the great Christian holidays. In Romania it is part of the traditional Christmas menu. But we also prepare it during the year, on different occasions or on the usual days of the week when we want to have something sweet with a cup of milk.



Walnut cake recipe

Ingredients cake with walnuts

1. For the dough:

1 kg of white wheat flour
4 eggs
200 grams of 82% fat, lard or butter
400 ml of mineral water or milk
40 grams of fresh yeast
50 ml oil
a spoonful of salt (15 grams)
200 grams of sugar
0 teaspoon vanilla essence
2 sachets of vanilla sugar
poppy seeds sprinkled on top

2. For the walnut filling:

400 grams of walnuts
about 250 ml of water (depending on how thin you want the filling)
200 grams of sugar
a tablespoon or two of flour
a teaspoon of baking powder
one tablespoon, two tablespoons of cocoa (depending on the type)
rum essence

How to prepare cake with walnuts

Sift the flour into a larger bowl in which we will knead the dough.

Set aside 2 tablespoons of flour and then add the rest of the salt and mix everything well.

Separately dissolve the yeast in a bowl of 100 ml of water, add a tablespoon of sugar and mix well to melt. Over this mixture add the 2 tablespoons of flour set aside (which have no salt) and mix until everything becomes like a paste the consistency of a thicker cream.

This is the mayo that will help the cake to grow and become fluffy. The yeast is left to rise in a warm place until it doubles in volume.

As the mayo grows, we separate the yolk from the egg white. Beat the egg whites well with the mixer and gradually add the sugar, yolks, oil, vanilla sugar, essence and mineral water. A composition similar to that of a cake will come out.

When the mayonnaise has doubled in volume, we make a hole in the middle of the flour initially prepared. In that crater we add the mayonnaise, the above egg and sugar composition, after which we gradually incorporate all the flour.

Knead for about 5-10 minutes, gradually adding the melted lard until the dough comes off the bowl in which we knead. We give the dough a ball shape and put it in a bowl in which we have previously poured the oil.

Cover the dish with a towel, place it in a warm place away from the current and let it grow until it doubles in volume.

While the dough is left to rise, prepare the walnut for the filling. It is broken, picked and then ground through a nut machine and the composition is prepared. Add the ground cocoa, sugar, baking powder mixed with flour, then the rum essence and enough water to become a homogeneous paste.

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Take a quarter of the dough and divide it in half, then spread each piece of dough with the rolling pin. The amount of walnuts is also divided into eight equal parts. Add a quantity of walnut over each of the two sheets and spread evenly and then roll the sheets. The two rolled pieces intertwine with each other. We do the same with the remaining three quarters of the dough.

Place the cakes in trays lined with baking paper, let them rise in the pan, in a warm place for another half hour.

Before putting them in the oven, grease them with egg and sprinkle poppy seeds, then put the trays in the preheated oven and let them bake on medium heat (180 degrees) for 40-45 minutes.

When we notice that they start to brown, we do the test with the toothpick and when they are ready, we take them out of the oven and leave them to cool.

From the above quantities, two cakes of one kilogram each come out. If you have smaller trays, more cakes will come out.

Have a good appetite!



ROLLED GRAPE VINE LEAVES WITH AROMATIC RICE; YAPRAK SARMA

Etli Sarma – Vine Leaves Stuffed with Ground Meat, Rice and Herbs

We made the etli sarma – stuffed vine leaves with meat and rice – with my mother when I was in Istanbul, it was a very special experience. Mother's sarma (a version of dolma, done with grape vine leaves) is always the best and I was watching her with all my senses. This is a real treat; you can get together with friends and family and make it together and then enjoy it. I love it best when served with plain yoghurt and a little crusty bread to soak up wonderful juices.

You can also make the same sarma/dolma using green or red cabbage leaves.

Serves 4 -6

Preparation time – 15 minutes Cooking time – 40 minutes

30 grape vine leaves
350 gr/12 oz ground lamb or beef
2 small onions, finely chopped
115 gr/4 oz long grain rice, rinsed and drained
1 bunch fresh dill and flat leaf parsley, finely chopped
5 ml/ 1 teaspoon dried mint
45 ml/ 3 tablespoon olive oil
Salt and ground pepper to taste
8 fl oz/ 1 cup water to cook the stuffed vine leaves
90 ml (or more) / 6 tablespoon plain yoghurt to serve

Place the ground meat in a bowl and stir in the onions, rice, herbs and spices. Season, combine with 1 tablespoon olive oil and knead well.

Lay one of the vine leaves on a flat surface and spoon some filling in the middle of the leaf. Pull the leaf over the filling, fold in the sides, then roll into a tight log (try not to over fill, as the filling may ooze out). Arrange the vine leaves, seam side down, in a deep wide pan. Pack them tightly together, layer by layer.

Mix the remaining oil with 1 cup (8 fl oz) water, then pour over the vine leaves. The water should almost cover the top layer, so you may need to add more.

Place a heavy plate over the dolmas and put the pan on medium heat. Once it starts to bubble, lower the heat, cover and cook gently for about 40 minutes, until the rice and meat are cooked.

Serve hot, with a dollop of yoghurt and some crusty bread by the side.

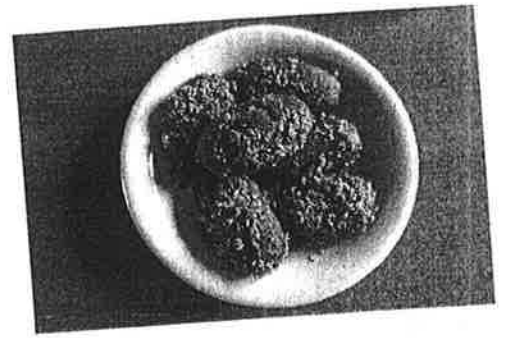
Afiyet Olsun!



(Greek Christmas Honey Cookies)

Melomakarona Recipe

This melomakarona recipe is for one the most beloved Greek christmas cookies. Soft and oval-shaped, these cookies with orange and cinnamon flavors are drenched in a honey syrup and covered with walnuts. Addictive, these melt-in-your mouth cookies are irresistible.



PREP TIME
30 minutes

COOK TIME
25 minutes

TOTAL TIME
55 minutes

Ingredients

Dry Ingredients

- 3 $\frac{3}{4}$ cups of flour
- $\frac{1}{2}$ teaspoon baking soda
- 1 teaspoon of baking powder
- 1 teaspoon of ground cloves
- 1 teaspoon of cinnamon

Wet Ingredients

- 1 cup of high quality Greek extra virgin olive oil
- $\frac{1}{4}$ cup of freshly squeezed orange juice
- $\frac{1}{4}$ cup of brandy
- Zest of orange peel from 1 orange
- Freshly squeezed lemon juice from 1 medium lemon
- $\frac{1}{3}$ cup of sugar

For the Syrup

- 1 cup of Greek Cretan honey
- 1 cup sugar
- 1 cup of water

Toppings

UNA DOLCE
TRADIZIONE
SICILIANA CHE
DURA NEL
TEMPO.....

Ingredienti

Per il ripieno zuccata

1 kg di zucca verde spinosa detta "centenaria", ½ Kg di zucchero, buccia di arancia, mandarino e mandarancio, cannella, 3 cucchiai di liquore "mandarinetto", un arancio spremuto e ½ Kg di mandorle pelate.

Per l'impasto

1 Kg farina 00, 250 gr zucchero, 15 gr ammoniaca per dolci, 1 uovo, sugna, 1 busta di lievito per dolci, 2 bustine di vaniglina, 1/2 bicchiere di latte e un po' di acqua tiepida per sciogliere l'ammoniaca per dolci (impasto omogeneo).

Procedimento:

- Sbucciare la zucca e frullarla a pezzi piccoli, metterla in un tegame con lo zucchero, aggiungere la buccia degli agrumi (tagliati piccolissimi), aggiungere tutti gli altri ingredienti.
- Tostare un po' le mandorle nel forno tagliate a pezzi grossi, esse vanno cucinate con lo zucchero (in ½ Kg va 250 gr di zucchero) e con un arancio spremuto.
- La zuccata cuoce circa un'ora (tipo marmellata), quando è quasi pronta si aggiungono le mandorle e si continua a cucinare per insaporire il tutto.
- Prima di usarla deve "riposare" almeno un giorno.

Procedimento pasta:

Mettere farina e zucchero in una ciotola, incorporare la sugna sfarinandola con le mani, aggiungere tutti gli ingredienti e impastare. L'impasto ottenuto deve essere omogeneo.

Stendere l'impasto, tagliare a forma di cerchio, mettere il ripieno che è stato fatto riposare un giorno, coprire con un altro cerchio, chiudere con le dita a modo di ventaglio.

Cuocere in forno preriscaldato a 180° per 20 minuti circa.



I pasticciotti siciliani.

RYBA PO GRECKU / GREEK STYLE FISH

INGREDIENTS

- 1 kg/2,2 lb white fish
- 5 carrots
- 2 white parsley
- 3 onions
- 3 tbs tomato paste
- salt, pepper
- 1tbs soy sauce
- flour for tossing



Grate carrots and parsley, place in a pot and steam in small amount of water. Add salt and pepper and soy sauce.

Fry chopped onion. Once steamed veggies are done, add onions and tomato paste, stir gently and cook for another 5 minutes without lid, to evaporate excess water.

Cut fish, take the bones out, season with salt and pepper, toss in a flour and fry on hot oil for 3-4 minutes on each side.

Assemble in a bowl: a layer of veggies (1/2 of them), fried fish and the rest of veggies.

Polish 'Greek fish' is best the next day, when the flavours mix.

POLISH TRADITIONAL

CHRISTMAS EVE DISH

Melomakarona (Greek Christmas Honey Cookies)

Ingredients

- For the cookies
 - 2 cups olive oil
 - 1 cup sugar
 - ½ cup cognac or brandy
 - ½ cup orange juice
 - orange zest from 1 orange
 - 1 teaspoon cinnamon
 - 7 ½ cups flour
 - 2 teaspoons baking powder
 - 1 teaspoon baking soda
- For the syrup
 - 2 cups honey
 - 2 cups sugar
 - 2 cups water
- For the topping
 - ½ cup finely chopped walnuts
 - 1 teaspoon cinnamon



Instructions

Preheat oven at 170 C

In a large bowl mix the olive oil, cognac or brandy, orange juice, sugar, 1 tsp cinnamon, and orange peel.

In another bowl sift flour and mix with the baking powder and baking soda. Add gradually to the olive oil mixture, while stirring with a wooden spoon. Once you have added all the flour, knead the dough and add some more flour if needed.

Roll the dough in little balls about the size of a walnut. Using your fingers press one side of the ball on a grater flattening like a small pancake and then fold over so that the cookie is in an oval shape, with the top having the design of the grater. This is done so that the honey will be better absorbed as opposed to just shaping the cookie in a solid oval shape.

Place the cookies on a cookie sheet lined with parchment paper. Bake for about 25 minutes. Bake the rest of the cookies.

Once all the cookies are baked, flip them so that the bottom part is facing up, let them cool down.

For the syrup bring to a boil the honey, syrup and water and let it boil for 5 minutes. Remove the foam.

Once the syrup is boiled, while it is hot, pour it over the cookies, making sure all cookies are covered with syrup. Let the cookies sit for at least 2 hours, then turn them over and let them sit some more.

Mix the walnuts with cinnamon and sprinkle over the melomakarona.

Melomakarona

Nut-and-Honey Christmas Cookies with Olive Oil

Ingredients



3 cups GREEK OLIVE OIL
1 cup sugar plus 1 teaspoon
1 cup water
 $\frac{1}{2}$ cup orange juice
1 tablespoon soda
9 cups all-purpose flour



For the Syrup

2 cups GREEK HONEY
1 cup sugar
1 cup water
1 cinnamon stick
Juice and 1 strip of zest from 1 large
lemon
1 $\frac{1}{2}$ to 2 cups finely ground walnuts for
sprinkling
Ground cinnamon for sprinkling



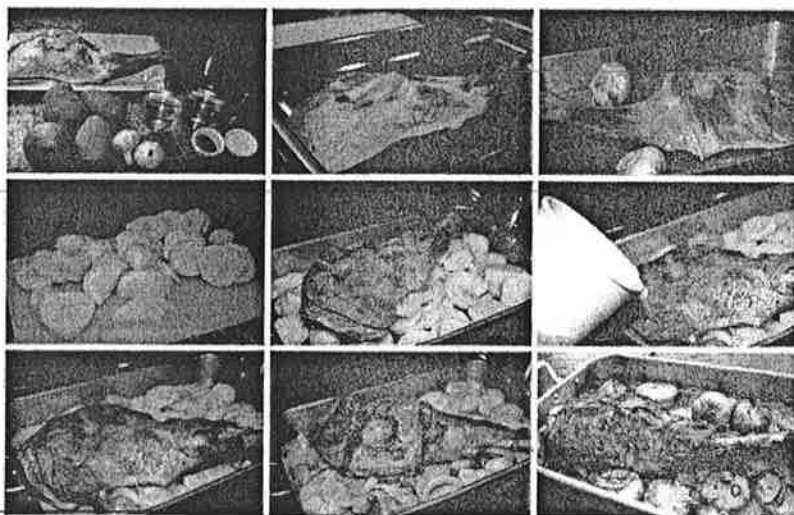
ROAST LAMB

It is a popular Christmas meal in Castilla y León, but it is often enjoyed all around Spain as a Christmas or Christmas Eve dinner.

Ingredients:

- 1 shoulder of lamb of 1Kg approx.
- 3 or 4 medium potatoes
- 1 onion
- 2 heads of garlic
- 1 glass of white wine
- 1 glass of olive oil
- 1 glass of water
- Salt
- ground black pepper

- 1.- In a bowl, mix the oil, wine and water. Stir it with a fork or a hand stick.
- 2.- After having had the lamb in water for half an hour, place it in the oven-safe dish, where you are going to cook it. Flavour all over the surface with a little pepper and salt. Add the two heads of garlic to the tray. Pour the water, oil and wine mixture on top.
- 3.- Place the tray in the oven, preheated to 240° C. Close the oven and let it roast for half an hour without turning.
- 4.- Peel and cut the potatoes into thick slices (1 cm) and also the onion.
- 5.- After half an hour in the oven, without having turned it, remove the tray from the oven. Take off the lamb and place the potatoes and the onion on the base of the tray. Place the lamb on the potatoes and give it the first turn. Put it back in the oven.
- 6.- When you see that it dries, add water with white wine or just water. Water from time to time with the roast broth and turn it over when you see it brown. This stew takes an hour and a half to two hours.



CRA VÍA DE LA PLATA
SAN CRISTÓBAL DE ENTREVIÑAS
ZAMORA- SPAIN

CATALAN CREAM



We are going to explain you a typical receipt from Catalonia: crema catalana.

The ingredients that you need are:

- 1 litre of cow milk
- 6 eggs yolks
- 200g. of sugar
- 40g. of corn flavour (like Maizena)
- Lemon peel
- cinnamon branch

To prepare the catalan cream you need to follow the following steps:

1. In a pot, you prepare 2/3 parts of cow milk to boil.
2. Add a piece of lemon peel.
3. Add one branch cinnamon.
4. Heat the pot. It is not necessary to boil the milk; it only has to be very very hot.
5. Prepare the eggs yolks in a boil apart from the milk pot.
6. Mix the eggs yolks
7. Now, you mix the 1/3 part of cow milk that is not hot with the eggs yolks.
8. Add the sugar.
9. Add the 40g. of corn flavour (like Maizena) and mix it.
10. When the milk is hot, you have to take out from the pot the lemon and the cinnamon.

Greek New Year's cake - Vasilopita



Ingredients

- 300 g butter, at room temperature
- 250 g icing sugar
- 1 tablespoon(s) granulated sugar
- 7 g mahlab
- 2 g mastic
- 1/2 teaspoon(s) nutmeg
- 2 tablespoon(s) all-purpose flour
- orange zest, of 1-2 oranges
- 1 g vanilla powder
- 4 eggs, at room temperature
- 75 g milk, 3.5%
- 400 g all-purpose flour
- 1 tablespoon(s) baking powder
- icing sugar

Method

Greece has a lovely tradition of baking a special cake for the New Year, to start things off right! It's called a "Vasilopita". Those who follow the tradition strictly hide a golden lira coin in the bottom of the cake but any coin will do. They cut the cake into slices on New Year's Day, naming each slice as they cut it, after everyone in the family and friends.

Traditional Greek Pasteli

Ingredients

- 300 gr of sesame seeds
- 3 spoonfuls of pure Greek honey
- 30 gr of sunflower seeds
- a pinch of sea salt



Procedure

Roast the sesame and the sunflower seeds in the pan until they roast.

Put a pinch of salt on the seeds.

Pour the honey on the seeds and mix until they become a thick mixture.

Put some baking paper on the baking tray and place the mixture on it.

Place another baking paper on top of the mixture and try to make it even using a cylinder roller.

Cut the pasteli into pieces.

You can eat your pasteli anytime you feel peckish.

It is full of energy and it is really tasty!



Azorean Christmas Cake

Ingredients

6 eggs
500gr sugar
250gr butter
500 gr flour
1/2 jar sugar syrup
1 tablespoon of honey
2 goblets of Porto Wine
1/2 coffespoon cinnamon
1/2 coffespoon nutmeg
500 gr candied fruit
150gr raisins
250gr chopped nuts
10 tablespoons milk
lemon zest

Method

1. Mix eggs, sugar, butter, sugar syrup, honey, and Porto wine together.
2. Add the flour, cinnamon and nutmeg. Mix all together. Add the milk.
3. Add candied fruit, raisins, and nuts.
4. Pour the fruit cake batter into a greased cake pan.
5. Bake until cooked inside (about 1 1/2 hour).

This cake should be done about 2 weeks before Christmas to be moist.

PORK JELLY

Ingredients:

- 1,2 kg pork legs
- 2-3 whole carrots
- 1 whole onion
- a small celery
- salt to taste
- 5-6 cloves of garlic
- peppercorn
- water 4-5 l

Method of preparation

Wash the meat carefully. Boil it and remove the mouse that rise above. When the water is cleaned, put all the vegetables and condiments (without garlic) along with the meat. The water should be two palms above the level of the meat. Boil everything for about four hours. Take the meat out of the soup and discard the bones, cut into smaller pieces.



Sarmale

Traditional Romanian Cabbage Rolls Recipe

Prep Time: 1 hr 30 mins

Cook Time: 2 hrs

Total Time: 3 hrs 30 mins

Servings: 25 -30 pieces

Ingredients

- 2 lbs/ 1 kg combined ground pork/ beef
- ½ cup arborio rice
- 1 large onion chopped
- 1 tablespoon dried oregano
- 1 tablespoon dried basil
- 2 tablespoons olive oil
- 1 large sour cabbage
- 700 ml tomato juice
- 10 slices smoked bacon
- some fresh thyme sprigs
- 3-4 bay leaves
- salt and pepper

Instructions

1. Get ready the meat stuffing.
2. Boil arborio rice till it's almost ready. Set aside to cool.
3. Meanwhile chop the large onion. Sauté half of the quantity for a couple of minutes, saving the other half for later and set aside.
4. In a large bowl mix all types of ground meat, add sautéed onions and boiled rice, dried herbs, 1 teaspoon water, salt and pepper and mix well using your hands.
5. Making the rolls.
6. Remove gently not to break them, all cabbage leaves. You will only need the large leaves to make the rolls. The middle part will be chopped and added between cabbage rolls layers. Cut each large leaf in half, removing the tough core part too to make it easier to roll them.
7. Add a tablespoon of ground meat mixture to each half leaf. Cover the filling with the edge from the base of the leaf. Bend edges on both sides and cover over the filling. Roll the stuffed cabbage leaf holding firm, so they won't break during cooking time. Repeat these steps until you finish all of your ground meat mixture.
8. Roughly chop smaller leaves or some that broke during the rolling process and set aside.
9. Place big saucepan over medium heat, add 2 tablespoons of olive oil and sauté the rest of chopped onions for 2-3 minutes. Add part of chopped sour cabbage leaves and sauté for another 2 minutes. Distribute the whole mixture on an even bottom layer and turn the heat to minimum. Start adding the rolls, creating a first level. Add some chopped smoked bacon, 2 bay leaves and 4 fresh thyme sprigs and some more chopped sour cabbage. Start creating the second level, putting rolls to the saucepan. When you finish the layer, add some more chopped sour cabbage on top, smoked bacon, another 2 bay leaves and some fresh thyme.
10. Add half part sour cabbage juice and half part water to cover the rolls entirely. Place a lid on top of the saucepan and boil them on slow heat for at least 2 hours.
11. After 2 hours, add tomato juice to the saucepan, place back the lid and boil for another 2 hours. The total cooking time should be at least 3 hours.
12. Serve them really warm with a dollop of sour cream onside and a jalapeño, if you like spicy.



Traditional

recipe

Yiaprakia

This dish is a traditional food especially in Northern Greece. Essentially yiaprakia is a type of “Lahanodolmades” which are stuffed cabbage rolls. It is served in wintertime and mostly at Christmas, symbolizing in a way the wrapping of newly born Jesus just as the cabbage leaves wrap the stuffing.

The name “yiaprakia” comes from the turkish “yaprak” meaning leaf although the recipe is a favourite one in neighbouring Balkan countries too.

There are many variations of the dish according to each family and the region of my country. Traditional version consists of minced meat and cabbage soaked in brine – called “armia” , for about forty days. It is a kind of pickled cabbage not too salty but pleasantly sour.

Ingredients

- Pickled cabbage leaves (1 medium cabbage)
- 1 kg of minced meat (half pork half beef)
- 1 cup of olive oil
- 2-3 grated onions
- 1 cup of rice
- Salt , black pepper, red pepper, musk pepper and boukovo
- Tomato paste
- Lemon juice
- Brine water of the “armia” along with water when boiling

Instructions

Ukrainian Kutia

Ingredients:

- 2 tbsp wheat grains
- 200 g poppy seeds
- 200 g walnuts
- 150 g raisins
- 3 tbsp honey



How to cook traditional kutia:

1. Wash the wheat grains thoroughly and let them soak overnight in cold water.
2. The next morning, drain and rinse the grains and cook them until tender over low heat, until soft and crumbly.
3. Cool the wheat grains and mix them with 1 tbsp of honey.
4. Place poppy seeds and raisins in separate bowls and soak them in boiling water for 30 minutes.
5. Drain the poppy seeds, add 1 tbsp of honey, and grind them in a blender.
6. Fry the nuts until crispy in a small frying pan.
7. Drain the raisins.
8. Mix the wheat, poppy seeds, and raisins. Add the remaining 1 tbsp of honey. If kutia is too thick, dilute it with some uzvar (dried fruit compote) liquid.

ROSCÓN DE REYES

(THREE KINGS CAKE)

Three Kings Cake is a type of round or oval cake decorated with all sorts of candied fruits, chopped nuts, and sugar and filled with delicious fillings such as cream cheese and praline cream.



Ingredients for Roscon de Reyes

- 5 1/4 cups (650 grams) of strong flour
- 1 cup (250 milliliters) of warm milk
- 2 tablespoons + 1 teaspoon (25-30 grams) fresh yeast
- 5/8 cups (120 grams) sugar
- 1/2 cup (120 grams) melted butter
- 2 eggs and 1 egg yolk
- 1.7 teaspoons (10 grams) salt
- 2 and 1/2 tablespoons orange blossom water
- Grated peel of 1 large lemon and 1 orange

For the decoration:

- Candied fruit to taste
- Sugar
- 1 beaten egg
- One orange
- Bakeable figures

BORRACHUELOS

INGREDIENTS

- 700 gr. of flour
- 250 ml. of soft olive oil
- 250 gr. of sugar
- 125 ml. Cazalla aniseed or similar
- 125 ml. of white wine
- Grains of matalauva
- Sugar and cinnamon, for coating
- Sunflower oil, for frying



PREPARATION

1. We start by putting the oil, sugar, white wine, aniseed and the grains of matalauva in a pot. We mix.
2. We will add the flour little by little.
We will mix well until we form a compact dough (that does not stick to the hands).
4. We will take the dough out of the bowl and knead a little more. Let it rest for half an hour.
5. We will put to heat the sunflower oil, it has to be very hot.
6. We will also put a plate with an absorbent paper and another one with the sugar and the cinnamon.
7. We will begin stretching the dough.
8. We will cut squares and form the borrachuelos, joining the ends.
11. When the oil is hot we will pour the borrachuelos, little by little and we will turn them over until they are golden brown. And so on until they are all.

Sarmale

Traditional Romanian Cabbage Rolls Recipe

Prep Time: 1 hr 30 mins

Cook Time: 2 hrs

Total Time: 3 hrs 30 mins

Servings: 25 -30 pieces

Ingredients

- 2 lbs/ 1 kg combined ground pork/ beef
- ½ cup arborio rice
- 1 large onion chopped
- 1 tablespoon dried oregano
- 1 tablespoon dried basil
- 2 tablespoons olive oil
- 1 large sour cabbage
- 700 ml tomato juice
- 10 slices smoked bacon
- some fresh thyme sprigs
- 3-4 bay leaves
- salt and pepper



Instructions

1. Get ready the meat stuffing.
2. Boil arborio rice till it's almost ready. Set aside to cool.
3. Meanwhile chop the large onion. Sauté half of the quantity for a couple of minutes, saving the other half for later and set aside.
4. In a large bowl mix all types of ground meat, add sautéed onions and boiled rice, dried herbs, 1 teaspoon water, salt and pepper and mix well using your hands.
5. Making the rolls.
6. Remove gently not to break them, all cabbage leaves. You will only need the large leaves to make the rolls. The middle part will be chopped and added between cabbage rolls layers. Cut each large leaf in half, removing the tough core part too to make it easier to roll them.
7. Add a tablespoon of ground meat mixture to each half leaf. Cover the filling with the edge from the base of the leaf. Bend edges on both sides and cover over the filling. Roll the stuffed cabbage leaf holding firm, so they won't break during cooking time. Repeat these steps until you finish all of your ground meat mixture.
8. Roughly chop smaller leaves or some that broke during the rolling process and set aside.
9. Place big saucepan over medium heat, add 2 tablespoons of olive oil and sauté the rest of chopped onions for 2-3 minutes. Add part of chopped sour cabbage leaves and sauté for another 2 minutes. Distribute the whole mixture on an even bottom layer and turn the heat to minimum. Start adding the rolls, creating a first level. Add some chopped smoked bacon, 2 bay leaves and 4 fresh thyme sprigs and some more chopped sour cabbage. Start creating the second level, putting rolls to the saucepan. When you finish the layer, add some more chopped sour cabbage on top, smoked bacon, another 2 bay leaves and some fresh thyme.
10. Add half part sour cabbage juice and half part water to cover the rolls entirely. Place a lid on top of the saucepan and boil them on slow heat for at least 2 hours.
11. After 2 hours, add tomato juice to the saucepan, place back the lid and boil for another 2 hours. The total cooking time should be at least 3 hours.
12. Serve them really warm with a dollop of sour cream on side and a jalapeño, if you like spicy.

Our recipes.

Our students' choices.

Enjoy these amazing and yummy traditional Christmas dishes from Portugal.

Cod with everyone (“Bacalhau com todos”)

Portuguese love cod and are one of the biggest consumers of cod in the world. In Portugal, cod is eaten in every possible and conceivable way, raw, cooked, roasted, grilled, sliced or shredded, white or yellow cured. However, it is always dry and salty, as in Portugal, fresh cod is not eaten.



“Bacalhau com todos” is a festive Portuguese dish that is traditionally prepared and served for dinner every Christmas Eve. ‘Cod with everything’, as we would translate it is made with boiled cod, hard-boiled egg slices (optional), and vegetables such as carrots, cabbage, and potatoes.

The dish is typically dressed with a generous drizzle of olive oil and white vinegar, and it’s often flavoured with garlic and garnished with freshly chopped parsley.

A little help

How to choose Cod

When choosing cod, you must take into consideration the following characteristics:

- it must be very dry;
- be wide and have the shape of a wing;
- have a uniform straw-yellow colour;
- cannot have dark spots, which happens when the cod is poorly salted;
- cannot have pink spots, which means that it has excess moisture.

How to prepare cod

As we mentioned before, the cod eaten in Portugal is dry and salted, so before cooking and consuming it you have to soak it in abundant water. The cod is washed repeatedly, in successive waters in order to remove excess salt and to rehydrate it.

dried fig croquettes.

INGREDIENTS:

2 kg of figs

250g of almonds

Lemon zest as required

Water as required

Sugar as required

1 pinch of ground cinnamon

THE PROCEDURE IS:

With a damp cloth, clean the figs, divide them in half lengthwise, taking care to leave them together. Arrange them on a trellis or tray and expose them to the sun by turning them 2/3 times a day. Cover them with a net to keep insects away. The figs will be ready after about 10 days. They must be dry and well wilted. Toast the almonds in a hot oven until crispy. Hazelnuts and walnuts are also good. Grate the lemon zest coarsely after washing them thoroughly. Form the dried figs crosses: with your fingers try to soften, spread and flatten 4 pairs of dried figs. Arrange two pairs of figs in a cross, press them to make the central part adhere better, arrange an almond or a walnut kernel and a little lemon zest on each fig. Place the spreaders on a hole plate after coating them with cinnamon. Caramelize lightly in a preheated oven at 150 ° C for about 20 minutes. Allow to cool completely. They shouldn't get too dark.



Polvorones: Spanish Christmas Cookies

Polvorones are a traditional Christmas cookie from Spain. Made from almonds, they crumble into a delicate powder in your mouth!

Ingredients

- 1 1/2 cups plain flour
- 3/4 cup raw peeled almonds
- 1/2 cup of pork lard or 1/2 cup plus 2 tablespoons of butter
- 3/4 cup granulated sugar
- 1/2 teaspoon cinnamon



Instructions

1. Preheat the oven to 350F (180C).
2. Place the almonds on a baking tray and toast in the oven until they start to go a faint golden color (roughly 8-10 minutes). Reduce the oven temperature to 250F (120C).
3. Take the almonds out of the oven and grind into a flour-like texture in a food processor.
4. Next, in a large mixing bowl, combine the lard/butter, sugar, and cinnamon with an electric hand mixer until smooth and creamy.
5. Add the flour and ground almonds to the lard/butter mixture and incorporate into a dough. (The dough will be quite crumbly, but that's okay!).
6. Place a sheet of waxed baking paper onto a clean countertop or cutting board. In the mixing bowl, work the dough into the shape of a ball, and then put it on top of the baking paper. Carefully flatten it with a floured rolling pin to a rectangle with about a 1/2-inch thickness.
7. Using a cookie cutter, cut the dough into circular cookies.
8. Move the cookie dough to a greased baking tray/cookie sheet (you might want to use a spatula, as the crumbly dough might break apart in your hands).

German Christmas cookies

What you need:

- 250g flour
- 125g sugar
- 125g butter
- 2 eggs
- a little bit of salt
- 1 teaspoon baking powder

1. Mix everything together to get a dough.
2. Put it in the fridge for 30 minutes.
3. Roll it out - 0.3-0.5 cm thick.
4. Cut out stars, moons ...
(use cookie cutters)
5. Bake it 175 degrees C 15-18 minutes.
6. Decorate the cookies...

GAMBAS AL AJILLO (Al estilo abuelita Herminia)

PRAWNS IN GARLIC (Grandma Herminia style)

INGREDIENTS

Español:

0'4 kg de gambas

Aceite de oliva

7 dientes de ajo pelados y laminados

1 o 2 guindillas

Sal

English:

0'4 kg of prawns

Olive oil

7 peeled sliced garlic cloves

1 or 2 chilli peppers

Salt

INSTRUCTIONS

Español:

- Pelar las gambas.
- En una cazuela de barro se pone el aceite, una vez esté caliente se añaden la guindilla y el ajo, antes de que se dore el ajo echamos las gambas peladas y la sal.
- En tres minutos las gambas estarán listas.

English:

- Peel the prawns.
- In a clay pot put the olive oil and get it hot, add the chilli pepper and the garlic slices; before brown the garlic place the prawns and salt them.
- Prawns will be ready in three minutes.



How to peel and slice garlic



Prawns in garlic, cocina con Carmen



CRA Tierras de Sayago, our school

Recipe: MARZIPAN

Ingredients: • 250 gr. of icing sugar • 250 gr. ground almond

• 1 white egg • egg yolk

Directions: First, separate the egg white from the egg yolk. Put the icing sugar, the ground almonds and an egg white in a bowl. Mix until you get a homogeneous paste. Make balls about (15-17 grams) and give them the shape you prefer. Coat marzipan with the yolk.

