

# The International Dessert Collection

**A COLLABORATIVE CREATION BY STUDENTS  
FROM POLAND, TURKEY, THE CZECH  
REPUBLIC, SPAIN, AND GREECE**

**MADE WITHIN AN ETWINNING PROJECT  
"HOW SWEET IS EUROPE"**

**2025**



# RECIPE FOR KROMĚŘÍŽ MUFFIN (HANÁCKY KOLÁČ) CZECH RECIPE!

## Ingredients:

- 500 g plain flour
- 100 g sugar
- 40 g yeast
- 3 egg yolks
- 100 ml oil
- 250 ml milk
- lemon zest
- pinch of salt
- 1 tbsp rum
- plum jam

## Cottage cheese filling:

- 300 g of cottage cheese
- 80 g sugar
- 3 egg yolks
- raisins
- lemon zest



## Crumble:

- 100 g butter
- 100 g sugar, vanilla sugar
- 100 g semi-coarse flour

Prepare a semi-solid dough with the flour, milk, yeast, sugar, egg yolks, oil, lemon zest and a pinch of salt. (Warm the milk slightly, add a teaspoon of sugar and put in the yeast, let it rise, then pour it into the mixture of flour, sugar, egg yolks, oil, lemon zest and salt.)

Divide the dough into 4 parts and roll them out into smaller pancakes. Wrap quarter of the filling in each and roll the dough into a round cake about 25 cm in diameter. Spread with the jam and sprinkle with the crumbs. Bake at medium temperature so that the cakes do not burn and are well cooked. Brush the edges with beaten egg or butter. When baked, cut into wedges like a cake.



# ARROZ CON LECHE

## SPANISH RICE PUDDING



### INGREDIENTS:

- 1 CUP RICE (SHORT-GRAIN IS BEST)
- 4 CUPS WHOLE MILK
- 1 CUP WATER
- 1 CINNAMON STICK
- 1 STRIP OF LEMON PEEL (OPTIONAL)
- 1 CUP SUGAR
- GROUND CINNAMON FOR GARNISH



### INSTRUCTIONS:

- In a pot, combine the rice, water, and cinnamon stick. Bring to a boil, then reduce heat and simmer until rice is half-cooked (about 10 minutes).
- Add the milk and lemon peel. Cook over medium heat, stirring often, until the rice is tender and the mixture thickens (about 20-25 minutes).
- Stir in the sugar and cook for another 5 minutes, continuing to stir.
- Remove the cinnamon stick and lemon peel.
- Pour into serving dishes and let cool. Sprinkle with ground cinnamon before serving.



## How to make Apple Strudel

### Ingredients:

- 1 sheet of frozen puff pastry, thawed
- 3-4 medium tart apples (peeled, cored, and sliced thin)
- 1/3 cup (70 g) granulated sugar (adjust to taste)
- 1 tsp ground cinnamon
- 2 tbsp raisins (optional, soaked in hot water or rum)
- 2 tbsp chopped walnuts (optional)
- Zest of 1 lemon
- 2 tbsp plain breadcrumbs (or ground biscuits/cookies)
- 1 tbsp unsalted butter, melted (plus more for brushing)
- 1 egg (for egg wash)
- Powdered sugar (for dusting)



### Instructions:

1. Prepare the Filling:
  - In a bowl, combine sliced apples, sugar, cinnamon, lemon zest, raisins, and walnuts.
  - Let the mixture sit for 5-10 minutes to develop flavor and soften the fruit.
2. Roll and Fill the Pastry:
  - Preheat your oven to 200°C (400°F).
  - Roll out the thawed puff pastry slightly on a floured surface or parchment paper.
  - Sprinkle the breadcrumbs (or crushed cookies) in the middle — this keeps the bottom from getting soggy.
  - Pile the apple mixture on top of the breadcrumbs, keeping space at the edges.
3. Shape the Strudel:
  - Fold the pastry over the filling like a burrito: fold the sides in, then roll it up lengthwise.
  - Seal the edges well and place the strudel seam-side down on a baking tray lined with parchment paper.
  - Cut a few slits on top for steam to escape.
  - Brush the top with melted butter, then with egg wash (1 egg beaten with a splash of milk or water) for a golden finish.
4. Bake:
  - Bake for 25-30 minutes, or until the pastry is puffed and deeply golden.
5. Cool and Serve:
  - Let it cool slightly.
  - Dust generously with powdered sugar.
  - Slice and serve as-is or with whipped cream or vanilla ice cream for an extra treat.





## Kadayif Dessert (With Pistachio) Turkish recipe!

### Ingredients:

- 500 g raw wire kadayif
- 1,5 cups of melted butter (225 g)
- 1 cup of pistachio pieces (100 g)

### For sherbet:

- 4 cup powdered sugar
- 4,5 water glass of water
- Quarter lemon juice (the peel will be thrown into the syrup)

### Process:

- For the syrup, put the sugar and water in the pot. Boil for 20 minutes on medium heat until it thickens. Add lemon juice, boil for another 5 minutes and remove the syrup from the stove and let it cool.
- Tear the wire kadayif with your hands, break it off from time to time and make the wires a little smaller.
- Pour the melted butter on the kadayif, mix it by airing with your hand and ensure that the whole kadayif is lubricated. Take half of the kadayif you prepared on the tray and press it on the tray.
- Distribute the pistachios evenly over the kadayif. Lay it by spreading the remaining wire kadayif on it.
- Bake the kadaifs in a preheated oven at 200 degrees until golden brown (20 minutes). Carefully turn the kadaif on the other side and bake for 10-15 minutes.
- Let the hot dessert you get from the oven rest for 2-3 minutes and pour the cold syrup on. Take the sweet syrup and let it rest until it cools down.

Serve by slicing.





# KEREBIÇ

## Sweet Cookies with Creamy Foam

### INGREDIENTS:

For the cookies:

- 2 cups of semolina
- 1 cup of all-purpose flour
- ½ cup of butter (soft)
- ½ cup of vegetable oil
- ½ cup of powdered sugar
- ½ cup of water
- 1 teaspoon of baking powder
- 1 teaspoon of vanilla

For the filling:

- 1 cup of ground walnuts or pistachios
- 2 tablespoons of sugar
- 1 teaspoon of cinnamon (optional)

For the white foam (optional):

- 1 cup of soapwort root water
- 1 cup of sugar

### HOW TO

1. Make the cookie dough: In a big bowl, mix semolina, flour, sugar, baking powder, and vanilla. Add soft butter, oil, and water. Mix everything with your hands until the dough is soft. Let it rest for 20 minutes.
2. Make the filling: In a small bowl, mix ground nuts, sugar, and cinnamon.
3. Shape the cookies: Take a small piece of dough and make a ball. Press it flat and put a little filling inside. Close it like a ball again. Press into a cookie mold or shape with your hands.
4. Bake: Ask an adult to help heat the oven to 180°C. Put the cookies on a baking tray. Bake for 20–25 minutes, until they are light golden.
5. (Optional) Make the foam topping: Boil soapwort root in water for 30 minutes. Let it cool and strain it. Beat the water with sugar using a mixer until it turns into white foam. Put a spoonful of foam on each cookie.

# WAFFLES WITH CHOCOLATE ICING

poland



what you need:

- 2 eggs
- 1 cup of milk
- 1 cup of flour
- 2 tablespoons of sugar
- 1 teaspoon of baking powder
- 2 tablespoons of melted butter
- ½ cup of chocolate chips (or a chocolate bar, broken into pieces)
- 2 tablespoons of milk
- 1 teaspoon of butter

LEARN HOW TO COOK  
THIS DELICIOUS POLISH  
DESSERT

🕒 30 minutes

how to

1. Make the waffle mix:
  1. In a big bowl, crack the eggs and beat them with a whisk.
  2. Add the milk and melted butter. Mix well.
  3. Add flour, sugar, and baking powder. Stir until smooth.
2. Cook the waffles:
  1. Ask an adult to help heat the waffle maker.
  2. Pour some batter into the waffle maker.
  3. Close it and wait until the waffle is golden brown.
  4. Carefully take the waffle out. Let it cool a little.
3. Make the chocolate topping:
  1. Put the chocolate chips, milk, and butter in a small bowl.
  2. Ask an adult to help warm it in the microwave for 30 seconds.
  3. Stir until it's smooth and melty. (If needed, warm it a little more.)
4. Put it all together:
  1. Drizzle the warm chocolate sauce over the waffle.
  2. Add sprinkles or fruit if you like!

# Spanish Recipe! Frixuelos

## Instructions:

In a bowl, beat all the ingredients together. Grease the pan with oil and, when hot, pour in a large ladle of batter. Cook and flip. Once cooked, transfer to a plate and sprinkle with sugar. Continue until the batter is finished. You can fill them with chocolate syrup, cream or rice pudding, depending on your taste, but they are delicious just as they are.



## Ingredients

4 eggs  
500ml milk  
200g flour  
Lemonzest  
Pinch of salt  
Dash of anise (optional)  
2 table spoonssugar  
Oliveoil or whatever oil you have  
Sugar for sprinkling



# *Spanish Recipe! Rice Pudding*

## **INGREDIENTS:**

*200 grams of rice  
100 grams of sugar  
2 cinnamon sticks  
1 lemon peel  
2 liters of milk*



## **INSTRUCTIONS:**

*Place everything in a cold  
saucepan: the milk, cinnamon,  
rice, and lemon peel. (Chilling  
everything helps prevent the rice  
from sticking together.) Stir every  
5 minutes for 25 minutes. After 25  
minutes, add the sugar and let it  
boil for about 5 to 10 minutes. Stir  
constantly to prevent the sugar  
from sticking to the bottom of the  
saucepan. After this time, it's  
ready to serve and eat.*

*Polish Recipe!*  
**Jelly with Whipped  
Cream and Fruit**

*W*

### *Ingredients:*

- A can of any fruit, you can use multiple fruit.
- 2 jellies of any flavor.
- 500 ml of 30% cream.
- Fruits for decoration, you can use chocolate balls too!



### *Instructions:*

- Dissolve the jellies in 900 ml of hot, boiled water. Prepare 6 glasses and spread the fruit in them. Pour the jelly over them and put them in the fridge to let the jelly set.

# MELOMAKARONA

A DELICIOUS GREEK DESSERT

## Ingredients

### For the syrup

- 500 g water
- 800 g granulated sugar
- 150 g honey
- 3 sticks of cinnamon
- 3 whole cloves
- 1 orange, cut in half

### Mixture 1

- 400 g orange juice
- 400 g seed oil
- 180 g olive oil
- 50 g icing sugar
- 1/2 tsp. ground cloves
- 2-3 tsp cinnamon
- 1/4 tsp. ground nutmeg
- 1 tsp baking soda
- zest from 2 oranges

### Mixture 2

- 1 kg of flour (1 kg)
- 200 g semolina, fine

For serving  
honey  
nuts

## Method :

### For the syrup

Place a small saucepan on the fire, add all the ingredients except the honey, and bring to the boil.

Remove from the heat and add the honey. Stir and allow the syrup to cool.

Ideally, prepare the syrup 3-4 hours before you start making the melomakarona, so that it has time to cool down when the melomakarons come out of the oven.

### For the melomakarona

Preheat the oven to 190°C in the convection oven.

Pour all the ingredients for mix 1 into a large bowl and mix with a mixing spatula.

whisk with a hand whisk.

In a second bowl, mix the ingredients of mixture 2.

Add the liquid ingredients to the solid ingredients and mix.

very gently with your hands, very briefly (for a maximum of 10 seconds) so that the mixture does not break down

Do not overmix the mixture.

Shape the melomakarona into a uniform shape (3-4 cm in diameter, 30 g each)

and bake for about 20-25 minutes until crispy and nicely browned.

until golden brown and nicely coloured.

Once they are ready, pour the hot melomakarona into the cold syrup and leave for 10-15 seconds.

Drain and sprinkle with honey and walnuts.

Tip!

The dough for the melomakarona doesn't need much work because it will release its oil and won't be crispy.





*This recipe book was created by students from the following schools:*

**8TH PRIMARY SCHOOL OF NEA IONIA VOLOU, GREECE**

**ZÁKLADNÍ ŠKOLA OSKOL KROMĚŘIŽ, THE CZECH REPUBLIC**

**MEHMET AKIF SECONDARY SCHOOL, ŞEHITKAMIL/GAZIANTEP, TURKEY**

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