

Food

I like sandwiches
with cheese.

My brother likes
creaps and with
beans.

Mat'o puts sald and
is bake beans.

Peto' likes fruit and
Michal loves with

ice-cream.

Andrej likes a cup

of coffee and Jožo

nice fruit, salad it

seems Števo loves

apple crumble.

Apple pie

We need:

60 dkg apples

30 dkg granulated sugar

a handful of raisins

rum

30 dkg flour

3 eggs

12 dkg walnuts

2 PL soda

8 Tbsp oil 3 tbsp chocolate powder

10 dkg chocolate

1 currant jam

Butter

Procedure:

Apples shred, zasypeme sugar and stir. Let mixture stand for 10 hours in the refrigerator. Once solidified, add the oil a few drops of rum, raisins, chocolate powder, soda bikarbónu, eggs and chopped walnuts and mix everything together thoroughly. Grease the baking tray with butter and flour vysypeme. Bake the cake 30 minutes at 190 ° C. After cooling it and brush the jam and sprinkle with chocolate melt.



Food in my country

I live in Slovakia. Slovakia is one of European states. Slovak people like eating. We eat a lot of different food. We usually eat five times for a day. For breakfast we normally eat some bread with cheese, butter, ham. For lunch is typical soup and main meat. They are different for each person. And for dinner we eat easier meals like vegetable, salads. Favourite snacks are fruit, dairy meals, ... And I can't forget desserts. We like cakes and sweets. Slovaks buy their food in supermarkets or specially shops like butchery...

My (favourite) favourite recipe is chocolate pudding with fruit. On this recipe we need: chocolate, half liter of milk, four spoons of sugar and some fruit. First, we boil a milk in cooker. Then we mix the chocolate pudding with 100 ml of milk. When the milk boils we put the (co) chocolate pudding in cooker and we don't stop mix it. In some minutes is over pudding ready. We serve it with fruit (apples, oranges, strawberries).

My Favorite Recipe

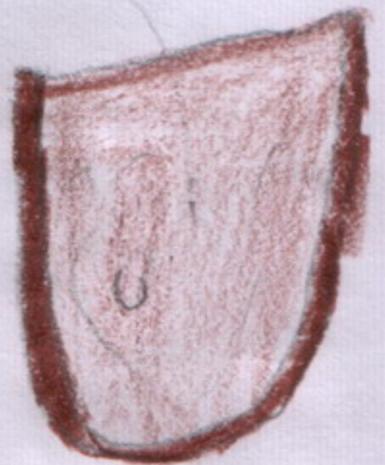
Omelette

Ingredients

- two eggs
- two potatoes
- ~~oil~~ oil
- salt
- ham - sausages
- pepper

Instructions

1. Peel ^{the} potatoes and slice ^{on} circles.
2. ~~Put~~ Potatoes put on frying pan.
3. Into the glass give break eggs and give cook 5 minutes.
4. Cook eggs ^{the} ~~on~~ on cook potatoes ~~and~~ and give cook ~~15~~ 15 minutes.
5. Serve the omelette with bread.

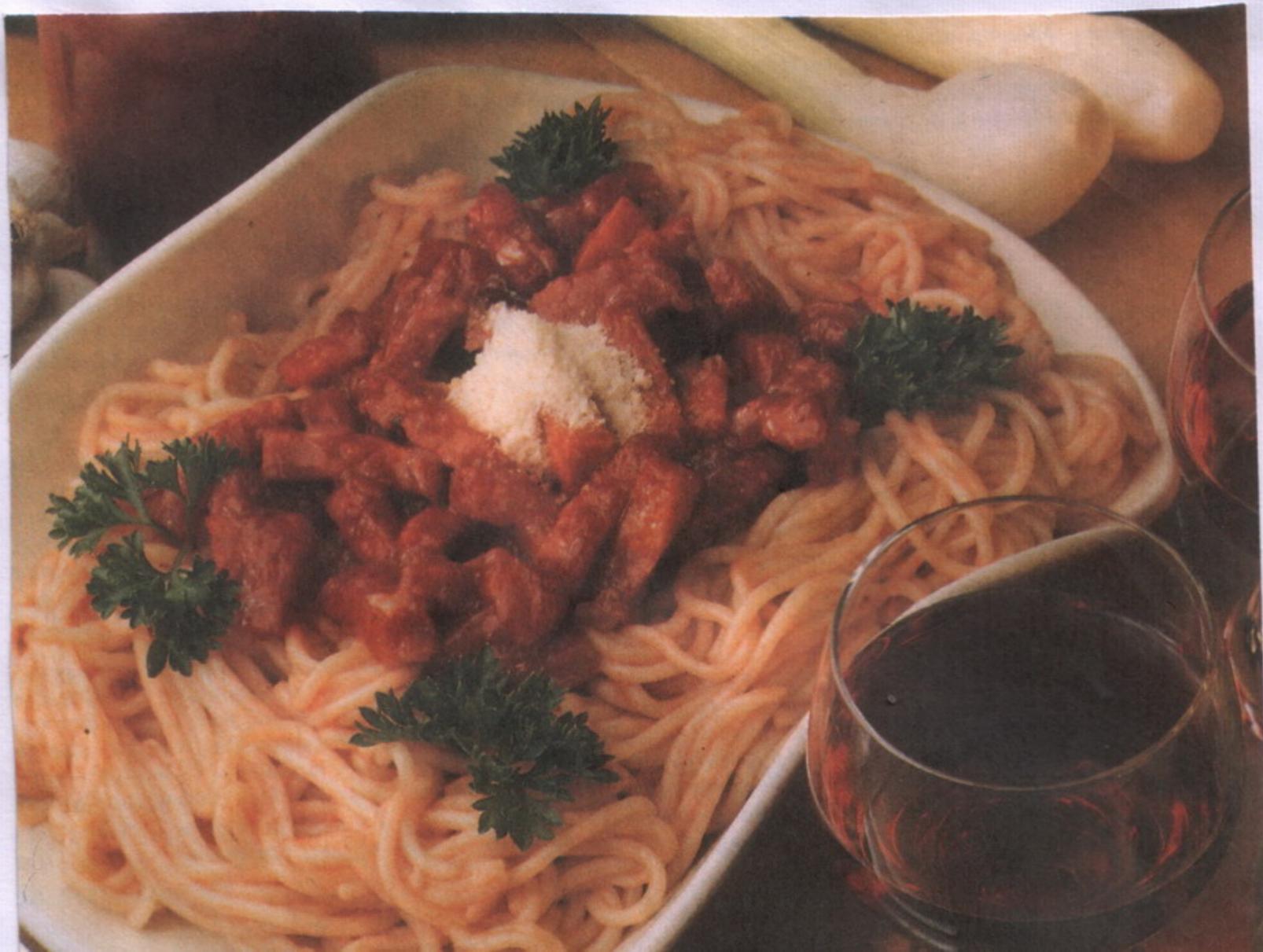


My favorite recipe

Spaghetti

- 500g spaghetti
- 500g salame
- 1 onion
- 300ml ketchup
- oil
- cheese

- Wash their and give in bowl. In oil give onion, (~~onion~~) salame and roast their in pink. Pour on ketchup and a little water. Mixure let parboil. In finish sprinkle cheese.



Apple Pie

250 g flour

150 g sugar

250 g barleycorn

1 packet of cinnamic sugar

1 packet of vanilla sugar

1kg of apples

1 or 2 packet of butter

Jam

Flour, meal, sugar, stir powder, divided into three parts. On greased baking sheet give the first part, which we grabbed apples. Cinnamon sugar, vanilla sugar and jam. Add the second part of the way to repeat it. The third part of the surface sprinkle melted butter. Bake for about 35 minutes. When cool, sprinkle with powdered sugar.



Chips



We need:

- frying pan
- knife
- parer
- potatoes
- oil

• At first slicing potatoes with a parer and chine it with knife.

• pour the oil on a frying pan

• put the potatoes on the frying pan and cooking ^{for} five minutes

(In my country ^{is} _{are} archetipal brinzové halušky)

ingredients

250 g (Auka)

1 packet milk

1 packet koks

chocolate

water

The mix milk, koks and chocolate. Water dipped in chocolate.



My favourite food is pizza and spaghetti.



Cheese



fruit



fish



bread



egg



ice-cream



Tesco



Yes Billa

Spaghetti bolognese

Ingredients

You will need:

500g spaghetti
500g meat
4 tomatoes
tomato sauce
2 onions
pepper
grated cheese
oil
salt



Instructions

Peel the onions and slice them.

Put the onions in a saucepan with the pepper and the salt.

After, put the meat into the saucepan.

Sauce:

Mix the tomatoes and the tomato sauce with a fork.

Then pour the meat, onions and mixture into a bowl.

Mix some Bolognese sauce with the spaghetti.

Serve the spaghetti Bolognese with the grated cheese.



Lasagne

Ingredients

You will need:

Bologna dressing
pork
tomatoes
ketchup
onion
garlic
oil
salt
pepper
butter
flour
milk
cheese
Lasagne dough

Instructions

Peel the onion and the garlic.

Put the onion, the garlic, the pork, the ketchup, the tomatoes, the salt the black pepper in a saucepan. Boil them for 20-25 minutes.

After, put the butter, flour and milk. After, mix the cheese.

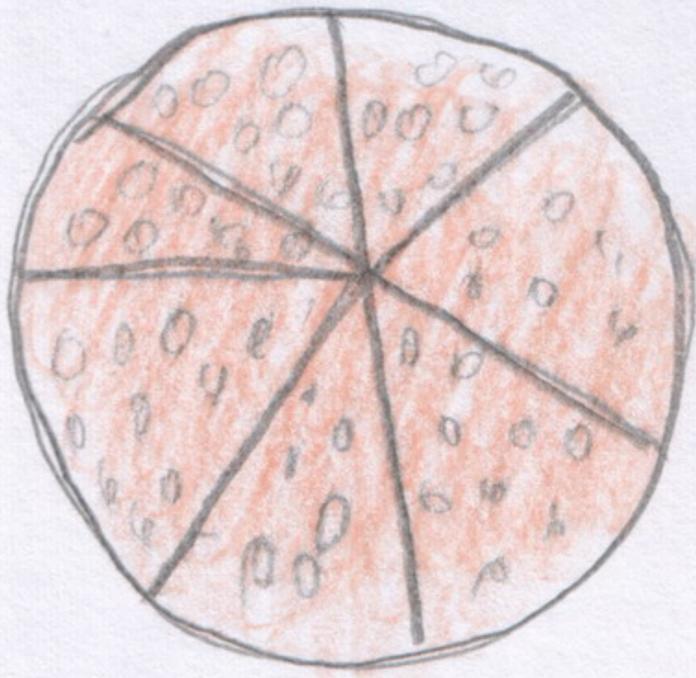
Pour the lasagne dough into a dish. Cover the lasagne dough with the Bologna dressing.

Serve the lasagne with cheese.

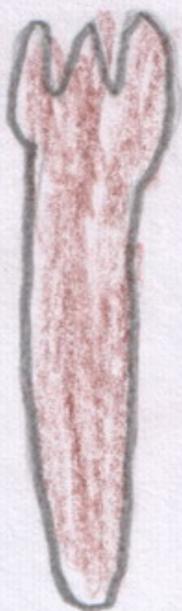


Food

- My favourite food is maghessi and pizza



- pizza



- Omelette

- Omelette is great food.

My favourite recipe...

Risotto

Ingredients

You will need: rice, onion, vegetables, oil, red pepper, beef, grated cheese

Instructions: Wash the vegetables. Then peel them with a knife. Chop the onion, beef and vegetables. Fry all in the oil. Boil the rice in a saucepan and add the vegetables and beef. Mix the rice, beef and vegetables in a dish. That's all. You can serve it in the bowl with the grated cheese and eat it with the fork.



Food

My favourite food is pizza. People buy their ingredients in Tesco, Kaufland, Billa



-pizza

Billa

TESCO



-apple crumble



Food in my country

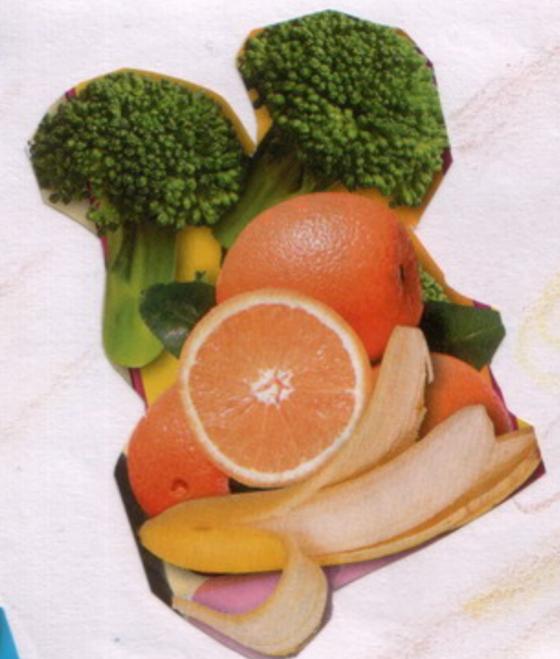
The first meal of the day is breakfast. & Here people eat breakfast usually between 7.00 - 9.00 o'clock.

Our traditional Slovak breakfast is: (~~bread with butter~~)
bread in the egg... But nowadays are popular cereal,
fruit, vegetable, bagette, yoghurt... It are light breakfast.

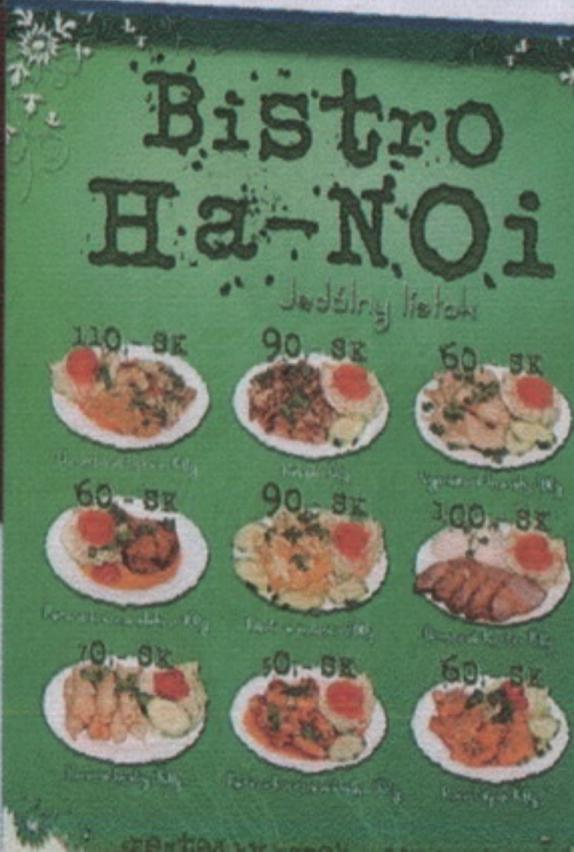
Our traditional lunch are: our traditional
soup is soup with vegetables and a little ~~meat~~ chicken,
but too goulash or soup with beans.

For 2. meal in the lunch people in Slovak have
spaghetti, rice with chicken... But our traditional
meals are: pasta with lipalauer cheese, or dumpling with
meat and cabbage... In this time people don't eat
lunch at home because they have it in the work or school.

People here have desert (it is cake, apple pie...)
Our dinner. For dinner we have cereal, roast, bread...
(light meal)



Food



My favorite recipe

- My favorite recipe is: Ndias in chocolate
- **Ingrediencie:** chine babana, packet pound cake, melt chocolate 200 g.
- **Actions:** between pound cakes emerd banana after dash over chocolate.



Food in my country

- The traditional Slovakai food is sheep cheese dumplink. People eat meals: market, best food, restaurant and home. They normally eat **breakfast**: bread with butter and coffee or tea, yoghurt. **Lunch**: light meal of soup or chicken and salad. **Dinner**: fish with potatoes or vegetables some people or puddink.