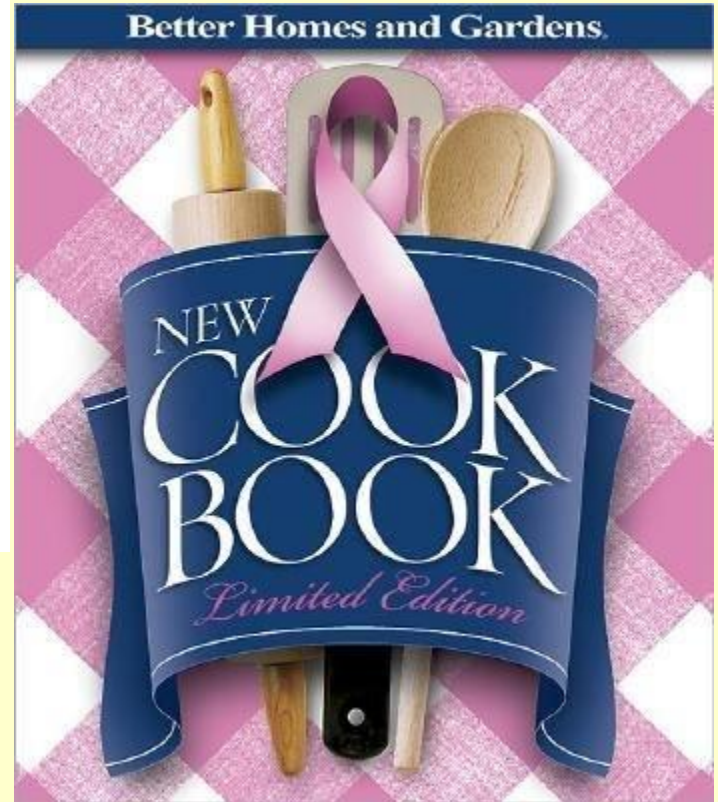


# Cooking lessons



# Recipe book ( Cooking book )



# Recipe book for children

- Pictures ( illustrations )
- Names of products ( ingredients)
- Popular dishes
- Instructions
- Recipes



# Picture A



# Picture B



# Products

		<b>Vegetables</b>				<b>Fish</b>
<b>pasta</b>	<b>apple</b>	<b>onion</b>	<b>cheese</b>	<b>beef</b>	<b>tea</b>	<b>salmon</b>
<b>cereal</b>	<b>lemon</b>	<b>tomatoes</b>	<b>butter</b>	<b>chicken</b>	<b>orange juice</b>	<b>cod</b>
		<b>cabbage</b>				
		<b>potato</b>				

# Popular dishes

- Meat



- Eggs



- Apples



- Potatoes



# Meat Dishes

Meat balls



Chicken soup



Pork chops



Roast beef



# Kitchen tools (utensils)

Frying pan



Bowl (spoon)



Sauce pan



Chopping board (knife)



Pot



Rolling pin





# Instructions (how to cook)

- Cut ( Slide, Chop )
- Fry ( Roast, Grill )
- Boil
- Stew
- Bake ( Knead, Roll out)
- Put ( Add, Pour )
- Mix ( Stir, Blend )



# Apple pie recipe

- **Ingredients:**

- 5 apples, cut up
- 100gr butter, melted
- 1 cup of flour
- 1cup of sugar
- 1egg

- **Instruction**

- Put apples in pie plate
- In a bowl mix 1 cup sugar, flour and butter
- Add an egg, some salt
- Mix well and pour over apples
- Bake at 250 degree for 45 minutes



# Chocolate pudding



# Ingredients:

- 3spf. of cocoa
- 2spf. of cream
- 60 gr. of sugar
- 1 cup of milk
- 100 gr. of breadcrumbs
- 50 gr. of butter
- 2 eggs, 1tspf. of soda
- 60 gr. of flour



# How to cook:

- 1. Mix cocoa, breadcrumbs, butter, flour and soda in the bowl
- 2. Pour warm milk and cream
- 3. Beat up sugar with eggs and add to the dough
- 4. Bake at 200 degrees for 1 hour

# Vegetable Ragout



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Vegetable ragout - stewed vegetables in glass dish

# Ingredients:

- 1 onion
- 1 pepper
- 2 carrots
- some herbs (parsley)
- 4 potatoes
- cabbage



# How to cook:

- 1. Fry sliced carrots, onion pepper with oil in the saucepan
- 2. Cut and add some herbs (parsley)
- 3. Add sliced potatoes and cabbage
- 4. Stew vegetables for 30 minutes and add some salt



# Recipe

- 1.The Name of the Dish
- 2.The Ingredients:
- 3.The Instructions (how to cook):