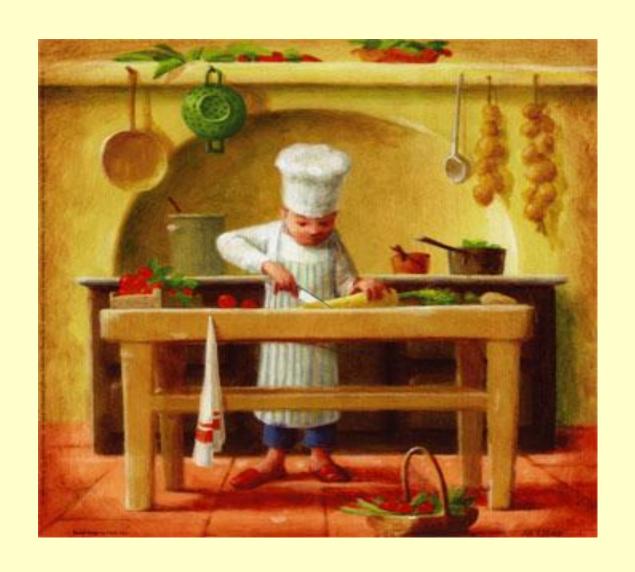
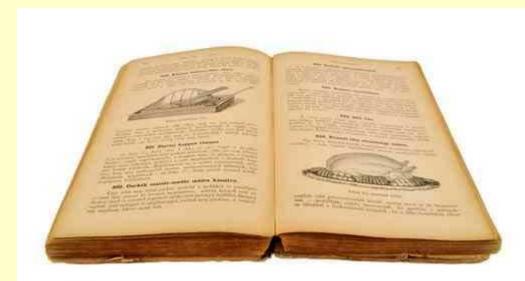
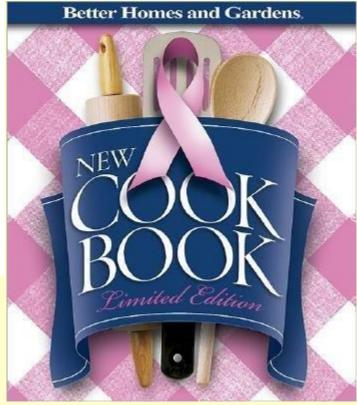
Cooking lessons



Recipe book (Cooking book)





Recipe book for children

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



Picture A

Picture B





Products

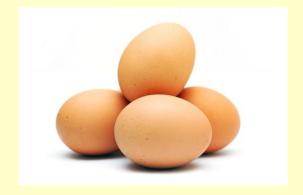
		Vegetables				Fish
pasta	apple	onion	cheese	beef	tea	salmon
cereal	lemon	tomatoes	butter	chicken	orange juice	cod
		cabbage				
		potato				

Popular dishes

Meat



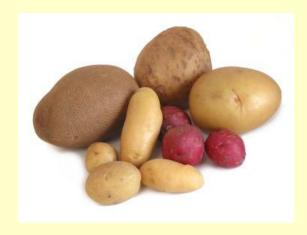
• Eggs



Apples



Potatoes



Meat Dishes

Meat balls



Pork chops



Chicken soup



Roast beef



Kitchen tools (utensils)

Frying pan



Sauce pan



Pot



Bowl (spoon)





Chopping board (knife)



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



WWW.FOTOBANK.COM SF01-2901 Stock Food 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):