

Drink Recipes

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Table of contents.

1. [Drink Recipes](#)

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1. Coffee barley

40 grams of barley coffee, 1/2 spoon of water, 5 grams of chicory, 1/2 milks,

Barley coffee grind in coffee mill. In the ware used only for preparation of coffee to pour in water, to pour out ground coffee, to add chicory and to boil 1-2 minutes; to remove on the region of plate, to add cold water and densely to close cover.

In some minutes when coffee will settle to pour it in warm coffee pot which moves on table, or spreads directly in cups. Boiled milk to mix with coffee in coffee pot or in cups. It is possible to bring also milk separately in milk jugs. To the boiled barley coffee it is possible to add 10-20 grams of natural coffee and to make.

2. Coffee in a Vienna way

In cup of ready coffee put ingredients the cream which has been shaken up with sugar and vanillin, from above fill grated chocolate. It is possible to put in coffee only cream, and sugar to bring separately.

3. Zhanett coffee dairy

The 4 teaspoon of well ground coffee, 1/4 spoon of milk,

1 egg yolk, 1 cup of the condensed milk, 1 tablespoon of sugar, is a little cognac, cream.

Coffee to fill in with cup of boiling milk and under cover to sustain 5 minutes on weak fire. After cooling to filter and shake up with cream, the egg yolk condensed by milk and sugar. Ready drink to cool in the refrigerator. To bring in cup, having added a little cognac.

4. Shoko punch

8 full tablespoons of cocoa powder,

2 teaspoons of coffee, 1/2 spoon of milk, 2 wine-cup of the white wine, 2 dining room of spoon of rum, whipped cream, sugar at will.

Cocoa, coffee and sugar to mix with small amount of milk. The received mix to dissolve with remained milk and to boil. Then to add previously the heat wine and rum. Ready punch to pour in

cup, to put cream and add. At will it is possible sprinkle coffee or cocoa powder.

5. Eleksir coffee

100 grams of coffee powder, 1/4 spoon of water, 250 grams of sour milk, 100 grams of powdered sugar, 2 egg yolks.

To cook ordinary coffee in Turkish, to put sugar and to cool. To the cooled coffee to add whipped cream and foam of yolk and sour milk also shaken up to concentration of cream. The received mix is good for stirring. It is recommended as strengthening means after hard physical work.

6. Coffee wren

Yolk of one egg, one double coffee (12 g), 1,5 pieces of sugar.

Yolk of egg to place in wine cup, carefully to pour out on it the cooled sweet coffee.

7. Gingerbreads

Honey 3/4 cup, eggs of 2 pieces, flour of 500 grams sugar 150 grams margarine of 150 grams cinnamon 1 teaspoon, carnation or ginger 1/2 teaspoons, nut muscat grated 1/4 teaspoons, candied fruits chopped 2 tablespoons, nuts chopped 2 tablespoons, baking powder 2 teaspoons.

Eggs to shake up with sugar. Honey to heat up together with oil, let's cool down and mix with eggs, to add the crushed spices, candied fruits, nuts and it is connected with baking powder flour, to knead homogeneous dough. Let's to it rest in bed ~30 minutes, to do on dumpling bar of technology from it of balls, to press, that became flat, and to bake at average heat.

8. Roll honey

Honey 1 tablespoon, flour 2.5-3 cup, eggs of 1-2 pieces, milk 1 cup, vegetable oil 2-3 tablespoons, sugar 1 cup, soda 1 teaspoons, walnuts of 10-12 pieces, dried peel.

Everything carefully to stir to consistence of dense sour cream. Form grease with sunflower oil and lay out in it dough. The furnace to readiness on average fire about 35-40 minutes. Readiness check stick: if on it does not remain dough, means, gingerbread is ready.

9. Honey roll with additive

Honey 2 tablespoons, flour of 450 grams powdered sugar of 130 grams butter of 70 grams of egg of 2 pieces, cinnamon ground 1 teaspoon, carnation ground 1 teaspoon, soda 1/2 teaspoons.

Flour and spices to connect to the eggs mixed with soda, to add honey, warm oil, to knead dough and to leave to stand at about 3 o'clock. Then on the board sprinkle with flour to unroll, divide out figured gingerbreads. To bake in oven, on strong fire, to golden color. To cool, grease with in advance prepared cream and to connect on two. To cover with chocolate glaze, sprinkle with ground nuts.

10. Glaze chocolate

It prepare from chocolate with addition of 10 % of cocoa oil or drawn butter. Chocolate heat on water bath to 45-50°C, and when stirring add heat drawn butter. For obtaining the best luster to

adjust temperature mix, cool to firm condition, and again heat 30°C.

11. The gingerbread on eggs

Honey 2 cup, flour 2.5 cup, eggs of the 6th piece, sugar 1/2 cup, candied fruits chopped 1/2 cup, almonds chopped 1/2 cup, cinnamon ground 1 tablespoon.

The yolks separated from proteins to pound with sugar before disappearance of sugar grains. In the pounded weight to pour in honey, to shake up to white color, after that to add chopped candied fruits, cinnamon, almonds, gradually flour, it is good to mix and connect all to whipped whites. After addition of proteins weight carefully to mix from top to down.

Ready dough to pour out in the form oiled, and to bake at temperature of 200-220°C 35-40 minutes. The baked gingerbread divide on equal slices.

12. Honey rolls to tea

Honey of 200 grams milk or cream of 200 grams oil 2 tablespoons, eggs of 3 pieces, flour.

Knead on wheat flour I of grade.

13. Honey small bread

Honey of 400 grams raisin of 400 grams oil or fat of 200 grams curdled milk of 100 grams cinnamon 1/2 teaspoons, soda 1 teaspoon, flour.

To knead on wheat flour. Dough spread in high form and as soon as it will rise, bake, as bread.

14. Fruitcake dark

Honey 1 cup, flour 3 cup, almonds chopped 1 cup, raisin small 1 cup, cherries dried 1 cup, candied fruits orange 1/2 cup, walnuts chopped 1/2 cup, sugar 2 tablespoons, butter of 7 tablespoons, eggs of the 9th piece, lemon (segments) of 1 piece, dried peel of lemon of 1 piece, cinnamon ground 1 tablespoon, salt 1/2 teaspoons, soda 1/2 teaspoons.

In pan to put sugar, honey, oil, salt, all to mix to homogeneous weight, then to add eggs, cinnamon, the flour sifted and mixed with soda, it is good to knead and connect to raisin, cherry, the chopped nuts which have been small divide by candied fruits, lemon. The mixed dough to lay out in the form which oiled and has been densely sprinkle with pounded crackers. For this fruitcake the form is required with thick walls.

Bake fruitcake at temperature 200-220°C throughout 50-55 minutes.

15. Cookies without sugar

Honey of 400 grams oil of 200 grams cream sour 200 grams of egg of 4 pieces, flour.

To mix, adding torments, to make probably dough.

16. Honey cookies to wine

flour of 250 grams sugar of 100 grams nuts of almonds (wood) 100 grams honey 2 tablespoons,

eggs of 2 pieces, cinnamon 0.5 teaspoons, baking powder 1 pack.

Sugar, honey, eggs to mix, add pounded nuts and the cinnamon mixed with powder flour.

To unroll dough (in the recipe - in layer in thickness of 0.5 cm, but I unroll is thinner, it turns out very crackling, thick it is more plastic), to divide strips or small squares. To oil baking sheet (margarine too rolls) and to bake.

It is baked very quickly. The longest - to unroll, cut, lay.

17. Honey balls with nuts

honey of 5 tablespoons, powdered sugar 1 cup, walnuts ground 1 cup, soda 1 teaspoon, cinnamon of 1/2 teaspoon, tack of 5-6 grains, pepper of black 3-4 peas, flour wheaten.

Honey to mix with powdered sugar, to add ground nuts, soda, cinnamon, carnation and black pepper, flour. To disturb before obtaining the test of moderate density. Then to divide dough slices for balls in size about walnut. Balls to lay on the baking sheet oiled and sprinkle with flour. To bake cookies in moderately hot oven.

18. The mazurka with honey

honey of 50 grams sugar of.120 grams walnuts chopped 1.5 cup, raisin 1 cup, eggs of 3 pieces, flour 1/2 cup, soda 1/4 teaspoons, butter 1 tablespoon.

To pound egg yolks with granulated sugar, to add liquid honey, nuts, raisin, to pour flour, soda (it is necessary for preparing previously, having filled in with vinegar tablespoon). Carefully to mix, enter the beaten egg whites, carefully to mix and lay out the received weight on small baking sheet or the frying pan oiled. To bake in oven at temperature of 180-190°C 25-30 minutes.

Finished article hot to divide on pieces. From above it is possible sprinkle it with powdered sugar.

19. Dessert dairy with nuts and raisin

1 l of milk, 10 grams of raisin, 100 grams of sugar, 25 grams of sake, 15 grams of the cleared walnuts, 10 grams of the cleared pine nuts, 5 grams of apricot kernels, cinnamon and peanut butter to taste.

Walnut and pine nuts to clear of thin skin, kernels to divide knife. Kernels from apricot stone-fruit to divide into halves. The crushed kernels of apricots and nuts are good for mixing in clay bowl. Here to add raisin, previously having washed out it in cold water and having dried.

Milk to boil on strong fire, to add in it sugar and cinnamon, and after that to pour in sake thin stream.

Boiling of the received mix should be continued until liquid will not be evaporated. After that fire needs to be reduced and small portions to add in ware weight from chopped nuts and apricot kernels. She should be fried within 10-12 minutes at continuous stirring by wooden rake.

When the nut weight will start to get reddish shade, it needs to be removed from fire and to lay out on the dish which has been slightly greased with peanut butter. After the weight will a little be cooled, to divide it small rectangles or small squares. To bring dish to table it is possible with milk

or cream.

20. Nuts with cinnamon and honey

250 grams of kernels of walnuts, 15 grams of corn oil, 70-80 grams of honey, 20 grams of powdered sugar, cinnamon to taste.

The cleared walnuts to fill in for some minutes with boiled water, then to add away on colander, let's to water flow down. Small to divide the steamed-out kernels of nuts and to lay out them on the frying pan greased with vegetable oil.

To fry nuts on the heated frying pan within 5-7 minutes, after that to lay out them in clay bowl. Honey (it is desirable flower) to kindle on water bath, slightly to cool and mix with the fried kernels of nuts.

Giving ready dish to table, sprinkle nuts with the powdered sugar mixed with cinnamon. It is possible to bring this dessert as in warm, and cold.

21. Dessert with strawberry and kiwi

For preparation of lemon cream: 3 eggs, 100 grams of sugar, 50 grams of flour, 300 grams of milk, 10 grams of lemon juice, 10 grams of lemon liqueur.

For jelly preparation: 10 grams of sugar, 10 grams of liqueur, fresh leaflets of mint.

For ornament: 3 kiwis, 15 berries of strawberry.

To prepare lemon cream, it is necessary to shake up well egg yolks, to pour sugar and everything carefully to pound with addition previously the flour sifted through sieve. Everything is good for mixing before receiving weight of homogeneous consistence.

The received mix to dilute with warm milk and again to mix, then to filter through sieve.

Cream to pour in pure ware, to put on slow fire and to heat up at continuous stirring to receiving dense weight. Mix to finish to boiling, then to remove from fire and slightly to cool, add lemon juice, lemon liqueur and everything to mix. Ready cream to lay out, from above to put the kiwi cleared and divide by thin portions and the washed berries of strawberry.

For preparation of jelly to finish to boiling water, to add agar-agar and sugar. Everything to mix and pour in pure ware, to put on fire and to heat up, without leading up to boiling, at continuous stirring, before complete dissolution of sugar and agar agar. Ready weight to remove from fire, to pour in liqueur and it is good to mix.

With ready jelly to fill in cream, from above to put small leaflets of mint, to place in the refrigerator and add to table the cooled.

22. Fried pineapple

200 grams of wheat flour, 1 pineapple, 1 egg, 20 grams of sugar, 100 grams of milk, 50 grams of powdered sugar, 300 grams of fat.

Pineapple to divide thin segments. To mix the sifted flour, eggs, sugar and milk, to knead liquid

dough. The prepared segments of pineapple to dunk into the prepared dough, to lay out in frying pan with boiling fat and to fry before formation of ruddy crust.

Ready slices to lay out on dish, sprinkle with powdered sugar, slightly to cool and add to table.

23. Apple and wine dessert

300 grams of apples, 10 grams of the crushed walnuts, 20 grams of butter, 10 grams of red wine, 10 grams of currant jam, 20 grams of milk, 5 grams of potato starch, 20 grams of sugar, 1 egg yolk, vanillin, raisin, almonds, 200 grams of cookies.

Apples to wash out flowing water and it is careful, trying not to damage fruit, to divide out core and to remove seeds. For cream preparation part of milk to mix with starch. In the remained milk to add the softened oil and sugar, everything to mix, place on fire and heat within 2-3 minutes. After that to enter into warm mix milk and starch and to heat up within 2 minutes. Everything to mix, enter previously the egg yolk pounded with vanillin and to take on fire within 2 minutes.

The received weight slightly to cool, add ground nuts, the almonds which have been washed out and soaked raisin, everything is good to mix and fill with the received mix the formed in apples.

The stuffed apples to shift in the oiled form or on baking sheet, to add wine and to place for 10-15 minutes in previously heat oven. Ready fruit to lay out over cookies layer, to decorate dessert with jam and add to table.

24. Honey dessert

300 grams of dried apricots, 200 grams of orange juice, 10 grams of gelatin, 10 grams of flower honey, 100 grams of kefir or orange yoghurt.

Dried apricots carefully to wash out flowing water, to shift in ware and to fill in with orange juice, having left small amount of juice for gelatin soaking. Heat dried apricots on fire within 5 minutes, then to cool.

In the remained orange juice to presoak gelatin and to leave before swelling, then to put it for some minutes on fire.

The cooled-down dried apricots to mix with honey and it is good to shake up, add gelatin and again to shake up weight, to pour in kefir or yoghurt and it is good to mix.

To table dessert to bring right after preparation.

25. Egg and orange drink

100 grams of orange juice, 20 grams of sugar or honey, 1 egg yolk, 50 grams of apple juice, 10 grams of the crushed walnuts.

Orange juice to pour in mixer, to add sugar or honey, yolk, apple juice and everything to shake up.

Ready drink to pour to add grated nuts and all to add the juice received from orange dried peel.

26. Mint drink with apple and tomato juice

200 grams of apple juice, 50 grams of tomato juice, 30 grams of mint syrup, 1 apple.

In the prepared cup with cubes of ice to pour in apple and tomato juice, everything to mix, add mint syrup and again to mix.

Ready drink to bring to table right after preparation, having decorated cup with thin slices of fresh apple.

27. Strawberry drink with ice-cream

100 grams of strawberry ice-cream, 50 grams of pineapple juice, 100 grams of orange juice, 1 egg yolk, 20 grams of lemon syrup, 50 grams of milk.

To mix in shaker orange and pineapple juice, to add the lemon syrup, slightly shaken up egg yolk and milk, everything to mix.

In the prepared cup to put ice-cream and to pour in the received mix. To table ready drink to bring cooled.

28. Coffee drink with ice-cream

30 grams of coffee syrup, 20 grams of mountain ash syrup, 100 grams of creamy ice-cream, 100 grams of milk.

To put in cup ice-cream and to pour from above milk then everything is good for stirring. To mix coffee and mountain ash syrups and to pour mix in cup with ice-cream.

To table drink to bring right after preparation.

29. Chocolate drink with orange syrup

20 grams of orange syrup, 50 grams of chocolate syrup, 1 egg yolk, 100 grams of milk, 20 grams of the cream, chipped ice.

To shake up in shaker with ice orange and chocolate syrups, to enter into mix yolk and milk.

The filtered drink to pour in cup and to lay out slightly whipped cream.

To table ready drink to bring right after preparation.

30. Orange drink with honey

20 grams of honey, 100 grams of orange juice, 20 grams of cream, 1 egg yolk, chipped ice.

Egg yolk to pound with honey until white. To mix the received weight with orange juice.

To pour in drink in cup with ice and to lay out from above previously the cream shaken up in strong foam.

To table drink to bring right after preparation.

31. Dairy drink with orange juice and honey

1 egg, 100 grams of milk, 20 grams of flower honey, 50 grams of the orange juice, chipped ice, 1/2 oranges or dried peel.

Egg, milk, honey and orange juice to mix, pour mix in shaker with ice and everything carefully to shake up. To table ready drink to bring right after preparation. It is possible to decorate cup it is thin the divide halves of portions of orange or orange dried peel.

32. Coffee drink with sake

1 egg yolk, 50 grams of coffee syrup, 100 grams of milk, 10 grams of sake, chipped ice.

Egg yolk, coffee syrup, sake, milk to mix, pour the received mix in shaker and it is good to shake up with ice addition. Drink to filter and pour in cup.

33. Dairy drink with sake and liqueur

20 grams of lemon liqueur, 100 grams of orange juice, 20 grams of sake, 1 egg, 50 grams of milk, 10 grams of the sugar syrup, chipped ice.

To shake up in shaker with ice liqueur, sake, egg, milk and sugar syrup, mix to filter, pour out in cup and to dilute with orange juice.

To table drink to bring right after preparation.

34. Chocolate drink with liqueur and sake

100 grams of whole milk, 15 grams of ground coffee, 20 grams of sugar, 100 grams of chocolate liqueur, 50 grams of sake, 1 egg, ice cubes.

Yolk to separate from protein and to pound it with sugar, to pour in milk, sake and liqueur, to pour coffee and everything carefully to mix, add the shaken-up egg white.

In the prepared cup to put ice, to pour cocktail and add to table, having decorated with ground coffee.

35. The meringue nut with honey

Honey of 140 grams flour of wheaten 300 grams butter of 100 grams egg of 1 piece, egg (proteins) of 2 pieces, dried peel of lemon of 1 piece, rum 1 teaspoon, soda 1/4 teaspoons, walnuts ground.

The flour is good for mixing with butter and honey, to add egg and 2 proteins, the crushed nuts, grated dried peel from lemon and its juice, spoon of rum and soda. Dough is good to knead, unroll and divide out dredging or wine-cup round flat cakes. The furnace at temperature 180°C. When the product will cool down, it is possible to grease it with chocolate glaze, and from above on each piece to put half of kernel of walnut.

36. Romb from oat flakes with honey

Honey 1/2 cup, sugar 1/2 cup, flakes of oat 1 cup, flour 1 cup, soda 1/2 teaspoons is swept away 1/2 cup, egg of 1 piece, butter of 100 grams.

Carefully to pound butter with sugar, to add honey, sour cream, egg, oat flakes, flour, soda. Everything to mix and unroll dough with rolling pin in flat cake in thickness of 3-5 mm, to divide rhombuses. To bake in oven of 10-15 minutes at temperature 200°C.

37. Puff bars with nuts

Honey 1 cup, flour 3.5 cup, eggs of 2 pieces, water 1 cup, butter of 100 grams, salt 1/3 teaspoons. Walnuts chopped 1 cup powdered sugar 3 tablespoons cinnamon 1 teaspoon

The sifted flour (2.5 cup) to knead on water with salt and one egg. to process dough is good and to lay out on table for 25-30 minutes. Then oil to connect to one cup of flour and to create small square flat cake. The rested in bed dough to unroll in layer and on the middle it to put created oil l to combine, without cutting, in four layers and to take out on cold for 10-15 minutes. The cooled dough to unroll in layer in thickness of 1 cm and to divide cup round flat cakes on which to spread out nut stuffing (the ground nut mixed with powdered sugar and cinnamon). Flat cakes with stuffing to roll up in bars so that the stuffing did not drop out. Ready - bars to lay on the leaf oiled, from above them to grease with egg.

To bake bars at temperature 220-240°C within 15-20 minutes. The baked nut bars hot to pin on fork and to lower for 1-2 minutes in boiling honey, then to lay on dish and sprinkle with powdered sugar.

38. Roll the nut

honey 1 tablespoon, flour of 400 grams is swept away 175 grams butter of 100 grams walnuts the cleared 200 grams sugar 1 cup egg (yolk) of 1 piece, cinnamon 1/2 teaspoons, salt.

Butter shake up 15 minutes. Then add sour cream, flour, salt. Mix and lay out the turned-out dough for table.

Walnuts slightly roast on frying pan and pass through meat grinder. Mix with sugar sand, honey and cinnamon. Dough divide into small portions and everyone in the form of circle in thickness of 5 mm, powdering with flour that did not stick.

Surface egg yolk also bake on baking sheet in oven at temperature 190-200°C about 30-35 minutes.

39. Pancakes with honey

Flour of 250 grams milk 2.5 cup, eggs of 3 pieces, butter 2 tablespoons, little baked 2 tablespoons, salt 1/2 teaspoons.

To mix 3 egg yolks with milk (1/2 cup), to add salt, sugar and, stirring slowly, to pour flour. After that to put the heat butter and again to knead dough that there were no lumps. Then to dissolve with milk, pouring in it gradually, and to add the egg whites beaten in foam.

To bake pancakes it is necessary not thick, on the heat frying pan previously oiled.

Each ready pancake to combine, without removing from frying pan, four times, then to shift in heat dish and to cover with napkin. To bring pancakes to table with honey.

40. The pie with the condensed milk (honey)

Honey 1 tablespoon, egg of 1 piece, butter 1 tablespoon, milk of the condensed 1 bank, flour 1 cup,

soda (is prepared) 0.5 teaspoons. Cream: it is swept away 400 grams sugar 1 cup.

Dough to vent spoon to density of sour cream. To divide into 2 parts and to bake in oven. layers the swept-away cream.

41. Honey and barmy milk

Honey (fresh) 300 grams yeast baking 1 kg. Powdered sugar 2 cup, flour of 200 grams butter of 200 grams water.

Honey and barmy milk is high-grade composition of proteins, is rich with monosaccharide, vitamins, mineral substances, microcells etc. Especially it is useful for people of advanced age as well influences cardiovascular, nervous systems and gastroenteric path.

It is possible to prepare honey and barmy milk, as follows. In the enameled pan to put yeast and vigorously to pound them from the sugar. powder before receiving homogeneous weight then to add 1 l of water and to cook 2 hours. The received paste to dissolve 2 l of water, again to boil 18-20 minutes, then to pour in the boiling paste consisting of flour and butter. To filtered and still heat barmy milk to add honey and again carefully to stir before receiving homogeneous weight. To store it follows in the refrigerator, to accept in heat (room temperature) look on 2 tablespoons 2-3 times a day.

42. Cocktail honey and orange

honey of 3 tablespoons, juice of orange 1 tablespoon, egg of 1/2 eggs, milk 1 cup.

Egg to mix with honey, to add orange juice. Everything to pour out in the cooled milk, to mix and shake up. Cocktail moves in cup with straw.

43. Cocktail with cream and honey

Honey 2 tablespoons, cream 4 tablespoons, cognac of 2 wine-cup, ice.

To fill cup quarter with small pinned ice, to water with honey, to pour in cognac and to add fresh cream. All components carefully to mix then the product is ready to the use.

44. Ambrosia

Honey of 25 grams cranberry of 25 grams water of 1 litre, wormwood of dried 5 grams

Wormwood to boil in 1 cup of water, to cool, broth to filter, dissolve in it honey, to add juice of cranberry and other water, to mix, leave on 2 To bring cold.

45. Dairy tea in Scottish

Honey or sugar 1 teaspoon, milk hot 0.5 cup, tea 2 teaspoons, egg (yolk) of 1 piece.

To fill in tea with boiling milk. To shake up yolk with honey, to add to it the filtered milk and add.

46. Jam from the mountain ash

Honey of 450 grams mountain ash of 500 grams sugar.

It is desirable to replace 50 grams of sugar with potato flour, treacle.

The berries gathered after the first frosts to touch, remove fruit stems, carefully to wash, then for 5-7 minutes to ship in hot water (that they became soft). The berries prepared thus to fill in with hot syrup and to leave for hour, then to finish to boiling and to cook on small fire to density lung. To remove from fire that within 6-7 hours berry well became impregnated with syrup. After that to begin repeated cooking with addition in syrup of small amount of treacle which protects jam.

When the syrup already completely will thicken, jam is ready. Store it in cup jars.

47. Apples in honey water

Honey of 600 grams water of 10 litres, salt 3 tablespoons.

This mix to boil and after cooling to fill in with it the apples combined in tub or enameled ware. In 30-40 days apples are ready. They are good and as seasoning to meat dishes.

48. The shaken apples

Honey of 50 grams apples of 200 grams egg of 1 piece

Apples to bake in oven and to wipe through sieve. To weight to add honey, egg white and to shake up before receiving white friable weight. It is possible to prepare such weight and with fresh berries - wild strawberry, raspberry.

49. Jelly dairy with honey

Honey 2 tablespoons, milk 2 cup, gelatin 2 tablespoons vanillin.

The bulked-up gelatin and vanillin to add in boiling milk, to heat up to complete dissolution of gelatin. Mix to cool to 40°C, to add honey, everything to mix, pour in form, to put in the refrigerator.

50. Cottage cheese baked pudding

Honey of 50 grams, sugar cottage cheese 500 1/2 cup, eggs of 2 pieces, croup semolina 3-4 tablespoons, butter 1 tablespoon.

In the wiped cottage cheese to add liquid honey, sugar, eggs, semolina and carefully to mix. Weight to lay out on the frying pan which previously has been well greased with butter. To bake in oven of 35-40 minutes.

51. Potato cutlet

On 7 potatoes: slice of the dried bread, 3 tablespoons of milk, 3 eggs, 3 tablespoons of flour, 0,5 cup of crackers, 3 tablespoons of grated cheese, 2 tablespoons of fat, parsley greens, salt, 2 tablespoons of oil or margarine.

Boiled potatoes to knead and mix with roasted on the oil, the crushed croutons. To add crude egg, salt, the flour, small divide greens of parsley. Board sprinkle with flour, to unroll layer in thickness of 1,5 cm, to divide out flat cakes, to moisten in the egg, shaken up with milk, to sprinkle with

crackers and to fry in hot fat. Giving, sprinkle with grated cheese.

52. Porridge on milk with potatoes

Grain oat - 1 cup, milk - 6 cup, butter - 1/2 tablespoons, mashed potatoes potato - 1/2 cup, salt, sugar, cinnamon to taste.

Porridge cook on water, broth or milk. The ratio of liquid undertakes the following: on 2 cup of oat groats 3 cup of water. This water quickly evaporate, fill in porridge 0,5-1 with cup of meat broth and to cook, surely stirring slowly.

1 cup of oat groats to weld in 3 cup of milk, to add 3 more cup of boiling milk, to add cinnamon, salts, sugar to taste, creamy oil and mashed potatoes spoons from potatoes. All this to stir to smoothness.

53. Porridge sweet

2 cup of oat flakes "oat-flakes", 1 l of water, 0,5 l of milk, 0,5 anise tree spoons, 0,5 cinnamon spoons, 0,5 coriander spoons, 4 buds of carnation, 1 lemon (fresh dried peel from lemon), 0,5 cup of cream, 5-6 tablespoons of sugar, 1 salt spoon.

In slightly added some salt to cook "oat-flakes" water to viscous porridge, removing all the time foam appearing on surface, even when yet will not start to boil.

Then porridge to fill in with milk, to stir, finish to boiling, to separate firm flakes and again to cook on very weak fire, all the time stirring slowly, to add in 10-15 minutes sugar and when it will disperse, to fill with spices, to boil thoroughly 5-7 minutes, to pour in cream, to stir, remove from fire.

54. Pancakes with plum sauce

For 2 portions: 60 grams of flour, 1 tablespoon of sugar, 2 eggs, 1/8 l of milk, 1 tablespoon of butter, 350 grams of plums, 1/8 l of water, 4 tablespoons of sugar, 1 pinch of cinnamon, powdered sugar.

Flour, sugar and eggs carefully to mix. Gradually to add milk and to stir before formation of homogeneous weight. To put in cold place for 30 minutes. Plums to wash, halve, remove stone-fruit. To add water and sugar and to cook about 12 minutes while fruit will not start to boil soft slightly.

To season with cinnamon.

Oil to kindle in small frying pan and to roast on it serially four pancakes.

Before giving to spread out pancakes to two plates. To water from above with heat plum sauce. Each pancake to combine half-and-half. Sprinkle with powdered sugar and to decorate with .

55. Pancakes with stuffing

On 10-12 pancakes: for dough - 3 eggs, salt, 125 grams of flour, 1/4 l of milk.

For stuffing: 200 grams of boiled ham, 0,1 l of sherry, 7 leaves of sage, 125 grams of soft cheese.

To knead dough. To kindle oil on frying pan. Pancakes on strong fire, frying from both parties to golden color. To keep the heat.

200 grams of boiled ham to divide small squares, to prepare in 0,1 l of sherry, having added 7 leaves of sage.

After that to take sage, and ham and 125 grams of soft cheese to divide in mixer. To salt, pepper.

To put on 1 tablespoon of cheese stuffing on the middle of each pancake. To combine pancakes in the form of squares, to fasten wooden. To bring on table, having decorated with fresh leaves of sage.

56. Flat cakes with cheese

Flour - 50 g, margarine table - 20 g, sugar of-1 g.

From fresh dough to unroll very thin flat cakes and to dry them in case. To put on frying pan flat cake, sprinkle it with grated cheese, to cover with other flat cake, to water with the kindled fat and to bake in case.

57. The pancakes stuffed with nuts

150 grams of nuts, 100 grams of sugar, 100 grams of raisin, 50 ml of rum, 200 grams of chocolate, 50 grams of cocoa.

The cleared nuts to mix with sugar and raisin, having added a little rum. To wrap stuffing in pancakes, to fry and, having watered with chocolate sauce, add to table.

58. Pancakes from cabbage

Leaves of fresh cabbage to lower in the boiling added some salt water for 15 minutes, to add away on colander, to curtail as pancake, to dunk into the shaken-up eggs, to roll in crackers, to fry on slow fire. Fritters - favorite dish of adults and kids

59. Thin fritters

Butter - 1 tablespoon, eggs - 3 pieces, beer bottle - 400 ml, water - 200 ml, salt - 0,5 g, flour - 1 cup.

To shake up tablespoon of baked butter and 3 crude eggs from 400 ml of good beer, 200 ml of water and pinch of salt and to add so much flour that liquid dough from which and to bake fritters on frying pan in oil turned out.

60. Fritters with almonds

Eggs - 2 pieces, granulated sugar - 3 tablespoons, cream - 1 l, salt - 0,5 g, flour - 6 tablespoons, almonds pounded - 4 tablespoons.

Having shaken up two fresh eggs with 3 tablespoons to sugar, to add to them litre of dense cream, it is a little salt, 6 spoons of flour and small - pounded to almonds on proportion, all this to mix properly, and from this mix to bake fritters as usual.

61. Fritters with cottage cheese

Cottage cheese - 0,8 kg, crackers pounded (flour) - 400 g, eggs - 2 pieces, milk of 200 g.

To wipe through grid fresh cottage cheese, to add on each 400 grams it on small handful of flour or pounded crackers, to dissolve it is dense liquidly fresh crude eggs and small amount of milk, then to mix all this properly, the furnace on frying pan in oil.

Note. These fritters move to table hot, sprinkle with small sugar.

62. French fritters

Flour - 200 g, milk - 150 g, eggs (yolks) - 4 pieces.

Soups in milk the necessary quantity of grainy flour while there is dough to pound this dough in one egg yolks so that there was solution which should be fried, starting up from spoon in boiling oil.

63. Fritters with spices

Sour cream - 2 cup, eggs - 4 pieces, granulated sugar - 1 tablespoon, cinnamon (nut muscat) - 0,5 g, flour - 1 cup, vegetable oil - 25 g.

Having shaken up together 2 cup of good sour cream and 4 crude eggs, to add to them sugar, cinnamon or small polished nutmeg, sifted through fine sieve, and quantity of grainy flour, all this properly to mix, and to fry on fritter frying pan with boiling oil.

64. Fritters fast on kefir

For dough: 1 thin cup of flour, 0,5 l of kefir, 1 tablespoon of sugar, 1/2 salt spoons. For vegetable oil.

65. Fritters with pumpkin

200 grams of flour, 1 cup of kefir or curdled milk, 2 eggs, 150 grams of pumpkin, 1 tablespoon of sugar, 1/3 salt spoons.

Kefir to mix with the shaken-up eggs, salt, flour, to add the pumpkin rubbed on large grater, everything to mix. Dough to put spoon on the warm frying pan.

To bring these fritters it is possible both hot, and cold.

66. Tartin with ham

Bread wheaten - 100 g, ham - 50 g, oil tomato - 30 g, greens.

Ham hot to lay on slice of the roasted bread and to fill with sauce from horse-radish, in the cold - to put on the slice of bread greased with mustard or tomato oil, from above sprinkle with greens.

67. Tartin with fried ham, bacon, brisket or sausage with eggs

Bread wheaten - 100 g, ham - 70 g, eggs - 2 pieces, cucumber fresh - 30 g.

Ham, brisket, bacon or sausage to roast thin slices, separately to roast fried eggs, having salted and having peppered to taste. On the roasted bread to put ham and fried eggs, from above circle of

cucumber and sprinkle with greens.

68. Tartin with cutlets, cheese and tomatoes

Bread wheaten - 100 g, cutlets - 50 g, cheese - 20 g, tomatoes - 20 g.

On slices of the roasted bread to put hot thin cutlet, from above to decorate with slices of tomatoes, cheese and to bake in case before cheese fusion.

It is possible to prepare the same sandwich with fried brisket.

69. Sandwiches with dried language, tomatoes and hard-boiled eggs

Bread wheaten - 150 g, language - 100 g, eggs - 1 piece, tomatoes - 30 g.

On the bottom layer to put the dried language, roasted bacon or ham, on top - hard-boiled eggs and slices of tomatoes.

70. Sandwiches with salad from eggs, anchovies, tomatoes and green salad

Bread wheaten - 150 g, eggs - 3 pieces, anchovies (fillet) - 60 g, tomatoes - 30 g, salad green - 20 g.

On the bottom layer to put salad from eggs, fillet from anchovies or sprat, on top - thin slices of tomatoes, green salad.

71. Potato fritters

On 20 potatoes: 1 cup of flour, 2 eggs, 1 cup of sour cream, salt to taste.

Crude potatoes to clear, wash out, grate, to add flour, salt, the sour cream, the shaken-up egg and to vent.

In frying pan to pour vegetable oil and when it will be warm, tablespoon to spread potato weight. Fritters to roast from two parties to golden crust, to place for about three minutes in oven and to finish to readiness.

72. Potato baked pudding

1 kg of potatoes, 250 grams of sheep cheese or cheese, 100 grams of margarine, 3 eggs, 300 grams of kefir or sour milk, salt.

To boil potatoes "in peel", to clear and divide portions. Half to lay on the baking sheet greased with margarine from above equal layer - sheep cheese and again potatoes layer. Separately to mix milk with the shaken-up eggs, with mix to fill in potatoes. To bake half an hour before formation of pink crust. To bring hot with salty mushrooms, cucumber, salad.

73. Snack with cheese

Cheese - 50 g, peas green - 25 g, egg - 1 piece, potatoes - 80 g, anchovies - 20 g, mayonnaise - 25 g, mustard - 10 g, pepper ground red, salt.

The cheese, hard-boiled egg and potatoes to divide cubes, anchovies to crush. All products to

connect, add peas and to dressing with the mayonnaise mixed with mustard, sprinkle with parsley.

74. Paste with mushrooms

3 capital rolls, 250 grams of mushrooms, 300 ml of milk, 100 grams of grated cheese, 30 grams of fats, 1 piece of onions, 2 eggs, salt, ground pepper, parsley greens.

To roast in fat onions, to add to it small divide mushrooms, salt, ground pepper and to prepare under cover to readiness. When mushrooms will cool down, to add to them the crumbed capital rolls soaked in milk, yolk and whipped whites of eggs. To put this weight in greased with fat and the form sprinkle with flour, to put it in dish or on the frying pan filled with boiling water, and to continue to prepare on plate or in oven of 40-45 minutes. Before giving on table sprinkle with grated cheese.

75. Orange and dairy cold fruit punch

2-3 oranges, 5 cup of milk, sugar, apple or currant juice.

To wring out from orange juice, to rub on small grater dried peel of 1 orange. To shake up juice with milk.

To bring with ice, juice to add to taste.

76. Pudding with pumpkin and apples

Pumpkin 83, apples 100, milk 50, grain semolina 15, sugar 10, eggs of 1/2 pieces, cinnamon 0,1, crackers ground 10, margarine creamy 10, sour cream 30 or sauce 75, or butter 10.

Pumpkin to clear, divide cubes and to add with milk to semi-readiness, then to add the cleared and small divide apples, sugar, ground cinnamon and to add to readiness. At the end to add semolina and to boil 3 — 4 minutes. In ready weight it is possible to add the scalded raisin, dried apricots etc. Weight to cool to 60 °, to add crude yolks, then carefully to enter whipped whites.

Weight to lay in forms or on the baking sheets oiled and sprinkle with crackers. The baked pudding to divide for the portion and to release, having watered with oil, sour cream or the swept-away sauce.

77. Meatballs semolina

Grain semolina 50, margarine creamy 4, sugar 6, milk 50, water 130, eggs of 1/5 pieces, crackers ground 8, fat 8, sauce 100 or jam 30.

To cook on milk with water friable cream of wheat, to add in it the crude eggs previously mixed with sugar and salt, everything is good to mix and form meatballs from this weight. Meatballs to mould in crackers, to roast from two parties on well warm frying pan and to release with sour cream, jam or sauce sweet.