

FOOD

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2b



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Dear Sophia,
This is a well-curating
collection of delicious
foods.

You're making me hungry.
😊

Very nice layout
Excellent work.

Just perfect

10/10

Tools

English	Deutsch
tea spoon tsp.	Teelöffel TP.
table spoon tbsp.	Esslöffel EP.
Bottle opener	Flaschenöffner
Bowl	Schüssel
Bread knife	Brotmesser
Cutting board	Schneidbrett
Egg slicer	Eierschneider
Egg timer	Eieruhr
Mea. surring jug	Messbecher
Mortar and pestle	Mörser
Rolling pin	Nudelwalzler
tea towels	Geschirrtücher
Spatula	Spachtel
Whisk	Schneebesen
Wooden spoon	Kochlöffel
Pasty brush	Ölpinzel
Pot holder	Topfgrappen
Grater	Reibe
Flat pan	Pfanne
Pizza wheel	Pizzaschneider
Springform pan	Tortenform

My favorite...

...Fruits!

- Apples
- Banana
- Pineapple
- Plums
- Cherry
- Honeydew
- Kiwifruit
- Mandarin
- Mango
- Mulberry
- Strawberry
- Watermelon

...Meat!

- Bacon
- Chicken
- Lamb
- Beef

...Vegetables!

- Zucchini
- Radish
- Peas
- Carrots

...Meals

- Kabob
- Spaghetti
- Deep fried appetizers
- Pizza
- Lasagne

...Drinks

- Fanta
- Sprite
- Water
- Lemon juice
- Orange juice
- Apple juice

...Sweets

- Chocolate
- Cakes
- Rainbow cake
- Pie
- Muffins
- Ice-cream

...Applesorts

- Kronprinz Rudolf
- Esterl
- Scharfbase
- Golden Delicium
- Gala
- Joha Gold

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DEEP FRIED APPLES RINGS

Ingredients

- 1/2 pint milk
- 150g flour
- 2 eggs
- salt
- 3-4 apple
- oil for frying
- time (15 min.)

Method

- Whisk the milk, the flour, the eggs and the salt together that it gets a nice light yellow colour.
- Peel the apples, also core them.
- Then cut them into rings.
- That rings go into the egg mixture.

• Now give some oil in a frying pan

• Then take one apple ring and give it into the pan, it should be fold with the mixture.

Fry the ring for 3-5 minutes, so that it is on both sides right brown and the apple is soft!

• Eat your hopefully delicious deep fried apples rings!

Fruits / Vegetables

Englisch: English

Deutsch: German

- orange
- mandarin
- grapefruits
- lemons
- limes
- kiwis
- pineapple
- banana
- cherry
- strawberry
- melon

- Orange
- Mandarine
- Grapefruit
- Zitrone
- Limetten
- Kiwi
- Ananas
- Banane
- Kirsche
- Erdbeere
- Melone

Englisch

Deutsch

- Cucumber
- Onion
- Lehse
- tomato
- potato
- spinach
- radish
- peas
- carrot
- beans
- broccoli
- cauliflower

- Gurke
- Zwiebel
- Salat
- Tomate
- Kartoffel
- Spinat
- Radischeren
- Erbesen
- Karrotte
- Bohnen
- Broccoli
- Kohl

Verbs

English

Mix all ingredients for the dough.

Beat the egg whites.

Gently fold in the egg whites to the other mixture.

Spread filling on top.

Put out an oven form.

Grid some pepper over it.

Stir it in.

Reduce the heat.

Use a baking sheet on top of cake

Pop it up tightly

bake for an hour

replace from the oven

grease the baking tray

Pre heat the oven to 170°!

Deutsch

Vermische alle Zutaten für den Teig.

Schlag das Eiweiß.

Rühre langsam das Eiweiß zu der anderen Mischung dazu oder hebe es unter.

Streiche/Fülle die Füllung oben auf.

Befette eine Kuchenform.

Machte etwas Pfeffer darüber.

Rühre es ein.

reduziere die Hitze

benutze ein Backpapier.

oben am Kuchen

ruhe es fest auf

backe für eine Stunde.

nimm es aus dem Ofen raus

befette das Backblech

Heize den Ofen zu 170° vor!

Pizza Margherita

Ingredients

- 300g strong bread flour
- 1 tsp. instant yeast
- 1 tsp. salt
- 1 tbsp. olive oil plus extra for drizzling
- 1 tube tomato sauce
- 125g ball mozzarella, sliced
- handful grated or shaved parmesan
- handful cherry tomatoes, halved

Method

1. Put the flour, the yeast and the salt into a large bowl. Then make a well and pour 200ml warm water and olive oil and bring everything together with a wooden spoon until the dough is soft and fairly wet. cover it in a tea towel and set aside.
2. Roll out the dough: On a floured surface roll out the dough into large rounds, using a rolling pin.



3. Put on the tomato sauce, so the surface of the dough is quite soft. Then place the mozzarella and the parmesan on top of the tomato sauce. Also the cherry tomatoes should be on top of the tomato sauce.
4. Bake the pizza in the oven for 8-10 minutes with 220° to 224 Celsius with fan.
5. Take out the pizza and let it cool down a little bit.
6. Now the pizza is finished congrats!

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Step 4:

Now add the half of the milk and the 2 tsp. of melted butter, and beat well. Then add the rest of the milk and stir it!

Steps:

Then lightly grease a pancake pan for frying, with a little melted butter.

Step 6:

Heat it until it is very hot and then add a ladleful of batter so it evenly and thinly coats the base of the pan.

Step 7:

Turn it around once so its right brown on both sides.

Step 8:

Now you can take your first pancake out of the pan!

Your pancakes
are finished!



My sisters: Pancakes

Ingredients

- 225g plain all purpose flour
- pinch salt
- 2 large fresh eggs
- 600ml / 2 1/2 cups milk
- 2tsp melted butter plus extra melted butter for cooking

Method

For 12 pancakes:

Step 1:

Sieve the flour into a large baking bowl, and add the salt.









Step 2:

Then make a well in the centre of the flour and add the eggs.

Step 3:

Beat it well until it is smooth and lump free.

Things I Hate

- spinach (Spinat) 
- broccoli (Broccolie) 
- frog legs (Froschweine) 
- fish (Fisch) 
- chilie (Chippie) 
- carvia (Karyia) 
- onion soup (Zwiebelsuppe) 
- pumpkins 

My brothers:

Butter nuddes

Ingredients:

- $\frac{1}{4}$ butter (but not everything)
- nuddes, $\frac{1}{2}$ kg
- Four kids for eating

Method

1. Put the nuddes in pot, cooking water.
2. And let them there until they are soft enough to eat.
3. Now pour the water and the nuddes into a ~~si~~the (Sieb) while you hold it over a wash basin.
4. Then you can give the nuddes back in the pot.
5. Put in the butter and let it melt.

6. Now you have to stir it a little bit!

7. The nuddes are finished!

Now put them into bowls and the four kids or somebody else can eat your delicious butter nuddes!

But don't fore-get to:

- Clean the kitchen afterwards!
- wash the pot!
- eat your nuddes!
- wash your bowls!
- have fun!