

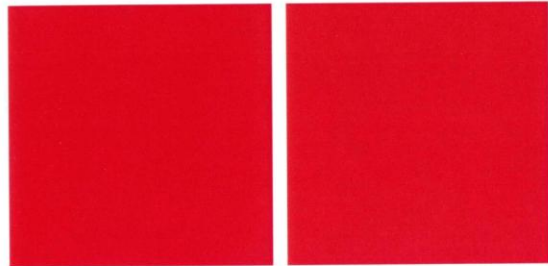
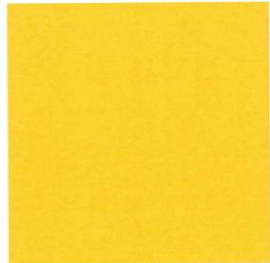
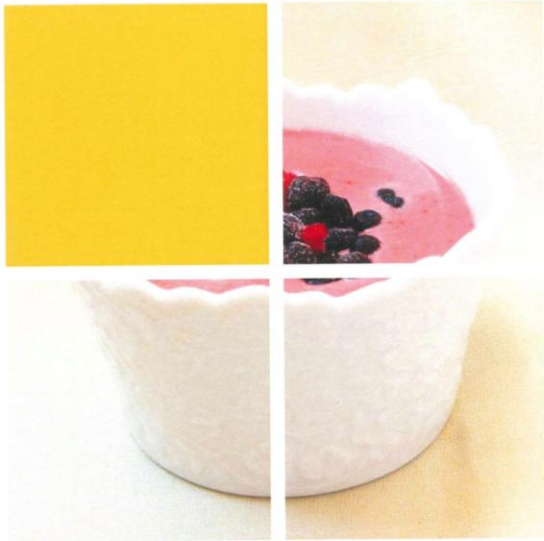


COMENIUS BIRTHDAY

CALENDER

VIA A. ROSATI N. 3 - CERIGNOLA (FG) - CF 81002570711

I.I.S.S. AUGUSTO RIGHI

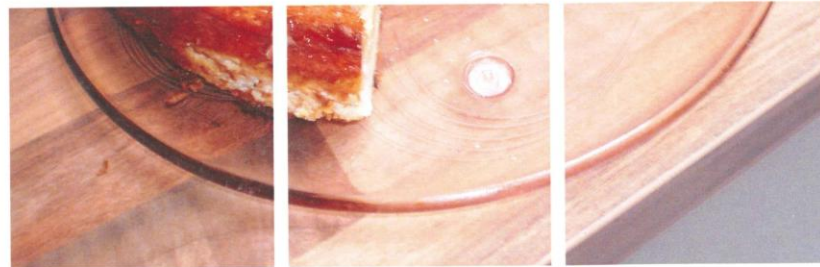


Education and Culture DG

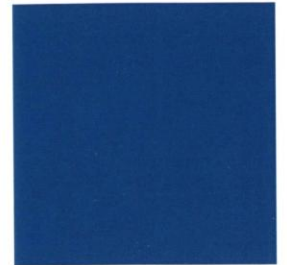
Lifelong Learning Programme



Bouw wie je bent!
metameer



100 éves
a Kada Elek Közgazdasági
Szakközépiskola





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VIA A. ROSATI N. 3 - CERIGNOLA (FG) - CF 81002570711

I.I.S.S. AUGUSTO RIGHI



JANUARI
GENNAIO
JANUAR
JANUÁR

Pizza Margherita

Ingredients for 4 pizzas with a diameter of about 30 cm

Basil 12 leaves
Mozzarella cheese 400 g
Extra virgin olive oil)as required(
Tomato Sauce about 600 ml
Salt)as required(
Pizza Dough:
600 g flour, 25 g yeast, warm water)as required(, 1 tablespoon of extra-virgin olive oil, salt)as required

Recipe

To prepare the dough for 4 pizzas:
Mix together the flour, the salt and the instant yeast in a bowl. Add the oil and some warm water until the flour is soaked. Knead the dough vigorously into a smooth mass with one hand while rotating the bowl with the other hand. Do this for 5 to 7 minutes. Then let it leaven.

Put the tomato sauce in a bowl and season it with 4 tablespoonfuls of oil and salt. When the dough has fully leavened, divide it into 4 pieces. Take one piece of dough and spread it out to form a round layer with a diameter of about 30 cm, then stretch it out inside a baking tray, grease it lightly with a little olive oil and sprinkle generously with tomato sauce and mozzarella cheese)either sliced ??or coarsely chopped(and bake in preheated oven for about 15 minutes at 250 degrees.

Before serving, sprinkle with lots of fresh basil leaves.

Pizza Margherita

Ingredienti per 4 pizze del diametro di 30 cm

12 foglie di basilico
400 gr. Di Mozzarella
Olio extravergine di oliva q.b.
600 ml circa di salsa di pomodoro
Sale q.b.

Pasta per pizza:
600 g di farina, 25g di lievito, acqua tiepida q.b., 1 cucchiaino di olio extra vergine d'oliva, sale q.b.

Ricetta

Per preparare la pasta per 4 pizze:
Mischiare la farina, il sale e il lievito in un recipiente. Aggiungere l'olio e un po' d'acqua tiepida finchè la farina non è amalgamata. Lavorare la pasta con una mano, mentre con l'altra mano si fa ruotare il recipiente. Impastare per 5-7 minuti. Poi, lasciare lievitare la pasta.

Mettere la passata di pomodoro in una ciotola e condirla con 4 cucchiaini di olio e sale. Quando l'impasto sarà lievitato, dividetelo in 4 parti. Prendere un pezzo di pasta e stenderlo fino a formare un cerchio del diametro di circa 30 cm da adagiare nella teglia, poi ungere leggermente con un po' di olio extra vergine d'oliva e cospargere abbondantemente con la passata di pomodoro e la mozzarella (tritata grossolanamente o tagliata a fette); cuocere in forno preriscaldato per circa 15 minuti a 250°.

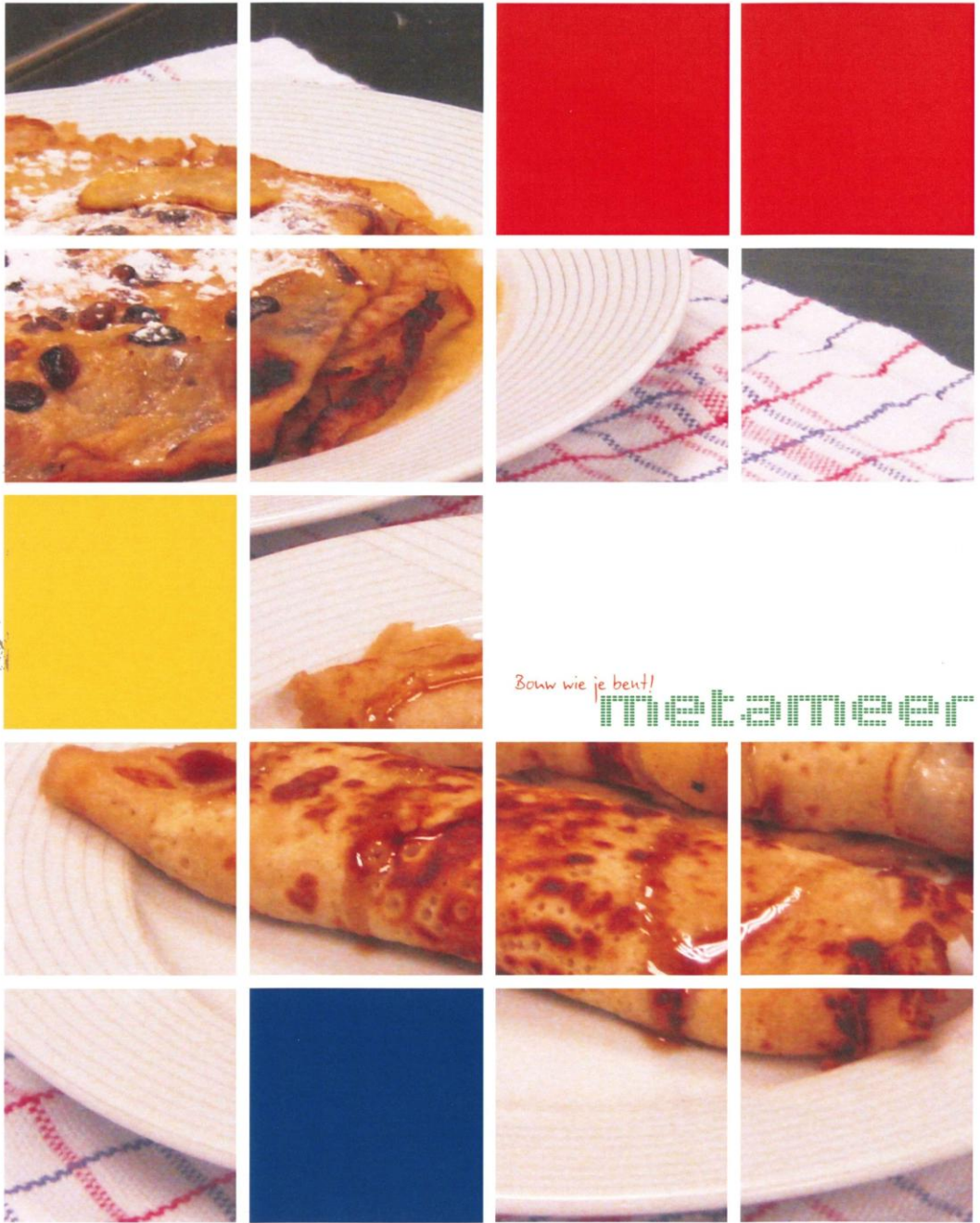
Prima di servire la pizza, cospargere con molte foglie di basilico fresco.



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FEBRUARY

**FEBRUARI
 FEBBRAIO
 FEBRUAR
 FEBRUÁR**



Zoete Pannenkoeken (voor 8 pannenkoeken)

Ingrediënten:

200 gram tarwebloem
Mespunt zout
2 eieren
½ liter melk
Ongeveer 50 gram boter
1 eetlepel suiker
Stroop

Bereiding:

Roer de bloem met een mespunt zout door elkaar. Maak een kuiltje in het midden en breek de eieren er boven.

Voeg 2 dl melk toe en roer met de garde of een mixer tot een glad beslag.

Voeg de rest van de melk toe.

Laat het beslag 30 minuten rusten. Verhit een klontjes boter in de pan met een anti-baklaag en schep met een lepel het beslag in de pan en laat het beslag alle kanten uitvloeien, door de pan scheef te houden.

Bak de pannenkoeken op een halfhoog vuur aan beide zijden licht bruin.

Houd ze warm op een bord op een pan met kokend water.

Serveren met poedersuiker en/of stroop.



Sweet Pancakes (makes 8)

Ingredients

200 grams flour
a pinch of salt
2 eggs
500 ml milk
50 grams butter
1 tbs sugar
Treacle

Preparing

In a bowl mix the flour and salt slowly add the milk and the eggs one at a time using a mixer. Beat mixture until smooth. Let stand 30 minutes.

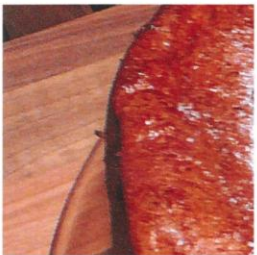
In a long- handled frying pan heat up enough butter to cover the bottom of the pan.

Coat the pan with the pancake batter, tilting the pan for better distribution. bake until golden brown colour on each side.

Keep them warm in a covered pan or in a warm oven.

Serve with confectioners sugar or syrup.





Education and Culture DG

Lifelong Learning Programme



MARCH

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Sächsische Eierschecke ohne Boden

Quarkmasse:

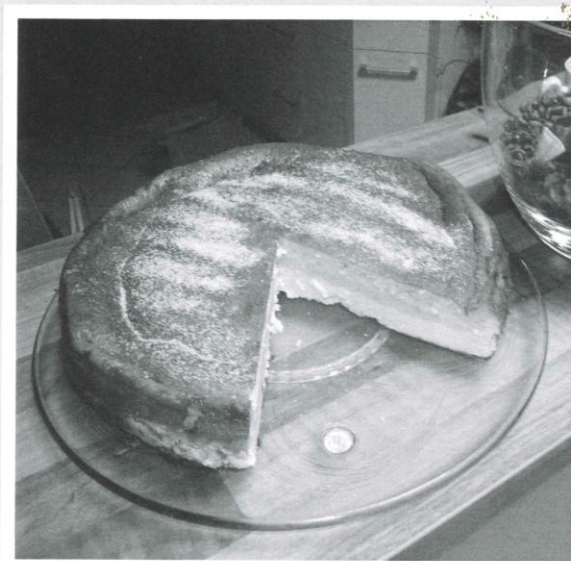
- 750g Quark
- 200 Zucker
- 1 Päckchen Sahnepudding
- 2 Eier

Alles mit dem Mixer verrühren und in eine gefettete Springform füllen.

Eierschecke:

- 3/8 l Milch
- 200g Zucker
- 1 Päckchen Mandelpudding (daraus den Pudding kochen!)
- 100g Butter unterrühren, erkalten lassen
- 7 Eier

Eier trennen, Eiklar mit einer Prise Salz steif schlagen, Eigelb unter den Pudding rühren, zum Schluss den Eischnee unter die Puddingmasse heben und auf die Quarkmasse gießen.



Saxon Egg Flan without a base

Ingredients for the quark mixture

- 750 g quark,
- 200 g sugar,
- 1 packet of vanilla pudding,
- 2 eggs

Preparation

Put all the ingredients together and stir them with a mixer. Pour the mixture into a greased round spring clip tin.

Ingredients for the Eierschecke (egg flan)

- 3/8 l milk
- 200g sugar,
- 1 packet of almond pudding,
- 100g butter
- 7 eggs

Preparation

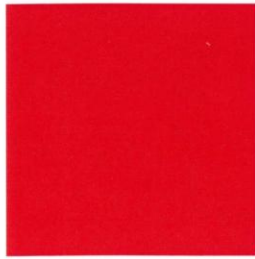
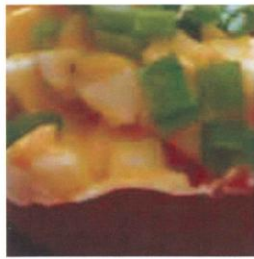
Make a pudding with the milk, the sugar and the almond pudding. After that, stir 100g of butter in the pudding. Let the mixture get cool.

Meanwhile separate the egg whites from the yolks. Beat the eggwhite with a pinch of salt until they get stiff. Stir the yolks in the pudding mixture and do the same with the egg whites carefully after that. Pour everything on the quark mixture.

Bake the cake in the oven at 160 degrees for 60 minutes.



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APRIL

**APRIL
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Hungarian Milk Loaf

Ingredients

- 500 gr flour
- 3 spoons vanilla sugar
- 2 large egg yolks
- 1 coffee-spoon salt
- 60 gr. butter or margarine
- 300-400 ml milk
- 1 package active dry yeast
- 1 egg yolk and some milk on top

Preparation

1. Process the ingredients on dough cycle, according to manufacturer's directions.
2. At the end of the cycle, scrape the dough onto a board lightly coated with all-purpose flour. Let the yeast work and the dough to grow for 60 minutes. Then divide the dough into 4 equal pieces. Roll each piece to form a rope about 40cms long. Braid the ropes and put the loaf on a buttered baking sheet. Pinch the ends of the loaf.
3. Cover loaf lightly with plastic wrap and let it stand in a warm place until puffy, about 30 minutes. Remove plastic wrap.
4. Beat 1 large egg yolk to blend with 1 tablespoon milk. Brush the loaf with the egg mixture.
5. Bake the milk loaf in 175oC oven until golden brown, about 45 minutes. Cool on a rack at least 15 minutes before slicing. Serve warm or cool.
This milk bread can be served with boiled ham at Easter or jam, marmalade or honey on a weekend morning.

Egg salad

Ingredients for 4 persons

- 8 eggs
- one onion
- a pinch of salt
- two pinches of pepper
- 80 g chive
- 160 g mayonnaise
- One tea spoon of mustard

Preparation

Cook the eggs hard and dip them into cold water. Let them get cool before you go on. Peel the eggs and cut them into many little cubes. Cut the onion into little cubes, too and pour them in a bowl with the eggs.
Mix everything with the mustard, mayonnaise, salt and pepper.
You can also put some ham or paprika into the mixture to make it tastier.

Easter Bunny with Egg Bread

Ingredients

Makes 6 Easter Bunny Breads

- 7 eggs (6 eggs to cook and one to cover the dough with)
- 1 Package(prepared) White Bread Mix
- 75 ml luke warm water
- 25 grams butter
- 1 Tlbs sugar
- 18 currants or raisins
- Butter to grease baking tray

Preparation

Mix for the dough:

Combine the bread mix with the luke warm water, the butter and the sugar.
Knead the dough until it is a smooth dough.
Divide into 6 pieces.
From each piece form a bunny shape with two extra long front paws.
Press the currants or raisins to shape the eyes.
And now you have to press an uncooked egg up the tummy of your bunny shaped bread and fold the long paws around the egg, secure the egg.
Place the breads onto the greased baking tray.
Cover with a damp tea towel and set aside to rise for 15 minutes. Room temperature.
Preheat oven to 200 degrees.
Beat the egg with a fork and paint this over each bread.
If you wish you can also sprinkle shaved almonds over the breads or you can use chocolate sprinkles.
Place the tray on the middle rack of the oven and bake until golden brown. About 20 mins.
Turn the oven off and let stand in warm oven for 5 mins
Remove from oven and allow to cool.

Lamb with cardoncelli

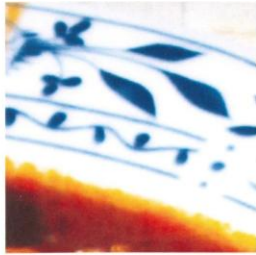
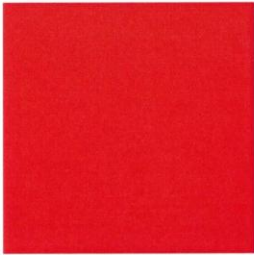
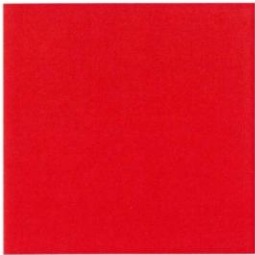
Ingredients

- 1kg cardoncelli,
- 2 bunches asparagus,
- 1kg lamb,
- ½ onion,
- 70 g olive oil,
- 4 eggs,
- salt to taste,
- parsley to taste

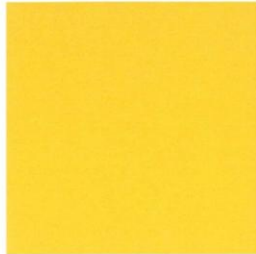
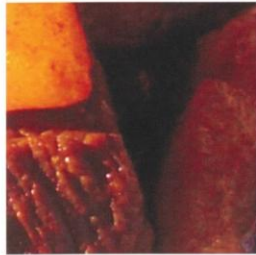
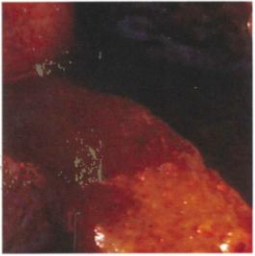
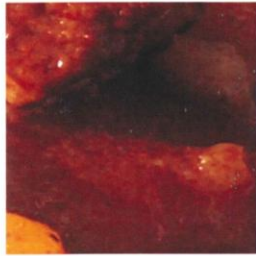
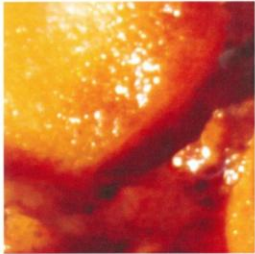
Recipe

Clean and wash cardoncelle and asparagus, boil asparagus and cardoncelle halfway through cooking. Stir fry onion in olive oil, remove from the pan the residue of browned onions and fry the lard. Brown the lamb, salt, bring lamb halfway through cooking, pouring, if necessary, a little warm water. Add the asparagus and cardoncelle boiled before; bring it to cooking, add the beaten eggs and parsley and season with salt. Let stand and serve hot.





1910  2010
 100 éves
 a Kada Elek Közgazdasági
 Szakközépiskola



MAY

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Gulyásleves

Hozzávalók

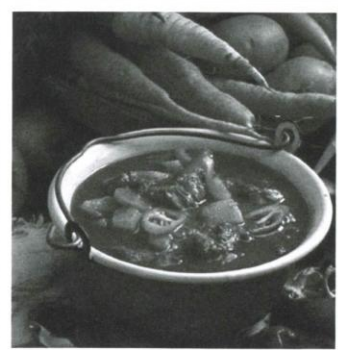
600 gr marhahús
2 kanál olaj vagy zsír
2 vörshagyma
2 gerezd fokhagyma
1-2 sárgarépa
1 petrezselyemgyökér
1-2 zellerlevél
2 paradicsom v. paradicsompüré
2 zöldpaprika
2-3 burgonya
1 kanál magyar őrölt pirospaprika
1 kanál őrölt kömény
1 babérlevél
Őrölt bors és só ízlés szerint
Víz

Elkészítés

Az olajon/zsíron a vörshagymát megpirítjuk, majd megszórjuk az őrölt paprikával. Rádobjuk a megmosott, felkockázott húst és tovább pirítjuk. Hozzáadjuk a fokhagymát, őrölt köményt, sőt és borsot, valamint a babérlevelet és felöntjük annyi vízzel, hogy ellepje. Kis lángon főzzük kb. másfél órát.

Ezután adjuk hozzá a felkockázott zöldségeket és sőt, ha szükségesnek érezzük. Egy-két csésze vizet is adhatunk hozzá, hogy ellepje az alapanyagokat. Ha a zöldségek megpuhultak, hozzáadjuk a paradicsomot és a zöldpaprikát.

Ha csipetkével készítjük, akkor ezt is a leveshez adjuk és kb. 5 perc főzés után található. Tálaláskor adhatunk hozzá csipős paprikakrémet és kínáljuk friss, puha kenyérral.



A Classical Hungarian Goulash Recipe

Ingredients (for 4 persons)

- 600 g beef shin or shoulder, or any tender part of the beef cut into 2x2 cm cubes
- 2 tablespoons oil or lard
- 2 medium onions, chopped
- 2 cloves of garlic
- 1-2 carrots, diced
- 1 parsnip, diced
- 1-2 celery leaves
- 2 medium tomatoes, peeled and chopped, or 1 tbs. tomato paste
- 2 fresh green peppers
- 2-3 medium potatoes, sliced
- 1 tablespoon Hungarian paprika powder
- 1 teaspoon ground caraway seed
- 1 bay leaf
- ground black pepper and salt according to taste
- water

Instructions

1. Heat up the oil or lard in a pot and braise the chopped onions in it until they get a nice golden brown colour.
2. Sprinkle the braised onions with paprika powder while stirring them to prevent the paprika from burning.
3. Add the beef cubes and sauté them till they turn white and get a bit of brownish colour as well.
4. The meat will probably let out its own juice, let the beef-cubes simmer in it while adding the grated or crushed and chopped garlic (grated garlic has stronger flavour), the ground caraway seed, some salt and ground black pepper, the bay leaf, pour water enough to cover the content of the pan and let it simmer on low heat for a while.
5. When the meat is half-cooked (approx. in 1,5 hour, but it can take longer depending on the type and quality of the beef) add the diced carrots, parsnip and the potatoes, the celery leaf and some more salt if necessary (vegetables tend to call for more salt). You'll probably have to add some more (2-3 cups) water too.
6. When the vegetables and the meat are almost done add the tomato cubes and the sliced green peppers. Let it cook on low heat for another few minutes. You can remove the lid of the pan if you want the soup to thicken.
7. Bring the soup to the boil and add the 'csipetke' dough, it needs about 5 minutes to get cooked.
8. Serve it with some hot paprika cream and slices of soft, white bread.

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VIA A. ROSATI N. 3 - CERIGNOLA (FG) - CF 81002570711

I.I.S.S. AUGUSTO RIGHI



JUNE

**JUNI
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JUNI
JÚNIUS**

Cavatelli con la ruca

Ingredienti per 4 persone

- 500 g di cavatelli
- sale
- 1 mazzetto di ruca lavata e asciugata bene
- Salsa al pomodoro fresco
- Pecorino fresco grattugiato o ricotta salata
- olio extra vergine d'oliva

Preparazione

Tempo di preparazione : 20 minuti

Portare ad ebollizione una pentola d'acqua, salare e aggiungere la ruca.

Cucinare per 5 minuti e aggiungere la pasta.

Colare la pasta al dente e condirla con salsa di pomodoro fresco.

Spruzzarvi sopra del pecorino o della ricotta salata grattugiati.



Cavatelli with arugola

Ingredients 4 servings

- 1 pound cavatelli
- salt
- 1 bunch arugula, rinsed and dried well
- tomato sauce
- freshly grated pecorino cheese or ricotta cheese
- extra virgin olive oil

Preparation

Preparation Time: 20 minutes

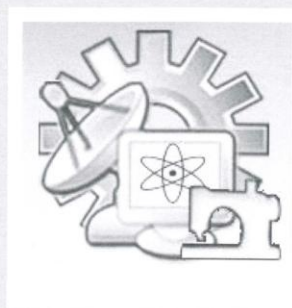
Bring a large pot of water to a rolling boil, salt abundantly and add the arugola.

Cook for 5 minutes and add the pasta.

Drain when the pasta is "al dente" and dress with the tomato sauce.

Sprinkle with pecorino cheese or ricotta cheese and extra virgin olive oil.

Serve.





1910  2010
100 éves
a Kada Elek Közgazdasági
Szakközépiskola

JULY

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Gyümölcsleves

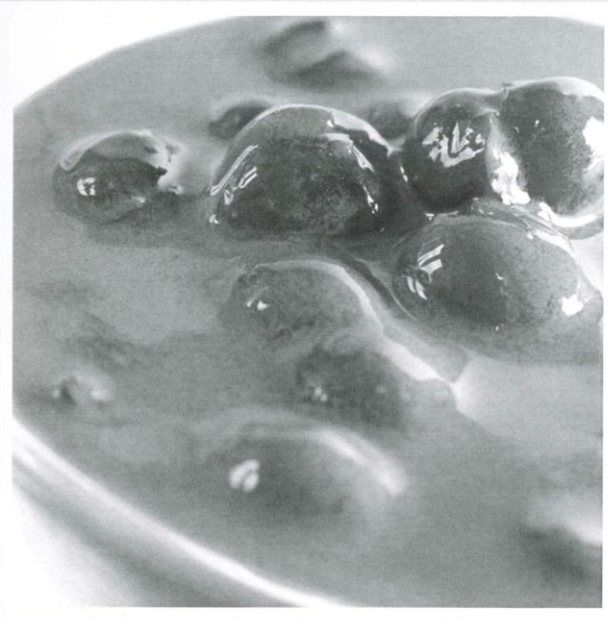
Hozzávalók

250 g gyümölcs (ribizli , áfonya , meggy , málna)
2 egész fahéj
4 szegfűszeg
3 ek méz
1 citrom leve
750 ml víz
2 ek tejföl
1 ek liszt
8-10 db mentalevél

Elkészítés

A tejföl és a liszt kivételével az összes hozzávalót lábasba tesszük és felforraljuk. Behabarjuk a levest: a tejfölben csomómentesen elkeverjük a lisztet, felengedjük pár kanál forró levessel, azzal is jól kikeverjük, majd az egészet a lábasba öntjük. Megkeverjük és újratorraszkor levesszük a tűzről.

Hidegen kínáljuk. A tetejére szórhatunk száraz, felhevített serpenyőben pírított mentaleveleket.



Fruit soup

Ingredients

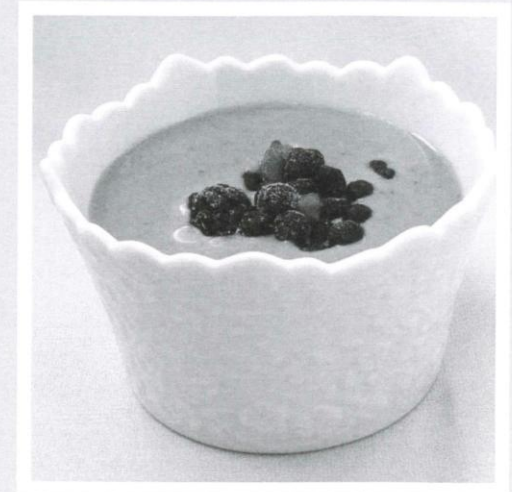
washed and pitted cherries (or red berries like red currants, cranberries, raspberries)
3 tablespoons honey
salt to taste
lemon juice
cinnamon
4 cloves
1 tablespoon flour
2 tablespoons light cream or sour cream
Mint leaves

Preparation

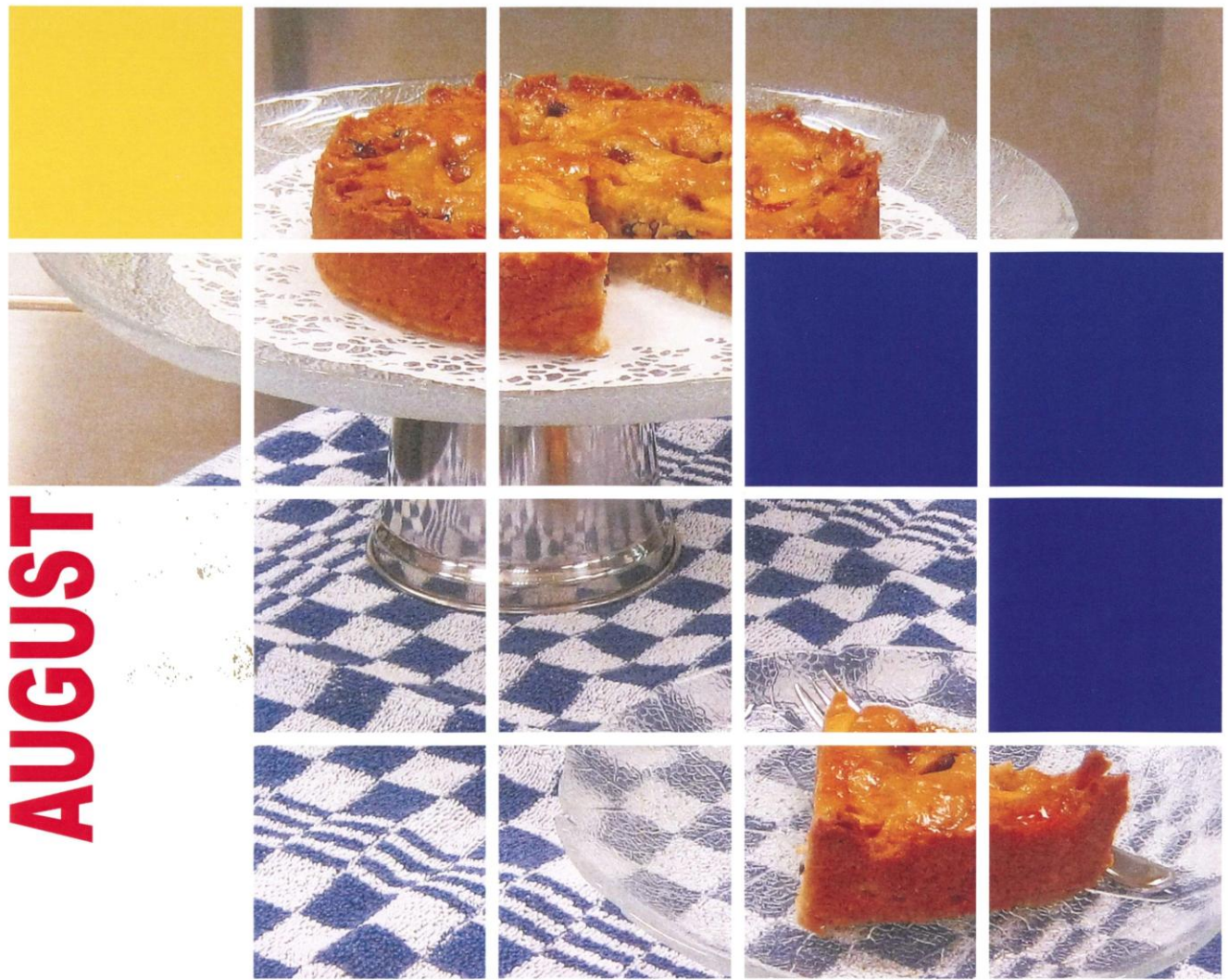
Boil 750 ml of water in a pot and add cherries. Cook for 5 minutes, gradually adding the honey, cinnamon, cloves, salt and lemon juice.

Mix the flour with the (sour)cream and add to the soup. Cook soup on low heat, stirring constantly until it thickens. Serve it chilled with some mint leaves on top.

Variation: This soup can also be prepared from red currants. In many homes half of the currants are passed through a sieve into the soup.

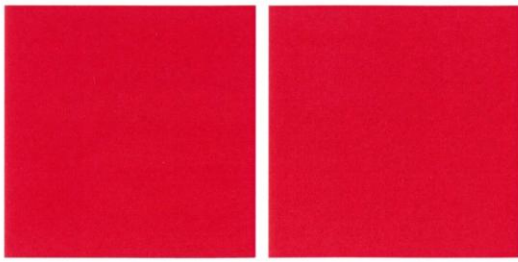


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AUGUST

**AUGUSTUS
 AGOSTO
 AUGUST
 AUGUSZTUS**



Bouw wie je bent!
metameer

Recept Appeltaart

Ingrediënten:

Benodigheden; 1 springvorm van 18 cm

Deeg:

1 ei

200 gram bloem

75 gram koude boter

50 gram basterdsuiker

1/3 theelepel zout

2 theelepels vanillesuiker

Vulling:

3 grote appels

40 gram rozijnen

1 theelepel kaneel

1 eetlepel suiker

Bereiding:

Bestrijk de vorm dun met boter.

Roer het ei los. Doe de helft van het ei, de bloem, de boter, de basterdsuiker, de vanillesuiker en het zout in de kom. Snijd de boter met 2 messen in stukjes.

Kneed alles snel met één hand tot een bal.

Leg het deeg even in de koelkast.

Schil de appels en snijd ze in kleine stukjes en doe ze in een kom. Roer de kaneel, de gewassen rozijnen en suiker door de appels.

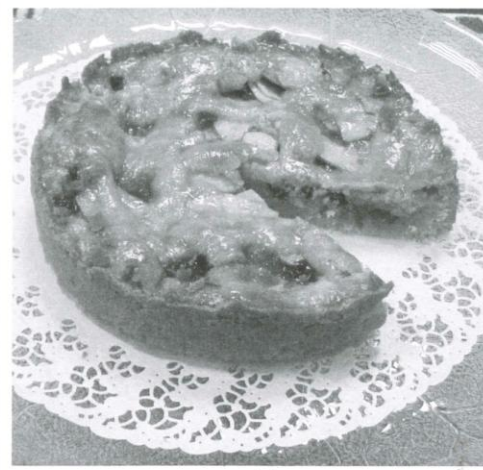
Druk 2/3 van het deeg uit over de bodem en de wand van de vorm.

Zet de oven aan op 160 graden. Rol het overige deeg uit tot een dunne lap.

Snijdt de lap in reepjes.

Doe het appelmengsel in de vorm en leg de reepjes deeg in vlechtwerk eroverheen.

Bestrijk de reepjes deeg met de rest van het ei. Zet de appeltaart op het rooster zo laag mogelijk in de oven en bak de taart in 70 minuten gaar en bruin. Laat de taart iets afkoelen in de vorm, neem de wand van de vorm weg en laat de taart op de bodem van de vorm koud worden.



Apple Pie

Ingredients

Needed 1 18"inch spring form

Bottom layer

Dough:

1 egg

200 grams flour

75 grams chilled butter

50 grams caster sugar

1/3 tsp salt

2 tsp. vanilla sugar

Filling:

3 large apples

40 grams raisins

1 tsp cinnamon

1 tsp. Sugar

Preparing

Preheat oven to 160c and butter the spring form.

Beat the egg.

Cut the butter using two knives set aside mix the flour ,sugar,vanilla sugar and the salt.

Combine the flour mixture with the butter add half of the beaten egg. knead with the hand and form a ball.

Store dough in refrigerator.

Filling:

Peel and core apples. cut apples in cubes place in a bowl.

Stir the cinnamon , sugar and raisins into the apples

Remove the dough from the refrigerator and use about of it for the bottom.

Press a thin layer into the greased spring form.

Take the apple mixture and fill the spring form.

Top layer:

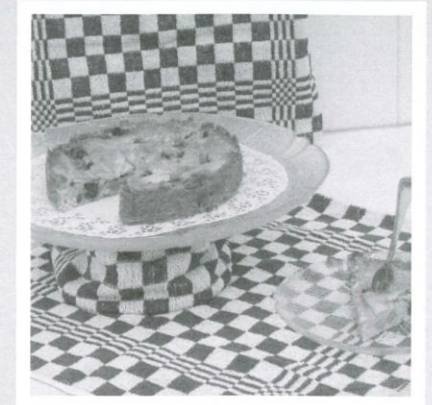
Roll out the dough and cut it into thin strips.

use these strips to cover the filling.

Make a lattice work and then brush the top with the remaining egg.

Bake on lower rack for 70 minutes.

Remove from oven. Cool and then loosen the spring form.





SEPTEMBER

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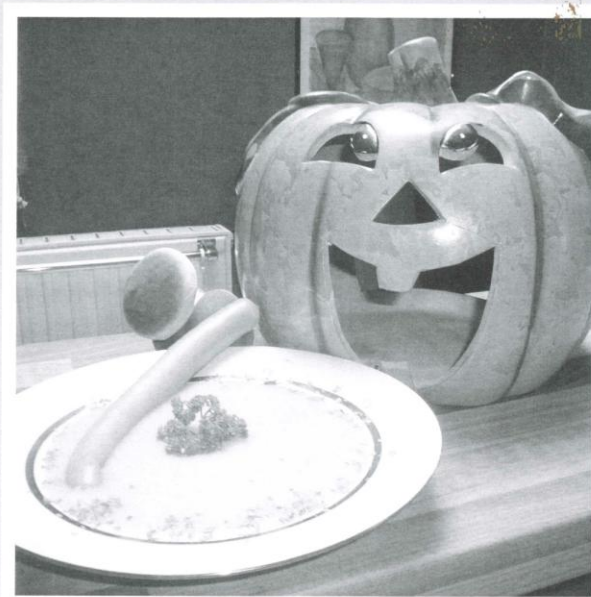
Kartoffelsuppe

Zutaten für 4 Portion(en)

- 1 mittlere Zwiebel
- 500 g Kartoffeln
- 1 Stange(n) Lauch
- 2 Stange(n) Möhren
- 25 g Butter, flüssig
- 1 l Instant-Gemüsebrühe
- 0,5 TL Thymian, gerebelt
- 0,5 TL Majoran, getrocknet
- Etwas Muskatnuss

Zubereitung von Kartoffelsuppe

Zwiebel fein hacken, Kartoffeln schälen und in Würfel schneiden. Lauch in Ringe schneiden. Möhren würfeln. Butter zerlassen und die Zwiebel darin glasig werden lassen. Kartoffel und Gemüse dazu geben und anschwitzen. Mit der Gemüsebrühe aufgießen, mit Salz und Pfeffer, Thymian und Majoran würzen und etwas Muskatnuss darüber reiben. Die Suppe zugedeckt bei kleiner Hitze 25 min. kochen lassen, dann mit dem Stabmixer pürieren und mit Salz und Pfeffer abschmecken.



Saxon potato soup

Ingredients for 4 persons:

- 1 kg potatoes
- 500 g carrots
- 250 g celery
- 200 g onions
- salt
- a lot of marjoram
- pepper
- 4 pieces Bockwurst or Frankfurter/Wiener (types of sausages)
- 4 slices dark bread

Preparation:

The potatoes, carrots, onions and celery are to be washed and peeled. Then you cut everything into gross pieces and put it in a big pot. Cover the content with water and bring it to a boil. Do not forget to add the salt before boiling.

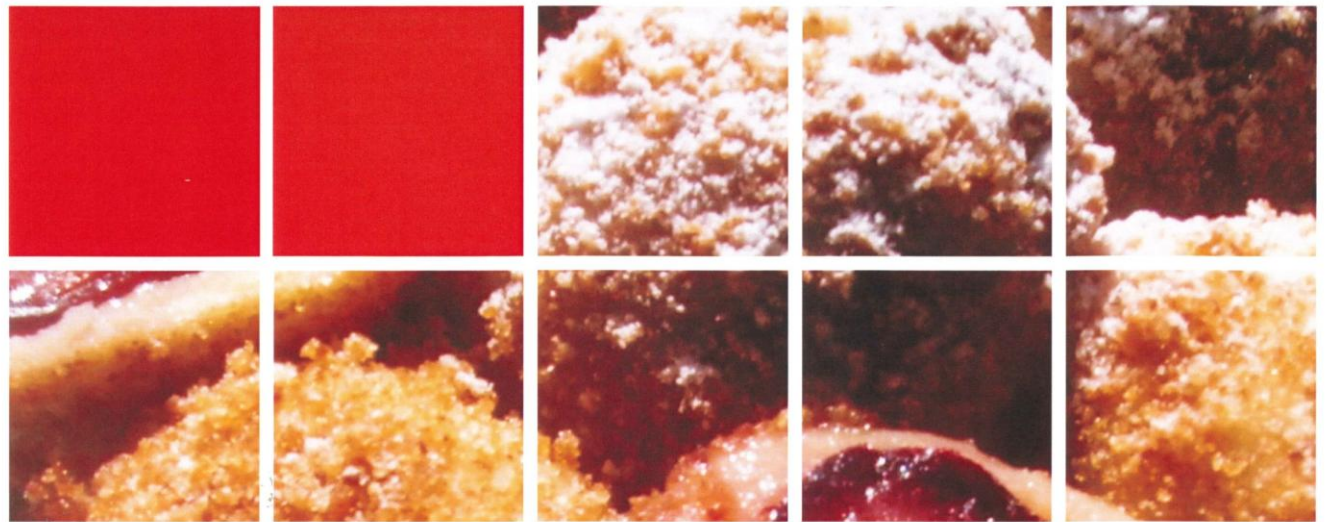
The vegetables have to be soft, so you can put them through a sieve so that a puree is arising (The boiling water has to be left!). Now you have to add some boiling water to the ready-made puree, so that a wonderful creamy soup arises. If you want, you can season the soup with more salt or pepper.

If you want you can add some marjoram. Be careful, not too much!

Bockwurst or Wiener (special Saxon sausages) and slices of fresh dark bread are going excellently with the soup!

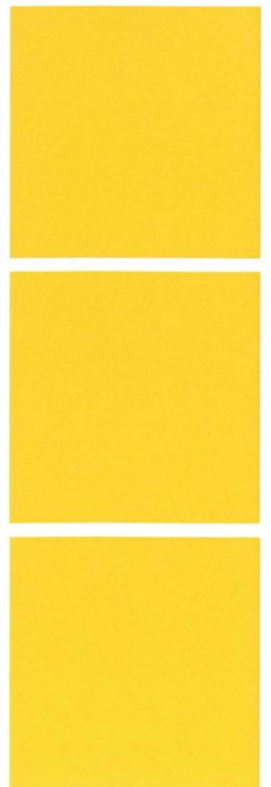
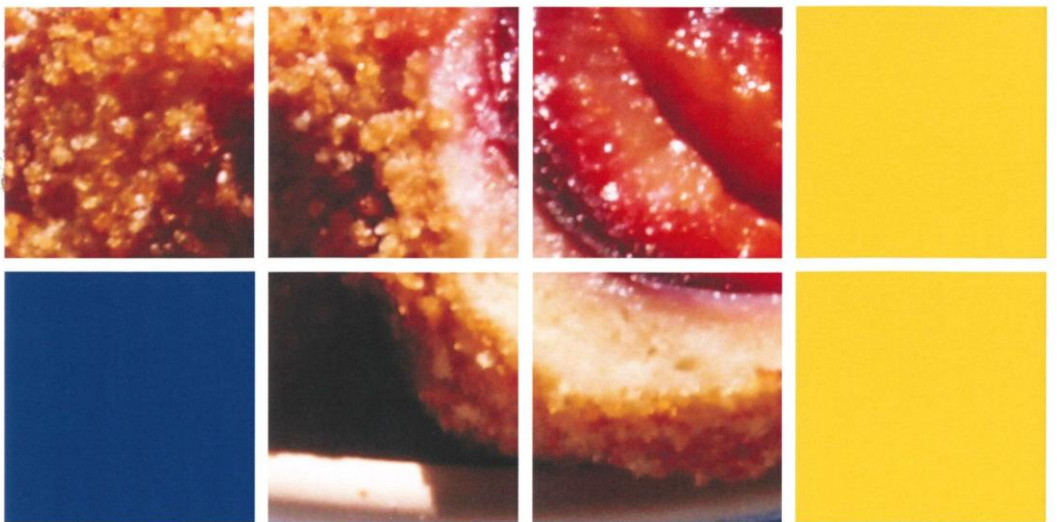
Happy cooking and enjoy your self-made Saxon dish!

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OCTOBER

**OKTOBER
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Szilvásgombóc

Hozzávalók

1 kg. burgonya
10 ek. liszt (200gr)
1 tojás
1 ek. olaj
1 kk. só
1 kg. szilva
10-15 dkg. vaj
Zsemlemorzsa



Elkészítés

A burgonyát héjában megfőzzük, még melegen megtisztítjuk és burgonyatorón átnyomjuk. Miután kihűlt, hozzáadjuk a lisztet, tojást, olajat, sót és összegyúrjuk. Ujjnyi vastagra nyújtjuk, tenyérszerű négyzetekre vágjuk, ráhelyezzük a kimagvált szilvát és gombócokat formálunk belőle. (A szilva magjának helyére tegyünk kevés fahéjas cukrot.) A gombócokat bő, lobogó sós vízbe tesszük, kifőzzük, majd leszűrjük, forró vízzel leöblítjük, pirított zsemlemorzsaába forgatjuk. Porcukorral meghintve tálaljuk.

Szilvásgombóc (dumpling filled with plums)

Ingredients

- 1 kilo potatoes
- 200 grams flour
- 1 tablespoon oil
- 1 egg
- salt
- breadcrumbs
- 100-150 grams butter

For the filling:

- 1 kilo plums
- sugar with cinnamon



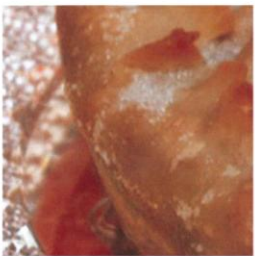
Preparation

Cook the potatoes, wash the plums and smash the potatoes. Boil 5 litres water in a big pot. Then add the flour, the butter and a little salt to the potatoes and mix it. Roll out the pastry and cut into little squares. In the middle of each square put a plum and sprinkle with cinnamon. Rump the squares into dumplings and put them into the boiling water. Cook them for 5 minutes. Roast the bread crumbs and roll the dumplings in it until it gets a coating. Serve with icing sugar on top.



VIA A. ROSATI, N. 3 - CERIGNOLA (FG) - CF 81002570711

I.I.S.S. AUGUSTO RIGHI



NOVEMBER



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Pizza a sette sfoglie o pizza di tutti i santi

Ingredienti

1 uovo
Vino bianco per impastare
Un po' di sale

Per il condimento:

Mandorle tostate e tritate
Marmellata d'uva
Uva passa (lavata e asciugata)
Cioccolato fondente a pezzetti
Canditi
Cannella
Zucchero
Olio extravergine di oliva

Ricetta:

Impastare i vari ingredienti per la sfoglia e formare un panetto da coprire con un canovaccio.
Tagliare piccoli pezzi e stendere la pasta con il matterello per ricavare la sfoglia.
Ungere di olio e poggiare la prima sfoglia, poi versare il condimento e chiudere con un'altra sfoglia. Andare avanti con il procedimento fino a raggiungere il numero di sei sfoglie che saranno condite di tutti gli elementi. L'ultima sfoglia sarà arricciata e condita con olio, zucchero e cannella.
La pizza resterà in forno (precedentemente riscaldato) circa un'ora.

Seven sheets pizza Or alle saints pizza

Ingredients:

:
For the pastry
1kg flour
150g. di oil
150g. sugar
1 / 3 yeast
1 egg
White wine to mix
A bit 'of salt

For the sauce:

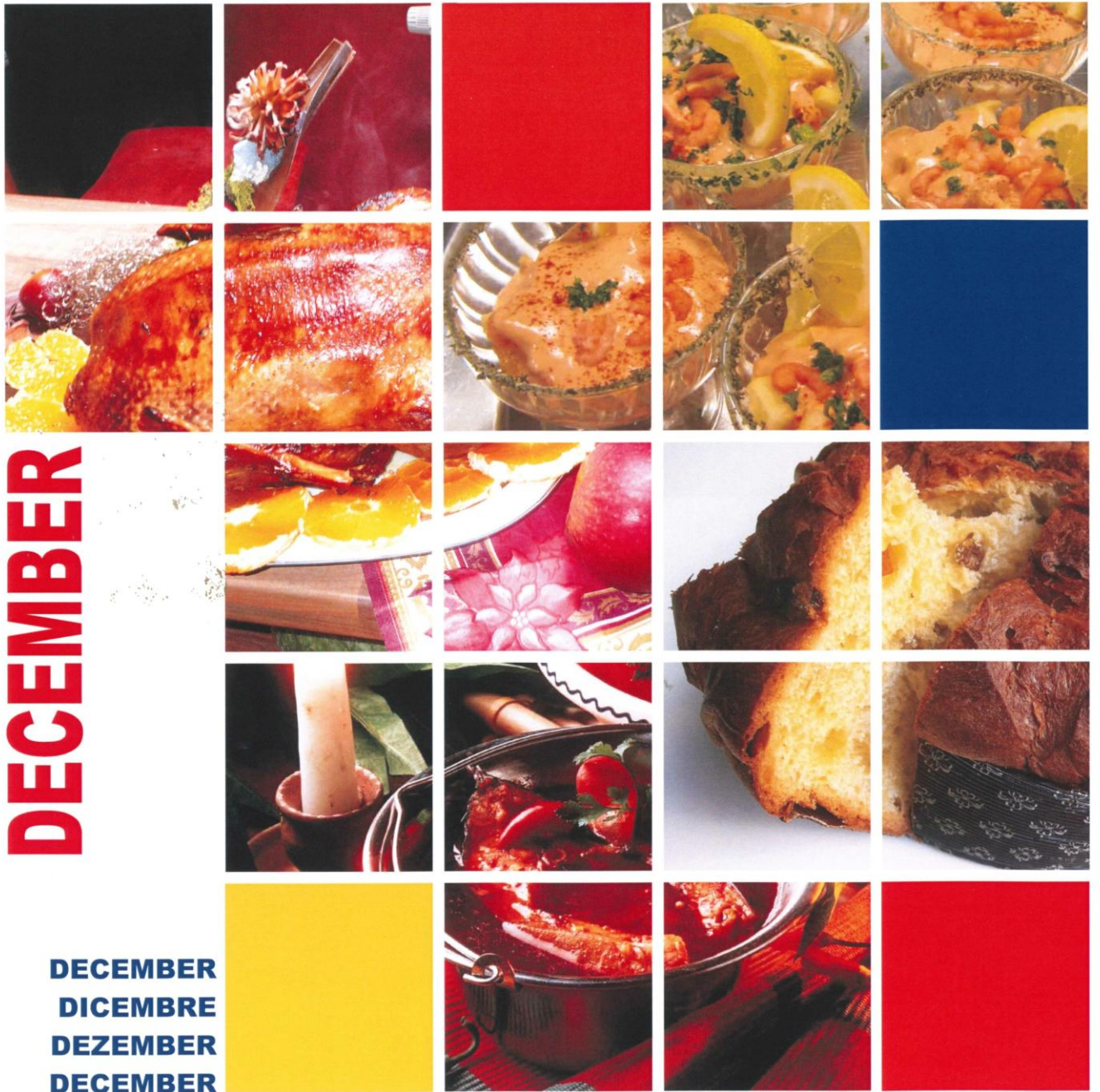
Toasted almonds and chopped
Grape jam
Raisins (washed and dried)
Dark chocolate in small pieces
Candied
Cinnamon
Sugar
Extra virgin olive oil

Recipe:

Mix all the ingredients for the dough and form a dough to cover with a cloth.
Cut the dough into small pieces and roll out the dough with a rolling pin to get the dough.
Grease the pot with oil and lay the first sheet, then pour the sauce and close with another sheet and go forward with the process to reach as many as six layers to season with all the elements.
Curl the last sheet and dress it with oil, sugar and cinnamon.
Cook the pizza in the pre-heated oven for about an hour.



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DECEMBER

**DECEMBER
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DECEMBER**

Panettone

Ingredients

1 kg of white flour,
25 grams of fresh yeast,
220 grams of butter,
4 eggs,
2 egg yolks,
200 grams of sugar,
100 grams of raisins,
80 grams of white,
salt,
350 ml of water.

Preparation

Pour 100 grams of flour into a bowl and add the yeast dissolved in about 140 ml of warm water, stirring with your hands to get a smooth and soft dough. Cover the bowl with a cotton cloth dampened with hot water and put it in a very hot room or in the oven preheated at 200 degrees and then turned off.

Let stand over night or for at least 8 hours, then add about 140 grams of flour and knead the dough with your hands. Repeat the process making the dough leave into a larger bowl, then sprinkle the dough with a cloth soaked with hot water, placing it on the bowl and let it rest for at least another 6 hours at high temperature or in a preheated oven.

Third and final phase: Dissolve the sugar in about 200 ml of water in a water bath, adding the eggs once the water has become warm and even then combining the two yolks. Turn the liquid dough with a whisk.

Put the raisins in warm water for at least 20 minutes and chop the candied fruit, passing them in the flour so that they can blend well with the rest of the compound.

Butter the mold for the cake on all sides and set aside.

Dissolve 200 grams of butter in a double boiler and in the meantime have a 400 grams of flour slightly salted pastry, making a fountain large enough, place the dough left to rise at the center of the fountain and pour the melted butter with your hands so that the butter can be absorbed by the dough, using the flour, if necessary.

Add the liquid to the butter and mix the flour of the fountain in a gradual but steady way. Finally, add another 100 grams of flour with raisins and candied fruit and work the dough so that all the ingredients can be mixed well.

Transfer the whole mixture into the cake mold and let it rise until the dough exceeds the top edge of the mold, then place the dough in preheated oven and cook for 25 minutes at 180 ° for another 15-20 minutes at 160 degrees.

Do not open the oven and check that the cake is well cooked, slipping inside a piece of spaghetti, before removing from oven. Open the door and let him inside so that it "gets used" to the outside temperature gradually.

Shrimp Coctail (Serves 2)

Ingredients

Filling
50 grams shrimps
1/4 apple chunks
2 tlbs mandarins (tinned and in small pieces)
Cocktail Sause
60 grams mayonnaise
10 grams tomatoe ketchup
20 grams tomatoe puree
30 grams dubbble cream
the juice of half a lemon
salt and pepper
Garnish
Butter
finely chopped parsely
1/2 a lemon
paprika powder

Preparation

Chop the parsley fine. Grease two shrimp cocktail glasses with butter and press the finely chopped parsely into the bottom keep a little for garnish. Set the glasses aside.

Mix the ingredients together for the sause keeping 1/2 of the lemon for garnish. Set aside.

Take the shrimp cocktail glasses and fill the bottom with a small amount of the sause keeping some for the top.

Then take the shrimp, apple chunks and the mandarins and divide between the two glasses.

Sprinkle a little salt and pepper and top it off with the remaining sause and garnish with the left over parsely . Prepare the 1/2 lemon and hang it on the side of the glass.

Filled Orange Duck

Ingredients for four persons

1 duck (2 kg drawn)
2 oranges (organic) ?
200 g onions
4 sticks of thyme
salt, pepper
300 ml chicken broth
150ml white wine
2 tablespoons of liquid honey
175 ml orange juice
2 star anise

Preparation

1. Cut the oranges with their peel into eights. Cut the onions into fine stripes. Hack the thyme. Mix everything, salt and pepper it.
2. Rinse the duck in cold water, dry it using kitchen tissues and salt it from inside and outside. Put the stuffing/ filling in the belly of the duck and close it with kitchen cotton.

3. Put the duck in a roast pan into the preheated oven at 190 degrees Celsius and roast it on the second rail /level from the bottom of the oven for 1:45 hours. (Gas 2-3, circulation oven at 170 degrees) After 20 min pour the white wine and the chicken broth in.

4. Cook up the star anise, the honey and the orange juice in a pot. During the last 10 minutes of the cooking time brush the duck with half of the mixture at short intervals.

5. Take the duck out of the oven and let it rest for a short time. Remove the grease of the sause, mix the rest with the left honey- orange mixture, cook it up once and pour through a sieve. Pepper the sause strongly. Serve the duck with the sause.

Fisherman's Soup

Ingredients

500 g small fresh water fish, or fish head and tail.
1- 1/2kg fresh water fish (preferably carp)
2 big onions
1 tablespoon mild paprika powder
1 tsp. hot paprika
1 tomato and green pepper

Recipe

Clean the fish, chop the onion, slice the tomato and the pepper. Slice the carp or the 1 kg fish and sprinkle with salt. The Court Bouillon: Place the 500 g small fish, or the cleaned tail and head in the bottom of the deep pot.

Put in the onion, the paprika, pepper, and the tomato too. Pour in 1.5 litre cold water, cover, and boil over strong heat about one hour.

Then rub through a noodle screen. All the bones should be in the screen. This can be done a day before the soup will be on the menu.

Finish the soup: Heat to boiling the Court Bouillon. Add the sliced fish, sprinkle with salt and hot paprika to taste. Lower the heat and cook about 3-5 minutes until the fish is tender. Serve decorated with rings of green pepper.