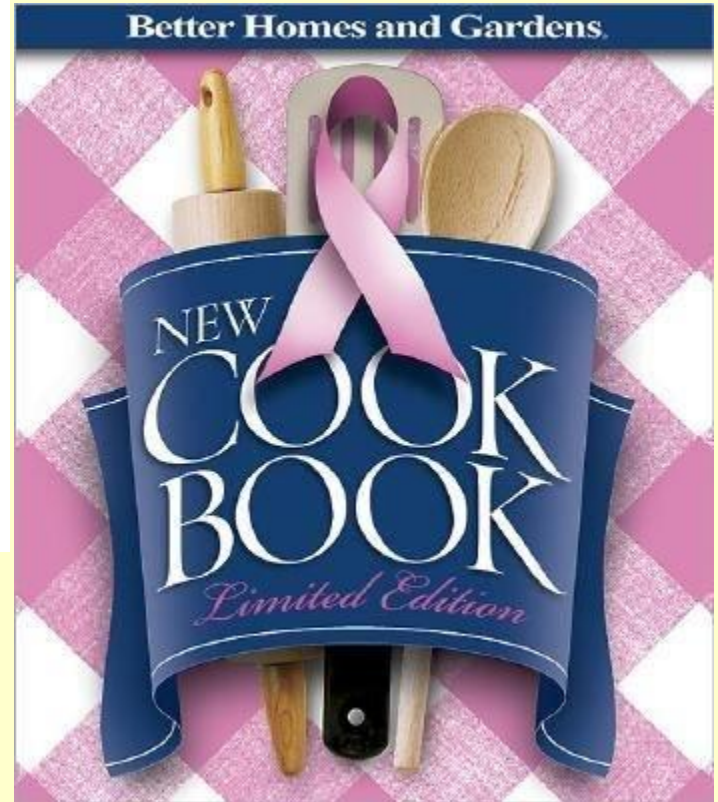


Cooking lessons



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



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):