

A collection of the best **Cathy** recipes

August 12, 2018

Abstract

For those who we miss cooking with and whom we want to share one more meal with. Includes mostly stuff that is coloured green.

Contents

1	Sweet stuff	2
	Finnish pancake	3
2	Lunch time	4
	Okonomiyaki	5
	Feta Carrot Pasta	6

1 Sweet stuff

Recipes here are meant to be enjoyed as snacks and dessert



Finnish pancake

🕒 30 min
👤 1-4 people Portions

A Finnish style sweet and thin pancake. Best enjoyed outside while having barbecue in middle of the forest.

Preparation

- 1 Break the eggs in the bowl
- 2 Add half of the milk, sugar and salt and mix the extract
- 3 Add all the flours and mix until the extract is settled
- 4 Add rest of the milk and mix for the last time
- 5 Heat pan with butter, until butter turn brown. Once pan is hot enough, pour in a thin layer of the mix and let it harden. Flip once bottom has nice colour and fry the other side for couple seconds.
- 6 Serve hot with filling of your choice

Ingredients

3 dl	Wheat flour
2	Eggs
500 ml	Milk
3 Table spoons	Sugar
1 tea spoon	Vanilla extract
1 tea spoon	salt
	Butter

On the side

Use Sugar, Jam or Ice cream to make the pancake sweeter.

Hint

Moi

2 Lunch time

Recipes here are more filling and can make good lunch and dinner. Impress your friends or loved one.



Okonomiyaki

🕒 30 min
👤 2-4 Portions

A Japanese cabbage pancake with a tasty sauce.

Preparation

1 eka
2 toka
3 kolmas

Ingredients

500 g cabbage
3 Eggs
10 ml Oil
Okonomiyaki sauce

You can write

You can write extra stuff here

Hint

Moi



Feta Carrot Pasta

🕒 20 min
🍽️ 1-2 Portions

A nice and easy dish if you have a grating device. If you have an automated grater, then it's even good for more people

Preparation

- 1 Set water to boil. And boil the pasta
- 2 Meanwhile cut the onion into stripes
- 3 Grate the carrots
- 4 Fry first the onions, then add the carrots, add some pepper
- 5 When they are done to your liking, add the pasta
- 6 crumble the cheese and add it

Ingredients

1-2 carrots per person
50g feta cheese per person
some frying oil
1 onion
100g pasta per person
pepper

You can write

You can also add green pesto, champignons, ... I've tried roast onions, too. It adds a bit of crunch.

Hint