

Proof of cookbook ...

Fak¹

January 2022

¹Support ...

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General advices

1. Every meal has to be destroyed multiple times. It is like a phoenix.
Born of ashes. (*literally*)
2. Pathfinding righ amount of butter or cheese is easy. Add more.
3. Quantity of salt is a question. Without it, there is no taste, but remember, your meal is not Carthago.

Plan to cover

- cinnamon rolls
- oath porridge
- potato porridge
- cookies
- cheesecake
- aglio ollio
- creppes
- variations of burger
- some chicken variations
- yeast pancakes
- plum jam buns
- onion marmelade
- broth
- waffle
- sisky se strouhankou

README recipes

Simple neccesity.

Collection of distinctive recipes.

More recipes

Some ideas in `plan_to_cover.md`. More inspiration may occurs every day somehow.

Next steps

Better design of mergin recipes in one cookbook.

Building .pdf files

1. If needed `sudo apt install pandoc texlive`.
2. To make chapters `make`.
3. To rebuild `cookbook.pdf` (chapters.tex doesn't change): `make cookbook`.

Thanks

For inspiracy and model of project to @horacekj (<https://github.com/horacekj/recepty>).

Recipe template

Occasion.

Ingredients

- list

Recipe

1. Enumerated list.

Ideas

Source

Stackoverflow.

“Motto”.

ISSUES

- Table of content visible after second make.
- Now compiling on every make everything. #FIXME: should reacts only on changed files.
- Add configure script.
- Better cookbook, other options.

Chapter 1

Breakfast

French omelette

To show your fabulous skills.

Ingredients

- 4 eggs
- salt
- pepper
- butter
- witts

Recipe

1. Crack eggs with only one hand. Show them you are a men and they're just eggs
2. Add salt, fresh pepper pepper pepper, wisk 'till it is smooth.
3. Beat those eaggs properly. Once again, show them you are a men and they're just eggs
4. Melt butter on the pan.
5. Ask someone to help you, all witts u got ain't enough.
6. U will never make perfect french omelette. In good shape, not burned, juicy inside.

Source

Basic knowledge.

“Don’t be able to learn make this meal right doesn’t necessary mean you are piece of shit”.

French toasts

Top notch breakfast.

Ingredients

- slices of toast
- 2 eggs
- “2 eggs amount” of milk
- ground cinnamon
- ground nutmeg
- salt
- sugar
- *vanilla extract*
- maple syrup
- butter
- icing sugar

Recipe

1. Beat all together, except the bread.
2. Heat pan. Melt butter there.
3. Dunk slices of bread in mixture. Cook both sides until golden.
4. Serve with iced with sugar and maple syrup.

Source

Common knowledge.

“What is french about anything?”.

Pancakes

To brighten your life.

Ingredients

- 3/2 elements of all-purpose flour
- 7/2 teaspoons baking powder
- salt some amount
- some sugar for sugaring the substance
- 5/4 elements of milk
- 1 egg
- 3 tablespoons *melted* butter
- witts

Recipe

1. Mix it. Make it well. Give some rest to it.
2. Cook on butter. Cook a lot of panacakes to be granted to master level pancake maker.
3. Use witts to serve pancakes. Version with cooked bacon, butter and maple syrup is necessity.

Source

<https://www.allrecipes.com/recipe/21014/good-old-fashioned-pancakes/>

“Where is pancake there is light”.

Rice porridge

When you want workout at morning.

Ingredients

- rice
- water
- milk
- salt
- butter
- witts

Recipe

1. Cook rice in water. Drain.
2. Cook again in milk, use proper amount of salt, should be kinda salty.
3. Add butter, cook more. Use witts to get right consistency. To much liquid is to much liquid.

Ideas

Serve with icing cugar, cinnamon, melted butter.

Source

Tough life.

“You look really rice!”.

Chapter 2

Chapters of theoretical gastronomy

Introduction to Theoretical gastronomy

Sometimes you don't realize that this is last piece o puzzle you need in your life.

Ingredients

- endurance
- witts
- hope

Ideas

This short text serves as an introduction to new exciting and demanding area of deep human's understanding to all corners of nature and spirit. After reading these chapters, you will never be the same.

Source

My recipes.

"My recipes give you strenght to make this through".

Sweet point

When you want know your dish well.

Ingredients

- prerequisites

Recipe

1. *Definition:* sweet point is point which lies in an intersection of the region containing the vanilla elements and the region containing the cinnamon elements.

Ideas

Sweet point is also known as a peel point.

In a fact, surroundings of sweet points are areas with higher density of sugar, humans for some reason have tendencies to eat like that.

“With useful definition can even diabetics be sweet”.

Chapter 3

Dolce

Tiramísu

If there is a mÍsa, which needed to be filled.

Ingredients

- 0,5kg mascarpone
- 5 eggs
- 5 tablespoons of coarse sugar
- strong coffee (drink)
- ~24 Savoiardi
- cocoa powder

Recipe

1. Prepare strong coffee.
2. Separate yolks nad egg whites.
3. Whisk yolks with sugar into whip.
4. Whisk mascarpone into another whip.
5. Whip egg whites.
6. Slowly and gently whisk whips -> whip again.
7. From in coffee soaked savoiardi and cream build complex structure in the mÍsa.
8. TiramÍsa is almost done, ater at least 3hours cooldown in refrigerator, use cocoa powder as toping.
9. TiramÍsa.

Ideas

Choose big bowl and fill to full.

Source

<http://tomichutna.cz/prave-tiramisu-mascarpone>

“If it is not in a bowl, it’s not a Tiramísu, it’s just Tiramisu.”.

Chapter 4

Proper meal

Spaghetti carbonara

When you are willing act as spaghetti are proper main meal.

Ingredients

- eggs (only yolks)
- pepper pepper pepper
- parmesan
- Guanciale (bacon is ok)
- spaghetti
- olive oil
- water
- witts

Recipe

1. Prepare your witts to guess right amount of ingredients.
2. Boil spaghetti in salted and olive-oiled water for right amount time, you can read this information on packaging. People in spaghetti factory tried this at least twice. U can trust the number.
3. Cook bacon until crisp.
4. Beat yolks with parmesan and pepper.
5. Decant spaghetti, mix with cheese mixture, add part of bacon, greese, as much pasta water as needed.
6. Serve on plate. Sprinkle with more parmesan, pepper, rest of bacon.

General advices

Sauce should be smooth and juicy.

Source

Multiple sources.

“Don’t try to eat this too much”.

Chapter 5

Sauces

Vanillesoße

Make great things even better.

Ingredients

- yolks
- heavy cream (30+%)
- sugar
- generator of ratios between those ingredients
- vanilla pod

Recipe

1. Put cream to heat. Add vanilla grains to cream (even a pod).
2. Whisk yolks with sugar into whip.
3. Mix up cream with yolk whip. Do not try put yolks into hot cream.
Put hot cream *into* yolks. Mix up.
4. Put mixture back onto heat.
5. Don't boil it. Put heat down when sauce start get thicken.

Ideas

Germknödel can't exist without it.

Source

Kuchař ví.

“Truly gold”.

Chapter 6

Second dinner

Germknödel

If you don't want to lose any vanillesoße without higher purpose.

Ingredients

- 0.5kg all purpose flour
- 1/4 l of milk
- 2 eggs
- 42g of fresh yeast / 8g of dry yeast
- salt
- some sugar
- plum jam

Recipe

1. In warm milk melt yeast with some sugar and let rest for 10-20min.
Make sure, your leaven lives.
2. Properly mixup all ingredients together in bowl, Let sit for 40-60mins.
3. Knead dough roughly. This bad boid was nasty.
4. Separate dough into 4 pieces. Roll them for squares ~10mm tall.
Insert as many plum jam u want. Recommendation here is to use 1
tablespoon.... 1 tablespoon of plum jam.
5. Cook in water steam for 15 minutes.

Ideas

Germknödel is cooked whenever somebody gets a taste for vanillesoße. Good idea is to sprinkle this miracle with cinnamon sugar. To achieve the sweet point of classical gastronomy.

Source

Stackoverflow.

“Motto”.

Semolina porridge

Everytime.

Ingredients

- 1 element of coarsed semolina
- 4 elements of milk
- salt
- butter
- witts

Receptre

1. Insert all in pot and start cook. In the end should be kinda salty.
2. Start slowly stir enough. Be cautious, this can't never be phoenix. Never.
3. In pot melt butter, make it good and ghí-like.

Ideas

Use icing sugar in mixture with cocoa-powder (not a gRaNkO!) or in combination with cinnamon, or both.

Source

Basic knowledge.

“Everytime is not just an occasion, but even a motto”.

Chapter 7

Snack

Classic sandwich

When it is time to kill some agents of Hugry.

Ingredients

- 2 slices of toast bread
- slices of bacon
- 3/2 slices of cheddar
- crispy water (salat)
- 2 slices of tomato
- some grated parmesan
- mayo
- witts

Recipe

1. Toast the toast bread.
2. Cook bacon.
3. Melted cheddar on bacon.
4. On pan melt pile of grated parmesan until it is not melting anymore but starting to crisping into something crisp. Don't crisping it to much because next stage is burned crispy thing.
5. Spred mayo onto inner sides of sandwich.
6. Assemble. Do it in this order: bread, mayo, salat, tomato, bacon, cheddar, parmesan chips, mayo, bread, plate.
7. Use witts to achieve amazing taste.

Source

Years of experiences.

“Perfect meal doesn’t exi... this is not perfect, but it is pretty good.”.

Grilled cheese

Everytime.

Ingredients

- 2 slices of toast bread
- 3 slices of cheese of your choice (recommended: Edam “The třícítka” cheese, also popular is white cheddar with classic one)
- butter
- witts

Recipe

1. Stuff sandwich with cheese. Attach butter to both sides of sandwich.
2. Under a lit cook both sides until golden.
3. Use witts. It is supposed to be marvelous, okey? Don’t ruin this.

Source

Common knowledge

“It’s not just grilled, it’s grilled cheese. It’s not just cheese, it’s grilled cheese”.

Chapter 8

Soups

Onion soup

When you live in overflow of onions.

Ingredients

- lots of onions
- broth
- laurel
- thyme
- salt
- butter
- pepper
- cheese of choice
- pastry

Recipe

1. Chop a lot of onions. Broil them slowly on butter or quite some time (15+ minutes) until golden brown.
2. Add thyme and bay leaves. If needs to, deglaze with little of white wine.
3. Add reasonable amount of broth. It should be more like ragout than regular soup.
4. Pepper and salt as needed. Dredge all laurel's leaves.
5. In molecular accelerator grate grated cheese on pieces of pastry.
6. Serve in 3 layers: soup, grated cheese, gratined cheese.

Source

Stackoverflow.

“Are you bored of crying because you can’t afford to cry in the shower? This soup makes you cry on whole new level”.