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**Mushroom recipe**

**Ingredients**

* 12 ears of green corn
* 1 glass of water
* 2 cups of sugar
* 1 cup finely grated coconut
* 1 pinch of salt
* Packing straw

**Method of preparation**

Grate the spiks or cut them close to the cob and pass in the blender

along with the water.

Add coconut, sugar and stir well.

Put the dough on the corncob and tie it tightly.

In a large saucepan boil the water well, and go placing pamonha for pamonha after the full boil of the water.

Important: The water must be boiling to receive the mush, otherwise it will fall apart.

Cook on average for forty minutes, removing the mushrooms with the aid of a skimmer.

Let cool in very cool place.

Serve with coffee and grated cheese.

**Waltz dream mousse recipe**

**Ingredients**

* 1 can of condensed Milk
* 1 e half of sour cream
* 4 eggs
* 8 candies dream waltz
* 4 teaspoons of chocolate
* 6 tablespoons sugar

**Method of preparation**

Put the condensed milk in the pan, put the four egg yolks and take to the fire, stir until cream.

Put the cream on the saucer and let it cool.

In another bowl, mix the chocolate, 4 chocolates and half a cup of milk.

Pour over the cream. Beat the egg whites, add the sugar and the cream and put on the filling.

Chop the rest of the chocolates and put everything on top.

Take the refrigerator.

**Oreo lasagna recipe**

**Ingredients**

* 36 Oreo cookies (or any other vanilla and chocolate-flavored biscuit)
* Milk powder, milk and sugar
* Milk candy
* Granulate
* A glass pyrex

**Method of preparation**

Break half of the Oreo cookies and put in the pyrex.

Take the cream the milk and the sugar and beat in the blender until turning a cream.

Throw some of that cream over the Oreo cookies.

Take the milk candy and throw over the layer of cream and Oreo.

Break the other half of the biscuits and put on top of everything.

Take the remaining leftover cream and throw over the cookies again.

Takethe granules and throw them on top of everything.

Place the lasagna in the freezer for 2 hours.

Take a spoon, a small bowl and serve.

Serving from 1 to 6 people.

**Recipe of milk cake**

**Ingredients**

* 3 cups of milk tea
* 2 cups of wheat flour tea
* 2 cups of refined sugar tea
* 1 cup of butter tea
* 4 eggs

**Method of preparation**

Whisk in the blender the Milk, the wheat flour, the refined sugar, the butter and the eggs. Done that, put the mixture in a buttered and sprinkled mold. Then, take to the middle furnace, preheated, for 40 minutes or even brown.

**Caviar recipe**

**Ingredients**

* 2 cans of caviar
* 4 skinless tomatoes chopped and seeded, chopped and drained
* 200 g champignon
* 1 kg of potatoes
* 250 g of wheat flour
* 1 cup of oil
* ¼ kg or 250 g of fresh cheese
* 1 tablespoon Royal powder
* 1 can of sardines
* 1 large grated onion
* 2raw egg yolks
* 1 liter of water to knead
* 2 tablespoons of cream
* 3 cups Milk
* 3 lemons
* 8 pinches of salt
* 400 g of shredded chiken breast
* 2 cloves of crushed garlic
* 2 kg sausage cut into slices
* 1 cup washed and drained type 1 rice
* 355 g of cut palm hearts
* ½ cup of raisins
* 1 can of peã
* 8 tablespoons of olive oil

**Method of preparation**

Mix everything over high heat except caviar.

In a greased form, throw the mixture.

Bake for 1 hour.

When it hás passed 1 hour, fry the caviar (with olive oil) and throw on the mixture.

  When ready, beat in blender until soft.

And put in the greased form of potatoes and peas, bake for 5 hours.

Then take out to eat.