

A collection of the best **Cathy** recipes

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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.

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1 Lunch time

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



Okonomiyaki

- ⌚ 10 min + 5 min per Person
- ◎ 2-4 Portions

A Japanese cabbage pancake with a tasty sauce. I have no idea about the ratio of the ingredients. This one is with corn and cheese, but there are many possibilities of what you can add.

Preparation

- 1** Mix egg, some salt and pepper, flour and water to make a pancake dough, that is kinda liquid.
- 2** Cut the cabbage and the onion into small pieces and add them to the pancake dough
- 3** Put some amount of the mix into a pan, to make a pancake, that is as thin as possible without falling apart. . While the upper side is still liquid, put some corn and press it into the dough, so that the corn sinks in.
- 4** When the upper side of the pancake seems also done, flip the pancake. If this side is done, flip it back and immediately put some cheese.
- 5** Add the sauces and keep warm if you make more.

Ingredients

- | |
|--------------------------|
| 500 g cabbage |
| 3 eggs |
| onion |
| flour |
| water |
| oil for frying |
| a can of corn (optional) |
| gouda (optional) |
| mayonaise |
| Okonomiyaki sauce |

Hint

This recipy will demand inviting friends to get rid of the cabbage. At least it lasts quite a while and it's surprisingly quick to make just one. #fast #for1



Feta Carrot Pasta

⌚ 20 min

◉ 1-2 Portions

A grateful 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 and grate the carrots
- 3 Fry first the onions, then add the carrots, add some pepper
- 4 When they are done to your liking, add the pasta
- 5 crumble the cheese and add it

Ingredients

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

You can write

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

Hint

If it is cold, it might pass as a salad. #easy #for1

2 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

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