

A collection of the best recipes

August 15, 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	Lunch time	2
Okonomiyaki	3
Feta Carrot Pasta	4
Hummus Cucumber Sandwich	5
2	Sweet stuff	6
Finnish pancake	7

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



Hummus Cucumber Sandwich

⌚ 2 min

Incredibly easy, convenient, tasty and even surprisingly classy.

Preparation

- 1 Cut the bread, spread hummus on top and put sliced cucumber on top

Ingredients

A cucumber
Hummus
Rolls / Bread

Hint

My favourite hummus is the classic one from Edeka or Lidl. I don't like the Aldi one.
#easy #for1 #fast #togo #prepareinadvance #vegan #fancy #nostove #healthyish

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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