

THE STRUGGELING CHEF'S COOK BOOK

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Contents

0.1 To Do

- Genral tips
 - Boiling over frying
 - Unpack carrot and potatos so that they dry instead of spoiling
 - Prefer basic seasoning - simple lets the vegetables define the taste
 - Add salt early - herbs and pepper late or after adding water to preserve flavour
 - never fry garlic if you want garlic taste.
- Dumpster diving
- Poor man's mushroom pan
- Saurkraut
- the everthing soup (incl. variations)
- Makebelieve Mashed Potato
- European Instant noodles (Reasonably fast noodles)
- Potato Salad
- Mayonaise
- Jam Juice
- Leftover's vegtable stock
- Backed Onion
- Euro Fried Rice
- Simple potato pan