

# KR book

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## **1 Introduction**

This is a commonplace book. Basically this is a simple way of keeping track of my notes. So as when I encounter an interesting idea I can write it down, keep track of it for later. It is the entirety of my knowledge, condensed and consumed with a bibliography. If you stumble upon it, please entertain yourself.

## **2 Programming**

## **3 Productivity**

## **4 Art**

## **5 Psychology**

## **6 Philosophy**

## **7 Writing**

## **8 Cooking**

This is a chapter dedicated to my culinary exploits. It contains various references regarding nutrition, cooking, curious taste combinations I have encountered and random thoughts.

### **8.1 Recipes**

#### **8.1.1 Carbonara - Jamie Oliver Style**

Carbonara is a rather heavy dish, but it's perfect to whip up on a quick date when you know your partner enjoys Italian cuisine and strong tastes. Made in two variants with either cream or lack of it, the author leans towards the one without it. Without further ado.

#### **Ingredients**

2 servings

2 eggs 200g of bacon (in the original it's pancetta, which is a spicy version of it) parsley 3 cloves of garlic salt and pepper to taste Grand Padano cheese (one of the hard aged cheeses will be good) Spaghetti pasta

## Steps

1. Mix the eggs with grated cheese. Add cheese until the mixture is creamy and thick. It's better to have too much cheese than to little.
  2. Onto a warm frying pan add a little bit of olive oil and fry the garlic.
  3. Add minced parsley and diced bacon to the pan and keep frying until golden in color.
  4. In the mean time cook the pasta until it is al dente.
  5. Add the pasta to the frying pan and mix until the bacon is evenly mixed throughout. Now make sure that the heat isn't too large. On small heat add the mixture from step 1 to the pan while mixing.
- The food should be served hot. Cold this is pretty bad and not really something you may want to eat.

## Author's remarks

One of my personal favorites. This is highly caloric so don't eat it too often.

### 8.1.2 Tomato Cream - Kromki Style

Tomato cream with a twist (a dash of horseradish).

## Ingredients

## Steps

## Author's remarks

I have encountered a very interesting twist to the classical tomato cream soup. Below I give account to the a possible recipe, though it should not be taken at word. There are two key changes to the classical tomato soup. First of all the tomatoes should not be fully blended, a little bit of coarseness must be left to ensure that the soup has interesting texture. Second of all horseradish must be added to taste. This allows a much more powerful flavor and highlights the sweetness of the tomatoes. I think there was also a little bit of cream in there.

Hello! Random citation [1] embeddeed in text This is some example text<sup>1</sup>. I'm referring to footnote 1.

## List of Figures

## List of Tables

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<sup>1</sup>Hello footnote

## References

- [1] J. Doe, *The Book without Title*. Dummy Publisher, 2100.