

**Cuisine**

- Italian
- Mexican
- Asian
- Indian
- Mediterranean

**Difficulty**

- Easy
- Medium
- Hard

**Migas**

★ 4.5

Crumble the bread into small pieces. Sprinkle with cold water, cover with a damp cloth and leave for...

**Sushi**

★ 4.5

STEP 1 TO MAKE SUSHI ROLLS: Pat out some rice. Lay a nori sheet on the mat, shiny-side down. Dip yo...

**Burek**

★ 4.5

Fry the finely chopped onions and minced meat in oil. Add the salt and pepper. Grease a round baking...

**Corba**

★ 4.5

Pick through your lentils for any foreign debris, rinse them 2 or 3 times, drain, and set aside. Fa...



### Kumpir

★ 4.5

If you order kumpir in Turkey, the standard filling is first, lots of butter mashed into the potato,...



### Tamiya

★ 4.5

soak the beans in water to cover overnight. Drain. If skinless beans are unavailable, rub to loosen th...



### Bistek

★ 4.5

0. Marinate beef in soy sauce, lemon (or calamansi), and ground black pepper for at least 1 hour. No...



### Wontons

★ 4.5

Combine pork, garlic, ginger, soy sauce, sesame oil, and vegetables in a bowl. Separate wonton skin...





## Kafteji

★ 4.5

Peel potatoes and cut into 5cm cubes. Pour 1-2 cm of olive oil into a large pan and heat up very ho...



## Big Mac

★ 4.5

For the Big Mac sauce, combine all the ingredients in a bowl, season with salt and chill until ready...



## Lasagne

★ 4.5

Heat the oil in a large saucepan. Use kitchen scissors to snip the bacon into small pieces, or use a...



## Kuurdak

★ 4.5

Кыргызча — Куурдак даярдоо боюнча нускамалар Кирешелер: Эт (кой же уй эти) — 500 г Пияз — 2 даана...



## Timbits

★ 4.5

Sift together dry ingredients. Mix together wet ingredients and incorporate into dry. Stir until sm...



### Dal fry

★ 4.5

Wash and soak toor dal in approx. 3 cups of water, for at least one hours. Dal will be double in vol...



### Koshari

★ 4.5

Cook the lentils. Bring lentils and 4 cups of water to a boil in a medium pot or saucepan over high ...



### Poutine

★ 4.5

Heat oil in a deep fryer or deep heavy skillet to 365°F (185°C). Warm gravy in saucepan or microwav...



### Pancakes

★ 4.5

Put the flour, eggs, milk, 1 tbsp oil and a pinch of salt into a bowl or large jug, then whisk to a ...



### Kapsalon

★ 4.5

Cut the meat into strips. Heat oil in a pan and fry the strips for 6 minutes until it's ready. Bake...



### Moussaka

★ 4.5

Heat the grill to high. Brown the beef in a deep ovenproof frying pan over a high heat for 5 mins. M...



### Shawarma

★ 4.5

Combine the marinade ingredients in a large ziplock bag (or bowl). Add the chicken and use your han...



### Fish pie

★ 4.5

01.Put the potatoes in a large pan of cold salted water and bring to the boil. Lower the heat, cover...





## Stamppot

★ 4.5

Wash and peel the potatoes and cut into similarly sized pieces for even cooking. In a large sou...



## Flamiche

★ 4.5

For the pastry, sift the flour and salt into the bowl of a food processor, add the butter and lard, ...



## Kedgeree

★ 4.5

For the rice, heat the oil in a large, lidded pan, add the onion, then gently fry for 5 mins until s...



## Roti john

★ 4.5

Mix all the ingredients in a bowl. Heat a pan or griddle with a little vegetable oil. Pour the mix...