

## Favori Tarifler

Yemek Ad: Golabki (cabbage roll)

Talimatlar: Bring a large pot of lightly salted water to a boil. Place cabbage head into water, cover pot, and cook until cabbage leaves are slightly softened enough to remove from head, 3 minutes. Remove cabbage from pot and let cabbage sit until leaves are cool enough to handle, about 10 minutes.

Remove 18 whole leaves from the cabbage head, cutting out any thick tough center ribs. Set whole leaves aside. Chop the remainder of the cabbage head and spread it in the bottom of a casserole dish.

Melt butter in a large skillet over medium-high heat. Cook and stir onion in hot butter until tender, 5 to 10 minutes. Cool.

Stir onion, beef, pork, rice, garlic, 1 teaspoon salt, and 1/4 teaspoon pepper together in a large bowl.

Preheat oven to 350 degrees F (175 degrees C).

Place about 1/2 cup beef mixture on a cabbage leaf. Roll cabbage around beef mixture, tucking in sides to create an envelope around the meat. Repeat with remaining leaves and meat mixture. Place cabbage rolls in a layer atop the chopped cabbage in the casserole dish; season rolls with salt and black pepper.

Whisk tomato soup, tomato juice, and ketchup together in a bowl. Pour tomato soup mixture over cabbage rolls and cover dish with aluminum foil.

Bake in the preheated oven until cabbage is tender and meat is cooked through, about 1 hour.

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Yemek Ad: Fish pie

Talimatlar: 01.Put the potatoes in a large pan of cold salted water and bring to the boil. Lower the heat, cover, then simmer gently for 15 minutes until tender. Drain, then return to the pan over a low heat for 30 seconds to drive off any excess water. Mash with 1 tbsp olive oil, then season. 02.Meanwhile put the milk in a large sauté pan, add the fish and bring to the boil. Remove from the heat, cover and stand for 3 minutes. Remove the fish (reserving the milk) and pat dry with kitchen paper, then gently flake into an ovenproof dish, discarding the skin and any bones. 03.Heat the remaining oil in a pan, stir in the flour and cook for 30 seconds. Gradually stir in 200-250ml of the reserved milk (discard the rest). Grate in nutmeg, season, then bubble until thick. Stir

in the cream.

04.Preheat the oven to 190°C/fan170°C/gas 5. Grate the artichokes and add to the dish with the leek, prawns and herbs. Stir the lemon zest and juice into the sauce, then pour over. Mix gently with a wooden spoon.

05.Spoon the mash onto the fish mixture, then use a fork to make peaks, which will crisp and brown as it cooks. Sprinkle over the cheese, then bake for 35-40 minutes until golden and bubbling. Serve with wilted greens.

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#### Yemek Ad: Beef Bourguignon

Talimatlar: Heat a large casserole pan and add 1 tbsp goose fat. Season the beef and fry until golden brown, about 3-5 mins, then turn over and fry the other side until the meat is browned all over, adding more fat if necessary. Do this in 2-3 batches, transferring the meat to a colander set over a bowl when browned.

In the same pan, fry the bacon, shallots or pearl onions, mushrooms, garlic and bouquet garni until lightly browned. Mix in the tomato purée and cook for a few mins, stirring into the mixture. This enriches the bourguignon and makes a great base for the stew. Then return the beef and any drained juices to the pan and stir through.

Pour over the wine and about 100ml water so the meat bobs up from the liquid, but isn't completely covered. Bring to the boil and use a spoon to scrape the caramelised cooking juices from the bottom of the pan – this will give the stew more flavour.

Heat oven to 150C/fan 130C/gas 2. Make a cartouche: tear off a square of foil slightly larger than the casserole, arrange it in the pan so it covers the top of the stew and trim away any excess foil. Then cook for 3 hrs. If the sauce looks watery, remove the beef and veg with a slotted spoon, and set aside. Cook the sauce over a high heat for a few mins until the sauce has thickened a little, then return the beef and vegetables to the pan.

To make the celeriac mash, peel the celeriac and cut into cubes. Heat the olive oil in a large frying pan. Tip in the celeriac and fry for 5 mins until it turns golden. Season well with salt and pepper. Stir in the rosemary, thyme, bay and cardamom pods, then pour over 200ml water, enough to nearly cover the celeriac. Turn the heat to low, partially cover the pan and leave to simmer for 25-30 mins.

After 25-30 mins, the celeriac should be soft and most of the water will have evaporated. Drain away any remaining water, then remove the herb sprigs, bay and cardamom pods. Lightly crush with a potato masher, then finish with a glug of olive oil and season to taste. Spoon the beef bourguignon into serving bowls and place a large spoonful of the celeriac mash on top. Garnish with one of the bay leaves, if you like.

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#### Yemek Ad: Apam balik

Talimatlar: Mix milk, oil and egg together. Sift flour, baking powder and salt into the mixture. Stir well until all ingredients are combined evenly.

Spread some batter onto the pan. Spread a thin layer of batter to the side of the pan. Cover the pan for 30-60 seconds until small air bubbles appear.

Add butter, cream corn, crushed peanuts and sugar onto the pancake. Fold the pancake into half once the bottom surface is browned.

Cut into wedges and best eaten when it is warm.

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Yemek Ad: Smoked Haddock Kedgeree

Talimatlar: Melt 50g butter in a large saucepan (about 20cm across), add 1 finely chopped medium onion and cook gently over a medium heat for 5 minutes, until softened but not browned.

Stir in 3 split cardamom pods, ¼ tsp turmeric, 1 small cinnamon stick and 2 bay leaves, then cook for 1 minute.

Tip in 450g basmati rice and stir until it is all well coated in the spicy butter.

Pour in 1 litre chicken or fish stock, add ½ teaspoon salt and bring to the boil, stir once to release any rice from the bottom of the pan. Cover with a close-fitting lid, reduce the heat to low and leave to cook very gently for 12 minutes.

Meanwhile, bring some water to the boil in a large shallow pan. Add 750g un-dyed smoked haddock fillet and simmer for 4 minutes, until the fish is just cooked. Lift it out onto a plate and leave until cool enough to handle.

Hard-boil 3 eggs for 8 minutes.

Flake the fish, discarding any skin and bones. Drain the eggs, cool slightly, then peel and chop.

Uncover the rice and remove the bay leaves, cinnamon stick and cardamom pods if you wish to. Gently fork in the fish and the chopped eggs, cover again and return to the heat for 2-3 minutes, or until the fish has heated through.

Gently stir in almost all the 3 tbsp chopped fresh parsley, and season with a little salt and black pepper to taste. Serve scattered with the remaining parsley and garnished with 1 lemon, cut into wedges.

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Yemek Ad: French Lentils With Garlic and Thyme

Talimatlar: Place a large saucepan over medium heat and add oil. When hot, add chopped vegetables and sauté until softened, 5 to 10 minutes.

Add 6 cups water, lentils, thyme, bay leaves and salt. Bring to a boil, then reduce to a fast simmer. Simmer lentils until they are tender and have absorbed most of the water, 20 to 25 minutes. If necessary, drain any excess water after lentils have cooked. Serve immediately, or allow them to cool and reheat later.

For a fuller taste, use some chicken stock and reduce the water by the same amount.

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