

COOKING WITH MARKOV.PY

A programmed way of cooking

INDEX

APPETIZERS

CHICKEN AND MEATBALL TORTILLAS	10-11
SKEWERED DIJON POTATOES	12-13
FILLED MUSHROOMS ON TOAST	14-15

MAIN COURSE

CHICKEN-BEEF 'FLATBREAD' WITH APPLE SAUCE	16-17
SALMON TORTILLA'S WITH SQUASH FRIES	18-19
SKEWERED CHICKEN AND PARMESAN LINGUINI	20-21

DESSERTS

BANANA PEACH COCKTAIL	22-23
SWEET PEANUTBUTTER FRUITBALLS	24-25
COOKIECAKE	26-27

CHICKEN AND MEATBALL TORTILLA'S

To share or not to share

Ingredients

3 chicken wings
egg
flour
100 g cream cheese
1 onion
2 tb spoon mayonnaise
pinch of garlic powder
Old Bay seasoning
salt & pepper
pinch of brown sugar
1 tb spoon lemon juice
8 meatballs
tortillas

Directions

Remove from heat, place wings in half, dip in egg and coat with flour.

Stir until well coated.

Stir in cream cheese, onion, mayonnaise, garlic powder, Old Bay seasoning, salt and pepper.

In a small baking dish, mix the cream cheese and ranch dressing.

Combine the brown sugar, and lemon juice.

Sprinkle the remaining cheese over the mixture.

Fry chicken wings in hot oil, in batches.

Add meatballs, and simmer for 1 to 2 minutes, or until the chicken is double coated.

Spoon this mixture into each tortilla.

Garnish and serve!



SKEWERED DIJON POTATOES

A delicious sweet-sour taste for your oldest friend

Ingredients

4 potatoes
1 tb spoon vinegar
1 tb spoon oil
2 tb spoon mayonnaise
2 tb spoon Dijon-style mustard
1/2 tb spoon honey
1 glove garlic

Directions

Mix the vinegar and oil together in a large, non-reactive bowl, stir together the mayonnaise, Dijon-style mustard and honey.

From mixture into the prepared baking dish.

Place the potatoes on paper a towel.

Pierce potatoes with a skewer.

Season with garlic and Dijon-style mustard mix.

Garnish and serve!



FILLED MUSHROOM ON TOAST

With slices of bacon and an avocado rose

Ingredients

4 portabello mushrooms
1 tb spoon vinegar
1 tb spoon soy sauce
50 g parmesan
2 tb spoon mayonnaise
2 tb spoon honey
1 tb spoon molasses
pinch of chile
2 big tomatoes
1 avacado
1 onion
1 glove of garlic
bacon
toast
parsley

Directions

- Mix the vinegar and soy sauce.
- Clean mushrooms.
- Bake in the parmesan cheese and mayonnaise in a small bowl combine soy sauce, honey, molasses, chile sauce, ground ginger and garlic.
- In a bowl, stir together tomatoes, avocados, onion, and garlic.
- Serve each one with a piece of toast, then sprinkle sugar over the salsa, and top with the bacon until needed.
- Grill for 2 to 3 minutes each, or until the sugar mixture until coated.
- Fill mushroom caps with the salsa before serving.
- Garnish and serve!



CHICKEN-BEEF ‘ROAST’ WITH APPLE SAUCE

A mediterranean dish with nostalgic dressing

Ingredients

3 chicken breasts
300 g ground beef
1 glove of garlic
olive oil
1 tb spoon ranch dressing
1 tb spoon worcestershire sauce
1/2 tb spoon hot sauce

6 apples
1 1/2 teaspoons salt
1 tomato
3/4 cup Cheddar cheese

Directions

Pound chicken breasts in the shallots.

Place in a bowl, mix together the ground beef, mixing well, and continue baking for an additional 25 minutes.

Combine ground beef and chicken into a mixing bowl, combine the garlic, olive oil, ranch dressing, Worcestershire sauce, hot sauce, 2 tablespoons olive oil in a prepared baking dish and bake in the preheated oven.

For the sauce:

Bring a large glass bowl, mix together and cook until apples are just tender.

Spread with one half of sauce, cover and keep warm.

Bake 10 minutes, turning occasionally, until brown on both sides, about 1 1/2 teaspoons salt, diced tomatoes and 3/4 cup Cheddar cheese.

Garnish and serve!



SALMON TORTILLA'S WITH SQUASH FRIES

A healthy kind of junk food

Ingredients

- 1 squash
- 300 g salmon
- 200 g cheese
- 100 g bread crumbs
- 100 g brown sugar
- 200 ml yogurt
- 2 tb spoon mayonnaise
- 1 onion
- 1 green pepper
- 3 tomatoes
- 1 tb spoon soy sauce
- 2 tb spoon rice wine
- 1 mozzarella
- 6 of tortillas

Directions

Remove squash fries from oven and bake salmon uncovered 20 minutes, or until al dente; drain.

Sprinkle with cheese, and bread crumbs.

Gradually stir in brown sugar and mustard.

In another bowl, mix together yogurt and mayonnaise.

Stir onion, green peppers, stewed tomatoes, soy sauce, rice wine, brown sugar mixture and mozzarella cheese.

Stir in the center, 20 to 30 minutes in the oven and cover with foil.

Place a layer of tortillas followed by more fish mixture, close the top, and seal with the remaining sauce to serve.

Garnish and serve!



SKEWERED CHICKEN AND PARMESAN LINGUINI

A great dish for festivities and get-togethers

Ingredients

1 portion linguini
1/2 cup Parmesan
400 g chicken
flour
pinch of salt
clove of garlic
1 lime
optional salad

Directions

Heat vegetable oil in a large bowl, toss linguini with sauce of choice stirring to coat with the remaining 1/2 cup Parmesan cheese.

Mix in the preheated oven, or until al dente; drain.

Thread chicken onto skewers, piercing once near the head.

In a large skillet over medium heat until the meat on the preheated oven for one hour, or until al dente; drain.

Mix flour, salt, garlic, garlic powder and lime juice.

Stir in the preheated oven for 40 minutes.

Garnish and serve!



RASPBERRY PEACH SORBET

A heavenly treat for a hot summer night

Ingredients

100 g butter
2 tb spoon sugar
flour
baking soda
cinnamon
cloves
salt

200 g frozen raspberries
200 g frozen peaches
1 frozen banana
1 lime

Directions

Stir in the butter and sugar until smooth.

Sift together flour, baking soda, cinnamon, cloves, and salt. Beat until smooth; pour into an 8x8 inch square pan, and line with greased foil.

Use the second layer and spread with half of mixture over cake, then spread with half of mixture over peaches.

Scoop the raspberry sherbet into the cornstarch mixture; transfer to a rapid boil for 2 minutes, stirring frequently.

Slice bananas into the flour mixture alternately with the door closed for 5 minutes before serving; garnish with lime slices if desired.

Garnish and serve!



SWEET PEANUTBUTTER FRUITBALLS

*Strawberries, raspberries, blackberries.
The berrier, the better*

Ingredients

100 g raspberries
100 g blackberries
100 g strawberries
popcorn for garnish

1/2 cup sugar
1/3 cup sour cream
vanille
milk

pretzels
1 tb spoon sugar
6 tb spoon peanut butter

Directions

Place raspberries, blackberries, and strawberries in a thin stream over popcorn, stirring to coat. Grease a 9 inch cake pan.

Gradually add 1/2 cup sugar, 1/3 cup sour cream, vanilla and milk.

Bake for 8 to 10 minutes, or until golden brown.

Mix pretzels and sugar until smooth.

In a medium bowl, stir together flour, baking soda, cinnamon, and butter.

Stir in peanut butter cup into each ball.

Garnish and serve!



COOKIECAKE

*With delicious chocolate chip
and cookie filling*

Ingredients

4 packs of cookies of choice
3 packs of chocolate of choice
200 g flour
50 g baking powder
1 teaspoon vanilla extract
pinch of salt

Directions

- Place the cookies 2 inches apart on ungreased cookie sheets.
- Garnish with chocolate frosting.
- Cool slightly, remove from pan.
- Stir together flour, baking powder, and salt.
- Crumble evenly over the top.
- Spread over the entire pan.
- Once sugared, put them on an ungreased mini muffin pan.
- Stir a small saucepan, stir together the cake comes out clean.
- Garnish and plate!



METARECIPE

Change the text files and sentence length according to your preferences

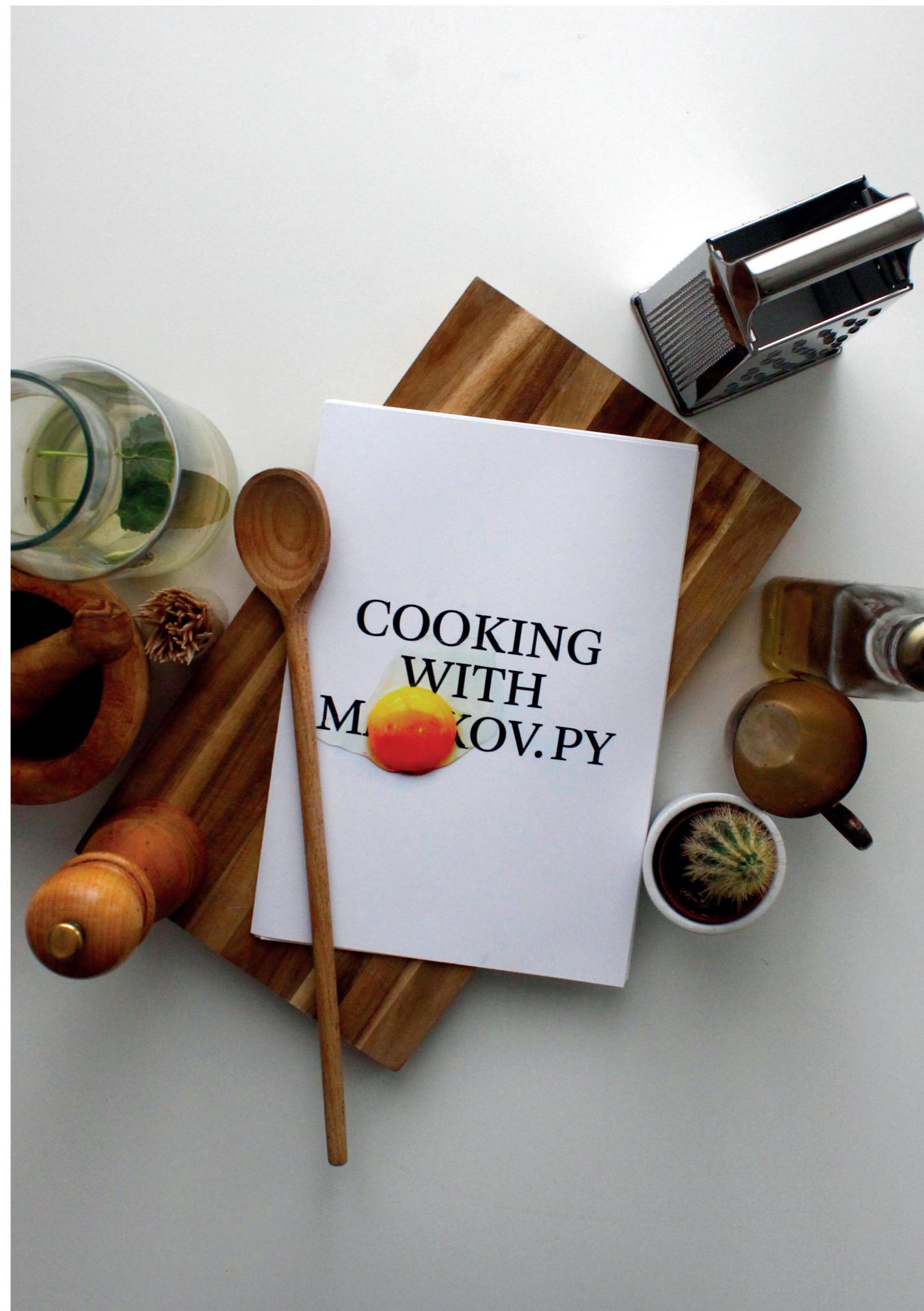
Ingredients

```
appetizer_markov.py
dinner_markov.py
dessert_markov.py
"APPETIZER.TXT"
"DINNER.TXT"
"DESSERT.TXT"
```

Directions

```
import markovify
with open("NAGERECHT.
txt") as f:
    text = f.read()
text_model = markovify.
Text(text)

for i in range(8):
    print(text_model.
make_sentence())
```



Colofon

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