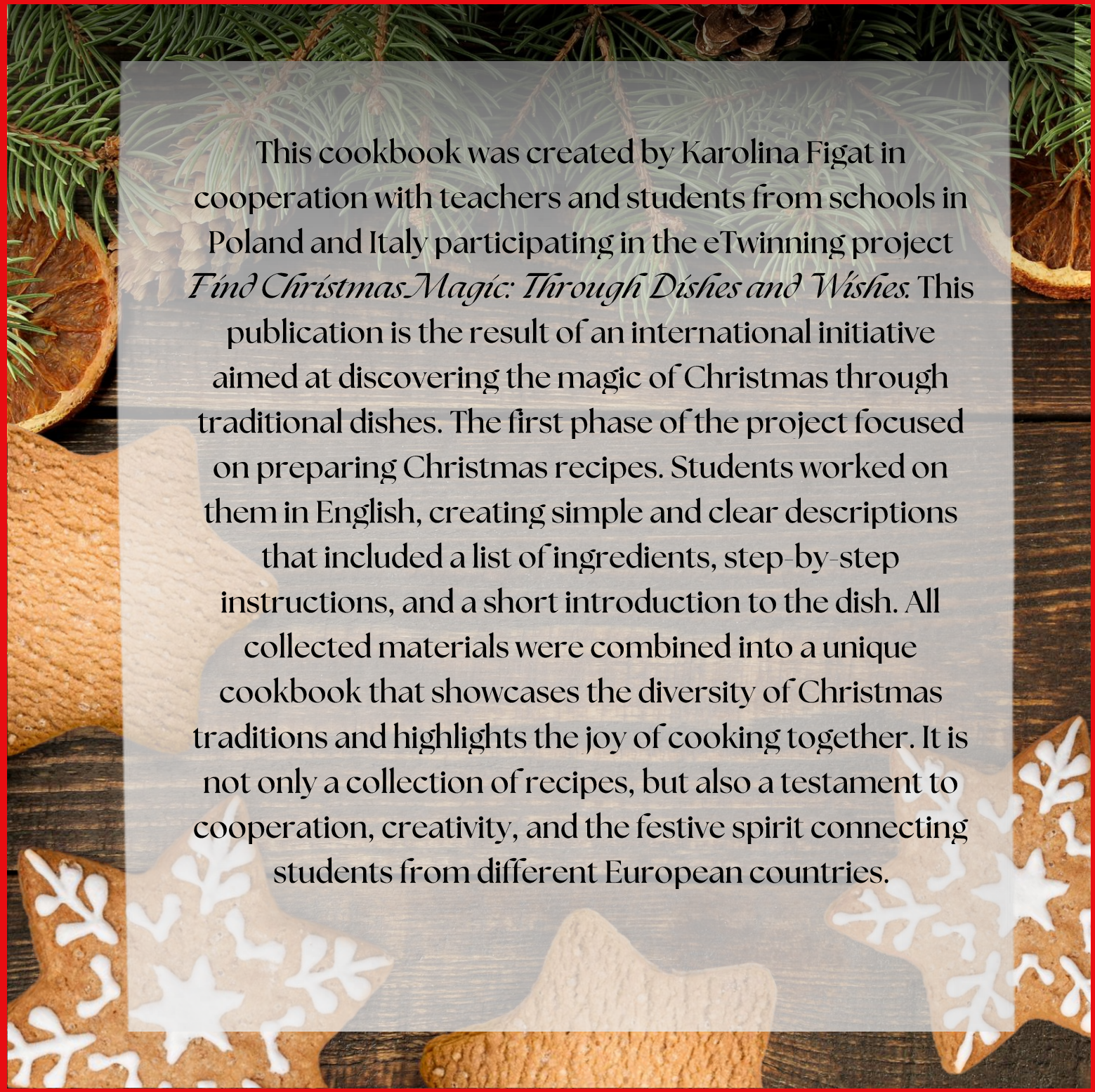


Christmas cookbook of international recipes



This cookbook was created by Karolina Figat in cooperation with teachers and students from schools in Poland and Italy participating in the eTwinning project *Find Christmas Magic: Through Dishes and Wishes*. This publication is the result of an international initiative aimed at discovering the magic of Christmas through traditional dishes. The first phase of the project focused on preparing Christmas recipes. Students worked on them in English, creating simple and clear descriptions that included a list of ingredients, step-by-step instructions, and a short introduction to the dish. All collected materials were combined into a unique cookbook that showcases the diversity of Christmas traditions and highlights the joy of cooking together. It is not only a collection of recipes, but also a testament to cooperation, creativity, and the festive spirit connecting students from different European countries.



Szkoła Podstawowa im. gen.
Mariusza Zaruskiego w
Zielonkach-Parceli

eTwinning Project: Find Christmas Magic through Dishes and Wishes

Traditional Polish Christmas recipes
prepared by students of our school



Polish Christmas dishes





barszcz~

Another very traditional dish is barszcz, a clear red beet soup. It has a warm, slightly sour taste and beautiful red color. On Christmas Eve it's usually served with uszka.

Preparation:

1. Peel and slice the beets
2. Cook them in water with onion, garlic, bay leaf, and allspice.
3. When the beets are soft, remove them.
4. Season the soup with salt, pepper, and a bit of lemon juice to get a sour taste.
5. Serve hot, usually with uszka

pierogi~

One of the most popular dishes served during Christmas in Poland. They are made from thin dough and filled with sauerkraut and forest mushrooms.

Preparation:

1. Cook the sauerkraut until soft, then chop it finely
2. Boil/soak mushrooms, then chop them
3. Mix the cabbage and mushrooms, season with salt and pepper
4. Make dough, cut circles, and fill them with cabbage mixture
5. Fold and seal the dumplings
6. Boil until they float

dried fruit compote

A special Christmas drink is dried fruit compote. It's made by boiling dried apples, pears, plums and sometimes apricots. The drink has a sweet, smoky flavor and is often served during Christmas Eve dinner.

Preparation:

1. Rinse the dried fruit
2. Put the fruit in a pot and pour water over it
3. Cook for about 20-30 min.
4. Add a little sugar or spices if you like
5. Serve cold or warm






Kluski z makiem
Noodles with poppy seeds
Kluski z makiem
Kluski z makiem to tradycyjny polski deser, szczególnie popularny w okresie świąt Bożego Narodzenia. Jest to prosta, sycąca potrawa składająca się z ugotowanych kluseк, wymieszanych z bogatym, słodkim sosem na bazie zmielonego maku, miodu, mleka, bakalii oraz aromatów.
Składniki
250 g makaronu
150 g maku
100 ml mleka
3 łyżki miodu
50 g bakalii
1 łyżka masła
Skórka otarta z połowy pomarańczy
Przygotowanie
Przygotowanie Maku: Mak zalej wrzątkiem i odstaw na 15–20 minut. Następnie odcedź go na sitku i dwu- lub trzykrotnie zmiel w maszynce (lub użyj gotowego, mielonego maku).
Gotowanie Makaronu: Makaron ugotuj al dente zgodnie z instrukcją na opakowaniu. Odcedź i odstaw.
Przygotowanie Sosu: W rondelku podgrzej mleko, masło, miód oraz zmielony mak. Gotuj na małym ogniu przez kilka minut, mieszając, aż sos zgęstnieje i miód się rozpuści.
Łączenie: Dodaj bakalie oraz skórkę pomarańczową do sosu makowego. Dokładnie wymieszaj.
Serwowanie: Wymieszaj ciepły makaron z sosem makowym. Podawaj na ciepło lub na zimno.
Noodles with poppy seeds
Noodles with poppy seeds is a traditional Polish dessert, particularly popular during the Christmas season. It is a simple, satisfying dish consisting of cooked noodles, mixed with a rich, sweet sauce based on ground poppy seeds, honey, milk, dried fruits and nuts, and aromatics.
Ingredients
250 g pasta
150 g poppy seeds
100 ml milk
3 tbsp honey
50 g mixed dried fruit and nuts
1 tbsp butter
Zest of half an orange
Instructions
Prepare the Poppy Seeds: Pour boiling water over the poppy seeds and let them soak for 15–20 minutes. Drain them thoroughly using a sieve, and then grind them two or three times in a meat grinder (or use pre-ground poppy seeds).
Cook the Pasta: Cook the pasta al dente according to the package instructions. Drain and set aside.
Make the Sauce: In a saucepan, heat the milk, butter, honey and the ground poppy seeds. Cook over low heat for a few minutes, stirring until the sauce thickens slightly and the honey dissolves.
Combine: Add the dried fruits, nuts, and orange zest to the poppy seed sauce. Mix thoroughly.
Serve: Mix the warm pasta with the poppy seed sauce. Serve warm or cold.

BEETROOT SOUP – Barszcz czerwony



Składniki

- 3 buraki
- 1 marchewka
- 1 litr wody
- sól
- pieprz
- suszony majeranek

Jak zrobić barszcz?

1. Umyj buraki i marchewkę.
2. Pokrój warzywa.
3. Włóż do garnka.
4. Wlej wodę.
5. Gotuj 40 minut.
6. Dodaj sól, pieprz i majeranek.

Ingredients:

- 3 beetroots
- 1 carrot
- 1 liter of water
- salt
- pepper
- dried marjoram

How to make beetroot soup?

1. Wash the beetroots and carrot.
2. Cut the vegetables.
3. Put them into a pot.
4. Pour in water.
5. Cook for 40 minutes.
6. Add salt, pepper and dried marjoram.

Świąteczne pierniczki z okienkami - Gingerbread cookies with candy

Składniki

- 2 szklanki mąki
- 3 łyżki miodu
- 1 łyżeczka przyprawy do piernika
- ½ łyżeczki sody
- 1 jajko
- kolorowe landrynki



Jak zrobić?

1. Włóż wszystko do miski (bez landrynek).
2. Wymieszaj i zrób ciasto.
3. Rozwałkuj ciasto.
4. Wytnij pierniczki.
5. Zrób małą dziurkę w środku.
6. Włóż landrynkę do dziurki.
7. Piecz **10 minut – 180°C**.

Ingredients

- 2 cups of flour
- 3 spoons of honey
- 1 teaspoon of gingerbread spice
- ½ teaspoon of baking soda
- 1 egg
- colourful sweets (hard candies)



How to make it?

1. Put everything in a bowl (no sweets).
2. Mix and make the dough.
3. Roll the dough.
4. Cut the cookies.
5. Make a small hole.
6. Put a sweet inside.
7. Bake **10 minutes at 180°C**.

Wigilijna zupa grzybowa - mushroom soup

Składniki



- 30 g suszonych grzybów
- 1 litr wody
- 1 marchewka
- sól
- pieprz

Jak zrobić zupę?

1. Namocz grzyby w wodzie.
2. Pokrój marchewkę.
3. Włóż grzyby i marchewkę do garnka.
4. Wlej wodę.
5. Gotuj 40 minut.
6. Dodaj sól i pieprz.

Zupa grzybowa jest gotowa! Wesołych Świ

Ingredients

- 30 g dried mushrooms
- 1 liter of water
- 1 carrot
- salt
- pepper

How to make mushroom soup?

1. Soak the mushrooms in water.
2. Cut the carrot.
3. Put the mushrooms and carrot into a pot.
4. Pour in water.
5. Cook for 40 minutes.
6. Add salt and pepper.

The mushroom soup is ready! Merry Christmas! 🎄

Dumplings with cabbage and mushrooms





Dought:

- 3 cups flour
- 1 cup warm water
- 1 large egg
- ½ tea spoon salt





Stuffing:

- 2 cups sauerkraut, drained and chopped
- 1 cup chopped mushrooms
- 1 small chopped onion
- salt and pepper to taste

CHRISTMAS DISHES IN POLAND (4 out of 12)







The tradition of 12 Christmas Eve dishes symbolizes abundance and prosperity - the number 12 usually refers to the apostles or 12 months. The dishes are fasting and based on ancient, simple ingredients. It is believed that it's worth trying each dish to ensure good luck in the coming year.

Kutia

Kutia originates from Ukraine, but is also present in the traditions of Belarusian, Russian, Lithuanian, and Polish borderland cuisine.

It's one of the 12 Christmas Eve dishes in the East Slavic tradition. Its consumption was believed to bring prosperity and happiness.

The name comes from the Greek word kóllikos - seed, grain.

How to make it:

1. Boil the wheat until soft, then drain
2. Grind the poppy seeds and mix them with honey and dried fruits
3. Combine the cooked wheat with the poppy seed mixture and mix thoroughly.

Serve chilled.



Pierogi

First of all prepare filling. Soak dried mushrooms in hot water (30-60 min), then chop. Then Chop sauerkraut, cook 30 mins. Fry chopped onion. Add sauerkraut and mushrooms, fry 10 min. Season. Now prepare dough, mix flour, salt, hot water and oil. Knead until smooth. Let rest 15 minutes. Roll out dough, cut circle like shape. Add filling, seal edges. Now cook it, boil in salted water. When they float, cook 2-3 more minutes.



Beetroot soup

Boil beets with onion, bay leaves and allspice in water for 45-60 min. (Optional) Add mushroom broth for a richer taste. Strain, add garlic, lemon juice, salt, pepper and a little sugar if needed. Serve hot with mushroom-filled dumplings.

Dried fruit compote

Dried fruit compote is a traditional Christmas Eve ~~drink~~ drink in Poland and its neighbors. It's made with dried fruit (apples, pears, plums, apricots, cranberries) and aromatic spices such as cinnamon and cloves. It's often served on Christmas Eve but it's also great as a warming drink in winter.

How to make it:

1. Soak the fruit - pour cold water over the dried fruit and let it soak for a few hours (preferably overnight).
2. Cook - pour the fruit and the soaking water into a large pot. Add spices and simmer for 10 minutes.
3. Season - add lemon or orange juice at the end to cut the sweetness.
4. Serving - serve the compote warm or chilled. The fruit can be served with a drink or on its own as a dessert.

Herring in Oil

* fish *



Ingredients:

- 400g salted herring fillets or matjes
- 2 medium onions
- 4-5 tablespoons vegetable oil
- 1 tablespoon apple cinder vinegar
- black pepper to taste
- bay leaf and allspice (optional)

Instructions:

1. Soak the herring in cold water for 1-2 h (or according to package instructions) to remove excess salt.
2. Slice the onions thinly.
3. Cut the herring into pieces about 4-5 cm long.
4. In a jar or dish, layer the herring and onions, adding pepper or optionally bay leaf and allspice.
5. Pour oil and vinegar over the layers, cover, and refrigerate for at least 12 hours before serving.

Taste of Poland

Dried fruit compote



Ingredients:



- 100g dried plums
- 100g dried apricots
- 50g dried apples
- 50g dried pears
- 2-3 cloves
- 1 cinnamon stick
- 1-2 tablespoons honey (optional)







Instructions:

1. Rinse the dried fruits and pour 1.5 l of water over them.
2. Add cloves and cinnamon stick.
3. Simmer on low heat for 30-40 minutes until the fruits are soft.
4. Strain the compote or serve with the fruits. Sweeten with honey (optional).





„Kompot z suszu" in Polish
Izabela Seuba &
Aleksander Karsnicki &

Today Recipe!

dumplings



Ingredients:

- 2/5 cups of wheat flour
- 1 cup of hot water
- 2 tablespoons of oil
- 1/2 teaspoon of salt
- 400–500 g of sauerkraut
- 40–50 g of dried mushrooms
- 1 large onion
- 2–3 tablespoons of oil or butter
- salt and pepper to taste
- optional: 1 bay leaf, 2 allspice berries



Instructions:

- Soak the dried mushrooms in water
- Cook the mushrooms in water
- Chop the white cabbage finely
- Squeeze the sauerkraut to remove the juice and chop it
- Melt the butter in a pot and sauté the onion until golden.
- Simmer the filling
- Remove the pot from the heat and let the filling cool completely.Sift the flour into a bowl, add salt and oil.
- Gradually pour in the hot water, stirring.
- Knead into an elastic dough (about 5 minutes).
- Cover and set aside for 20–30 minutes.
- Roll the dough thinly.
- Cut out circles with a glass.
- Place a teaspoon of filling on each circle.
- Pinch the edges together tightly.
- In a large pot, bring salted water to a boil.
- Add the dumplings in batches.
- Cook for 2 minutes after they float to the surface.
- Remove with a slotted spoon.

POLISH CHRISTMAS DISHES



How to prepare carp for Christmas (Polish style)

Ingredients:
- 1 whole carp (cleaned and scaled)
- Salt and pepper
- Lemon juice
- All-purpose flour
- Oil or clarified butter for frying

Instructions:

1. Prepare the fish
Cut the fish into fillets or slices about 2-3 cm thick.

2. Season the carp
Sprinkle both sides with salt and pepper.

3. Coat in flour
Put some flour on a plate and lightly coat each piece of carp on both sides.

4. Fry the carp
Heat a generous amount of oil or clarified butter in a large pan. When the oil is hot, place the carp in the pan.

5. Serve
Pat the fried carp on a paper towel to remove oil; serve with hot potatoes, sauerkraut or cold vegetable salad.

Bigos



Ingredients:
- Sauerkraut 1kg
- Fresh white cabbage 0.5kg
- Pork, beef, bacon, sausage about 1kg
- Mushrooms, onions, garlic, tomato paste, meat broth

Instructions:
- Chop the onion and sauté it in oil with sausage or bacon
- Add the shredded fresh cabbage and cook for 5 min
- Add the sauerkraut, mushrooms, garlic and meat broth
- Mix the tomato paste with half a cup of water and pour it in
- Simmer for 30-40 more on about 90°C, add salt and pepper



Red borscht with mushroom Dumplings

Ingredients:
- 4-5 medium beets, peeled and sliced
- 1 carrot peeled
- 1 parsley root
- 1 small celery root
- 1 onion
- 3-4 dried mushrooms
- 2 bay leaves
- Salt and pepper

Instructions:

1. Place the beets, onion, parsley root, garlic, bay leaves, and allspice in a large pot.

2. Add about 2 liters of water and bring to a boil.

3. Reduce the heat and simmer for 40-60 minutes, until the vegetables are soft and the broth is deep red.

4. Strain the broth into a clean pot.

5. Season with salt, pepper, sugar, and vinegar or lemon juice. Adjust the seasoners to taste.

6. Serve hot, on its own or with small mushroom dumplings, mashed potatoes, or bread.




KUTIA
Polish Dish
Description Kutia
Polish kutia, wigilijna, a traditional Christmas Eve pudding made from whole or cracked wheat or barley, poppy seeds, honey, and sweet additions such as figs, raisins, and nuts; sometimes with cream. It typically the first course served during the Christmas Eve dinner known as Wigilia.
Ingredients
1 cup wheat berries, or kamut berries, rinsed
1/2 teaspoon salt
1 cup poppy seeds
1/2 cup confectioners' sugar
4 tablespoons honey
1 teaspoon pure vanilla extract
1 lemon, zested
2/3 cup plumped raisins
1/2 cup grated walnuts, optional
1/2 cup almonds, blanched and coarsely ground, optional
5 plumped dried figs, chopped, optional
1/2 cup half-and-half
Steps to make It
1. Gather the ingredients.
2. Place rinsed wheat berries in a large pot or Dutch oven and cover with water by about 5 inches. Stir, cover, and let stand overnight.
3. When ready to cook, drain the wheat berries, rinse, drain again and place back in the pot. Add 6 cups cold water and salt, bring to a boil, reduce heat to a simmer, and cook until tender (anywhere from 90 minutes to 3 hours). Drain and set aside to cool.
4. Rinse poppy seeds, soak 20 minutes, skim impurities. Drain, rinse, cover with boiling water, stand 15 minutes, drain again.
5. Simmer poppy seeds 30 minutes. Drain. Grind 1-3 times.
6. Mix cooked wheat, ground poppy seeds, powdered sugar, honey, vanilla, zest, raisins, nuts, figs and dates (optional)
7. Mix very well and add half and half, incorporating thoroughly.

"PIEROGI"



Pierogi wigilijne (dumplings) are a tradicional Polish dish prepared for Christmas Eve usually stuffed with cabbage and mushrooms or cheese. Some believe that they are symbols of safety abundance and prosperity for the coming year

These are Polish pierogi stuffed with a mixture of sauerkraut and mushrooms, which can be boiled or fried. This traditional dish, often eaten during holidays, is available with accompaniments such as fried onions, cracklings, or sour cream

Pierogi Dough Ingredients

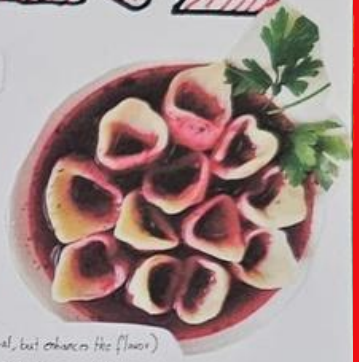
4 cups of Poznań wheat flour type 500 - approximately 375ml 2 tablespoons of butter 1 teaspoon of salt Ingredients for the cabbage and mushroom filling 800g of sauerkraut 60g of dried mushrooms 2 medium onions - 300g 7 tablespoons of oil Spices and herbs: 1 teaspoon of sugar, 3 small bay leaves, 4 allspice berries, 1 teaspoon of pepper

USZKA and BARSZCZ









Ingredients for "Polish uszka"

mushroom filling:

- 50g (approx 1.8oz) dried wild mushrooms
- 1 medium onion
- 1 tbsp butter or oil for frying
- Salt and freshly ground black pepper to taste

Dumpling Dough:

- 300g (approx 2.4 cups) all-purpose flour
- approx 150ml (approx 2/3 cup) warm water
- 1 tbsp oil or melted butter
- pinch of salt

Step-by-step instructions for the filling

1. Soak the mushrooms: Rinse the dried mushrooms, cover them with a glass of cold water, and leave them to soak for at few hours, ideally overnight.
2. Cook the mushrooms: Cook the mushrooms in the same water until tender (about 30-40 minutes). Drain them (reserving the liquid if you want to use it for "Barszcz") and finely chop or blend them in a food processor.
3. Fry the onion: Dice the onion finely and sauté it in butter or oil in a frying pan until translucent. Add the chopped mushrooms and fry together for a few minutes.
4. Season: Season the filling with salt and pepper to taste, then set it aside to cool completly

Preparing the dough:

1. Knead the dough: Sift the flour onto a work surface and add salt. Gradually pour in the warm water and oil/butter, kneading until you have smooth elastic dough. The dough should be soft but not sticky.
2. Rest: Cover the dough with a clean cloth and let it rest for about 20-30 minutes to become more pliable.







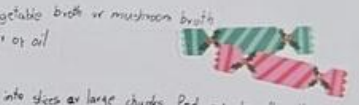
Ingredients for "Barszcz" (red borscht)

- 1kg beets
- 1 large carrot
- 1 parsley root
- A piece of celery root
- 1 onion (can be charred)
- 2-3 garlic cloves
- 2 bay leaves
- 3-4 allspice berries
- 1 teaspoon marjoram
- Salt and pepper to taste
- 1-2 teaspoons sugar (optional, but enhances the flavor)
- 1-2 tbsp lemon juice or 1-2 tbsp apple cider vinegar
- 1-1.5 liters of water
- (Optional) 100-200 ml vegetable broth or mushroom broth
- (Optional) a bit of butter or oil

Preparation

1. Peel the beets and cut them into slices or large chunks. Peel and chop the other vegetables (carrot, parsley root, celery) as well.
2. You may char the onion over a flame or in a dry pan - this adds depth to the flavor.
3. Place all vegetables in a pot, add the bay leaves and allspice, and pour in the water. You may add vegetable or mushroom broth for a richer flavor.
4. Simmer on low heat for about 45-60 minutes, but do not let it boil vigorously, as the soup may lose its color.
5. Near the end of cooking, add:
   - garlic pressed through a garlic press,
   - marjoram
   - salt and pepper.
6. Remove from heat and season with lemon juice or vinegar, and optionally a bit of sugar.
7. For a clear broth, strain the Barszcz through a sieve or cheesecloth.
8. Serve with mushroom dumplings (uszka), on its own.











WHICH ONE IS MORE FISHY?

Baked Carp



Baked carp is a traditional Polish dish, perfect for Christmas Eve. But how do you make it?
Here's a [redacted] reciepe;
Coat each pine in flour, then in beaten egg, and then in breadcrumbs. Place the breaded fillets on a baking sheet lined with baking [redacted] sheet lined with baking [redacted] paper and bake in a preheated oven at 160°C (350° F) with the fan on, [redacted] on the middle rack, for 20-30 minutes, depending on the thickness of the pieces

This dish gained popularity because it retains its flavor, is easier to digest, and eliminates the intense fried odor. It has a more delicate, fruity flavor, [redacted] and requires less labor.

Herring In Oil With Onion



Gently rinse the herring in barrel or bucket of brine, then place them in a large bowl of cold water [redacted] and rinse off the salt, changing the water three or four times an hour. Pour off the salty soaking [redacted] water until the herring is properly salted.



At the end of the soaking time, taste a piece of the fillet to see how salty it is. Pour the vinegar into a bowl and briefly sunbrage each fillet in the vinegar. Then cut them into pieces. Finally slice the onion and drizzle with a tablespoon of vinegar. Arrange the herring pieces in a jar or glass salad bowl with a lid, interspersing them with onion, green onion, leaf, and peppercorns and dilute the layers with oil. Finally, pour in additional oil to cover the herring. Refrigerate.

Makowiec → Poppy seed cake:)
This is a yeast dough
with poppy seed filling.



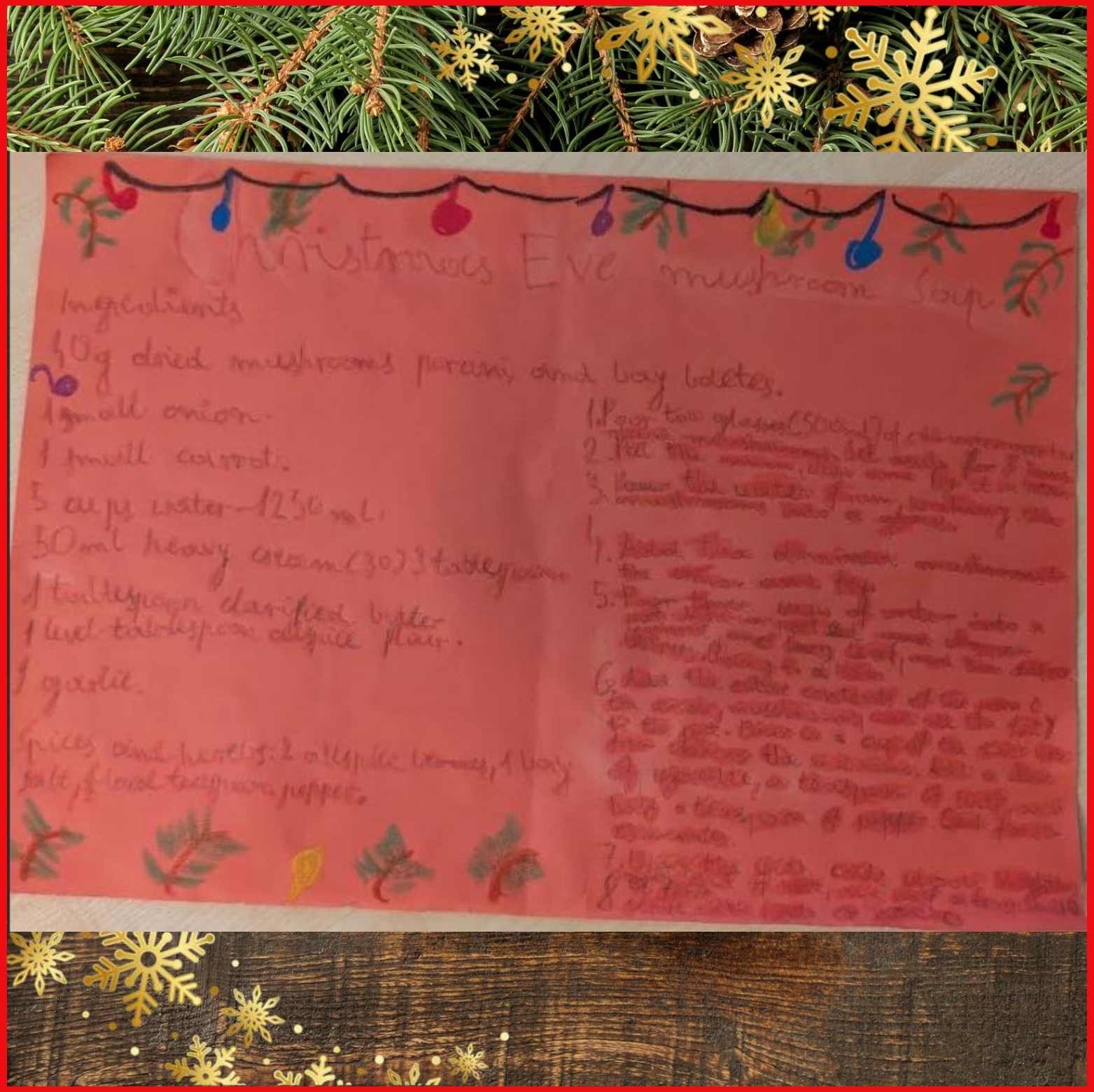
Ingredients for cake:
- 500 g flour
- 50 g fresh yeast
- 50 g sugar
- 200 ml milk
- 4 egg yolks
- 50 g butter

Poppy seed filling:
- 850 ready made
- poppy seed
- 2 tablespoons breadcrumbs
- 4 egg whites



Preparation: pour the flour into a bowl, gradually pour in the warm milk. Set aside to rise for 10 minutes. Add the egg yolks and melted butter. Knead the dough for about 10 minutes. Bake for 35 minutes. To 180°C.




Christmas Eve mushroom Soup
Ingredients
40g dried mushrooms porcini and bay boletes.
1 small onion.
1 small carrot.
3 cups water - 1230 mL
30 mL heavy cream (30) 3 tablespoon
1 tablespoon clarified butter
1 level tablespoon allspice plain.
1 garlic.
spices and herbs: 2 allspice berries, 1 bay
salt & level teaspoon pepper.

PIERNIKI I KOMPOT (z suszu)





PIERNIKI ang. Gingerbread cookies

Ingredients:

- Wheat flour, e.g. cake flour or all-purpose flour, up to 500g - 3 cups
- Real butter, 150g (in poland it's 2 sticks)
- Fine sugar or powdered sugar, 150g.
- Liquid honey, 200g
- Sour cream 18%, 150g about ⅔ cup
- Egg yolks, 4 yolks
- Baking soda, 2 tea spoons
- Cocoa and ground ginger - 1 teaspoon each.
- Cinnamon, 1 table spoon
- Ground cloves, nutmeg, black pepper, cardamom ½ tea spoon each

KOMPOT z SUSZU ang. Dried fruit Compote

- Dried fruit mix for Christmas compote is a special blend of dried fruits, mainly apples, pears and plums often enriched with apricots, figs and raisins. traditionally prepared for Christmas Eve dinner. It serves as the base for aromatic, non-alcoholic drink seasoned with warm spices.



KOMPOT z Suszu ang Dried fruit compote

Recipt: Step 1: Prepare the dried fruit
Step 2: Soak the dried fruit - I also pour three liters of water into the pot for 12hrs
Step 3: Add the warming spices
Step 4: Cook the compote for 30min, stirring occasionally, then add the citrus juice
Step 5: Strain the dried fruit from the prepared compote - I recommend straining it and serving it on the table
Step 6: Serve the finished compote.



Pierniki ang. gingerbread cookies

Recipt - Step 1 - Heat the honey with butter and spices
Step 2 - Set the mixture aside to cool down
Step 3 - Combine the sour cream with baking soda
Step 4 - Put the flour, egg yolks, and sour cream mix into the bowl
Step 5 - Add the sugar and the cooled honey-butter mix
Step 6 - Form [illegible] the dough [illegible]

KOMPOT z SUSZU ang. Dried fruit mix for Christmas Compote

Ingredients: 2 handfuls of [illegible] apples, 1 handful of [illegible] pears, 1 handful of dried plums, 2 handfuls of [illegible] apricots, 1 handful of [illegible] raisins, 1 handful of [illegible] figs, 2 dried pieces, 2 cinnamon sticks, 1 clove of [illegible], 1 pinch of ginger and 1/2 of [illegible]

JARZYNOWA SAŁATKA



INGREDIENTS

300g carrots
300g parsley (root)
1/2 small celery
400g potatoes
1/2 can of canned peas
5 eggs
3 medium-sized pickled cucumbers
1 grey Reneta apple
2-3 heaped tablespoons of mayonnaise
1 tablespoon of cream 18%
2 flat teaspoons of mustard
a pinch of salt and pepper

RECIPE



Place well-washed carrots (300g), parsley (300g), celery (1/2 a small piece) in a pot, and top with potatoes (400g). Don't peel vegetables before cooking, do it after. Pour boiling water over them and cook, for about 25-35 minutes in salted water until the vegetables are tender (pierce the potatoes on top and towards the end of cooking, poke them with a fork to check if they are tender and cooked through. After this time, set all the vegetables aside to cool.

Hard-boil the eggs. Cooking time depends on their size (5-10 minutes). Start by counting the time from the moment the water begins to boil. Peel the eggs and cut into cubes. Dice the apple and pickled cucumbers. Drain the peas (about 1/2 a can). Cut the cooled potatoes, celery, parsley and carrots into cubes. Place all the chopped ingredients in a large bowl. Add mustard (1 level teaspoon), mayonnaise (2-3 heaped tablespoon) and if desired sour cream (1 tablespoon).

Mix everything and season to taste with a pinch of salt and pepper.





Amelia Zajączkowska
Kaja Mgor
Sara Kłodkiewicz

KEKS



INGREDIENTS

3 cups all-purpose flour
1 1/2 cups granulated sugar
3 large eggs
1 1/2 cups unsalted butter, softened
1 tsp baking powder
1 tsp vanilla extract
2 cups mixed dried food (raisins, currants, candied fruit, etc.)
1/2 tsp salt
1 tsp lemon zest (optional)

RECIPE

1. Preheat your oven to 350°F (175°C) and grease a 9-inch (23 cm) loaf pan.
2. In a large bowl, cream together the sugar and butter until it's light and fluffy.
3. Add the eggs one at a time, beating well after each addition.
4. In a separate bowl, whisk together the flour, baking powder, and salt.
5. Gradually add the flour mixture to the butter mixture, mixing until just combined.
6. Stir in the mixed dried fruit, vanilla extract, and lemon zest (if using).
7. Pour the batter into the prepared loaf pan and bake for 60-70min, or until a toothpick inserted into the center comes out clean.
8. Allow the cake to cool in the pan for 10min, then remove it from the pan and transfer it to a wire rack to cool completely.



I.C. Roccapiemonte - C o M V a s s
(Mons Mario Vassalluzzo)

eTwinning Project: Find Christmas Magic through Dishes and Wishes

Italian traditional sweet recipes Class II A





Sicilian Cannoli – Short Recipe

Ingredients (for 10–12 cannoli) For the shells: 200 g all-purpose flour 30 g sugar 30 g butter 1 egg 1 tbsp cocoa powder (optional) 40 ml white wine A pinch of salt Oil for frying For the filling: 500 g sheep's ricotta 150 g sugar Chocolate chips or candied fruit



Preparation

Make the dough: Mix flour, sugar, cocoa, butter,egg, wine, and salt. Knead until smooth; let rest for30minutes. Roll and shape: Roll the dough out thinly,cutinto ovals, and wrap them around metal cannolitubes. Fry: Fry in hot oil until golden.Remove from tubes and let cool. Filling: Mix ricotta and sugar untilcreamy; add chocolate chips. Fill: Fill the shells just beforeserving to keep them crisp. Decorate: Dust with powdered sugarand, if desired, pistachio crumbs. Apicella Giovanni & Paola



CHESTNUT CALZONCELLI



INGREDIENTS FOR THE DOUGH:

*300 g all-purpose flour. *50 g sugar. *1 egg. *30 ml extra virgin olive oil. *50 ml dry white wine (or milk). *A pinch of salt.

FOR THE CHESTNUT FILLING: *300 g boiled and peeled chestnut. *100 g sugar. *50 g melted dark chocolate. *1 tbsp unsweetened cocoa powder. *1 tsp cinnamon (optional). *1 tbsp rum or Strega liqueur (optional).

FOR FRYING AND TOPPING:
*Vegetable oil for frying.
*Powdered sugar for dusting

INSTRUCTIONS: PREPARE THE FILLING: Mash or blend the chestnut into a thick paste. Add sugar, melted chocolate, cocoa, cinnamon, and liqueur if using. Mix until smooth and creamy. MAKE THE DOUGH: In a bowl, mix flour, sugar, salt, egg, oil, and wine. Knead until the dough is soft and smooth. Cover and let it rest for 30 minutes. SHAPE THE CALZONCELLI: Roll out the dough thin. Cut into circles or rectangles. Place a teaspoon of filling in the center, fold into a half-moon, and seal the edges with a fork. FRY: Heat oil and fry the calzoncelli until golden and crispy. Drain on paper towels. SERVE: Dust with powdered sugar and serve warm or cold. ENJOY! MADE BY:

Sofia Mori







MUSTACCIUOLI

🍫 NEAPOLITAN MUSTACCIUOLI – CLASSIC RECIPE

INGREDIENTS (ABOUT20PIECES)

FOR THE DOUGH: 500 GR OF FLOUR 00 150 GR OF SUGAR 100 GR OF HONEY 50 GR OF BITTER COCOA 5 GR OF AMMONIA FOR DESSERTS -------1 ORANGE (GRATED ZEST)---1 TEASPOON PISTO 200–220 ML OF WARM WATER (ENOUGH TO OBTAIN A SOFT DOUGH) ----- 1 PINCH OF SALT FOR THE ICING: 300 GR OF DARK CHOCOLATE ---- 20GR BUTTER

PREPARATION

.PREPARE THE DOUGH IN A BOWL COMBINE FLOUR, COCOA, SUGAR, PISTO, AMMONIA AND A PINCH OF SALT.ADD HONEY AND ORANGE ZEST.POUR IN THE WATER LITTLE BY LITTLE AND KNEAD UNTIL YOU OBTAIN A SOFT BUT NOT STICKY MIXTURE.SHAPE INTO A LOAF AND LET IT REST FOR 15 MINUTES .2. SHAPE THE MUSTACCIUOLI ROLL OUT THE DOUGH TO ABOUT 1 CM THICK.RHOMBUSES OF 8–10 CM.PLACE THEM ON A BAKING TRAY WITH BAKING PAPER .3. COOKINGBAKE IN A STATIC OVEN AT 180°C FOR 12–15 MINUTES.THEY SHOULD STAY SOFT, NOT DRY TOO MUCH.4. FROSTINGMELT THE DARK CHOCOLATE IN A BAIN-MARIE(WITH BUTTER IF YOU WANT A SILKIER GLAZE).DIP EACH MUSTACCIUOLO IN CHOCOLATE OR BRUSH IT ON THE SURFACE.LET THEM DRY ON A GRILL.

GERARDO SANTONICOLA



Pandoro Recipe

-By Mario Ferrara-

Ingredients

-Fresh egg
-Sugar
-Butter
-Natural Yeast
-Common wheat flour tipe "0"
-Salt
-Flavourings
-Milk
-Vanillin

Recipe:



1)In a bowl, beat the eggs with the sugar until light and fluffy.
2)Add the melted butter,milk and vanillin, mixing well.
3)Incorporate the sifted flour with the yeast and a pinch of salt. Mix until smooth.
4)Pour the mixture into the pandoro mold (buttered and floured).
5)Bake in the oven static at 170°C for about 35-40 minutes (do the toothpick test)



6) Let cool, unmold and dust with icing sugar.

NOW THE PANDORO IS READY TO BE EATEN!



Caprese Cake!

Ingredient

- 200 grams of dark chocolate
- 200 grams of almondsf flour/almonds
- 2oo grams of butter
- 5 eggs
- 1 teaspon of baking powder
- powdered sugar to decorate th cake

How to do it

1. Chop the almonds until we have a grain.
2. Melt the dark chocolate and the butter together, mixing until you get a smooth cream.
3. In a bowl whisk the eggs with the sugar until light and fluffy.
4. Add the melted chocolate to the egg mixture and mix, then add the chopped almonds and the boking powder and mix gently until combined pour the doug in to a grased and flored cake tin.
5. Bake in a static oven ah 170° for about fourtyminuts.
6. Let the cake cool completely, then decorate it with powdered sugar before serving.







Marilena D'Andria





CHRISTMAS CHEESECAKE

INGREDIENTS

1- DIGESTIVE BISCUITS 2- MELTED BUTTER 3- GELATIN SHEETS 4- PHILADELPHIA CREAM CHEESE 5- GREEK YOGURT 6- POWDERED SUGAR 7- STRAWBERRY PURÉE 8- WHIPPED CREAM 9-CHOPPED STRAWBERRIES 10- WITHE CHOCOLATE 11- RED BERRIES. 12- GINGEBREAD COOKIES

INSTRUCTION

FIRST, WE CRUSH THE DIGESTIVE BISCUITS AND MIX THEM WITH MELTED BUTTER. THIS THE BASE FOR OUR CAKE. WE PUT IT IN THE FREEZER TO REST. THEN WE PUT THE GELATIN SHEETS IN WARM WATER TO MAKE THEM SOFT. IN A BOWL, WE MIX PHILADELPHIA CREAM CHEESE, GREEK YOGURT, POWDERED SUGAR, AND STRAWBERRY PURÉE. AND MIX, WE MELT THE SOFT GELATIN WITH A LITTLE CREAM AND ADD IT TO THE MIXTURE. THEN WE WHIP THE REST OF THE CREAM AND MIX EVERYTHING TOGETHER. TWO HOURS HAVE PASSED, AND THE BASE IS READY, AND NOW LET'S DECORATE OUR CHEESECAKE, WITH WHITE CHOCOLATE FOR THE SNOW, RED BERRIES, AND SOME GINGERBREAD COOKIES FOR MAKE A REALLY CHRISTMAS ATMOSPHERE. NOW OUR CHEESECAKE IS READY.

EVA SIANO

Sfogliatella



Ingredients for the Dough:
500g all-purpose flour
200ml water 10g salt 50g
lard

Ingredients for the Filling:
500ml milk 150g semolina 250g ricotta cheese 200g sugar 1 egg 1 teaspoon vanilla extract Zest of 1 lemon 1 teaspoon cinnamon Candied orange peel, finely chopped

c.Cristopher r.Jacopo

Instructions:

1. Prepare the Dough:
2. In a bowl, mix the flour and salt. Gradually add the water and knead until you have a smooth dough. Wrap it in plastic wrap and let it rest for at least 2 hours. Prepare the Filling:
3.
4. Heat the milk in a saucepan and bring it to a boil. Add the semolina while stirring continuously to prevent lumps. Cook until thickened, then let it cool. In another bowl, mix the ricotta, sugar, egg, vanilla extract, lemon zest, cinnamon, and candied orange peel. Combine this mixture with the cooled semolina.
5. Assemble the Sfogliatelle: Roll out the dough into a
6. very thin sheet. Spread a thin layer of lard over the dough, then roll it tightly into a log. Cut the log into slices, each about 1 cm thick. Take each slice and flatten it into a cone shape with your fingers. Fill the cones with the prepared filling. Bake: Preheat the oven to 200°C (392°F). Place the filled sfogliatelle on
7. a baking sheet lined with parchment paper. Bake for
8. about 20-25 minutes or until golden brown. Serve: Let them cool slightly before serving. Dust with powdered sugar if desired.
9.
10.

INGREDIENTS: CHRISTMAS SWEET: STRUFFOLI



FLOUR00 500 GRSUGAR20 GR SALTTO1PINCH
BUTTER 100 GR EGGS 3 YOLKS 2 BICARBONATE 4 GR ORANGE ZEST
ANISEED LIQUEUR 25 GR LEMON ZEST 1 TO SEASON THE STRUFFOLI
MILLEFIORI HONEY 600 GR SUGAR 100 GR LEMON ZEST 1 ORANGE ZEST
COLORED TAILS CANDIED ORANGE CUBES 150 GR CANDIED CHERRIES
SILVER SPRINKLES FOOD DECORATION TO FRY:OIL

INSTRUCTION

TO PREPARE THE STRUFFOLI, START BY SIFTING THE FLOUR ON THEPASTRY BOARD AND WIDEN IT TO FORM THE CLASSIC FOUNTAIN. ADD SALT AS WELL THEN COMBINE THE SUGAR AND THE BICARBONATE CUT THE BUTTER INTO CUBES AND PLACE IT IN THE CENTER START KNEADING THE BUTTER WITH THE SUGAR WITH YOUR HANDS, THEN ADD THE EGGS ONE AT A TIME TO THE CENTRE AND CONTINUING TO KNEAD ALSO ADD THE EGG YOLKS START WORKING THE DOUGH WITH YOUR HANDS OR WITH THE HELP OF A TAROT TO OBTAIN A SMOOTH AND HOMOGENEOUS DOUGH WRAP THE DOUGH WITH FILM SO AS NOT TO DRY IT OUT. LET STAND FOR 30 MINUTES AT ROOM TEMPERATURE. TAKE ONE PART OF THE DOUGH, KEEPING THE OTHER ALWAYS WELL COVERED. FORM 1 CM THICK STRANDS AND MAKE SMALL TOUCHES ABOUT 1/1.5 CM WIDE. TRANSFER THEM TO A TRAY LINED WITH A CLEAN TEA TOWEL AS YOU GO, SPACING THEM APART. CONTINUE IN THIS WAY UNTIL YOU FINISH THE DOUGH, SPACING THE TOUCHES WELL. SWITCH TO FRYING: POUR THE OIL INTO A LARGE POT AND HEAT UNTIL IT REACHES A TEMPERATURE OF 150-160°. DIP A FEW PIECES AT A TIME, HELPING YOU WITH A SLOTTED SPOON AND SHAKE THEM A LITTLE DURING COOKING, THIS WAY THEY WILL BE ROUND. ONCE THEY ARE GOLDEN BROWN, DRAIN OF THEM; IT WILL TAKE ABOUT 3-4 MINUTES. TRANSFER TO A TRAY WITH KITCHEN PAPER TO REMOVE EXCESS OIL AND CONTINUE IN THIS MANNER FOR COOKING ALL OTHER STRUFFOLI. NOW MOVE ON TO THE CRANKSET. TAKE THE CANDIED ORANGE AND CUT IT INTO CUBES. SEPARATELY POUR THE HONEY AND SUGAR HEAT OVER LOW HEAT, STIRRING OCCASIONALLY. AS SOON AS IT STARTS TO BOIL, TURN OFF THE HEAT. LET IT COOL AND ADD THE LEMON ZEST AND THE ORANGE ZEST, BOTH GRATED COMBINE THE DICED CANDIED ORANGE AND MIX AGAIN. LET COOL FOR 5-6 MINUTES, THEN POUR THE STRUFFOLI INSIDE. MIX WELL WITH A LADLE UNTIL THE STRUFFOLI ARE WELL COATED AND HAVE COOLED. TRANSFER TO A SERVING DISH, DECORATE WITH COLORED SPRINKLES, CANDIED ORANGE ZEST, AND CANDIED CHERRIES. THE STRUFFOLI ARE READY! MADE BY MARCO CALVANESE



ZEPPOLE



INGREDIENTS CHOUX PASTRY PASTRY CREAM 260ML WATER 600 ML MILK 100GR BUTTER 4 EGGS YOLKS R 160 GR FLOUR 100 G.SUGAR 4 EGGS 400GR FOUR PINCH OF SALT VANILLA



INSTRUCTIONS

1.IN A SAUCEPAN, HEAT THE WATER,BUTTER AND SALT. WHEN IT BOILS ADD THE FLOUR ALL AT ONCE .STIR QUICKLY UNTIL THE DOUGH BECOMES SMOOTH AND COMES AWAY FROM THE PAN SIDES , 2.LET IT COOL ,THEN ADD THE EGGS ONE AT A TIME ,MIXING WELL UNTIL THE DOUGH IS CREAMY 3.PUT THE DOUGH IN A PIPING BAG WITH A STAR TIP AND FORM RINGS ON A BAKING SHEET 4.BAKE AT 200C FOR 30 MINUTES TO MAKE THE CUSTARD CREAM 1.IN A BOWL, MIX THE EGGS YOLKS WITH SUGAR ,ADD THE FLOUR , AND STIR 2.HEAT THE MILK WITH VANILLA 3.SLOWLY ADD THE HOT MILK TO THE EGGS MIX, STIRRING CONSTANTLY 4.COOK ON LOW HEAT UNTIL THICK. LUCIA MANZO

TIRAMISU

INGREDIENTS: 3 EGGS (SEPARATE YOLKS AND WHITES) 100G SUGAR 250GR MASCARPONE 200GR LADYFINGERS 500ML COFFEE (COLD) POWDERED COCOA FOR TOPPING



INSTRUCTIONS:

-PREPARE THE COFFEE, LETI T COOL COMPLETELY, AND PUT INTO A WIDE BOWL. YOU CAN ADD A LITTLE SUGAR IF YOU LIKE, BUT IT'S OPTIONAL. -SEPARATE EGGS, PUT THE YOLKS IN ONE BOWL AND THE WHITES IN ANOTHER. -BEAT THE YOLKS WITH THE SUGAR UNTIL THE MIXTURE BECOMES LIGHT, SMOOTH, AND CREAMY. YOU SHOULDN'T SEE SUGAR GRAINS ANYMORE. -ADD THE MASCARPONE TO THE YOLKS MIXTURE AND MIX GENTLY UNTIL THE CREAM IS SMOOTH WITH NO LUMPS. -WHIP THE WHITES UNTIL THEY FORM STIFF PEAKS -IF YOU TURN THE BOWL UPSIDE-DOWN, THEY SHOULD STAY IN PLACE. -ADD THE WHIPPED WHITES TO THE MASCARPONE CREAM. FOLD THEMIS SLOWLY FROM BOTTOM TO TOP SO THE CREAM STAYS FLUFFY. -DIP EACH LADY FINGERS IN THE COLD COFFEE FOR JUST ONE SECOND. DON'T SOAK THEM TOO MUCH OR THEY WILL FALL APART. -IN A DISH MAKE ONE LAYER OF COFFEE -DIPPED LADYFINGERS, THEN A LAYER OF CREAM. REPEAT: LADYFINGERS CREAM. THE LAST LAYER SHOULD BE CREAM. -SPRINKLE POWDERED COCOA ON TOP . -PUT THE TIRAMISU' IN THE FRIDGE FOR AT LEAST 3 HOURS. THE LONGER IT RESTS, THE BETTER THE FLAVOR BECOMES.

RECIPE FROM GIORGIA & NICOLE







Torrone al cioccolato

about 10–12 slices | 15 minutes prep+ 3-4 hours chilling

INGREDIENTS

- 200 g (7 oz) dark chocolate
- 150 g (5 oz) milk chocolate
- 150 g (5 oz) Nutella or chocolate-hazelnut spread
- 250 g (9 oz) toasted hazelnuts (or a mix of almonds and pistachios)
- 80 g (3 oz) butter

NOTES

- You can replace nuts with candied fruit for a sweeter version.
- Adding a pinch of sea salt enhances the chocolate flavor.
- Store in the fridge for up to 2 weeks.

DIRECTIONS

- Prepare the mold
- Line a loaf pan with parchment paper.
- If you have edible wafers (ostie), place one on the bottom and one on the top later.
- Melt the chocolate
- Chop the dark and milk chocolate.
- Melt them together with the butter in a double boiler (or in the microwave using short intervals).
- Stir until smooth.
- Add the hazelnut cream
- Remove from heat and stir in the Nutella until fully combined.
- Add the nuts
- Mix in the toasted hazelnuts (or mixed nuts). Make sure they are evenly coated in chocolate.
- Assemble the torrone
- Pour the mixture into the prepared mold.
- Level the surface and, if using wafers, place the second wafer sheet on top.
- Chill
- Refrigerate for at least 3–4 hours, or until firm.
- Serve
- Remove from the mold and slice into bars or cubes.

MADE BY TARTAGLIONE AURORA
AND BOTTIGLIERI ANNACHIARA







Instituto Comprensivo
Nocera Inferiore

eTwinning Project: Find Christmas Magic through Dishes and Wishes

Italian traditional savoury recipes II E

BOLOGNESE



Ingredients



1 onion
celery
1 carrot
500g minced meat
tomato sauce

Instructions

1 chop the celery carrot and onion and put them in a pan with the oil and fry them
2 add the meat and when it is lightly cooked blen everything with some wine
3 once the wine has evaporated add salt , pepper and the tomato puree and cook for three hours on low heat .

Ines Manzo

Cacio e Pepe Pasta

Ingredients 200 g spaghetti 1 cup Pecorino Romano cheese, grated 1 teaspoon black pepper Salt 1 cup pasta cooking water

Preparation Boil water in a large pot. Add a little salt. Put the spaghetti in the pot and cook until soft but not too soft (al dente). Save one cup of the hot cooking water. Then drain the spaghetti. In a large pan, put the black pepper and heat it for 1 minute. Add a little pasta water to the pan. Add the spaghetti and mix well. Turn off the heat. Add the grated Pecorino Romano cheese. Mix fast until the pasta becomes creamy.Add more hot water if it is too thick. Serve hotand enjoy!

History A long time ago, in Italy, there were shepherds. They worked in the mountains. They had cheese and black pepper. One day, they made pasta with cheese and pepper. They mixed them together. It was very tasty! People liked this pasta. They called it Cacio e Pepe. Today, it is a famous Italian dish.



Alessandra Campitiello





PIZZA DI MACCHERONI



INGREDIENTS
•400G BUCATINI
•8 MEDIUM EGGS
•300G PECORINO CHEESE
•1 TABLESPOON PEPPER
•SALAME
•MOZZARELLA







PREPARATION

1-PREHEAT THE CONVENTIONAL OVEN TO 160°C
2-BRING THE WATER FOR THE PASTA TO A BOIL,ADD SALT,AND COOK THE BOCATINI.YOU SHOULD DRAIN THEM 2 MINUTES BEFORE THEY ARE COOKED TOO MUCH
3-MEANWHILE,BREAK THE EGGS INTO A LARGE BOWL.AND GRATED PECORINO CHEESE AND PEPPER.MIX EVERYTHING WITH A FORK OR A HAND WHISK.THE BAKED PIZZA DI MACCHERONI SHOULD BE A BIT SPICY,PRECISELY BECAUSE OF THE PEPPER.AND NO ADDED SALT SINCE BECAUSE THE PECORINO CHEESE IS ALREADY VERY SALTY
4-ADD THE DRAINED BUCATINI AND MIX EVERYTHING TOGETHER WITH A SPOON
5-BAKE IN A PREHEATED STATIC OVEN 160°C FOR APPROX.55-60 MINUTES,UNITIL GLODEN BROWN.FOR THE LAST 5 MINUTES,TURN ON THE GRILL TO GET A CRISPY CRUST ON TOP.
ONCE YOUR BAKED PIZZA DI MACCHERONI IS READY,YOU CAN EAT IT SLIGHTLY WARM OR COLD.

GIULIA IANNELLI



PIZZA



Ingredients

250 g flour
150 ml warm water
1 teaspoon dry yeast
1 tablespoon olive oil
1 teaspoon salt
150 g tomato sauce
150 g mozzarella cheese
Fresh basil leaves





Preparation

Put the warm water and yeast in a bowl and mix well. Then add the flour, salt, and olive oil. Mix with your hands. Make a soft dough, cover it and let it rest for 1 hour.
Turn on the oven to 250°C. Roll the dough into a round shape. Put the tomato sauce on the dough, add the mozzarella cheese and bake the pizza for 10–12 minutes.
Take the pizza out of the oven and add fresh basil.
Cut and enjoy your Pizza Margherita!

History

A long time ago, in 1889, in Naples Italy, there was a queen. Her name was Queen Margherita. One day, she wanted to try a new kind of pizza. A chef named Raffaele Esposito made a pizza for her. He used three colours on the pizza: red (tomato), white (mozzarella), and green (basil).
These colours were the same as the Italian flag.
The queen loved the pizza very much. People called it "Pizza Margherita" after her. Today, it is one of the most famous pizzas in the world.



Conza Giulia



TYROLEAN DUMPLINGS



INGREDIENTS

For the dumplings:

- 250 grams stale bread
- 200 ml milk
- 2 eggs
- 1 onion
- 1 knob of butter
- 150 grams speck
- parsley to taste
- chives to taste
- salt and pepper to taste

For the seasoning:

- 100 grams butter
- chives to taste

INSTRUCTIONS

1. Cut 250g of crustless stale bread into cubes, place in a bowl, and add 200-250ml of whole milk. Let it soften for a few minutes;
2. Meanwhile, in a pan, sauté an onion and 150g of finely chopped speck with a knob of butter. Let it cool;
3. Return the bowl with the bread and add two eggs, chopped chives and parsley, and the previously sautéed onion and speck. Season with salt and pepper, but be careful with the salt, as the speck is already quite salty. Mix everything together to form a dough. If it's too dry, add a little milk; if it's too soft, add a little flour or breadcrumbs;
4. Then, with damp hands, shape the dough into balls that aren't too small (the diameter should be about 5cm);
5. Cook the dumplings in boiling salted water for 10 minutes. Meanwhile, melt a little butter in a large skillet. Once cooked, drain the dumplings and add them to the skillet with the butter, brown for a couple of minutes, and serve.





THE CANNELLONI INGREDIENTS: · TOMATO PUREE · GOLDEN ONIONS · EXTRA VIRGIN OIL · FINE SALT

FOR THE FILLING: · GROUND VEAL · GROUND PORK · RICOTTA · MOZZARELLA · PARMESAN CHEESE · REDWINE · FINESALT · BLACKPEPPER

Instructions

TO PREPARE NEAPOLITANE CANNELLONI, PEEL AND CHOP THE ONION. HEAT A DRIZZLE OF OIL IN A SAUCEPAN, ADD THE CHOPPED ONION, AND SAUTE OVER MEDIUM HEAT UNTIL SOFTENE. THEN ADD THE TOMATO PUREE. COOK FOR 40 MINUTES. IN ANOTHER POT, SAUTE THE GARLIC IN A DRIZZLE OF OIL, ADD THE GROUND BEEF, AND WHEN IT IS WELL BROWNED DEGLAZE WITH THE RED WINE. TURN OFF THE HEAT AND LET IT COOL POUR THE DRAINED RICOTTA AND THE BROWNED MEAT INTO BOWL TEAR THE MOZZARELLA INTO SMALL PIECES AND HALF OF IT TO THE BOWL WITH THE FILLING OLSO ADD PARMIGIANO REGGIANO, THE PEPER OF SAUCE MIX TO COMBINE. STUFF THE CANNELLONI WITH THE FILLING. THEN COVER WITH PLENTY OF TOMATO SAUCE AND DISTRIBUTE THE REMANING MOZZARELLA BAKE IN A PREHEATED OVEN AT 220 FOR 20 MINUTES.

Giulia Langella

Gnocchi alla sorrentina

500 g Packaged potato gnocchi 500 g Tomato sauce 250 g Mozzarella 2 Clove of gralic 40 g Extra virgin olive oil Salt and pepper 3 Teaspoons of Parmesan cheese 5 Basil leaves



Preparation:

1) Preheat the oven to 250° C

2) In a large pan, sautè a clove of garlic in the oil. As soon as it starts to turn golden, remove it and add the tomato sauce.

3) Gently mix and season with three tablespoons of grated Parmesan cheese.

4) Place half of the gnocchi at the bottom of a bakin dish, cover with half of the mozzarella, then add the remaining gnocchi. Cover the surface with the rest of the mozzarella and finisch with Parmesan.

5) Bake in the oven at 250° c for 5-7 minutes.

Giorgia Notari



FOR THE SAUCE: · MINNED BEEF · TOMATO PUREE · SEA BREAM ONIONS · REDWINE · EXTRA VIRGIN OIL · WATER · SALE FINE

Primicerio Giulia Maria



TO PREPARE THE BAKED LASAGNA,FIRST PEEL THE ONION AND CHOP IT FINELY. 1.PLACE IT IN A LARGE POT WITH OIL 2.SAUTE FOR A FEW MINUTES OVER MEDIUM HEAT 3.THEN ADD THE GROUND BEEF RAISE THE HEAT AND BROW,STIRRING AND BREAKING UP THE MEEN WITH A WOODEN SPOON . 4.ONCE IT IS BROWNED ,ADD THE RED WINE AND LET THE ALCOHL EVAPORATE



5.LOWER THE HEAT AGAINAND ADD THE TOMATO PUREE 6.AFTER THIS TIME,THE SAUCE SHOULD NOT HAVE THICKENED MUCH 7.NOW CUT THE MOZZARELLA INTO SMALL PIECES 8.TAKE A 30X20 CM LASAGNA PAN AND SPREAD A LAYER OF SAUCE ON THE BOTTOM 9.CREATE A FIRST LAYER OF PASTA SHEETS,OVERLAP THEM SlLIGHTLY 10.ADD MORE SAUCE 11.THEN THE GRATED GRANA PADANO DOP 12.ADD THE MOZZARELLA CUBES. 13. ADD A LITTLE MORE SAUCE. 14.PLACE A LAYER OF PASTA ON TOP 15.CONTINUE IN THIS MANNER UNTIL ALL THE INGREDIENTS ARE USED UP 16.REMEMBER THAT THE LAST LAYER WILL CONSIST ONLY OF PASTA,SAUCE,GRATED CHEESE AND MOZZARELLA 17.BAKE IN A PREHEATED OVEN AT 180 C FOR ABOUT 45 MINUTES . THEN REMOVE FROM THE OVEN AND LET REST FOR A FEW MINUTES BEFORE CUTTING AND SERVING YOUR RICH BAKED LASAGNA



orecchiette alle cime di rapa



1Orecchiette pasta (500g)

2 Broccoli rabe (400g)Extravirgin

3 olive oil (4-5 tablespoons)

4Garlic (2 cloves)

5 Chili pepper (1-2 fesh or dried optional

6 Anchovies inoil (3-4

7 fillets,optional) Salt (to taste Black

8 pepper (to taste)



preparation

Cookthebroccolirabe:Bringapotofsaltedwatertoaboil. Add the stems of the broccoli rabeandcookfor5minutes.Thenaddtheleavesandcookfor another 3-4 minutes. Drain and set asideabitofcookingwater.Cooktheorecchiette:In the same water, cook the orecchiette pasta for about 10-12 minutes. Drain, but keep some cooking water. Make the sauté: In a pan, heat the olive oil with garlic and chili for 1 minute. If you like, add the anchovies and let them dissolve in the oil. Cook the broccoli rabe: Add the broccoli rabe to the pan and cook for about 5 minutes, stirring. If needed, add a bit of pasta cooking water. Combine the pasta: Add the cooked orecchiette to the pan with the broccoli rabe. Stir everything together, add salt and pepper to taste, and if necessary, add some more pasta cooking water to make it creamy. Serve: Serve immediately, optionally with a drizzle of olive oil on top.





LUDOVICA ROSSI



PASTA AL SUGO



INGREDIENTS :

Pasta (spaghetti,penne,fusilli...)
Tomato purèe
Extra virgin olive oil
Onion
Salt
Basil
Parmesancheese

Instructions

To make classic italian pasta with tomato sauce, start by bolling a pot of salted water and cooking the pasta according to the instructions on the package.While the pasta cooks, heat a little extra virgin olive oil in a pan and gently sautè some chopped onion until it becomes slightly golden. Then add the tomato purèe, season with salt and let the sauce simmer on low heat for 10-15 minutes. When the pasta is ready drain it and mix it directly into the pan with sauce stirring well so the flavors combine. Finally, add some basil if you like and serve the pasta hot, with a sprinkle of grated parmesan cheese.

NICCOLO' LANGELLA









SPAGHETTI ALLA CARBONARA INGREDIENTS: F OR 4 PEOPLE 558,7 KCAL FOR SERVING SPAGHETTI 320 GR GUANCIALE 150 GR EGG YOLKS 6 PECORINO ROMANO 50 GR BLACK PEPPER Q.B.





TO PREPARE SPAGHETTI CARBONARA, START BY PLACING A POT OF SALTED WATER ON THE HEAT TO COOK THE PASTA. MEANWHILE, REMOVE THE RIND FROM THE CHEEK AND CUT IT FIRST INTO SLICES AND THEN INTO STRIPS ABOUT 1CM THICK. POUR THE GUANCIALE PIECES INTO A NON-STICK PAN AND BROWN FOR ABOUT 10 MINUTES OVER MEDIUM-HIGH HEAT, BE CAREFUL NOT TO BURN IT OR IT WILL RELEASE TOO STRONG AN AROMA. MEANWHILE, DIP THE SPAGHETTI INTO THE BOILING WATER AND COOK IT AL DENTE. MEANWHILE, POUR THE EGG YOLKS INTO A BOWL. ADD THE PECORINO AND SEASON WITH BLACK PEPPER. MIX EVERYTHING TOGETHER WITH A HAND WHISK UNTIL YOU OBTAIN A SMOOTH CREAM. MEANWHILE, THE CHEEK WILL HAVE COOKED; TURN OFF THE HEAT AND USE A LADLE TO REMOVE IT FROM THE PAN, LEAVING THE COOKING BOTTOM INSIDE THE PAN ITSELF. TRANSFER THE CHEEK TO A SMALL BOWL AND SET ASIDE. POUR A LADLE OF PASTA WATER INTO THE PAN, ALONG WITH THE FAT FROM THE GUANCIALE. DRAIN THE PASTA AL DENTE DIRECTLY INTO THE PAN WITH THE COOKING BOTTOM. SKIP IT BRIEFLY TO FLAVOR IT. REMOVE FROM THE HEAT AND PUT THE EGG AND PECORINO MIXTURE INTO THE PAN. STIR QUICKLY TO COMBINE. TO MAKE IT WELL CREAMY, YOU CAN ADD A LITTLE PASTA COOKING WATER IF NEEDED. ADD THE GUANCIALE, STIR ONE LAST TIME AND IMMEDIATELY SERVE THE SPAGHETTICARBONARA, ADDING MORE PECORINO CHEESE ON TOP AND A PINCH OF BLACK PEPPER.

FRANCESCO VIOLANTE







RICETTA PASTA GENOVESE



INGREDIENTS:

CARROTS;OLIVE OIL;CELERY;SALT;PEPPER
BEEF;PASTA;PARSLEY, ONIONS ;WHITE WINE



PREPARATION

TO MAKE PASTA ALLA GENOVESE ,START BY PEELING AND THINLY SLICING THE ONION .PEEL AND FINELY CHOP THE CARROTS.FINELY CHOP THE CELERY TOO

LEAVE THE TUFT TO ONE SIDE TIE THE CELERY TUFT, PARSLEY AND LAUREL LEAVE TOGETHER WITH COOKING TWINEFOR A BOQUET GARNI.LASTLY, PREPARE THE MEAT BY REMOVING ANY EXCESS FAT AND CUTTING IT INTO 5 PIECES ADD THE BOQUET GARNI AND A PINCH OF SALT,STIR AND LEAVE TO FLAVOR FOR A FEW MINUTES LOWER THE FLAME ,COVER WITH THE LID AND COOK AROUND 3 HOURS.AFTER ONCE THE COOKING TIME IS UP ,COOK THE ZITI IN BOILING SALTED WATER.AND AFTER WE PLATE THE PASTA AND THE DISH IS READY





MARIA ALFANO



RECIPE FOR "PASTA AND POTATOES" (with provola)



Ingredients:

- 400 grams of potatoes
- 250 grams of provola
- 50 grams of pancetta
- 300 grams of pasta (I recommend mixed pasta)
- Half an onion
- Extra-virgin olive oil
- Salt and pepper
- Parmesan cheese



Procedure:

Cut 400 grams of potatoes. In the pan, fry half the onion with Oil and pancetta. After 6 minutes, add the potatoes and cook for two minutes. Then add enough water to cover the potatoes, season with salt and pepper and cook for 17 minutes. Afterwards you can blend everything and form a delicious cream of potato! Puor the creamed potatoes to a pot, add the water and bool the pasta (the cooking of the pasta depends on the type of pasta chosen). Add the provola and two tablespoons of Parmesan cheese. Let the provola melt for 5 minutes and... your dish is ready! Are you ready to taste??

Alessandra Citarella 2E





ITALIAN NAME:PIZZA FRITTA
ENGLISH NAME:FRIED PIZZA



INSTRUCTIONS: STEP 1: Mix flour,water,yeast,salt and sugarin a bowl. Knead until smooth. STEP 2: Let the dough risefor 1 hour. STEP 3: Now the dough is ready. Rollout it into thin circles. STEP 4: Add tomato sauceand mozzarella. STEP 5: Fold the dough and fryinhot oil until golden.

INGREDIENTS: -250g flour -150ml water -1g yeast -1tsp salt -1tsp sugar -1tbsp olive oil -1tbsp olive oil -100g diced mozzarella -3tbsp tomato sauce

ALESSANDROSAVARESE





My favourite dish: 🇮🇹
Pasta with zucchini cream



Ingredients

- 3 zucchinis
- 400 g pasta
- 20 g grated parmesan

125 g **fresh cheese** (ricotta, or Philadelphia)

1 fresh spring oive oil

Method

1. **Wash** the zucchinis and cut off the ends.
2. **Cut** the zucchinis into slices.
3. **Slice** the spring onion.
4. **Heat** some olive oil in a pan.
5. **Add** the sliced onion and let it brown.
6. **Add** the sliced zucchinis, saute them on high heat, add salt and mix.
7. **Add** a little water, cover with a lid and **cook** for 10 minutes.
8. When the zucchinis are cooked, **put** some of them in blender.
9. **Add** the fresch cheese and the parmesan.
10. **Blend** until you get a smouoth cream.
12. **Put** the zucchini cream back into the pan.
14. Cook the pasta with the zucchini cream eLjoay.

Tips and variations

- Do not overcook the zucchinis; they should stay cruncny so the cream becomes bright green and more flavorful.

Salvati Angela

SPAGHETTO ALLO SCARPARIELLO

Ingredients(for four persons) • Spaghetti: 360 gr • Cherry tomatoes: 700 gr (datterini, Pachino, or regular cherry tomatoes) • Grated Pecorino Romano: 40 gr • Grated Parmigiano Reggiano: 40 gr • Garlic: 1–2 cloves • Extra-virgin olive oil: to taste • Fresh basil: a few leaves • Chili pepper: optional, fresh or dried, to taste • Salt: to taste

How to prepare the sauce: In a large skillet, heat plenty of extra-virgin olive oil and sauté the garlic (and chili pepper, if using). When the garlic turns golden, remove it if you prefer.

Cook the tomatoes: Add the cherry tomatoes, previously washed and cut in half. Lightly salt them and let them cook over medium heat until they soften and release their juices. Add a few basil leaves toward the end of cooking. Cook the pasta: Cook the spaghetti in plenty of salted boiling water. Drain them al dente, reserving a ladleful of the cooking water. Combine and emulsify: Transfer the spaghetti directly into the pan with the tomato sauce. Add the grated cheeses (Pecorino and Parmigiano) and a ladle of pasta cooking water. Toss the pasta off the heat, shaking the pan energetically so the ingredients blend and create a creamy texture.

Finish: Top with more freshly chopped basil and, if you like, a drizzle of extra- virginolive oil.





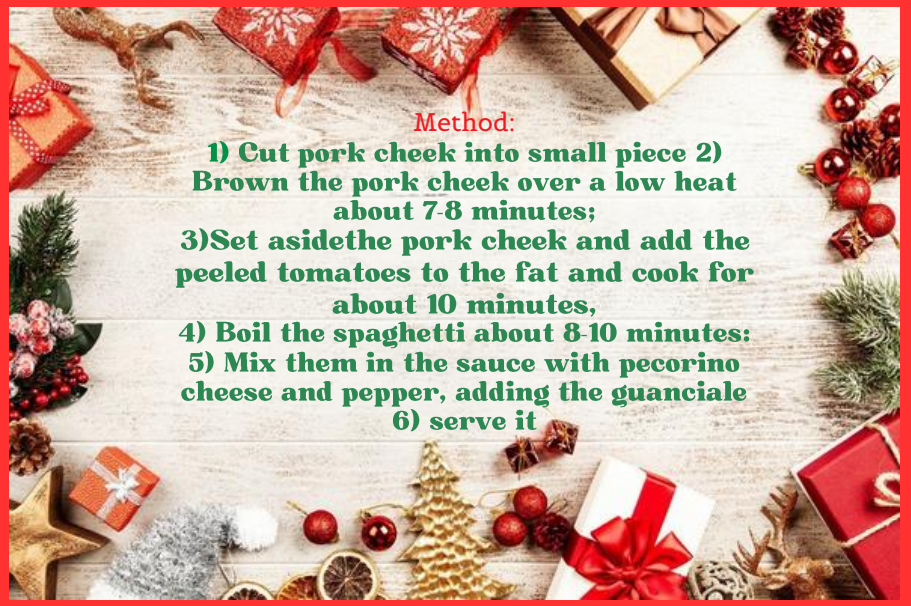


Spaghetti Amatriciana



Ingredients:

1) Pork cheek guanciale 2) Peeled tomatoes 3) Pecorino cheese 4) Pepper 5) Spaghetti



Method:

1) Cut pork cheek into small piece 2) Brown the pork cheek over a low heat about 7-8 minutes;
3)Set asidethe pork cheek and add the peeled tomatoes to the fat and cook for about 10 minutes,
4) Boil the spaghetti about 8-10 minutes:
5) Mix them in the sauce with pecorino cheese and pepper, adding the guanciale
6) serve it





Chef: Carmelo Nobile



Istituto Comprensivo Statale
Badesi
Badesi - SS

eTwinning Project: Find Christmas Magic through Dishes and Wishes

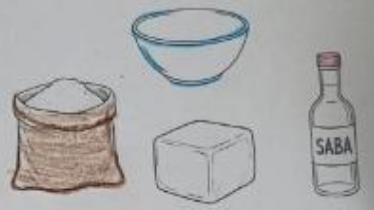
Recipes from Sardinia

PAN'E SABA



RECIPE PROCEDURE

SOAK RAISING





MIX FLOUR YEAST AND SUGAR



ADD SABA AND KNEAD



ADD RAISING AND NUTS

INGREDIENTS

500 G. FLOUR

250 ML SABA



150. G RAISIN



100. G ALMONDS OR WUALNUTS





100. G SUGAR (OPTI



PAPASSINI





RECIPE PROCEDURE

1. SOAK RAISINS



2. TOAST AND CHOP ALMONDS



3. DISSOLVE ALMONDS IN MILK.



4. MIX FLOUR, SUGAR, LARD



5. ADD EGGS, MILK, ALMONDS, RAISINS



6 CHILLING CAKE DOUGH



7 ROLL OUT AND CUT DIAMONDS



BAKE 180°C 12-15 MIN.



9 ICE AND DECORATE.



GATTò DE MENDULA



INGREDIENTS

500 gr. ALMONDS



500 GR SUGAR



JUICE AND ZEST OF
1 LEMON



RECIPE PROCEDURE

1. PEEL AND TOAST ALMONDOS



2. MAKE CARAMEL WITH SUGAR AND LEMON



3. ADD ALMON



4. SPREAD ONTO PARCHMENT



5. FLATTEN AND C WHILE WARM



Acknowledgements

We would like to warmly thank all the teachers who participated in the eTwinning project along with their students. Thanks to their support, enthusiasm, and dedication, we were able to explore and share the magic of Christmas by creating something truly special together. A big thank you to:

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With warm wishes,
Karolina Figat