



CookBook

[>Click here to start<](#)

[Authors](#)

Choose a Category



[soups](#)



[main
dishes](#)



[desserts](#)

[>BACK<](#)

Soups



Home
chicken
noodle soup



Home
tomato
soup

Home chicken noodle soup

Ingredients:

Parts of chicken, carrot, celery, parsley root and parsley, onion, salt, pepper lovage, bay leaf

Time: 90-120 minutes



Directions

Step 1: Gather all ingredients

Step 2: Place chicken, carrots, celery, and onion in a large soup pot; add enough cold water to cover. Bring to a boil; reduce heat, uncovered, until meat falls off of the bone, about 90 minutes. Skim off foam every so often, as needed.

Step 3: Remove chicken from the pot and let sit until cool enough to handle; chop meat into pieces, and discard skin and bones.

Step 4: Strain out vegetables, reserving the stock; rinse the soup pot and return the stock to the pot. Chop vegetables into smaller pieces; return chopped chicken and vegetables to the pot.

Step 5: Warm soup until heated through; season with salt, pepper, and chicken bouillon to taste.

Step 6: Serve and enjoy!

Home tomato soup

Ingredients:

olive oil, yellow onion,
black pepper, garlic, fresh
basil, butter

Time: 40 minutes



Directions

Step 1: Place tomatoes and peppers on a pan with olive oil and seasonings. Roast until you see a bit of char.

Step 2: Bring broth to a boil and add roasted tomatoes.

Step 3: Blend using a hand blender until smooth & creamy.

Step 4: Serve and enjoy!

Main dishes



Breaded
pork
chops



Spaghetti
bolognese

Breaded pork chops

Ingredients:

2 boneless pork chops, salt and black pepper (for taste), 1tbsp of all-purpose flour, 1 egg, 5 tbsp of breadCrumbs, 2 tbsp of vegetable oil

Time: 90 minutes



Directions

Step 1: Place pork chops between 2 sheets of heavy plastic on a solid, level surface. Firmly pound with the smooth side of a meat mallet, turning occasionally, until very thin. Season with salt and pepper.

Step 2: Pour flour onto a large plate. Whisk egg in a wide, shallow bowl. Place breadCrumbs in a separate shallow bowl

Step 3: Dredge chops with flour. Dip in whisked egg. Coat with bread crumbs on both sides. Shake off excess coating.

Step 4: Heat oil in a large skillet over medium-high heat. Add breaded chops, cook until golden brown, about 5 minutes per side.

Step 5: Serve and enjoy!

[>BACK<](#)

Spaghetti bolognese

Ingredients:

2 tbsp olive oil, 400g beef mince, 1 onion, 2 garlic cloves, 100g Carrot, 2 x 400g tomatoes, 400ml stock, 400g dried spaghetti salt and pepper

Time: 60 minutes



[>BACK<](#)

Directions

Step 1: Heat oil in a large saucepan over medium-high heat. Cook onion, carrot, celery and garlic, stirring, for 5 minutes or until softened. Add mince. Cook, breaking up with a wooden spoon, for 6 to 8 minutes or until browned

Step 2: Add paste, tomatoes, oregano, nutmeg, sweetener and water. Bring to the boil. Reduce heat to low. Simmer, uncovered, for 20 to 30 minutes or until thick. Season with salt and pepper.

Step 3: Meanwhile, cook pasta in a large saucepan of boiling, salted water, following packet directions, until tender. Drain.

Step 4: Divide pasta among serving bowls. Spoon over sauce. Serve topped with cheese and fresh basil.

Step 5: Serve and enjoy!

Desserts



Peaches
with honey
shake



Babka with
mayonnaise

Peaches with honey shake

Ingredients:

2 peaches, 1 glass of milk,
1 tsp of honey

Time: 15-20 minutes



Directions

Step 1: wash and peel peach halves without pits.

Step 2: Mix them with cold milk and honey.

Step 3: You can add some ice cubes for the drink to be cold.

Step 4: Serve and enjoy!

[>BACK<](#)

Babka with mayonnaise

Ingredients:

4 Eggs, 1 glass, half glass of potato flour, half glass of wheat flour, half spoon of sour Cream oil, 3 spoons of mayonnaise, teaspoon of baking powder, oil and breadCrumbs

Time: 45-60 minutes



Directions

Step 1: Separate the yolks from the whites and rub with sugar and mayonnaise until fluffy.

Step 2: Add flour mixed with baking powder and the aromat – Cream oil.

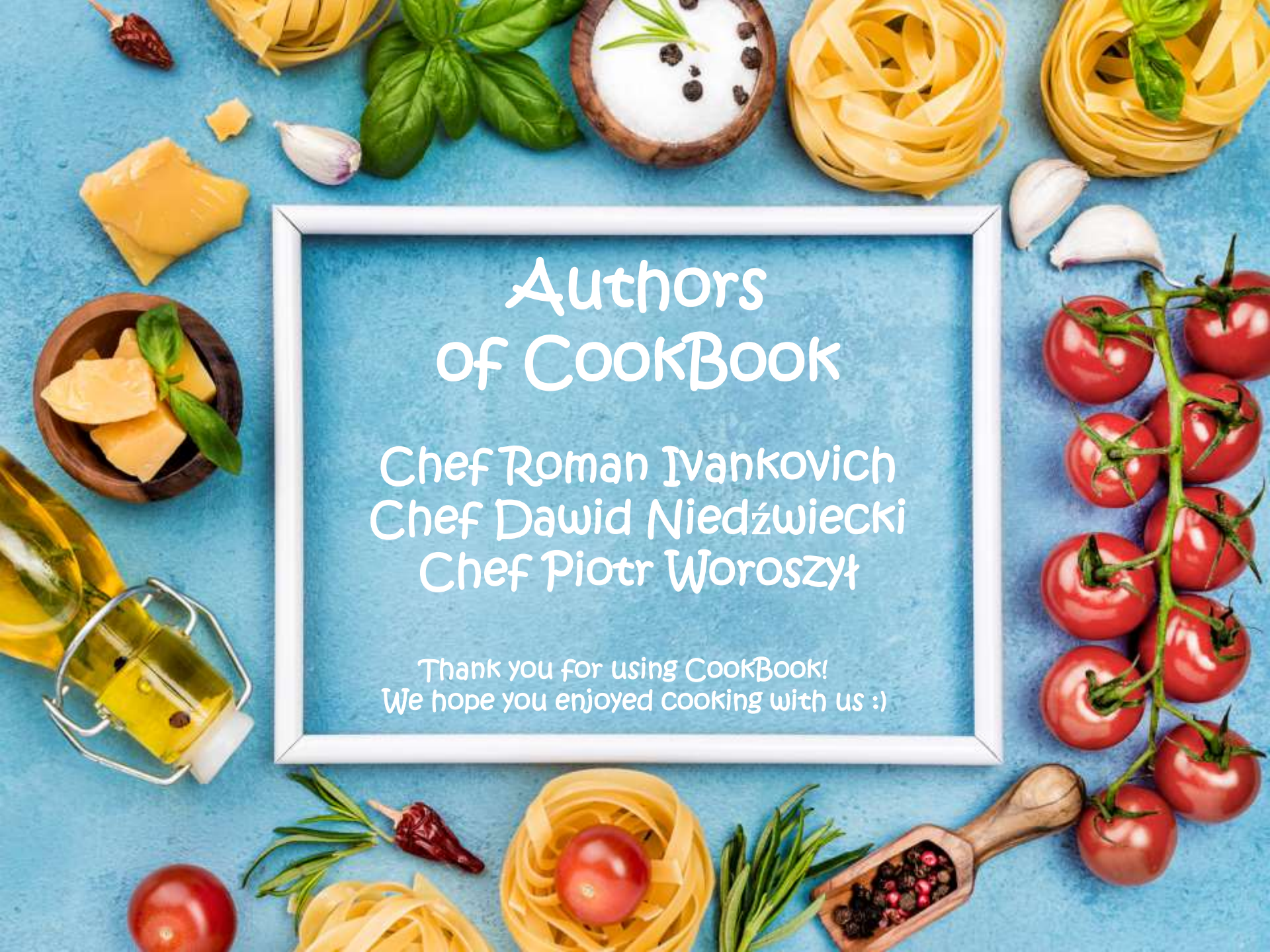
Step 3: Spread the stiff foam beaten and mix gently.

Step 4: Grease the form with oil and sprinkle with breadCrumbs.

Step 5: Put the dough into the form. Place in a preheated oven and bake at 180°C for 30-40 minutes.

Step 6: Serve and enjoy

[>BACK<](#)



Authors of CookBook

Chef Roman Ivankovich
Chef Dawid Niedźwiecki
Chef Piotr Woroszył

Thank you for using CookBook!
We hope you enjoyed cooking with us :)