

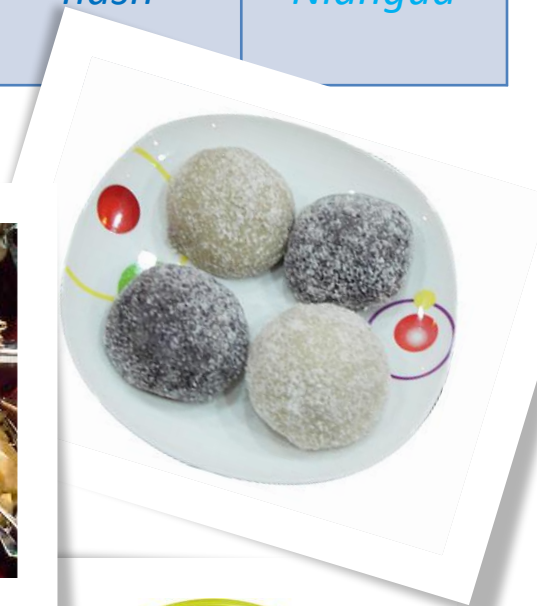
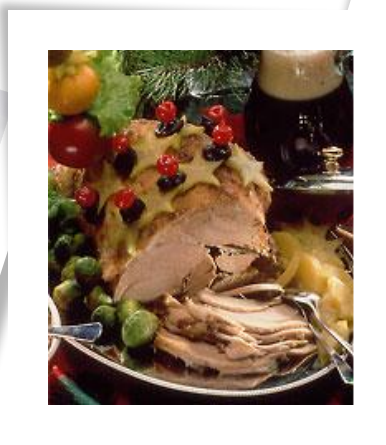
Project

“I will make a special for Christmas”





<i>The UK</i>	<i>Australia</i>	<i>Russia</i>	<i>Italy</i>	<i>Finland</i>	<i>India</i>	<i>China</i>
<i>pudding</i>	<i>Barbecue Shrimp</i>	<i>Christmas cake</i>	<i>sandwiches with caviar</i>	<i>gammon</i>	<i>hash</i>	<i>Niangua</i>



pudding recipe



- 250g of black currant
- 500g raisins (250g - 250g and light - dark)
 - 250g breadcrumbs
 - 250g sugar
 - 125g butter
- 125g candied fruit mix
- 100g candied cherries
 - 200g almond
 - 100g walnuts
- 1 small carrot (raw)
- 1 medium size apple
 - 1st.l. flour
 - 3 eggs
- 150ml cognac or brandy
- Lemon and orange peel
 - A pinch of salt
 - 1ch.l. cardamom
 - vanillin
- 0,5ch.l. ground nutmeg
- 250g dried apricots or prunes (if you want both)

We proceed to a method of preparation:

1. Wash dried fruit and raisins and let all the water drain out. Grate the zest of orange and lemon, break the nuts and carrots and apple rub on a small grater.
 2. Take a large bowl and mix it currants, whole raisins, nuts, chopped candied peel, cherries, dried fruit, grated carrot and apple. Now everything thoroughly.
 3. Add sugar, eggs, flour, a pinch of salt, softened butter, brandy (or brandy) and aromatic spices. Now all you need to mix by hand.
 4. Form pudding good brush with butter. All tests Put into a form flattening hand. Send the form in a water bath.
 5. Cover the pudding baking paper.
 6. Tightly cover with a lid or foil wrap is good to water and alcohol is not evaporated from the pudding. Send all on fire. Wait until boiling, then cook over low heat for 4 hours. Follow sure the water level if necessary - sneaky.
 7. After 4 hours, remove the pudding from the water bath, cover the dish and gently invert.
- Before serving, pour the pudding with additional strong brandy (brandy or, most importantly, that it was at least 50 degrees) and ignite.



Recipe

Niangua



- Potatoes 2 pieces
 - 1 bunch green onions
 - Dill to taste
 - ½ bunch parsley
 - Eggs 2 pieces
 - Cucumbers 2 pieces
 - Radishes 6 pieces
 - 1 liter of yogurt
 - Ham 400g
 - Salt to taste
 - [Print this recipe](#)
 - [instruction](#)
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- 1. Prepare in advance fashioned ice. To do this, wash one sprig of dill, dry paper towel, disassemble into small brush. In each well to put ice on one brush, fill with clean water and place the form in the freezer.
 - 2. Wash the potatoes, boil in their jackets, cool, peel off the skins and cut into small cubes.
 - 3. Wash the cucumbers, if necessary, peel (if it is too thick and coarse) and cut into small cubes.
 - 4. Boil hard boiled eggs, cool, peel and finely chop.
 - 5. Ham chop into small slices.
 - 6. Radish wash, dry with a paper towel, cut off the ends and cut into thin slices.
 - 7. Greens wash, dry and finely chop.
 - 8. Place all ingredients prepared in bulk deep bowl, add salt and mix well. Fill hodgepodge yogurt and mix again.
 - 9. Pour hodgepodge on plates and place in each plate 2-3 pieces of ice depending on the size of the pieces of ice

In recipes, there is nothing like every dish differ in their recipes and ingredients.



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Christmas table



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Chinese dish



"Eight Treasure Rice" - a traditional dish of Shanghai. This dessert of glutinous rice and eight kinds of fruits or nuts. Impurity residents is a delicacy loved not only for its amazing taste, but for the rich symbolism. Those who taste the dessert on the eve of the Spring Festival, there will be happiness and peace in the new year.

END OF MY PROJECT

