



Wiki is cooking

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Homemade *bigos* with young cabbage

I invite you to prepare a delicious polish *bigos* with young cabbage.

My parents give me three stars for this meal 😊.



Ingredients:

- 💡 1 young cabbage,
- 💡 3 carrots,



- 👨‍🍳 1 parsley root,
- 👨‍🍳 3 sausage,
- 👨‍🍳 2 bay leaf,
- 👨‍🍳 Half a spoon of marjoram,
- 👨‍🍳 3 grains of allspice,
- 👨‍🍳 Half a spoon of cumin,
- 👨‍🍳 2 spoons of vegeta,
- 👨‍🍳 Salt and sugar to taste,
- 👨‍🍳 12-14 potatoes.



The way of preparation:

I cut cabbage into small pieces and I put it in the pot. I am pouring 1 liter of water. Next I put the pot on the burner. Then I cut carrots, parsley root and sausages and I put it in the pot. Finally, I add spices, like bay leaf, marjoram, allspices, cumin, sugar, salt and vegeta to taste. I cook this about 40 minutes.

At the same time I peel and cook potatoes I add 1 spoon of salt. I do puree and I put it on the plate. Next to potatoes I put ready bigos.

This meal is awesome!!!

That's how I cook:





Winter rice with meat and vegetables

This dish is excellent at winter time.

This is healthy and nutritious.

I served it with a rice snowman.

Do you like it? 😊.



Ingredients:

-  2 packets of rice,
-  2 chicken fillet,
-  1 onion,
-  1 red paprika,
-  Half a zucchini,
-  Half a eggplant,
-  Half a spoon of oil,
-  2 spoons of vegeta,
-  Salt and sugar to taste,



The way of preparation:

I wash chicken and cut it into cubes. I heat the oil in a pan. I put the chicken in the pan. I put the rice in a pot of water and cook it. Then I cut the vegetables: paprika, zucchini, eggplant, onion and put them in the pan. Next I add spices: vegeta, salt and sugar to taste. I wait until the meat and vegetables are soft and cooked. Ready rice and meat with vegetables I serve on a nice plate.

Enjoy the meal!!!



"Flying" meat-stuffed cabbage

This is a typical polish dish, that has nothing to do with pigeons. But in the polish language its name means "pigeons". Funny, doesn't it? This is a very difficult dish, therefore i need mom's HELP 😊.



Ingredients:

-  1 cabbage,
-  2 packets of rice,
-  3 spoons of cous cous,
-  1 packet of ground beef meat,
-  1 packet of ground chicken meat,
-  1 onion,
-  1 sousage,
-  1 spoon of oil,
-  Salt and pepper to taste,

For the sauce:

-  1 can of tomatoes,
-  A small jar of tomato puree.
-  Salt and sugar to taste.



The way of preparation:

I heat up the oil in a pan. I put the met in the pan and I fry it lightly. I cut the onion and sausage and add to the meat. At the same time I cook rice and I prepare cous cous. Next I cook lightly the cabbage.



When the leaves depart from the head of cabbage I put them on a plate to cool them down. I mix rice, meat and cous cous in a bowl. Then I add spices to taste. I wrap the stuffing in cabbage leaves and put it in an ovenproof dish. I set the oven to 180 degrees. I put the prepared cabbage Rolls in the oven and bake them for about 40 minutes. I start prepare the sauce.

I pour half a liter of water into the pot and boil it. I add 1 can of tomatoes and a small jar of tomato puree. I season to taste.

Ready meat-stuffed cabbage I serve with the souce.

Whew, it was very difficult!!!

Tomato soup-hot or not?

Tomato soup is probably the easiest meat at all.

But this is my dad's favorite soup, which is why it is often served on our table. Even our dog likes it very much 😊.

Parents say my tomato soup is the best.

Are they right?

What do you think?

😊😊😊



Ingredients:

-  1 chicken leg,
-  1 pack of pasta,
-  2 carrots,
-  1 parsley root,
-  A small jar of tomato puree,
-  1 can of tomatoes,
-  3 grains of allspice,
-  2 bay leaf,
-  2 spoons of vegeta,
-  Salt and sugar to taste.





The way of preparation:

I wash the chicken leg. I put it in the pot with hot water and cook it. I peel and cut carrots and parsley root. I put them in the pot. I add grains of allspice and bay leaf.

Then I cook and drain the pasta.

Next I add tomato purre and tomatoes from can to the soup. Finally I season to taste.

Don't get your shirt dirty, PLEASE😊.





Cakes and other recipes

Good smelling bread😊



All the neighbors smell when I bake bread😊. I prepare it in a special machine, but you can also bake it in the oven.

Homemade bread stays fresh for a long time😊.

It tastes very good with butter and jam.



Ingredients:

-  524 g of flour,
-  320 ml of water,
-  4 spoons of oil,
-  1,5 teaspoons of salt,
-  3 spoons of sugar,
-  1 1/3 teaspoons of yeast.



The way of preparation:

I measure all ingredients carefully using a scale and a measuring cup.

I put it into the machine in the order I wrote above. I set program 1 and bake for 3 hours.

Yummy!!!

Family dinner in rose petals



Sometimes a meal is what we look at. We want to eat it with our eyes😊. I really like to prepare such beautiful meals. In this case, napkins from Bolesławiec and rose petals were the decorations.

Parents were delighted😊!

Ingredients:

- 💡 Anything you like, for example: cheese, ham, tomato, sprouts, butter, some fruit and something to drink.



The way of preparation:

I suggest skewers😊. I stuff the ham, cheese, tomato, sausage and bread on the toothpicks. I put ketchup next to the skewers. I put the sliced fruit on another plate. I serve water to drink. The table is richly decorated😊.



Doesn't it look lovely?😊

Cheese tart with currant jam



When I don't have time, I use a ready-made dough. It is easier and faster. But you can make your own pie. I prepare the cheese mass myself. I add currant jam from the fruit of my garden.

It is delicious cake.

And I really, really like sweets 😊.

And you? 😊



Ingredients:

- 💡 A pack of ready-made dough for tart,
- 💡 1 kilo of ground cheese,
- 💡 100 g butter,
- 💡 3 eggs,
- 💡 $\frac{3}{4}$ glass of sugar,
- 💡 1 creamy pudding
- 💡 currant jam.



The way of preparation cheese mass:

I mix cheese, eggs and sugar with a mixer. I heat the butter. It has to be smooth and melted. When it cools down, I add them to the mass. Finally, I add creamy pudding and gently mix all this ingredients.

I put the ready mass on the baked cake. I add currant jam.

I bake cake at 180 degrees for 15 minutes.

I check with a toothpick if it's ready.

I love cheesecakes!

Christmas gingerbread cookies



I love Christmas time! I love bake and decorate gingerbread cookies with my mom and aunt😊. We play Christmas carols and it's very fun.

Unfortunately, this year my aunt was only online with us because of the pandemic.

But it was great anyway.



Ingredients:

- 🍴 ¼ glasses of honey,
- 🍴 80 g butter,
- 🍴 ½ glasses of brown sugar,
- 🍴 1 egg,
- 🍴 2 ¼ glasses of flour,
- 🍴 1 teaspoon baking soda,
- 🍴 2 teaspoons gingerbread spice,
- 🍴 1 teaspoon cocoa.

Frosting:

- 🍴 ½ glasses of powdered sugar,
- 🍴 2 teaspoons lemon squeezed juice (mixed).





The way of preparation:

I knead the flour with the butter and the egg. I add baking soda, honey, sugar, gingerbreadspice and cocoa. I kneed everything to the smooth dough.

Then I put it in the fridge for half an hour.

Next I take it out of the fridge and roll it out. I cut out Christmas shapes with gingerbread molds.

I put them in the oven and bake for 10 minutes at 180 degrees. I put the frosting on the cooled gingerbread. After the frosting is dry, the cookies are ready😊.



Sweet gingerbread cookies!😊

This is the end of my cookbook.

I hope, you like it :)

