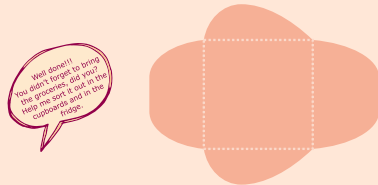
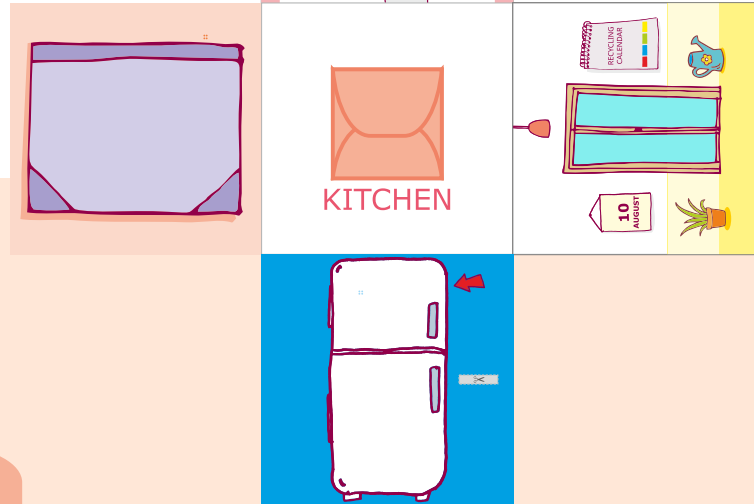


Box2 KITCHEN

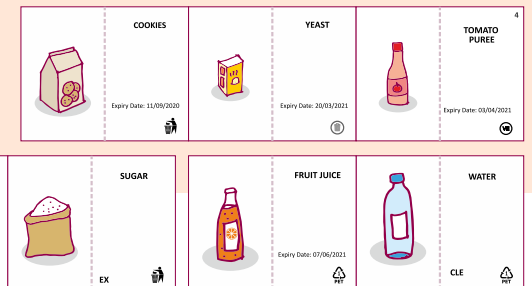
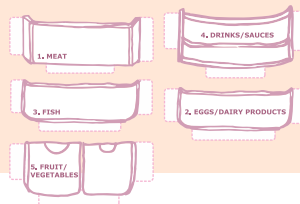
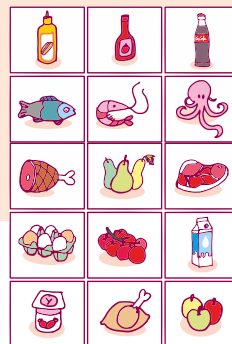


AS SOON AS YOU FIND OUT THE RECIPE WE ARE GOING TO MAKE, PUT THE INGREDIENTS ASIDE

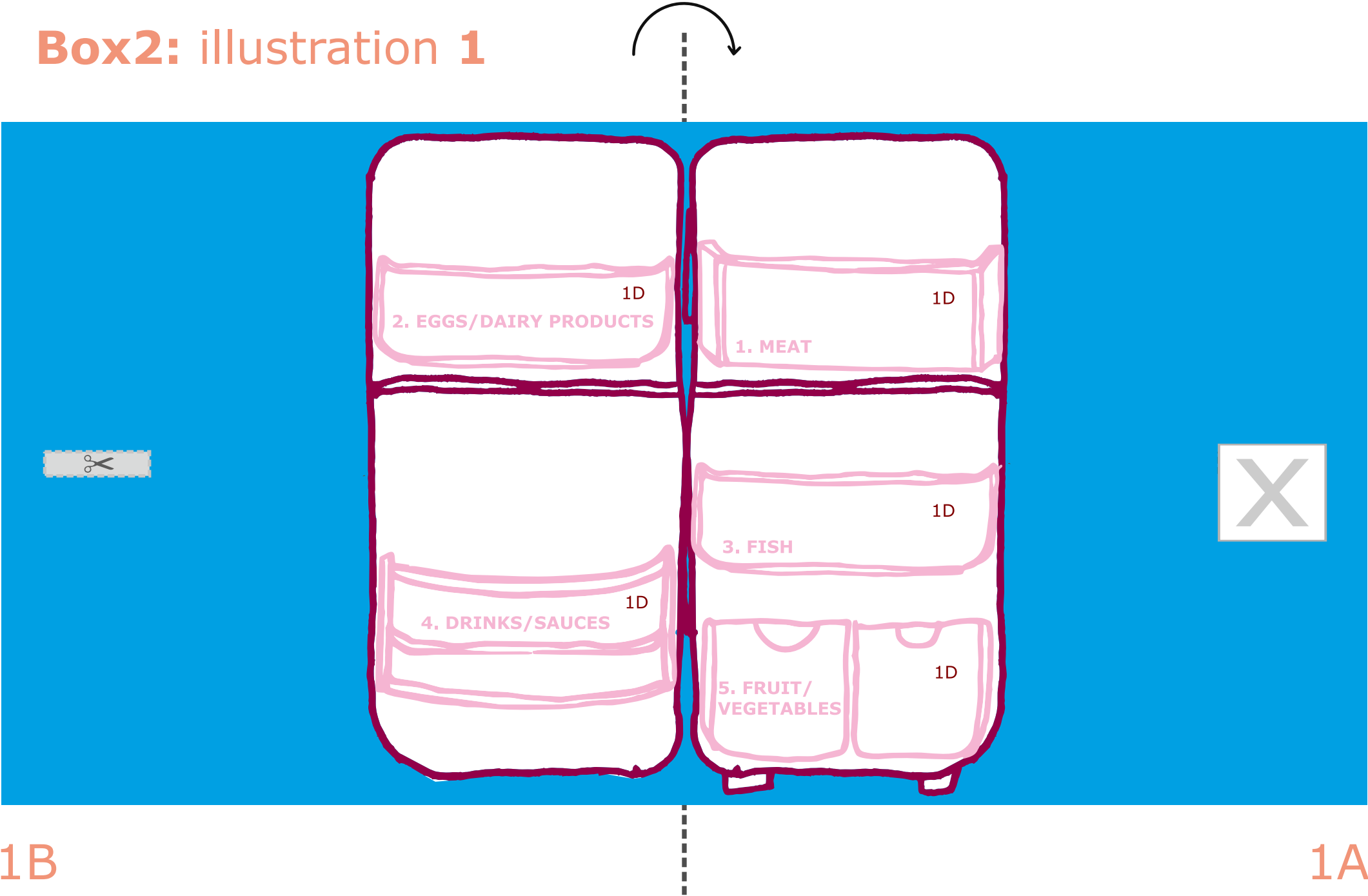


READ ME
TO OPEN
THE
FRIDGE!

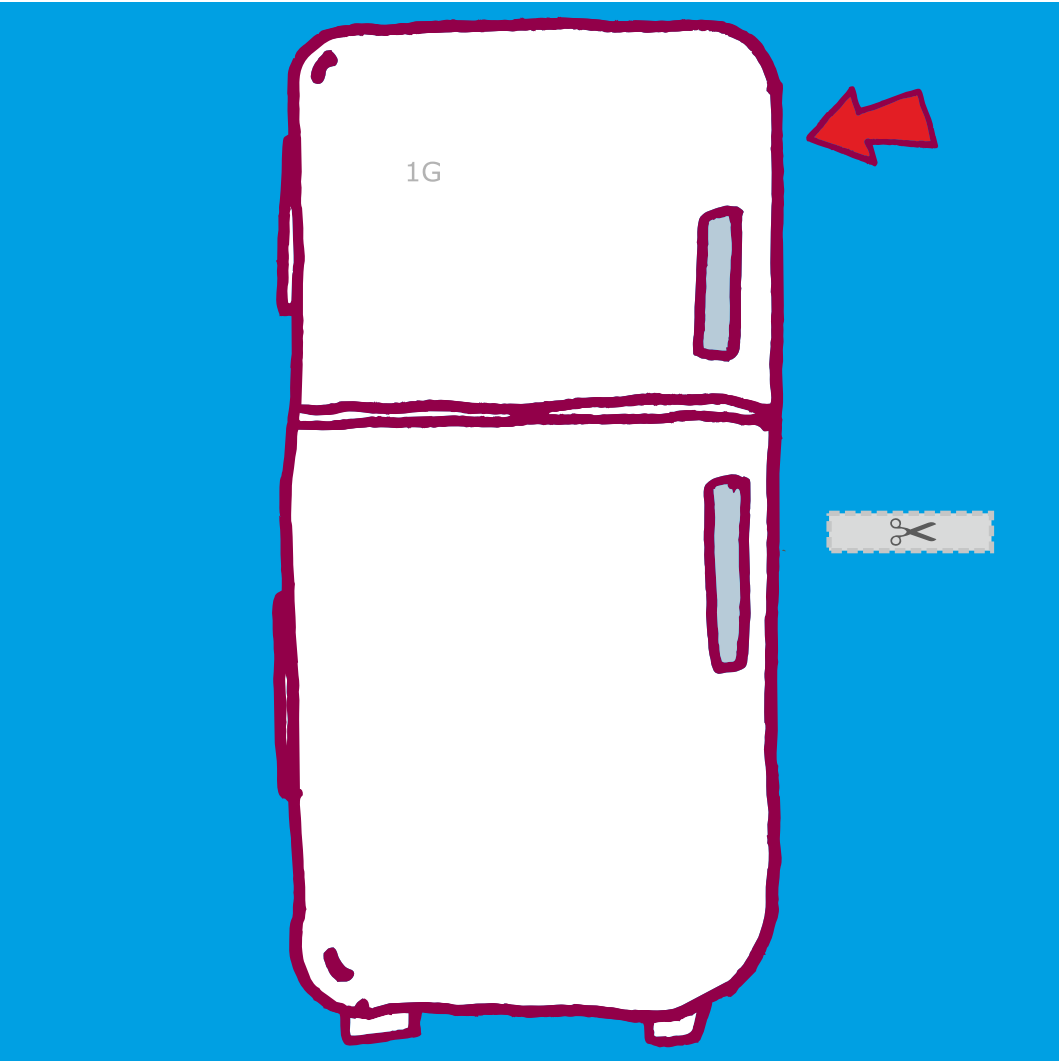
One of these days, I've to remember to call Nick, the plumber.
Every time I called him, he was always busy.
Even in the weekends!
I will try to Give
Him another chance.
To remember also
Zoe's birthday, next Saturday.
Every year I forget it! She
Randy forgets mine or
Other friends' birthdays...



Box2: illustration 1

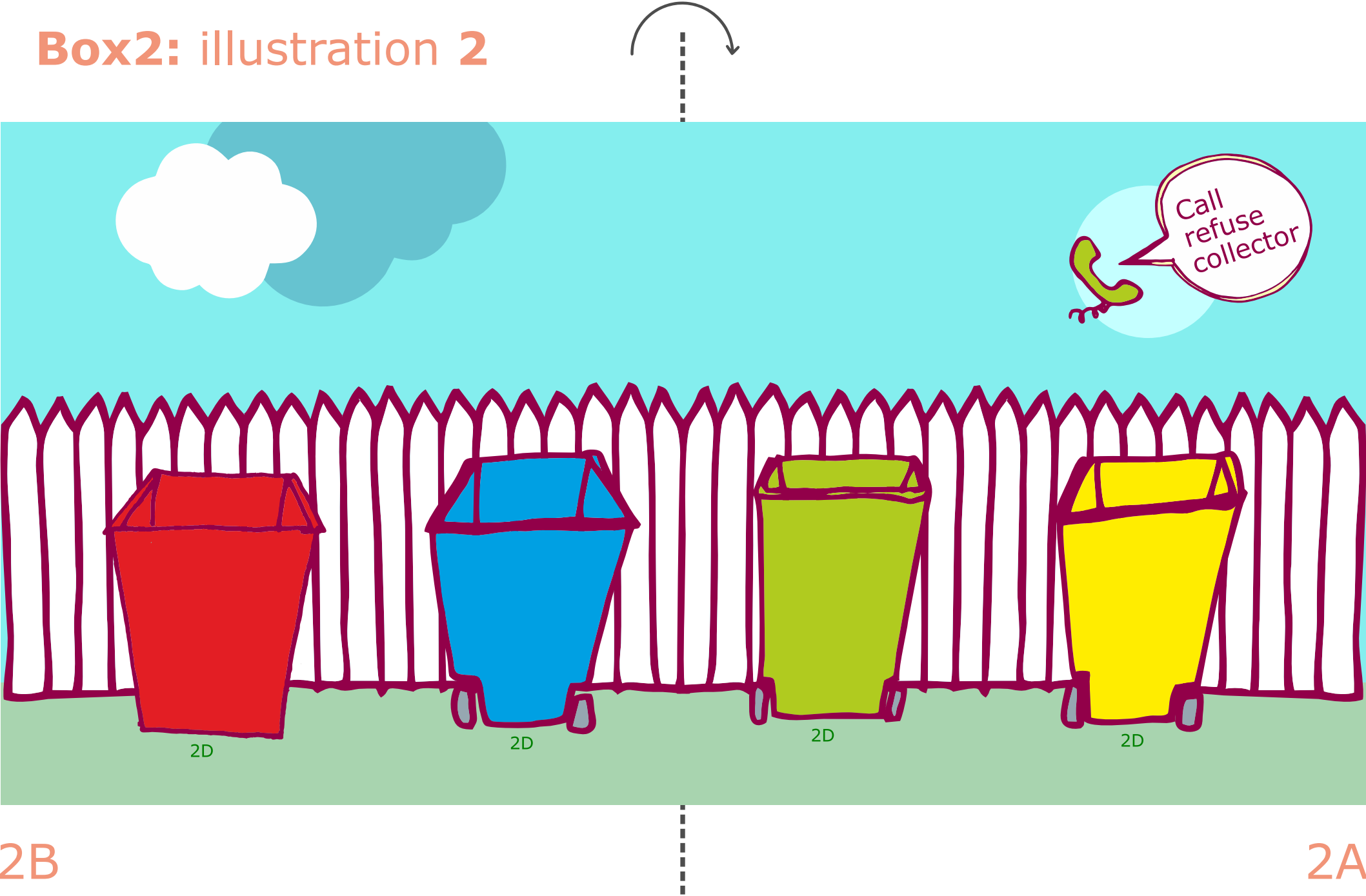


Box2: illustration 1

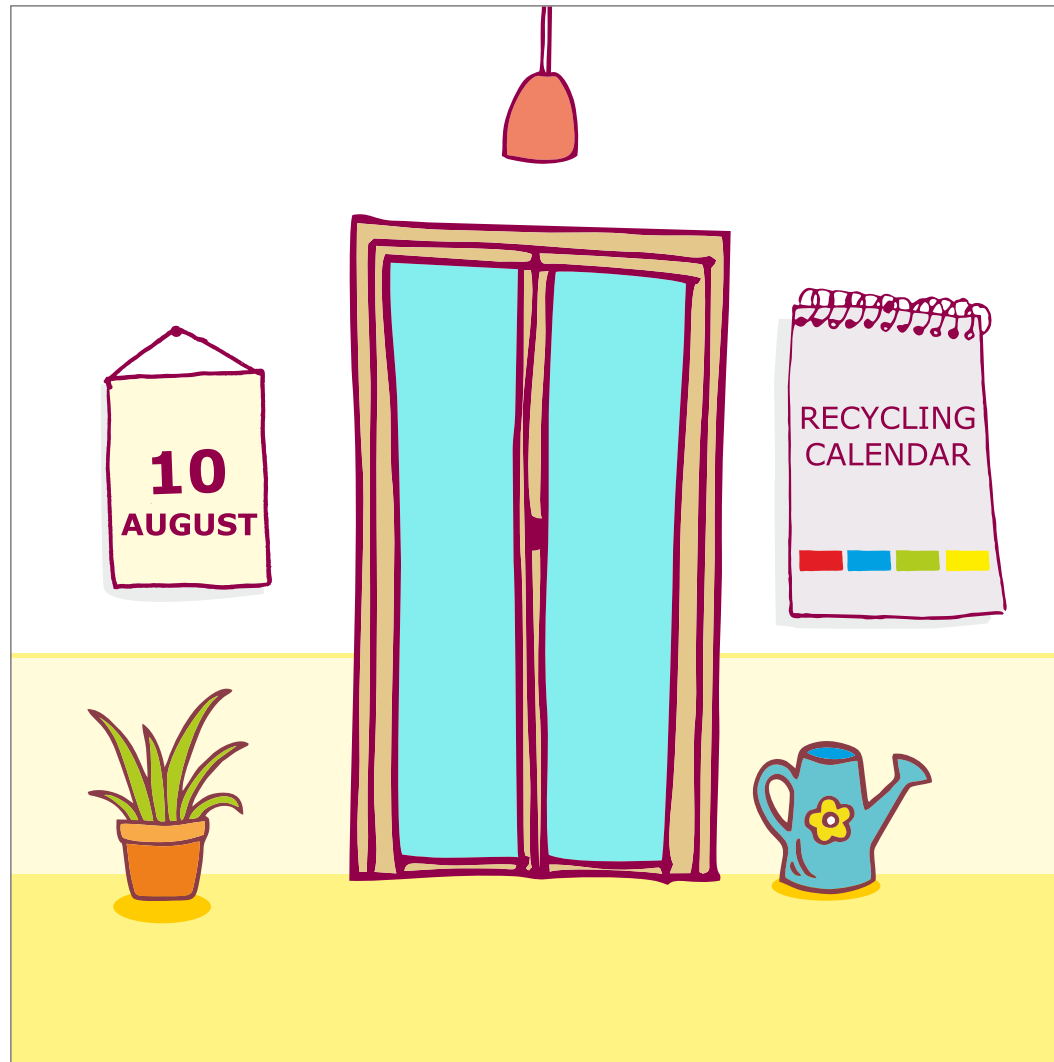


1C

Box2: illustration 2



Box2: illustration 2

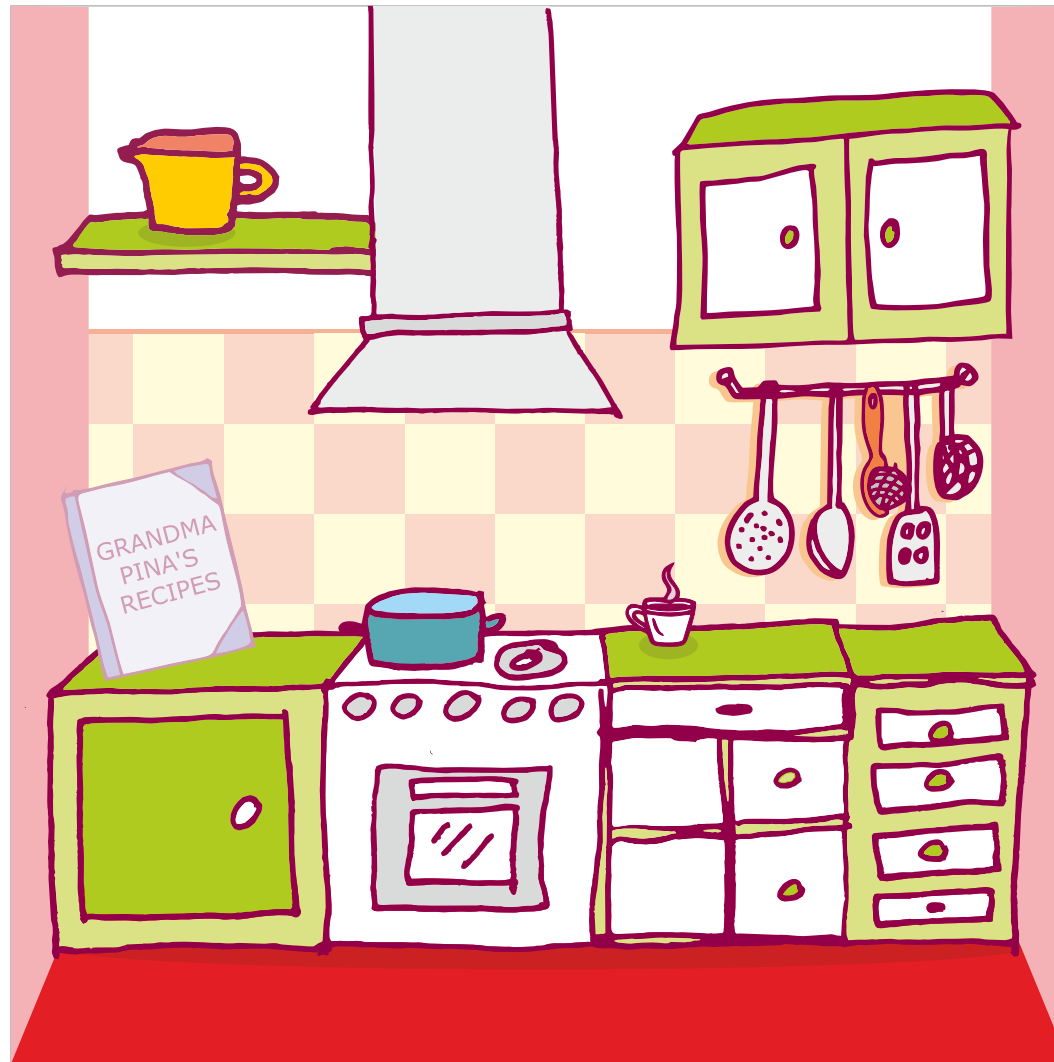


2C

Box2: illustration 3

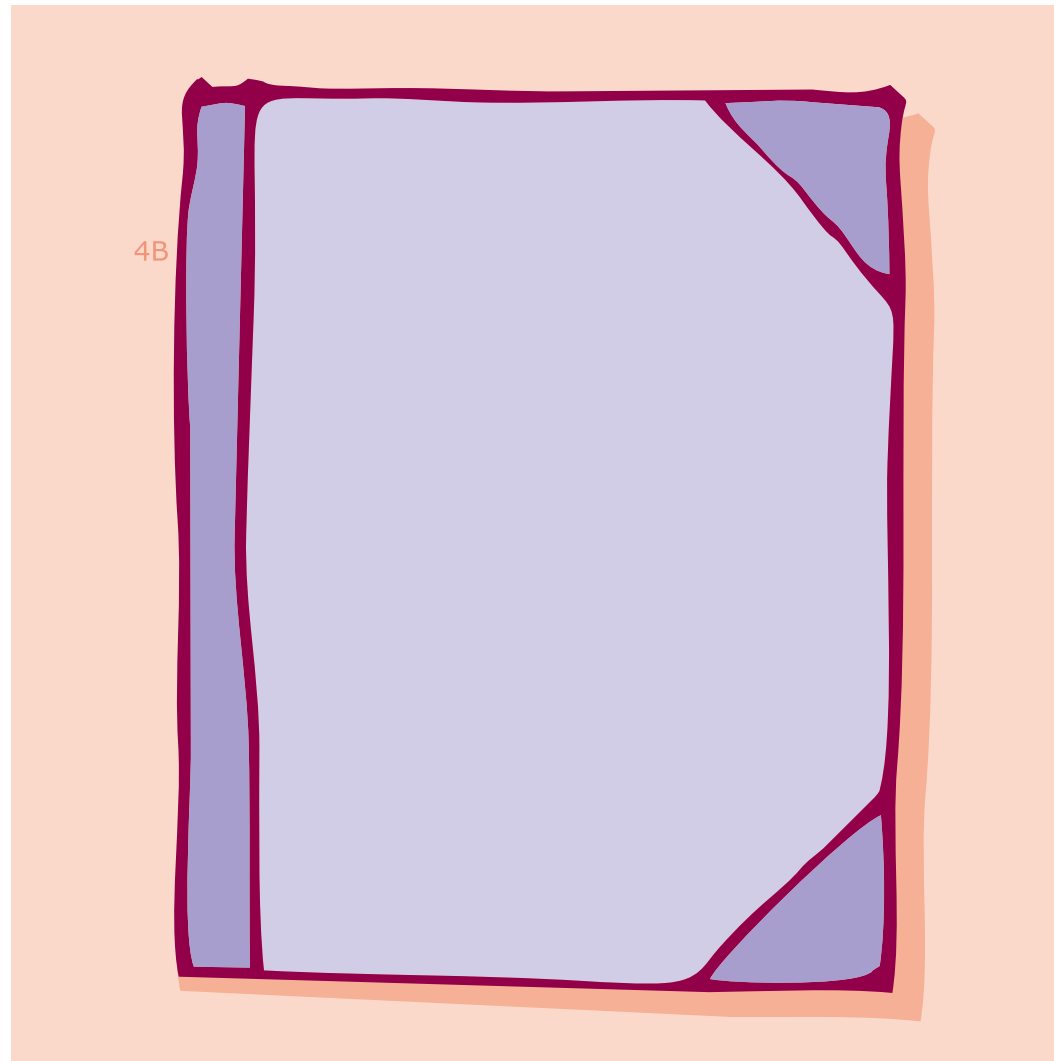


Box2: illustration 3



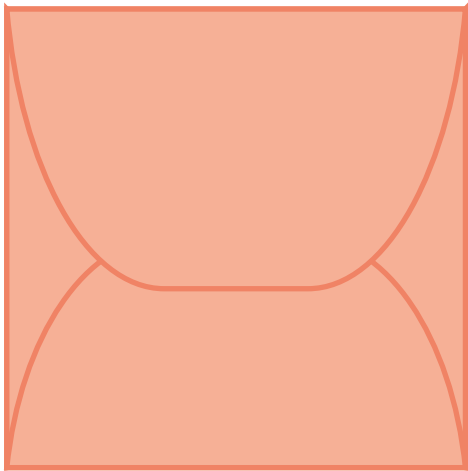
3C

Box2: illustration 4



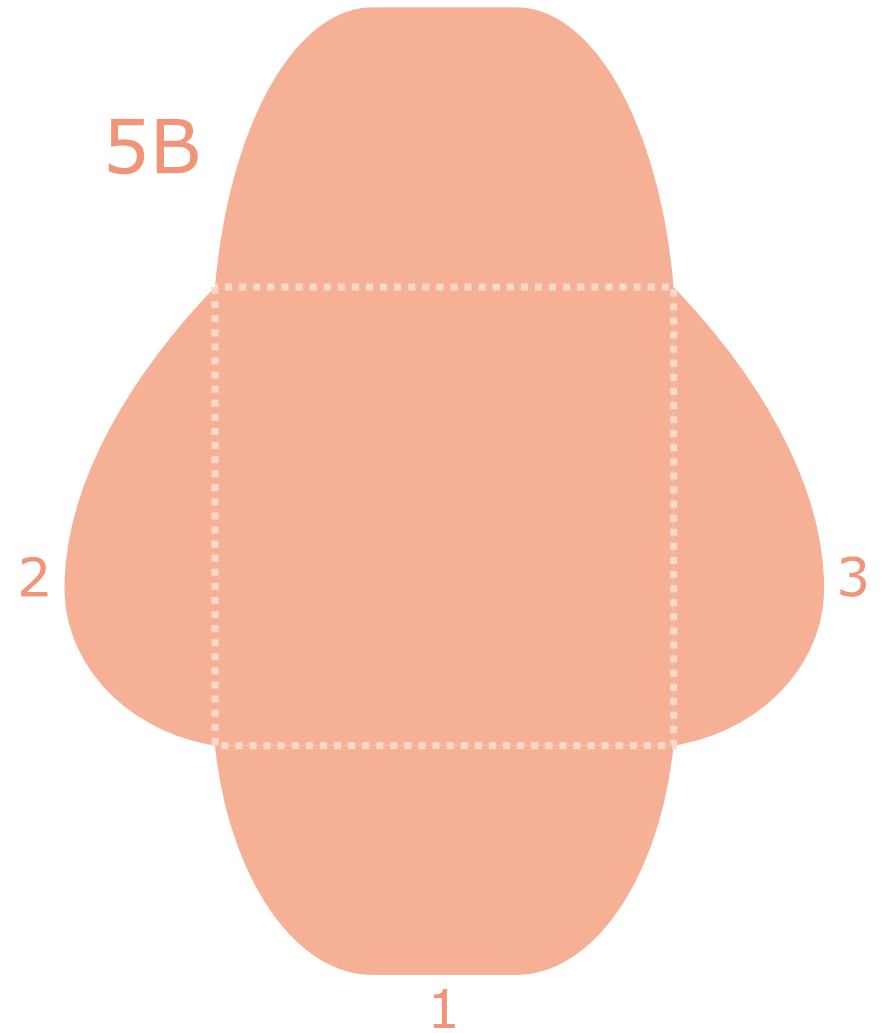
4A

Box2: illustration 5



KITCHEN

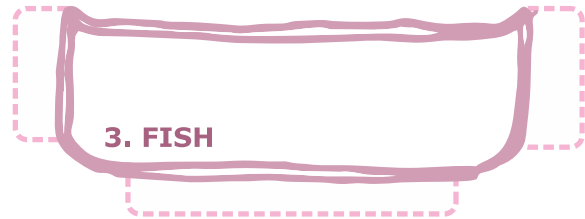
5A



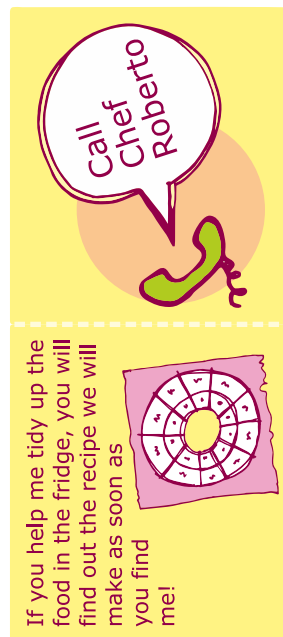
5C

Box2: illustration

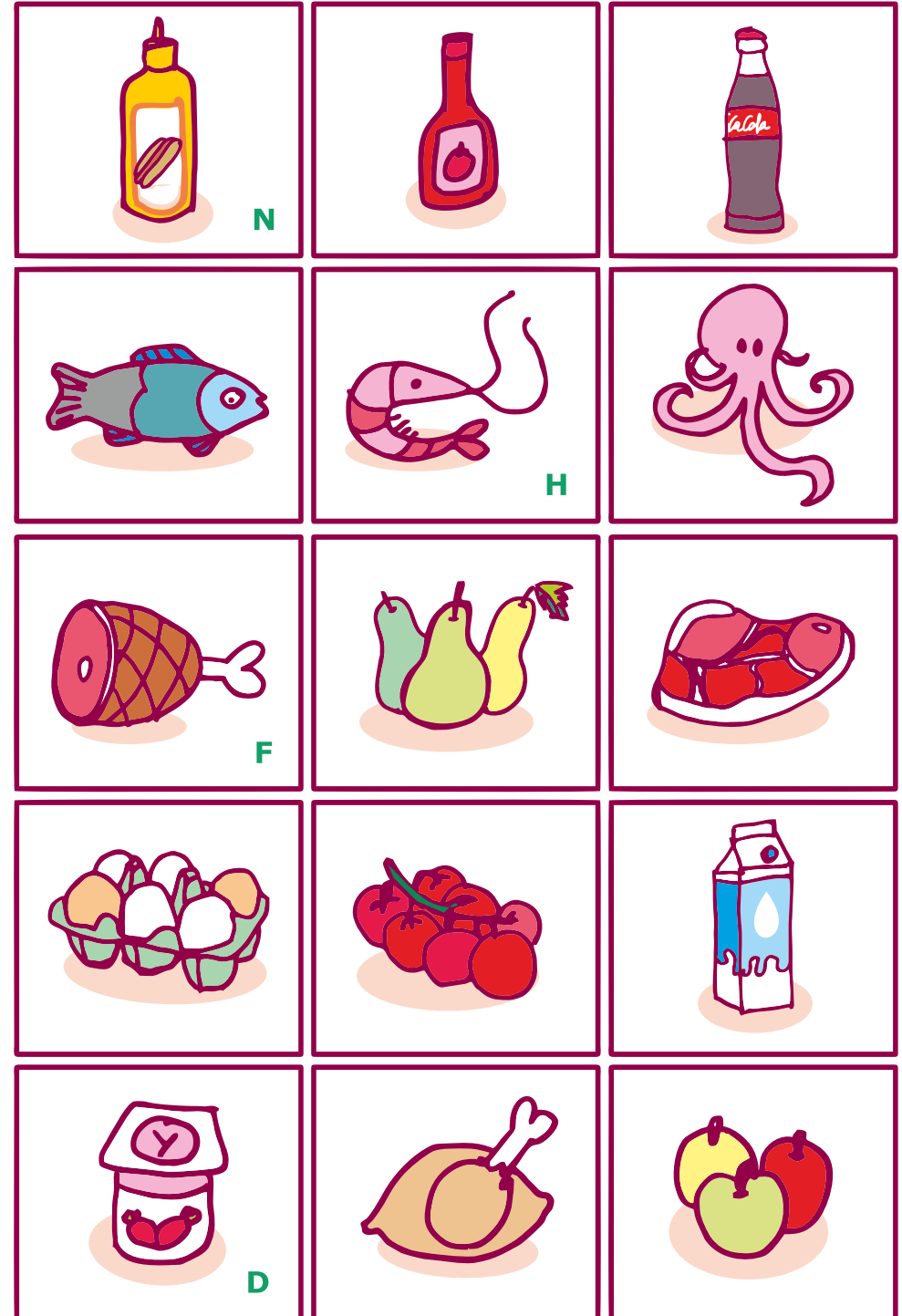
1D



1F




1E



Box2: illustration

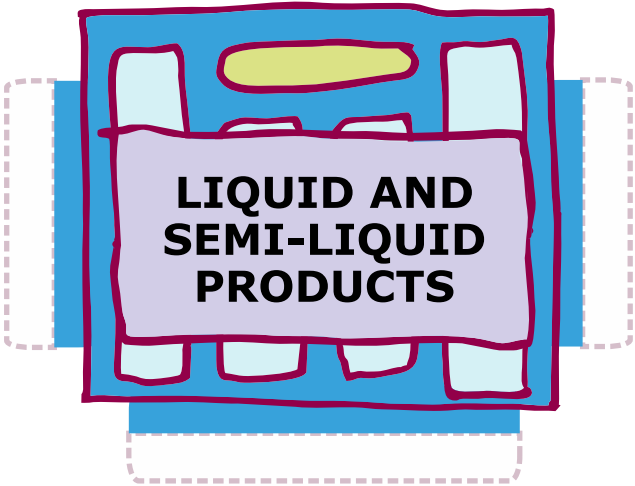
READ ME
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Zoë's birthday, next Saturday.
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Rarely forgets mine or
Other friends' birthdays...



1G

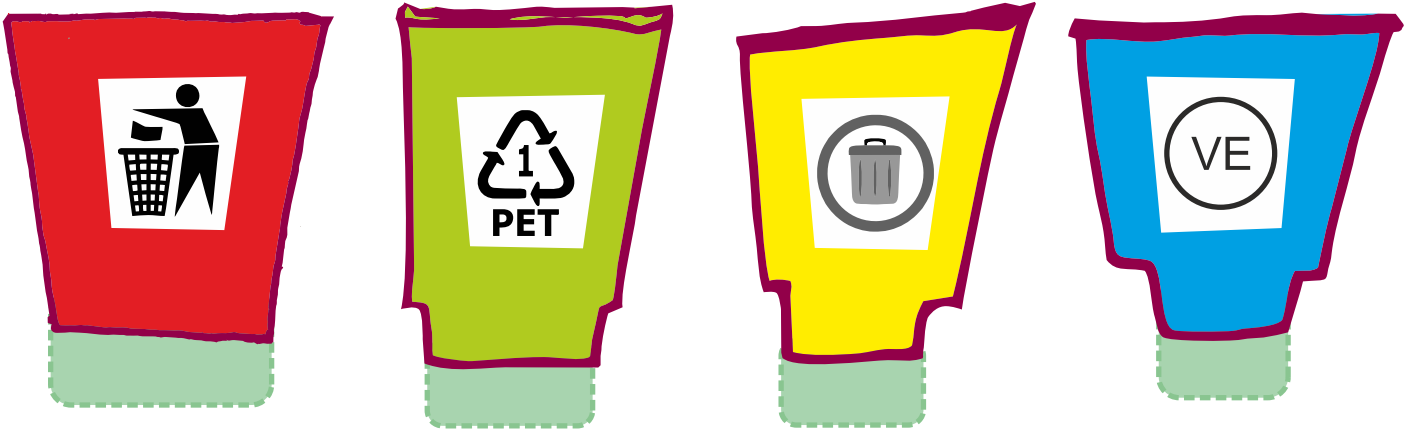
3D



3E



3F



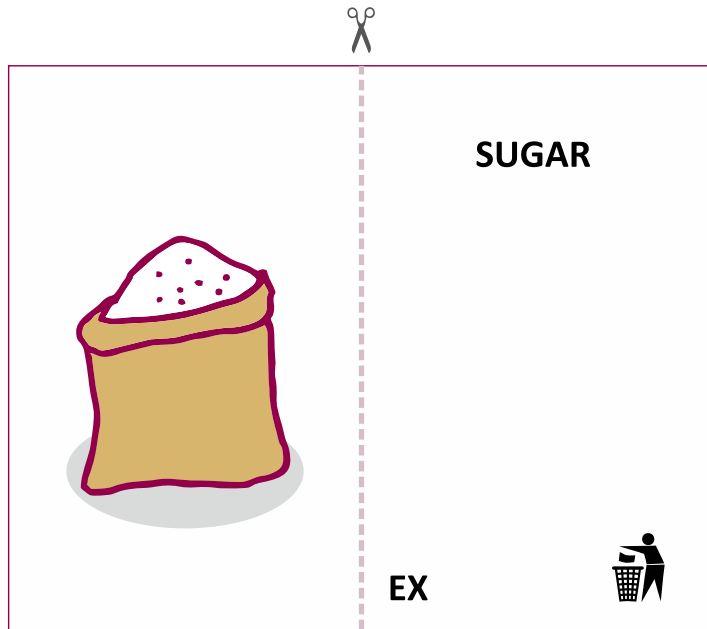
2D

Box2: illustration

3G

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<div data-bbox="112 1117 347 1412"></div> <div data-bbox="515 1021 660 1061"><p>COOKIES</p></div> <div data-bbox="705 965 739 997"><p>9</p></div> <div data-bbox="425 1364 716 1404"><p>Expiry Date: 11/09/2020</p></div> <div data-bbox="649 1420 716 1500"></div>	<div data-bbox="851 1149 1019 1348"></div> <div data-bbox="1220 1021 1344 1061"><p>YEAST</p></div> <div data-bbox="1411 965 1444 997"><p>8</p></div> <div data-bbox="1120 1364 1422 1404"><p>Expiry Date: 20/03/2021</p></div> <div data-bbox="1344 1428 1422 1500"></div>	<div data-bbox="1512 1212 1769 1420"></div> <div data-bbox="1904 1021 2072 1061"><p>VANILLIN</p></div> <div data-bbox="1825 1364 2128 1404"><p>Expiry Date: 06/08/2023</p></div> <div data-bbox="1836 1468 1948 1508"><p>UCTS</p></div> <div data-bbox="2072 1420 2128 1500"></div>

Box2: illustration



GRANDMOTHER'S TIRAMISU'



INGREDIENTS

- ✓ 500 g mascarpone
- ✓ 300 g ladyfinger biscuits
- ✓ 150 g sugar
- ✓ 6 pz egg yolks
- ✓ 4 pz tablespoons of Marsala
- ✓ 4 pz cups of coffee
- ✓ bitter cocoa powder

To make a good tiramisu, start by beating the egg yolks with the sugar until they become white and frothy. Add the Marsala, then the mascarpone and mix to obtain a homogeneous cream. Whip the egg whites with a hand whisk or electric whisk: if you use the manual one, choose a large whisk to incorporate more air. Add the whipped egg whites to the yolk and mascarpone mixture, stirring the cream from the bottom upwards. Prepare the coffees and allow them to cool. Pour the cold coffee into a large bowl; soak the ladyfingers on both sides, quickly, to prevent them from getting too wet, then place them on the bottom of a rectangular baking dish. Cover the ladyfingers with a layer of cream. Repete the operation until all the ingredients are used up.

PIZZA MARGHERITA

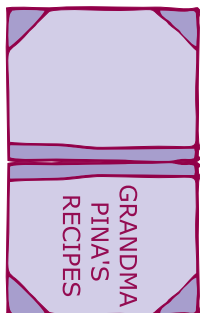


INGREDIENTS (for 6 people)

- ✓ 1 kg Italian "00" flour or all-purpose flour
- ✓ 30 g fresh yeast
- ✓ 500 ml water
- ✓ 10 g salt
- ✓ 80 g extra virgin olive oil
- ✓ 80 g buffalo-mozzarella cheese
- ✓ Leaves of basil
- ✓ tomato sauce

On a wooden or marble surface, shape the flour into a well. Place the yeast, salt and warm water in the center. Knead the dough with your hands for 15'-20' until the dough is soft and smooth. Once you have the right consistency, add a bit of water or flour if necessary, shape the dough into a ball. Cover with a plastic bowl. Let rise for 3-4h at room temperature. Once the dough will be doubled in volume, create 6 spherical loaves and cover with plastic wrap. Let them rise at room temperature for 2h. As soon as the loaves have doubled in volume, prepare the tomato sauce. Knead the dough and flatten them using your fingers. Use a spoon to spread the tomato sauce on the pizza. Cover with pieces of mozzarella. Garnish with leaves of basil and bake for 5 or 6 minutes. Once ready, garnish with more basil and olive oil. Serve immediately.

3G



3H

4B

BUTTER BISCUITS

INGREDIENTS

- ✓ 250 g white flour "00"
- ✓ 1 teaspoon cake yeast
- ✓ 2 eggs
- ✓ 50 g butter
- ✓ 100 g sugar



Sift the flour and pour it into a bowl together with sugar, a pinch of salt, baking powder and grated lemon peel. Now add the wet ingredients, i.e. one egg, one yolk and the butter melted in the microwave or in a bain-marie. Mix well, first with a spoon and then by hand, adding a couple of tablespoons of water if necessary to make it easier to work. Turn the oven on to 180°C. Dust the pastry board with a little flour and roll out the dough with the help of a rolling pin. Place the biscuits in the baking tray, bake at 180°C and bake for 12 minutes, until the surface is lightly browned. Remove from the oven and allow to cool completely before taking out the biscuits.

SALTED CREPES



INGREDIENTS

- ✓ Flour 00 200 g
- ✓ Eggs 2
- ✓ Milk 400 ml
- ✓ Butter q.b.
- ✓ Salt
- ✓ Ham 150 g
- ✓ Cheese 150 g
- ✓ Rocket salad

Pour the eggs into a bowl and add the milk and beat with a whisk. Incorporate the sifted flour and a pinch of salt. Whisk the mixture well until the ingredients are blended and without lumps. After letting the mixture rest in the fridge for half an hour, pour a ladleful into a non-stick pan greased with a little butter. Cook for a couple of minutes on each side. Stuff one side of the crepe with cheese, rocket salad and ham and roll up. Cut into slices and serve!

Box2: illustration

PARADISE CAKE




INGREDIENTS

- Flour 00 300 gr
- Water 330 gr
- Sugar 200 gr
- Seed oil 90 gr
- Yeast
- Vanillin 1 sachet

Dissolve the sugar in the water. When well mixed and free of lumps, add the seed oil. Then add the flour, the yeast and the vanillin. Butter a baking tin and pour inside it the dough. Leave the cake baking in a preheated oven at 160 degrees for 40 minutes if ventilated, otherwise, if static, at 180 degrees for 50 minutes. To be sure that our cake is cooked inside, it's always a good idea to insert a wooden toothpick before removing it from the oven. Once baked, remove it from the oven and wait for a few minutes before taking it out from its baking tin. Add some powdered sugar or fill it with cream or jam.

PORRIDGE



INGREDIENTS

- 50g porridge oats
- 350ml milk or water, or a mixture of the two
- greek yogurt, thinned with a little milk and clear honey, to serve

Put 50g porridge oats in a saucepan, pour in 350ml milk or water and sprinkle in a pinch of salt. Bring to the boil and simmer for 4-5 minutes, stirring from time to time and watching carefully that it doesn't stick to the bottom of the pan. Or you can try this in a microwave. Mix the porridge oats, milk or water and a pinch of salt in a large microwaveproof bowl, then microwave on High for 5 minutes, stirring halfway through. Leave to stand for 2 minutes before eating. To serve, pour into bowls, spoon Greek yogurt, thinned with a little milk, on top and drizzle with honey.

Grandma Pina's recipes

GRANDMA PINA'S RECIPES

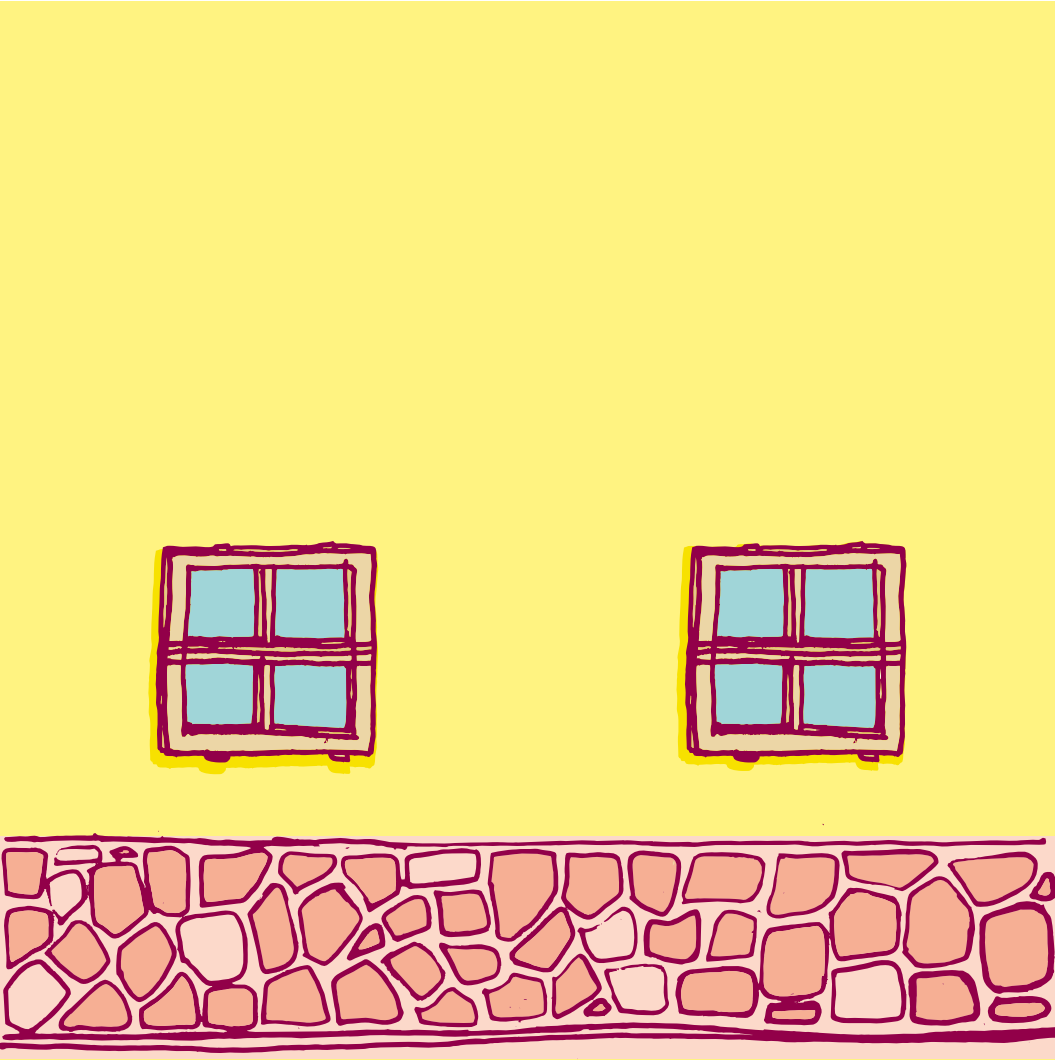
Call grandma pina

AS SOON AS YOU FIND OUT THE RECIPE WE ARE GOING TO MAKE, PUT THE INGREDIENTS ASIDE

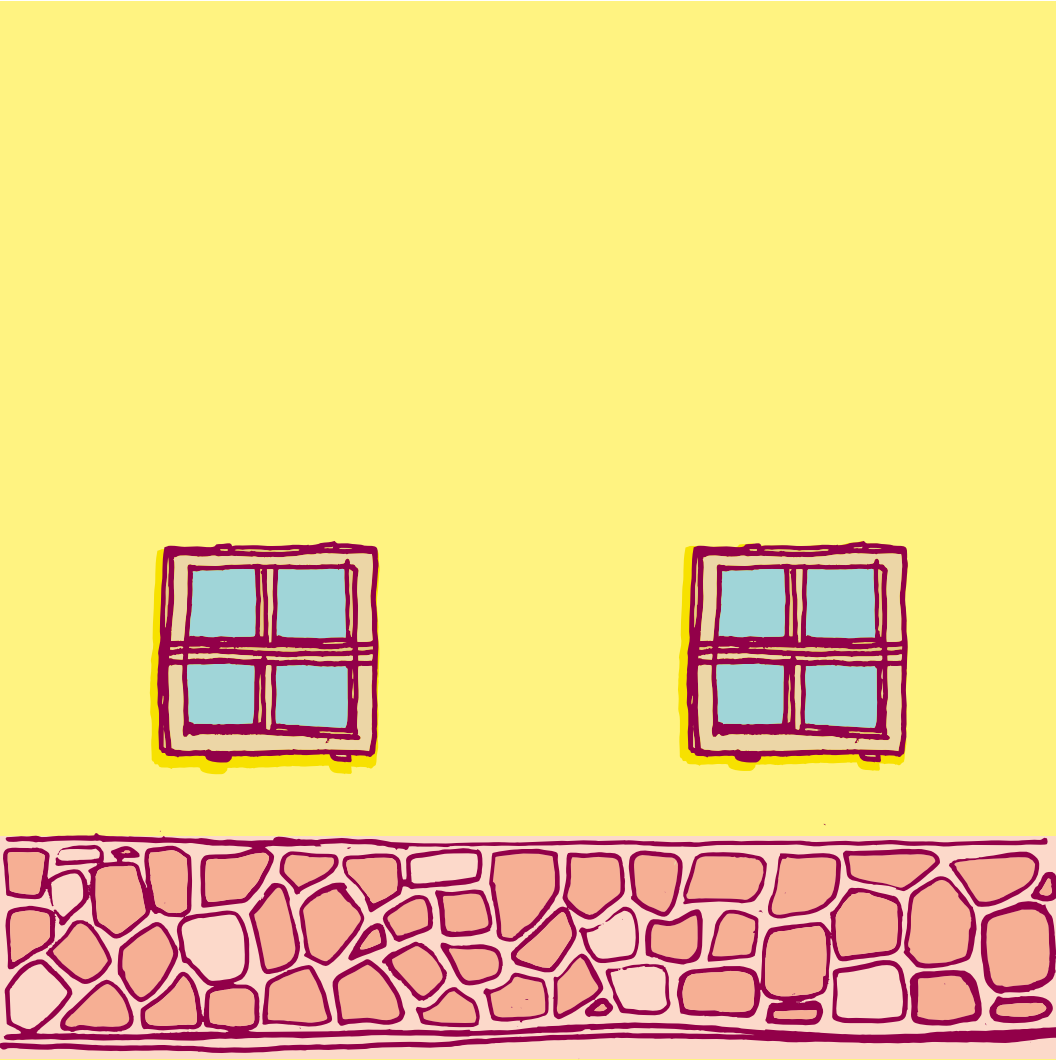
4C

4D

Box2
External walls



P1



P2

Box2
Walls

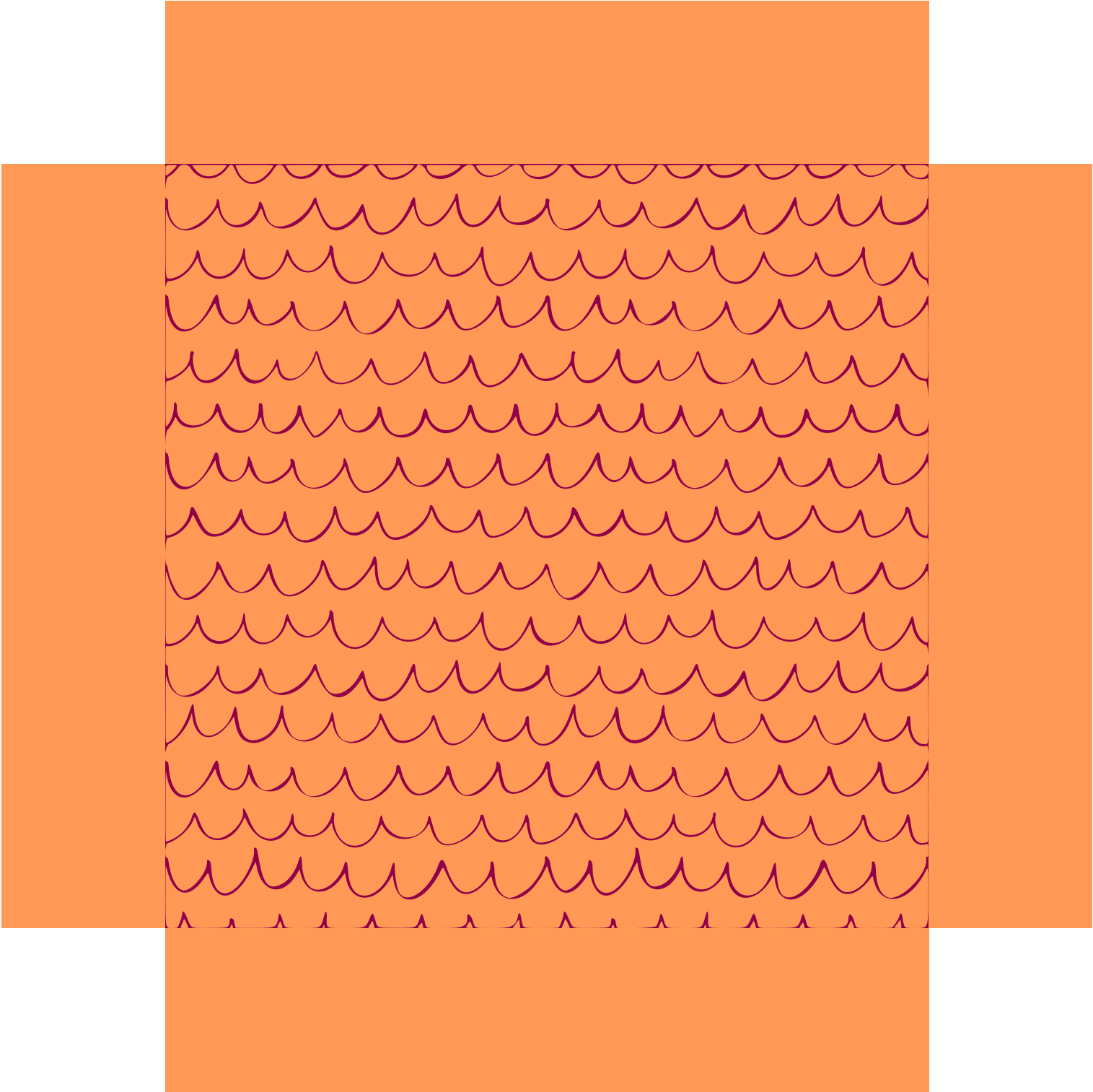


P3



P4

Box2
Cover



Box2

Underside

