

- Potatoes are well washed with a brush and cut into strips.
- Soak the chopped potatoes under running water, then put it in a bowl and roll with water. Put a bowl of potatoes in the fridge for 30-60 minutes. During this time, change the bowl several times.
- Prepare the sauce: if you have ready beef broth, just thicken it, adding flour. I cooked the beef bouillon sauce. Dissolve in a frying pan broth cube with water (200 ml) and flour and put on fire. Cook 3-5 minutes until the sauce thickens.

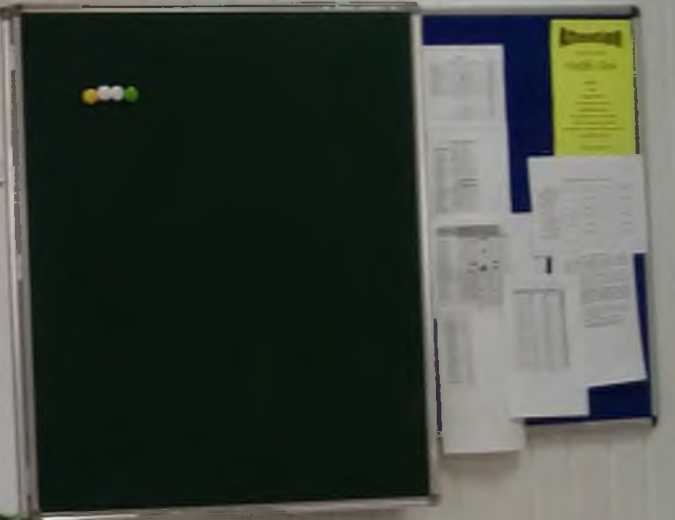
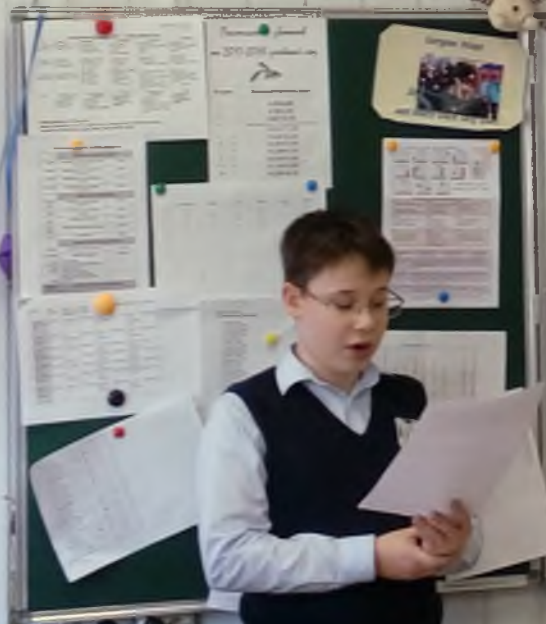


21st of

October



- Potatoes are well washed with a brush and cut into strips.
- Slice the chopped potatoes under running water, then put it in a bowl and refill with water. Put a bowl of potatoes in the fridge for 30-60 minutes. During this time, change the bowl several times.
- Prepare the sauce. If you have ready beef broth, just thicken it, adding flour. I cooked the beef bouillon sauce. Dissolve in a frying pan broth cube with water (200 ml) and flour and put on fire. Cook 3-5 minutes until the sauce thickens.



The recipe for pancakes with cabbage.

- INGREDIENTS
- 2 cups milk
- 2 cups flour
- 4 eggs (2 for the batter, 2 for the stuffing)
- 2 tablespoons sugar
- 1 onion
- 100g cabbage
- 200 ml vegetable oil (200 ml for the stuffing)
- 100 ml oil for the pan-frying
- Pinch of salt
- Number of servings: 8



The recipe for pancakes with cabbage.

■ INGREDIENTS

- 3 cups milk
- 2 cups flour
- 4 eggs (3 for the batter, 1 for the stuffing)
- 2 tablespoons sugar
- 1 onion
- 400g cabbage
- 80 ml vegetable oil (30 ml for the stuffing, the rest for the pancakes)
- Pinch of salt
- Number of servings: 6











October

3. Chop the onion



4. Fry the onions in a frying pan until they are transparent, add the cabbage and fry for five minutes



INGREDIENTS

- 100g dark chocolate
- 180g sugar
- 50g butter
- 1 egg
- 50g flour
- 1 orange
- 100 ml water
- Chocolate ice cream to taste
- 100g cream
- Number of servings: 3-4



A bulletin board with various papers, notices, and a small photo pinned to it.

A blackboard with a few small colored dots on the top left corner.

A bulletin board with several papers and notices pinned to it.



Students sitting at desks in the foreground, looking towards the whiteboard. One student is resting their chin on their hand, and another is looking at a laptop.

A sink and a fire extinguisher in the background corner of the room.

INGREDIENTS

100g dark chocolate
180g sugar
50g butter
1 egg
50g flour
1 orange
100 ml water
Chocolate ice cream to taste
100g cream
Number of servings: 3-4



A person with long brown hair, wearing a dark jacket, is sitting at a desk on the left side of the room, looking towards the whiteboard.

A young woman with long brown hair, wearing a black t-shirt, is standing in front of the whiteboard, looking at the projected content.

A wooden desk in the foreground on the left, cluttered with papers, a red container, and other items. A black chair is visible in front of it.

A wooden desk in the foreground on the right, with a black chair in front of it.

A red fire extinguisher and a green trash bin are visible in the bottom right corner of the room.



Category	Item	Value	Unit
Item 1	Item 1.1	10	kg
Item 1	Item 1.2	20	kg
Item 2	Item 2.1	30	kg
Item 2	Item 2.2	40	kg
Item 3	Item 3.1	50	kg
Item 3	Item 3.2	60	kg
Item 4	Item 4.1	70	kg
Item 4	Item 4.2	80	kg
Item 5	Item 5.1	90	kg
Item 5	Item 5.2	100	kg



COOKING SHOW.



COOKING SHOW.

Спелев' и спривка гурмет'