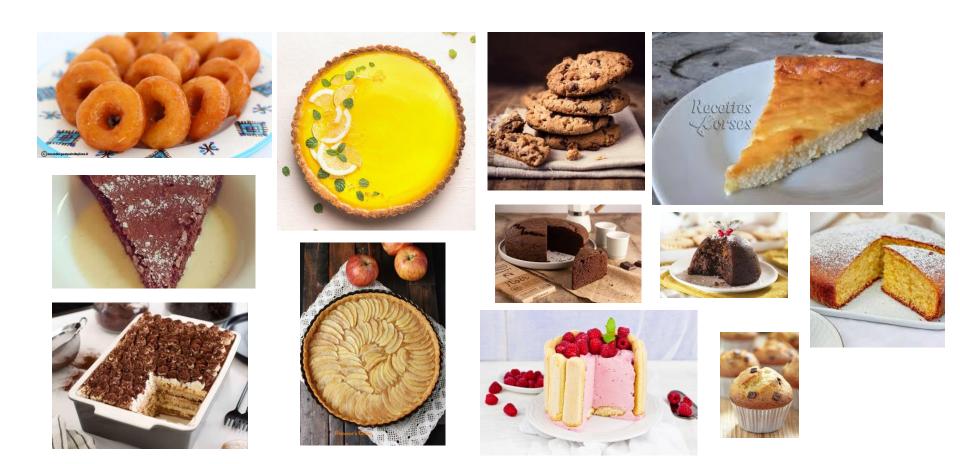
A Book Of Recipes By 5°5



From All Over The World

A RECIPE OF CHOCOLATE CAKE

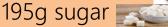


Ingredients:

3 eggs 👅



125g chocolate



200g butter

150g flour



Utensils:





Help:

Whole= entier

Scramble= melanger

bowl= le bol

Preheat= prechauffer

Microwave-oven=micro-onde



Step1:

Break the 3 eggs and put them in a bowl

Step2:

Melt the chocolate in the microwave oven and put the 125g chocolate in the Bowl.

Step3:

Add the 195g sugar in the bowl.

Step4:

Scramble the mixture.

Step5:

Preheat the oven.

Step6:

Bake in the oven

Step7:

Enjoy!



A recipe of floating island

5 eggs1L milk1 vanilla beanAnd caramel



Utensils:
Whisk
Saucepan
Knife

Steps:

- separate the yolk from the whites.
- add 100 g of sugar.
- Heat the milk with the vanilla pods, cut in 2, and form a ball with the egg white. Poach in the milk for 2 min.
- For the custard, put the egg yolk and add the 100g of sugar then add milk then put everything in a saucepan and put on low heat and stir. It must not boil.
- Once the custard is finished, let it cool and add the egg ball to the custard.



A recipe of cookies by ELYNN



-Utensils:

bowl spoon oven whip





-Ingredients:



85g butter 150g flour





1 spoon of baking powder 100g chocolate chips





-Directions:

Step 1) Preheat the oven at 180°.

Step 2) Put the flour in the bowl, add the butter and the sugar.

Step 3) Add one egg, the salt and the chocolate chips.

Step 4) Stir the mixture.

Step 5) Put the mixture on the baking paper.

Step 6) Bake for 10 min.

Step 7) Taste the cookies!

HELP:

.Baking paper: Papier cuisson

.taste:deguster

A recipe of Ice cream

Ingredients:

300 grams of milk



6 eggs





200 of liquid cream



Chocolate sparkle



Melted Chocolate



Utensils:

- A spoon
- A blender
- A freezer
- A whisk
- A bowl
- One pot



Steps:

Step 1: Put sugar in a bowl and add 200 grams of liquid cream.

Step 2: Break 6 eggs in the cup and 300 grams of milk

Step 3:Mix all together.

Step 4: Add the melted chocolate.

Step 6: Put in cold storage.

Step 7: Put it in 9 pots.



A recipe of muffins by Lauriane

For three people:

-<u>Utensils</u>: two bowls, one whisk, one muffin tin and one oven.

<u>-Ingredients</u>: 190 grams of flour, half a packet of yeast, a pinch of salt, one egg, 80 grams of sugar, 120 ml of milk, 80 grams of butter, 130 grams of chocolate chips.













Directions

- -Step1: Sieve the flour in a bowl. Put the yeast and a pinch of salt and mix.
- <u>-Step 2</u>: In another bowl break one egg, add salt and stir. Add the milk and butter.
- -Step 3: Pour the liquid mixture with the dry preparation.
- -Step 4: Add chocolate chips.
- -Step 5 : In the muffin tin, pour the mixture.
- -Step 6: Put in the oven at 220° for 5 minutes and after 18 minutes at 180°.



<u>Help</u>: muffin tin = moule de muffin cholate chips = pépites de chocolat yeast = levure another = autre

A Recipe of Raspberry Charlotte

Ingredients: -75g of sugar -250g of italian soft cheese -500g of rasperry -1 box of spoon biscuits -2 gelatin leaves -1 lemon / -20cl of cream **Utensils:** -a saucepan -a whisk -a mould **Help**:Italian soft cheese=mascarpone -a plate

Defrost=décongeler

Soak=Faire tremper

-a blender

Gelatin leaves=feuille de gélatine

Lukewarm water= eau tiède Soften=ramolir Beat= Monter **Step 1:**

Directions:

Put the cream into the freezer and wait 20mn.Defrost the raspberry. Soak the gelatin leaves in lukewarm water to soften them.

Step 2:

Boil the lemon juice in a saucepan.

Put the gelatin leaves in the saucepan out of the heat. Mix up the raspberry to make a mash.

Add the italian soft cheese, the lemon juice and the sugar, whip. Set a side 10mn.

Step 3:

Beat the cream into whipped cream. Add the whipped cream to the mixture. In a mould put some spoon biscuits at the bottom and on the side, pour the mixture, put the rest of the biscuits on the top and put a plate on the top. Put in the fridge and let cool 12h.



A recipe of yoghurt cake

Utensils:

- -a wooden spatula
- -a bowl



- -a whip
- -a mold



-an oven



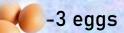
Ingredients:

- -1 sachet of baking powder
- -200 g of flour



-10 cl sunflower oil





-1 plain yoghurt







Steps

- Step 1: Break the eggs in a bowl.
- Step 2: add the sugar and mix with a whip.
- Step 3 :add the sunflower oil .
- Step 4 :add the yoghurt.
- Step 5: mix the mixture.
- Step 5: put the flour and baking powder in a sieve.
- Step 6: butter the mold.
- Step 7: pour the dough into the mold with a wooden spatula.
- Step 8 : cook at 180 degrees for 45 minutes.







- a whip = un fouet
- a sieve = un tamis
- sunflower oil = huile de tournesol
- baking powder = levure chimique
- an oven = un four
- a wooden spatula = une spatule en bois
- butter = beurrer



INVISIBLE CAKE





INGREDIENTS

70G OF FLOUR 50G OF SUGAR 10 CL OF MILK 20 G OF BUTTER 2 EGGS





6 APPLES



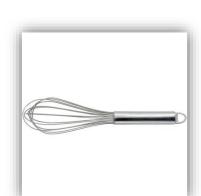
1 TABLESPOON OF VANILLA AROMA

1 PINCH OF SALT



UTENSILS

BOWL **WHISK** CAKE PAN SPATULA

















DIRECTIONS

- STEP 1 PREHEAT THE OVEN TO 200°C.
- STEP 2 IN A BOWL, WHISK THE EGGS A,D SUGAR UNTIL A HOMOGENEOUS MIXTURE IS OBTAINED.
- STEP 3 ADD MILK, VANILLA AROMA AND MELTED BUTTER. MIX WHITH THE WHISK.
- STEP 4 MIX TOGETHER FLOUR AND YEAST THEN PUT A PINCH OF SALT.
- STEP 5 PEEL AND SEED THE APPLES THEN CUT INTO THIN SLICES. DIP THEM IN THE BOWL WITH THE MIXTURE.
- STEP 6 BUTTER AND FLOUR THE CAKE PAN. POOR THE MIXTURE. SMOOTH WITH A SPATULA.
- STEP 7 COOK FOR 35 MINUTES. LET THE INVISBLE CAKE COOL AND EAT.









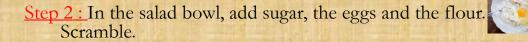


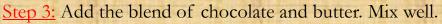
A recipe of chocolate cake. For 6 people.

Utensils:

- -An oven.
- -A saucepan.
- -A salad bowl.
- A whisk.
- -A kitchen scale.
- -1 pastry mould.

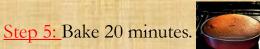








Step 4: Pour the cake dough.



Step 6: Let it cool then unmold it.



Ingredients:

- -100 g of powder sugar.
- -50g of flour.
- -50g of butter.





- -1 knob of butter for the mold.
- -200g of the chocolate.
- -3 eggs.



Help:

- -Melt =Fondre.
- -Mix well = Bien mélanger.
- -<u>Cake dough</u> = Pâte à gâteau.
- Unmold = Démouler.

A recipe of youyou

Ustensils

- -scale
- -salad bowl



-fryer



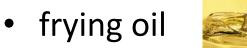
-skimmer





Ingredients





2 baking powder sachets



- 200 g of sugar
- 4 eggs
- 1 kg of flour





- One cup of milk
- One cup of oil





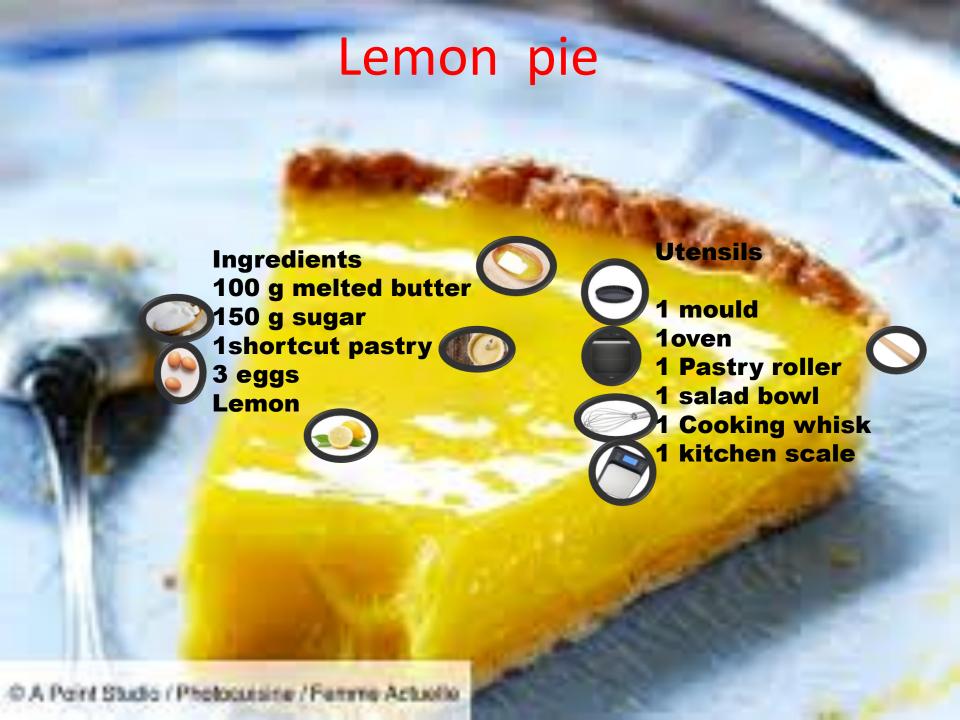






Steps of recipe

- Step 1
- Mix the sugar, vanilla sugar and eggs. Add flour and baking powder.
- Stir the milk and oil and pour in the above mixture.
- Step 2
- Knead the dough and let cool.
- Prepare the syrup with water, sugar and lemon.
- Step 3
- Preheat the frying oil, form rings and dip in oil.
- Step 4
- Take out and dip in syrup and let cool.



Steps:

- .Step1: Preheat the oven to 200°C.
- .Step2:Roll out the shortcrust pastry and line the tin.
- .Step 3:Whisk the eggs and caster sugar until they are fluffy. Stir in the frothy mixture.
 - Add lemon juice and melted butter. Pour the mixture in the mould.
- Step4:Put it in the oven and cook for about 30 minutes.
- Help: oven=four melted = fondu

Recipe for the tiramisu

- Ingredients:
- 500g of Mascarpone
- 4 eggs
- 6 tablespoons of sugar
- 1 glass of rum
- 2 cups of coffee
- 1 packet of sponge fingers
- chocolate







- Ustensils
- 1: mixing bowl
- 2: whisk
- 3: Spatula
- 4: electric mixer (optional)
- 5: measuring cups and spoons
- 6: shallow dish or pan
- 7:serving dish
- 8: sifter
- 9: knife

Steps

- Step 1: prepare two cups of strong coffe then pour it into a dish and leave it to cool.
- Step 2: Break four eggs into a big bowl. Keep the white apart. Mix the yolks with the sugar then add the mascarpone mix again
- Step 3: beat the withes until stiff. Then, put them in the mixing bowl and stir very very slowly until you get a light cream.
- Step 4: take a wide bowl, not too high, to keep the Tiramisu. Pour the glass of rum into a dish and put it near the dish of cold coffee.
- Step 5: dip the sponge fingers one by one in the coffee then in the rum.
- Step 6: the biscuits must be semi soaked. Lay them on the bottom of the wide bowl. Spread half of the cream over them. Then lay again dipped biscuits and cover with cream.
- Step 7: Grate chocolate generously on the top.
- Step 8: Put the bowl in the upper part of the fridge and leave over night before tasting



A recipe of carrot cake



Ingredients

- •225g carrots



- •2 teaspoons of baking powder
- •2 teaspoons of cinnamon, a pinch of salt
- •140g brown sugar
- •2 eggs
- •2 tablespoons orange juice
- •12.5cl oil
- •6 tablespoons icing sugar
- •125g cream cheese













Whisk



bowl







Help:

- -baking powder
- =levure chimique
- -Oil=huile



directions

• 1• Grate the carrots. Put the flour and baking powder into a bowl. Mix in the carrots, salt, brown sugar and cinnamon.

• 2• Beat the eggs. Add the eggs, oil and orange juice to the cake mixture. Mix well with a spoon.

• 3• Put the mixture into the cake tin. Bake in a preheated oven at 180°C for 40 to 50 minutes. Leave to cool.

• 4• Beat the cream cheese and icing sugar. Spread over the cake.