

A Book Of Recipes By 5°5



From All Over The World

A RECIPE OF CHOCOLATE CAKE



Ingredients:

3 eggs



125g chocolate



195g sugar



200g butter



150g flour



Utensils:

Bowl



whisk



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 eggs
1L milk
1 vanilla bean
And 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



For 6 people

-Utensils :

bowl
spoon
oven
whip



-Ingredients:

85g butter
150g flour
1 egg



85g sugar



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
- 100 grams of sugar
- 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 :

-Utensils : two bowls, one whisk, one muffin tin and one oven.

-Ingredients : 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.
- Step 2 : 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°.



Help : muffin tin = moule de muffin
chocolate chips = pépites de chocolat
yeast = levure
another = autre

A Recipe of Raspberry Charlotte

Ingredients :

-75g of sugar



-250g of italian soft cheese



-500g of raspberry



-1 box of spoon biscuits



-2 gelatin leaves



-1 lemon



-20cl of cream



Utensils :

-a saucepan



-a whisk



-a mould



-a plate



-a blender



Help: Italian soft cheese=mascarpone

Defrost=décongeler

Gelatin leaves=feuille de gélatine

Soak=Faire tremper

Lukewarm water= eau tiède

Soften=ramolir Beat= Monter

Directions:

Step 1 :

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 aside 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

-a sieve

-an oven



Ingredients:

-1 sachet of baking powder

-200 g of flour

-10 cl sunflower oil

-150 g of sugar

-3 eggs

-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.



help:

- 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 SACHET OF BAKING POWDER

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 AND SUGAR UNTIL A HOMOGENEOUS MIXTURE IS OBTAINED.

STEP 3 ADD MILK, VANILLA AROMA AND MELTED BUTTER. MIX WITH 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 INVISIBLE 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 1: Preheat at 180° the oven. In a saucepan, melt the chocolate and butter cut in pieces. 

Step 2 : In the salad bowl, add sugar, the eggs and the flour. Scramble. 








Step 3: Add the blend of chocolate and butter. Mix well. 

Step 4: Pour the cake dough. 

Step 5: Bake 20 minutes. 

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.

-Cake dough = Pâte à gâteau.

- Unmold = Démouler.










A recipe of youyou

• Utensils

- -scale 
- -salad bowl 
- -fryer 
- -skimmer 



• Ingredients

- -100g of sesame 
- frying oil 
- 2 baking powder sachets 
- 200 g of sugar 
- 4 eggs 
- 1 kg of flour 
- 3 vanilla sugar 
- 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.

Lemon pie

Ingredients

100 g melted butter

150 g sugar

1 shortcut pastry

3 eggs

Lemon



Utensils

1 mould

1 oven

1 Pastry roller

1 salad bowl

1 Cooking whisk

1 kitchen scale



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 coffee 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 whites 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
- 225g flour
- 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



Utensils

Whisk



Oven



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.