

# Churro

Churro is a fried-doughpastry-based snack. Churrosaretraditional in Spain. In Spain, churroscaneither be thinorlong and thick, wheretheyareknownas,,*Porrás*” in someregions.

Theyarenormallyeatenforbreakfastdipped in hot chocolate. Sugar is oftensprinkledon top.

## Recipe:

- 1 cup of water
- 2 1/2 tablespoons of whitesugar
- 1/2 teaspoons of salt
- 2 tablespoons of vegetableoil
- 2 quarts of oilforfrying
- 1 cup of all-purposeflour
- 1 teaspoon of groundcinnamon

# Macaron

The macaron started to form in Venice in the XIV.-XV. century. The name of it meant any kind of dessert which was made of egg-white and almond. Later It became popular in France and today this is the most characteristic French cookie.

## **Recipe:**

### Macaron:

- Egg-white from 3 eggs
- 50 grams of sugar
- 260 grams of caster sugar
- 100 grams of almond flour

### Fill:

- 250 grams of mascarpone
- 150 grams of caster sugar
- 2 tablespoons of milk

# Rákóczi Túrós

The Rákóczi túrós is the most tasty Hungarian classical dessert. It was named after *Rákóczi Ferenc II. the Lord*. It is one of the most popular desserts in Europe. It is quite easy to make and also it is pretty delicious. It is made of Linzer pastry, cottage cheese, and apricot.

## Recipe:

- Egg-yolk from 2 eggs
- 12 decagramme butter
- 1-deciliter sourcream
- 5 decagramme breadcrumbs
- 15 decagramme sugar
- 25 decagramme flour
- a pinch of salt
- 15 decagramme castersugar
- egg-white from 2 eggs
- a pinch of baking soda
- 50 decagramme cottage cheese
- chocolate
- Vanille
- 60 grams of apricot compote

# Stollen

Stollen is a fruitbread of nuts, spices, and dried or candied fruit, coated with powdered sugar or icing sugar. It is a traditional German bread eaten during the Christmas season when it is called Weihnachtsstollen.

## Recipe:

- 2 deciliters of milk
- 3 decagrammes of yeast
- 60 decagrammes of flour
- 23 decagrammes of butter
- 5 decagrammes of sugar
- 1 bag of vanilla sugar
- 1 pinch of salt
- 1 teaspoon of ginger
- 1 teaspoon of nutmeg
- 1 teaspoon of cinnamon
- Egg-yolk from 8 eggs
- 10 decagrammes of candied orange
- 10 decagrammes of almond
- 10 decagrammes of raisin