

Recipe book example

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1 Soups

"Birdmilk"

Ingredients (for 4 persons): 2 litres milk, 7 pcs. egg, 3 packet vanilia (3×10 g), 6 tbl spoon sugar

Put 2 tbl. spoon sugar into 2 litres milk (spare 1.5 dl for later) and 1 packet vanilia.

Put 2 tbl. spoon sugar into the 7 eggyolk and 1 packet vanilia. Stir well. Add 1.5 dl milk to it and stir it again well.

Whisk the 7 eggwhite, when you almost ready add 2 tbl. spoon sugar and 1 packet vanilia to it. The egg foam must be brewed in the milk (in the approx 2 l).

Put the the eggyolk into the milk, stir a little. Now take a tbl. spoon and put equivalent sized pieces of the foam into the milk. Almost ready, all the thing must be brewed alltogether. When you are stiring do it carefully, do not brake the foam.

You can eat it when it is hot, but I prefer to cool it down. I like when it is cold.

2 Drinks

Wineliqueur (1st variant)

Ingredients: 1 litre wine, 25 dkg sugar, 3 packets vanilla (3×10 g), 3-4 dl rum and rum flavour

Stir all of the components and store for at least one week on a cold place.

Taste it and enjoy. :)

Wineliqueur (2nd variant)

Ingredients: 1 litre wine, 40 dkg sugar, 1 pc. vanilla stick, 3-4 dl rum and rum flavour

Stir all of the components and store for at least one week on a cold place.

Taste it and enjoy. :)

Wineliqueur (2nd variant)

Ingredients: 2 litres wine, 50 dkg sugar, 5 dl water, 5 dl sour cherry fluid (!), 1 dl Cuba rum, 2 packets vanilla (2×10 g)

Stir all of the components and store for at least one week on a cold place.

Taste it and enjoy. :)

Home made Bai1y's

Ingredients: 2 dl Whisky or Rum, 3 dl skimmings, 2 pcs egg yolk, 40 dkg powdered sugar
(can be replaced with honey)

Stir all of the components and store for at least one week on a cold place.

Taste it and enjoy. :)