

# **Dans Flors**

**Menu integrated into Latvian-Romanian-Turkish cuisine**

**Cooking at the end of November at the Hotel School**

**1) Dessert (Tatlysy Tavern)**

**2) Main course (Romanian sausages - mititei with potatoes and vegetable sauce)**

**3) Appetizer / soup / salad (Latvian cold soup on kefir with beets)**

# TURKEY

## DESSERT

### TATLYSY TAVERN

#### **Ingredients:**

Butternut squash (cut into triangles)

Sugar

Lemon juice

For scenery

Walnut (chopped)

Cinnamon

different flowers

(orange with blue looks nice)

Peel the pumpkin, cut into plates of the same thickness (1.5-2 cm), leave overnight or 3-4 hours covered with sugar and a little lemon juice, let the juice go into the oven 180 degrees for + -20 minutes on each side .

Drizzle with caramel/maple syrup before serving.

# ROMANIA

## MAIN DISH

### MITITEI

#### **Ingredients:**

Pork - 125 gr Potatoes

Veal - 125 gr

Water - 20 ml

Garlic - 1-1.5 cloves Onion + Garlic + Tomatoes + Indian nuts + spices +

Spices Chili pepper(VERY CAREFULLY!!!!) + Paprika

Marjoram

Wheat flour

Chicken egg

Breadcrumbs

#### **Potato**

Cut into an accordion + spices and deep fried

#### **Meat**

Pass the meat through a meat grinder 2-3 times + marjoram and spices

Beat well

=> then + minced garlic and 2 ml cold water

Mix until smooth

Blind sausages, roll in flour, egg and breadcrumbs => fry

#### **Sauce**

Onion + Garlic + Tomatoes + Indian Nuts + Spices + Chili Pepper + Paprika + Bouillon

Fry everything until soft and blend

Bring to taste

# LATVIA

## SOUP

### LATVIAN COLD SOUP ON KEFIR WITH BEET

Ingredients:

Pickled beets - 2 pcs

Eggs - 4 pcs

Cucumbers - 2 pcs

Large radishes - 6 pcs

Large stalks of green onions - 2 pcs.

Dill sprigs - 3 pcs

Beet marinade

Kefir thick - to taste

Water

Salt pepper

For scenery

Quail egg 2 pieces, boiled and carefully cut into 2 halves, you need 3 halves

Slice the green onion nicely.

Boil the eggs (lemon juice and a slice of lemon in water to make the eggs easier to peel)

Finely chop boiled eggs, cucumbers, radishes, beets, green onions and dill, pour beetroot marinade and pour kefir over everything.