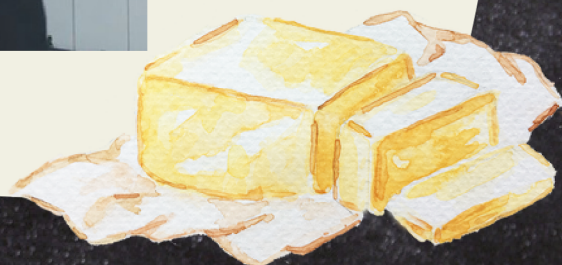


# A WORLD OF CUISINE

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Erasmus+





# MENU

## STARTER

Eggs, filled with chicken liver

## MAIN

Mashed potatoes with chicken schnitzels

## DESSERT

Lava cake





## Eggs, filled with chicken liver

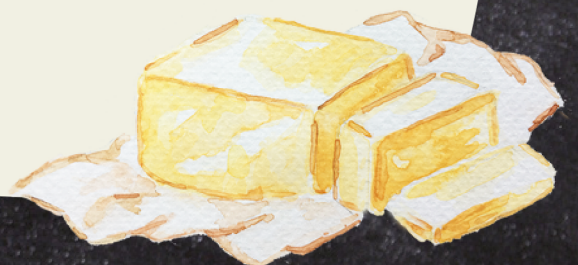


Ingredients: 500g fresh chicken liver, 2 onions (150g), 400ml milk, 5 eggs, 2 bay leaves, 5-6 beans of black pepper, sunflower oil, 100g butter, salt, ground white pepper, red bell peppers, water for boiling/frying, green onion and salad leaves for plating.

**Peel the boiled eggs carefully. Cut them in half, on the long size, and remove the egg yolks. Pass the egg yolks through a strain.**

**Mix, in a food processor: the egg yolks, fried onion, boiled liver and the remaining butter. Season and fill the egg whites with this pasta, using a tea spoon.**

**Put them on a plate on salad leaves. Decorate them with green onion and red bell pepper slices.**







## **Mashed potatoes with chicken schnitzels**

**Ingredients: 4 white potatoes (300g),  
2 onions (150g), 500ml oil, salt, 500g  
chicken breast, 100g flour, 2 eggs**

Wash and peel the potatoes. Cut them in small pieces.

Peel and dice the onions. Boil the potatoes in water.

Fry the onion with 25ml oil.

Cut the chicken breast in portions. Beat the meat with the mesh skimmer, add salt and pepper. Fry them in oil, with eggs and flour.

When the potatoes are boiled, drain the water, but save it for the puree. Mix it with the fried onion and add the boiling water, until creamy.

Decorate with valerian, pickled cucumbers, peppers, carrot slices and cauliflower.







## Lava cake

Ingredients: 200g baking chocolate, 100g butter plus extra 20g to grease the forms, 4 eggs, 25g brown sugar, 20g icing sugar with vanilla flavour, 45g flour plus extra 15g for the cupcake forms.



Melt the chocolate with the butter, at bain marie. Separate the eggs. Mix the egg yolks with the brown sugar. Whip the egg whites with the icing sugar. Unite the mixtures. Add the flour and incorporate it gently. Add the chocolate and butter mixture and mix it gently, as well.

Fill in the forms for 3/4. Bake them for 6min at 200 oC.

Serve with a ball of vanilla ice-cream, chocolate sauce and cranberries.

