
RECIPE SHARING DURING COVID-19 LOCKDOWN

Adel**Tiramisu (10 minutes)**Ingredients :

- 8 eggs
- 250 g mascarpone
- 20 cL strong coffee
- 100 g Sugar
- 20 biscuits spoon pastries
- Chocolate powder

Directions :

- Separate the yolks and the whites
- Whip the egg yolks and the sugar until they are very thick.
- Add the mascarpone and mix until homogeneous
- Mount 3 snow whites and add them to the mix
- Place a layer of biscuit spoon pastries at the bottom of the dish, then a layer of mascarpone mix, then a layer of coffee-soaked biscuit spoon pastries, then a second layer of mascarpone mix.
- Sprinkle with the chocolate powder and let it rest in the fridge for a few hours.

Alexandra**Waffles**Ingredients :

- 2 cups flour
- 4 tsp of yeast
- Nutella or strawberries
- 2 eggs
- 6 cups milk
- 25g butter

Directions :

- Whisk together your dry ingredients
- Separate your egg whites from the yolks and mix all of your wet ingredients except for the egg whites together.
- Combine them with the dry ingredients.
- Beat your egg whites in their bowl until stiff
- Use a spatula to fold the egg whites into the batter.
- Bake the batter in a wafer pan

Baptiste**Shortbreads**Ingredients :

- flour
- sugar
- 1 egg
- Extract of orange blossom
- Butter
- Baking powder

Directions :

- Whisk together your ingredients
- Let the dough rest for 1 hour at least
- Spread the dough on a cooking paper.
- Shape circles in the dough
- Put them in a preheated oven at 180°C for 10 minutes

Cyndelle – gluten intolerant banana pancakes**Gluten intolerant banana pancakes**Ingredients :

- 2 bananas
- 2 eggs
- 1 tsp vanilla powder
- 1 bag vanilla sugar
- Cinnamon
- Mapple syrup/honey

Directions

- Mash the bananas
- whisk the eggs
- Add eggs other ingredients and mix
- Pan the mix

Doughless quiche**3 baking vanilla cake****Stuffed zucchini****Fatima****Cheese cake****Ingredients :**

- 3 dates
- honey
- 10 mL milk
- 150 g Greek yoghurt
- Icing sugar
- Fruits
- coconut

**Directions :**

- Mix the dates.
- Add icing sugar
- Add the Greek yoghurt and the milk
- Whip until thick
- Put the mix in glasses with fruits and coconut

Ms Hydrio**Pesto basil and mozzarella lasagna****Ingredients :**

- Fresh lasagna
- 6 tomatoes
- 250 g mozzarella
- Genovese pesto
- Olive oil
- Parmesan powder
- Black olives
- 1 tbsp fresh cream

**Directions :**

- Finely chop the tomatoes and the mozzarella
- Cream a large rectangular pan, then put a first layer of lasagna
- Cream with pesto the top of the lasagna
- Put a thin layer of tomatoes and mozzarella.
- Put a second, then a 3rd layer of lasagna, pesto, tomatoes and mozzarella
- Add olives, sprinkle with parmesan powder and a drizzle of olive oil.
- Bake for 20 minutes in a pre-heated oven at 180°C

Ms Lopez**Cantucci di prato (grand-ma recipe !)****Ingredients :**

- 5 eggs (2 + 3 yolks)
- 200 g flour
- 250 caster sugar
- 12g baking soda
- 2tbsp pastis
- 5 drops of orange extract
- almonds

**Directions :**

- Preheat the oven to 180 degrees C (356 degrees F).
- In a large bowl, combine the dry ingredients.
- Add the eggs, honey, orange extract, pastis and mix all the ingredients.
- Knead with your hands until you have a crumbly, soft mixture.
- Add the almonds and transfer the dough on a lightly floured surface and roll it into 2 logs that are approximately 30 cm long, and 5 cm wide.
- Wet your hands, it will be easier to shape the dough.
- Place the logs on a baking sheet lined with parchment paper or with a silicone mat.
- Bake for 30 minutes, until golden brown.
- Remove the logs from the oven and let them cool for about 10 minutes before slicing.

- Place a log on a cutting board and using a sharp, serrated knife, cut it diagonally into 1.5 cm slices.
- Put the cookies back on the baking sheet and bake them for 10-15 minutes.
- Remove the cantucci from the oven and let them cool on a wire rack.
- Store them in a sealed container for several weeks.

Taboule

Ingredients :

- 1 onion
- 2 big rapped tomatoes
- 1 handfull fresh mint leaves
- 1 cup olive oil
- 2 tbsp lemon juice
- Salt, pepper
- Raisins
- Medium semolina



Directions :

- Mix finely the vegetables.
- Put the semolina with the same volume of lukewarm water and let it swell 30 minutes
- Add the vegetables, raisins, lemon juice, olive oil, salt, pepper and mix
- Cool down in the fridge during 1 or 2 hours

Morganne

Nutella milk-shake (10 min)

Ingredients :

- vanilla ice-cream
- nutella
- milk
- chocolate syrup
- chantilly



Directions :

- Put 1 or 2 tbsp of vanilla ice-cream in a blender to crush it.
- Add 3 or 4 tbsp of nutella, then and 1 glass of milk
- Mix for 1 minute
- Pour in a big glass and add some chocolate syrup and Chantilly

Nino

Spring rolls

Ingredients :

- Rice leaves
- Peppers
- Carrots
- Cucumber
- Avocado



Directions :

- Put the rice leaves into hot water and let them drain for 2 minutes.
- Cut peppers, carrots, cucumber and avocado into small pieces.
- Soak the rice leaves
- Put the ingredients in the rice leaves, then roll and close them.
- Prepare the sauce, mixing soja sauce, peanut butter, crushed pinuts, spring roll sauce and orange juice.

Noe

Brioche

Ingredients :

- 500g flour
- 6 eggs
- 180g white sugar
- 8g salt
- 20 g yeast
- 30g milk
- 250 g butter



Directions :

- Mix the eggs
- Put sugar and salt and mix again
- In another bowl, pour milk and yeast
- In a big pot, put the flour and mount a hole in the middle
- Pour the two previous mixtures in it and knead until getting a dough
- Put a plastic film on it and leave to rest

- Shape balls of dough and juxtapose them in the mold
- Bake in a preheated oven at 180°C for 35 minutes.

Muffins

Ingredients :

- 150g flour
- 1 egg
- 75 g white sugar
- 100 g chocolate chips
- 4 tbsp milk
- 50 g butter
- 1 pinch salt
- ½ bag of baking powder



Directions :

- Butter the muffin mussels
- Melt the butter and add a beaten egg, then mix
- In a large bowl, put flour, sugar, baking powder and salt and incorporate the previous mixture.
- Mix until getting a smooth dough
- Add the chocolate chips to the dough.
- Fill the mussels ¾ full
- Bake in a preheated oven at 200°C for 18 minutes.

Lemon pie



Zacharie

Ramen soup (quick)

Ingredients :

- Chicken broth
- 1 tbsp miso paste
- 1 tsp sesame paste
- Tofu/algae
- Chinese cabbage
- 4-5 garlic cloves
- Ginger
- Celeri sticks
- Green peas
- Onions
- ramen noodles



Directions

- Start by making the chicken broth.
- Add the miso and sesame pastes to it.
- Add water according to the quantity of soup you want.
- Possibly add some tofu/algae if you have some.
- Let it boil.
- Slice the garlic cloves and the onions in a bowl, along with some ginger sliced thinly.
- Add some celery sticks and green peas (optional)
- Once the broth has come to boil, put the contents of the bowl in it. Wait for the water to boil again.
- Cut half a bell pepper (red) and add a good quantity of Chinese cabbage.
- Once the water has come to boil again, add the contents of the second bowl to the soup.
- Stir for a few minutes to let all the ingredients mix.
- Then, add the noodles to the soup and respect the time needed for them to be cooked.
- Serve and season with soy sauce or with

Cookies with smoothie	
<p>Ingredients :</p> <p><i>smoothie</i></p> <ul style="list-style-type: none"> ▪ 2 kiwis ▪ 1 banana ▪ 1 orange <p><i>cookie</i></p> <ul style="list-style-type: none"> ▪ 1 cup salted butter ▪ 1 cup white sugar ▪ 1 cup brown sugar ▪ 3 cups flour ▪ 2 tsp vanilla extract ▪ 4 eggs ▪ Almonds ▪ 1 tsp baking soda ▪ ½ tsp baking powder ▪ Crushed almonds ▪ Chestnuts ▪ 1 cup chocolate chips ▪ Almond powder 	<p style="text-align: right;">mint.</p> <p>Directions</p> <p><i>smoothie</i></p> <ul style="list-style-type: none"> ▪ Put the fruits in a blender and mix them ▪ chill in the fridge <p><i>cookie</i></p> <ul style="list-style-type: none"> ▪ Preheat oven to 180°C. ▪ Line a baking pan with parchment paper and set aside. ▪ In a separate bowl mix flour, baking soda, salt, baking powder. Set aside. ▪ Cream together butter and sugars until combined. ▪ Beat in eggs and vanilla until fluffy. ▪ Mix in the dry ingredients until combined. ▪ Add the chocolate chips, almonds, chestnuts and mix well. ▪ Roll the dough into balls and place them evenly spaced on your prepared cookie sheets. ▪ Bake in preheated oven for approximately 8-10 minutes. Take them out when they are just BARELY starting to turn brown. ▪ Let them sit on the baking pan for 2 minutes before removing them on a cooling rack.



Couscous party



Behold my mother's cooking masterpiece: the Couscous! It's a complex meal based on semolina, with an assortment of vegetables such as carrots, zucchini and turnips. There's some lamb too. There are two sauces: the orange one is made of bell pepper and tomatoes, and it accompanies the meat. The brown, liquid one is a slightly sweet sauce that we put on top of the semolina. Usually, we celebrate spring by inviting lots of people to a big couscous party. Two years ago, we managed to bring around 70 persons to celebrate and eat with us! (I didn't participate in this, full credit to my mother)

Mylan

mug cake chocolate

Ingredients :

- 40 g Butter
- 30 g caster sugar
- 20 g flour
- 40 g chocolate bar
- 1 egg



Directions

- Break the chocolate and cut the butter into small pieces.
- Put them in the largest mug you have, then melt the mix in a micro-wave oven.
- Mix the chocolate with the butter.
- Add the egg and mix until gelatinous
- Add the flour and mix vigorously.
- Cook 40s/1 min depending on how smooth you want the mug-cake.
- Wait for 5 minutes before tasting.