

# = EGG WITH SAUSAGE =

## MATERIALS:

- A tablespoon of liquid oil
- A few sausage
- two eggs
- some salt



## PREPARATION OF:

Firstly, we burn the bottom of the hearth. We put a spoonful of oil into the ceiling. Then put the sausage in the pan. Sausages after frying two pieces of eggs to the ceiling and weave. Immediately after we put very little salt. We're closing the stove and enjoy your meal!

# PATATOES WITH EGGS

## Ingredients:

- 3 potatoes, peeled
- 2-3 eggs, beaten
- 3 tbsp oil
- 1/2 tsp salt
- 1/4 tsp paprika
- A pinch of dried mint [optional]

## Process:

Cut the potatoes in small cube shapes. In a large skillet place the oil and let it heat. Then fry the potatoes. After they are done add the salt and stir. Add the beaten eggs and over low heat let the eggs cook well.

Finally sprinkle the paprika and dried mint [optional]

ENJOY!

## MENEMEN

### INGREDIENTS (İÇİNDEKİLER)

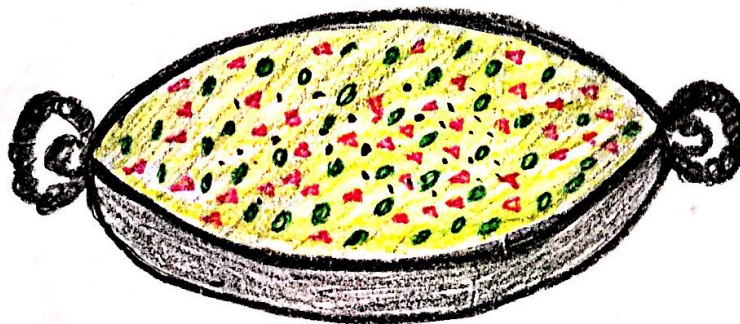
- 1) 10-15 chopped green peppers (10-15 doğranmış yeşil biber)
- 2) 5 diced tomatoes (5 tane küp küp doğranmış domates)
- 3) 1 chopped onion (1 tane doğranmış soğan)
- 4) 2 beaten eggs (2 tane çırpılmış yumurta)
- 5) 3 table spoon oil (3 çorba kaşığı yağ)
- 6) 1 tea spoon salt (1 çay kaşığı tuz)

### RECIPE (TARİF)

First, place the oil and onions in a pan. After, saute the onions for 2-3 minutes over low-medium heat. Then add peppers. Cook them until the peppers become soft. After that, add the tomatoes in the pan. Cook them for 5-6 minutes with the lid closed. Finally, add the beaten eggs and stir. It's done when the eggs are cooked.

If you like, you can sprinkle some black pepper.

ENJOY YOUR MEAL!



MENEMEN

Sultan Manay  
61E-1042



# MY BREAKFAST

Olive, egg, tea, Pastry, tomato, potato, jam my breakfast

## - Pastry Making -

### ⇒ Contents:

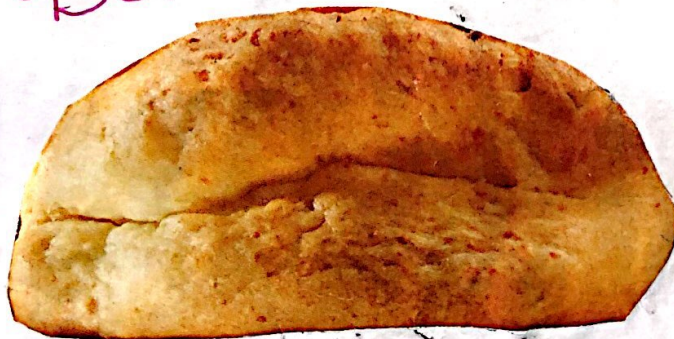
- 1 and half cups of milk
- Half a glass of water
- 1 glass of liquid
- Half a glass of sugar
- Half a teaspoon of salt
- 2 eggs
- 1 pack of wet yeast



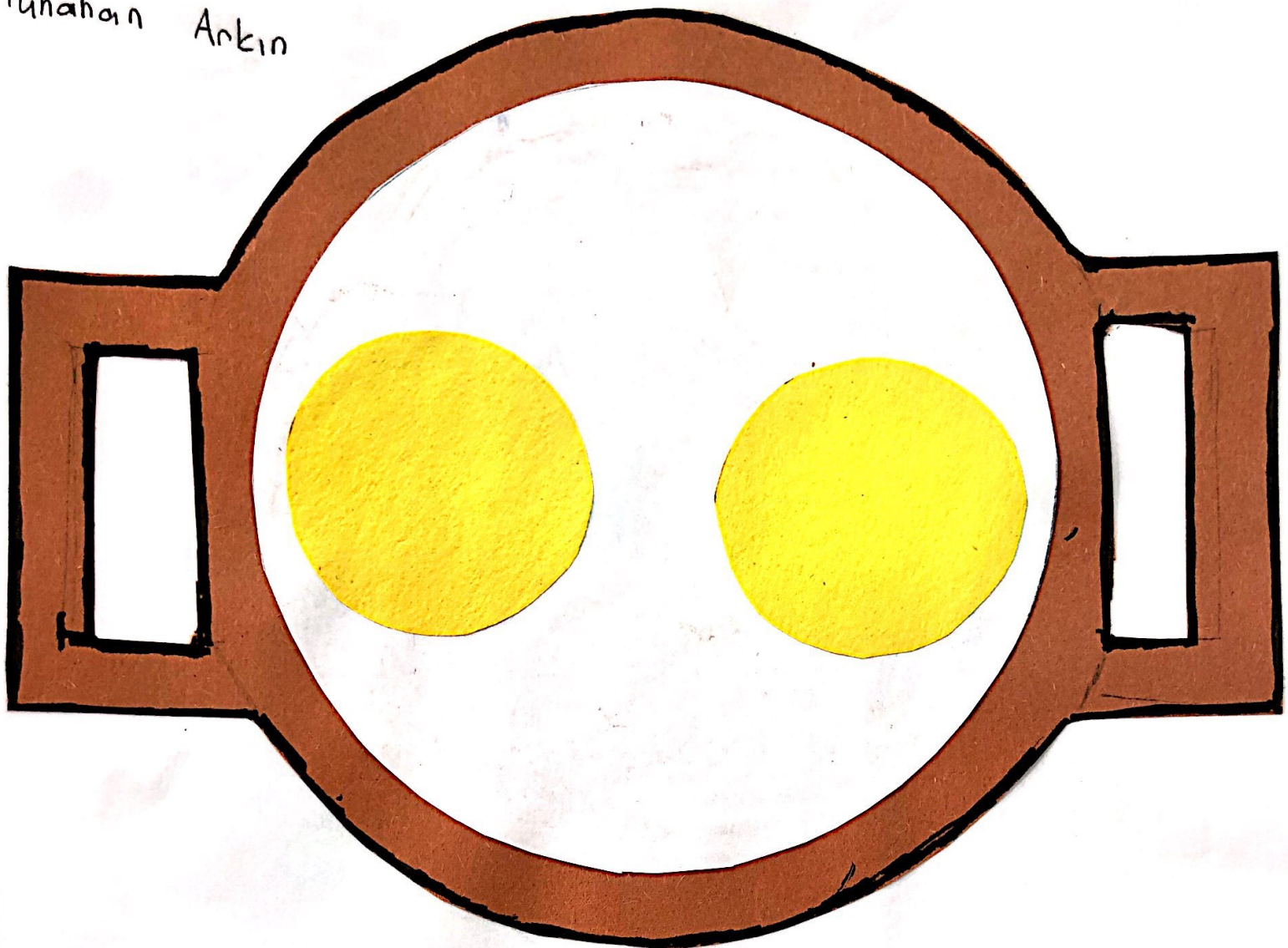
### ⇒ Construction:

Mix them all 1 egg, all the yolks of the other egg and then use the white until the consistency of flour put the dough in a warm place for 1 hour, then the ball is taken to the top of the oven before putting the yolk is put on the donut and baked 35-40 minutes is baked

~BON APPETIT~



Almina  
6/11  
Metin  
1023



Put half a table spoon of butter in the Pan  
And melt. Add a small amount of salt  
into the oil. Salt will prevent the oil  
From burning. Then gently break the eggs  
into the ceiling. Sprinkle a little salt  
on them. Cook the eggs over medium heat  
Take your fried egg after cooking. Sprinkle  
with red paprika and pepper.

You can serve hot fried eggs

## CHEESE OMELET

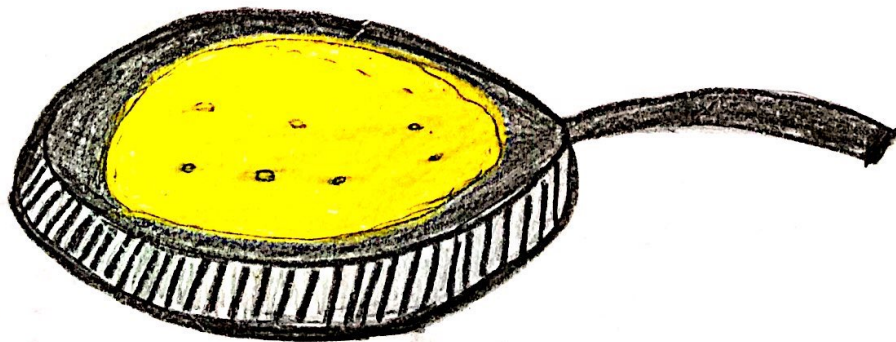
### \* INGREDIENTS

- 1) 3-4 eggs
- 2)  $\frac{1}{2}$  cup of milk
- 3) 2 table spoon of butter
- 4)  $\frac{1}{2}$  tea spoon of salt.
- 5) Some cheese

### \* RECIPE

In a bowl beat eggs and stir in the rest of ingredients except butter. Then melt the butter in a over medium heat and pour the egg mixture. Cook both sides of the cheese omelet till the eggs are cooked for about 4-5 minutes. Serve warm.

ENJOY YOUR MEAL!!!



Sena 6/E  
Manav 1041



= Materials =

2 eggs  
half a cup powdered sugar  
2 cups of flour  
1.5 cups of milk  
2 tablespoon sun flower oil  
1 packed of baking powder  
1 packet of vanilla  
1 pinch of salt  
Chocolata sauce  
Straw berry .

= Fabrication =

We mix sugar with eggs. We add the milk slowly to the mixture. We also add sunflower oil. We prepare the dough by adding, baking soda, vanilla slat and flour. We share the dough we prepare in an equal amount to the hot pan until the sides are browned.

Decorate with chocolata suace and strawberries

BON APPETIT

İrmok Kölemen



## KITTY ÇIŞİ

### Contents:

- Four cups of flour
- One pack dry yeast
- One teaspoon of salt
- Warm water
- Oil

### Fabrication

Flour and salt put in the container. One cup of warm water is added. After dry yeast is added. Kneaded into a soft dough. Wait for 40 minutes for ferment the dough. Put some oil on our hands and shape the dough. It is then left in oil and fried. It is then removed and put on a serving plate.

= Wet cake with yogurt =



= Materials =

- Yogurt in a cup.
- Three eggs at room temperature.
- One teaspoon of yogurt.
- A pack of vanilla.
- Oil in a cup.
- Two table spoons of cocoa.
- Granulated sugar in a cup.
- Two cups of flour.

= For the above =

- One and half cups of milk
- One table spoon powdered sugar
- One table spoon of cocoa
- Coconut in a cup

= Fabrication =

Let's starts whisking the eggs whit sugar. Let's mix it with oil. Let's mix the carbonate with yogurt and put it in the cake mortar. When we add cocoa, vanilla and flour to the mixture, our cake mortar is ready. Let's bake the cake mortar that we poured into our baking dish. Let's mix the milk with sugar and cocoa. Let's pour the mixture we prepared on the cake we took out of the oven. when it's cold, let's serve it.

BON APPETIT

# POTOTO

# EGG

Process:

Cubbe cubbe the pototos and chop is  
fried in vegetable oil put the butter  
into. Fried potatoes it is left to cook  
by breking the egg in. Add the salt  
and the egg is service on top of.

= Maqemeleri =

= oil

= potatoes

= salt

= egg

-Behçet-  
-Göktas-  
G/E

# HOW TO MAKE

## MENEMEN?

- three spoon olive oil.
- one medium size onion.
- two medium size green pepper,
- three garlic.
- four medium size tomato.
- cut in small size.
- three eggs salt black pepper red pepper thyme.
- olive oil must be hot.
- put onions.
- cook until soft (3-4 min)
- put green peppers.
- and garlic
- two-three minutes roast.
- put tomatoes.
- cook until soft (5-6 min)
- put spices and put eggs.
- wait a little.
- slowly mix