

INTERNATIONAL CLASSROOM



INTERNATIONAL CLASSROOM IS PART OF THE PROJECT 'DISTINGUISHING CULTURES CONNECT' IN TWinspace

THIS IS AN EXAMPLE OF A POSSIBLE RESULT OF THE ASSIGNMENTS

"Students' Cookery" & "Teachers' Cookery"

- From May 1st 2010 on the founders of this project will collect all the recipes (and the comments to those recipes) and they will make a pdf of this complete collection.

REVIEWED AND APPROVED 15 04 2010 by Halil / Marie / Andrzej / Ragnhild / Katerina / Peter

PUT INTO SHOWCASE 15 04 2010 by Peter

PUT AT WEBSITE 15 04 2010 by Peter.

THIS PAGE ALWAYS IS THE FIRST ONE OF ANY PROJECT IN INTERNATIONAL CLASSROOM



"Andrzej's Cookery" in Polish

Bigos



Składniki:

2 kg kiszonej kapusty
1 główka białej kapusty
30 dag boczku wędzonego
2 kg mięsa (wołowe, wieprzowe, cielęce)
20 dag kiełbasy
2 duże cebule
10 dag śliwek suszonych (mogą być powidła śliwkowe)
30 dag grzybów
przecier pomidorowy
przyprawy (sól, pieprz, zioła, cukier)
1 szklanka czerwonego wina

Wykonanie:

Kapustę kiszoną pokroić i zalać niewielką ilością wody i gotować. Białą kapustę poszatkować i również gotować. Jeżeli do bigosu dajemy grzyby suszone to gotujemy je razem z białą kapustą. Jeżeli natomiast pieczarki to smażyjemy je z cebulą. Mięso kroimy w kostkę i dusimy jak na gulasz. Boczek i kiełbasę przesmażamy. Po ugotowaniu łączymy obie kapusty, wkładamy usmażone mięso, pieczarki, boczek, kiełbasę, śliwki i przyprawy. Na tłuszczu sporządzamy zasmażkę z cebulą (można również bez zasmażki).

Wszystko gotujemy na wolnym ogniu ok. 45 minut. Pod koniec dodajemy wino.

Bigos przyrządzamy wcześniej - około 3 dni przed podaniem go. Można również codziennie cały bigos zagotować i codziennie dolewać około 1/2 szklanki wina.

Bigos, jako *spécialité de la maison*, w każdym domu, czy restauracji smakuje trochę inaczej, a najlepszy jest oczywiście bigos mojej mamy.

"Andrzej's Cookery" in English

'Bigos' - *stewed dish made of sauerkraut and/or fresh cabbage, meat and mushrooms* – one of the most popular dishes in traditional Polish cuisine



Ingredients:

2kg sauerkraut
1 head of white cabbage
300g smoked bacon
2kg meat (beef, pork, veal)
200g sausage
2 big onions
100g prunes (one can also use plum jam)
300g of dried mushrooms
Tomato paste
spices (salt, pepper, herbs, sugar)
1 glass of red wine

Method:

1. Cut the sauerkraut, put it into a pot, pour a little water into the pot and boil.
2. Shred the white cabbage and also boil.
3. If you add dried mushrooms to your 'bigos', boil them with the white cabbage. However, if you add fresh mushrooms, fry them with onions.
4. Cut the meat into dices and stew it, as it is done for goulash.
5. Fry the bacon and sausage.
6. When both cabbages are boiled, put them together, put the stewed meat, mushrooms, bacon, sausage, prunes and spices.
7. Prepare a roux of onion on some fat (you can give up the roux as well).
8. Stew everything for 45 minutes. Add red wine at the end of stewing.

It is best to prepare 'bigos' three days before it is served. One can also boil up the whole 'bigos' everyday and add about half a glass of red wine each time.

'Bigos', as a *spécialité de la maison*, tastes a bit differently at each home or restaurant and, of course, the best 'bigos' is my Mum's.

Comments to the cookery of **Andrzej** in English

- **COMMENT 1** >! Thank you Andrzej for this recipe! I imagine this dish must be tasty and delicious and it gets better and better each time you heat it. Like our Norwegian f arik al. Your recipe reminds me also a bit of our traditional Christmas' Eve dish. I love that.
• **BY Ragnhild 29 03 2010**

- **COMMENT 2** > *Dear friend ! Yes, this is what I longed for, the Polish BIGOS ! It is such a lovely and tasty food ! I tasted it once in a Polish restaurant, but I very very much prefer the bigos as prepared by (y)our colleague Anita. In winter for sure I will prepare this meal in the way you suggested. Thank you so much !*
• **BY Peter 29 03 2010**

- **COMMENT 3** > **SOUNDS DELICIOUS, ANDRZEJ, SO MOUTHWATERING... I`VE NEVER TRIED SUCH A MEAL BUT I WISH I COULD HAVE THE CHANCE. IT REMINDS ME OF BULGARIAN SAUERKRAUT COOKED WITH MEET AND OF WINTER.. THANK YOU SO MUCH FOR YOUR RECIPE!**
BY KATERINA 07 04 2010

"Hiske's Cookery" in Dutch

Oliebollen

Ingrediënten:

- 1 kg bloem
- 1 L lauwe melk
- 80 gr. Gist
- 80 gr. (zachte) boter
- 50 gr. suiker, 20 gr. citroensap
- 10 gr. zout
- 3 eieren
- 75 gr. krenten, 100 gr. rozijnen
- 200 gr. appels
- een bus poedersuiker

Bereidingswijze

Laat eerst de rozijnen en krenten een uur zwellen in lauw water, snij vervolgens de appels in kleine stukjes. Laat de rozijnen en krenten uitlekken in een zeef en voeg de stukjes appel, rozijnen en krenten samen. Los de gist op in lauwe melk.

Zorg voor een grote kom en doe daar de bloem, boter en suiker in. Meng dit langzaam en voeg vervolgens citroensap toe.

Meng ook dit weer goed door elkaar. Laat nu het geheel ongeveer 30 minuten rijzen op een temperatuur van ongeveer 30 graden.

Roer na het rijzen het geheel nog eens goed door elkaar en begin met afbakken in olie van ongeveer 175 graden. Gebruik een ronde lepel om mooie ballen te maken, denk hierbij aan een jus lepel. De lepel dient wel nat te zijn.



Zorg dat je niet teveel bollen in één keer bakt. Er moet genoeg ruimte zijn in de pan zodat de oliebolletjes gewoon kunnen zweven. Laat de oliebolletjes altijd even uitlekken in een vergiet en controleer of ze gaar zijn. Serveer de oliebolletjes op een voorverwarmd bord of schaal en doe poedersuiker over de oliebolletjes heen.

"Hiske's Cookery" in English

How to make **oliebollen** (Dutch donuts)

Ingrediënts:

- 1 kg flour
- 1 L lukewarm milk
- 80 gr. yeast
- 80 gr. (soft) butter
- 50 gr. sugar
- 20 gr. Lemon juice
- 10 gr. Salt
- 3 eggs
- 75 gr. currants
- 100 gr. raisins
- 200 gr. Apples
- icing sugar



Method of preparation:

First, put the raisins and the currants into a bowl of lukewarm water for an hour. Cut the apples in small pieces. Get the raisins and the currants out of the water and put them together with the apples. Dissolve the yeast into the lukewarm milk.

Take a big bowl and put the flour, butter and sugar in it. Mix it slowly together with a mixer. Then add the lemonjuice and stir well. Now leave the dough to rise for 30 minutes at a temperature of 30 degrees, use a towel to cover the bowl.

Then stir it for the last time and start baking it in oil of 175 degrees. Use a wooden spoon to make nice round balls.

The balls need to have enough space to float around, so make sure you don't bake too many oliebollen in one time.

When the oliebollen are done (about 3 minutes) you should check if they're really done, drain them in a colander and dry the oliebollen on kitchen paper.

Serve the oliebollen with icing sugar in a preheated plate.

Comments to the cookery of **Hiske** in English

- **COMMENT 1** > *Dear Hiske ! Well Done ! Yes indeed, this in the typical stuff Dutch people at New Year's Eve and millions of Dutch people do prepare this at home or buy it from those typical mobile 'Dutch Donuts Stores'. There is no good New Year's Eve without this food ! Well, thank you so much for sharing this recipe. Please write comments to other recipes yourself once in a while.*



- **BY** *TestStudent 21 03 2010*
- **COMMENT 2** > *I would like to taste your 'oliebollen' with apples, raisins, currants and lemon juice. MMMM. I should visit your country at New Year's Eve then. Is this for dessert? For coffee time?*
- **BY** *Ragnhild 29 03 2010*
- **COMMENT 3** > *Mmmmm.. Oliebollen looks really good! I am going to test my baking skills with making these! Here in Norway we have something we called "boller" and we normally just put raisins in them. Can't wait to try to put appels and currants in as well!*
- **BY** *Mari 09 04 2010*
- **COMMENT 4** > *Dutch people do eat these 'oliebollen' all around the clock with New Year's Eve. No extra meals needed cos these 'oliebollen' do satisfy. I will look up the 'boller' from Norway ! Thanks for sharing.*
- **BY** *Peter 14 04 2010*

"Marie's Cookery" in your own language

TARTIFLETTE



Matériels :

- Poêle
- Plat au four
- Couteau et cuillère

Ingrédients :

- Oignons
- Jambon de montagne/bacon
- Pommes de terre
- Crème fraîche
- Fromage de montagne (Reblochon)
- Sel et poivre

Comment la préparer ?

Eplucher les oignons et les couper en fines lamelles. Eplucher les pommes de terre et les faire cuire à l'eau un quart d'heure. Les couper en tranches. Couper également le fromage en lamelles, en gardant le dessus. Faire revenir dans une poêle les oignons et le jambon ou bacon dans un peu de matière grasse. Mettre du poivre. Prendre un plat avec des bords hauts, disposer les oignons et le jambon au fond du plat. Alternier les couches de pomme de terre avec les couches de fromage et la crème fraîche. Pour terminer disposer la croute du reblochon sur la dernière couche de pommes de terre. Mettre au four pendant 30 mn à 200°.

Comment la servir ?

Bien chaud avec une salade verte et un vin blanc de Savoie. Il n'y a plus qu'à déguster...

Histoire :

La **tartiflette** est une recette qui a été mise au point dans les années 1980. Cette recette moderne s'inspire d'un plat réellement traditionnel appelé « la pela » : un **gratin de pommes de terre**, oignons et fromage fait dans une poêle à manche très long appelée pela (pelle) en francoprovençal. Le nom tartiflette dérive du nom de la pomme de terre en savoyard, **tartiflâ**.

TARTIFLETTE



Materials :

- Sauce pan
- Dish
- Knife, spoon,

Ingredients :

- onions,
- thinly slice bacon or ham
- potatoes,
- fresh cream,
- Reblochon typical French cheese,
- salt, pepper.

How to prepare ?

Peel onions and cut into thin strips. Peel the potatoes and cook them in water for fifteen minutes. Cut into slices. Also cut the cheese into strips, keeping the upper hand. Cook onions and ham or bacon in a little fat. Put pepper. Take a dish with high sides, place the onions and ham in bottom of dish. Alternate layers of potatoes with layers of cheese and cream. Finally have the crust of Reblochon on the last layer of potatoes. Bake for 30 minutes at 200 degrees.

How to serve ?

Hot with a green salad and white wine from Savoie. There is more to enjoy ...

Story:

*Tartiflette is a recipe that has been developed in the 1980s. This modern recipe is inspired by a real traditional dish called "pela" gratin potatoes, onions and cheese made in a skillet handle very long drawn pela (shovel) in Francoprovençal. Tartiflette the name derives from the name of the potato Savoyard, **tartiflâ**.*

Comments to the cookery of Marie in English

- **COMMENT 1**

*Dear Marie, I like this food very much. This meal will be prepared very soon. I can taste it already by looking at those pictures !
What kind of drink do you suggest to go with this meal ? Thank you so much !*

- **BY Peter 09 03 2010**

- **COMMENT 2**

You can drink white wine from Savoie (dry wine it's better) enjoy your meal !!

- **BY Marie 10 03 2010**

- **COMMENT 3**

This recipe reminds me of a nice lunch in Savoie in France a few years ago. It was marvellous and inspires me to try to make it myself. Thank you!

- **BY Ragnhild 14 03 2010**

- **COMMENT 4 >**


- **DEAR MARIE, THIS DISH IS VERY DIFFERENT FROM BULGARIAN TRADITIONAL FOOD BUT I WOULD LIKE TO TRY IT VERY MUCH. IT`S SO MOUTHWATERING... THANK YOU...**

- **BY KATERINA 22 03 2010**



"Halil 's Cookery" in Turkish & English

MALZEMELER		HAZIRLANIŞI	CACIK
<p>Bir baş kıyılmış sarımsak.</p> <p>Bir kase kıyılmış salatalık</p> <p>½ Fincan sade yoğurt</p> <p>1 cay kaşığı tuz</p> <p>Zeytin yağı</p> <p>Doğranmış taze dere otu</p>		<p>Orta boy bir kaseye sarımsak tuz yoğurt ve suyu koyun.Karışımı tahta bir kaşık ile kıvamına gelinceye kadar karıştırın.İnce doğranmış salatalık ekleyin ve tekrar karıştırın.Bir kepçe ile küçük kaselere koyun.her kenin üzerine bir kaşık zeyrin yağı dökün.garnitür olarak dere otu ekleyin.</p>	
			CACIK

INGREDIENTS		PREPARATION	CACIK
<p>clove of garlic, minced</p> <p>1 cup cucumber, diced</p> <p>1 1/2 cup plain yogurt</p> <p>1 cup water</p> <p>1 tsp salt</p> <p>Extra virgin olive oil</p> <p>Fresh dill, chopped</p>		<p>Place the garlic, salt, yogurt and water in a medium sized bowl.</p> <p>Mix with a wooden spoon until it is blended very well. Add diced cucumber and mix again. With a ladle pour into small bowls and then add 1 tbsp of olive oil on top of each. Garnish with fresh dill.</p> <p>Cacik goes very well as a side dish with white beans, rice or chickpeas.</p>	
			CACIK

- **Comment 1**
**I will try to do it...! It's possible to eat it with potatoes, tomatoes salads
???**
Marie 30 03 10

- **Comment 2**
**Dear friend ! Again good food for the world ! I tried that much in the past
weeks to cook less quantities in order to eat less butfor now I think "**
**yes, let's go for the kitchen, now ! ". Thank you so much for helping me
changing my mind (on food) !**
Peter 30 03 2010

- **Comment 3**
**Wow,I intended to offer this recipe because it`s part of the Bulgarian
cuisine too.It`s perfect cold soup for hot summer,we make it exactly the
same way here in Bulgaria.Congratulations,Halil!I love it.I recommend it
to everyone who hasn`t tried it.**
Katerina 07 04 2010



“Peter’s Cookery” in your own language

Boerensoep

- 4 grote uien (in stukjes) & 200 gram selderij & 1 stengel prei
- 6 grote aardappelen (in kleine stukjes) & 4 gekookte eieren
- 800 gram snijbonen & 800 gram witte bonen
- 200 gram verse spinazie
- flink wat witte peper / mespuntje dillepoeder & marjoleinpoeder
- 1 kilo verse worst
- 1,5 liter bouillon
- donker roggebrood

Hoe moet je dat maken ?

- maak 1,5 liter bouillon (van bouillonblokjes of mergpijpjes)
- uien, selderij en prei toevoegen
- laat de worst 20 minuten meekoken
- ondertussen aardappelblokjes beetgaar koken & eieren koken
- snijbonen toevoegen en 15 minuten laten meekoken
- witte bonen toevoegen & spinazie en 5 minuten laten meekoken
- aardappelblokjes & ei in stukjes toevoegen
- witte peper, dillepoeder en marjoleinpoeder toevoegen

Hoe moet je dat serveren ?

- pan in het midden op de tafel (zo heet mogelijk)
- serveren op platte borden (koelt het sneller af)
- plakjes donker roggebrood erbij



Verhaaltje ! Ik ben op het platteland opgegroeid, midden tussen de boeren; soms mocht ik mee-eten bij boer Eppink; soms wel 15 mensen aan tafel; opa Eppink las voor uit de Bijbel, een kort gebed op, pet weer op en dan snel eten want de werkers moesten weer naar het land !

"Peter's Cookery" in English

Farmers' soup

- 4 large onions (in pieces) & 200 grams of celery & 1 piece of leek
- 6 large potatoes (cut into small pieces) & 4 cooked eggs
- 800 grams of runner beans & 800 grams of white beans
- 200 grams of fresh cut spinach
- a lot of white pepper / pinches of dill & marjoram (powder)
- 1 kilo of sausages
- 1,5 litre of broth
- black rye bread

How to prepare the soup ?

- make 1,5 litres of broth (from beef marrow pipe or broth powder)
- add the onions, celery and leek
- add the sausages and boil the liquid for 20 minutes
- meanwhile: boil the cut potatoes 'al dente' and boil the eggs too
- add the runner beans and let it boil for 15 minutes
- add the white beans & spinach and let it boil for 5 minutes
- add the cut potatoes and the eggs (cut into pieces too)
- add a lot of white pepper / some pinches of dill & marjoram (powder)

How to serve the soup ?

- the kettle in the middle of the table (as hot as possible)
- serve the soap at flat plates (soup will cool down faster for farmers in a hurry)
- add slices of black rye bread to the soup



Short story ! I grew up in the countryside, amidst de farmers; sometimes I was allowed to join the meal in the kitchen of farmer Eppink; sometimes 15 people around the table; granddad Eppink read some lines from the Bible, a short prayer, hats on again, and then eating as fast as possible cos the workers had to go to the farmland !

- **Comment 1**
It looks very delicious! the most important thing is the people we share our table with and the memories we treasure from this gathering, not the recipe itself!
- **By Zoe Zarra & Katerina Papadafniadou**

- **Comment 2**
Outdoor cooking! I can smell it! Do you need helping hands next time? Thank you for the nice story going with it. It takes time to make that soup and then it's eaten all in a hurry – hopefully the farmers wife (?) made a lot, so that the Eppinqs could have for more days. In Norway we have something like this called lapskaus, but beans, spinach and particularly all the spices weren't that usual. Nor the dark rye bread to go with it. One day after hard work I'll have this soup and there will be friends there and maybe we have it outdoor too.(And we'll make it one day in advance).
- **By Ragnhild 05 03 2010**

- **Comment 3**
I'm sure it feels good ! I can feel it here. In France we cook a dish with white beans and sausages also. It is called Cassoulet. It's a recipe for south west of France.
- **By Marie 07 03 2010**

- **Comment 4**
It would be great to meet somewhere, cook similar dishes and compare the taste. We have something like that in Bulgaria- white beans with sausages and spices. Obviously Europe has a lot in common in cookery too.
- **By Katerina 22 03 2010**

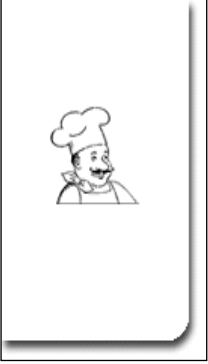


"Halil 's Cookery" in your own language



MALZEMELER

İÇLİ KÖFTE



Bulguru bol su içinde yumuşayana kadar kaynatın. süzünce Bir kenara koyun.margarini eritin ve doğranmış soğan ve çam fıstığını kahverengi oluncaya kadar pişirin.suyun buharlaşıncays kada 350 gram et ve sote ekleyin. Biber, tuz, kimyon, ezilmiş ceviz, kuş üzümü ve chopped maydanoz ekleyin.Büyük bir kapta etin kalanı nı karıştırın ve mixerden geçirin.

Kırmızı biber ve yumurta ekleyin.ve iyice yoğurun.Bir ceviz< büyüklüğünde karışımı alarak top şeklinde yuvarlayın.parmağınız ile bir delik acarak et karışımını boşluğa doldurun ve deliği kapatın

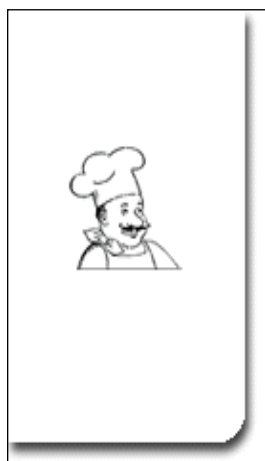
Avucunuzla yumurta şekline getirin.Köfteleri kaynar suya atın ve5 dakika kaynatın. Kaldırın ve emici kağıt üzerine boşaltınızKöfteleri altın sarısı olana kadar bir tavada kızartın.ve Sonra servis edin **AFİYET OLSUN**

"Halil 's Cookery" in ENGLISH



MALZEMELEr

STUFFED MEATBALL



700 grams minced meat

300 grams fine bulgur (cracked wheat) 1 egg 50 grams crushed walnuts 20 grams pine nuts 20 grams currants

3 onions 20 grams margarine 220 grams vegetable oil, salt . pepper , 1 teaspoon cummin, 1 teaspoon, cayenne pepper 1 bunch parsley

Boil bulgur in plenty of water until soft. **Drain** and **set aside**. **Melt** margarine and lightly brown chopped onions and pine nuts. **Add** 350 grams of meat and saute until juices evaporate. **Remove** from heat. **Add** pepper, salt, cummin, crushed walnuts, currants and choped parsley. **Mix**. In a large bowl, combine the remainder of meat with the bulgur. **Add** cayenne pepper and egg. **Mix** and **knead well**. **Take** a large walnut sized piece of mixture and roll into a ball. With index finger, **make** a hole **and push** the inside, making a large cavity. **Stuff** the cavity with the meat mixture, **press** hole with fingers to close. **Lightly press** meatball in palm of hand to shape like an egg. **Repeat** procedure, making as many meatballs as possible. **Add** meatballs to salted boiling water and boil for 5 minutes. Remove and **drain** on absorbent paper. **Heat** oil in frypan and lightly fry meatballs until golden brown. Drain and serve

GOOD APPETITE !

Comments to the cookery of **Halil** in English

- **Comment 1** *Dear Halil! This seems to be a wonderful recipe ! Thank you so much for this Turkish contribution to our range of recipes. In the weeksn to come I will (try to) prepare this ind of food. U'll hear from me...*
- **By > Peter 17 03 2010**

- **Comment 2** **Dear Halil I have tasted it and I really liked it very much. It's so delicious!! Cummin smells nice. I think it's difficult to make it but I like to eat the meat balls.**
- **By > unknown teacher**

- **Comment 3** *Dear Halil! I have never tried this before! I easily imagine it is very good! Very interesting with the nuts inside. What kind of meat do you use? (Maybe it's in your recipe? Have to read it once again...) I would like to try this!*
- **By > Ragnhild 22 03 2010**

“Jorinde’s Cookery” in Dutch

Huzarensalade

Ingrediënten

- 750-1000 gr. aardappelen
 - 1 blikje erwt/wortel
 - 1 grote appel
 - 5 (niet te grote) augurken
 - 4 eetlepels zilveruitjes
 - 1 ui
 - 3-5 eetlepels mayonaise
 - 2 eetlepels augurkenazijn
- Voor een niet-vegetarische salade:

- 2 voorgebakken varkenslapjes óf 200 gram ham

Bereiding:

1. Kook de aardappelen en laat ze afkoelen. Snijd of prak ze zo fijn als je de salade wilt laten zijn.
2. Laat het blik erwten/wortels uitlekken en snijd de wortels in stukjes.
3. Snijd de varkenslapjes of ham in blokjes en hak de appel, augurk, zilveruitjes en ui fijn. Meng dit allemaal door de aardappels.
4. Vermeng de mayonaise met het augurkenazijn en meng dit ook door de salade.
5. Voeg naar eigen smaak peper en zout toe.
6. Laat de smaken een uurtje intrekken en garneer met bijvoorbeeld tomaat, augurk, komkommer, zilveruitjes, in ham gerolde asperges of hardgekookt ei.
7. Serveer op met stokbrood.



“Jorinde’s Cookery” in English

Huzarensalade

Ingredients:

- 750-1000 gr. potatoes
- 1 tin peas/carrots
- 1 big apple
- 5 (not too big) pickles
- 4 spoons silver outings
- 1 onion
- 3-5 spoons mayonnaise
- 2 spoons pickle’s vinegar

For a non-vegetarian salad:

- 2 baked pork steaks (200 gr.) or 200 gr. ham

Bereiding:

1. Boil the potatoes and wait until they’re cooled down. Chop them into small pieces
→ as fine as you want the salad to become.
2. Leak the tin of peas/carrots and cut the carrots into pieces.
3. Cut the pork or ham into cubes and chop the apple, pickles, silver outings and onion into pieces. Blend this with the potatoes.
4. Blend the mayonnaise with the pickle’s vinegar and put this mixture into the salad as well.
5. Add salt and pepper to your own taste.
6. Let the salad rest for about an hour to get the best flavour, and garnish the salad with for example tomatoes, pickles, cucumber, silver outings, asparagus rolled in ham or hardboiled eggs.
7. Serve with (French) bread.



Comments to the cookery of **Jorinde** in English

- **COMMENT 1** > *Dear Jorinde ! Well done !! I love this salad very much due to the fresh ingredients, due the simplicity of preparation too. From my childhood on my parents and friends prepared this food, these days you easily can have it from the shops but the original taste can't be met by that. I do wish that soon students from abroad will bring in their comments too.*
- **BY** *Test Student 05 04 2010*

- **COMMENT 2** > *It is soon dinner time and I've already planned today's dinner. But tomorrow I'll try this. I'm very fond of salads and your pictures are very nice, they makes my mouth water. Do you know why it is called Huzarensalade?*
- **BY** *Ragnhild 06 04 2010*

- **COMMENT 3** > *That picture make me hungry! It is a very easy recipe too, and maybe I am going to try this. Well done!*
- **BY** *Yang 08 04 2010*

- **COMMENT 4** > **THIS LOOK VERY GOOD! AND I DON'T THINK I'LL FEEL BAD ABOUT WHAT I AM EATING WHEN I EAT THIS. ALL THE COLORS AND HOW IT'S DONE IS JUST MAGNIFICENT. VERY ELEGANT! :)**
- **BY** **LYDIA 09 04 2010**

