Recipes

Bulgarian recipes

Tarator (for one person)

Ingredients:
- 1 cucumber
- 250 ml yogurt
- 100 ml water
- 3 pieces of garlic
- oil
- salt

Preparation:
Cut the cucumbers in very small pieces, smash the garlic with some salt. Put the cucumbers with the garlic in a bowl. Then put the yogurt in the same bowl. Pour there the water and the oil. Then mix everything and if you want you can add more salt in it.

Shopska salad (for one person)

Ingredients:
- 3 tomatos
- 1 cucumber
- 1 onion
- 200 gr white cheese
- oil
- salt

Preparation:
... Spanish recipes

Sangria

Ingredients:
- 2/3 red wine
- 2 peaches
- rum
- 1 orange

Preparation:
Put the wine into a big jug.Cut the fruits(peaches and orange) into small pieces. Add rum and the pieces of fruit and for 10 minutes to get ready. Serve cold. Italian recipes

Pizza (for 40 people)

Ingredients:

- 4 kg flour
- 2
- salt
- water
- oil
- 4 bottles of tomato sause
- 10 mozzarelle

Preparation:
Put the flour with salt ona table. Slowly put in it some water and start mixing it with hands.When it becomes solid you add some oil and pastries. Then you put the pasta away covered with something and wait 2 or 3 hours. In this time it will enlarge.After you roll it and put on it tomatoe sauce and mozzarella, you put it in the oven for 40 minutes at 200C.

Pasta (for 10 people)

Ingredients:

- 1 kg pasta
- 1 bottle of tomatoe sauce
- 3 tuna tins

Preparation:
Put some water into a boiling pot and boil it. When it is boiling put some sauce and pasta. Wait for about 10 minutes, remove the water and put the tometoes sauce into the pasta. German recipe

Sausage with sourkraut (for one)

Ingredients:
- 2 sausages
- 500g potatoes
- 1 tin of sourkraut
- 100g butter
- little milk
- salt pepper

Prepatration:
You roast the sausage in a pan with butter. The potatoes you boil until they are soft and add a little milk. You warm up a tin of sourkraut. You add some pepper and milk. Finally, you serve everything in a dish.