

Pizza a la Reine Recipe :

It can be a real delicious gourmet dish! This recipe is sure to win many stomachs.

The ingredients for making the pizza dough: (2) 1/4 cups self-rising flour, 1 cup butter, 1 cup margarine, Salt, 1/2 Teaspoon and water .

How to make the pizza dough:

No. 1 -Sift flour and salt, work in butter and margarine and add water a little at a time until a light, pliable dough is formed.

No. 2 -Roll out lightly and cut to the size of a deep, heatproof, baking dish.
Trim and flute the edges.

No. 3 -The fillings for the pizza are placed in three different sections and it is important that these must not be too moist or the pie will be too wet to bake.

The ingredients for making the pizza: mushrooms, drops of garlic, basil, salt, pepper, strips of ham, Parmesan cheese, fried tomatoes , green olives, slices of Mozzarella and Gruyere , red pimentos, black olives and sardines.

How to make the pizza:

No. 1 - Fried mushrooms, seasoned with a few drops of garlic, basil, salt and pepper.

No. 2 - Lay strips of ham on a bed of shredded Parmesan cheese.

Make Bechamel sauce and add Parmesan cheese to taste (stiff consistency), use 1 cup.
Decorate with fried tomatoes and green olives.

No. 3 - Place slices of Mozzarella and Gruyere cheese in the last section.

Make sauce Mornay (thick white sauce seasoned with cayenne pepper and cut-up sharp cheese).

Decorate with tomatoes, red pimentos (Spanish peppers in cans) and black olives.

Rolled sardines can also be used if liked.

The cooking:

The Pizza must be placed in a very hot oven, after which bake at moderate heat from 15-20 minutes.

Now you can savor it, serving warm with a fresh salad!

Spaghetti Bolognese Recipe:

The easiest way to keep everyone satisfied is spaghetti Bolognese. Spaghetti Bolognese gets its taste from pasta mixed cheese and bolognese sauce. Spaghetti Bolognese is inspired many food chains worldwide.

The ingredients: Spaghetti (200 Gram, dried), lean minced beef (150 Gram), Streaky bacon (50 Gram, unsmoked), olive oil (2 Tablespoon), garlic cloves (2 Medium), onion (50 Gram), celery (50 Gram), carrot (50 Gram), beef stock (200 Milliliter), mushroom (50 Gram), tomato sauce (200 Milliliter for pasta), balsamic vinegar (1 Tablespoon) sea salt/Pepper (2 Tablespoon (use as per taste)) and parsley (1 Tablespoon, chopped).

How to make Spaghetti Bolognese:

FOR GETTING READY:

1. Make the tomato sauce.
2. Cook the spaghetti to the 'al dente' stage.
3. Refresh and marinade in a little olive oil and a pinch of chopped parsley and lightly season.
4. Cover with clingfilm and save until needed.
5. Wash, peel and rewash the carrot and cut into fine dice.
6. Wash and cut the celery into a fine dice.
7. Peel and cut the onion into fine dice.
8. Peel and crush the garlic cloves.
9. Wipe the mushrooms with a damp cloth and cut into small dice.
10. Remove any rind from the bacon and cut into small dice.
11. Chop the parsley.
12. Finely grate the Parmesan cheese.
13. Weigh all the ingredients.

FOR MAKING:

14. Heat the oil in a heavy-based saucepan over a medium heat and add the crushed garlic.
15. Stir-fry for a moment or two and add the diced bacon, onion, celery and carrot.
16. Stir-fry for about 4 minutes.
17. Add the minced beef to the pan and carry on cooking until the beef begins to color.
18. Add the mushrooms and balsamic vinegar and stir in the tomato sauce.
19. Mix well and bring to the boil and add the beef stock.
20. Season to taste (take care with the salt as the stock, tomato sauce and bacon will

already have salt in them.

21. Turn down the heat, cover the pan with a lid and simmer for about 1 hour, stirring from time to time.
22. If you find your bolognaise sauce is getting dry, add a little more stock if necessary.
23. After about 1 hour, mix the marinated spaghetti into the bolognaise sauce.
24. Mix well and heat for 2 minutes.

FOR FINALIZING:

25. Divide the spaghetti bolognaise between large warmed bowls and garnish with the grated Parmesan and chopped parsley.

Serve your spaghetti bolognaise immediately with extra Parmesan as an accompaniment.

Mediterranean Tzatziki Recipe:

Tzatziki Sauce is a simple yogurt and cucumber dish, flavoured with tangy lemon juice and a touch of garlic. Serve Tzatziki Sauce as an accompaniment with a meal and tickle your tastebuds. Try out this easy dish with no cooking involved in a few minutes.

The ingredients: Plain yogurt (4 Tablespoon), cucumber (1 Peeled And Diced), salt (to taste), lemon juice (1/2 Tablespoon) and garlic paste (to taste)

How to make the Mediterranean Tzatziki:

- 1) Strain the yogurt.
- 2) Add salt to the cucumbers and keep aside.
- 3) When all of the moisture is out of the yogurt and cucumber combine them. Then add the lemon juice and garlic.
- 4) Place in the refrigerator for at least one hour.

Now you can savor it as an entry but also like an accompaniment with lamb or whatever you want.