



A LITHUANIAN-GERMAN RECIPE BOOK

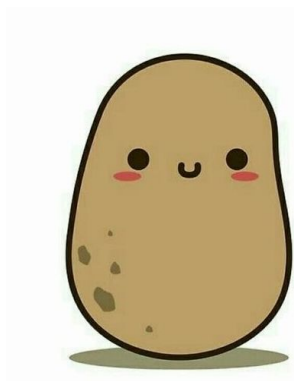


sponsored
by  **COOKING
CONNECTS**



Erasmus+

FOOD FIGHT



Bratkartoffeln ("Roasted potatoes")

Balta mišrainė ("White salad")

Leni, Finja, Evelina, Miglė

Bratkartoffeln ("roasted potatoes")

What you need (for four people):

- 1 kg potatoes
- 2 onions
- 2 tbsp Butter
- 50g bacon cubes
- Salt, pepper and other spices



Step 1:

Wash the potatoes, put them in boiling water for twenty minutes and drain with cold water. Peel the potatoes right away with a kitchen knife and let them cool down.

Step 2:

In the meantime peel the onions and cut them into small pieces or cubes. Take the bacon and fry it in a hot pan with some oil. Put them on a paper towel and let them drain.





Step 3:

Cut the potatoes in slices, put the butter into the pan and roast them on great heat for 3-4 minutes on one side until they're crispy and brown. After that, turn the potatoes around and roast them on the other side.



Step 4:

When the potatoes are crispy, add the onions and fry them for 5 minutes until they're golden and yellow. The next step is to put the bacon cubes into the pan. Now just add some salt, pepper and spices of your choice and the dish is ready! Bon appetit!

Hot



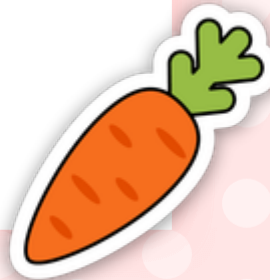
Balta mišrainė ("White salad")

What you need:

- 3 potatoes, cooked with skins
- 2 carrots, cooked with skins
- 6 pickles
- 2 boiled eggs
- 1 can of peas
- salt and pepper
- dill
- 4-6 tbsp mayonnaise

Step 1:

Wash potatoes and carrots, then boil them for 25-30 minutes. When they are boiled, cool them down and cut them in little cubes.



Step 2:

Boil the eggs, for about 10 minutes. Then peel them and cut in little cubes. Mix them with potatoes and carrots. In the same bowl add sliced pickles and strained peas. Add some dill for taste.



Step 3:

Add salt and pepper, if you want to. Then mix the entire salad with mayonnaise. Then enjoy it!



Rezepte

Vytautė
Dominyka
Julia
Mariella

APFELSTRUDEL

Time:

Portions: 6 or more (if you're not that hungry)

Ingredients:

Dough:

- 3/4 cup lukewarm water
- 3/4 teaspoon of salt
- 1 big egg
- 375g Flour
- 125g Butter

Filling:

- about 7 apples
- 2-3 hands of raisins
- lemon juice
- about 2 tablespoons of sugar
- about 2 tablespoons of cinnamon
- 1 package of vanilla sugar
- a little bit of cream

Serving options:

- powdered sugar



- (preferably warm) vanilla sauce



- ice cream



- whipped cream



Preparation:

- 1) Dough: Beat 1 egg into froth, add lukewarm water and 30g of melted butter, gradually add flour, let the dough rest under a warm bowl for at least 30min
- 2) Filling: Peel the apples, cut them into small slices and put them in a bowl, add cinnamon, sugar, vanilla sugar, raisins and a little bit of lemon juice and mix everything
- 3) Preheat the oven to 180 degrees, two sided heat
- 4) Divide the dough into thirds, roll out the thirds as thin as possible in the shape of a rectangle
- 5) Melt some butter, brush it in the rolled out dough. Then spread a dash of cream over the dough. Then spread a third of the apple mixture over the dough (leaving the edge free)
- 6) Roll up the dough on its longer side, folding in the ends about halfway

Repeat this for all the remaining dough parts

- 7) Place the finish rolls on a buttered tray. Brush the rolls with melted butter and put them in the oven for 30min
- 8) After 30min, brush the rolls again with melted butter and put them into the oven again for 8min

YOU'RE DONE :-)



LAZY CAKE

Time:

Portions: a lot

Ingredients:

800 g crispy cookies

800 g sweetened condensed milk

380 g unsalted butter

4 tbsp. unsweetened cocoa

3 tbsp. sweetened cocoa

2 tbsp. granulated sugar



Preparation:

1. Break cookies into a bowl.

2. Melt the butter in a pot, then add sugar, heat it over low heat and stir until sugar dissolves and it becomes one mass (make sure it doesn't start boiling)

3. Then add the cocoa, condensed milk and heat it up continually stirring, until the syrup has no clumps. Take the pot off the heat and let it cool down a bit.

4. Add the syrup to the cookies in a big bowl and mix it until the cookies are completely coated.

5. Lay down parchment paper on the table, add the cocoa mass with the cookies and wrap it up. Form it into a roll. Place the roll in the refrigerator for at least 4 hours.



Käsespätzle (Cheese Noodles)

Käsespätzle (Cheese Noodles)

Ingredients

For the Onions:

- 2 teaspoons olive oil
- 1 teaspoon unsalted butter
- 2 medium onions, quartered and sliced

For the Spätzle:

- 2 cups all-purpose flour
- 1/2 teaspoon kosher salt
- 2 large eggs
- 1/2 cup water

Caramelize the Onions

1. Gather the ingredients.
2. Heat the butter and oil in a nonstick pan on medium. Turn heat to low and add onions. Stir every few minutes for about an hour, or until onions are lightly browned and sweet enough for your taste. Here is more information on caramelizing onions.
3. Turn off the heat and set the onions aside.

Make the Spätzle

1. Gather the ingredients.
2. Here is a [step-by-step guide](#) to making spätzle with a spätzlebrett (wooden board used to make drop noodles). You may use a colander to form the noodles or a grater-like device with a hopper on it called a spätzle maker.
3. Place a large pot of water on to boil. You can add salt if you wish.
4. To make the dough, whisk together the flour and salt in a medium bowl. In a small bowl or measuring cup, beat the eggs with the water and add to the flour-salt mixture.
5. Beat for several minutes or until dough is smooth. Let the dough rest for 10 minutes, then beat it again. Add water or flour to adjust consistency to a thick batter (a little thinner than brownie batter).
6. Place half of the dough in the hopper of the spätzle maker which is placed over the simmering water. Push and pull the hopper back and forth, creating a dough wave inside the hopper. Little bits of dough will be pushed out the other side and drop into the water. They will be fatter and more teardrop-shaped than the spätzle you make with a board.
7. The noodles drop to the bottom of the pot, then rise to the surface. Let them sit there for another 2 or 3 minutes, then scoop them out with a slotted spoon or small sieve. Rinse briefly in hot water, then drain well and set aside.
8. Using the second half of the dough, make another batch of noodles. If the noodles stick to the bottom of the pan, give a quick stir to loosen. They should then rise to the top.
9. When noodles are done, add them to the (cooled) pan with the caramelized onions. Add the grated nutmeg and 3/4 of the grated cheese and stir to mix.
10. Serve hot.

Cottage cheese pie recipe



Ingredients :

0.5 kg of 9% cottage cheese

3 eggs

4 tablespoons of sugar and a packet of vanilla sugar

Sour cream (2.5 tablespoons)

Half (less) teaspoon of Soda Powder

9 spoons of semolina

Kefir (100-150 g)

A jam of choice

Dish (pan): 20x22 cm

Cottage cheese pie recipe

Instructions:

1. Beat 3 eggs in a separate bowl.
2. Put sugar and vanilla sugar on the eggs.
3. Whip out.
4. Pour everything over the cottage cheese. Mix it up.
5. Add sour cream and soda powder to the cup. Mix and pour into the main composition.
6. Place the semolina in another container and pour kefir. Mix and wait 10 min.
7. Put it in the main composition.
8. Bake at 180 degrees Celcius From 40-50 min

Reiberdatschi
and
Keptos duonos mišrainė
by Marisa, Sophia, Ugnė, Gerda

Reiberdatschi

- 2kg of potatoes
- 2 eggs
- 1 big onion
- 60g of flour
- pinch of salt
- some oil

Cooking Instructions:

1. wash, peel and grate dried potatoes (drain excessive fluid)
2. peel and grate onions
3. mix potatoes, onion and salt
4. add eggs and flour (more flour if needed)
5. heat up oil in a pan and fry until both sides have a gold-brown color

Toppings:

- apple sauce
- cinnamon and sugar mix
- maple syrup



Keptos duonos mišrainė

Ingredients:

- 500 g black bread;
- 500 g cheese;
- 500 g tomatoes;
- 3 to 5 cloves of garlic;
- 5 tablespoons of mayonaise.

Directions:

1. Cut the bread in small cubes and fry it in a preheated pan with oil. After that, let it cool completely.
2. Cut the cheese and the tomatoes in cubes a little smaller than the bread.
3. Mince the garlic finely and mix it with mayonaise.
4. In a big bowl mix all of the ingredients together and put it into the fridge for an hour.





Igné

Šaltibarščiai

INGREDIENTS FOR 2 PEOPLE:

500g (1.1 lbs) kefir

100g (3.5 oz) beets, boiled or marinated

100g (3.5 oz) fresh cucumbers

10 onion leaves

a pinch of fresh dill

1 egg

salt, to taste

FOR SERVING

400g (21.1 oz) potatoes, boiled





Igné





Milchreis

INGREDIENTS FOR 4 PEOPLE:

- 1 liter milk
- 1 TBSP sugar
- 1 TSP vanilla extract
- 1 pinch of salt
- 250 g rice pudding

FOR THE TOPPING

- 4 TBSP sugar
- 2 TSP cinnamon

Put the milk, sugar, vanilla extract and salt in a pan and bring to the boil. Add the rice pudding and bring to the boil briefly. Then leave to soak on a low heat for about 30 minutes. Stir from time to time. Leave to soak until the desired consistency is reached. Meanwhile, mix the cinnamon and sugar for the topping. Serve hot with cinnamon and sugar, cherry jelly or other toppings.

Kaiserschmarrn



Ingredients

- 50g raisins
- 3 Tbsp water
- 3 large eggs, *divided*
- 3 Tbsp butter, *melted*
- 1 tsp vanilla extract
- 2 Tbsp granulated sugar
- 1 pinch of salt
- 125g flour
- 240ml milk

To caramelize

- 2 Tbsp unsalted butter
- 2 Tbsp granulated sugar

To serve

- 2 Tbsp Powdered sugar
- 1 cup applesauce



INSTRUCTIONS

1. In a small bowl combine raisins and water.
2. Separate the eggs and set the egg yolks aside for a moment.
3. In the bowl of a stand mixer fitted with the whisk attachment add the three egg whites and beat at high speed about 2.5 minutes until stiff peaks form. Don't overbeat the egg whites! Transfer to a bowl and set aside.
4. Add the three egg yolks, melted butter, vanilla extract, sugar, and a pinch of salt to the (now empty) bowl of your stand mixer, still fitted with the whisk attachment. Combine at medium speed about 2-3 minutes.
5. On low speed, alternately add flour and milk, a tablespoon of each at a time, until you used up the milk and the flour. Don't overmix. Scrape down the sides and up the bottom of the bowl as needed.
6. Using a metal spoon or rubber spatula, fold in the stiff egg whites until combined and no big egg white lumps remain. You need to be very gentle and light-handed.
7. Heat 1 tbsp butter in a 12-inch skillet over medium heat. Pour the batter into the skillet and cook for about 6-7 minutes. After 3 minutes sprinkle the drained raisins over the batter. Use a spoon to peak under the pancake to see if it's golden brown underneath.
8. When the pancake is golden brown underneath, sprinkle the top with a little bit of sugar. Using a spatula, divide the pancake into quarters and turn the pieces. Add a little bit of butter to the pan while turning the pancake.
9. Cook for 3-4 minutes until the quarters are golden brown underneath.
10. Using two spatulas or forks, tear the pancake into bite-sized pieces.
11. Add 2 tbsp butter and sprinkle 2 tbsp sugar over the pancake pieces. Turn up the heat to medium-high and gently toss the pieces with a spatula for about 3-4 minutes, until the sugar has caramelized.
12. Sprinkle with confectioners' sugar and serve in the pan with applesauce on the side.

Kaspressknödel

ingrediens:

old bread (Semmel; orinis batonas)

1 Onion

1 garlic clove

200 ml of warm milk

1 egg

150 gr grated cheese

some oil



cut the bread in 1cm cubes
dice the onion and garlic
mix everything in a bowl
let it soak for at least 30 min
form the dough into balls
fry them in oil

Potato Pudding (Kugelis)

Prep: 45mins

Cook: 100mins

Total: 2hrs 25 mins

Servings: 12 to 15 servings

Ingredients:

- 300g bacon chopped
- large onion chopped
- 5 large eggs, beaten
- 300ml milk
- 1 1/2 teaspoons salt
- 2 tablespoons flour
- 2,3 kg white or red potatoes, peeled and grated



Instructions:

1. Gather the ingredients.
2. Transfer rack to middle of oven and preheat to 350 F. Coat a 13-by-9-inch pan with cooking spray and set it aside.
3. In a large skillet, sauté bacon and onion until lightly browned and caramelized. Leave in skillet and do not drain fat. Set pan aside to cool
4. In a large bowl, combine eggs, milk, evaporated milk, salt, and flour. Add bacon-onion mixture and drippings. Stir until well combined.
5. Using a food processor or by hand, finely grate potatoes, squeezing out excess moisture. Work quickly so potatoes won't darken. While they are still fine to eat if darkened, the final product won't look as appealing
6. Add grated and squeezed potatoes to bacon-egg mixture, combining well
7. Pour potato mixture into prepared pan and bake for 1 1/2 hours or until top is quite brown and interior is solid, but still moist.
8. Remove pan from oven and let sit for 5 minutes before cutting into squares.
9. Serve as a side dish or as a main course with a salad.



SO DELICIOUS!!

OUR BUFFET AT SCHOOL



A GERMAN-LITHUANIAN GET-TOGETHER WITH MANY DIFFERENT MEALS



Erasmus+
Enriching lives, opening minds.

