



## **A Taste Of Home**

*A collection of recipes that  
taste like home*



# House 'Garden' Salad 🌿 🏠 ❤️



Rachel

## Ingredients

- Lettuce 🌿
- Cucumbers 🥒
- Tomatoes 🍅
- Onion 🧅
- Blackberries
- Spring onions
- Fresh garden herbs 🌿
- Broad beans
- Peas
- Peppers
- Chillies (optional)
- Croutons (see recipe for homemade)
- Salad dressing (see recipes)
- Salt and pepper

## My Story

*I think my favourite smell is from vines of warm tomatoes ripening in the sun! Homegrown fruit and veg, my beautiful Mother's Day herbs and a handful of our blackberries - we have so many they go in everything at this time of year!*

*A freshly picked, seasonal salad has got to be my #tasteofhome*

## Method

1. Pick, wash and dry the veggies, salad and blackberries.
2. Chop into bite sized pieces and place in a salad bowl. Sprinkle with chopped herbs.
3. Dress with your choice of dressing or a drizzle of olive oil, lemon or lime. Season to taste



# Grated Cassava Ball with Palm Sugar (Jemblem / Klenyem)



## Ingredients

1 kg grated cassava  
200 gram Grated coconut  
1/2 teaspoon vanilla  
1 tablespoon sugar  
Salt to taste  
Enough oil to deep frying

For the Filling :

150 gram palm sugar, thinly sliced



Kezia's Kitchen 🧑🍳

## My story

*Jemblem / Klenyem is one of the traditional market snacks that are often found in markets and in Javanese food stalls. Jemblem is made from wet cassava dough which is grated or finely ground and then shaped like a chicken egg and filled with palm or coconut sugar, then deep fried.*

*When I was little my parents made it to be our snack and very often made when the weather is cold and rainy.*

## Method

1. Mix the cassava that has been soft with grated coconut, vanilla and sugar stir until well blended.
2. Shape the dough according to taste, for example oval or round, then fill it with brown sugar or according to taste, then compact it.
3. Heat the oil, then fry the dough cake until golden brown. Fry over medium heat so it doesn't burn.
4. The cake is ready to be served while it's warm with your morning tea or coffee or your afternoon tea and coffee.



# Zereshk Polo Morgh - Persian Barberry Rice with Chicken



**Lubna's Kitchen**

Servings: 4 servings

## My story

*Zereshk polo morgh is one of the most famous dishes in Persian cuisine. It's full of wonderful flavors such as saffron, turmeric and barberry.*

*Zereshk polo is actually a pretty simple idea that is quick to prepare. And is a festive dish that is perfect for holidays and parties.*

*#Persian #rice #Saffron #lunch #dinner  
#FestiveDish #TasteOfHome*

## Ingredients

### ☀️ Liquid Saffron:

1/2 tsp ground saffron  
2 ice cubes

### ☀️ Tomato Paste Sauce:

1 Tbsp oil  
1/2 tsp turmeric powder  
1/2 tsp salt  
1/2 tsp pepper  
3 Tbsp tomato paste  
1 & 1/2 cup water

### ☀️ Chicken:

2 Tbsp oil  
1/2 tsp butter  
4 chicken legs with skin or without (choice)  
1 tsp salt  
1 tsp pepper  
1 Tbsp liquid saffron

### ☀️ Steamed Rice:

2 cups Basmati Rice (good quality)  
8-9 cups Water  
1.5 tsp Salt  
4-5 Tbsp Vegetable Oil

### ☀️ Barberries:

3 Tbsp barberries  
1 Tbsp water  
1 Tbsp oil  
1 Tbsp sugar  
2 tsp liquid saffron

☀️ To serve: 2 Tbsp liquid saffron



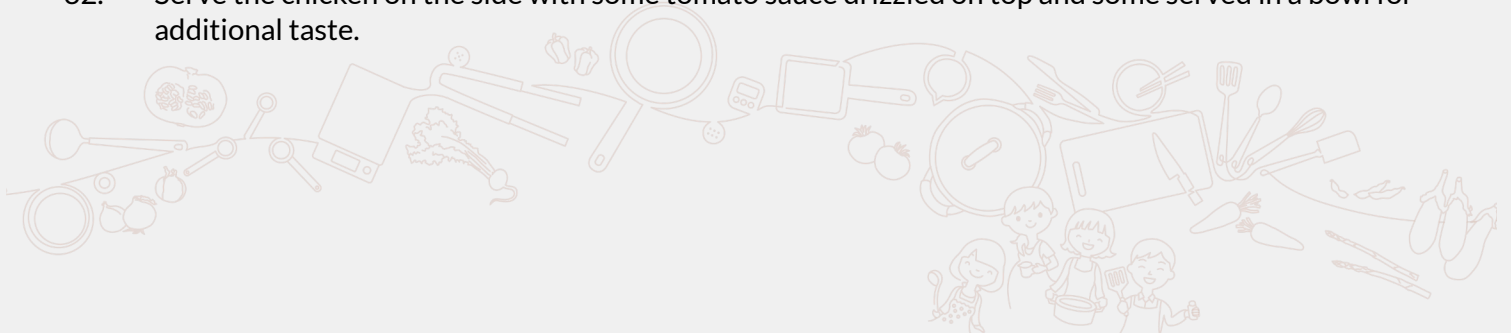
# Zereshk Polo Morgh - Persian Barberry Rice with Chicken



Lubna's Kitchen

## Method

1. 🌻 Liquid Saffron:
2. Place the ice cubes in a very small cup and sprinkle saffron on top. Let it sit in room temperature until fully melted and saffron is dissolved.
3. 🌻 Tomato Gravy (sauce) :
4. Heat oil in a sauce pan over medium heat.
5. Add turmeric, salt and pepper and let the spices mix for 10 seconds.
6. Add tomato paste and saute until dark red.
7. Add water and bring to boil, let it simmer for 2-3 minutes. Put it aside.
8. 🌻 Chicken:
9. Sprinkle the chicken legs generously with salt and pepper.
10. Heat oil in a big pan over medium heat.
11. Add butter and let it melt.
12. Put the chicken legs in the pan, skin side down.
13. Pour liquid saffron all around the pan, tilt the pan a bit so the saffron gets to the skin.
14. Sear the chicken until the skin is golden brown and crispy, about 7 minutes.
15. Flip the chicken legs so the other side also gets golden brown. About 5 minutes.
16. Add the tomato paste sauce to the pan and add the liquid saffron.
17. Bring to simmer and let it cook on low heat for 40-45 minutes until the chicken is fully cooked.
18. Meanwhile make the rice.
19. 🌻 Rice:
20. Rinse Basmati rice twice and let it aside. This will help reduce the amount of starch in the rice. Fill a large pot with 8 cups water and bring it to boil over high heat.
21. Add rinsed Basmati rice and salt to water and let it boil for 7 minutes. Check one grain of rice, the grain should be soft on the edges and you would be able to break it into two using your finger tips but the grain should still be firm in the middle.
22. Place a colander in the sink (sink should be clean) and pour the rice and water into the colander, let the water drain.
23. Pour some cold water on the rice to stop the cooking process.
24. Dry the same pot, pour 4-5 Tbsp vegetable oil at the bottom of the pot. Make sure it cover the bottom of the pot completely. Heat on low heat.
25. Wrap the lid in a kitchen towel and place it on the pot. Turn the heat to very low and let it steam for 15-20 minutes on very low heat until rice fully cooked.
26. 🌻 minutes before serving, prepare the barberries:
27. Put the barberries, water, oil, sugar and liquid saffron. Let it sit for 10 minutes.
28. Put the pan on low heat and cook the barberries until bright red and shiny.
29. 🌻 To Serve:
30. Take 4-5 Tbsp of Persian style rice and mix it with 2 Tbsp liquid saffron, set it aside. You can mix some cooked barberries into it or just serve the barberries on top.
31. Serve some Persian style rice on a plate and add the saffron barberry rice on top of it.
32. Serve the chicken on the side with some tomato sauce drizzled on top and some served in a bowl for additional taste.





# Makhandi Halwa



Lubna's Kitchen

## Ingredients

- 3 cups Water for soaking semolina
- 1 & 1/2 cup Desi Ghee
- 1/2 cup Water
- 1 & 1/2 Sugar or according to your taste
- 2 cups Semolina fine
- 4-5 Green Cardamom
- Chopped almonds and Pistachios or other dry fruits of your choice (if you have a nut & peanut Allergy so skip)
- 1 Tbsp Kewra Water

## My story

*Halwa is a popular #Pakistani / #Indian dessert served in breakfast, lunch, or dinner.*

*If Are you in the mood to try something with a caramel flavour, and Desi twist? Try this #Makhandi #Halwa! A smooth and delicious halwa that is simple to make but hits the sweet spot every time. This halwa is made up of semolina, ghee and sugar.*

*I remember every summer vacation we went with my dad to the village with my grandparents and we use to make this Halwa together!*

## Method

1. Soak the semolina in water for atleast 1- 2 hours before cooking.
2. Take a nonstick pan or any pan put in the 1/2 cup water and sugar let the sugar dissolve completely bring to the boil then cook about 5-6 minutes then add the ghee and Keep stirring about 5-6 minutes.
3. Now add the soaked semolina mixture,kewra water into the sugar syrup and mix it well.
4. Keep stirring it until the semolina leaves the ghee. Make sure to cook it on a low to medium flame and keep stirring 🍪🍪 until it turns into a golden brown colour. It may take 45-50 minutes. (This is the reason the taste of this halwa is different from the normal semolina (sooji) halwa.
5. If you like dark brown colour so fry until you reach your desire colour.
6. Garnish it with almonds and pistachios. Enjoy!



# Japanese Wagyu Beef Tataki



## Ingredients

- 500 g good beef
- 1 piece garlic
- 2 tablespoon soy sauce







**Auntie Eiko's international cuisine experience**

## My story

*My friend taught me this beef Tataki. It is so easy and so tasty. And I bought this good Wagyu Beef at Hayama where it is very famous for its Wagyu beef. #TasteOfHome*

## Method

1. This is Wagyu beef. Meat shop chosen me the good part and cut the beef for good shape for Tataki. The price is not so expensive for good Wagyu beef.
2. Put beef in bag and dip it in water and remove air and seal tightly.
3. Boil beef in boiling water for 10 minutes. My friend said you can put beef in boiling water without putting in ziplock and you can use the water for good stock later.
4. Put minced garlic and soy sauce in ziplock bag and put the cooked beef and keep it in refrigerator for several hours. I add minced onion this time.
5. Slice onion and cut beef thinly.
6. Eat with Wasabi soy sauce or your favorite sauce. Enjoy    



# Kawaii Shrimp Dumplings



**Auntie Eiko's international cuisine experience**

## Ingredients

40 g glutinous rice flour  
80 g rice flour  
Hot water  
vegetable powder or food color(1 teaspoon)

Shrimp mixture  
100 g shrimps  
10 cm spring onion  
1 tablespoon starch or glutinous rice flour  
Chicken powder, salt and pepper to taste

## My story

*I bought purple potato, spinach and carrot powder. These food powder are so useful to color food. But you can use food color too. I often use this Chinese moon cake maker which makes Kawaii. #TasteOfHome*

## Method

1. Mix 2 kinds of rice flour and divide into 4. Add hot water a little by little (about 2 tablespoon) and knead for a while to make soft dough.
2. Add vegetable flour and hot water. Make soft dough.
3. Wrap with film and rest.
4. Cut shrimps and spring onion and mix with seasonings and starch or glutinous rice flour.
5. Combine 2 colors dough and press with hand or rolling pin to make circle.
6. Wrap shrimp mixture with dough.
7. Press in moon cake mold.
8. Steam for 20 minutes with high flame. Brush with sesame oil.
9. These dumplings are so soft and kawaii. Eat with your favorite sauce.
10. Today's dinner 🇯🇵





# Chicken Tofu Cake



## Ingredients

350 g hard type Tofu  
150 g minced chicken  
2 tablespoon starch or rice flour  
1 teaspoon salt  
colorful vegetables



**Auntie Eiko's international cuisine experience**

Servings: 1 dish

Time: 45 minutes

## My story

*Putting colorful vegetables on chicken tofu makes lovely cake. #TasteOfHome*

## Method

1. Drain tofu for a while. Mix tofu, salt, chicken and starch. Today I used glutinous rice flour. Starch, flour, rice flour, tapioca powder are also ok.
2. Mix with hand. And put it in the tray.
3. Cut your colorful vegetables and decorate with them.
4. Steam it in pot for 30 minutes at medium flame covering the lid with cotton cloth.
5. Enjoy tofu cake with your favorite sauce, lemon soy sauce, sweet chili sauce etc.
6. Today's dinner. Tempura Udon and tofu cake.



# Japanese Sardine Ume Ni



## Ingredients

- 3 big sardines
- 1 piece ginger
- 50 ml Mirin Japanese sweet Sake
- 50 ml Japanese cooking Sake
- 2 tablespoon soy sauce
- 100 ml water
- 2 Japanese salted Ume-Boshi or tamarind paste or vinegar



**Auntie Eiko's international cuisine experience**

## My story

*This is Japanese popular home cooking. These days sardines are cheaper and good. Ume梅 is Japanese plum. Putting Ume makes lightly sour and so tasty. You can use tamarind or vinegar instead of Ume. #TasteOfHome*

## Method

1. Cut sardines and clean inside.
2. Put all seasoning in pressure pan and cook sardines for 15 minutes after boiling. Open pressure pan and cook a little till the sauce is thicker.
3. Garnish with Japanese Sansho pepper and leaf 🌿 Enjoy 😊



# Steamed Eggplants with Sonia's Pesto



## Ingredients

- 2 big eggplants
- 1 tablespoon Sonia's pesto
- 2 tablespoon olive oil
- 1 teaspoon soy sauce (to taste)



**Auntie Eiko's international cuisine experience**

Servings: 1 dish

Time: 15 minutes

## My story

*I made Sonia's pesto and this is so delicious. So I seasoned steamed eggplant with her pesto. #TasteOfHome*

## Method

1. [https://cookpad.com/uk/recipes/15138087-toasted-seed-herb-pesto-🌿?ref=you\\_tab\\_saved](https://cookpad.com/uk/recipes/15138087-toasted-seed-herb-pesto-🌿?ref=you_tab_saved)
2. Steam eggplants in pressure pan for 4 minutes. And remove skins and cut.
3. Mix pesto, olive oil and soy sauce.
4. Mix eggplants with pesto sauce. Shred spring onion and soak it in water for a while.
5. Enjoy 💕





# Egg-in Tonkatsu



## Ingredients

500 g pork fillet  
1 frozen egg  
salt and pepper  
egg  
flour  
panko bread crumbs



**Aunty Eiko's international cuisine experience**

## My story

*My mother and me always made pork fillet cutlet (Tonkatsu) so much. So we can cook Katsudon and Katsuni (cook with vegetables in Japanese soup) the day after.*  
#TasteOfHome

## Method

1. Slice pork and soften with meat tenderizer. Salt and pepper, then flour both side.
2. Soak raw frozen eggs in water for a short time and peel. Slice the frozen egg and sandwich it with meat.
3. Put egg and panko. Fry it both side in vegetable oil for 7~8 minutes. The egg is cooked and still very soft.
4. Enjoy 🍷💕



# Japanese Plum Syrup



## Ingredients

500 g plum  
500 g granulated sugar



**Aunty Eiko's international cuisine experience**

Time: 1 month

## My story

*My mother, grandma and aunties made this plum syrup on plum season. But they made it in so big bottle, so this season I used ziplock bag and kept it in refrigerator for a month. Fragrant and refreshing plum juice!  
#TasteOfHome*

## Method

1. I picked good plums in the park.
2. Wash and clean plums and remove cups. Dry them with kitchen paper.
3. Put plums in ziplock and cover with sugar. Let the air out. (4th June)
4. Keep it in refrigerator for a month. (4th July)
5. Mix syrup with water or carbonated water. Enjoy 🍀



# My mother's fried chicken wings



## Ingredients

Chicken wings (as much as you want)  
Soy sauce (the same amount of Mirin)  
Mirin (the same amount of soy sauce)  
Shichimi (to taste)  
Oil for frying



cupoftea

## My story

*This is my mother's dish my family favorite.*

*#tasteofhome*

## Method

1. Wipe the moisture off the chicken wings so the water doesn't react with the hot oil.
2. Mix soy sauce, mirin and shichimi in the bowl.
3. Deep fry well and dunk into mixed sauce 10 to 20 seconds the chicken wings.
4. Mirin is Japanese sweet sake.
5. Shichimi is Japanese condiment.





# Sig's Cheese and Onion Salad with apple



## Ingredients

30 small cubes Red Leicester Cheese  
20 small cubes medium Cheddar Cheese  
2-4 medium size spring onions (scallions)  
1-2 medium sweet, crisp apples of choice  
Juice of one large lemon or to taste  
1 1/2 teaspoon medium hot mustard  
2 tablespoons mayonnaise  
1 tablespoon double cream or cream cheese  
Good pinch of freshly ground black pepper



**Sigrun**

Servings: 2-4 servings

Time: 20 mins

## My story

*When in Germany I might use a medium aged Cheese from the region of Gouda in Holland, not far from where I come from in Germany. Here in England I have used a Red Leicester and a medium Cheddar Cheese. You can use a mixture of cheese or just one medium strong cheese. I have used a Pink Lady apple as they are my favourite.*

*So this reminds me of home but is made from ingredients from England, as this is where I now live.*

*#TasteOfHome*

## Method

1. Cut the cheese into small bitesize cubes
2. Wash the spring onions slice them thinly, add to the Cheese, mix well.
3. Wash and dry the apple, then cut them into bitesize pieces, mix with the cheese.
4. Mix the juice only from a lemon with the cheese mix, season with fresh ground pepper. Add the mustard, cream and mayonnaise. Mix well. Put to stand in fridge for about an hour if you want to eat this cold, but can be eaten at room temperature.
5. Serve with other salads, on its own and /or sides





# Sig's vintners potatoes



**Sigrun**

**Servings: 2 servings**

**Time: 45 min**

## Ingredients

600 grams small potatoes (I used Jersey Royals)

125 grams small onions such as shallots or similar

Salt and pepper to season freshly ground

2 cloves garlic, crushed

Pinch nutmeg (optional)

25 ml olive oil

1/2 teaspoon dried or a 1teaspoon fresh rosemary

100 ml white port with same amount of water or 200 ml white wine

200 gr close cup mushrooms

3 tablespoons freshly squeezed lemon juice

Handful fresh coriander

## My story

*This is a recipe from vineyard regions of Germany. One of my friends from my homeland reminded me of it. It is easy to prepare and still very flavourful. #TasteOfHome*

## Method

1. Preheat oven to 180°C. Peel the onions and the potatoes. Cut both into halves, place them into an ovenproof dish. Season with salt, pepper, rosemary and the nutmeg if using. Drizzle with olive oil. If using new or Jersey Royals bake them a little longer.
2. Put the potatoes into the oven, bake for about 10- 15 minutes. Remove from oven, add the white port and water or the white wine, add crushed garlic evenly. Return to oven, bake for another 20- 25 minutes. Turn the potatoes occasionally.
3. Clean the mushrooms, cut into halves, drizzle with the lemon juice. Add the mushrooms to the potatoes, bake for another 10- 15 minutes, until the potatoes start to crisp and are cooked through. Chop the coriander, mix under the potatoes, serve straight away. I serve this either with fish or fried eggs and a salad of sorts.





# Sig's Potato and Tuna Salad



## Ingredients

10-12 baby new potatoes in skin  
1 small can tuna in spring water  
2 tablespoons olive oil  
3-4 tablespoons cherry vinegar  
Pinch salt and pepper  
1 spring onion  
A few sprigs of fresh parsley



**Sigrun**

Servings: 2 servings

Time: 30 minutes

## My story

*Here is another potato salad that reminds me of home. I ate quite a lot of canned fish when young. New ideas were never far away. #TasteOfHome*

## Method

1. Wash the potatoes, cook until tender but not mashy or soft. Drain, cool in cold water. In the meantime make the dressing. Mix the oil, vinegar, pepper, salt well. Peel and slice the potatoes, add the oil and vinegar mix.
2. Remove water from tuna, gently break it up and lift it under the potatoes. Add the chopped parsley and whites of the spring onion.
3. Serve on its own or with other salads and sides.



# Sig's Chicken and Mushroom Roulade



**Sigrun**

Servings: 2 servings

## Ingredients

2 large chicken breasts, skin removed  
100 grams close cap mushrooms, finely chopped  
1 small onion, finely chopped  
10-15 strands of fresh chives  
1 large clove garlic, finely minced  
4 slices thin smoked or unsmoked bacon  
Salt, pepper to season  
Dried or fresh coriander or parsley  
3 tablespoon clarified butter  
1 small cup of flour  
125 creme fraiche or double cream  
Some medium white wine  
1 vegetable stock cube

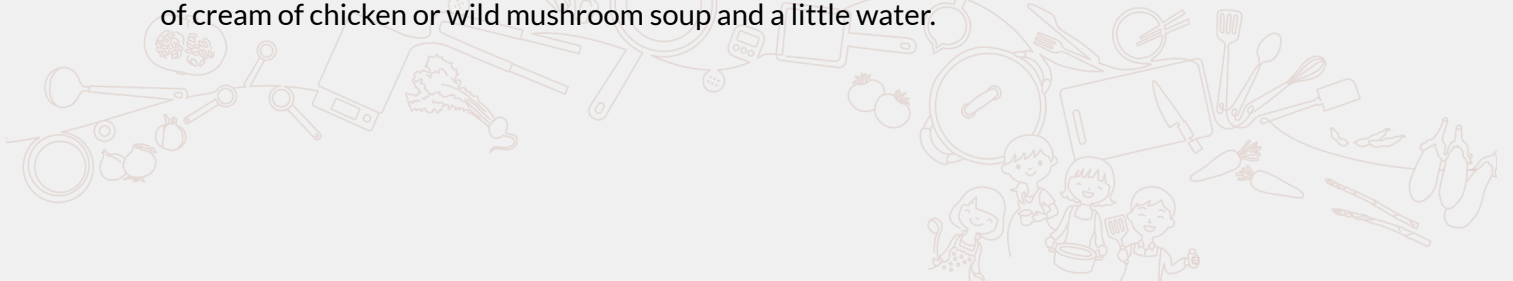
## My story

*This is another recipe from Germany, or at least how it is cooked there. I like to share it as when I am on my own or feel like Home comfort it easily is prepared as a meal for one. I served this with new potatoes and a simple sweet cherry tomato salad.*

*This can also be made with veal or lean pork. #TasteOfHome*

## Method

1. Melt the butter in a roasting pot. Add the onions saute, then add the chopped mushrooms, garlic and the chives. Season with salt and pepper. Cook until everything has softened. Remove from heat. Remove the mushroom mixture set aside. Do not discard the juices.
2. Take away the small bit of chicken from underneath breast, set aside. Pound the chicken breast until they are thin and large enough to make a small rolled up, sides tucked in little parcel. Season the meat with salt and pepper. Add the mushroom mixture then overlay with the bacon. Roll this up, making a roulade. Secure with toothpicks if you have too
3. Sprinkle the flour over the meat parcels until covered. Reheat butter and juices then add stockcube.
4. Brown parcel from both sides for about 15 minutes in total. Add little fillet to be cooked, cook all for 5 minutes. Remove meat, pour in the cream and 100 ml of white medium wine. Any mushroom mixture left over pour into the sauce. Add the meat and gently cook, turning once, cook for about 30 minutes in total. In the meantime prepare salad and boil potatoes. If the sauce is to thin, add a sachet of cream of chicken or wild mushroom soup and a little water.







# Champ



## Ingredients

Potatoes  
Scallions  
Knob butter  
Dash milk  
Salt to taste



**Miss Fluffy's Cooking**

Time: 20 mins

## My story

*A taste of home. This was a staple in our home growing up. We had it at least once a week, usually served with meat and maybe carrots or another veg. The simple, humble spud, with scallions #tasteofhome #potatoes #sidedish*

## Method

1. Very simply, peel, chop and boil potatoes. Drain when cooked and mash with a knob of butter
2. Put on a plate, add chopped scallions and mix. Make a small hole in the middle with a fork and add a spoonful of milk. Mix and serve however you like



# Hong Kong style baked pork chop rice



## Crave to Cook

Servings: 4 people

Time: 45-50 mins

## My story

*Hong Kong style baked pork chop rice is a signature dish with juicy and tender pork chops, flavoursome sauce, and topped with melted cheese.*

*This heavenly food is ultimately delicious and cheesy! You can easily find it in any local Hong Kong restaurants.*

## Ingredients

3 Pork chops  
2 cups rice, cooked overnight  
2 eggs, beaten  
4 tomatoes  
1 onion, sliced  
1 pack mozzarella strips (250g)

Marinating sauce for pork chops

1 tsp sugar  
1 tsp salt  
1 tsp cornstarch  
1 tsp cooking wine

For the tomato seasoning sauce

1/2 onion, sliced  
1/2 tsp chopped garlic  
4 tomatoes  
2 tbsp tomato paste  
2 tbsp ketchup  
2-3 tsp sugar  
150 ml water  
1 tsp chicken powder  
1 tsp coarse salt  
1 tsp cornstarch, dissolved in water



# Hong Kong style baked pork chop rice



Crave to Cook

## Method

1. Marinate pork chops with sugar, salt, cornstarch, cooking wine for 10 mins. Set aside.
2. Heat a frying pan with oil and fry the sliced onions until fragrant.
3. Dip the marinated pork chops into the beaten egg mixture then fry them on both sides till golden brown. Set aside.
4. Prepare the tomato sauce. Heat some oil in a wok pan and fry half onion (sliced) until fragrant. Add in minced garlic, tomatoes and a pinch of salt. Stir fry until the tomatoes begin to soften.
5. Add in water then bring the sauce to boil. Cover with lid, turn down the heat and simmer for 1-2 mins.
6. Add in tomato paste, sugar, chicken powder and ketchup then stir to combine and cook for 1-2 more mins.
7. Taste the sauce - add in more sugar if you prefer a sweeter sauce, or alternatively tomato paste if you prefer a more sour sauce.
8. Add in cornstarch that has been previously dissolved in water to thicken the sauce.
9. Make the egg fried rice. Heat some oil in a wok then fry ginger and garlic until fragrant. Make sure the wok is hot enough before frying the rice, otherwise the rice will stick on the wok.
10. Add in eggs and rice. Keep separating the rice and stir frying to make sure all the rice is golden brown.
11. In a baking tray, distribute the egg fried rice evenly at the bottom. Place the pork chops on top of the rice then cover them with tomato sauce. Layer mozzarella slices over the sauce evenly.
12. Bake in a preheated oven at 180°C for 5-10 mins or until golden brown.
13. Serve the dish.





# Vermicelli Burfi /VERMICELLI Bites



## Ingredients

- 200 gm : Vermicelli
- 1 can : Condensed milk
- Pistachio
- Dessicated coconut
- Almond powder
- 2 tbspn : Oil



Dreamcatcher's CookBook 🧑🍳👩🍳

## My story

*This easy, quick recipe made by using only three ingredients is heavenly delicious and amazing, and a must try ❤️*

## Method

1. In a pan add oil and vermicelli and cook until vermicelli change the colour
2. Add dessicated coconut into it and cook for few minutes
3. Add almond powder and cook for few minutes
4. Add condensed milk and cook for few minutes. Turn the stove off and let it cool
5. Grease your hands, and make shape using a mould. Don't forget to garnish it with pistachios and drizzle with honey
6. Vermicelli Burfi is ready to be served



# Salmon Fish Head Gulai



**LeeGoh**

**Servings: 4 servings**

**Time: 30 Minute**

## Ingredients

Blended ingredients

8 shallot and 8 garlic

2 small candle nut

2 inches size ginger

1 inches fresh turmeric or 1 tsp turmeric powder

Other ingredients

1 cup cirol basil tomato sauce

2 tbsp Anchovies granules

200 ml water

2 fried salmon fish head

4 tbsp fried salmon oil

3 Lemongrass

6 kaffir leaf

1 tbsp fish sauce

2 tbsp sugar

2 tbsp ready to eat Sambal Ikan bilis or 5 fresh red Chili pepper finely blended (optional)

## My story

*A Common Taste Of Home Traditional Dish*

*Popular In Malaysia And Indonesia ,*

*I Make This Version , Using Ready To Eat Malaysian Style Sambal Ikan Bilis And Cirol Brand Of Basil Tomato Sauce With Salmon*

*Turn Out To A Perfect That My Family Love And Enjoy Very Much*

*A Lightly Spicy Flavour , A Simple And Easy To Make That Goes Very Well With Salmon Fish Head Or Salmon Steak*

*Hope You Guys On Cookpad Can Enjoy This As Much As I Do Too*

## Method

1. With oil, pan fry the salmon skin done first, then turn over and fry till it's cooked drain set aside
2. Use 4 tbsp of its oil sauté the blended ingredients together with this (if using fresh red big Chili pepper) with kaffir leaf and lemongrass
3. or Another optional is add the cooked ready to eat Ikan bilis sambal (if using this) till it start to released excess Chili oil,
4. add cirol basil tomato sauce and Anchovies granules and water and mix well for 1 minute
5. Add spring onion And The Cooked Salmon Fish Head And Mix Well Enjoy Salmon Fish Head with white rice,
6. Hope You Guys Try And Can Enjoy This Simple Taste Of Home
7. Extra Gulai Sauce I Simple Enjoy With Some Bread And Fried Eggs



# Cornish Pasty



**Foodiegeektrish**

**Servings: 3-4 servings**

**Time: 2hr 30 mins**

## Ingredients

500 grams Strong Bread Flour  
120 grams Suet (or vegetable shortening)  
Trex  
1 teaspoon Salt  
25 grams Butter (or margarine)  
175 milliliters Cold Water  
1 egg yolk  
350 grams Good-Quality Beef Skirt  
350 grams Waxy Potatoes Maris Piper  
200 grams Swede (the big orange one, the northeast divide i know you would call a turnip)  
175 grams Onions  
ground black pepper

## My story

*My Dad used to be head baker at Ivor Dewney's a devon store famous for its traditional pasty's or Oggy's as we would call them, this as as near as I could get to dads, as his recipe was always kept in the safe so he said. Little did we know that the safe was in fact inside his head, a few things I do know is that they never have caroot in or gravy and plenty of seasoning no herbs just salt and pepper*





# Cornish Pasty



Foodiegeektrish

## Method

1. Add the flour, fats and a pinch of salt in to a bowl and rub together
2. Then add the water bit by bit until you have a rough dough
3. Tip on to a work surface and knead until it's all combined, and when smooth wrap in cling wrap and place into the fridge to rest for approx 30 mins
4. Preheat your oven to around 170- fan
5. Chop your swede onion and steak to the same size season with plenty of salt and black pepper, not sure of the seasoning then fry a little off and have a taste
6. Line a baking sheet or grease if you prefer, dad always use baking parchment
7. You can either divide the dough into four and roll out, or we roll out into one big sheet and use a dinner plate to cut around so we have 4 circles
8. Place the circle in front of you, add a quarter of the mixture to the top half of the disc
9. Brush the edge with a little water and fold the edge nearest to you up and cover the filling
10. Gentle press and seal
11. Now crumb, the laddies in dads bakery could do this with their eyes closed and i am sure that there is til no machine that can do a proper crimb yet.
12. This is how i was taught, working left to right, left hand down fold the pasty over your left thumb with your right hand, press down with the right thumb and then move along so left thumb down press, pasty over
13. Glaze with the Egg yolk
14. In the fridge to rest 30 mins
15. Glaze then into your preheated oven for 40 mins until all golden
16. No need to prick as the steam creates the moisture in your Oggy
17. Serving suggestion paper bag near the beach just perfect.



# Roll On Summer Rolls with Peanut Dipping Sauce 🌞 🌸



**Yui Miles**

Servings: 6-8 rolls

## My story

*A delicious light and healthy rice rolls that I really like to make and eat during summer. My dad make this often in a big batch and share with us all with some dipping sauce. It's definitely #tasteofhome*



## Ingredients

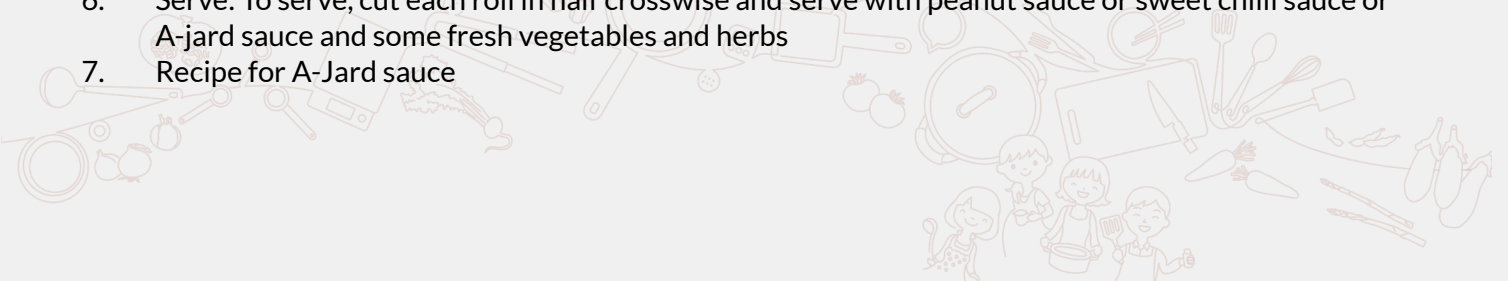
- 1 medium carrot, peeled and julienned
- 1 small seedless cucumber, julienned
- 1 medium spring onion, thinly sliced
- bunch chives
- 1 cup mixed thinly sliced peppers
- 1 handful mint
- 1 handful dills
- 1 handful basil (optional)
- 1 pack cooked prawns
- Some cooked vermicelli rice noodles or any kind of rice noodles ie. soba noodles, buckwheat noodles
- Some shredded lettuce
- 6-8 sheet vietnamese rice paper wrapper
- Some edible flowers (I use my homegrown)
- 1 big bowl of water

### Peanut dipping sauce

- 2 tbsp peanut butter
- 2 tbsp Sugar and vinegar syrup (add 3 tbsp sugar and 2 tbsp rice vinegar and a pinch of salt in saucepan and heat it up until all dissolved)
- Some sesame seeds
- Some chilli oil (optional)

## Method

1. Prepping all the ingredients together and display everything on the table ready to roll.
2. Soften a wrapper: dip a piece of rice paper in the bowl of water until all of the wrapper wet (only dip it for 15-20 seconds) and immediately lay it flat on a clean work surface or a plate.
3. Fill the wrapper: Place some noodles on the rice paper along with 2 to 3 mint or basil leaves, pepper, dills down the wrapper, just slightly to the left of centre. Place 3 to 4 pieces of prawns cut-side up on the herbs. Lay some flowers as well if you wish.
4. Roll up the summer roll: Fold the bottom end of the wrapper over the filling. Fold the left and right side over the wrap and continue rolling tightly up until it's closed and snug. Place it on a clean plate and cover with a damp towel. Repeat with the remaining wrappers and fillings. You can add some edible flowers ie pansy on too to make them look pretty.
5. Make peanut dipping sauce: add peanut butter, some sugar and vinegar syrup, pinch of salt and chilli in a mixing bowl and mix well together. Sprinkle some sesame seeds on top.
6. Serve: To serve, cut each roll in half crosswise and serve with peanut sauce or sweet chilli sauce or A-jard sauce and some fresh vegetables and herbs
7. Recipe for A-Jard sauce



# Kai Jeaw Moo Sub - Thai Crispy Omelette



**Yui Miles**

**Servings: 1 portion**

**Time: 15 mins**

## Ingredients


2 eggs  
2-3 tbsp minced pork or chicken  
2 tbsp finely chopped spring onions  
1 tbsp fishsauce  
Pinch ground pepper  
3-4 tbsp vegetable cooking oil  
1 squeeze lemon (optional), to make the egg rise nice and fluffy

Serve with

Jasmine rice, cucumber and Some Sriracha sauce (optional)

## My story

#tasteofhome  

*Kai Jeaw Moo Sub or Thai crispy omelette with minced pork/chicken is a very stable, quick and easy dish to make. My love at first sight dish from my childhood!! Everyone loves this dish . Always remind me of my childhood memory when you sit down and have a meal together with my family and we always cook this Thai crispy omelette along with other Thai dishes.*

## Method

1. Add eggs, minced pork or chicken in a mixing bowl and beat until combine.
2. Add spring onion, fish sauce, pepper and a squeeze of lemon (this lemon will help the egg stay nice and fluffy when fry on the pan). Use a fork and beat the egg really well until the mixture creat lots of small bubbles.
3. Add some vegetable cooking oil on to a high heat pan or wok, once the pan really hot pour your egg mixture in and let it cook until the crispy bits start to form around the edges. Turn the heat down to medium.
4. Flip it over and let the other side cook. Take out from the pan and serve with rice, cucumber and sriracha sauce.





# Tao Hoo Tord - Fried tofu with peanut sweet chilli dipping sauce



**Yui Miles**

**Servings: Sharing for 2-3 person**

**Time: 30 min**

## Ingredients

1 block firm tofu, cut into bite size (I cut up to 8 pieces)

Some cooking vegetable oil for fry

Ground Peanut in Sweet Chilli Sauce

5 tbsp brown sugar or palm sugar

3 tbsp rice wine vinegar

1 tsp salt

3 tbsp water

1/2 cup toasted peanut, ground in pestle and mortar

2-4 tbsp coriander, roughly chopped

1 tbsp red chilli, finely chopped

## My story

*Tao Hoo Tord เต้าหู้ทอด or fried tofu with peanut sweet chilli dipping sauce is a very popular Thai street food dish and also vegan friendly 🌱 snack that Thai people love. I absolutely love this crispy tofu dip in the sweet, sour and nutty sauce. It brings back lovely childhood memories as this is my nan's favourite dish that every time I went to the market with her, we had to buy this back home from the street food vendor.*

## Method

1. Cut up tofu into bite size, I cut up to 8 pieces but you can cut up less or more. Press tofu on some kitchen towel and use the weight of your hand press down to get most of water off the tofu.
2. Add a good amount of vegetable cooking oil (I put about 1/2 cup) in a medium high heat pan, add tofu one at a time in the pan. Turn tofu over once one side turn golden and crisp. Keep turning them until all of the side crispy. Take them out on the kitchen towel to get rid of cooking oil.
3. Cut tofu diagonally if prefer so the tofu ready to eat.
4. Making ground peanut with sweet chilli sauce: add sugar, water, vinegar, salt in a small saucepan. Place it on medium heat and keep stirring until all the sugar dissolved. Leave it to cool down.
5. Add sweet sticky sauce in small dipping bowl, add ground peanut, chilli and coriander, mix them together well.
6. Dip your tofu in the sauce. It's dangerously delicious 😋





# Boiled greens salad



Stella T

## Method

1. First you need to check your greens and remove any thick/hard stems, brown leaves etc.
2. Then wash your greens very well. Put them in a really large bowl, or in a clean sink, submerge in water and add 1/4 cup of vinegar and some coarse salt. Let them there for half an hour. The dirt they may have will sink to the bottom and it will be easier to clean the greens. Rinse a couple of times to make sure they are perfectly washed.
3. Put water in a large pot and bring it to boil. Add a tablespoon of salt, submerge the greens in the pot and boil for about 10 minutes. Check if they are tender (you can decide how tender you want them and remove earlier or later than that).
4. If you are using other kinds of greens (like endive or chicory etc), you may need to boil them for longer.
5. When done you can put the greens in a container, with enough water from where you boiled them to cover them, and put them in the fridge. When you want to serve the salad, you take some greens with a fork (so that they retain a bit of the water), put them in a dish and add plenty of lemon and olive oil and some salt.
6. You can eat the salad hot or cold. Both are tasty!
7. Many people drink the water where the greens boiled. You can run it through a sieve and keep it in the fridge and drink it cool, adding some lemon if you want. It's considered to be very very healthy for you!



# Deany's fried rice



**Nadine Schweitzer**

**Servings: 4-6 servings**

## Ingredients

Omelette:

2 tablespoon vegetable oil, for cooking the eggs

3 eggs, beaten and precooked (left to cool before slicing into strips)

Rice filling:

5 dry shiitake mushrooms, finely sliced (rehydrated with 1/2 cup boiled water)

3 tablespoons vegetable oil (or any cooking oil of preference)

2 Chinese dried sausages or 3 frankfurters, sliced

2 spring onions, finely sliced (stalk part for cooking, green part for garnish)

1/2 cup peas (defrosted peas)

1/2 cup sweetcorn (tin or defrosted)

3-4 cups cooked left over rice

2-3 tablespoons soy sauce, to taste

1-2 tablespoons oyster sauce, to taste

1/4 teaspoon ground white pepper, to taste

1-2 teaspoons sesame oil

Garnish:

2 spring onions, finely sliced green part

Chilli oil (optional)

## My story

*My mum used to make this dish, especially during the days she was busy and would come back a little later from work. We ate a lot of rice in the house and would have left over rice, perfect for this.*

*This is the reason why I love eating this dish. Especially since I always cook too much rice. Not only is this egg fried rice delicious, it is a quick and simple dish to make.*

**#TasteOfHome**





# Deany's fried rice



Nadine Schweitzer

## Method

1. Place shiitake mushrooms in a bowl to rehydrate. Soak for 10 minutes. In the meantime make the omelette. Crack the eggs in a small bowl and gently beat it.
2. In a small pan, on medium to high heat add oil and let it heat up. Pour the egg mixture and make an omelette. Place on a plate and set aside to cool.
3. Slice the dried sausages or frankfurters, spring onions and shiitake mushrooms. Transfer onto a plate and set aside.
4. In a wok on medium high heat add oil and let it heat up. Add the sausage to the wok. Cook for a minute and stir occasionally until the colour changes. Add shiitake mushrooms and continuously stir to avoid burning. Cook about 2 minutes.
5. Add the rice to the wok. With a spatula break up the rice grains and stir occasionally. Turn heat down to medium. While the rice heats up, slice cooled omelette into thin strips.
6. Add the sweetcorn and peas to the wok and stir. Cook until the peas and sweetcorn are soft.
7. Now add the white pepper, oyster and soya sauce to the wok and continuously stir to evenly coat the rice. Turn heat down to very low.
8. Add the sliced omelette and give everything a good stir. Taste the rice to see if more seasoning is needed, if so adjust taste and stir to incorporate everything (add more pepper, soya sauce, oyster sauce depending on preference).
9. Lastly, add the sesame oil and and thoroughly stir everything again. Transfer the fried rice to serving bowls (mould rice if you wish). Garnish with spring onions.
10. Serve immediately and eat while hot. It can be eaten as a main or side dish along with other side accompaniments. Add chilli oil to the rice to add spice and more flavour to the dish (optional).



# Summer day Kishimen noodle 🌞



## Ingredients

Kishimen noodle  
Mentsuyu soup base  
Water  
1 Spring onion  
Grated Ginger (Optional)  
Wasabi (Optional)



**Koya Matsuno**

Servings: 1 serving

Time: 10min

## My story

My dad used to make this quite often on a hot summer day back in Japan 🌞  
If you have the ingredients, it's super easy and quick to prepare #TasteOfHome

## Method

1. Boil the water and put in the noodle. Cook for 8min
2. While boiling the noodle stir occasionally
3. Chop the spring onion while you wait for the noodle
4. Once the noodle is cooked, move it to strainer and rinse in a very cold water. This will make the noodle texture better!
5. Put the mentsuyu in a smaller bowl. Usually you can get the soup base from the Asian market. Mix it with water with 1:1 ratio for dipping sauce
6. Add in wasabi and ginger in the dipping sauce and it's ready to eat!!!



# TKG 🍳 🍚 (Tamgokake Gohan)



## Ingredients

Bowl rice  
1-2 tsp soy sauce  
1 egg  
Other optional ingredients  
Spring onion  
Sesame  
Seaweed (Nori)  
Fermented soybeans (Natto)



**Koya Matsuno**

Servings: 1 serving

Time: 30 seconds (if rice is cooked)

## My story

*This is a very simple but super tasty dish I often made when I was in Japan. The ingredients are quite flexible as long as you have rice, egg, and soy sauce! #TasteOfHome*

## Method

1. Put some rice in a bowl and put dent in the middle of the rice for the egg to be placed
2. Crack the egg on
3. Put some soy sauce on and it's done!!!
4. You can also add some spring onion
5. Or some seaweed and sesame
6. You can also add some natto if you are adventurous! Putting all of these toppings is my favourite <sup>100</sup>







# My Lemon Drizzle cake



## Ingredients

175 g butter  
175 g caster sugar  
175 g self raising flour  
3 eggs  
Finely grated zest of 1 lemon  
3/4 level tsp baking powder

For the lemon Drizzle  
100 g granulated sugar  
Juice of 1 lemon



**ChefGoulding@EdmundsWSC**

Servings: 8 slices

Time: 1hr

## My story

*One of my personal favourites, it's up there with a good coffee and walnut cake or a carrot cake with cream cheese icing.. 🍷 😊*  
#tasteofhome

## Method

1. Finely zest the lemon. Just the outer bright yellow skin, don't go too deep. Preheat oven to 180c.
2. Measure out all your ingredients. The flour and baking powder can go together. The butter (pop in microwave for 20 seconds) and sugar can go together.
3. Cream the softened butter and sugar together until light and fluffy. Add lemon zest.
4. Beat in one egg at a time and a little of the flour until fully combined and a smooth batter is formed.
5. Line your loaf tin with buttered parchment. Place all the mixture in and bake for 35-40 minutes approx. Until golden brown, use a skewer to check it comes out clean.
6. I like to skewer it all over to create holes for the drizzle to seep into. Allow to cool a little
7. For the drizzle- juice and sieve the lemon. Mix thoroughly with the sugar and spoon over the still warm sponge. Leave to cool.



# Spiced roast butternut soup



**ChefGoulding@EdmundsWSC**

Servings: 2 servings

Time: 1hr approx

## Ingredients

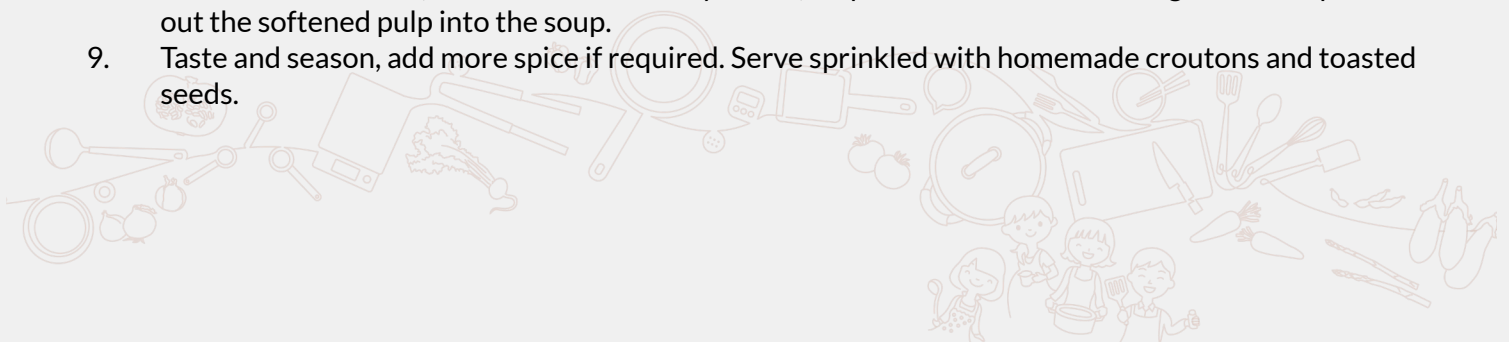
- 1 large butternut squash or 1 small pumpkin
- 1 white onion
- 2-3 tbsp rapeseed oil
- 2-3 cloves garlic
- Pinch Ground cumin
- Pinch Mild chilli powder
- Pinch Cayenne pepper
- Pinch Ground ginger
- Pinch Ground nutmeg
- Pinch Ground cinnamon
- 1 tin coconut milk
- 1 cube veg stock or chicken stock
- Salt and pepper

## My story

*I always make this autumnal soup around Halloween as this recipe works great for pumpkin too. #tasteofhome*

## Method

1. Peel and cube your butternut/pumpkin reserve the seeds. Preheat oven to 190c.
2. Prepare your spice oil by combining a generous pinch of each spice with rapeseed oil, salt and pepper. Once combined stir through diced butternut.
3. Remove the butternut from the bowl and layout onto a lined baking sheet. Add reserved seeds into the bowl and stir to coat with any spiced oil left. Layout on to a separate lined sheet. Wrap 4 cloves of garlic drizzled with a little oil in tinfoil.
4. Roast the butternut on the top shelf for 25-35 mins approx. Toss halfway, cook until golden brown and soft. Roast the seeds until golden and crisp (10-15 minutes approx) roast the garlic wrapped in tinfoil for roughly 20-25minutes.
5. While everything is roasting finely dice the onion and gently sweat in a little oil in a preheated large heavy based saucepan.
6. Once onions are softened and translucent add in the roasted butternut, enough water to fully cover and stock cube.
7. Gently simmer for 20-30 minutes until all ingredients have softened. Then blend with a stick blender until smooth.
8. Add in coconut milk (as little or as much as you like) snip the end off the roasted garlic and squeeze out the softened pulp into the soup.
9. Taste and season, add more spice if required. Serve sprinkled with homemade croutons and toasted seeds.



# My Carbonara (not traditional carbonara) ;)



**ChefGoulding@EdmundsWSC**

**Servings: 4 servings**

**Time: 30-40min**

## Ingredients

350 g penne pasta  
200 g smoked bacon lardons or diced  
smoked pancetta  
2-3 tbsp olive oil  
15 g butter  
1 small onion  
2-3 cloves garlic  
1/2tsp dried basil  
1/2tsp dried oregano  
125 ml white wine  
1 heaped tbsp plain flour  
300 ml milk  
100 g mature cheddar cheese  
30 g Parmesan or equivalent  
1/4 tsp English mustard powder

## My story

*This is my take on carbonara. I know it's far from the traditional egg, Parmesan and pancetta one, but my step daughters love it. #tasteofhome*

## Method

1. Gently sweat off bacon in 1tbsp of oil in a preheated frying pan. When the fat is totally rendered down, turn up the heat and stir fry to crisp up. Once cooked remove from the pan and place onto kitchen paper to remove excess fat.
2. Finely dice the onion and finely chop the garlic. Sprinkle the garlic with salt and use the side of a large cooks knife to purée the garlic.
3. Sweat off the diced onion, puréed garlic, dried herbs in butter with 1tbsp of oil. Until fully softened add in white wine and fully reduce.
4. Sieve in flour, stir to form a paste. Add in milk a little at a time stirring continuously to prevent catching. Ensuring it's beaten until smooth with each addition of milk.
5. Heat gently, mixing continuously beating until smooth on a gentle simmer.
6. Cook the pasta as per packet instructions. Grate the cheddar and finely grate Parmesan.
7. Drain off the pasta. Remove sauce from the heat, stir in grated cheese, mustard powder and cooked bacon. Taste and season.
8. Stir to combine and serve topped with a grated Parmesan, cracked black pepper. Feel free to pimp it up with some crushed dried chilli flakes



# Our house dressing recipe



## Ingredients

100 g mayonnaise  
1-2 cloves garlic  
1/2 tsp whole grain mustard  
1/2 tsp honey  
2 tsp balsamic vinegar  
Salt and pepper  
2-3 tbsp olive oil/rapeseed oil  
30-60 ml water



**ChefGoulding@EdmundsWSC**

Servings: 200ml approx

Time: 5mins

## My story

*I like to keep a batch of this made up for bbq season. #tasteofhome*

## Method

1. Peel, finely chop the garlic, sprinkle with a little coarse salt and crush down to a purée with the flat of a large knife.
2. Mix all ingredients together. Adjust with enough water for desired consistency. Taste and season.





# 🥖 Grissini 🥖 (Italian Breadsticks)



Irum Zaidi Home Cooking

## Ingredients

225 g (8 oz) strong white flour  
135 ml (4 1/2 fl oz) lukewarm water  
2 tbsp extra virgin olive oil  
1 & 1/2 tsp salt  
1 & 1/2 tsp dried yeast  
1-2 tbsp grated parmesan cheese (optional)  
Olive oil for brushing

Servings: makes 20 servin

Time: 15min

## My story

*These iconic Italian breadsticks are very easy to make using this Italian breadsticks recipe and taste far better than anything you will get in a restaurant.*

## Method

1. Mix the yeast with the water and leave for 10 minutes to allow the yeast to activate.
2. Sift the flour and salt into a bowl.
3. Make a well in the centre and add in the yeast/water and the olive oil. Mix to a soft, slightly sticky dough.
4. Knead the dough on a floured surface for about 10 minutes until smooth and elastic. (Add the parmesan into the dough and knead it in if using).
5. Roll the dough out to about 15cm x 20cm (6"x 8") on a floured surface. Brush with olive oil, cover and leave to double in bulk (about 1 hour).
6. Cut the dough in half across the shorter length, then cut each half into 10 strips.
7. Stretch and roll each piece of dough to about 30cm (12") long and place on a lightly oiled baking sheet.
8. When the baking sheet is full brush each piece of dough with olive oil. Leave the baking sheet in a warm place, uncovered, for about 15 minutes for the dough to rise a little again.
9. Bake the grissini at 200°C (392°F) for between 10 and 15 minutes until the grissini are slightly brown. Place on a wire rack to cool.
10. #Notes:
11. You'll probably need two baking sheets for the grissini.
12. The bread should crunch when you bite into it. If it doesn't, simply return the grissini to the oven for a few more minutes.
13. Apart from changing the herbs you can also roll the breadsticks in sesame seeds before baking. Delicious!



# 🍏 🍏 Apple Crumble Muffins 🍏 🍏



**Irum Zaidi Home Cooking**

**Servings: makes 12 servin**

**Time: 15min**

## My story

*These apple crumble muffins are soft and fluffy, stuffed with small chunks of fresh apples and topped with rich cinnamon crumble topping. #TasteOfHome*

## Ingredients

For the muffins

- 2 Apples
- 1 Egg, large
- 1/2 cup (120 ml) Milk
- 1/3 cup (80 ml) vegetable oil
- 1 & 1/4 cups (160g) all purpose Flour
- 2 tsp Baking powder
- 1/4 tsp Salt
- 3/4 cup (150 g) Sugar
- 1 tsp Vanilla extract

For the crumble

- 1/4 cup (60 g) Butter, cold
- 1/2 cup (65 g) Flour
- 1/2 cup (100 g) brown Sugar
- 1 tsp Cinnamon

## Method

1. Preheat oven to 350F (175C). Line a 12-cup muffin pan with muffins liners, spray the cups with oil (optional) and set aside.
2. Make the muffins: In a bowl mix milk, oil, egg and vanilla extract. Set aside.
3. In a separate bowl, combine flour, baking powder, sugar and salt.
4. Peel the apples and cut into small chunks. Place apple chunks into the flour mixture and toss well to ensure the apples are well coated.
5. Pour the wet mixture into the dry mixture and mix until combined.
6. Scoop the batter into muffin cups until 3/4 full.
7. Make the crumble: Combine the ingredients for the crumble topping together in a small bowl and crumble together using your finger tips.
8. Sprinkle some crumble on top of each muffin batter. Bake for 20-25 minutes, until a toothpick inserted into the center comes out clean.
9. #9. Let cool before serving.





# Salsa



**Irum Zaidi Home Cooking**

**Servings: 16 servings**

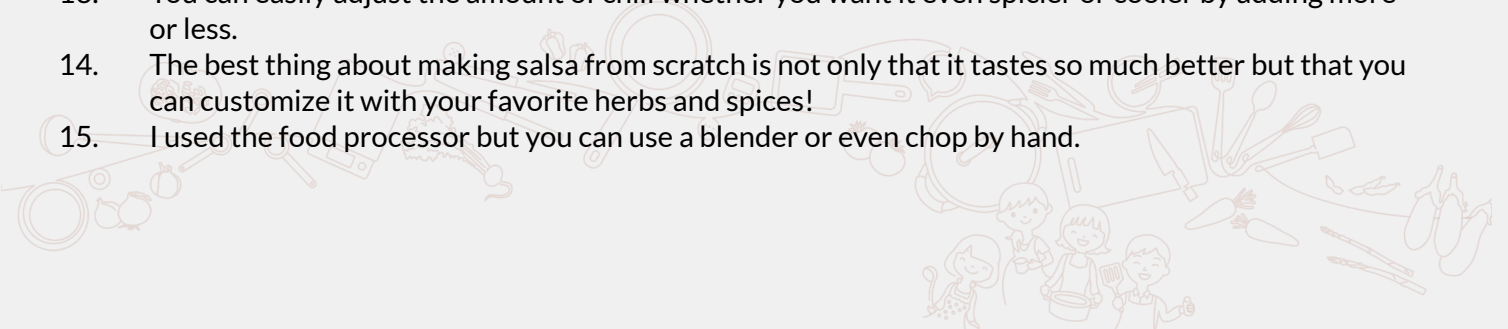
**Time: 10min**

## Ingredients

- 1 (14.5 oz) can whole tomatoes, drained
- 1/2 cup sliced red onion about 1/2 a medium onion
- 2 jalapeno peppers. Adjust to your level of desired spice
- 1/3 cup fresh cilantro
- 3 large cloves garlic
- 3 Tbsp fresh lime juice
- 1/2 tsp chili powder adjust to suit your desired spice
- 1 tsp ground cumin
- 2 tsp granulated sugar optional
- Salt and pepper to taste

## Method

1. Halve and remove seeds and ribs from jalapenos. Quarter tomatoes, juice the lime.
2. Add the garlic, canned and fresh tomatoes to your food processor or blender. Sprinkle in the spices and sugar if using.
3. Top with the onion wedges, jalapenos and lime juice then close and pulse until finely chopped. If you like bigger pieces of tomatoes you can add them in after pulsing the other ingredients.
4. Taste and season with additional salt, pepper, and lime juice.
5. Transfer to a bowl or jars and refrigerate until ready to used. It tasted best after a few hours so the flavors have time to come together a bit.
6. #Notes:
7. Use the freshest ingredients possible especially when it comes to tomatoes. Those found at farmers' markets when in season are the best.
8. Roma are generally more flavorful than big salad tomatoes but you can use cherry, grape, or your favorite tomatoes instead if desired.
9. If your tomatoes are not in season or the best quality you may need to adjust the flavor with a little sugar or honey.
10. Make sure to drain the canned tomatoes of any excess liquid, all we want is the flavor from the whole tomatoes and no excess juice.
11. Don't over blitz the salsa you want some texture. If you prefer your salsa extra chunky add the fresh tomatoes last and just pulse them slightly until they are broken up into chunks.
12. You can chop the onion and soak in lime juice to deflame it and remove some of the bite if you're sensitive to that.
13. You can easily adjust the amount of chili whether you want it even spicier or cooler by adding more or less.
14. The best thing about making salsa from scratch is not only that it tastes so much better but that you can customize it with your favorite herbs and spices!
15. I used the food processor but you can use a blender or even chop by hand.



# Paneer Makhani



**shital**

**Servings: 4 people**

**Time: 1 hour**

## My story

*I went out with my friend for lunch and my sons missed out so decided to make it at home*

## Method

1. I bought chopped paneer so I just opened the pack and covered this in hot boiling water so the paneer stays soft.
2. Add oil to a pan then add tomatoes cloves cinnamon ginger garlic chillies cardamom powder and cashew nuts and mix well till the tomatoes are soft and mushy. Then wait for this to cool down.
3. Then I made a paste of these ingredients to make a paste. And left this aside.
4. Then in the same pan I added butter and cumin seeds and let these pop I then added the paste be careful as it spits. Then add salt chilli powder turmeric powder and jeera powder sugar and ketchup and a teaspoon of garam masala. Mix all this well then drain the paneer and add this to the sauce let this simmer for about 10 minutes. Then sprinkle kasturi methi on top enjoy with chapattis or rice



## Ingredients

2 tablespoons Oil  
2 chopped tomatoes  
3 cloves  
1 cinnamon stick  
1/2 teaspoon cardamom powder  
12 cashew nuts  
4 green chillies  
3 cloves garlic  
1 inch ginger  
2 tablespoon butter  
Cumin seeds  
1 1/2 teaspoon salt  
1 teaspoon chilli powder  
1 teaspoon turmeric powder  
1 teaspoon jeera powder  
Sprinkle of sugar  
Squirt of tomato ketchup  
1/2 teaspoon kasturi methi  
250 g paneer  
Hot boiling water  
1 teaspoon garam masala





# Debes bi tahini (carob molasses & tahini) - the most traditional Lebanese dessert



## Ingredients

1/4 cup tahini  
1/2 cup carob molasses  
Bread (or banana, rice cake...)



Linda L.

## My story

*Chocolate spread and peanut butter who?!*

*This simple combination of carob molasses and tahini is something else and it's perfect to satisfy your sweet tooth. It's the Lebanese most traditional and basic dessert. I just love it 🥰*

*At least once a month, in the evening while dad, me and my siblings are watching tv, mama walks into the living room holding a tray with a bowl of "debes bi tahini" and flatbread. It's dessert time for us! 😊*

*P.S. Carob molasses is a perfect natural sweetener that you can use in cakes, drinks...*

## Method

1. In a small bowl, mix the two lovers: tahini and carob molasses
2. Mix
3. And mix
4. And dip your bread, banana, biscuit... or even spread it on your plain pancakes. Enjoy and Sahtein! ❤️
5. This video is from mama. We always exchange photos and videos of our debes bi tahini bowls. That's how much we love it 😊
6. Let's get to know more about each other by sharing our favourite dishes from home. 🌍👩🍳



# Mama's fake "doughnuts"



## Ingredients

For the dough

1 cup plain flour

3/4 cup water

1 teaspoon sugar

1 teaspoon instant yeast

1/4 teaspoon salt

vegetable oil for frying

Toppings (optional)

custard sugar, or

Custard sugar + cinnamon, or

honey



Linda L.

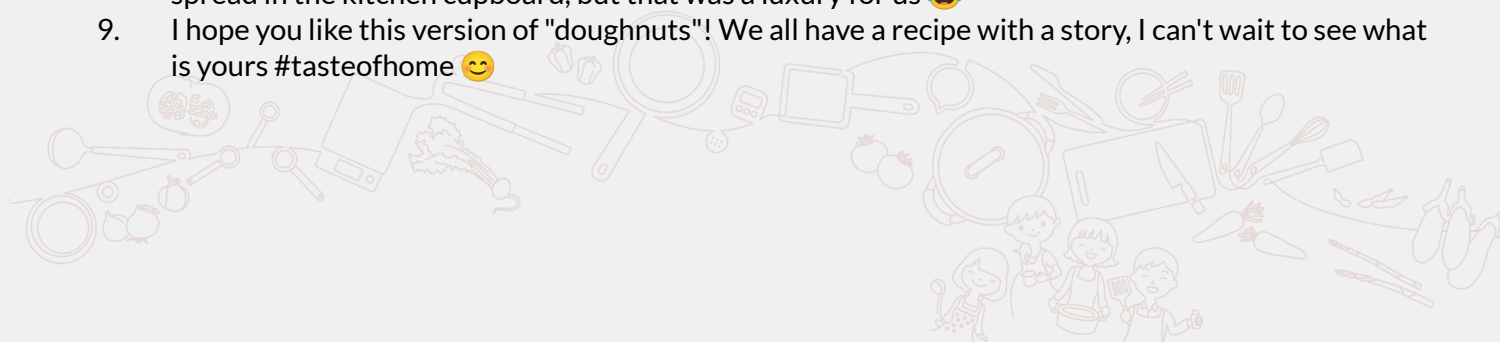
Servings: 8 portions

## My story

As you can tell from the photo, these look nothing like doughnuts, it's fried bread, but that's what my mom would call them to make us devour them! There's nothing special about this recipe other than the memories and how we'd all believe (still to this day) that these are "doughnuts" - or even better, they're mama's doughnuts! 😊❤️

## Method

1. I used the same cup for measurement.
2. Add the flour and salt in a deep bowl.
3. Add the sugar, yeast and water in a cup. Mix together, and leave for a few minutes until you see bubbles formed on the surface.
4. Add the yeast mixture to the flour gradually and mix together to form a dough. Brush the surface with a little bit of vegetable oil, cover with a towel and let it rest for around 45 minutes
5. Once the dough is ready, add a good amount of oil to a pan and heat.
6. Test if the oil is hot enough by throwing a tiny piece of dough in it. If you see bubbles around it then we're ready to start making our "doughnuts"
7. Shape the dough with your hand for a "homey" look 🏠😊😄 and add it to the pan for almost 3 minutes on each side to get this nice golden brown colour
8. Place on a dish with paper towel to absorb the excess of oil. Then sprinkle some sugar and cinnamon while the dough is still hot, or serve with honey. If we're lucky at home we'd have some chocolate spread in the kitchen cupboard, but that was a luxury for us 😊
9. I hope you like this version of "doughnuts"! We all have a recipe with a story, I can't wait to see what is yours #tasteofhome 😊



# Fish in spicy sour soup sincuan style



Ruth Kitchen

## Ingredients

- 2 kg giant snakehead fish
- 1 piece(80gr)tomato slice into 8pieces
- 2 slice ginger
- 3 stalks coriander leaves
- 2 tbsp cooking wine
- For maride the fish bone & fish meat:
  - 1 tsp cornstarch each
  - 1 tsp sesame oil
  - 1 tsp ground pepper
  - 1 tsp soy sauce
- Sours spicy soup made from:
  - 180 gr tomato/2pieces slice into small dince
  - 1 big onion slice into thin sliced
  - 3 pieces small onion slice into small sliced
  - 50 gr rock sugar
  - 1 tsp faciu/dried pepper skin
  - 6 pieces dried chili
  - 50 ml white vinegar
  - 1 tsp salt
  - 1 tbs fish sauce
  - 2 tbs tomato sauce
  - 2 tbs chili beans sauce
  - 4 slice ginger
  - 1,5 L hot boiling water

## Method

1. Cut the fish bone wash clean then drain well after that maride with:1/2tsp cornstarch,1/2tsp ground pepper,1/2tsp soy sauce,1/2tsp sesame oil.
2. -slice into thin sliced the fish meat then wash it well drain then maride with;1/2tsp cornstarch,1/2tsp ground pepper,1/2tsp soy sauce,1/2tsp sesame oil
3. Sauteed the ginger,small Onion, Big onion until fragrant then add the small dince tomato & dried chili sauteed for 2minutes add 1,5L hot boiling water then add in then rock sugar,faciu/driven pepper skin, White vinegar, tomato sauce,fish sauce, chili beans paste,salt cook in medium flame for 30minutes.
4. -then trow way the ingredients just keep the soup base
5. -then put to boil add 8
6. sliced tomato put to boil for 5minutes
7. Sauteed the 2slice ginjer until fragrant add then fish bone fried until golden brown add cooking wine then put into the spicy sour soup cook for 5minute
8. -then add the fish meat cook for 3minute, springcle coriander leaves
9. Ready to serve



# Cadbury Chocolate Mousse



## Ingredients

250 g Cadbury Dark Cooking Chocolate  
125 g Philadelphia Cream Cheese  
1/2 Cup Sugar  
1 Egg  
600 ml Thickened Cream, lightly whipped



**Jesse**

**Servings:** 4-6 servings

**Time:** Chill for 2 hours. 10 Min

**Prep**

## Method

1. Beat the cream cheese, sugar and egg until smooth
2. Melt the chocolate on a double boiler or in a microwave. Allow cooling to room temp.
3. Once cooled add the chocolate to the cream Cheese mixture and stir through until combined.
4. Stir in the cream, again stirring until well combined.
5. Chill until required, at least 2 hours
6. Pipe or spoon into glass bowls, chocolate cups or use as a filling for desserts such as meringues.





# Kashk



## Ingredients

- 1/2 cup short grain rice
- 1/2 liter milk
- 1 liter chicken broth
- 1 chopped onion
- 1 tablespoon flour
- 1/4 cup water
- 2 tablespoons ghee to fry onion



**Sondus**

**Servings: 2 people**

**Time: 1 hour**

## My story

*An old and traditional recipe in Egypt that usually made from wheat, but our lovely grand mums made it from Egyptian rice.. This recipe always takes me back to my grandmother's time #tasteofhome*

## Method

1. Put the broth in a deep saucepan and let it boil over a low heat.
2. Wash the rice well, then put it in the broth and let it boil over a low heat for 20 min until it's cooked.
3. Add the milk and let it boil for 10 minutes.
4. Mix the water with the flour and pour it over the mixture while stirring.
5. Add salt to taste, let the mixture for 2 minutes to get it thick, and then turn off the heat.
6. In a frying pan put the ghee and let it heat, and then put the chopped onion and fry it until caramelized.
7. Pour the ghee over the kashk mixture, stir it, and let the caramelized onion for decoration.
8. Pour the kashk into the dishes and garnish it with caramelized onions, usually served alongside Chicken and toasted pita bread.



# Pease Pudding (aka Geordie Hummus) 🍷



Sonia

## Ingredients

- 200 split yellow peas
- 1 onion, peeled and quartered
- 1 carrot (I used 4 small rainbow carrots)
- 2 bay leaves
- 2 tbsp malt vinegar (or cider vinegar if gluten free)
- 1 1/4 tbsp light tasting olive oil (or butter is more traditional)
- 1/2 tsp salt
- Pinch black pepper

## My story

*Pease pudding is so common in the NorthEast where I grew up that I assumed everyone ate it. But when I moved to Bristol no one had even heard of it! You can occasionally find it in tins down here but it is not good and nothing like the real thing!*

*We used to buy pease pudding in styrofoam tubs from a free standing fridge in the local butchers shop. It's yellow not green, as it's traditionally made with yellow split peas. You can have it thick and sliced when it's chilled, it's fab in ham sandwiches. Or warm and loosened up to serve with thick slices of gammon.*

*Traditionally it's blended smooth but I like it beaten so it retains some texture. I've made a few changes to accommodate our dietary limitations, but it's as delicious as I remember it ❤️*

## Method

1. If you have peas that need soaking then soak them overnight. My peas don't need soaking.
2. Add the peas to a large saucepan with the carrot, onion and bay leaves.
3. Cover with cold water (until just covered), bring to the boil then reduce to a simmer for 1 - 1 1/2 hours. You want the peas to be really soft but still with some texture.
4. Remove the onion, bay and carrot. Use a wooden spoon to beat the peas and mix in the vinegar, olive oil, salt and pepper to taste.
5. You can serve the peas hot or cold as you like.



# Baby Potatoes With Garden Mint



## Ingredients

- 500 g baby potatoes
- 1 tbsp fresh chopped mint
- Sea salt and pepper
- 1-2 tbsp good quality extra virgin olive oil



Sonia

## My story

*It's hot hot hot 🥵 I don't want to eat anything warm at the moment but I had some baby potatoes to use up so I boiled them, dressed them while hot with olive oil and mint from the garden, and then chilled them. My Mum used to make this simple side dish for us as children and although I wasn't that fond of it then, I really enjoy it now and it reminds me of her! #TasteOfHome #cookingwithherbs*

## Method

1. Boil the potatoes in salted water until tender (about 20 minutes or so). Drain then add back to the warm pan.
2. Add the olive oil, mint, salt and pepper (to taste) to the pan. Stir well then set the pan aside to cool. Then chill in the fridge.



# Grandma's Pasta and Cheese Pie



**Kimwlos Kimwlos**

Servings: 16 servings

Time: 2 hours 30min

## Ingredients

For the phyllo

600 gr all-purpose flour

200 ml tap water

50 ml extra virgin olive oil

10 ml good wine vinegar

1 Pinch salt

For the stuffing

800 ml full fat fresh milk

4 medium eggs

150 gr chopped macaroni or any short shaped hollow pasta

50 ml extra virgin olive oil

500 gr feta cheese (preferably goat's feta cheese)

Extra ingredients

150 ml extra virgin olive oil for the phyllo

100 gr cornflour to help you spread the phyllo bough

## My story

*The recipe that most reminds me of home is my grandma's recipe for cheese and pasta pie. It is filling, it is tasty and it is a pure #TasteOfHome 🥰*

*It is actually a pie with hand made phyllo dough, filled with a mixture of short shaped hollow pasta, milk, eggs and feta cheese. So fulfilling, so yummy, sooooo good!*







