

We cook our favourite dish.

texts



Text 1

Today I'm going to make a chilli-sauce. That is something very important here in Mexico. You need a proper 'salsa' in order to accompany your food. So first I'm going to cook some chilis and some carrots. The water is boiling and now the chilis and the carrots have to cook until they are soft and easy to process. That will take about 10 - 15 minutes. In order to make our sauce, we first have to crush and to grind some garlic and some salt. We use a molcajete for doing this. This is a traditional Mexican tool you use in the kitchen. Now I have crushed and ground the garlic and the salt and I have added the chilis. So now I have to grind the chilis in order to achieve a certain consistency and pulp in the molcajete. Now the chilis are ground and it is a really nice consistency, a really nice green colour now and it's already really hot. I'm really looking forward to it. Now I'm going to add the carrots and grind the carrots. So we are almost done with our sauce. We are just lacking a bit of cream and a bit of lemon juice to make it a bit durable and after adding the sauce and the cream we are done with it. And our sauce is ready. Bon appétit.

Text 2

I'm going to bake a zucchini-carrot-cake today. That's quite simple and it is very tasty. I need carrots for that, zucchini, three eggs, margarine or another type of fat, milk, about a cup of milk, flower, about 200 gram of flower, sugar and that's all. Quite easy. First we need to melt some margarine and then we will mix it with a bit of sugar. It's about 200 gram of margarine and around a 100 gram or 150 gram, depending on your preferences, of sugar. So we mix the margarine and the sugar and then we go to the next step. the next step is separating the egg-white from the egg yolk. The egg yolk we mix with the sugar and the melted margarine and the egg-white we whisk until we have a proper foam, a proper egg snow. Now we mix our margarine and our sugar with the egg yolk and the whisked egg-white with a cup of milk, the 200 gram of flower and 1 or 2 teaspoons of baking soda. This is now our dough and now we take a grater and we will grate our zucchinis and the carrots into our dough. Now we are done with our dough and we have to butter a baking tin now in order to bake the dough in the oven. For that

reason we use some margarine and butter the baking tin. Now our cake is in the oven and we are going to bake it by a 170, 175 degrees for about half an hour, up to 40 minutes. That depends a bit on your oven. And ready. Enjoy your cake.