

Salade de Boeuf

Romania

Ingredients:

4 chicken thighs (or 1 pound of beef)
4-5 carrots
1 parsnip root
1 parsley root
1 celery root (1/2 for a large root)
7-8 large sour pickles
1 potato
mayonnaise
a pinch of salt
horseradish mustard

Instructions:

Boil the vegetables and the meat in the soup, and remove.

Cut the meat, the potato, the carrots, parsnip, parsley, the celery root and the pickles into very small cubes.

Mix everything and add just enough mayonnaise to bind the ingredients together. Put into a serving bowl, cover with a very thin mayonnaise layer.

You can decorate with olives and fine slices of red peppers.

Serves 8

Cook's note:

This easy appetizer recipe is a Romanian traditional food, despite the French sounding name. Salata de Boeuf (Beef Salad) can actually be made with beef or chicken.

Amalia-Diana Prodan

Chicken Curry

Philippines

Ingredients:

2 tablespoon rapeseed oil
500 gr chicken breast
(sliced to your desired size)
2 big potatoes quartered or diced
2 big carrots sliced
2 tablespoons curry powder
1 1/2 can coconut milk
1 bell pepper sliced
4 cloves garlic crushed
1 small onion quartered
100 grams ginger (cut into strips)
1TBS lemon juice
2 cups water
2 jalapeños or hot red long chilies
Salt to taste

Instructions:

Warm oil, sauté the ginger, then garlic and the onion, then add the chili.

Put in the curry powder, sauté for a few seconds, then add the chicken, salt and the lemon juice.

Do not mix, just cover until the pinkish color of the chicken meat is gone, then stir it and continue to simmer for 5 minutes over medium heat.

Add the water and bring it to boil. Once it is boiling, add the potatoes and carrot, simmer until half cooked.

Once cooking is almost done, add the bell pepper and coconut milk, simmer until it is done, about 5-10 minutes.

Serve with steamed rice, with love & smile.

Jennifer Tamson Alcoriza

Earth & Snow

India

Ingredients:

*4 slices bread,
ground in a blender to make crumbs*
100ml fresh cream
2 TBS cocoa powder
2 TBS drinking chocolate
3 TBS Boora sugar (castor or icing sugar)
1 pk Bourbon biscuits
1 TBS chocolate sauce
3 TBS condensed milk
500g vanilla ice cream
100g dark chocolate, grated

Instructions:

Mix cream, cocoa powder, drinking chocolate, chocolate sauce and condensed milk to a semi thick consistency. Add bread crumbs and blend well. Break the biscuits into medium size and arrange in small dessert bowls. Pour over the chocolate and crumb mixture and refrigerate. Before serving, top each bowl lavishly with ice cream and sprinkle chocolate on top.

See how the snow covers the earth!

Sharmila Rao