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Canada- Beaver Tail

Ingredients: Yeast, water, sugar, milk, vanilla, eggs, oil, flour

Instructions:
1. Stir yeast, warm water and sugar together.
2. After a few minutes add milk, vanilla, eggs, oil and flour.
3. Mix for 5 minutes and let rise for 30 minutes.
4. Take a handful of dough and make an oval shaped tail.
5. Cook at 385°F until it looks brown and after toss the tail in sugar.
Germany - Kohlroulade (Cabbage Roll)

Ingredients: White cabbage, minced meat, onions, old roll, egg, bacon, soup stock, cream, salt, pepper, mustard, paprika powder

Instructions:
1. Pick cabbage leaves and clean them.
2. Mix minced meat with egg, soaked roll, mustard, diced onions, salt, pepper and paprika powder.
3. Make small piles and put them inside the leaves.
4. Roll the leaves, tie them together and roast them gently.
5. Put bacon and soup stock in.
6. Get the cabbage roll out and put the cream in to make a sauce.
7. Serve the cabbage roll with the sauce.
India- Pav Bhaji (Bread and mix vegetable)

Ingredients: Potato, Tomato, Onion, capsicum Turmeric, Black cumin, cauliflower, green peas, pav bhaji masala, red chilli powder, dinner roll, ginger garlic paste

Instructions:
1. Boil potatoes, peas and cauliflower
2. Diced onions and fry them in a pan with oil and black cumin seeds
3. Once onions are brown, add ginger garlic paste, turmeric, pav bhaji masala, red chilli powder
4. Add tomatoes and cook until they become pulpy
5. Mash the potatoes and add to the pan
6. Add capsicum, cauliflower and peas
7. Add water and let it come to boil
8. Cut dinner rolls in half, apply butter and toast them.
Indonesia- Gado-gado (Indonesian Salad with peanut sauce)

Ingredients: peanut oil, onion, garlic cloves, red chilies, crunchy peanut butter, coconut milk, water, ketjap manis, tomato sauce.
Vegetables: potatoes, carrots, green beans, cabbage (shredded), hard-boiled eggs, bean sprouts, cucumber, firm tofu, unsalted peanuts

Instructions:
1. Prepare the veggies. Cut everything to bite size. Any veggies are fine, above is just a list of ideas.
2. Heat the oil in a pan, add the onion and garlic and cook low for 8 minutes, stirring regularly.
3. Add the chili and shrimp paste and cook another minute. Remove from heat and add peanut butter. Stir until well mixed.
4. Return to heat and add coconut milk and water. Bring to a boil, stirring constantly.
5. Reduce the heat; add kecap manis and tomato sauce. Simmer another minute and allow to cool.
6. Arrange the vegetables on a plate and drizzle with the sauce. Leave most of the sauce in a bowl for dipping.
Spain- Spanish Paella

Ingredients: Chicken, rabbit (or duck), salt, olive oil, chopped green bell peppers (optional), sweet paprika, diced or grated tomatoes, water (preferably hard water), boiled snails (optional), large haricot beans, small haricot beans, runner beans or pole beans (fresh only), saffron, short-grain, white rice, branches of fresh rosemary

Instructions:

1. Clean the snails, poultry and rabbit thoroughly. Cut the poultry and rabbit into small pieces and salt them generously.
2. Pour olive oil in a paellera and, when hot, sauté the poultry and rabbit pieces until golden brown.
3. Add green peppers and sauté for one minute. Add the garlic and sauté until brown.
4. Add the paprika followed quickly by the tomatoes. Sauté until the tomatoes become dark and pulpy and the mixture has reduced a bit. Add the water and bring it to a rolling boil.
5. Then add the snails, fresh haricot beans, runner beans (or green beans) and saffron (or food coloring). Allow the mixture to boil for 10 minutes over a high flame.
6. Add the rice and stir it using the rice skimmer. Then, once again with the skimmer, spread it over the bottom of the paellera. The coating of rice should be one centimeter thick. Let it cook over a high flame for 10 minutes.
7. Then reduce the heat to medium and let it simmer for four minutes. Add the canned haricot beans and reduce the heat again to low and let it simmer for another four minutes. Taste the rice about once every four to five minutes. You'll know it's done.
8. Remove the pan from the heat when the rice is almost dry and place the rosemary branches on top. Cover with a clean, white towel (a white towel prevents dye from leeching onto the paella) and wait five minutes before serving to allow the rice to absorb the remaining broth.
China- jiaozi(dumplings)

Ingredients: Flour & water, salt, pepper, oil, onion, ginger, garlic, pork & cabbage, beef & carrot, shrimp & cucumber

Instructions:

1. Flour fermentation and roll it.
2. Vegetables and meat cut into very small pieces, mix them and then put in condiments.
3. Se small pieces of flour to contain the mix of vegetables and meat and pinch the flour into shapes.
4. Put dumplings in boiling water and add cold water 3 times.
Costa Rica - Chifrijo

Ingredients: black beans, white rice, pork, tomato, red onion, coriander, lemon juice, avocado, tortilla chips

Instructions:
1. Cook the rice until it has grown and its loose
2. Cook the beans
3. Fried the pork, and then cut it in small cubes
4. Chop the red onion and let it rest for 5min in the lemon juice, chop the tomato in small cubes, and chop the coriander. After the onion is done mix the tomato, the red onion, the coriander.
5. In a bowl, place the rice in the bottom, then the beans, then the pork and finally the fresh mix vegetables. Place some slides of avocado on the top, enjoy it with the chips.
Greece- Traditional Greek Pie

Ingredients: olive oil, vinegar, water, salt, feta cheese, egg, pepper

Instructions:
1. Put flour in a bowl and add olive oil, vinegar, water and salt
2. Divide the dough in four balls.
3. Cover the dough in with a moist towel and let it rest.
4. Crumble the feta cheese in a bowl, break the egg inside a bowl and sprinkle with black pepper and mix until uniform.
5. Roll out the dough ball using a rolling pin into a really thin pastry.
6. Brush pastry with olive oil and sprinkle the filling.
7. Fold the pastry into a roll and twist the roll into a snail.
8. Bake in preheated oven at 180 deg C until the pie is brown.
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