

## 7 British typical dishes to taste once in your life!

### Number one: Fish and chips.

Fish and chips is a hot dish of English origin and an early example of culinary fusion, consisting of fried battered fish and hot chips. It is a common take-away food. The Fish & Chips is a bit 'as the crepes for France: go to England without having eaten a plate of Fish & Chip is like not being there at all!

### Ingredients:

Codfish = Fillet 500gr; Potatoes = 500gr.



### Number two: Cupcake.

Is a small cake designed to serve one person, which may be baked in a small thin paper or aluminum cup. As with larger cakes, icing and other cake decorations, such as candy, may be applied.

### Ingredients:

Flour = 120 g; Sugar = 120 g; Butter = 120 g; 2 eggs; 1 pinch of salt; yeast = 3gr; The skin of lemon; 1 berry of vanilla.



### Number three: Pudding.

Pudding is a kind of food that can be either a dessert or a savoury dish. Dessert puddings

are rich, fairly homogeneous starch- or dairy-based desserts such as rice pudding, steamed cake mixtures such as Treacle sponge pudding with or without the addition of ingredients such as dried fruits as in a Christmas pudding.

**Ingredients:**

Margarine = 200gr; Raisin of Corinto = 350gr; Raisin sultana = 200gr; Raisin wilted = 200gr; 50gr mix of candy; 25gr of almond grind; Flour = 175gr; 2 spoonful mix of spices (cinnamon or ginger); 1 spoonful of muscat walnut; 175 g di crumb of bread (nothing crust); Cane sugar = 700 g; 2 eggs; 1 spoonful of molasses; 4 teaspoon of milk; 2 spoonful of brandy; Holly for decorate.



**Number four:** Red Velvet Cake.

Red velvet cake is a chocolate cake with either a dark red, bright red or red-brown color. It is traditionally prepared as a layer cake topped with cream cheese or cooked roux icing.

**Ingredients:**

Flour = 00,440gr; Butter = 170gr; 3 eggs; Sugar = 450 g; 6 spoonful of food colouring (red liquid); 16gr of cocoa bean; 6gr di vanilla; Salt = 9 g; Yogurt = 370gr; Cider vinegar = 7,5gr; Bicarbonate = 7 g.



**Number five =** Porridge.

Porridge is a dish made by boiling ground, crushed, or chopped starchy plants – typically grain – in water and/or milk, often with flavorings. It is usually served hot in a bowl. It may be sweetened with sugar, honey etc. and served as a sweet dish, or mixed with spices, vegetables etc. to make a savoury dish.

**Ingredients:**

Porridge oats; Milk; Sugar; Honey; Fruit; Water.

**Number six = Pie.**

A pie is a baked dish which is usually made of a pastry dough casing that covers or completely contains a filling of various sweet or savoury ingredients. Pies are defined by their crusts.

**Ingredients:**

Butter melted = 50gr; 2 eggs; Sugar = 150 g; White chocolate = 50 g; 50 ml of mint syrup;  
Milk = 100gr; 50 g. chocolate  
Cream =

**Number seven = Roast-beef all'inglese.**

Roast beef is a dish of beef which is roasted in an oven. Essentially prepared as a main meal, the leftovers can be and are often served within sandwiches and sometimes are used to make hash. In the United Kingdom, United States, Canada, Ireland, New Zealand and Australia, roast beef is one of the meats traditionally served at Sunday dinner, although it is also often served as a cold cut in delicatessen stores, usually in sandwiches. Roast beef is a signature national dish of England and holds cultural meaning for the English dating back to the 1731 ballad "The Roast Beef of Old England".

**Ingredients:**

Roast-beef = 1kg; Butter = 30 g; 2 spoonful of flour; 1 spoonful of mustard; Pinch of salt; Black pepper; Red wine = 3-4 spoonful.

