COOK BOOK

LORDS OF POTS

State Dubna University 2019

Students are talented, creative and sometimes hungry people. In this leaflet they share their favorite recipes. Cooking is a holiday that is always with you. And it is a double holiday if you can enjoy it with your nearest and dearest.

Irina Vasilevskaia

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PART 1 STARTERS

1. **Russian Okroshka on Kefir** from Nikita Dyl’din

**Ingredients:**

Boiled sausages 400 g

Potatoes 4

Cucumbers 5 average

Kefir 500 g

Herbs to taste

Sour cream to taste

Salt a bit

**Procedure:**

1. Cut the sausage into small cubes. For healthier option boiled chicken breasts can be used.
2. Cut cucumbers into small cubes. If they have bitter taste, peel their skins.
3. Cool down boiled chicken eggs, peel the shells and cut them into small cubes.
4. Finely chop fresh herbs, spring onions are ideal!
5. Peel boiled potatoes and cut them into small cubes.
6. Take a large bowl and put all the ingredients together: potatoes, cucumbers, sausages, eggs and herbs.
7. Traditional Okroshka is poured with Kvass, but I insist on kefir as a more healthy choice. Mix thoroughly. Cool down.
8. Serve every plate with some sour cream, salt and pepper.
9. **Pepper and Cheese Omelet** from Darya Nazarova

**Ingredients:**

Eggs 3

Pepper 1 (green or red, or both in halves)

Cheese 40 g

Salt whisper

Mayonnaise 6 drops

Oil for frying

**Procedure:**

1. Beat the eggs with a whisk in a bowl.
2. Add salt and mayonnaise to the eggs and whisk thoroughly until smooth.
3. Grate the cheese on a coarse grater.
4. Dice the pepper.
5. Heat oil in a frying pen. Then put pepper in it and fry about a minute.
6. After that pour the egg mixture into the frying pan and sprinkle the cheeses on top.
7. Fry the omelet under a closed lid over low heat for 3-4 minutes on each side.

The dish is ready to serve!

1. **Crab Salad**from EgorKozlov

**Ingredients:**

Crab sticks 250 g

Corn 200 g ( 1 can)

Eggs 4

Rice 100 g

Cucumber 1 (from a green-house)

Mayonnaise 4 tablespoons

**Procedures:**

1. Boil rice until ready with a bit of salt.
2. Chop crabsticks into small square pieces.
3. Boil eggs hard and cut them into the same square pieces, as you did with crab sticks.
4. Cut cucumber into small pieces. If the skin doesn’t taste bitter, then you don’t have to peel it.
5. Mix all the ingredients together – crab, eggs, corn, cucumber and rice.
6. Add mayonnaise and mix thoroughly.
7. Line a salad bowl with a cling film and put the salad into it. Press firmly. Cover with a nice serving plate and then turn it over. Remove the cling film.
8. Garnish the salad to your taste and serve. Enjoy!

P.S. If you are too busy to bother about décor, serve in high glasses. Taste will be terrific anyway!

1. **Right Salad** from Irina Prokof’eva

**Ingredients:**

Eggs 2

Tomato 1 big or 1,5 medium

Lettuce 1 pack

Chicken breast 200 g

Sunflower oil 2 tablespoons

Olive oil 1 tablespoon

Spices Red sweet pepper grind

**Procedures:**

1. Boil eggs and peel them. Then they can be either chopped with a knife or crushed with a fork.
2. Wash the tomato and chop it into small pieces.
3. Take 4-6 large leaves of salad from the pack, wash them, dry and tear with your hands (to preserve more vitamins).
4. If you want this salad to be healthy, chicken should be boiled.
5. If you want to have some special taste (my favorite!), it should be fried in spices. Cut the chicken into small pieces (1+1 cm) or medium stripes.
6. Sprinkle chicken with red sweet pepper grind and fry it in sunflower oil until golden brown.
7. Take a salad bowl, mix eggs, tomato, salad and chicken together.
8. Stir olive oil and sunflower oil, (whisper of soya sauce will do it good!) in a high glass with a fork, add salt and pepper and pour the sauce into the salad. Stir tenderly again.

Bon Apetit!

1. **Chicken Salad** from Smagina Anna

**Ingredients:**

Chicken breast 1 piece

Carrot 1 piece

Onion 1 piece

Red beans 1 can

Eggs 2-3 pieces

Mayonnaise 5 tablespoons

Vegetable oil 2 tablespoons

Salt and pepper to taste

**Procedures:**

1. Peel and dice the onion.
2. Peel and wash the carrots. Then grate them.
3. Fry the onions and carrots with oil. Send them to the salad bowl.
4. Boil and cool down the chicken. Cut it into cubes and add to the salad.
5. Meanwhile boil and cool down the eggs. Grate them and add to the salad.
6. Now it is turn of red beans to go to the salad.
7. Season with mayonnaise, add salt and pepper to taste, stir.

Bon appétit!

P.S. If you want the salad to have a really fantastic taste, add some smoked salmon (200 g) and buy grilled chicken in the supermarket instead of the boiled one. The change will make it both unhealthy and miraculous. Don’t send “Thank you” cards!

1. **Tuna Fish Salad** from Nikita Glazunov

**Ingredients:**

Tuna fish drained 200 g

Pickles several

Eggs 4 pieces

Rice 100 g

Carrot 1 big

Mayonnaise 4 table spoons

**Procedures:**

1. Prepare all the necessary ingredients. Cook rice until ready with a bit of salt.
2. Boil the carrot until soft. You can pre-cut it in halves to decrease time of cooking.
3. Drain water from the tuna fish tinned can. Mind the amount. If the pieces are large, smash them with a fork.
4. Boil eggs hard and cut them into small pieces.
5. Cut pickles into small pieces.
6. Mix all the ingredients in a bowl, add mayonnaise and mix well.
7. Take 4 tea-bowls, fill them with salad, press and turn them over. Garnish on salad leaves.

Enjoy!

**7.Cesar Salad** from Anna Nesmashnaya

**Ingredients:**

Green salad 1 bunch

Chicken breast 300 g

Tomato 1 piece

Parmesan cheese 200 g

Garlic 1 clove

White bread 4 slices

Butter 50 g

Salt a bit

Cesar Salad Dressing 1 bottle ready-made

**Procedure:**

1. Wash lettuce under running water, dry it and put aside in the fridge.
2. Wash chicken fillet, dry and cut into small thin stripes.
3. Melt half of butter in a frying- pan. When it is hot, add 2-3 cloves of garlic, cut into small pieces.
4. Stir and add stripes of chicken. Fry until golden brown. When chicken is ready, put the stripes into a salad bowl.
5. Cut the bread into small cubes (1 by 2 cm) and fry them in the same frying –pan with the rest of butter and garlic cloves. Stir all the way so that they do not burn.
6. Grate parmesan as finely as possible.
7. Dice the tomato and tear salad leaves.
8. Add tomato, salad leaves and parmesan cheese to the chicken (into salad bowl).
9. Mix well all the ingredients and add some salad dressing to your taste. Decorate with crutons.

P.S. If you don’t like ready-made salad dressings, try to make yours. Take some mustard, egg yolk and lemon juice. Shake well in a bowl with a fork. Don’t be afraid to get dirt! Cesar is worth it!

**PART 2 FAST SNACKS**

1. **Hot Sandwich “a la Italiano”** from Maxim Losev

**Ingredients:**

White bread 2 slices

Cheese 2 slices

Sausage (salami) 2 slices

Good tomato 2 slices

Basil 3 leaves for décor

**Procedures:**

1. Take two slices of bread (2 cm high for boys and 1 cm high for girls) and put them on a cooking board.
2. Take some cheese and some sausage and cut two slices of each one from them (5 mm thin and nice!).
3. Cut two slices of tomato.
4. Now take first piece of bread, put a slice of sausage on it, then a slice of cheese, then a slice of tomato. Repeat the layers of sausage-cheese-tomato.
5. Cover Italian sandwich with the second piece of bread.
6. Put the sandwich into the microwave oven (800 MH) and cook it for 1,5 minutes, until the cheese melts.
7. Decorate with basil.
8. **Envelopes with Secrets** from Danila Torshin

**Ingredients**

Lavash 1 sheet

Ham 100 g

Cheese 100 g

Chicken egg 1

Vegetable oil some

Salt and spices to taste

Ketchup some

Mayonnaise some

**Procedures**

1. Chop the ham finely.
2. Grate the cheese on a fine grater.
3. Put cheese and ham into a bowl, add some ketchup and mayonnaise as desired. Mix well.
4. Take a sheet of lavash and cut it into rectangles with a width of 9-10 cm.
5. Cut lavash into long stripes 10 cm width.
6. Put the filling on the sheet and then fold the triangular envelope so that the filling does not stick out.
7. Break the eggs into a bowl and add spices to taste. Mix with a fork.
8. Dip the envelopes in the eggand fry them on a pre-heated pan until golden brown.
9. “**Gitelmanus**” from Roman Konarev

**Ingredients:**

White bread 1 loaf

Chicken nuggets 300 g

Pickles 2-3

Cream cheese several pieces

Ketchup some

Mayonnaise some

Folia paper

**Procedures:**

1. Empty the loaf so that top crust remains intact.
2. Fry the nuggets.
3. Slice the pickles.
4. Then carefully fill the empty loaf with this stuff: one layer of nuggets, some chopped pickles, slices of cheese (the best is Finnish, ready-sliced). Repeat until the loaf is filled.
5. Cover the loaf with its top-crust and then wrap in a foil paper.
6. Press it down with something heavy.
7. Free the loaf after an hour and cut it into the required number of pieces.
8. **Blini Snack**  from NastyaShershavikova

At first you need to cook Nastya’s Own Blini

**Ingredients:**

Eggs 2

Milk 300 ml

Sugar 2 spoons

Salt 1 tea spoon

Flour 8 table spoons

Soda with vinegar 1 tea spoon

Vegetable oil for frying

**Procedures:**

1. Mix eggs, sugar and salt in a deep bowl.
2. Add milk and whisk everything.
3. Add flour in small portions of 2 table spoons while stirring constantly.
4. Then quench the soda with vinegar and add the mixture to the dough.
5. Heat a frying pan until medium hot, add a little vegetable oil and ladle some blini mixture in the middle.
6. Cook the blini on one side first until golden brown, then turn it over. Bake the other side.
7. Assemble blini on a large flat plate and grease each one with butter.
8. Keep them warm until they are ready to serve.

P. S.

If you want to cook a nice snack, fry the blini on two sides, but make the second part a bit under-fried. Put a fine slice of cheese and a fine slice of salami on one half of blini (the one that was totally fried), very quickly fold the blini and fry both halves till the end.

If you find some mushrooms or salmon, you may change the stuffs. It is going to be fine anyway.

**PART 3. MAIN COURSES**

1. **Home-made Chicken** from Zemlin Maxim and Michael Leonov

**Ingredients**

Potatoes 6 average

Chicken 1 average

Sour cream 200 g

Salt to taste

Spices your favorite

**Procedures:**

1. Cut the chicken into equal pieces.
2. Take a large bowl and mix sour cream with spices in it.
3. Marinate the chicken for some time.
4. Meanwhile wash and peel potatoes.
5. Cut potatoes into large cubes and salt them.
6. Peel and chop the onions.
7. Put everything into the baking bag and carefully fix it.
8. Bake the bag for 40 minutes at a temperature of 180 degrees C.

Don’t eat the chicken with a baking bag!

1. **King’s Meat in the Oven** from Svetlana Klueva

**Ingredients:**

Pork meat 200 g

Onion 1

Tomato 1

Cheese 50 g

Mayonnaise 50 g

Salt to taste

Ground pepper to taste

**Procedures:**

1. Cut the pork into medallions (slices)about 1 cm thick and beat them with a cooking hammer on both sides.
2. Add salt and pepper to the meat and put it on a baking tray. In order to prevent the meat from sticking to the tray, put some foil on it.
3. Spread drops of mayonnaise on slices of meat throughout each piece.
4. Chop the onion and spread it on top of the meat.
5. Cut the tomato into circles and spread it on top.
6. Grate the cheese on a coarse grater. Sprinkle it on top.
7. Send the tray into the oven, pre-heated up to 180 degrees, until the meat is completely ready. It is about the hour in time.
8. Enjoy this meat with rice, pasta or mashed potatoes!

If you want to impress somebody, change tomato to pine-apple (sliced in a can).

1. **Student Buckweat** from KseniaMitrofanova

**Ingredients:**

Chicken meat 200 g

Buckwheat 1 glass (200 g)

Onion 1

Carrot 1

Sunflower oil some

Salt and spices to taste

**Procedures:**

1. Put buckwheat in boiling salt water. Cook the buckwheat until cooked.
2. Finely chop the onion.
3. Cut the carrots into small stripes.
4. Pour some oil into a pre-heated pan, put there onions and carrots. Fry until golden.
5. Put the content of the pan in a plate. Don’t wash the pan.
6. Cut the chicken into small pieces.
7. Put the meat in an oily pan. Salt the meat. Fry until cooked.
8. Mix all prepared ingredients in one pan.

Enjoy and do not give thanks!

1. **Pork fried with potato “a la Rus”** from VyacheslavGalenko

**Ingredients**

Pork 500 g

Potato 6 medium

Onion 1 small

Carrot 1 small

Oil 200 ml

Spices optional

Salt, pepper to taste

Procedure:

Procedures:

1. Cut potatoes, meat, carrot and onion into small pieces, no more that 1 cubic cm.
2. Pour oil into a pre-heated frying-pan.
3. Put meat and onion into the frying-pan and fry over medium heat for 6 minutes.
4. Add salt, pepper and other spices if necessary.
5. After that add the rest of the potatoes and carrot.
6. Fry the dish over medium heat for about 20 minutes, stirring every 5 minutes.

Serve hot! It will keep you warm and happy in Russian Winter.

P.S. Instead of oil, you can use pork fat (100 g). Heat it until flushes and then follow stages 3-6).

1. **Pilaf** from AlekseiVasin

**Ingredients**

Meat 1 kg

Rice 1 kg

Carrots 1 kg

Onions 4 pieces

Garlic 2 heads

Hot red pepper (fresh) 2 pods

Salt to taste

Vegetable Oil 250-300 ml

Spices (cumin, barberry and black pepper grated) 2 tea spoons

**Procedures:**

1. Cut meat into average pieces (2by 2 cm or a bit larger).
2. Cut onion into cubes and carrots into a bit larger cubes. Carrot stripes are OK too.
3. Take a large caldron, pour oil into it and heat it well.
4. Now it is time to put onion in it.
5. Then put meat inside and fry them well together.
6. Put carrot inside. Fry.
7. Meanwhile wash the rice well – several times, put it in a caldron, mix and pour some boiling water. Water should be higher than rice-level by 2-2,5 cm. Add salt and spices.
8. Wait until the water boils (and do not cover the caldron!).
9. If the water is not enough, add some more. If the level of water is fine, do nothing!
10. Once it boils, add whole heads of garlic, peeled from the top husk and pods of hot red pepper.
11. Reduce the heat to a minimum, cover with a lid and leave the pilaf cooking for 20 minutes.
12. After 20 minutes do a final check: if the rice is still raw, add some water. Cover caldron again and cook until rice gets an “al dente” state ( not too soft)

**PART 4. HEALTHY DESSERTS**

1. **Protein Dessert** from Daniil Shapar

**Ingredients:**

Egg 1

Protein Powder 30 g

Cottage cheese 4 tablespoons

Milk 2 tablespoons

**Procedures:**

1. Pour 30 grams of protein powder into a deep bowl, break the egg and mix.
2. Add 4 tablespoons of cottage cheese and 2 tablespoons of milk. Mix thoroughly so that there are no lumps.
3. Put the final mixture in the microwave for 1,5 – 2 minutes.
4. Bon appétit!

P.S. If you buy protein powder with different flavors, you may change the taste of the dessert from time to time.

1. **Junior Cheesecakes ( or Russian Syrniki)** from Kalmykova Katerina

**Ingredients:**

Cottage cheese (5-9%) 250g

Egg 1

Sugar 2 tablespoons

Flour 2 – 2,5 tablespoons

Salt 1|4 tablespoon

Semolina for sprinkling

Olive oil for frying

**Procedures**:

1. Sift cottage cheese throughout a sieve.
2. Add an egg, sugar and flour.
3. Mix all the ingredients well.
4. Form traditional circles 1 cm high.
5. Sprinkle with semolina.
6. Fry in a pan on a pre-heated oil (medium heat) until golden brown.
7. Serve with jam!
8. **Kefir Apple Pie** from EvgeniiDvoriashin

**Ingredients:**

Kefir (1%) 200 g

Semolina 200 g

Eggs 2 pieces

Apples 3 pieces

Lemon juice 1 table spoon

Baking powder 1 tablespoon

Sweetener to taste

Cinnamon to taste

**Procedures:**

1. Take a large bowl and add semolina, sweetener, baking powder, eggs to kefir.
2. Beat well, cover and put into refrigerator for 30 minutes**.**
3. At this time grate the apples on a fine grater, sprinkle them with lemon juice, add some cinnamon if desired.
4. Remove the dough from the refrigerator and mix with apples.
5. Grease the baking dish with butter (if required) and put the dough into it.
6. Bake for about 40 minutes.

Enjoy!

1. **Cottage Cheese Balls** from Volodina Kate

**Ingredients:**

Cottage cheese (low fat) 300 g

Chicken eggs 2

Flour 1 tablespoon

Semolina 2-3 tablespoons

Sugar 50-60 g

Sour cream 3 tablespoons

Salt a pinch

Vegetable oil some

**Procedures:**

1. Mix cottage cheese with sour cream in a large bowl.
2. Gradually add semolina, flour, salt and sugar.
3. Beat eggs. Knead all the ingredients carefully together.
4. Leave the mixture for 20 minutes until semolina get swelled.
5. Preheat a frying pan with plenty of vegetable oil.
6. Shape small balls and spread them neatly on a pan.
7. Fry until golden brown on both sides.
8. **Cottage Cheese Casserole in Multi-cooker** from Vavilova Natali

**Ingredients:**

Cottage Cheese 500 g

Eggs 3 pieces

Sugar 50 g

Salt to taste

Vanilla one pinch

**Procedures**:

1. Separate the egg yolks from the proteins.
2. Put the cottage cheese in a clean deep bowl, add the yolks and sugar there and then carefully bring everything to uniformity with either mixer or blender.
3. Then take another bowl, put salt, vanillin and eggs protein inside. Beat well.
4. Now it is time to combine two mixtures together – the curd mixture and the protein mixture. Mix them well until smooth.
5. Grease the multi-cooker bowl with butter or margarine, put the resulting mass into it, carefully level it with a spoon and close the lid.
6. Using the menu button, set the “Baking” mode for 40-50 minutes and leave to cook.
7. After a beep-sound you may open the lid, remove the finished baking from the bowl, cut into portions and serve.

P.S. It goes much better with condensed milk.

22**. GUD Mess from Anna Kanahina**

Eaton Mess is popular dessert among students of Eaton.

Let’s make Dubna University mess together!

**Ingredients:**

Shortbread Cookies 200 g

Cream (maximum fat) 200 g

Berries (raspberries or blackberries) 200 g

**Procedures:**

1. Finely chop the cookies in a blender or chop by hand.
2. Whip the cream with a mixer or blender. If you do not want to do that, buy ready –made cream- spray.
3. Clean the berries.
4. Take a long fine glass (300 g, but wide) and start making layers: first layer – crashed cookies ( 1 cm), second layer – cream ( 1 cm), the third layer – berries ( 1 cm). Continue until the last layer is done.
5. Eat very fast so that fine cream won’t melt!!

**PART 5 TASTY DESSERTS**

**23. Vadim’s Own Pancakes** from Vadim Braslavskiy

**Ingredients:**

Flour 280 g

Sugar 1-2 tablespoons

Butter for greasing

Milk 500 ml

Salt 1 teaspoon

Eggs 2

Condensed milk to taste

**Procedures:**

1. Break eggs into a large bowl, add salt and sugar.
2. Stir with a fork or whisk until it is smooth.
3. Pour 200 ml of milk into the mixture. Stir.
4. Add the sifted flour. Stir.
5. Pour the remaining milk (300 ml). Stir.
6. The dough should be liquid.
7. Heat the pancake pan well and grease it with a thin layer of butter.
8. Pour a little of dough into the pan and fry until pancake gets golden brown.
9. Turn the pancake over.
10. Arrange pancakes on a plate.

Serve with condensed milk. If you add some jam and ice-cream, it will become a real treat!

24**. Pear Charlotte** from Tatiana Otriaskina

**Ingredients:**

Flour 200 g

Sugar 200 g

Eggs 3

Pears (hard, not sweet) 3 large / 6 small

Cinnamon to taste

Butter a piece

Breadcrumbs/ semolina some

Lemon a half

**Procedures:**

1. Beat eggs until foam appears, add sugar and beat as well.
2. Add flour to the content. Beat.
3. Cut the pears into small pieces. Sprinkle with lemon juice.
4. Grate the bottom of the casserole with butter then sprinkle it with semolina or breadcrumbs.
5. Add pears to the finished mixture and stir again.
6. Put the mixture into the casserole.
7. Garnish with some thin slices of pear on top.
8. Pre-heat the stove up to 180 degrees. Put the casserole inside for about 40 minutes.
9. Turn off the stove 10 minutes before cooking time.

P.S. Serve with an ice-cream ball and table-spoon of pear liquor, spread on charlotte.

25. **Chocolate Cake** from Elizaveta Zviagina

**Ingredients:**

Flour 200 g

Sugar to taste

Butter 100 g

Chocolate 1 bar

Eggs 3 pieces

Glazing 1 tube

Berries to taste

**Procedure:**

1. Put the sugar and the butter into a large clean bowl.
2. Mix them well together with a spoon.
3. Add the eggs.
4. Add the flour and mix together again.
5. Break a chocolate bar into small pieces and heat the chocolate in a small pan.
6. Add hot chocolate to the bowl. Mix well.
7. Put the final mixture into the casserole, greased with butter.
8. Bake in the oven for 30 minutes.

P.S. Chocolate cake is fine without any décor, but if you add a bit of glazing with berries, or just a mint leaf, they will balance too chocolate taste of the cake.

26. **Banana Cheesecake** from Polina Derevyakina

**Ingredients:**

Shortbread cookies 120 g

Butter 60 g

Icing sugar 200 g

Cinnamon 1 tablespoon

Cream cheese (like Maskrapone) 450 g

Eggs 4

Ripe bananas 3

Lemon juice 2 teaspoons

Sour cream (20%) 230 g

**Procedures:**

1. Combine crashed cookies, melted butter, 50 g of powder and cinnamon.
2. Take a baking dish with a diameter of 23 cm.
3. Spread the mixture at the bottom of the dish and bake it for 10 minutes at the temperature of 180 degrees.
4. Combine the cheese and powdered sugar with lemon juice.
5. Continuously stir, beat the eggs one at a time.
6. Then add sour cream and mashed bananas.
7. Put the filling on a cooled base.
8. Bake at 160 degrees for an hour.
9. Serve chilled!

27. **Russian Apple Pie** from Alexey Bykov

**Ingredients:**

Sugar 200 g

Eggs 4 pieces

Wheat flour 200 g

Apples 1 kg

Salt ½ tea spoon

Soda ½ tea spoon

Procedures:

1. Shake up the egg whites with a half of sugar (100 g) in the first clean bowl.
2. Shake up the yolks with another half of sugar in the second clean bowl.
3. Combine both mixture in the largest bowl and gradually add the flour.
4. Add salt and soda.
5. Cut apples into cubes as fast as possible (1/5 – 1 – 1 cm) and combine them with a dough.
6. Grease baking form with some butter. Sprinkle it with semolina.
7. Put out the mass into baking form.
8. Cook in a pre-heat oven (180 degrees) for 30-80 minutes.

Enjoy!!

28. **Brownie** from Veronika Kudryashova

**Ingredients:**

Dark chocolate 200 g

Butter 180 g

Powdered sugar 120 g

Eggs 3

Flour 125 g

Procedures:

1. Break chocolate into pieces.
2. Add chocolate and butter into the small bowl.
3. Put this bowl onto “water bath”.
4. As soon as chocolate and butter melt to uniformity, add powdered sugar and mix the stuff well until sugar dissolves.
5. Cool the mass and then add one egg at a time, actively stirring with a whisk.
6. Add flour and mix thoroughly.
7. Pour the mixture into a baking dish (better rectangular).
8. Cook for 40-50 minutes at a temperature 170 degrees.
9. An ideal brownie should have a crust on top and bottom, but inside the dough should remain soft.
10. Wait for the dessert to cool down and cut into square pieces.

29. **American Apple Pie** from Maxim Zorin

Classical American Apple Pie is different from Russian Apple Charlotte. You need to cook a Crust first (it is a base and a top of pie, made from a dough. Only after that you can cook filling. So at first you need to find how to cook **the Perfect Apple Pie Crust (Taste of Home** sight).

**Ingredients:**

Sugar 100 g

Brown sugar 90 g

Flour 3 table spoons

Ground cinnamon 1 tea spoon

Ground ginger ¼ tea spoon

Ground nutmeg ¼ tea spoon

Tart apples 900 g

Lemon juice 1 table spoon

Butter 1 table spoon

Egg white 1 large

**Procedures:**

1. Combine both types of sugar, flour and spices in a small bowl. Set it aside.
2. Peel the apples and slice them finely. Toss them in a large bowl with lemon juice. Add sugar mixture, toss to coat.
3. Line a 23-cm pie-plate with **bottom crust** (that you cooked before), trim even with edges.
4. Fill with apple mixture, dot with butter.
5. Roll **remaining crust to fit top of the pie**, place over filling.
6. Trim, seal and flute edges. Cut slits in crust.
7. Beat egg’s white until foamy, brush over crust. Sprinkle with sugar.
8. Cover edges loosely with foil.
9. Bake at 200 degrees for 25 minutes. Remove foil and bake until crust is golden brown and filling is bubbling, 20-25 minutes longer.
10. Cool on a wire rock.

P.S. If you managed to cook that, you are a real Lord of Pots!!

**For Notes:**