
Valentine's Day Cuisine

Posted by Meli - 2008/02/07 13:18

Well, what if you and your loved one decide to spend the Valentine's day or night as well in doors? However busy, you might need to eat something, something cooked, from the kitchen. So let's practise.

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Re:Valentine's Day Cuisine

Posted by Meli - 2008/02/08 15:59

Valentine's Day has a special significance for the young as well as the old. We do not stop loving as we grow older and therefore the importance of Valentine's Day remains in one's life transcending age barriers. But what is celebration without food? Valentine cuisine is replete with many exotic and sumptuous goodies. But since the first meal of the day is breakfast, Valentine day breakfast is a special and elaborate affair. My Dear Valentine is presenting an uncomplicated Valentine Day breakfast recipe for you to enjoy.

Cottage Cheese Pancakes

Ingredients

Unbleached white flour (1 cup) Sugar (1 tbsp) Salt (1/2 tsp) Baking powder (1 tsp) 4 eggs Ricotta cheese (1 cup) Small curd cottage cheese (1 cup) Milk (3/4 cup) Vanilla extract (1 tsp) Vegetable oil

Method

First prepare the pancakes. In a medium bowl, mix the flour, sugar, salt, and baking powder. Take another bowl, beat the eggs with the ricotta, cottage cheese, milk, and vanilla. Gradually add the wet ingredients to the dry, stirring just until blended. Do not over mix. Heat a griddle over medium heat, and lightly grease it with vegetable oil. Preheat the oven to 250° Fahrenheit. Drop the batter onto the hot pan by heaping tablespoonfuls. When the pancakes are bubbly on top and nicely browned on the bottom, flip them. As they cook through, transfer them to a baking sheet and keep them warm in the oven while you cook the rest of the batter. Serve with fresh and dried fruits.

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Re:Valentine's Day Cuisine

Posted by JBugonzi - 2008/02/12 13:25

Yes its true there's no successful occassion without food. But on Valentine's day, the food should be simple, unusual, sexxxxxxy and yammy.

If you choose not to go out, then you should make the best selection of items/food stuffs for the occasion.

For example, go easy on everything and try to impress, you can go for a bottle of champagne, a selection of assorted chocolates, berries/bellies, whipping cream, grapes, apples(2).

SET-UP the table with candles, roses, colourful napkins/table cloth. AND REMEMBER TO DO EVERYTHING AS A COUPLE, have a bath/sower together, use the best spray/deodrant and don't forget to brush your teeth after a meal and before you kiss.

Try as much as you can to avoid minor things to spoil your day.

I WISH YOU A WONDERFUL DAY

HAPPY VALENTINE.

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Re:Valentine\'s Day Cuisine

Posted by omumbejja - 2008/02/12 22:32

LETS START WITH BREAKFAST : CHOOSE WHATEVER YOU WANT

TRIPLE GINGER COOKIES:

1Cup sugar

3/4cup margarine or butter, softened

1/4cup chopped ginger

1/4cup molasses(this is a brown syrup)

1egg

21/3cups all purpose flour

1tablespoon grated ginger root

2 tablespoons baking soda

1teaspoon ground ginger

1/4teaspoon salt

sugar

Heat oven to 375 mix 1cup sugar ,the margarine,ginger, molasses and egg in large bowl. Stir in remaining ingredients except sugar

Shape dough into1-inch balls; roll in sugar.Place about 2inches apart

on un greased cookie sheet ; flattens lightly.

Baked 5to 7 minutes or until edges are set. Remove from cookie sheet.

Cool completely on wire rack.

about 41/4 dozen cookies

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scramble or boiled eggs, beacon, sausage ,

You have a recipe for sumbusa: in effumbiro lya connect ligguddewo

And we do have a recipe chapatti in effumbiro lya connect ligguddewo

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Fry some meat: cut it in small pieces then add it on the plate with
fried cassava or sweet potato with a sliced tomato sliced avocado some olives sprinkle a little hot pepper if you like.

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Now its your choice if you want to serve these with something cold like juice or with something hot like milk with black tea and ginger or different kind of teas

you can be creative with your breakfast by adding on more stuff

enjoy B) B) B)

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Re:Valentine\'s Day Cuisine

Posted by Kalibattanya - 2008/02/14 13:11

Tewali yatuyambye kukyakufumba kyamisana? Ndownooza ekyo kitegeeza, nti kubakuza valentine's tewali kulya kyamisana yadde ekyeggulo, wakiri katugambe tewali bigayizibwa. Uhh uh. Kale bon appetite.

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