

Gargamel

Christmas edition

+ curiosities



Recipes for Christmas dishes

Beef Consomme

Ingredients for the stock:

1.5 kg of beef bones	Half a leek
750 g of beef	2 mushrooms
2 Spanish onions	2 bay leaves
Half a head of garlic	6 cloves
1 teaspoon salt	1 tablespoon of unground pepper.
A pinch of sugar	1 bunch of parsley
150 g of carrots	6 liters of cold water
150 g of celery	



Ingredients for the clarification mixture:

- 1 kg of lean beef
- 200g of celery
- Half leek
- 4 eggs
- 150 g carrots
- Salt

Description of preparing

- To make the stock, place the beef bones in an oven preheated to 180 ° C for about 20 minutes.
- Cut the onion in half and fry it well in the pan. The onion should stick to the pan at the cut point.
- Place the bones and beef in half of the prepared water and put them into cooking. Wait for everything to boil and collect the scum. Simmer everything for 2 hours.
- Cut the vegetables into walnut-sized pieces and add them to the stock.
- Pour cold water and add spices. Cook over medium heat without the lid for about 2 hours, scattering the froth from the surface.
- Remove the meat, strain the stock through a sieve and let it cool down.
- Grind the meat and vegetables for clarification in a mincer.
- Beat the egg whites lightly, add them to the minced meat and vegetables and mix everything thoroughly.
- Add the resulting clarification mixture to the broth and mix thoroughly. Wait for everything to boil.
- From time to time, gently scrape the bottom of the pan to prevent it from burning.
- Periodically collect the scum that appears.
- Then run the consommé through a piece of cloth. Boil the stock once more and add salt and pepper for flavor.
- Serve with toppings, such as bone marrow meatballs.

SEGEDIN GOULASH

INGREDIENTS

800 g - boneless pork meat
3 - onions
2 teaspoons - oil
1 kg - sauerkraut
1 l - beef broth
1 tablespoon - sweet ground
paprika
2 teaspoons - cumin
2 cloves - garlic
200 ml - sour cream
salt
pepper



DESCRIPTION OF THE PREPARATION

- **Chop the onion and fry in oil or lard.**
- **Add garlic and red pepper powder.**
- **Dice the pork, put it in a pot, fry it.**
- **Combine with the contents of the pan.**
- **Season with salt, add cumin and pepper.**
- **Stir, add broth or water (a quarter of a glass), and simmer, covered, on a slow fire for about 40 minutes.**
- **Add the broth or water.**
- **Add chopped and squeezed cabbage (if it is very acidic, you can pour it with water or add a little sugar).**
- **Stir and simmer everything on a slow fire 1-1 ½ hours, adding broth or water if necessary. When the cabbage is soft, put the stew on a deep plate, pour over the cream and garnish with dried paprika.**

New Year's dishes

Oliebolen



Optional:

100 g of raisins and 1 or

2 golden apples and lemon juice or citric acid to sprinkle apple pieces. You can also add krenten and succade (candied fruit). Fruit can make up a maximum of 50% of the volume of the cake. Raisins can also be soaked in rum or another tasty liqueur the day before.

Ingredients

2 liters of sunflower oil

500 g of flour

500 ml of milk

2 eggs

10 g of salt

30 g of sugar

40 g of fresh yeast

40 g of butter

Cinnamon

250 g of powdered sugar

Description of the Preparation:

- 1. Peel the apples and dice them into small cubes (maximum 1 cm).**
- 2. Heat the milk to room temperature.**
- 3. Soak the raisins and pat dry with a paper towel.**
- 4. Pour the flour and salt into a large bowl (the dough will rise strongly, increasing its volume several times)**
- 5. Mix the yeast and sugar with a little warm milk and add to the flour. Pour the rest of the milk into the dough, stirring constantly until a smooth mass is formed.**
- 6. Add the eggs while stirring constantly.**
- 7. Add melted butter.**
- 8. Add cinnamon to taste. Don't be sparing with cinnamon, you can even add a hefty spoon to your soup.**
- 9. Gently mix the raisins and apple pieces in the batter.**
- 10. When you don't have a large pan or you don't want to fry all oliebollen at once; you can now divide the dough into two parts for smaller dishes or leave one part in the refrigerator for the next day. Leave the dough to rise and cover it with a wet cloth for about an hour.**

Frying:

1. Heat the oil to about 160 degrees (when a piece of bread thrown into the oil begins to sizzle - the oil is hot enough)
2. Prepare two large spoons for portioning the dough and dipping it in the oil. Put the dough with one spoon and push it into the oil with the other.
3. Dip spoons in hot oil, put dough on and drop in fat. Several oliebollen at once. Don't make too large portions and don't throw in too many at once. Frying takes a short time until they turn golden on both sides. During frying, oliebollen can turn inside out on their own, and if not, help them.
4. When they are evenly brown, put them on paper towels to let them drain from fat and cool.
5. Once the oliebollen have cooled down, sprinkle them generously with powdered sugar.



New Year's customs in the world

One of the most famous New Year's customs in most Europe countries is eating twelve grapes while welcoming New Year. This custom is popular in South America too. (One grape is equal to one clock stroke)

In Mexico it is believed that wearing red underwear helps you find Love of your life in new year. In Italy they're wear red underwear too. Another custom in Mexico is walking with suitcase around your house which is supposed to provide many interesting journeys. Lots of people decorate Their houses in red, yellow, green and white And it is supposed to be a guarantee of abundance



In United States- in New York-
In New York,
a huge ball is lowered, which
measures the time one minut
e before the New Year starts.



in Greece like in
Germany people give others little
things. One of the most popular
Greece custom is special cake with
coin inside.
Person who will find coin in his cake
has pretendent luck.

Chinese new year is celebrated according to
the lunar calendar. It is a movable holiday and
falls at the end of
January or the beginning of February. Before
new year people cleans the house and make
jiaozi dumplings. Chinese new year takes 15 days
. During that there more festivals and parades.
One of
most valid rite is Taming the Nian dragon.



**All of China wondering why everyone is
celebrating New Years so early**



What are your plans for
New Year's Eve?

Me:



In Singapore new year is welcoming four times. In October (It's called Deepa Vali), At 1st January, 19th January and at the end of January or beginning of February.

In Japan new year is welcoming for 3 days and before the start of new year they should finish all quarrels, complete all errands, pay the debts and clean house. Entrances and gates are decorated and there is a feast with traditional Japanese food. In most Asian countries children get gifts.

The perfect snowman
doesn't exist-



Christmas customs around the world

In every country, holidays are associated with the traditions that are repeated every year.

But everyone has different traditions.

These habits are usually minor, but they add warmth to any home.

These little things, such as decorating a Christmas tree, add to the charm and awareness that it is Christmas. It is also a time to meet the whole family and give each other gifts, which is also part of the tradition.

In most countries, the table on Christmas Eve is full of food to eat together and make up for lost time at the same table.

“September’s too early to start listening to Christmas songs.”
Me:



Some Christmas Wishes

"Merry Christmas with beautiful gifts, delicious dishes and a warm, family atmosphere and Super New Year filled with implementation most beautiful dreams"

"Happy and healthy Christmas, challenges in new life.
A smile and dreams of fulfillment, less running, more relaxation.
Merry Christmas!"

"On the occasion of Christmas, I wish you beautiful moments in the light of the Christmas tree, joyful moments with your loved ones, distance to the world at this special time and a bag of memories that will remain with you for years to come.
Merry Christmas!"



Aries - for an Aries, 2021 will be a positive period of life. Suspicions also herald the start of new projects that will fill the Aries people with positive energy for a long time.



Taurus - for Taurus, the year 2021 will be an ideal opportunity to set new goals. But the decision needs to be realistic and well thought out so that the plans don't become a source of frustration



Cancer - unfortunately for Cancer it will be a hard year in which they will have to deal with adversities. Their lives will slow down.



Leo - starts the new year with a smile. After all his hard work, he will finally be awarded in 2021. He hopes to rest and have fun next year.

Virgo - people of this sign will have to be careful. They must not forget that they are not the smartest in the whole neighborhood. If they succeed, they will be very successful, but they must not forget to cooperate.

Gemini - in 2021 they will work on relationships with loved ones, achieving many successes in relationships and marriage. And even professional ambitions will not stop it



Libra - Each problem in 2021, the libra will use for its development. It will be a time of creativity for her. She will not worry about adversities and will even use them to fulfill her goals.



Scorpio - in 2021 he will be an important person in a new venture. It will drive the rest of the team and other factors that will ultimately guarantee its success.



Sagittarius - 2021 will not be an easy period for him. He will have a hard time. But if he focuses on development this year, he will learn a lot and get to know the meaning of life.



Capricorn - The year for Capricorns will start with anxiety in the heart over certain decisions, and big problems with controlling emotions are also expected.



Aquarius - He is intrigued by secrets that will make him want to know secrets. He will look for answers and questions will push him to act.



Pisces - The year 2021 will bring them many new events. They will gain quite a lot, both in their professional and personal life.



**Wearing Mask
because Virus**



**Wearing Mask
because is Cold**

when you're ready for Christmas but still have to take finals



when you've already destroyed the Christmas tree and now it's time to take down Santa's village 🦁👴🏠



**My dad: *Dressed up as Santa Claus*
6 years old me:**

