

Ingredients:

220 ml sweet cream 30%
250 g mascarpone cheese
4 tbsp pears liqueur
500 g raspberries
2 tbsp icing sugar
vanilla sugar
Half pack of finger biscuits
4 tbsp orange juice
2 tbsp sugar

Preparation:

Boil raspberries with sugar. Add orange juice, stir and let it cool.
Add 2 tbsp liqueur to mascarpone and stir. Whip the cream, add icing powder and vanilla sugar. Part of the cream mix with cheese and later add the rest.
The bottom of frame spread with raspberry mixture. Put biscuits on it, spread raspberry mixture again and all cover with cream. Repeat with a few layers. Put in a fridge to cool.

Ingredients:

1 kilo flour
4 yolks
0,5 l milk
125 ml rum
2 packages vanilla sugar and 4 tbsp sugar
6 dag yeast
salt
lemon grated rind
1 cup raisins
icing sugar or melted chocolate

Preparation:

Soak the raisins in rum for a few hours. Dissolve yeast in warm milk with spoon of sugar, a spoon of flour and pinch of salt. Let it grow. Sieve flour into a bowl and add all ingredients. Pour all warm milk and milk with yeast. Knead it well put it to grow.
Heat the oil in a frying pan. Using two spoons or hands, form fritule and fry them in oil.
Ready fritule sprinkle with icing sugar or melted chocolate.

'La mucka'

Ingredients:

2 red jelly
1 cup sweet condensed milk
1 creamy pudding
2 cups milk
2 tbsp sugar
150 g milk candies
2 tbsp milk
1 tbsp butter
5 glasses sweet cream 30%
Sugar for caramel for decoration

Preparation:

Dissolve jelly in half portion recommended on the jelly bag. Let it cool. Prepare pudding and let it cool, too. Mix cold jelly and slowly pour condensed milk. Such prepared foam pour in six cups. Put them in a fridge.

Pour 2 tbsp milk and candies into a small pot. Stir it constantly. When the mixture is cold add it to pudding and mix. Pour into foam. Decorate as you wish.

'Figs in crimson'

Ingredients:

8 figs
100ml sweet wine (ex. Malaga)
10 dag plum butter
4 tbsp sugar

Preparation:

Rinse and drain the figs. Six of them cut into quarters - not till the end. Two figs cut into halves. Fruits pour with wine, add sugar boil for 5 min. Quarters of figs remove with skimmer and drain them. Cool wine with rest figs, mix with plum butter and heat it again.

Figs put on a plate, pour with warm souse. You can serve with ice cream or sprinkle with dried fruit and nuts.

'Lithuanian gingerbread with dried fruit and nuts'

Ingredients:

250g wheat flour
250g rye flour
250g multiflower honey
150g butter
180g unrefined brown sugar
260g buttermilk at room temperature
3 eggs
2 tbsp gingerbreads spice
1 tsp baking soda
200g different dried fruit and nuts

Preparation:

Butter with honey put in a sousepan and warm gently till it dissolves. Let it cool.

In a bowl sift both flour, ginger spice and baking soda.

Mix eggs with sugar for the fluffy mixture.

Mixing the ingredients add cooled honey with butter. Next, one by one, add flour in turn with the buttermilk.

Add fruits and nuts and stir with a wooden spoon. Put in greasy and lined with parchment paper cake pans and put them in an oven. Bake at 180 degrees for 60 min.

Cold gingerbread pour with chocolate or icing.

'Carrots cake'

1.5 cup grated carrots (3-4 carrots)
1.5 cup flour
4 eggs
1 glass oil
1 glass sugar
1 tsp baking powder
1 flat tsp baking soda
1 tsp cinnamon

1 tsp ginger spice
1 tsp vanilla sugar
1 glass chopped walnuts
½ tsp salt

Coating:

100g creamy, salt cheese (ex. Philadelphia, Ostrovia, Almette)
3-4 tsp honey (or 5 tbsp icing sugar)
2 tbsp butter

Preparation:

Grate carrots, chop walnuts. Pre-heat the oven to 180° C. Whisk eggs with sugar and vanilla sugar for 3 minutes. Slowly add oil. Next add flour mixed with salt, baking powder and baking soda. The dough must be thick. Add cinnamon or ginger spice.

Finally, add carrots, walnuts and mixed all the last time. Placed the mixture in a greased baking tray and lined with parchment paper. Bake for 45-55 min. Serve the cake sprinkled with icing sugar or chocolate coating.

'Rhubarb cake'

Ingredients:

0.5 kg rhubarb
a bar of butter
1 cup sugar
3 eggs
vanilla sugar
2 cups flour
2 tsp baking powder
icing sugar for decoration

Preparation

Rinse rhubarb, cut off the wooden endings, cut into small pieces. Mix butter with sugar and vanilla sugar. One by one add the eggs. Next, add flour mixed with baking powder.

You may mixed the cake with rhubarb or place the dough in a the tray and put rhubarb on the top.

Bake at 180°C for 40 min. Wait for the cake to cool off. Sprinkle with icing sugar.

'Easter cake'

Ingredients for cake:

3.5 cups flour
5 dag fresh yeast
0.5 glass sugar
6 yolks
1 egg
1 cup warm milk
zest of 2 lemons
half bar of melted butter
0.5 cup raisins
0.5 cup candied orange zest

Ingredients for icing:

¼ glass orange juice
40 dag icing sugar

Preparation:

Mix yeast with half cup of milk and leave it for 15 min.

Yolks and egg mix with sugar for smooth cream. In a bowl sift flour, add eggs mixture, yeast, milk and zest of lemons. Stir all ingredients and leave for 20 min.

Pour melted butter and knead the dough. Add raisins and zest of oranges. Knead again and Let the dough 'rest', till it triple its volume.
Place the mixture in a greased cake pan. Cover it and leave for next 30 min. Then, bake it at 170°C for 40 min.
Mix icing sugar with orange juice and decorate the cool Ester cake.

'Summer dessert with currants'

Ingredients:

2 orange jelly
2 homogenised cheese with chocolate pieces (Danio-150g)
1 cup blueberries
1 cup raspberries
2 kiwis
½ l cream 30%
2 tbsp icing sugar
2 full tbsp gelatin

Preparation:

Dissolve jelly according to recommendation on the package and fill in cups.
Mix cheese, pour gelatin stir and put it on jelly. Whisk cream, add icing sugar and mix. Put it on cheese. Decorate with fruits.

'Grilled pineapple'

Ingredients:

Pineapple
4 tbsp shredded coconut
Cut pineapple into quarters in such a way that each part contains leaves.
Cover the leaves in aluminium foil (it prevents from burning and later it will look more effectively as a dish)
Cut off the medium and ending part of each quarters.
Grill the pineapple, starting from the skin. When grilled from this side turn it over
Then grill on the skin again, sprinkle with shredded coconut and grill for 3-4 min.

'Biscuits with fruits'

Ingredients:

3 cups flour
a bar of butter (at room temperature)
1 tbsp yoghurt
1 tsp baking powder
¼ glass icing sugar
zest of 1 lemon
fruits as you wish
icing sugar for decoration

Preparation:

Butter, yoghurt, zest of lemon and icing sugar mix in a mixing bowl. Gradually add flour stirred with baking powder. Knead the dough and keep in a fridge for 30 min. Rinse fruits and divide into parts.
Remove the dough from the fridge and divide in a size of mandarin. Each part roll out into 5 mm pastry sheet.
Put fruit on the pastry sheet and roll it up.
Bake at 180°C till the cookies are light brown.
Sprinkle with icing sugar.

'Baked halvah with orange flavour'

Ingredients:

150 g sesame halvah
a big orange
a pinch of cinnamon

Preparation:

Rinse, blanch the orange and grate the zest. Squeeze the orange, add halvah and all mash with fork. Stir.

Such a mixture place in small cups, sprinkle with cinnamon and bake for 20 min. at 180°C. You can serve it lightly warm or totally cold.

*'Panna cotta'***Ingredients:**

250 ml sweet cream (it's about 1 cup)
250 ml milk 3.2%
90-100g icing sugar
4 tsp gelatin
vanilla stick

Preparation:

Dissolve gelatin in a little bit of hot water (half a cup)

Boil milk with sugar, put off from the fire and pour gelatin.

In a small pan heat, on medium fire, cream with vanilla stick and its grains. Remove vanilla stick. When the cream starts to boil, pour it to milk and whisk.

Such liquid pour into small cups. Put in the fridge for 6-8 hours. You may cover each cup with food foil to avoid fragrance from products in the fridge.

Immerse cups in hot water for 30 sec. Take the cups put them upside down on a plate. Serve with fresh strawberries. Decorate with mint or melissa leaf.

*'Tiramisu'***Ingredients:**

4 yolks
4tbsp sugar
500 g mascarpone cheese
zest of 1 lemon
400 ml cold espresso
40 ml brandy
150-200g ladyfingers
bitter cacao

Preparation:

Beat yolks with sugar. Add mascarpone and zest of lemon and stir.

Stir espresso and brandy in a bowl. Dip half of the ladyfingers into the espresso mixture until moistened and then line them up along the bottom of a trifle bowl.

Gently spoon half of the cheese mixture over the layer of ladyfingers. Dip the remaining ladyfingers in the espresso mixture until moistened and then line them up on the top of the cheese mixture. Gently spoon the remaining cheese mixture on top of the ladyfingers.

Leave in the fridge for 5 hours. Dust the top with cocoa before serving.

