

Makaronbox

10 portion

Ingredients

1 big	onion
400 g	minced meat (beef, pork)
	blackpepper powder
	salt
	paprika powder (carrots grated)
400 g	makaron
2 pcs	stock cube
	water
eggmilk:	
1 l	milk
2	egg
	salt
	blackpepper powder
(200 g	Grated cheese)



Instructions

Cook the macaroni. Chop onions and fry minced meat and onions. Season with your taste. Mix the minced meat and onion with the macaroni together. Pour into a large oven pan and pour over the egg-milk mixture. Sprinkle the grated cheese on the top if you like and bake in oven at 200 C degrees for about 40 minutes.
From www.kotikokki.net

Mokkapala (chocolate pie)

Ingredients

1 baking tray

Bottom:

3 eggs

3dl sugar 150g butter or margarin

5dl flour

3rkl cocoapowder

2ts backing powder

1ts vanillasugar

2dl milk or coffee

topping

5tbs hot coffee

5tbs (n. 60 g) butter or margarin

4dl (225 g) icing sugar

(2ts vanilla sugarr)

3tbs cocoapowder

finishing

grated chocolate, or nompalier or grated coconut

Inctructions

30 - 60 min

Whisk eggs and sugar to foam. Add a molten, slightly cooled butter.

Mix the dry ingredients together. Add them through the sieve alternating with milk or coffee. Avoid unnecessary mixing.

Spread the dough equally over the baking sheet and bake at the bottom of the oven at 200 C degrees for about 15 minutes.

Melt and mix the butter in hot coffee. Add powder and vanilla sugar and cocoa powder. Apply a soft peel on the cooled pie base. Decorate immediately with chocolate mousse and fruit juice. Cut into pieces.

From: <https://www.k-ruoka.fi/reseptit/mokkapalat>

