

# OUR VERY OWN COOKBOOK!

DEAR PARENTS, TEACHERS & STAFF,

PTA HAS A NEW PROJECT AND IT CAN ONLY HAPPEN WITH YOUR SUPPORT AND HELP!!!

SINCE WE ARE A BIG FAMILY OF MORE THAN 40 COUNTRIES WE'D LIKE TO USE THIS DIVERSITY AS AN OPPORTUNITY TO PUBLISH OUR VERY OWN INTERNATIONAL COOKBOOK WITH TRADITIONAL HOMEMADE DISHES!

IT IS A USEFUL PURPOSE FOR YEARS AND A CHALLENGE FOR THOSE WHO LIKE TO COOK DIFFERENT MEALS AND A NICE SOUVENIR FROM BISB FOR YOU AND FOR YOUR CHILD EVEN AFTER YEARS AND YEARS...

WE ARE KINDLY ASKING YOU TWO THINGS:

**1**-WE NEED **RECIPES** FROM YOUR COUNTRY! IT CAN BE SOUP, APPETISERS, MAIN DISH, DESSERT OR SPECIAL DIET (EX: GLUTEN-FREE)...YOU CAN JUST SEND ONE RECIPE OR MORE. PLEASE DO NOT FORGET TO PUT:

.THE **NAME** AND THE **ORIGIN** OF THE FOOD,

.THE **DURATION** OF PREPARATION AND COOKING.

-HOW MANY **SERVINGS**

.THE **PICTURE** OF THE FOOD. WE NEED A PROPER PICTURE OF THE MEAL. YOU CAN TAKE A PICTURE WITH A HIGH RESOLUTION OR DOWNLOAD FROM THE COOKING PAGES THE SAME MEAL, USUALLY THESE PHOTOS ARE PROFESSIONAL.

EVEN THOUGH WE ARE STILL WORKING ON THE GRAPHIC DETAILS, PLEASE HAVE A LOOK AT THE EXAMPLE ON THE RIGHT TO HAVE A THOUGHT.

WHEN THE RECIPE IS READY, YOU CAN E-MAIL US.

**2**-WE REALLY NEED **SPONSORS** TO PUBLISH THIS BOOK TO BE ABLE TO KEEP THE PRICE AS LOW AS CAN BE. SO PLEASE IF YOU HAVE A CONTACT WITH COMPANIES (RESTAURANTS, CAFES, WINE CELLARS, SPA...) WHO ARE WILLING TO BE OUR SPONSORS OR IF YOU WANT TO SPONSOR US AS A FAMILY (WE WILL PUT YOUR FAMILY NAME/PICTURE/DRAWING ON THE BOTTOM OF THE PAGE) PLEASE CONTACT US. PLEASE CHECK THE SPONSOR LETTER AT THE ATTACHMENT TO SEE THE TERMS.

THE MONEY FROM THIS PROJECT WILL BE DIVIDED AMONG OUR BIG CHARITY EVENTS (TANZANIA AND KRAMARE CHILDREN HOSPITAL) AND PTA TO BE ABLE TO CONTINUE FOR SCHOOL EVENTS IN THE FUTURE.

IF YOU HAVE ANY QUESTIONS OR REQUEST PLEASE CONTACT **ADIN** ([adincik@gmail.com](mailto:adincik@gmail.com)) OR **LIZETTE** ([lizette\\_nel@yahoo.co.uk](mailto:lizette_nel@yahoo.co.uk))

THANK YOU IN ADVANCED FOR YOUR EFFORT, SUPPORT AND ENDLESS HELP!  
PTA TEAM



origin: Turkey/Middle east    preparation time: 15 minutes    cooking time: 0    serves:4-6

## Muammara à la Adin

INGREDIENTS:

medium size can of tomato paste  
3 tbsp of paprika paste (turkish or hungarian)  
1 glass crushed walnut  
1 slice of bread (very small pieces)  
juice of 1 lemon  
1-2 cloves garlic  
2tbsp dry mint  
2 tbsp cumin  
1 tbsp thyme/oregano  
salt & pepper

METHOD:

Mix everything with a spoon, taste it and add the flavour if it's needed! Voila! your muammara is ready! Spread on a bread and eat! Yum!



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