

Hot chocolate with minimarshmallows ❄️🧊

You can eat it on Christmas eve when it is cold. You just take the coco powder in the saucepan and it's done!

Ingredients:

- 2 tablespoons of coco powder
- 1 tablespoon of powdered sugar
- 4 deciliters of milk
- 2 tablespoons of chocolate sauce
- 0,5 deciliter of whipped cream



How to do it:

1. Whisk coco, sugar and milk in a small saucepan.
2. Warm the chocolate under the whipping until the chocolate is warm enough.
3. Lightly whisk the cream.
4. Pour the chocolate sauce around the edge on 2 cups.
5. Pour up the chocolate in the cups and top it with a click of cream and marshmallows.
6. Powder over a little coco and it's done!

Hanna and Marlon, grade 5 Nvångsskolan

Swedish lussebullar with chocolate filling

A sweet lussebulle with very good and tasty chocolate filling. It makes you have a good feeling and you will be happy the whole day.

Ingredients:

- 1 pc yeast
- 100 g of butter
- 5 dl milk
- 2 jars of saffron
- 1 kettle, light
- 1.5 dl granulated sugar
- 0.5 tsp salt
- 18 dl wheat flour
- 1 egg
- 1 large milk chocolate



How to do it:

1. Crumble yeast in a dough bowl and melt the butter in a saucepan. Add milk and saffron and heat gently to 37 degrees. Pour the liquid over the yeast. Stir gently until the yeast is completely dissolved.

2. Add kesella, sugar, salt and most of the flour (15-16 dl). Work the dough until it is pliable enough to pull away from the sides of the bowl. Add more flour if necessary. Now cover the bowl and let the dough rise for 40 min.

3. Work out the dough on a floured board and form about 40 buns. Make a small hole in the middle of the bun and put 1-2 chocolate pieces in the hole and cover again. Place them on trays with baking paper, let them rise covered for 30 min. Meanwhile, set the oven to 225 degrees.

4. When the buns are risen, spread the butter, sprinkle over the chocolate and grated almond mass and bake them in the oven for 5-8 min.

Made by: Nellie L and Doris, grade 5 Nyvångsskolan

Vanilla Panna Cotta!

A good New Year's dessert with nutella and vanilla!

Ingredients:

the nutella panna cotta

2 dl whipping cream

1 1/2 sheets gelatin

1 1/2 dl nutella

1 pinch of salt

the vanilla panna cotta

2 dl whipping cream

1 1/2 sheets gelatin

1 vanilla pod

1/2 dl powdered sugar

200 grams of Philadelphia

How to do it:

1. Start with the nutella panna cotta.
2. Put the gelatin leaves in the cold water (about 5 minutes in advance)
3. Measure the cream and let it simmer on a low heat.
4. Remove from the plate and squeeze water out of the gelatine leaves and turn the gelatine balls over and stir until everything is mixed.
5. Then you turn down the nutella with a pinch of salt, stir until you have a nice and glossy batter.
6. Pour into the glass.
7. Refrigerate for at least 4 hours before making the next layer.

Do the same with layer number 2. Put the gelatin leaves in cold water 5 minutes before

8. Heat the cream & sugar & the vanilla bean (cut them lengthwise and core them) let both the seeds and bean boil on a low heat until they start to simmer, remove the brush from the plate.
9. Fish out the vanilla bean and squeeze the water out of the leaves and stir the gelatine leaves into the cream mixture.
10. Finally, turn the philadelphia down, stir until you have a smooth batter and pour on top of the first layer.
11. Leave to rest for 4 hours in the refrigerator before sevrving.
12. Preferably healthy, slightly tart berries on top.

yummy!

Made by: Alice E and Maya, grade 5 Nyvångsskolan

Christmas Butterscotch

There is a whole bunch of food that you can buy and make for Christmas. One of it is called Christmas Butterscotch and this is the recipe of how to make it.

Ingredients:

- 2 dl sugar
- 2 dl light syrup
- 2 dl whippet cream
- 1 tsp butter
- 1 dl finely chopped almonds



How to do it

1. Place the moulds on a tray so that they are stable.
2. Mix the sugar, syrup and whipping cream in a thick-bottomed saucepan. Cook vigorously while stirring for 10-20 minutes until the batter has a temperature of 122-130 degrees (check with a kitchen thermometer). The hotter the batter, the harder the crackers will be.
3. Set the pan aside and mix in the butter and almonds.
4. Pour the batter into the biscuit tin, place on a baking tray or plate, allow the buttercouch to freeze until serving.

Made by: Bruno, Kinan and
Viktor, grade 5
Nyvångsskolan



Lusse buns (Swedish lussebullar)

If you want to try a lovely swedish lussebulle it must have saffron.

(about 60 minutes) (30 buns)

Ingredients:

- 50g yeast
- 175g butter or margarine.
- 2 bags of saffron at 1/2g
- 2 dl sugar
- 5 dl milk
- ½ tsp salt
- about 1 1/2 L wheat flour



For brushing and granulating:

- egg
- raisin

How to do it:

- 1.Crumble the yeast into the dough bowl.
- 2.Melt the shortening.
- 3.Pound the saffron with a little of the sugar in a mortar. Stir the saffron into the melted shortening. Add the milk and warm the dough spa to approx.37°C
- 4.Stir the yeast into a little of the dough spatula. Add the rest of the dough spatula, sugar and salt. Work in almost all wheat flour and work the dough for about 5 minutes in a machine or 10 minutes by hand. sprinkle some flour over the dough. Let it rise under the baking sheet for 30-45 minutes.
- 5.Ta upp degen på mjölad arbetsbänk.Knåda en.l resten av mjölet.
- 6.Bake out lusse buns, braids or lengths.
place the loaves on trays with baking paper.
- 7.leave to rise under a cloth for 39-45 minutes
- 8.Set the oven to 200°C.
- 9.Brushing and granulation: Brush with beaten egg and press in raisins.

10. Bake the buns in the center of the oven for 8-10 minutes and lengths and braids in the lower part of the oven for 15-20 minutes.

11. Let the buns cool on a wire rack under a baking sheet.

Made by:

Ellie.N, grade 5

Alice.H, grade 5

School: Nyvångskolan



Rice Porridge

We usually have rice porridge at the last day of school before Christmas!
You can also eat this on Christmas Eve!

Under 60 minutes - 8 ingredients - simple

Ingredients:

2 deciliters of porridge (whole grain)

4 deciliters of water

1 cinnamon stick

½ teaspoon salt

about 7-7 ½ deciliters of milk

possibly sugar

Serving:

Milk and cinnamon.

How to do it:

1. Mix rice, water, cinnamon stick and salt in a saucepan.

Make it boil and cook covered over low heat for about 10 minutes.

2. Add the milk and stir. Boil it and let the porridge swell on low heat.

3. Eat the porridge with milk and cinnamon.

Good luck! :)

Made by: Julia R and Gustav B, grade 5 Nyvångsskolan



Swedish Fudge

Do you want a tasty fudge bite on a cosy eve?

This recipe is perfect just for you!

Ingredients:

1 ½ dl whipped cream

1 ½ sugar

1 dl white syrup

1 tsp sea salt

50 g butter

100 g milk chocolate



How to do it:

1. Mix cream, sugar, syrup and salt in a heavy-bottomed saucepan. Boil and mix until the sugar has melted.
2. Boil without a lid at medium heat until the batter.
3. Chop the chocolate and cut the butter into cubes. Stir the chocolate and butter into the batter and stir until melted.
4. Pour the batter into a form with a baking sheet.
5. Chop the fudge into pieces before the fudge solidifies completely. Store cold.

Nyvångsskolan in Löddeköpinge. Siri and Casper grade 5

Swedish Almond Shell

A tasty almond cookie filled with jam and whipped cream.



Ingredients:

<i>100 g room tempered butter</i>

<i>3/4 dl powdered sugar</i>

<i>2 finely grated bitter almonds</i>

<i>1 1/2 almond flour</i>

<i>2 dl flour</i>

<i>1 egg white</i>

<i>Melted butter (to the forms)</i>

For serving:

<i>Jam</i>

<i>Lightly whipped cream</i>

How to do it:

- 1. Pinch together butter, sugar, bitter almond, almond flour, flour and egg white to a nice dough.*

- 2. *Let it rest in the fridge for 1 hour.***
- 3. *Set the oven on 200 degrees Celsius.***
- 4. *Divide the dough into 20 pieces.***
- 5. *Brush 20 cookie forms with melted butter.***
- 6. *Press out the pieces of dough into the cookie forms.***
- 7. *Bake in the middle of the oven for 10-12 min.***
- 8. *Let the cookies cool for a moment and carefully tap them out of the cookie forms.***
- 9. *Serve with jam and whipped cream.***
- 10. *Enjoy!***

Made by: Gabriel and Olof, grade 5 Nyvångsskolan

Swedish Janssons frestelse

Classic recipe for creamy Janssons frestelse.
with anchovy, Potato and whipping cream.

Ingredients:

15 kg potato mealy
2 cans anchovy filets (of 125g)
4 dl whipping cream
1 tsp salt
4 yellow onions
100g butter (50g+50g)
2 tbsp brown sugar
0,5 msk breadcrumbs



How to do it:

1. Preheat the oven to 225°C. Peel the potatoes and cut them into thin strips. Drain the anchovies but save the spade.
2. Pour anchovy spade, whipped cream and milk in a saucepan and boil it. Season with salt. Put in the potato and without a lid with gentle stirring until the potato is almost soft, about 10 min.
3. peel and shred the onions. Fry it in 50 g butter until it has soften. Add brown sugar and let it carnelize.
4. Alternate the potato mixture, onion and anchovy in small cast iron pans in a large oven safe form.
5. Sprinkle over the breadcrumbs and top with some butter. Gratiné in the middle of the oven for about 30 min.

Made by: Emil and Trimi, grade 5 Nyvångsskolan

Gingerbread-cupcakes with frosting

Instead of baking gingerbread, you can bake these fast gingerbread-cupcakes. It only takes 30 minutes. This recipe is made for 12 gingerbread-cupcakes.

Ingredients:

- 100 gram butter
- 2 dl brown sugar
- 2 eggs
- 1,5 dl sour milk
- 3 dl flour (180 gram)
- 2 tablespoons gingerbread spices
- 2 teaspoons baking soda
- 1 spice measure salt

Frosting:

- 200 gram natural cottage cheese
- 50 gram butter-room temperature
- 1 dl icing sugar

How to do it:

1. Turn on the oven on 175° degrees.
2. Melt the butter and let it cool down.
3. Whisk brown sugar and egg fluffy with an electric mixer.
4. Add the butter, little by little, while whisking.
5. Mix in the sour milk.
6. Mix in the dry ingredients, then carefully fold in the batter.
7. Distribute the batter in muffin tins. Bake them in the middle of the oven for about 15 minutes. Let them cool down on a grid.

Frosting:



1. Whisk cottage cheese, butter and icing sugar together smoothly with an electric mixer.
2. Top the cupcakes with the frosting.
3. Decorate gladly the cupcakes with gingerbread or lingonberry.

Made by: Elsa, Linnea in 5th grade at Nyvångsskolan.
We're both 11 years old. :))

Mud cake with choco flakes

It's a very nice sticky chocolate cake with choco flakes.

Ingredients:

100 g butter
2 eggs
2 ½ dl granulated sugar
3 tablespoons of cocoa powder
2 teaspoons of vanilla sugar
1 ½ dl flour
1 tsp salt
coco flakes



How to do it:

1. Heat the oven to 200 degrees
2. Grease and line a mold with a removable rim, approx. 24 cm in diameter (for 8 pieces) or fasten a piece of baking paper to the bottom
3. Melt the butter in a saucepan, let it cool slightly
4. Whisk eggs and sugar together (do not use an electric whisk)
5. Mix cocoa, vanilla sugar, wheat flour and salt in a bowl and stir into the egg mixture
6. Add the melted butter and mix carefully to a smooth batter, then pour the batter into the pan.
7. Bake in the middle of the oven for about 10-15 minutes (Increase or decrease the time as needed depending on how sticky you want it.)
8. Take out the cake and let it cool.
9. Mix the sticky cake in a blender.
10. Take a little batter at a time and shape into oval balls.
11. Put on choco flakes so it looks like a cone.
12. Then sprinkle some vanilla sugar over i



Made by: Millie 11 years old and Hannes 11 years old, grade 5 at Nyvångsskolan

Herring with mustard

Herring with mustard is one tasty and a good thing to eat on Christmas Eve. It is a classic herring on the christmas table. Feel free to try this recipe to your christmas table.

Ingredients:

2 packaging of pickled herring approximately 430 gram

1 deciliters mustard (regular)

1 dl scanian mustard

1 ½ deciliters brown sugar

2 teaspoons white wine vinegar

1 deciliters oil

1 deciliter chopped dill

1 deciliter chopped leeks

salt and pepper



How to do it:

1. cut the herring filets in small pieces, let them drain.

2. Mix the mustard, brown sugar and vinegar in a bowl. Whisk drop by drop down the oil. Pipe in the dill and the leek. Season with salt and pepper.

3. Turn down turn the herring filets over into the sauce.

TIP!

The herring is fine to keep for up to a week in the fridge.

Made by: Molly and Charlie SE both 11 years old, grade 5 at Nyvångsskolan



Waffles with jam, cream and nutella

Making your own waffle batter is easy! Here is a basic recipe for classic waffle batter that makes the crispiest waffles.

Ingredients:

100g butter
3 ½ dl wheat flour
2 teaspoons baking powder
2 eggs
4 dl milk

Workflow:

1. Melt the butter and let it cool down
2. Mix wheat flour and baking powder in a bowl
3. Add eggs and milk. Beat until smooth. Add the butter
4. Heat up the waffle iron. Brush with a little butter before the first layer
5. Bake the waffles and serve with nutella, jam and cream.

Accessories:

- Nutella
- Jam
- Cream

Made by: Ella S and
Gustav L, grade 5 at
Nyvångsskolan



Foam santa sticky chocolate

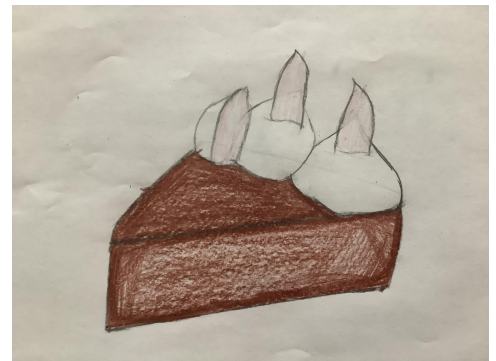
Recipe on supergood foam santa sticky chocolate cake.

Ingredients:

- 100g butter
- 2 and a half dl powdered sugar
- 2 eggs
- 1 dl flour
- 3 tbsp cocoa
- 1 tsp vanilla sugar
- 7 foam santa

How to do it:

1. Turn the oven to 175 degrees.
2. Melt the butter in a saucepan.
3. Stir in sugar and eggs. mix well. Stir in the other ingredients so that it is well mixed.
4. Clip the foam santa and pour it in with the other ingredients.
5. Pour the batter in an anointed and breaded form with a removable edge about 24 centimeters in diameter.
6. Bake in the middle of the oven for about 15 minutes.
7. Let the cake cold. Powder over icing sugar serve with cream or ice cream fruit.



Made by: Elin and Levi both age 11, grade 5 at Nyvångsskolan

Swedish Lussekatter with vanilla filling

The classic Swedish Lussekatter with vanilla filling.

Ingredients:

1g saffron (2 curve),
1 sugar cube
½ tbsp brandy (can excluded)
¾ package yeast
4 ½ dl milk, cold
1 dl powdered sugar
1 egg
175 g butter, soft
12 dl flour
½ tsp salt



Filling:

125g butter, room temperature
1 dl powdered sugar
1 ½ tbsp vanilla sugar

Brushing and granulation:

1 egg
1 Krm salt
100 g butter
2 dl powdered sugar

How to do it:

1. Put the oven on 225 Degrees.
 2. Shock the saffron grains with sugar cube el 1 tsp powdered . Pour ev on brandy crumb down yeast i own bowl. Loose the l milk. Mix l saffron. If you like much saffron so increase quantities saffron with 1 the curve, powdered, butter and the most flour.
 3. Work the dough well. Take in the salt and work the dough further in some minutes. Let ferment till double size. 2-½ h under backdrop.
- Filling: pipe together ingredients.

5. share the dough in 2 parts. Roll out every part till a rectangle. Approx 45x30 cm. On the flour breadboard.
6. Roll together the dough with filling forward till filling takes final. Turn up and down on dough and wide the filling. On the unrolled the dough half. Roll together so to the meets the earlier rolled. Notch 1 piece put the S-shaped the buns on the plate.
7. Let ferment under backdrop 30-40 min. Bake in the middle off the oven 8-10min.
8. brush with egg whipped up with a little water and salt immediately the taken out of the oven.
9. Before the serving: Melt and brush the lussecats with it. Turn them in powder sugar.

Made by: Angelina and Elin, grade 5 at Nyvångsskolan

Ikea's meatballs original recipe

Ingredients:

- 500 g ground beef
- 250 g minced pork
- 1 finely chopped onion
- 1 clove of garlic (finely chopped or pressed)
- 100 g breadcrumbs
- 1 egg
- 5 tablespoons of milk
- Salt and pepper to your own taste

The cream sauce:

- A splash of oil
- 40 g butter
- 40 g flour
- 150 ml vegetable broth
- 150 ml meat broth
- 150 ml whipped cream
- 2 teaspoons soy sauce
- 1 teaspoon dijon mustard



How to do it:

1. Mix ground beef and pork together in a bowl so that the mince is finely distributed. Mix in onion and garlic crust flour and egg. Make sure to mix well and carefully. Add milk and season with salt and pepper. Form small meatballs from the dough and leave them in the refrigerator for a couple of hours. Heat the oil in a frying pan over medium heat and brown the meatballs all around.
2. Transfer the browned meatballs into an ovenproof dish with a lid and cook them in an oven at 180 degrees (convection oven 160 degrees) for about 30 minutes.
3. In the meantime, you can prepare the cream sauce in a saucepan. Melt 40 grams of butter. Mix in wheat flour and stir for a couple of minutes. Add 150 ml of vegetable broth and continue to mix. Then add 150 whipping cream, 2 teaspoons of soy sauce and 1

teaspoon of dijon mustard and stir. Allow the sauce to simmer lightly to the desired consistency. Serve the meatballs and cream sauce with mashed potatoes or boiled potatoes, and lingonberry jam. Enjoy!

Made by: Hjalmar J and Joel, grade 5 at Nyvångsskolan

Christmaspops

Cakepops as a snack on Christmas beats every blue cheese topped gingerbread.

Ingredients:

The cake

75 g butter

2,5 dl flour (150 g)

1,5 tsk baking powder

1 msk gingerbread spice (or corresponding amount the moth cinnamon cardamom, carnation and ginger)

3 eggs

2 dl sugar

1,5 dl sour cream, milk and file

butter

breadcrumbs

The Lollipops

150 g cottage cheese (philadelphia or similar cream cheese)

1-2 dl raspberry jam

350 white chocolate

25 g milk chocolate

red caramel color

sprinkles, candy and mukhwas

How to do it:

1. Grease and bread a 1.5-liter mold.
2. Melt the butter.
3. Whisk egg and sugar fluffy with an electric whisk.
4. Mix flour, baking powder and gingerbread spice together.
5. Sift down the flour mixture little by little while you adding the butter and sourcream.
6. Whisk careful together smooth batter
7. Pour the batter in the shape and bake in the lower part of the oven at 175 degrees for 45-50 minutes.

8. flip the cake upside down on a baking paper.
9. let the cake cool completely.

The lollipops

1. Mix the cake to crumbs
2. Add cottage cheese and raspberry jam and mix together to a thick batter.
3. Form the batter into lollipops, caps and small and larger balls. And stick down a stick in every lollipop. and attach with little chocolate.
4. Do not put on the little balls on the sticks, save them to the heads.
5. Let solidify in 30 minutes.

Snowballs

1. Dip the balls in white chocolate and spread over white sprinkles.
2. Place the lollipops in the fridge and let them solidify.

Package

1. dip the cube shaped lollipops in white chocolate.
2. pipe the strings of white chocolate and color with red food coloring.

Caps

1. Dip the caps shaped lollipops in white chocolate.
2. Color them with red food coloring.
3. Place a big sprinkle ball as a tassel and pipe white chocolate along the bottom edge of the cap.
4. Spread sprinkles along the edge.
5. Dip the little balls into heads in white chocolate and attach sprinkles as noses.
6. Let it solidify in the fridge.
7. Dip the bigger balls that are attached on the stick in white chocolate and stick the heads on the top.
8. Let solidify and pipe buttons and eyes with white chocolate and attached candy as hat and scarf.



Made by: Ellen and Ida, grade 5 at Nyvångsskolan

Name, class and age: Ellen and Ida 5c 11 years

Lemon muffins

Juicy and fluffy lemon muffins with a lot of fresh flavor muffins. It must be the perfect coffee bread that is so quick to bake. When you bake you use both the peel and juice from the lemon. It is fresh, light and delicious.

Ingredients:

2 dl caster sugar

$\frac{3}{4}$ dl milk

2 egg

2 1/2 dl flour

1 tablespoon of vanilla sugar

1 tablespoon of baking soda

How to do it:

1 Put the oven on 200 degrees.

2 Wash the lemon grate the outermost part of the peel and squeeze out the juice.

3 Beat the butter and sugar until white and fluffy.

4 Beat an egg into the bowl.

5 Mix wheat flour, vanilla sugar and baking powder and fold into the butter.

6 Pour the batter into molds, put in the oven until the look b fade.



Made by: Hjalmar R and Lucas P, grade 5 at Nyvångsskolan



Vanilla dreams with chocolate filling

Try to bake these yummy vanilla dreams with chocolate filling. These are perfect for the winter season.

Ingredients: (20-25 cookies)

White and milk chocolate (from Marabou, 1 of each)

50 grams butter or margarine

1 ½ dl powdered sugar

1 tsp vanilla sugar

½ dl cooking or- rapeseed oil.

½ tsp antler salt

2 dl flour (2dl corresponds to 120 grams)



How to do it:

1. Put the oven on 150°C

2. Put the chocolate in one bowl each, melt it in the microwave.

3. Stir butter, sugar, and vanilla sugar. Move smoothly. Add the oil you choose. Pour a little at a time while whisking. Mix antler salt with a little bit of the flour and stir into the dough. Work in the rest of the flour.

4. Form small bowls of the dough. Form lids to the bowls and keep them aside.

5. Pour a little of both chocolate in all bowls.

6. Put on the lid on all bowls.

7. Bake in the center of the oven in around 15 minutes. Let the cookies cold on a plate.

8. Decorate however you want.

Noah Lundgren, 11 years old , grade 5 at
Nyvångsskolan

Oliver Sterner, 11 years old, grade 5 at
Nyvångsskolan



Apple cake with Christmas spices

It's a delicious cake that you usually eat around Christmas times, and it is a great thing to have as a dessert.

Ingredients:

Cake:

- 150 grams butter.
- 2 and a half decilitres sugar
- 3 eggs.
- 2 teaspoon ground cinnamon.
- 1 teaspoon ground cardamom.
- $\frac{3}{4}$ teaspoon ground ginger.
- 3 deciliters flour.
- 1 and a half teaspoon baking soda.

Filling:

- 1 Apple.
- 2 tablespoons sugar.
- 1 teaspoon ground cinnamon.
- 1 teaspoon ground cardamom.
- $\frac{1}{2}$ deciliters lingonberry to garnish.

Glaze:

- 1 deciliter icing sugar.
- $\frac{1}{2}$ tablespoon water.

How to do it:

1. Set the oven to 175 degrees celsius.
2. Core the apple and cut it into thin slices. Mix the sugar, spices and apples together, let it sit for a while.
3. Stir the butter and sugar until fluffy. Add one egg at a time. Add the spices mixed with flour and baking soda. Put in the lingonberries and stir it.
4. Pour the batter into a greased and breaded pan, about 1 $\frac{1}{2}$ liters. Stick the seasoned apple slices into the batter.
5. Bake for about 45 minutes. Try it with a stick.

Let It cool.

6. Whisk together the glaze and drizzle it over the cake. Garnish with lingonberries.

Made by: Liam and Vincent, grade 5 at Nyvångsskolan



Low-tempered roast beef with tomato

A good roast beef that you can have when it's Christmas.

Ingredients:

- 600 gram roast beef or frenchwoman
- Arla kitchen butter and rapeseed oil
- $\frac{3}{4}$ teaspoon salt
- 1 krm black pepper
- 1 msk chopped fresh thyme
- 300 gram cherry tomatoes on a twig
- 3 bay leaf
- Flake salt



How to do it:

1. Put the oven on 125 degrees.
2. Browns the meat around in butter & rapeseed oil in a frying pan. Put them in a youth safe form. Salt and pepper the meat around and spice with fresh thyme.
3. Stick in a meat thermometer so that the spets come in the middle of the thickest part. Put the cherry tomatoes and the bay leaf behind the meat.
4. Steak in the middle of the oven until the meat thermometer shows 60° for red meat, 65° for pink meat and 70° for well fried meat, 45-60 minutes. Take out the meat but let the tomatoes be left.
5. Cover the meat with foil and let it rest. Raise the youth heat to 250° and steak the tomatoes for another 10 minutes.
6. Boil haricots verts in lightly salted Water 3-4 minutes. Pour of the water. Stir in butter and rapeseed oil, garlic and pepper.
7. Serve the meat with tomatoes and haricots vert and gladly potato gratin.

Made by Elli G and Nellie R, grade 5 at Nyvångsskolan

Chocolate balls with marshmallows

Ingredients:

- 100 gram butter
- 2 tablespoons cold coffee
- 1 dl powdered sugar
- 2 tablespoons whipped cream
- 1 dl cocoa powder
- 1 teaspoon vanilla sugar
- 1 tsp salt
- 3-4 dl oats
- 100 gram melted chocolate

How to do it:

1. Mix butter, coffee, powdered sugar, whipped cream, cocoa powder, vanilla sugar and salt in a bucket, until you get a smooth chocolate batter.
2. Add oats and mix it in the batter. Add chocolate.
3. Form to balls. Flatten the balls.
4. Put marshmallows in the balls.
5. Push them into balls.
6. Roll them around in coconut powder or sprinkles.
7. Put them in a fridge and after 1 hour you can eat them.



Made by: Ajas and Vide, grade 5 at Nyvångsskolan

Orange cheesecake with gingerbread base

Do you like oranges or gingerbread? Then you should try this combo! This is a cheesecake with both those things and is perfect for christmas!

Ingredients:

Base:

4 dl flour
1 tbsp ground cinnamon
2 tsp ground ginger
2 tsp ground cardamom.
1 tsp ground seville orange
1 tsp ground allspice
0,5 tsp salt
1 dl sugar
1 tsp baking soda
125 g butter
1 dl dark syrup

Filling

250g mascarpone
3 eggs
3dl whipped cream
1 orange

Accessories

whipped cream



Do this:

base:

1. stir flour in a bowl with all spices, salt, sugar and baking soda.
2. Knead together at room temperature, diced butter and dark syrup.
3. Bake the pie dough in a pie form and make sure that it doesn't hang over the edge.
4. Put the pie form in the fridge for one hour.
5. Prick the bottom with a fork and pre-bake the shell in 10 minutes on upper-and lower heating on 200°C.
6. Let the pie shell cool.

Filling:

1. Stir the mascarpone, eggs and the whipped cream in a bowl.
2. Peel the orange and press out 1dl of the juice.
3. Whisk everything airy with an electric mixer.
4. Beat the filling into the pie shell and then put the pie on upper-and lower heating on 200°C in 40 min or until the pie has set.
5. Put a layer of foil on the pie after 20 min.

Accessories:

1. Put the pie in the fridge until it cools down.

Serve the pie cold with whipped cream and for example with clementine wedges.

Made by: Ellie W and Klara, grade 5 at Nyvångsskolan

Dolma

Dolma is an Arabic food and you can eat Dolma both when it's cold and hot. You can eat it anytime.

Ingredients:

400 grams of vine leaves.
800 grams of minced meat.
1 dl rice grains.
1 dl paprikapurre.
1 pinch of salt.
1 pinch of black pepper
1 pinch of paper-rich powder
1 red pepper.
1 large yellow onion
0.5 lemon
a handfull of persley
a whole tomato.



How to do it:

1. Cook the rice and let it cool.

Fine chop Paprika tomato and parsley

2. Put the mince in a bowl, grate the onion and pour in the finely chopped paprika and tomato, paprika puree (can be replaced with tomato puree) and parsley. salt and season generously with pepper and paprika powder. squeeze a whole lemon into the mince.

3. press a little of the mince mixture in the middle of each leaf and fold into "thin" small packages. place the dolmas in the bottom of a saucepan.

4. Fill the dolmas in the pan and add salt. Bring to a boil under the lid. Then let cook the dolmas on a low heat under the lid for approx. 50 min. You can feel the dolmas if they are ready. Drain the water and serve immediately.

5. Tip. It is also good to make the dolmas on peppers, onions and eggplant.

Made by: Julia L and Sidra, grade 5 at Nyvångsskolan

The creators name:
Marley and Harry



Saffron flakes

Crispy saffron flakes taste like Christmas

Ingredients:

75 g butter

1 g saffron (preferably ground saffron threads)

1 dl powdered sugar

2 tbs cream

1 dl flour

0,5 tsp

1 dl oat

How to do it:

1. Preheat the oven to 200 degrees.
2. Crush the saffron with 1 tsp powdered sugar in a mortar.
 1. Melt the butter with the saffron.
2. Mix in the others ingredients in the saucepan and mix all properly.
3. Cut out the desired size (1 tbs should be enough) on baking paper, make sure to have spaces because it flows out during baking.
4. Bake in the middle of the oven until it gets a little colour, it takes 5-7 minutes.

Made by: Harry and Marley, grade 5
at Nyvångsskolan



Swedish skumtomte pannacotta

This is a tasty and sweet dish. You will love this. It is easy to make! Skumtomtar or juleskum is a traditional candy in Sweden. When it's Christmas time you will see it in every store.

- This should take over an hour.
- Contains five ingredients.
- For 6 portions.

Ingredients:

100 g skumtomtar or juleskum

5 dl whipped cream

Fresh raspberry

More skumtomtar or juleskum and whipped cream

How to do it:

1. Clip or cut the candy into smaller pieces.
2. Boil the cream, put down the candy and stir it until it melts. Simmer a little more if it's hard to melt.
3. Pour it into small glasses, small cans or bowls.
4. Let it freeze in the fridge for at least three hours.
5. Garnish with extra skumtomtar or juleskum, whipped cream and fresh raspberry.

You can garnish with more skumtomtar if you want.

Made by: Mollie and Leo,
grade 5 at Nyvångsskolan



Christmas cake

This cake is a traditional dessert in Sweden.

Ingredients:

200g dark chocolate

4 egg

2 ½ dl icing sugar

2 dl flour

3 tbsp wine lager



How to do it:

1. Put the oven on 200 degrees.
2. Melt the butter in a saucepan. Break the chocolate into small pieces. Put the chocolate in the butter and stir until it melts.
3. Whisk the egg and sugar puffy. Stir the butter mixture, flour and the mullet wine.
4. Pour the batter into a greased and breaded form, preferably with a removable edge (approx 23cm).
5. Bake the cake in the lower part of the oven for 25-30 min. It should still be loose in the middle. Let the cake cool. Aim possibly over a little icing sugar.
6. Whip the cream and serve it cold.

Ready - tasty - meal! 👍

Made by: Alexandra and Lukas C, grade 5 at Nyvångsskolan

Estonian pirogs

Very tasty baked pirogs 🥟

Ingredients:

Dough: 1 egg, ½ l milk, 200 g butter or margarine, 1 kg of flour, 1 packet yeast, a little salt.

Filling: 400-500g minced meat, 1 onion, 3 boiled eggs, a little butter, some salt, pepper and paprica powder

How to do it:

Dough

1. Melt butter and pour in the milk
2. Crumble the yeast into the milk and butter
3. Add the rest and mix until there are no chunks
4. Let it rise while you make the filling

Filling

1. Chop the onion
2. Fry the meat with the spices and the chopped onion
3. Chop 3 hard boiled eggs and add to the filling
4. When the dough has risen, roll it until it becomes flat
5. Use a quite large glass to make round shapes in the dough
6. Put a tbs of the meat filling in the middle of the circle
7. Fold the the circle on the middle and nick the edges with a fork
8. Brush the pierogies with a whisked egg
9. Put the oven on 225 degrees and put in the pierogies for ten minutes



Hope You like it and enjoy ☺ 🥟 !!!

Made by Joanna Henriksson and Lexie Henna Maria Bauman

Clenets

A loved Christmas cake that after frying is turned in cinnamon sugar.

Ingredients:

- 250 g yolk
- 180 g egg
- 300 g powdered sugar
- 125 g butter
- 50 g whipped cream
- 750 g flour
- 10 g baking soda
- 15 g lemon juice
- 25 g rum, dark



How to do it:

1. Whisk yolks, eggs and sugar white and fluffy with an electric mixer. Melt butter with the whipped cream.
2. Mix flour and baking soda. Mix everything into one batter.
3. Flour on baking paper as is located on a plate, pour out the batter, have a little flour on top and flatten to 4-5 mm in thickness. Put in the plate in the freezer, for at least 2 hours, but gladly over the night. The batter shall be frozen through, so it gets dough consistency.
4. Take it out of the freezer. Roll the dough to an even large rectangle, about 4 mm in thickness. Cut first 3-4 wide strips of the dough, then cut each strip on the skant so they become pointy smaller squares (put back the strips you don't work with in the freezer as you proceed and bring them forward in turns).

5. Cut one hole in the middle on every piece, fold in one tip in the hole and shape to a clenet, put in the freezer again the dough must be cold, otherwise it is not possible to shape them.
6. Heat the frying oil to 180 degrees. Fry 3-5 clenets at a time, straight from the freezer. Turn the clenets in the oil after 2-3 minutes so they are fried on both sides. Lift up and drain on paper towels.
7. Fold in cinnamon sugar. Enjoy them freshly fried!

Made by: Elise and Ella H, grade 5 at Nyvångsskolan

Pig's Head.

It's very good. In Sweden we love pig's heads.

Ingredients:

0,5 pig's head
0,5 dl salt
1 garlic split in half
a small bunch of thyme
one small bundle of sage
plate rice braised
two carrots peeled
1 peeled head of parsnip
solid twig plate
1 tbsp butter
2,5 dl wheat fermented potato

How to do it:

1 Clean the pig's head from blood and shave off any hair.

2 Grill the head with the salt together with the scallions and the herb in a cooking or vacuum bag.

3 Let it freeze in the fridge for 3-5 days.



4 Then bake the head for 2 days in the oven at 64 degrees.

5 Tack it out and cool. this can be done several days in advance.

6 Shave your head clean.

7 Sprinkle on a little vinegar and bake on a baking tray in a dry 180 degrees for 45 minutes.

8 Remove the pig's head from the oven and press the meat from the scallion with a spatula.

Made by: Isaac and Viggo, grade 5 at Nyvångsskolan

