

BREAD FLOUR



MATERIALS

- 2 pieces of stale bread

THE RECIPE

1. Chop your stale bread into tiny cubes.
2. Place baking paper on a Decker baking sheet so that there are gaps between them.
3. Bake them gradually in a 150-degree oven until they are slightly browned.
4. Take it out and let it cool at room temperature.
5. Then pass it through the food processor.
6. After thinning thoroughly, pass it through a sieve.
7. You can consume it by storing it at room temperature in jars or in a locked refrigerator bag.

STALE BREAD KEBAB WITH MEATBALLS



MATERIALS

- 300 gr. fatty minced meat
- 1 medium onion
- 1 teaspoon of cumin
- 1 teaspoon of black pepper
- 1 pinch of salt
- 6 slices of bread
- 1 teaspoon of broth
- 2 tablespoons of butter
- 1 teaspoon of ground pepper
- Chili pepper
- Finely chopped parsley
- 1 cup of cottage cheese whipped to the consistency of cream
- 1 garlic clove

THE RECIPE

1. Cut the bread into small cubes and lightly fry in the oven.
2. Place the minced meat in a mixing bowl, finely chop the onion and add the spices and knead well.
3. Cut the walnut-sized pieces out of the minced meat you are kneading and prepare the meatballs.
4. Take the meatballs you have prepared into the pan and fry them front to back in a heated frying pan without adding oil, as they are already greasy.
5. While the meatballs are frying, melt the butter in a separate frying pan, add the powdered pepper when it starts to turn slightly pink and remove it from the fire.
6. Divide the fried bread slices into serving plates, drizzle the hot broth over the breads.
7. Add salt and grated garlic to the yogurt, combine with the yogurt and drizzle over the bread.
8. Put the cooked meatballs on the yogurt as well, drizzle with melted butter and serve with finely chopped parsley.

STALE BREAD PIE WITH FIG AND HONEY



MATERIALS

- 2 Cups of Milk
- 200 Grams of Stale Bread Inside
- 8 Dried Figs
- 4 Eggs
- 3 Tablespoons of Honey
- 3 Tablespoons of Butter

THE RECIPE

1. Soften the figs by soaking them in water for 20 minutes.
2. Cut the drained and squeezed figs into five or six slices.
3. beat 4 eggs into the snow.
4. Mix the beaten eggs with a mixer, adding 2 spoons of pre-melted butter and honey to the milk bread.
5. Add the fig slices to the mixture.
6. lay out a baking sheet with a size of 18 cm x 20 cm with greaseproof paper, lubricate it with butter.
7. Pour the resulting mixture and bake in a preheated oven for 1 hour.
8. If you wish, you can serve it accompanied by whipped cream or cream.

STALE BREAD SOUFFLE



MATERIALS

- 6 pieces of stale toast bread
- 3 eggs
- 2 cups of milk
- 100 grams of butter
- 1 cup of curd cheese
- 1 bunch of dill
- Red chili pepper flakes
- Dried basil
- Salt and ground black pepper

THE RECIPE

1. Put the eggs in a mixing bowl and add a little salt according to the salt ratio of the cheese you will use and beat it up.
2. Add the oil and milk to it and mix again.
3. Finally, add the curd or feta cheese and spices.
4. You can add dill or parsley according to your taste buds.
5. We cut the bread into small cubes. Fill the bread in half of the souffle pots and soak the milk mixtures on it.
6. Sprinkle a little cheddar cheese on a grater and add bread again.
7. Soak it in milk again and sprinkle a lot of cheddar cheese on top.
8. Bake in the oven preheated to 180 degrees until golden brown.

STALE BREAD PIE



MATERIALS

- 1 piece of stale bread
 - 1 cup cold milk
 - 2 eggs
 - 1 teaspoon of nutmeg
 - 1 teaspoon of hazelnuts
 - 1 tablespoon grated lemon peel
 - 1 teaspoon of baking powder
 - 1 tablespoon of powdered sugar
 - 1 teaspoon of sunflower oil
 - 1 cup flour
- for sherbet
- 2 cups granulated sugar
 - 1.5 cups of water

THE RECIPE

1. Preheat the oven to 180 degrees.
2. For the dessert sorbet, take the water and sugar in a saucepan and boil for 10 minutes.
3. Let them sit to cool.
4. Soak the insides of stale bread with milk.
5. Strain the excess Milk by squeezing it with your hand.
6. Mash the inside of the bread with a fork.
7. Add eggs, sunflower oil, nutmeg, nuts, lemon peel, flour, baking powder, vanilla and powdered sugar and mix. Pour the mixture into the greased pan.
8. Bake in a hot oven for 20 minutes.
9. As soon as you take the tray out of the oven, drizzle the warm sorbet over the dessert.