

# Recipe

4P English classes — ISF Virton

# Book

Desserts and  
Alcohol-free  
Cocktails

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# Cake with cheese

Arquin Emie ; Durmishaj Laura ; Charnelle Rose ; Grosjean Marie ; Lahure Noémie

Preparation

30 min

Cooking time

1 h



## ingredients

1 roller

of pie crust pastry

500g

Cottage cheese

1 natural

yoghurt

30ml

Milk

3 soup spoon

flour

Icing

sugar

4 eggs

1 lemon

peel

100g

Sugar

1 bag

of vanilla sugar

Yeast



# recipe

- 1 Clarify eggs.
- 2 Put them in a cool place. Then whisk the whites until they are stiff.
- 3 Beat the egg yolks and the sugar together. Add the cottage cheese and the yoghurt.
- 4 Add the flour, the milk, the lemon and the aromas. Then incorporate the whites with 3/4 of a bag of yeast.
- 5 Put in the oven (175°C) for 1 hour.
- 6 Chill them and finally put the icing sugar.



## FRUITY MIX

Enjoy this recipe with this delicious  
Alcohol-free cocktail !

### Ingredients :

- 10cl orange juice
- 6cl pineapple juice
- 2cl lime juice

### Preparation :

- First put some crushed ice in the glasses.
- Next pour 10cl of orange juice.
- Then pour 6cl of pineapple juice.
- After pour 2cl of lemon green juice.
- After that shake well.
- Finally garnish the glasses with a skewer slice of pineapple and orange.

# Speculoos Tiramisu

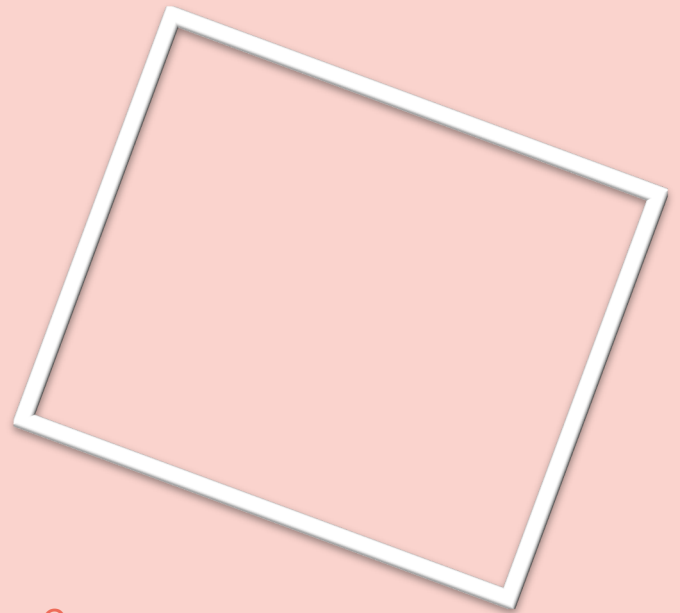
Ferro Agathe ; Legrandgérard Rémy

Preparation

25min

Cooking time

/



## ingredients

250g

Mascarpone

80g

Brown sugar

1 bag

Vanilla sugar

3 eggs

2 cups

Strong Black coffee

30g

Unsweetened cocoa powder

300g

Spéculoos



# recipe

- 1 Make a ribbon with the egg yolks, sugar and vanilla sugar.
- 2 Add the mascarpone.
- 3 whisk the whites until they are smooth and gently add them to the mixture.
- 4 Soak the speculoos in the coffee.
- 5 In a dish, put a layer of speculoos. Then a layer of mascarpone cream. After that another layer of biscuits and finish the preparation with a layer of cream.



## MIAMI PINK

Enjoy this recipe with this delicious  
Alcohol-free cocktail !

Ingredients:  
-Twelve Strawberries  
-75 cl of pineapple juice  
-Strawberries Syrup

Preparations (Time for the cocktail 10 min)  
1) Start by washing and hulling the strawberries.  
Place them in a blender to obtain a strawberry  
puree.

2) Next add the pineapple juice, mix the all.

3) Your cocktail should now have a pretty pink  
color and nice foam should cover it.

4) Finally, pour into a nice glass. Add a Small  
amount of strawberry syrup to finish and a  
straw!

5) Congratulations you can also add an ice  
cube  
that will normally stay stuck on the foam!

# Pancakes

Biver Flora ; Lorent Johanna ; Toulmonde Jordan

Preparation  
30 min

Cooking time  
20min



## ingredients

300g  
flour

3 eggs

3 tablespoon  
sugar

60cl  
milk

2 tablespoon  
Of oil

50g  
Melted butter



# recipe

- 1 Put the flour in a bowl.
- 2 Add the eggs, the sugar, the oil, the butter and mix gently.
- 3 Add the milk into the preparation. The dough must have the consistency of a slightly thick liquid.
- 4 Heat a frying pan and pour some oil.
- 5 Spread some dough in the pan and wait until one side is cooked before turning it.
- 6 Cook all pancakes over low heat.



## PINA COLADA

Enjoy this recipe with this delicious  
Alcohol-free cocktail !

### Ingredients :

- 15 cl pineapple juice
- 9 cl coconut milk
- 6 cl orange juice
- 2 pineapple
- 2 vanilla pod
- mint
- Ice cube

First mix pineapple juice, orange juice, coconut milk and ice cube.

Secondly pour the cocktail in a tall glass.

Thirdly dry the pineapple slices and put them prettily on the edge some glass.

Decorate the cocktail with the vanilla pod



# White vinegar cake

Lambinet Ophélie ; Nicaïsse Solène ; Meyer Maurine

Preparation

15min

Cooking time

40min



## ingredients

200g  
flour

200g  
sugar

10cl  
oil

6,5cl  
White vinegar

3 eggs

1 yeast



# recipe

- 1 Mix the eggs and the sugar.
- 2 Add the flour and the oil.
- 3 Mix 1/3 of white vinegar into 2/3 of water.
- 4 Add the sugar and let it melt. Then add the mixture to your preparation.
- 5 Butter a mold and heat the oven. Bake the cake for 45 minutes.
- 6 Chill it and unmold it. It's ready !



## MOJITO

Enjoy this recipe with this delicious  
Alcohol-free cocktail !

One Lime  
One Teaspoon of caster sugar  
Lemonade

Some mint leaves and basil  
Small cucumber

Some ice cubes

### Preparation

Start by putting in the glass some mint leaves and basil.

Then put ice cube over.

After cut some lime and add five or six cubes in the glass.

Then cut some small pieces of cucumber and put them in the glass.

After add some ice cubes and only one teaspoon of caster sugar.

Finally finish with the lemonade and decorate your glass with one leaf mint and one slice of lime.