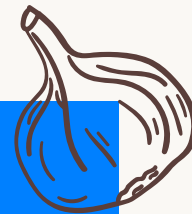
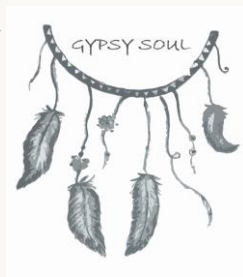




# Romani recipe book

Special recipes of  
Romani food





**Baked Stuffed Clams**

# Ingredients

Serves 4-6 people

- 1/2 teaspoon of salt
- 1/3 cup of ground dried chorizo
- 1 1/2 Tablespoons of granulated garlic powder
- 2–5 dashes of Gypsy Juice or Parrot hot sauce
- 1 medium onion minced
- 2 Tablespoons of chopped flat leaf parsley
- 1 cup of plain bread crumbs, preferably homemade
- 1 lemon
- 6–8 small ramekins, scallop or large sea clam shells lightly greased
- 1 stick of unsalted butter
- 1 pound of chopped clams (2 cups)
- 2 Tablespoons dry vermouth or white wine
- 1/2 teaspoons of sweet paprika
- 1 Tablespoon of chopped jalapeno-drained pickled jalapeno
- 1/4 teaspoon fresh ground white pepper



# Preparing



Preheat oven to 400° F.

Heat 10 inch or larger sauté pan and melt butter

Sauté onion and chorizo and jalapeno together for 4-5 minutes on medium heat and set aside

In a large mixing bowl combine bread crumbs, garlic, paprika, salt, pepper, parsley, hot sauce, wine and clams and mix thoroughly.

Add contents of sauté pan to the bowl and mix.

Add desired amount of clam stuffing to scallop shells or ramekins and place on baking sheet.

Bake for 15–18 minutes.

Serve with Romani Juice hot sauce and fresh lemon.



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# Chicken Meatballs

# Ingredients

Serves 6-8 people

- 1 lb of ground chicken
- 2 tablespoons of chopped flat leaf parsley
- 4 large eggs beaten
- 1 1/2 tablespoons of granulated garlic
- 1 teaspoon of salt
- 1/2 teaspoon fresh ground pepper
- 1 large onion finely chopped about
- 1 cup 1/4 cup of grated Parmesan cheese
- 1/2 cup of bread crumbs
- 1 1/2 teaspoons of dried oregano



# Preparing



Mix all ingredients, form meatballs to desired size.

Have your favourite red sauce made and heated.

Add meatballs gently to hot red sauce, cover and cook for 10-12 minutes.

Turn carefully, cook another 10 minutes covered.

Serve with your favourite pasta.



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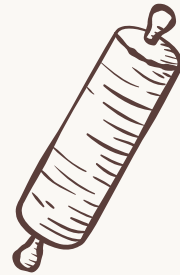
Rustic Bread



# Ingredients

Makes one loaf

- 3 <sup>3</sup>/<sub>4</sub> cups of bread flour
- 2 teaspoons of salt
- 1 <sup>1</sup>/<sub>4</sub> oz envelope of rapid rise yeast – Fleischmann's
- 1 <sup>3</sup>/<sub>4</sub> cups of warm water
- Small Dutch oven
- Cast iron sauce pan with lid or baking crock with lid



# Preparing



In a deep bowl mix flour, yeast, salt and water. Batter should be slightly wet and sticky

Lightly oil one side of plastic wrap and cover bread and let rise in a warm place 4-6 hours or overnight. When the dough will double in size, then lightly flour bottom of pan

Pre-heat oven to 450° and place pan and lid in oven while preheating. Place raised dough in pan, make cuts cross lines with sharp knife on top cover and bake for 30 minutes.

Remove lid and bake additional 20 minutes, then remove from oven and allow bread to cool in pan. Slice to desired thickness.

Enjoy for sandwiches or toast. Keep in a plastic bag.

Can be kept in refrigerator for one week.



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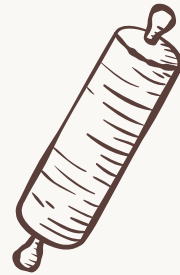


**Wild Blueberry Nut Bread**

# Ingredients

Makes 2 small loafs or 12 muffins

- 2 cups wild blueberries- frozen maybe used
- ½ cup of cold cubed unsalted butter
- ¾ cup of cake or pastry flour plus 2 tablespoons
- 1½ cups all purpose flour
- ½ cup of chopped walnuts
- ¾ cup organic sugar
- ½ teaspoon of salt
- Zest of 2 lemons
- ¾ teaspoon of fresh grated nutmeg
- ¾ cup of milk or cream
- 2 teaspoons of real vanilla extract
- 2 large eggs
- 4 teaspoons baking powder
- Oil to lightly grease tins





## Preparing



Preheat oven to 400° and oil the tins.

Toss blueberries in 2 tablespoons of cake flour in a bowl

Mix eggs, zest, milk, vanilla, nutmeg, salt and sugar in a bowl and then mix the remaining flours together.

Add butter into dry ingredients and mix until you get a fine grain, add baking powder to flour mixture, add liquids to flour and mix 8-10 times.

Add in berries and nuts mix 3-4times and fill the tins or loaf pans three quarters full.

Bake 40-45 minutes for bread, 30-35 minutes for muffins.  
Test with a knife for dryness.

Remove from oven, unmould from pans before cooling.

Serve warm.



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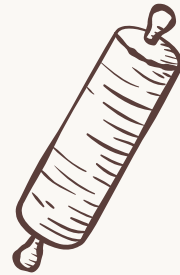
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**Crème of Parsnip Soup**

# Ingredients

- 1 onion
- 1 celery stick
- 450g parsnips
- ½ tbsp olive oil
- 1 bay leaf
- A handful of thyme
- Sea salt and freshly ground pepper
- A 227g pot of single cream
- 450ml boiling water or stock



# Preparing



- Prepare your veg: peel and finely chop the onion. Trim the ends off the celery and finely slice it. Peel the parsnips and trim off the very ends. Finely chop them.
- 2. Warm a pan for 1 min, then add ½ tbsp oil and the veg. Add the bay leaf and most of the thyme (keep a sprig for garnishing). Season with salt and pepper (use white pepper if you have it). Cover the veg with a piece of greaseproof paper. Pop on the lid. Sweat the veg over a very low heat for 30 mins till they're soft but not browned – stir once or twice to check.
- 3. Lift off the greaseproof paper. Scoop out the thyme sprigs and bay leaf. Pour in 450ml boiling water (or hot homemade stock). Ladle the soup into a blender with the cream and blitz till smooth, or use a hand-held blender in the pan.
- 4. Pour the soup back into the pan and warm through for 2-3 mins. Taste and add a little more salt and pepper if you think it needs it. Ladle into warm bowls and garnish with a few thyme leaves to serve.



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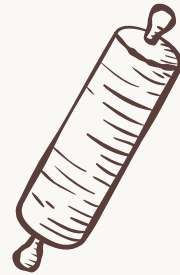




**Grilled Artichoke**

# Ingredients

- 1 tablespoon chopped fresh herbs such as rosemary, oregano, thyme
- 1/3 cup extra virgin olive oil
- 2 cloves garlic, cut in half (no need to peel)
- 1 bay leaf
- 1 lemon, cut into wedges
- 2 to 4 large globe artichokes
- Salt



# Preparing



- Steep herbs in warm olive oil:
- Place chopped fresh herbs in a small bowl (not the bay leaf), cover with olive oil. Microwave on high heat for 30 seconds (or heat oil and herbs on the stovetop until warm). Let the herbs steep in the warm olive oil while you prepare the artichokes.
- Prep the artichokes:
- Prepare a large pot with an inch of water at the bottom. Add the cut cloves of garlic and the bay leaf, and place a steamer rack in the pot.
- To prepare the artichokes, have lemon wedges ready. If you want a nice presentation, use scissors to snip away the pointy tips of the artichoke leaves. As you trim the artichokes, rub the cut areas with juice from the lemon wedges to prevent the artichokes from turning brown from oxidation.
- Use a vegetable peeler to cut away the thick outer layer of the artichoke stems. Trim the stems to 2 inches from the base of the artichoke. Cut off and discard the top 1/2 inch of the artichokes. Cut the artichokes in half.
- Use a strong metal spoon to scoop out the fuzzy chokes and the small inner artichoke leaves. Rub lemon juice all over the inside and exposed cut areas of the artichokes.



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**Tuscan White Bean Salad**



# Ingredients

- 2 teaspoons oil from jar of oil-packed sun-dried tomatoes\*
- 1/4 cup chopped yellow onion
- 3/4 cup diced brown mushrooms
- 1 oil-packed sun-dried tomato, chopped
- 1 tablespoon high-quality extra virgin olive oil
- 1 teaspoon fresh lemon juice
- 1 (14-ounce) can white beans, drained, rinsed, and patted dry
- 2 tablespoons finely sliced scallion, green parts only
- 1/2 cup chopped fresh tomato
- 1 tablespoon minced fresh flat-leaf parsley
- Salt and pepper



## Preparing



- Heat the oil from the jarred tomatoes in a skillet set over medium heat. Once the oil is shimmering, add the onion, mushrooms, and chopped sun-dried tomato. Saute for 4-6 minutes, until onion is mostly translucent and mushrooms are browned. Set aside to cool.
- In the bottom of a large bowl, whisk together the olive oil and lemon juice. Place the beans, scallion, fresh tomato and parsley in the bowl and toss well to coat.
- Fold the cooled onion mixture into the beans. Taste and add salt and pepper as desired. Serve at room temperature.



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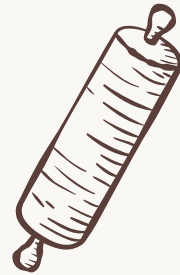




Gypsy Tart

# Ingredients

- 300g plain flour, plus extra for dusting
- 150g unsalted butter, cubed
- 1 medium egg, beaten
- 410g tin full-fat evaporated milk, chilled in the fridge overnight
- 280g dark muscovado sugar





# Preparing



- Preheat the oven to 190°C/fan 170°C/gas mark 5. Put a baking sheet in the oven to get hot.
- Sift the flour into a bowl. Using your fingertips, rub in the butter until the mixture resembles fine breadcrumbs. Add the egg and 1-2 tbsp water to mix to a firm dough. Roll into a ball, wrap in clingfilm and leave to rest in the fridge for 30 minutes.
- On a lightly floured surface, roll out the pastry and use to line a 23cm tart tin, leaving any excess overhanging the edge. Line with baking parchment, fill with baking beans and bake blind in the oven for 15 minutes. Remove the beans and parchment and bake for a further 5-10 minutes until golden. Leave to cool then, using a sharp knife, trim the top of the pastry case.
- Tip the evaporated milk and sugar into a large bowl and, using an electric hand mixer on full power, whisk together for 15 minutes until the mixture resembles a light coffee-coloured, creamy foam that doesn't quite hold peaks.
- Pour the mixture into the tart tin and bake for 20 minutes on the hot baking sheet. When cooked, the filling should be lightly set with a sticky surface. Leave to set overnight in the fridge.

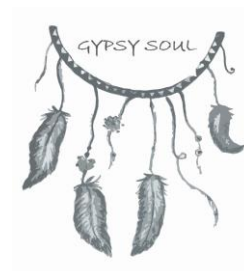


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