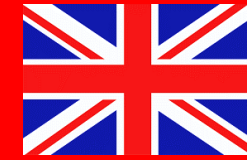




RED PASSION

Babylon's Cooking Class
INGREDIENTS AND TOOLS



20th March

- Olive Oil
- Salt
- 1 onion
- 2 garlic cloves
- Thumb-sized piece of ginger
- Celery – one stalk with leaves
- Ground cumin
- Ground paprika
- Curry
- 400g can chopped tomatoes
- 400g can red beans, in water
- Basmati rice

- A large frying pan
- A small pot
- A wooden spoon

27th March

- Parma ham (1 hg)
- Honey (1 teaspoon)
- Mustard + vinegar + salt + pepper
- One bunch of green asparagus
- 1 garlic clove
- Olive oil
- 2 eggs

- A frying pan
- 2 cups
- Parchment paper/baking sheet
- Oven or microwave

3rd April

- 60g oats
- 300g raspberries *or strawberry or fruits of the forest
- 1 tablespoon of sugar
- 400g of mascarpone or cream cheese
- 2 tablespoons of milk
- 1 tablespoon honey
- 2-3 tablespoon whisky or aged grappa *optional but recommended

- A large frying pan
- A fork
- A spoon
- Two large bowls
- A wooden spoon
- Bowl or cup to serve