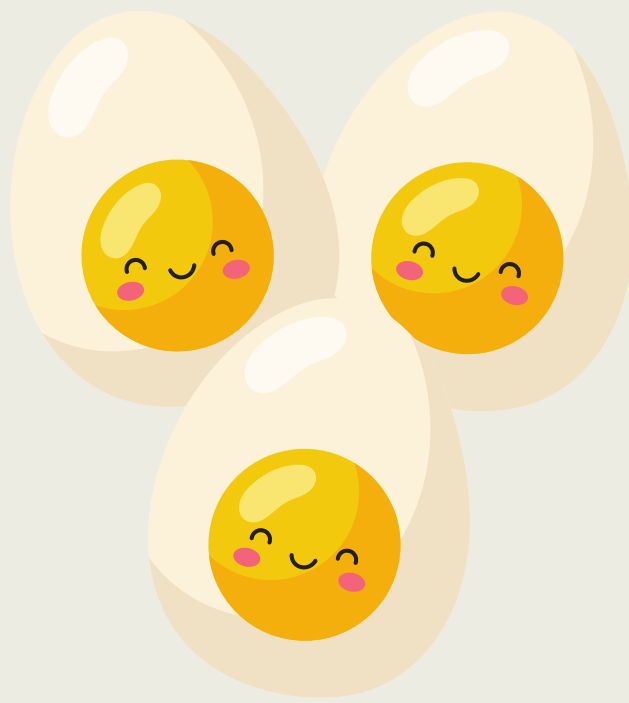
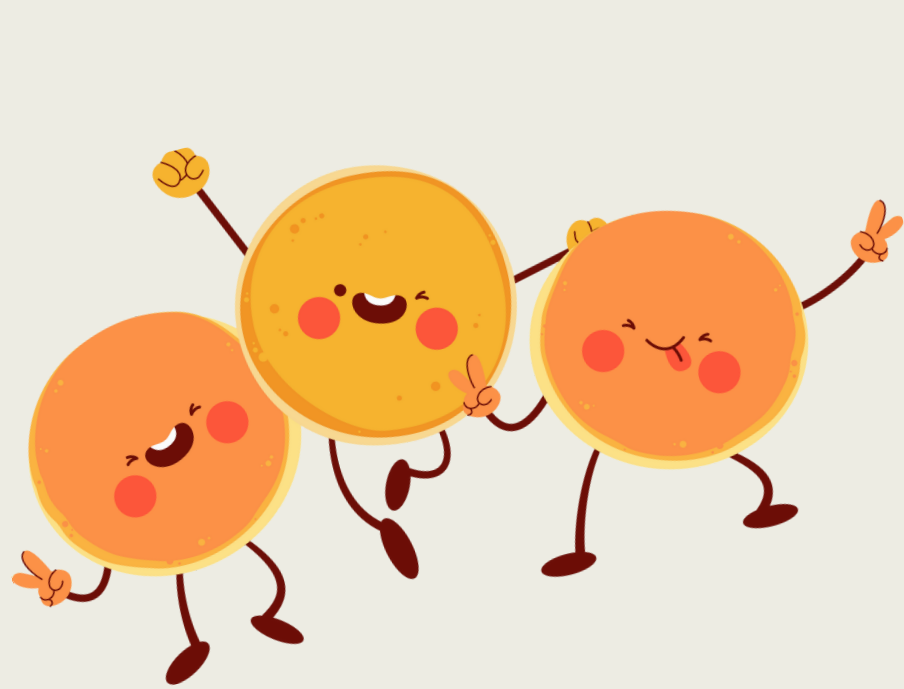
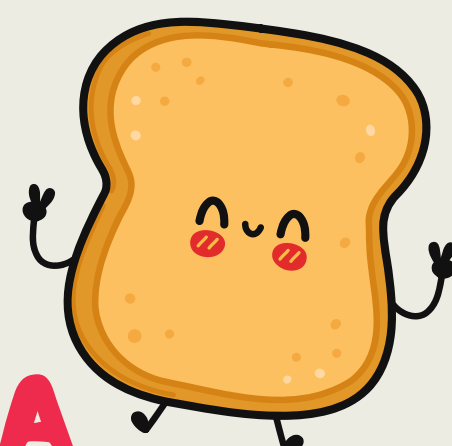
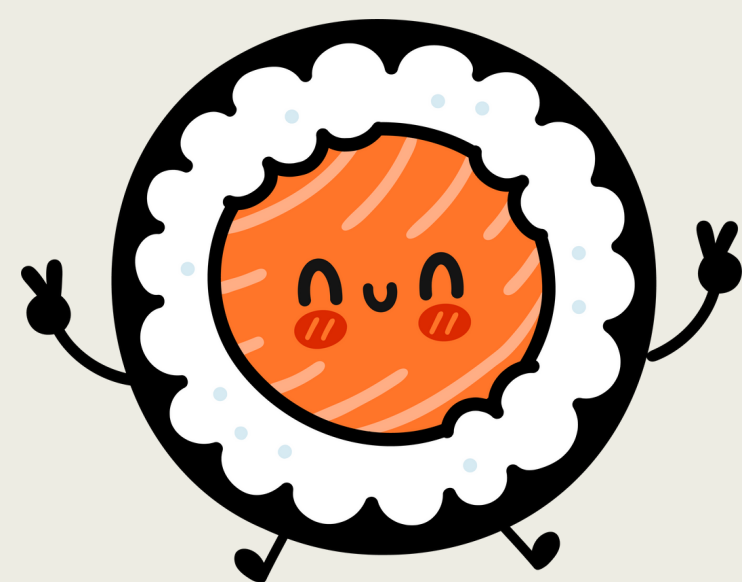




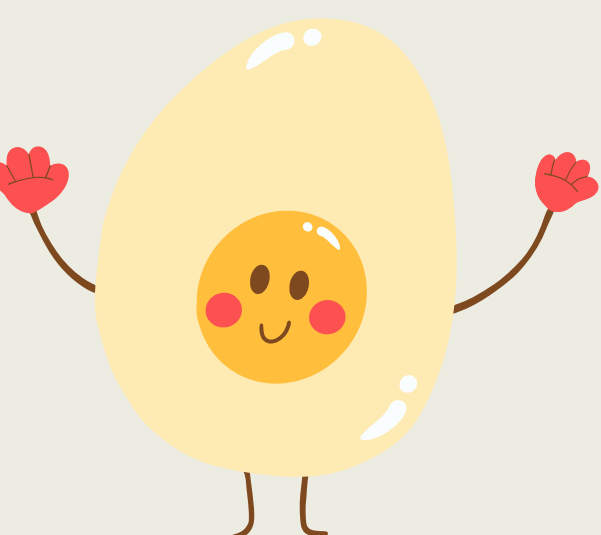
GO GETTER



RECIPE BOOK



NOA'S MUSHROOM PIE
GARAZI'S MUSHROOM AND EGG PASTA
LIBE'S JAPANESE MAKI
ITSASNE'S OATMEAL PANCAKES
HARON'S MILKSHAKE
MARTIN'S MEXICAN TACOS
EILIDH'S SCRAMBLED EGG
LOU'S CHINESE DUMPLINGS



Delicious

NOA'S MUSHROOM PIE



FIRST STEP

WE PUT THE DOUGH IN THE
MOLD, FILL IT WITH THE
BECHAMEL AND THEN SHAPE
IT.



AND THEN WE PUT IT IN THE AIR
FRYER FOR 7 MINUTES PER SIDE.



TASTE IT!





GARAZI'S MUSHROOM AND EGG PASTA



FIRST, PUT WATER IN 2 CASSEROLES AND BOIL.
IN ONE POT PUT EGGS.



THEN, REMOVE THE EGGS
AND ADD SPAGHETTI TO
THE OTHER.

NEXT, REMOVE THE
SPAGHETTI AND PEEL
THE EGGS.

FINALLY, PUT THE
SPAGHETTI AND THE
EGGS IN A DISH AND
ADD MUSHROOMS.



LIBE'S JAPANESE MAKI



FIRST WASH THE
RICE TO REMOVE
THE STARCH



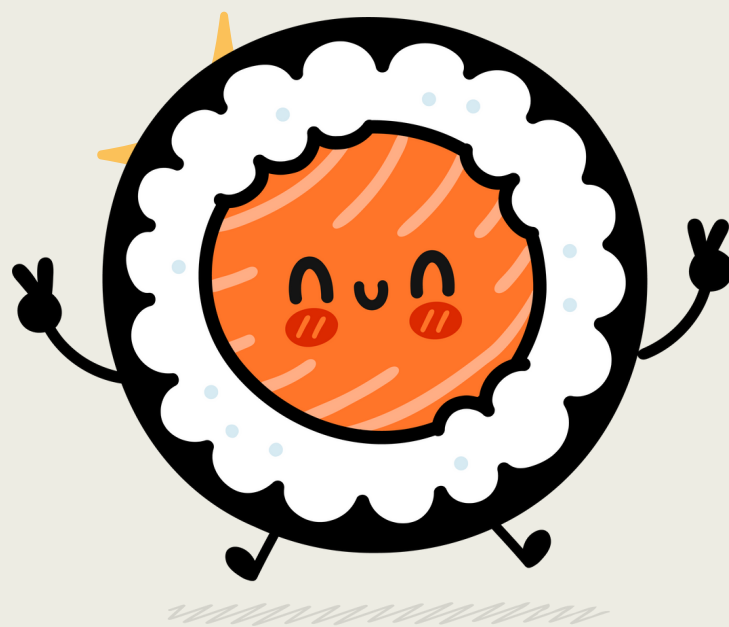
THEN, BOIL
THE RICE



AFTER THAT PUT THE
RICE ON A TRAY AND
PUT SOME RICE
VINEGAR AND
SUGAR



NEXT SLICE YOUR FAVORITE
VEGETABLES AND FRUIT



THEN PUT THE SEAWEED ON A
BAMBOO MAT. AFTER THAT PUT THE
RICE AND VEGETABLES. NEXT ADD
SOME CHEESE CREAM



FINALLY, ROLL UP THE
SEAWEED WITH THE
BAMBOO MAT. THEN SLICE
THE MAKI AND ENJOY!



ITSASNE'S OATMEAL PANCAKES



FIRST, BREAK ONE EGG. THEN, BEAT THE EGG AND CRUSH ONE BANANA. ADD THREE SPOONS OF OATMEAL AND MIX.



ADD ONE SPOON OF MILK AND A LITTLE BIT OF CINNAMON AND MIX. ADD SOME CHOCOLATE CHIPS AND MIX

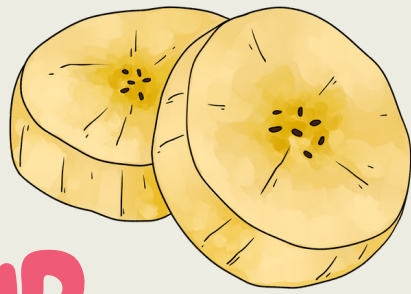
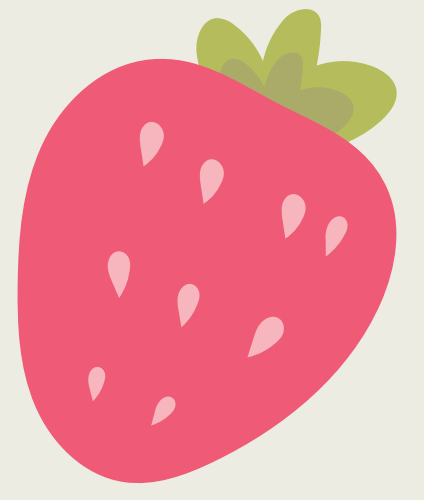


FINALLY, PUT LITTLE AMOUNTS IN THE FRYING PAN AND TURN OVER AFTER A MINUTE. ENJOY THE PANCAKES!!





HARON'S MILKSHAKE



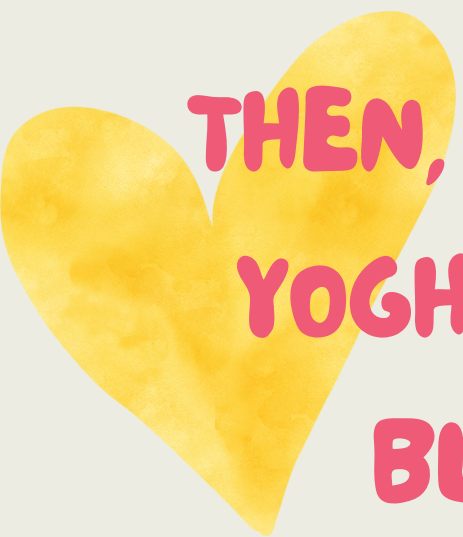
FIRST, CHOP THE
STRAWBERRIES.



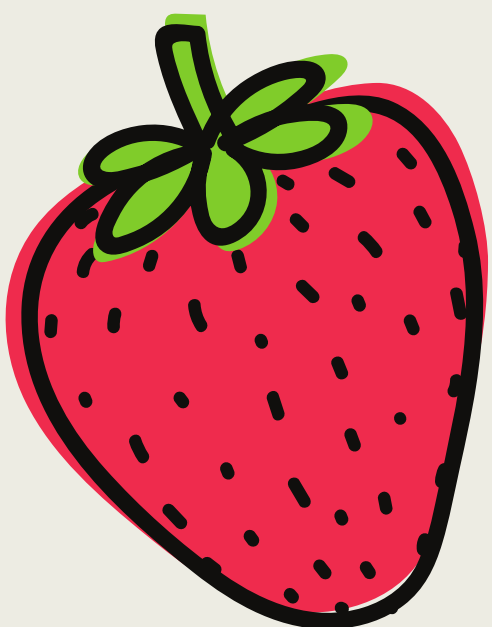
THEN, PEEL AND
CHOP A BANANA.



THEN, ADD THREE
YOGHURTS TO A
BLENDER.



ADD THE FRUIT
AND BLEND!



FINALLY, ENJOY
YOUR DELICIOUS
STRAWBERRY
AND BANANA
MILKSHAKE!

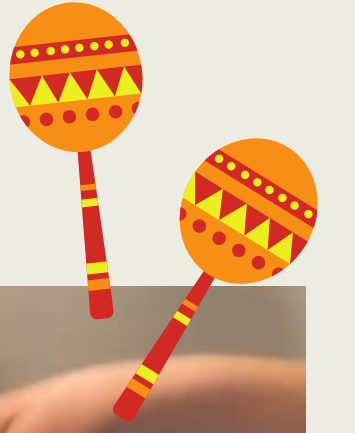




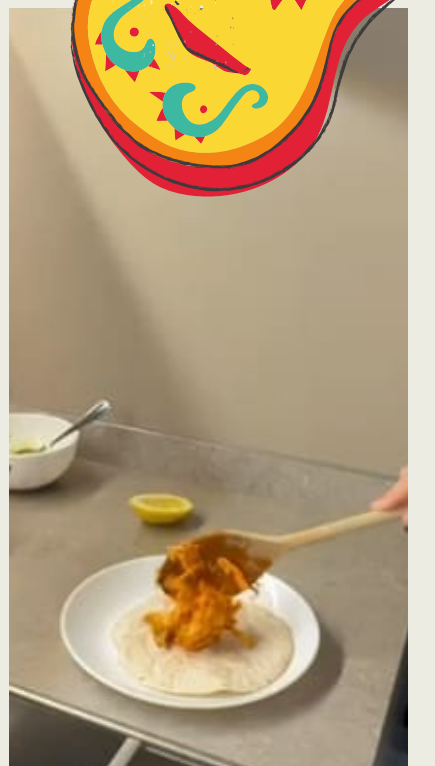
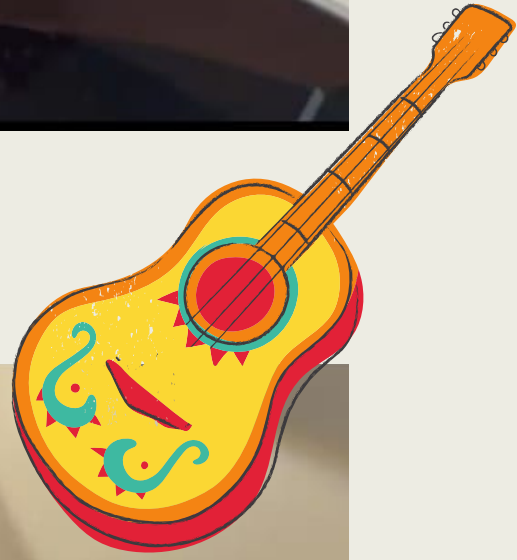
MARTIN'S MEXICAN TACO



HEAT A
TORTILLA IN
ONE PAN.
HEAT CHICKEN
IN ANOTHER
PAN.



PREPARE
TOMATO,
GUACAMOLE
AND LEMON.
ADD TO THE
WARM TORTILLA

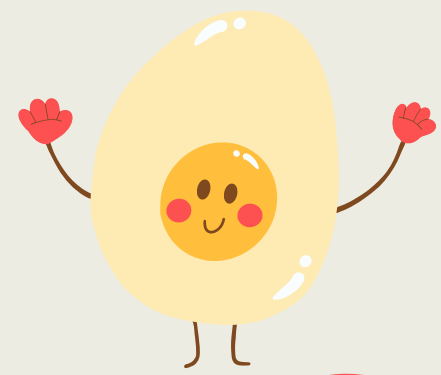


ADD SPICY SAUCE
FOR THE SPICY
MEXICAN TOUCH!

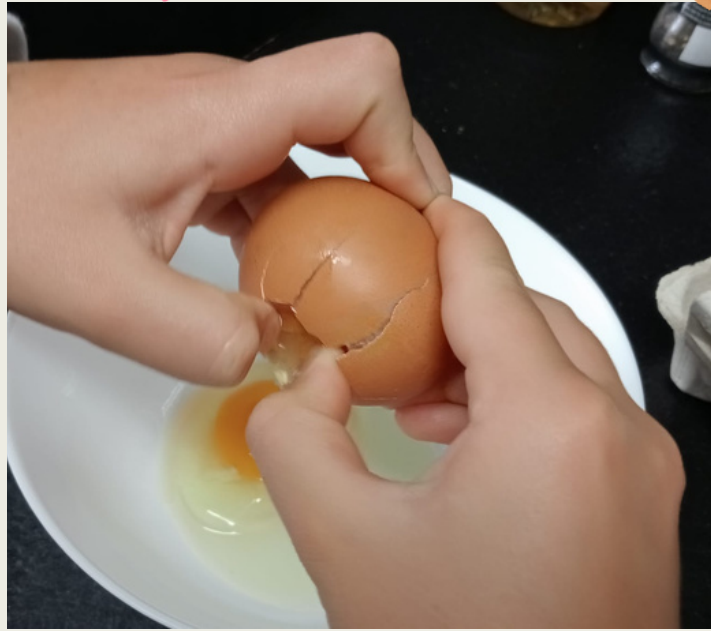
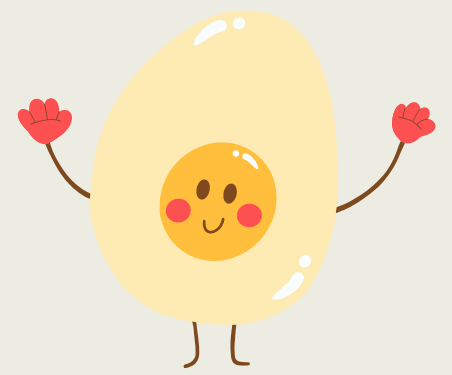


ENJOY YOUR
DELICIOUS
MEXICAN
TACO!

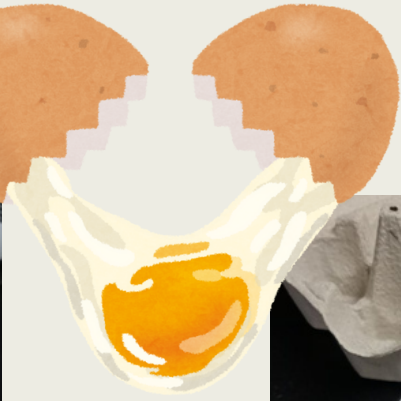




EILIDH'S SCRAMBLED EGGS



FIRST, CRACK
TWO EGGS INTO A
BOWL.



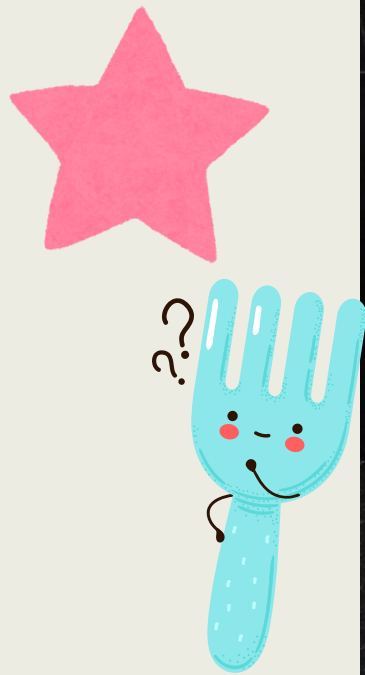
BEAT THE EGGS.



ADD OIL TO A
FRYING PAN.



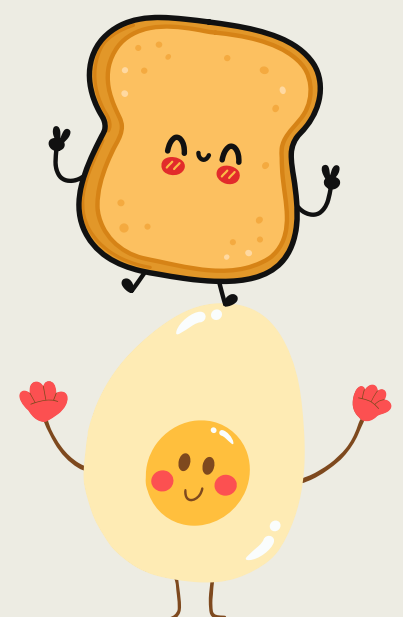
POUR THE LIQUID
INTO A HOT FRYING
PAN



MIX THE EGGS
WITHOUT GETTING IT
STUCK ON THE PAN



FINALLY, PUT IT ON A PLATE WITH TOAST AND
THERE YOU HAVE DELICIOUS SCRAMBLED EGGS!

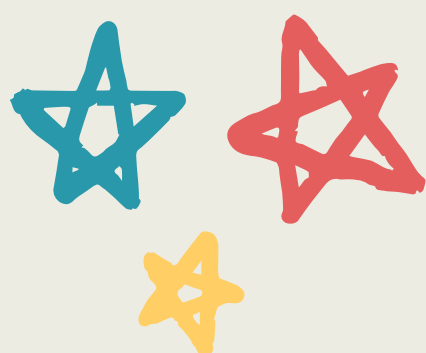
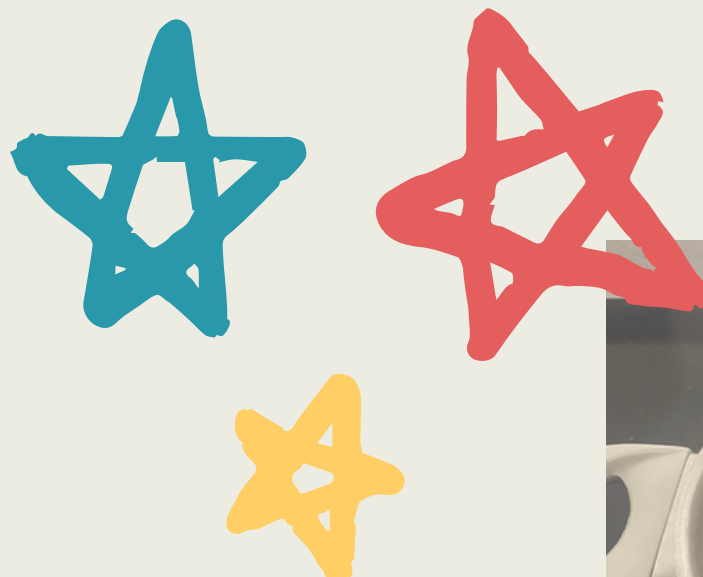




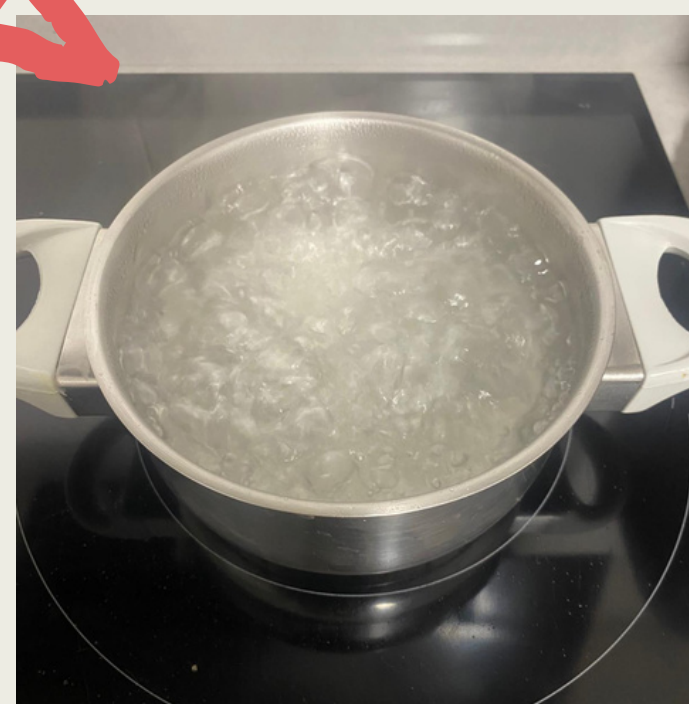
LOU'S CHINESE DUMPLINGS



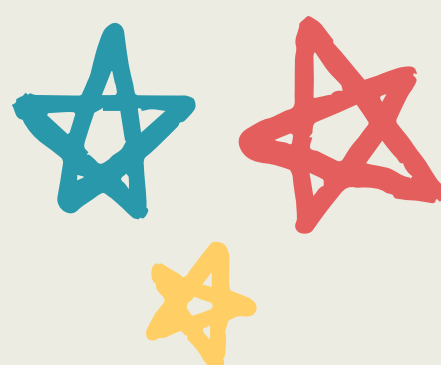
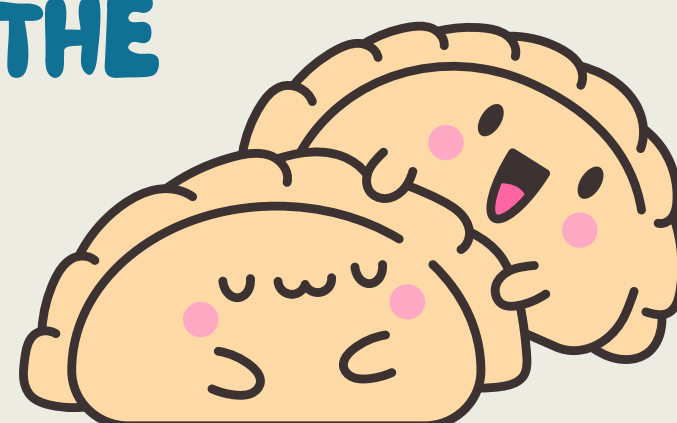
FIRST, PUT WATER IN A POT.



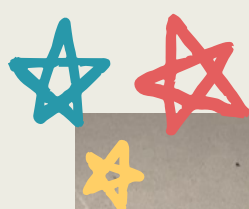
NEXT, BOIL THE WATER.



ADD THE DUMPLINGS TO THE
BOILING WATER.

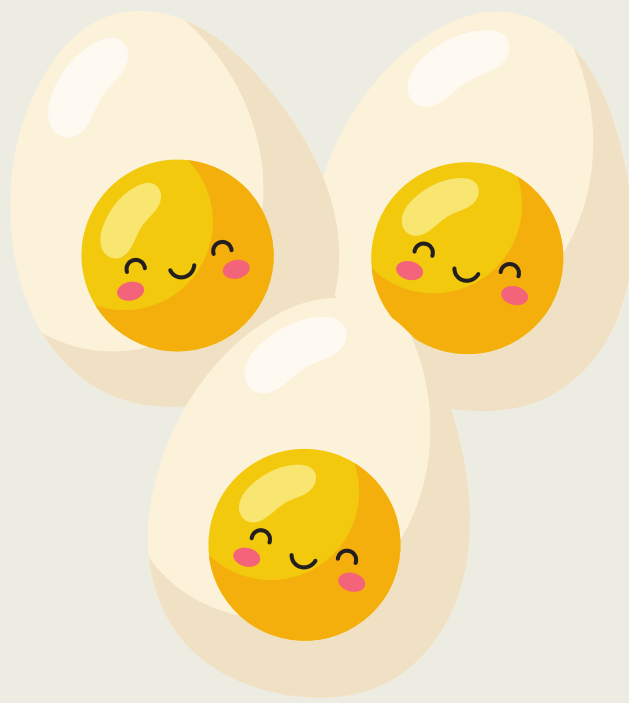
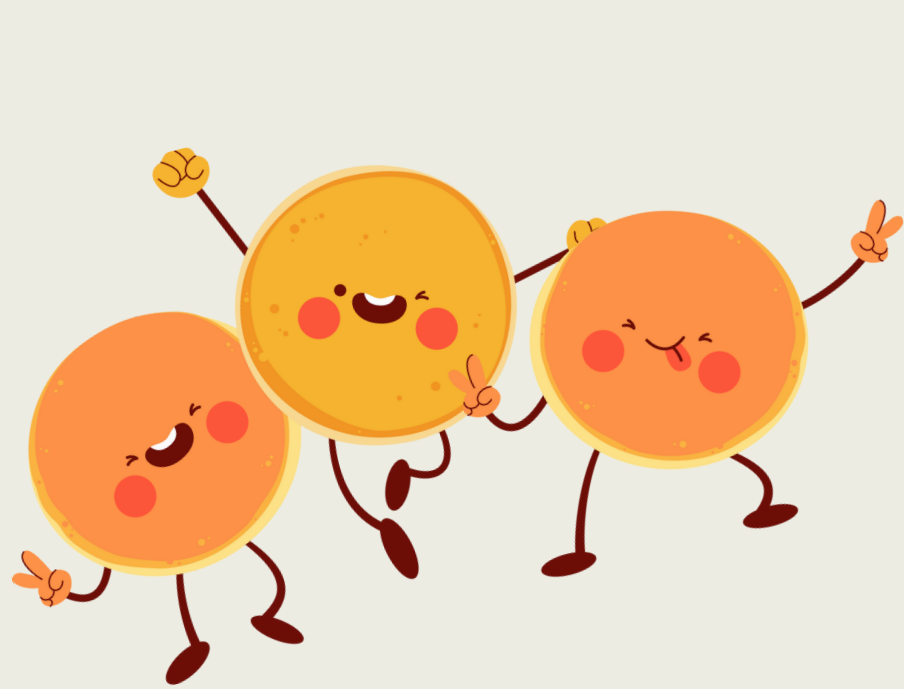


DRAIN THE WATER.



FINALLY, SERVE YOUR
DELICIOUS DUMPLINGS
WITH SOYA SAUCE! ENJOY!





WE HOPE
YOU
ENJOYED
OUR
RECIPE
BOOK.

