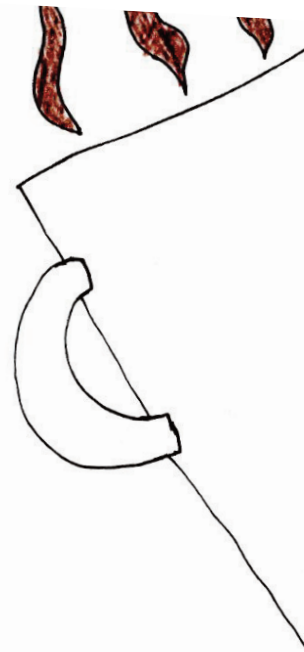




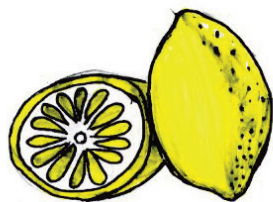
MALA

KUHARSKA

KNJIGA

u poeziji

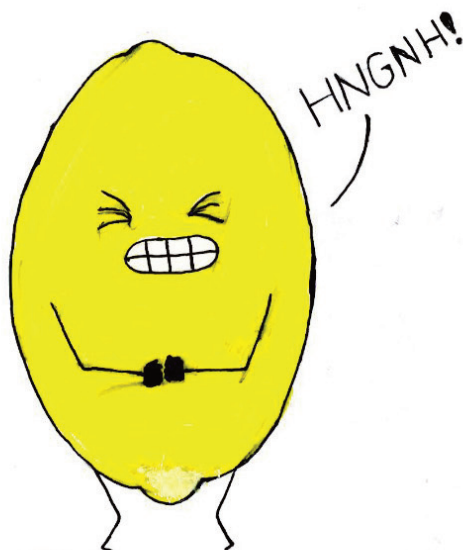




Limonada

Nataša Lomani
Konda Požek 1.2. 2020

Najprej limona potrebo opravi.



Ko jo stisnemo na tisti čudni



ožemalni pripravi.

HNNGNH!



Potem se zmeša

z vodo,

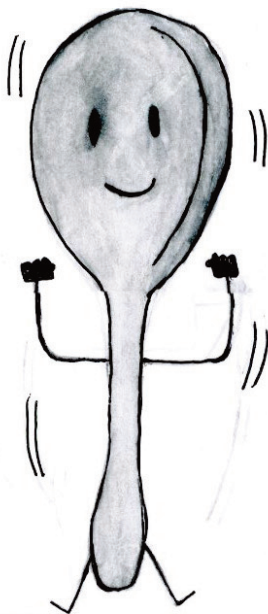


ki pride iz pipe
ali vrča.

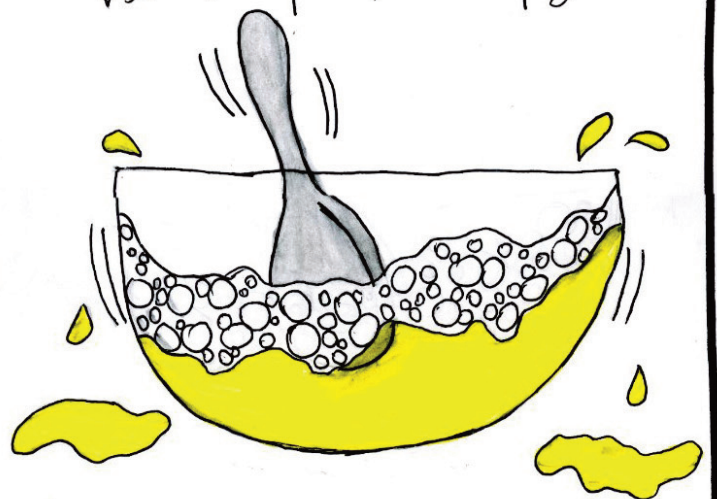
Voda ima res srečo.



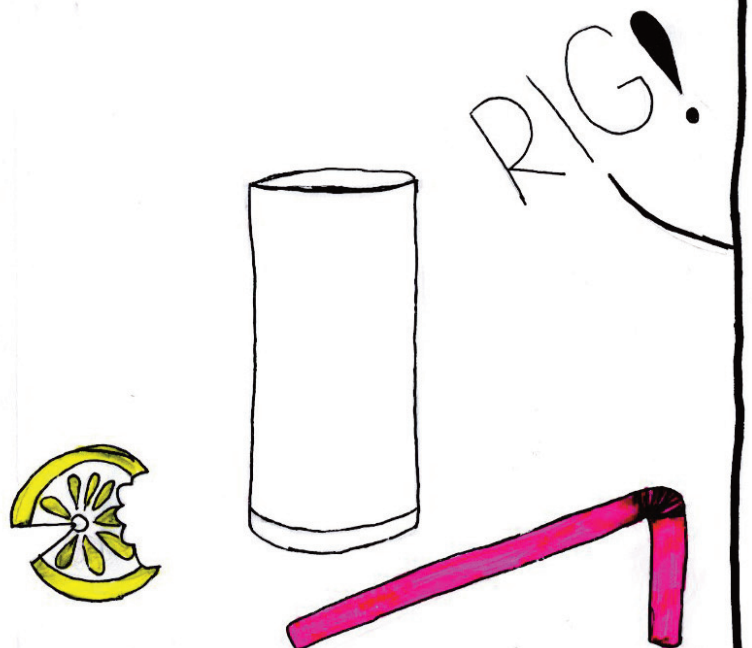
Potem pride še sladilo,
na primer med.



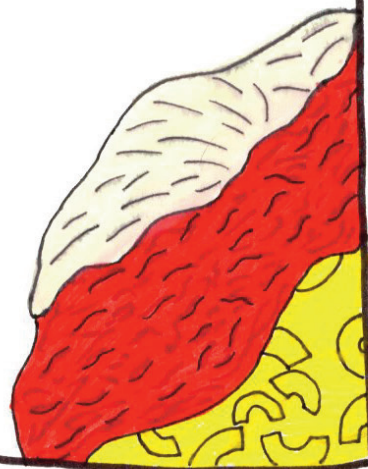
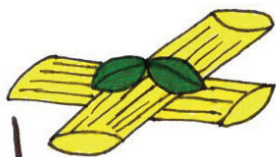
Vsa posoda že drhti,
vse se peni, vse kaplja...



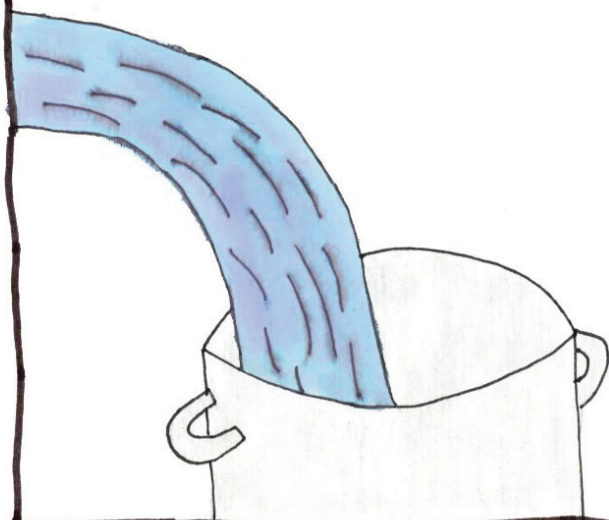
limonada je pripravljena!



Makaroni



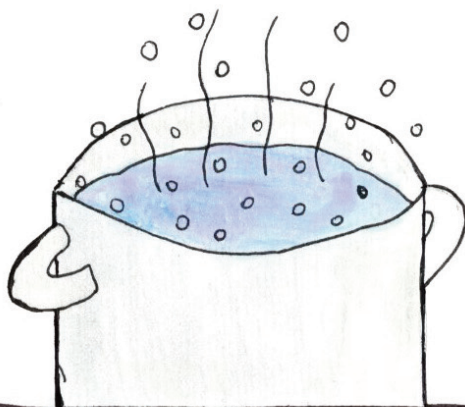
Nalijem vodo v lonec.



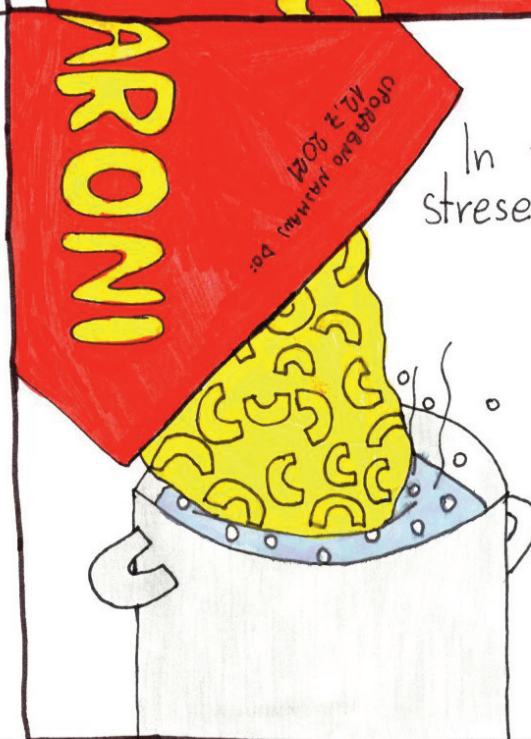
Vzamem vrečko in odrežem njen konec.



Počakam, da voda zavre...



In vanjo
stresem vse.



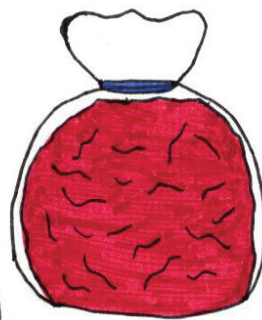
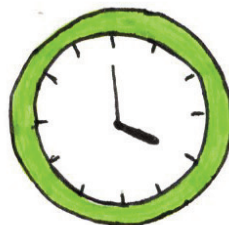
gorenje

-15°C

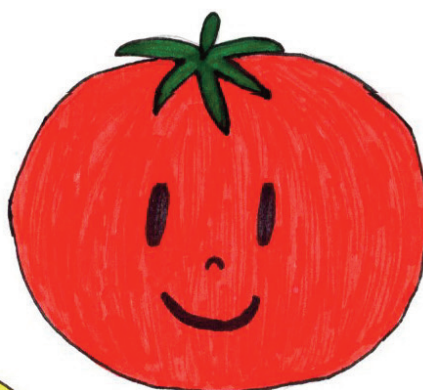


Iz zamrzovalnika
vzamem meso.

Počakam, da se
odtali.

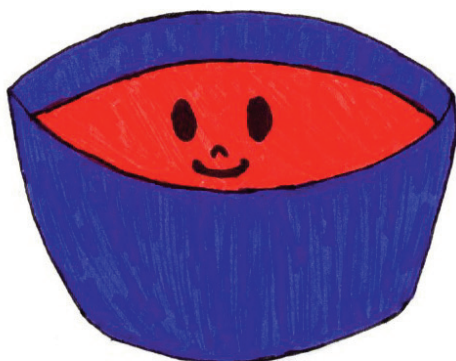


Paradižnik...

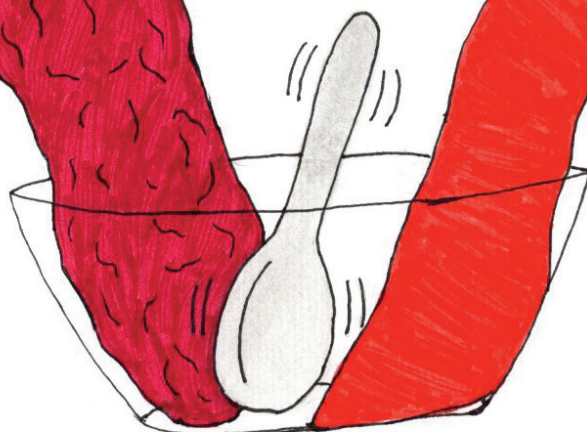


sprememim

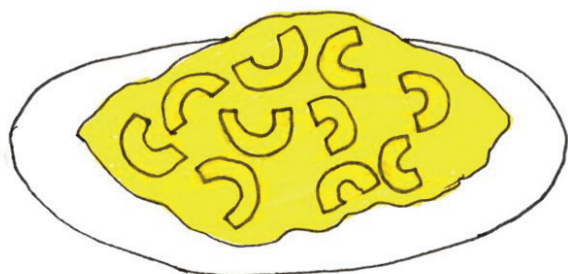
v omako.



Skupaj
zmešam
sestavini.



Makarone postarim
na krožnik.

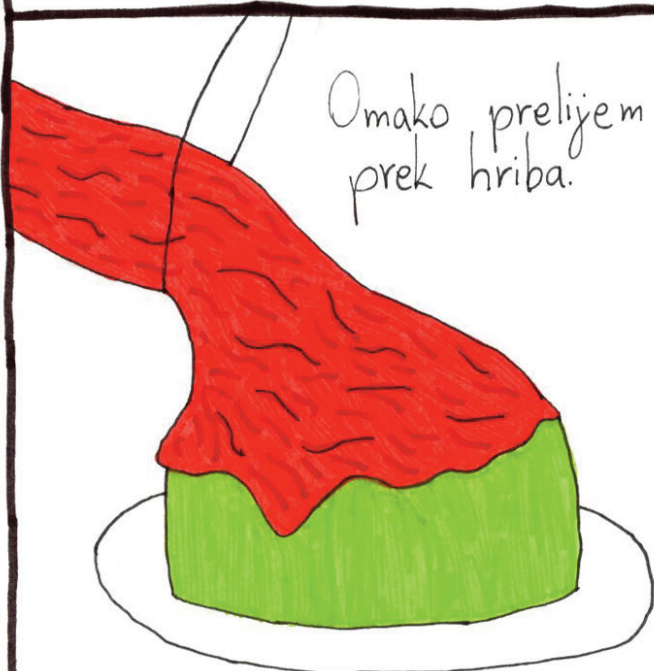


Izgledajo kot
naprimer

kakšen hrib,
Rožnik.



Omako prelijem
prek hriba.



Na vrh se
še sira
nariba.



Slastni
makaroni

so
pripravljeni.



Mmmm...

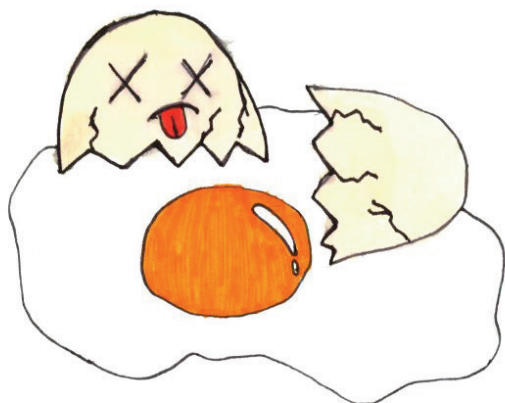
Se že slina
mi cedi!



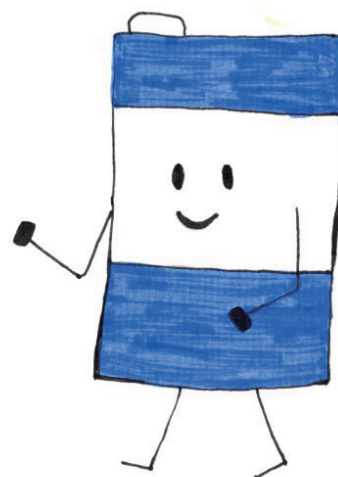
Palacinke.



Najprej se jajce ubije.



Potem pride mleko...



... in ga zalije.



Mleko od krav, ki se rade imajo.



Da dolgčas ne pride, kar
redno kramljajo.



pšenično...

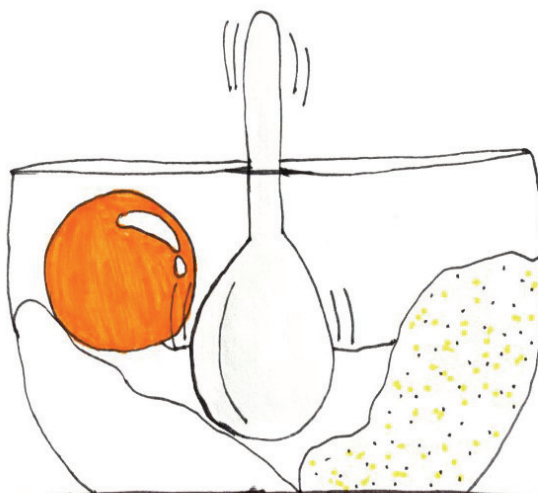


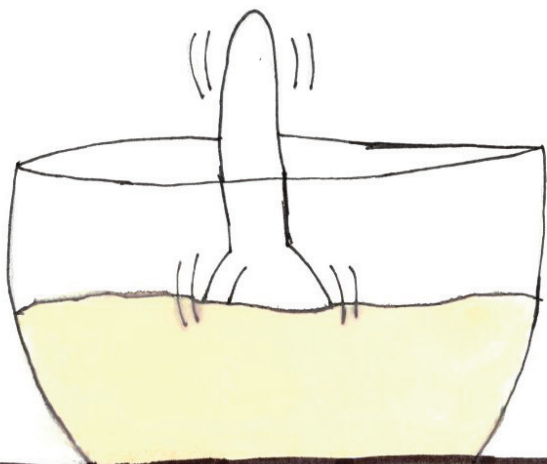
...rženo.



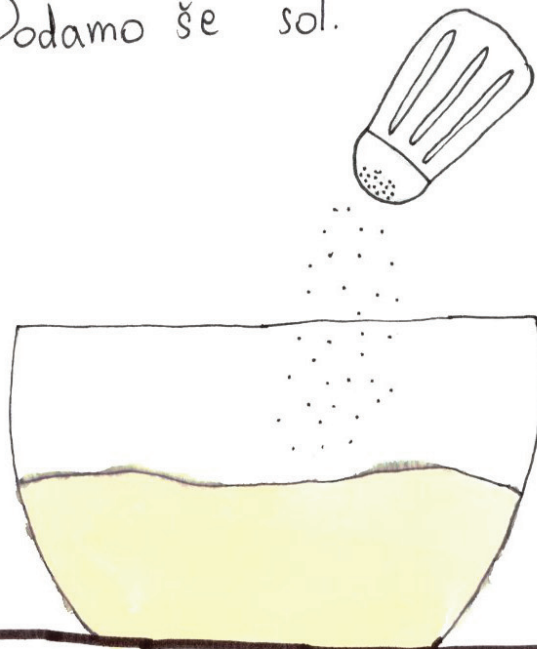
Mah, kaj pa jaz vem!
Mi je čisto vseeno!

Premešamo dobro.

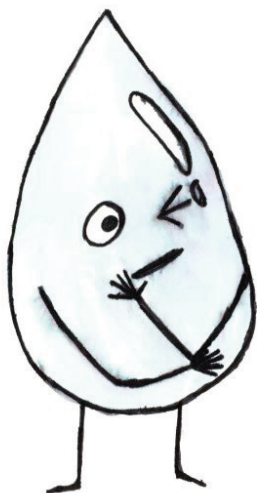




Dodamo še sol.



Morda malo vode.



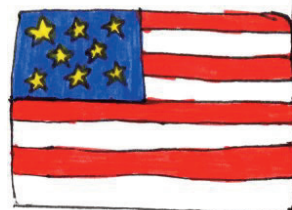
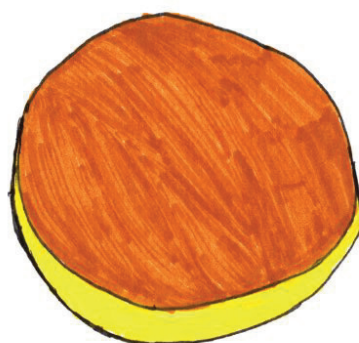
Jo grem iskat domov.



Na ponvi je olje.
Prasketa veselo.



Bo speklo palačinko,
Ameriško, debelo.



Bo masa zacvrčala,
lepo se bo spekla.



Bom malo
porjavela,

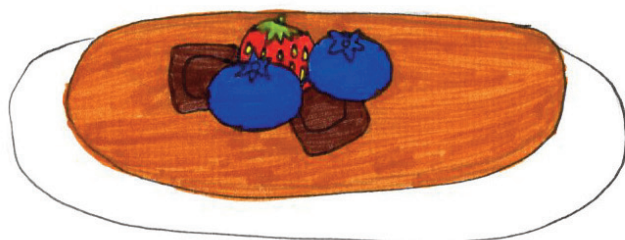
je
rekla.



Na
krožnik
jo damo.



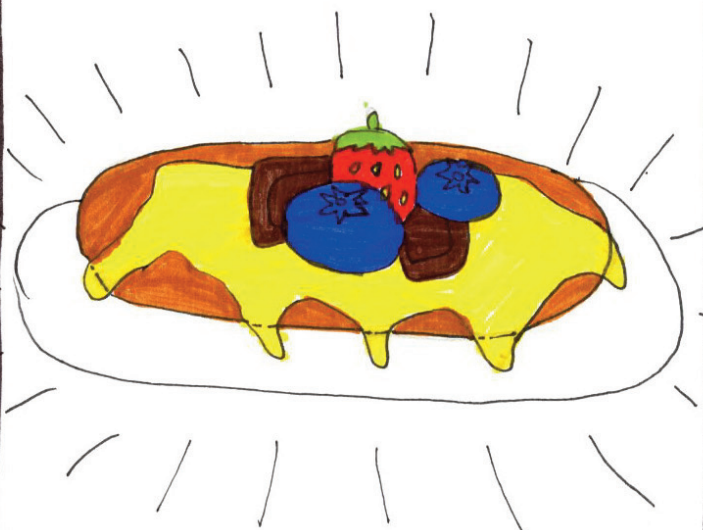
Okrasimo lepo,



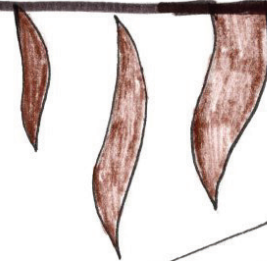
Pa med
čez
polijmo,



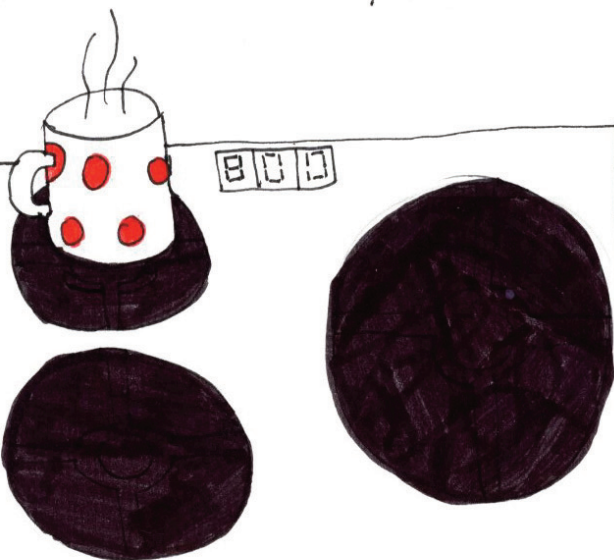
bo dobro, sladko.



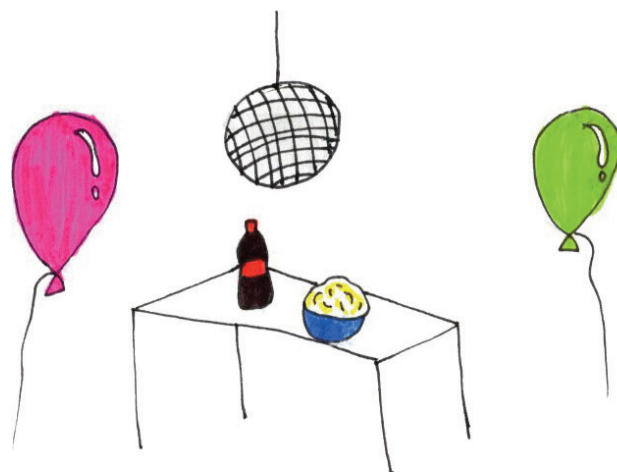
Kakav



Na štedilniku, v loncu...



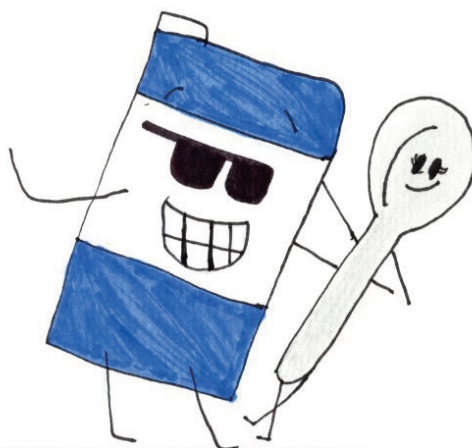
...bila je zabava.



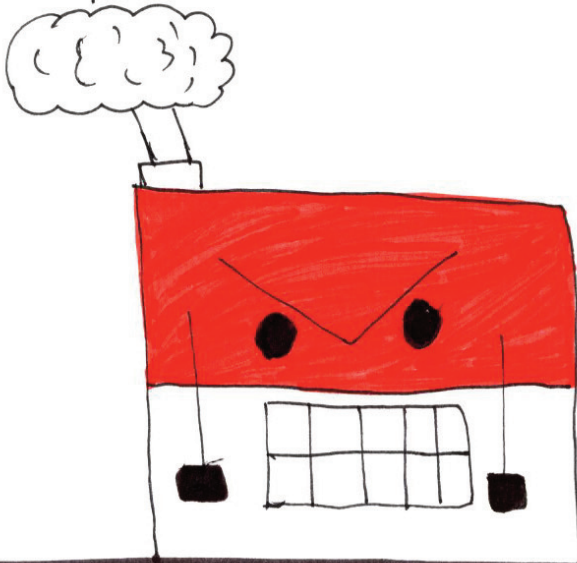
Gostiteljica žlica je
bila plesalka prava



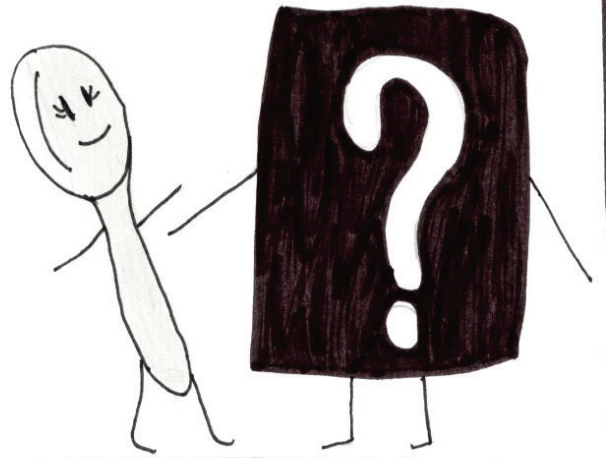
Prišlo je mleko, se z njo
zavrtelo...



Kasneje od jeze je čisto
vzklopelo.



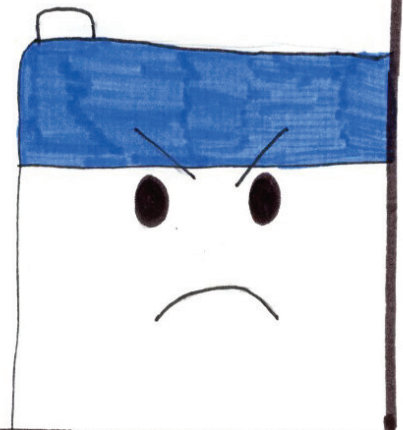
Saj žlica je šla, ji z drugim
plesala,



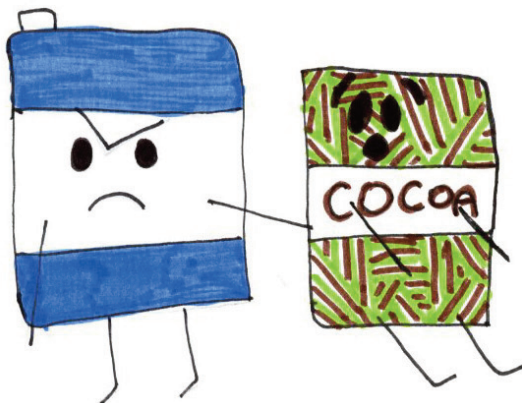
S kakavom rjavim, ves čas
je kramljala.



Ljubosumje je mleko hitro
zadelo.



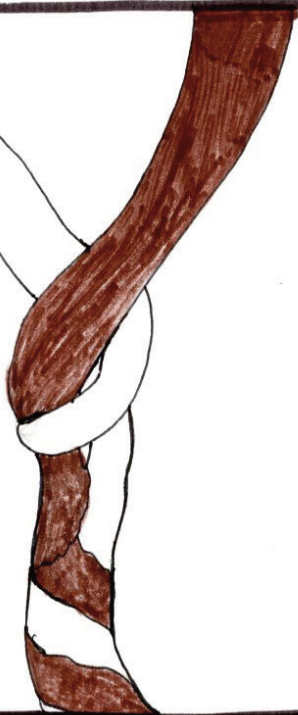
Kakar goljufini k sebi je
vzelo.



Sta se tepla, borila...



... na koncu
zmešala...



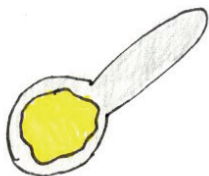
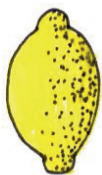
... Mmm... res okusna
je godlja
nastala.



SESTAVINE

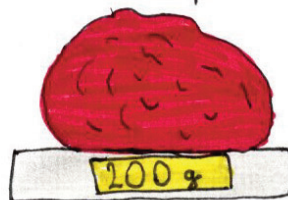
Limonada

- 1 limona
- 1 čajna žlica medu
- 1 liter vode



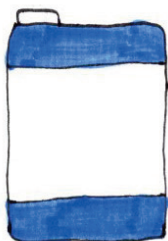
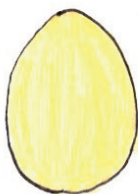
Makaroni

- Vrečka makaronov
- 200g mletega mesa
- 3 dl paradižnikove mesge



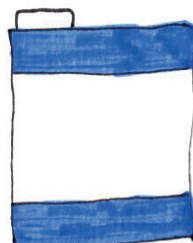
Palacinke

- 1 jajce
- 2 dl mleka
- 15 jušnih žlic moke (približno)
- ščepec soli
- nader



Kakar

- 2 dl mleka
- 2 jušni žlici kakava v prahu



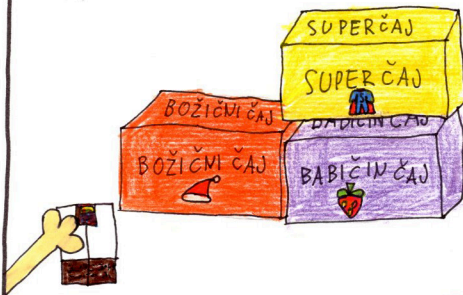
Najprej voda v čajniku zavre,



ČAJ



potem si čajno vrečko izbere.



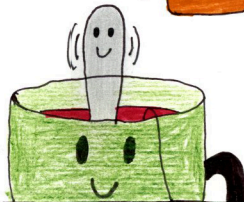
Čajno vrečko obesi na skodelico,



in jo polije z vodo



Dodam še limono in med,
oba sta se prišla z žlico zavrtet.



Čaj je pripravljen!

