

Charter of European Rural Communities



Europe for Citizens Programme

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"Goodbye to waste of food and hello to the sustainable consumption of food"

CHARTER COOKBOOK



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The ultimate goal of this cookbook is to fight against food wasting, to contribute to changing habits and behaviours of Europeans and to promote the sharing and dissemination of good practices.

This book contains recipes from all over Europe with the three most common leftovers: bread, potatoes and meat.

It give us inspiration to use our leftovers in a smart and European way.

Enjoy your meal!

Mahlzeit!

Goede eetlust!

Да Ви е вкусно!

Dobar tek!

Καλή όρεξη!

Dobrou chuť!

Velbekomme!

Jätku leiba!

Hyvää ruokahalua!

Bon appétit!

Guten Appetit!

Dea appetite!

Buon appetito!

Labu apetīti

Gero apetito!

Gudden Appetit!

L-Ikla it-tajba

Smakelijk!

Smacznego!

Bom appetite!

Poftă bună!

Dobru chuť!

Dober tek!

Buen provecho!

Smaklig måltid!

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Recipes with leftover bread

Bread chips

Lasse - Austria



Number of people: 2 to 4

Preparation time: approx. 10 min

Ingredients:

- Bread
- Olive oil

Instructions:

1. Cut the bread into fine slices
2. Put some olive oil on the slices
3. Put the slices into your oven and bake it approx. for 5-10 min

This very simple recipe is an alternative to potato chips and a little bit salted it tastes really great.

Recipes with leftover bread

Lazy pie (Milk pie)

Slivo Pole - Bulgaria



Number of people: 4

Preparation time: 40 minutes

Ingredients:

- Bread - 6-8 slices
- Oil - 4 tbsp. or some butter
- Yoghurt – 500 g
- Baking soda – ½ tea spoon
- An egg
- White cheese – 150 g

Instructions:

1. Spread some oil at the bottom of a pan.
2. Arrange the slices all over the bottom of the pan.
3. Spread each of them with oil or butter again.
4. Put the baking soda into the yoghurt until it begins to effervescent.
5. Add the egg to the yoghurt and stir well.
6. Pour the mixture into the pan and spread it over the slices of bread.
7. At the end put the crumbled cheese over and bake the meal in a preheated 180 degrees oven for 20-25 minutes.
8. When the lazy pie is ready, cover it with a towel for 10 minutes.

Recipes with leftover bread

Croatian bread-cheese pie

Tisno – Croatia

Number of people: 4-6 people

Preparation time: 45 minutes

Ingredients:

- 1 old bread
- 4 dl milk
- 500 g of cottage cheese
- 3 dl of sour cream
- 3 eggs
- salt

Instructions:

1. Cut the old bread into cubes and place it in a previously little greased ovenproof dish almost to the top.
2. Pour over the bread evenly with 4 dl milk and spread over 500 g of salted cottage cheese (be careful not to over-salt).
3. Mix together 3 eggs and 3 dl sour cream, pour it over the cheese and put it all in a preheated oven at 200 ° C. Bake for about half an hour.

Recipes with leftover bread

Meat balls

Lefkara – Cyprus



Number of people 4

Preparation time: 40 minutes

Ingredients:

- 1 kg pork mince
- 3 potatoes graded
- 1 egg
- 1 cup of parsley
- 1 large onion chopped
- Salt, pepper
- 1 spoon of dry mint
- 2 spoons olive oil
- 1 spoon baking powder
- Bread that has been dried
- Olive oil for frying the meat balls

Instructions:

1. We put all ingredients in a ball and we stir very good.
2. We let the mix to rest for 30 minutes
3. We shape the meatballs in the shape we want (not to big).
4. Fry in plenty of hot oil.

Served with yogurt and salad.

Recipes with leftover bread

Bread in the egg

Stary Poddvorov – Czech Republic



Number of people: 4

Preparation time 15 - 30 min

Ingredients:

- Bread (can be old and hard)
- Eggs (1 egg for 2-3 slices of bread)
- Oil
- Salt
- Cooked cucumber, mustard and cheese (optionally)

Instructions:

1. Cut bread into slices.
2. Prepare pan with an oil and turn on kitchen range.
3. Stir eggs in the bowl or in the soup plate with salt.
4. Wrap slices of bread into the mixture from point 1.
5. Fry wrapped bread slices until it is not golden and crunchy. Steps 4 and 5 need to be repeated, so do it quickly.
6. You can put it on to the napkins for sucking up surplus oil.
7. You can decorate fried bread with cucumber, mustard and grated cheese or what do you like...

Recipes with leftover bread

“Köyhät Ritarit”

Kannus - Finland



Ingredients:

- Sliced White Bread
- 1 egg
- 2 dl milk
- (hint of sugar)

When serving:

- whipped Cream
- jam

Instructions:

1. Stir egg and milk together.
2. Dip bread slices to the egg-milk mix.
3. Roast bread with skillet until they are beautifully brown.

Tip: Serve the roasted bread with jam and whipped cream.

Recipes with leftover bread

Pain perdu

Cissé - France



Number of people: 4 people

Preparation time: 15 min

Ingredients:

- 25 cl of milk
- 3 eggs
- 75 g of sugar
- 6 slice of bread

Instructions:

1. Combine sugar , milk and eggs
2. Dip the bread into the mixture
3. Get back in the frying pan with some butter
4. Put sugar on the bread

Recipes with leftover bread

Chicken liver pate toast

Bucine - Italy

Ingredients:

- White bread in slices
- 250g of grinded veal
- 200g of grinded pork
- 3 chicken liver
- 2 anchovies (without bones)
- 60g of capers
- 1 little onion
- Soup
- Olive oil, nutmeg

Instructions:

1. Boil the chicken liver for ten minutes in salt water.
2. Mix all ingredients (excluded anchovies and capers) and boil the pate for one hour.
3. Add the anchovies and the capers and boil for other five minutes. If necessary add a little bit of butter.
4. Toast the bread, dip it for a moment into the soup and spread the pate on it.

Recipes with leftover bread

Maizes zupa (Rye bread pudding)

Kandava- Latvia

A delicious way to use leftover rye bread, this sweet pudding enhances the bread's tangy flavor with the addition of spices and dried fruits.



Ingredients:

- 10 oz. Latvian or dark rye bread, cut into 1" cubes (about 3 1/2 cups)
- 1 cup minced dried apricots
- 3/4 cup minced dried prunes
- 1/4 cup sugar, plus more to taste
- 2 tbsp. packed dark brown sugar
- 2 tbsp. fresh lemon juice
- 1 tsp. ground cinnamon
- 1/4 tsp. ground cloves
- 1/4 tsp. kosher salt
- Sweetened whipped cream, to garnish

Instruction:

Heat oven to 350°. Place bread on a baking sheet and bake until lightly toasted and dry, about 15 minutes. Transfer to a medium bowl and pour over 4 cups boiling water; let sit for 20 minutes. Pass bread mixture through a food mill or coarse strainer into a 4-qt. saucepan; add apricots, prunes, sugars, lemon juice, cinnamon, cloves, and salt; bring to a boil over medium-high heat. Reduce heat to medium-low and cook, stirring often, until slightly reduced and fruit softens, about 15 minutes; season with more sugar, if you like. Let cool to room temperature; garnish with whipped cream.

Recipes with leftover bread

Gira (bread kvass) Žagarė - Lithuania



Number of people: 6-8

Preparation time: 20 hours

Ingredients:

- 5-7 l of water
- 500 g of sliced black bread
- 400-500 g of sugar
- 14 g of dry or 42 g of fresh yeast
- A handful of raisins (dried apples or caraway seeds can be substituted for raisins)

Instructions:

1. Dry the bread in the oven for 20-30 minutes.
2. Cover the cooled-down bread with boiling water and leave it for 4-5 hours.
3. Strain it, add raisins, sugar and yeast, then stir and leave it to ferment for 12-16 hours.
4. Keep the fermented kvass cold.

Recipes with leftover bread

Bruxketta (Maltese Bread Platter)

Nadur – Malta



Number of people: One piece of bread per person
Preparation time: 10-15 minutes

Ingredients:

- Toasted slices of hard crust bread
- Savina Bruxketta spread
- Savina Sun dried Tomatoes with Garlic
- Grated Mozzarella
- Fresh basil leaves

Instructions:

1. Spread some bruxketta on the toasted bread.
2. Cover with finely chopped Sun dried tomato with Garlic.
3. Add on top some thin slices of mozzarella.
4. Put under grill until mozzarella starts to melt.
5. Decorate with basil leaves.

Recipes with leftover bread

Croutons for salad

Esch – The Netherlands



Number of people: 4 persons

Preparation time: 40 minutes

Ingredients:

- 100g bread
- 2 tbsp vegetable oil
- Salt en pepper

Instructions:

1. Preheat the oven to 150C
2. Put the oil and seasoning into a large bowl
3. Slice the bread and cut it into bite-sized squares. Transfer to the mixing bowl and toss with you hands so that all the bread is coated with some oil. Spread the bread out on the baking tray.
4. Bake the bread for 15 minutes, then remove it from the oven, stir and bake it again for 15 minutes until crisp and golden.

Suggestions:

Serve it with a tasty salad made from left over vegetables.

Recipes with leftover bread

Rabanadas

Samuel – Portugal



Number of people: 8 persons

Preparation time: 30 minutes

Ingredients:

- 8 slices of bread of your choice (use bread from day before);
- 600 ml of semi-skimmed milk;
- 3 lemon peels;
- 1 cinnamon stick;
- 3 tablespoons of sugar;
- 3 beaten eggs;
- 10 tablespoons of sugar mixed with 1 tablespoon of cinnamon;
- Sunflower oil for frying.

Instructions:

1. Place a cooking pot onto a low heat and tip in half of the milk, the lemon speels, the cinnamon stick and 3 tablespoons of sugar. Stir regularly and let it cook for 10 minutes.
2. After 10 minutes, remove the cinnamon stick and the lemon speels. Turn off the heat and add the remaining cold milk. Let it cool down.
3. Transfer the amount of milk into a bowl. Place the slices of bread into the milk and let it soak for a minute. Flip the slices and let it soak again for a while.
4. Dip the slices of bread in the beaten eggs and turn them to coat both sides. Fry them in hot oil until browned on both sides.
5. When ready, remove them from the sunflower oil. Finally, dip the French toasts on sugar and cinnamon mixture.

Recipes with leftover bread

Bread with egg and milk

Ibănești –Romania



Number of people: 2 people
Preparation time: 20 min

Ingredients:

- 2-3 eggs,
- 3 slices of bread,
- a little milk,
- oil
- a pinch of salt

Instructions:

1. Beat the eggs well, add some salt and after being well beaten and add a little milk.
2. Place the pan with the hot lei, and when oil is hot put in pan with egg slices of bread data.
3. Let the golden fried until golden.
4. It can be served with a glass of milk or mint tea.

Recipes with leftover bread

Onion bread

Medzev – Slovakia



Number of people: 2

Preparation time: 10-15 minutes

Ingredients:

- 5 -7 slices of bread (3-4 days old bread)
- 1 medium onion
- oil,
- 1 glass of milk
- salt to taste

Instructions:

1. Chop the bread and the onion into small dices.
2. Heat up a saucepan and add a bit of oil.
3. Add the onion to the saucepan and fry them for about 2-3 minutes at medium heat. After 3 minutes add the bread and cook it for about 8 -10 minutes. Stir in the bread regularly.
4. When the bread is getting a light-brown colour and a nice and crisp crust, pour some milk on it and leave the saucepan on fire for last 1-2 minutes.

Recipes with leftover bread

Torrijas

Bienvenida - Spain



Ingredients:

- 1 loaf of stale bread
- 1l. milk
- 3 eggs
- 1 lemon
- 2 sticks cinnamon
- Olive oil
- Honey
- Ground cinnamon
- Sugar

Instructions:

1. Keep a saucepan with the milk, one or two cinnamon sticks (one teaspoon of cinnamon) and the lemon rind. Bring to the boil, remove from heat and pass through a strainer. Let cool and reserve.
2. Cut the bread into thick slices and deposit them into a deep dish. When the milk is cold, it is covered with slices until they are completely soaked.
3. Carefully remove the slices of bread in milk and pass by the previously beaten eggs, with the help of a spoon. Next, fry them in hot oil, one by one, always checking to prevent burning and not to break them.
4. When they get browned, remove them from the oil and put them to drain on absorbent paper. Before you distribute them on a platter, pass them in a mixture of sugar and cinnamon.

Recipes with leftover bread

Fattiga Riddare (Poor Knight's)

Ockelbo - Sweden



Number of people: 2

Preparation time: 10 min

Ingredients:

- 6 slices of white bread
- 2 eggs
- 1,5 dl flour
- 1,5 dl milk
- 1 table spoon sugar
- Cinnamon
- Butter for frying

Instructions:

1. Mix the egg, flour and milk. Add sugar and cinnamon.
2. Dip the bread in the mix and let it soak in.
3. Heat up a frying pan and fry until the bread becomes light-brown and crispy.
4. Serve with berries or jam and sour cream.

Recipes with leftover bread

Bread and Butter Pudding

Desborough – United Kingdom

Ingredients:

- 8 slices of white bread / Croissants / Pain au Chocolat / Fruit Loaf
- 25g/1oz butter, softened
- 1 eating apple
- 2 tbsp raisins or sultanas
- 500ml/18fl oz milk
- 2 eggs
- 25g/1oz caster sugar

Instructions:

1. Preheat the oven to 170C/150C Fan/Gas 3½.
2. Remove any hard crusts from the bread, then butter each slice on one side. Cut the slices into triangles.
3. Peel and core the apple, then cut it into thin slices.
4. Arrange a layer of the bread triangles on the bottom of a 1.5-litre/2½-pint baking dish, butter side-down. Put a layer of the apple slices on top. Scatter over half the raisins.
5. Repeat with the remaining bread and apple, adding the raisins as you go. Finish with a layer of bread, butter side-up.
6. Beat together the milk, eggs and sugar in a jug until combined. Pour the mixture over the bread, pushing down the top layer of bread so it is submerged for the beginning of the soaking period. Leave to stand for at least 15 minutes and up to 1 hour.
7. Bake in the oven for 35-45 minutes, or until set with a golden top. Serve warm.

Recipes with leftover potato

Grenadiermarsch

Lasse - Austria



Number of people: 5

Preparation time: approx. 35 min

Ingredients:

- 300 g meat
- 300 g potatoes
- 200g noodles or pasta
- 1 onion
- Salt, pepper

Instructions:

1. Heat the fine cut onion with some oil in a pan
2. Put the meat, the noodles/ the pasta and the potatoes to the onions
3. Roast them altogether
4. Serve with salt and pepper

This dish is very delicious and it's made from left meat and potatoes. So you can create something very good from leftovers.

Recipes with leftover potato

Potée liégeoise

Bièvre - Belgium



Number of people: 3

Preparation time: 30min

Ingredients:

- 100gr of green beans
- 150gr of potatoes
- 1 onions
- 80g of bacon
- 4 tablespoons vinegar
- Salt and pepper

Instructions:

First, you cook the beans in boiled water. You cut the beans and the boiled potatoes in small pieces. After, you fry the bacon and the onions in a stove. When it start turning brown, you put directly the vinegar. Lastly you mix the both and add salt and pepper depending on what you like.

Recipes with leftover potato

Pan-fried Potato Patties

Slivo Pole – Bulgaria



Number of people: 4

Preparation time: 60 min

Ingredients:

- Boiled potatoes - 2 lb (1 kg)
- cheese - 7 oz (200 g)
- eggs - 2
- flour - 1 cup
- onions - 1 head
- black pepper
- salt - to taste
- parsley

Instructions:

1. Peel the potatoes and grate them.
2. Once they are ready add salt and black pepper.
3. Pour them into a bowl and mash them.
4. To the potatoes, add the butter, 1 egg and finely chopped onions.
5. Make patties from the mixture.
6. Whisk the other 2 eggs. One by one, dip the patties in eggs, then in breadcrumbs, eggs again and then place them in a pan, to fry on both sides.

Recipes with leftover potato

Mashed - potato dumplings

Tisno – Croatia



Number of people:3-4

Preparation time: 40 minutes

Ingredients:

- mashed potatoes
- eggs
- flour

Instructions:

1. Add the flour and eggs to mashed potatoes and knead the dough.
2. Roll it to about 1 cm thick and cut into squares. In every place the plums and form dumplings.
3. Cook for about ten minutes in salted water.
4. Roll the cooked dumplings in bread crumbs.

Tip: Sprinkle dumplings with sugar when you serve it

Recipes with leftover potato

Fried Potatoes with eggs

Lefkara-Cyprus



Number of people: 2

Preparation time: 10minutes

Ingredients:

- 2 large potatoes
- Salt
- 2 eggs
- Olive oil

Instructions:

1. Warm oil on a pan
2. Cut small in small slices the potatoes and fry them for 5 m
3. Put some salt and break 2 eggs in
4. Stir all together

Recipes with leftover potato

Danish pan-fried potatoes

Næstved – Denmark



2 people

Preparation time: 15 minutes

Ingredients:

- about 12 small potatoes or 6 large, boiled.
- about 25-30 g (1 oz) butter
- salt to taste

Instructions:

1. Dice the cold and boiled potatoes.
2. Heat up a frying pan and add the butter. Let it melt.
3. Add the diced potatoes to the frying pan and fry them for about 8-10 minutes at medium heat. Stir in the potatoes regularly.
4. When the potatoes are getting a light-brown color and a nice and crisp crust, they are done.

Tip: serve the potatoes with some ketchup and a fried egg.

Recipes with leftover potato

Mulgipuder (Mashed potatoes with barley)

Polva -Estonia

mulgipuder

MASHED POTATOES WITH BARLEY

8 to 10 servings

¾ cup dried barley

1 ½ teaspoons salt

2 pounds russet or Yukon Gold potatoes, peeled and cut into bite-size cubes

4 tablespoons (½ stick) unsalted butter

1 medium-size onion, finely chopped

Pour the barley into a colander and rinse well. Put 4 cups of cold water and the salt into a 4-quart pot. First add the potatoes, and then pour the barley on top. Do not stir! Bring the mixture to a boil, cover, and reduce the heat. Simmer for 1 hour and 15 minutes, or until the potatoes and barley are tender. Make sure to test the barley because it takes longer to cook than the potatoes.

Meanwhile, in a small frying pan, melt the butter and brown the onions until they start to turn brown, approximately 25 minutes.

Drain the potatoes and barley, and return them to the pot. Lightly mash the potatoes, avoiding crushing the barley too much. Using a wooden spoon, whip (klopi) them together. Add three-quarters of the browned onions and continue to whip.

To serve, put the mashed potato mixture in a bowl and top with the remaining onions.

Note: For a more traditional *mulgipuder*, sauté the onions with bacon. Instead of mixing them into the potatoes and barley, place a serving of the potatoes on a plate, create a well in the middle, and fill with the onion and bacon mixture.

Recipes with leftover potato

Beans with Bacon

Hepstedt - Germany



Number of people: 2

Preparation time: 30 minutes

Ingredients:

- Beans
- Bacon
- Potatoes
- Chutney

Instructions:

1. Boil the beans only 10 minutes in salty water, (blanchieren)
2. Put one piece or two bacon around them
3. Fried them together in oil in a pan. Turn them around.
4. In the meantime boil the potatoes
5. Serve it all together with a piece of butter and Chutney (Mango Chutney is the best)
6. Of course, you can serve it with Ketchup

Recipes with leftover potato

Paraszt reggeli - “peasant breakfast”

Nagyecenk - Hungary



Number of people:2

Preparation time: 20 minutes

Ingredients:

- 2 eggs
- 1 tablespoon butter
- 1 onion
- 1 clove of garlic
- 1 capsicum
- 2 slices of smoked bacon, cut for stripes
- 4 medium size potato, cooked
- a pinch of salt + black pepper

Instructions:

- Put the butter in an iron frying pan.
- Add the finely chopped onion and caramelize it.
- Add the chopped potato and the bacon strips and the chopped capsicum
- Fry them together.
- Slowly mix it together and add the crushed garlic to the mix.
- Beat the eggs with a pinch of salt and black pepper
- When you start to smell a beautiful fried smell of the garlic pour the beaten eggs over it.
- Fry it for 2 min.

Recipes with leftover potato

Leek and potato cakes

Cashel - Ireland



Number of people: 2

Preparation time: 25 minutes

Ingredients:

- 2 eggs, beaten
- 600g mashed potato
- 1 medium leek, sliced
- 20g butter
- 3 tbsp sunflower or rapeseed oil
- Pinch salt

Instructions:

1. Heat a frying pan, melt the butter and toss the leeks and salt until just softened.
2. With a wooden spoon beat the eggs into the mash, when well combined add the leeks and mix.
3. Preheat a non-stick frying pan while forming 6 cakes out of the mix.
4. Add the oil to the pan and lay your cakes gently into it.
5. Fry for 3-4minutes each side until golden and crispy.

Tip : You could replace the leek with cooked cabbage and add some chopped bacon if you have it! Feel free to add some chopped herbs such as parsley, chives or thyme.

Recipes with leftover potato

Potato Salad

Kandava - Latvia



Ingredients:

- 5 medium potatoes
- 2 eggs
- 3 Polish gherkins (pickles)
- 300g tin of peas
- 4 heaped tablespoons mayonnaise
- 2 heaped tablespoons sour cream
- 1 teaspoon hot mustard
- salt and pepper

Instructions:

Place washed, unpeeled potatoes in a saucepan and cover with cold water. Bring to a boil over high heat, then reduce to medium heat and simmer until potatoes are tender.

At the same time place the eggs in a small saucepan, cover with cold water, bring to a boil and boil for 10 minutes (for hard boiled eggs).

While potatoes are simmering, finely cut the gherkins, drain and rinse the peas. Prepare the dressing by mixing together mayonnaise, sour cream and mustard, season well with salt and pepper.

When potatoes are tender, remove them from the saucepan and let them cool completely.

Meanwhile, peel and chop the eggs.

When potatoes have cooled, peel them and cut in small cubes. Mix together potatoes, eggs, peas and gherkins, stir through the dressing.

Notes

Cold potatoes are easier to peel and cut - you can use leftover boiled potatoes or cook potatoes in advance. When eggs have cooked, place them in cold water for couple minutes - it will be easier to peel the eggs. You can add finely chopped spring onions or small white onion, fried and diced bacon or boiled and diced beef to the salad. Use mayonnaise that does not contain sunflower oil for a more authentic taste.

Recipes with leftover potato

Cakes of potatoes

Troivierges - Luxembourg



Ingredients:

- 1 kg of mealy potatoes
- 2 thick onions
- 2 eggs
- 100g flour
- Parsley Salt, pepper

Instructions:

1. Grate the potatoes give the onions in the same manner rub and give in the potato dough.
2. The eggs and the flour add and mix hard.
3. Hack the parsley well and with salt and pepper in the potato dough touch.
4. Heat a big frying pan with oil, a piled up tablespoon Potato dough give in.
5. Dip a tablespoon in the fat, glide over the dough and to a round, about 0.5 cm thick round flat dough-cake spread out.
6. Crisply deepfried and with a turn trowel turn. The on both sides baked potatocakes on a heated record give.

Recipes with leftover potato

Maltese Roast Potatoes

Nadur – Malta



Number of people: 2

Preparation time: 30 minutes

Ingredients:

- Salt
- Pepper
- Fennel seeds
- Butter
- Vegetable or olive oil
- Rosemary (optional)
- Approx. 2 large potatoes per person

Instructions:

1. Cut the potatoes into rounds
2. Get a large enough oven dish and put some vegetable or olive oil on the base, coat the base.
3. Place the potato rounds flat on the base and coat it with one single layer.
4. Sprinkle with vegetable oil, or olive oil (for a slightly more golden roast add some butter).
5. Season well with salt, pepper, and fennel seeds.
6. You may also add some rosemary leaves for that extra Mediterranean taste!
7. Pop the tray into a preheated oven and roast at gas mark 6 for about 30 minutes or until crisp and golden on the outside and soft on the inside.

Recipes with leftover potato

Potato omelette with vegetables

Esch – The Netherlands



Number of people: 2 persons

Preparation time: 15-30 minutes

Ingredients:

- 600g firm boiling potatoes
- 1 onion
- 1 leek
- 1 paprika
- 2 spoons oil
- 1 small can of green peas
- 6 olives (optional)
- 4 eggs

Instructions:

1. Peel the potatoes, cut them in half and cut the halves in slices. Boil the potatoes in a little bit water in 5 minutes
2. Clean the vegetables
3. Cut the onions in half rings, the garlic in scraps, the leek in rings and paprika in cubes.
4. Fry the vegetables soft, but not brown with one spoon of oil
5. Scoop the vegetables out of the frying pan
6. Let the water drip out of the can of peas and slice the olives
7. Scoop the peas and the olives through the vegetables
8. Heat the rest of the oil in the pan and carefully put the potato slices in the bottom of the frying pan. Scoop the vegetable mixture on top of the potato slices.
9. Whip up the eggs and don't be shy with grinded pepper
10. Pour the eggs over the potatoes and vegetables.
11. Lower the heat and let the omlet set under a cover.

Recipes with leftover potato

Pierogi ruskie – dumplings

Strzyżów - Poland



Number of people: 5

Preparation time: 60 minutes

Ingredients:

On cake:

- 400 I gramme flours
- 1 egg
- 3/5 glasses cold waters
- Salt

On stuffing:

- 750 I gramme of potatoes
- 250 I gramme of cottage cheese
- 2 onions
- 1 clove of garlic
- 2 spoons of butter
- 1 spoon of oil
- Salt, pepper

Instructions:

Stuffing: Potatoes to peel and to cook in salted water. Onions to peel, to chop and to fry on butter together with crushed garlic. To connect with milled cottage cheese, rubbed with potatoes. To season to taste strongly to taste salt and with pepper.

Cake: From flours, of vitelluses and waters and particles of salt to knead cake to produce it by about 5 minutes. Then thinly to pin, with large glass to cut out circles. On every from them to put after tea-spoon stuffing and exactly to stick together. To cook in large quantities salted of boiling water with particle of oil to moment till will sail out on top.

*Serve with fried bulb

Recipes with leftover potato

Potato stew

Ibănești –Romania



Number of people: 4 people

Preparation time: 30 min

Ingredients:

- 1.5 kg potato flour
- 2 wires sausages (or bacon, sausages)
- 1 large onion
- 1/2 red bell pepper
- 2 teaspoons paprika
- 1/2 teaspoon pepper
- 1 teaspoon salt
- 3 tablespoons oil
- several threads parsley

Instructions:

1. Cut the potatoes into cubes. Chop onion. Cut the pepper into cubes. Cabanosul cut washers.
2. In the hot oil to cook onions place, peppers and cabanosul, about 5 minutes.
3. Add salt, paprika and pepper, stir and cook the potatoes quickly over. Mix well and add water nearly enough to cover the potatoes (about 2 cups half). Allow everything to boil over medium heat until the potatoes are cooked (about 30 minutes).
4. The fire goes out, check the salt and add the parsley. Cover with lid and let it cool. Stew is better after a few hours stay, sauce thickens and intensifies the taste.

Recipes with leftover potato

Ricet

Slovenia Moravce



Number of people: 4 people

Preparation time: 1 hour

Ingredients:

- 500 g pot barley
- 700 g dried meat
- 100 g beans
- 1 carrot
- 1 parsley root and leaves
- ¼ celery
- 1 leek
- ½ kohlrabi
- 1 onion
- 3 cloves of garlic
- 2 tomatoes
- ½ paprika
- 300 g potatoes
- bay leaves, salt, pepper

Instructions:

Soak the pot barley and beans overnight and put into a big pot to cook. If the dried meat is old, put it into the pot together with the pot barley and beans. If not, put it in 20 minutes later. After approximately 1 hour of simmering, add all the vegetables (cut into cubes) and the herbs, and cook until the vegetables are soft. Add the cubed potatoes 15 minutes before the dish is cooked, then add salt and pepper.

Recipes with leftover potato

Swedish potato buns

Ockelbo – Sweden



Number of people: 4

Preparation time: 30 minutes

Ingredients:

- 1 kg potatoes
- 4 eggs
- 3 tablespoons of potato flour
- 1 teaspoon of salt
- A little bit of white pepper and some nutmeg

Instructions:

1. Peel and boil the potatoes and then mash them
2. Mix the potatoes with the eggs, potato flour and the spices
3. Shape them like small cakes (see picture)
4. Fry them until they have got a golden colour, about three minutes on each side.

Serve with bacon and lingonberry jam.

Recipes with leftover potato

Bubble and Squeak

Desborough – United Kingdom

Ingredients:

- 3 large spring onions, roughly chopped
- large slice butter
- olive oil, for frying
- 3-4 cardamom pods
- 1 heaped tsp coriander seeds
- 1 heaped tsp cumin seeds
- leftover mashed potato
- small pot (150ml/5fl oz) double cream
- handful fresh coriander leaves, chopped

Instructions:

1. Heat a frying pan and add the spring onions, the butter and a good drop of olive oil to stop the butter from burning.
2. Meanwhile, remove the black seeds from the cardamom pods using the back of a knife. Place in a mortar (or alternatively use a plastic bag and a rolling pin), add the coriander seeds and cumin seeds and work the pestle or the rolling pin until they are coarsely ground. Don't grind them to a complete powder - you want texture and nuttiness from the spices.
3. Add the spices to the spring onions and cook, stirring occasionally, until they turn a pale golden-brown but before they start to burn and crisp up. Add the onion mixture to some leftover mashed potato in a bowl and form into four potato cakes using your hands. Place the cakes back into the frying pan and cook until crisp and brown on each side, literally a few minutes, that's all, and remove from the pan.
4. For a quick sauce, add the cream to the pan used to cook the bubble and squeak cakes with some fresh coriander. Bring to the boil and season well. Serve the bubble and squeak cakes straightaway with the sauce. These are also wonderful served with grilled bacon rashers or gammon steaks.

Recipes with leftover meat

Kebab in a Clay Pot

Slivo Pole - Bulgaria



Number of people: 4

Preparation time: 40 minutes

Ingredients

- pork - 28 oz (800 g)
- mayonnaise - 4/5 cup (200 ml)
- onions - 5 oz (150 g)
- carrots - 1.5 oz (40 g)
- tomato puree - 2 tbsp (30 ml)
- breadcrumbs - 1/3 cup (80 g)
- oil - 1 1/3 tbsp (20 ml)
- red wine - 2/5 cup (100 ml)
- chili peppers - 2 - 3 small, green
- parsley - for decoration

Instructions:

1. Cut the carrots and onions and meat into pieces, then season them with salt and pepper.
2. Put them to fry until they change their color evenly.
3. Put the fried onions and carrots at the bottom of the clay pots.
4. Distribute the meat on top.
5. Put the pots to get toasted for 40 minutes.
6. Remove, add 1-2 chilies in each and pour in the sauce made from the mayonnaise, tomato paste and breadcrumbs.
7. The finished clay pot casseroles are served with a chili pepper and parsley sprigs.

Recipes with leftover meat

Chicken pate

Tisno – Croatia

Number of people: 3-4 people

Preparation time: 10 minutes

Ingredients:

- baked chicken breasts
- 2 boiled eggs
- 2 tea spoons of butter
- half clove chopped garlic
- one ounce of parsley
- lemon juice
- salt
- pepper

Instructions:

1. Put roasted chicken chopped into cubes in blender.
2. Add boiled eggs, butter, garlic, parsley, lemon juice, salt and pepper.
3. Blend in ingredients until they are soft and smooth.

Tip: Serve with a warm toasted bread.

Recipes with leftover meat

Meat and potatoes with tomato

Lefkara – Cyprus



Number of people: 4

Preparation time: 1hour

Ingredients:

- 1kg of meat (pork steaks) already cooked
- Salt
- 2 grated tomato
- 5 large potatoes
- Olive oil ½ glass
- 2 onions cut in cubes
- Water

Instructions:

1. Slice the potato in half and fry in oil for 15 minutes.
2. Put the meat, the potato, some salt, water and tomato in boiler pan for 30 minutes.
3. Fry the onion in the olive oil and put it in the pan for 15 minutes.
4. Served with yogurt and bread

Recipes with leftover meat

Macaroni casserole

Kannus – Finland



Number of people: 4-5
Preparation time: 1hour

Ingredients:

- 5 dl macaroni
- 400 g leftover meat
- 1 onion, chopped
- 1-2 ts salt
- ½ ts white pepper
- 1 ts paprika
- 3 eggs
- 7 dl milk

Instructions:

1. Boil the macaronis in salted water.
2. Fry the meat and onion on a frying pan and add the seasoning.
3. Add the boiled macaronis and fried ground beef in a baking dish and mix.
4. Mix the eggs and milk together and add to the pan.
5. Bake in oven at 200 ° C for 50 minutes.

Recipes with leftover meat

Hachis Parmentier

Cissé- France



Number of people: 4

Preparation time: 30 minutes

Ingredients:

- leftover cooked meats (beef, pork, lamb, ...)
- butter
- Mash potato: potatoes, 1 egg, a little milk and butter, salt, pepper
- garnish: shredded cheese

Instructions:

1. Chop leftover meat
2. Prepare the mash potato: cook the potatoes. When cooked, mash with potato masher with 1 egg + 1 glass of milk + butter. Taste and add salt if necessary
3. Butter a baking dish widely
4. Spread the meat in one layer in bottom of dish
5. Spread over the mashed meat
6. Sprinkle with grated cheese
7. Bake 1/2 hour at 180 ° C

Recipes with leftover meat

“Hortobágyi húsos palacsinta” – Hungarian Stuffed Pancake *Nagycenk – Hungary*



Number of people: 2

Preparation time: 50 minutes

Ingredients:

Pancake:

- 155 g flour
- 1000 ml milk
- 2 eggs
- 30 ml oil
- salt

Filling :

- 450g cooked chopped meat
- 1 small onion
- 5 ml flour
- 250 ml sour cream
- salt and pepper

Instructions:

Preparing the pancakes:

1. Whisk the eggs with the milk and oil until smooth, add the salt, stirring constantly, slow add the flour until the mixture is the consistency of a thick cream soup.
2. Heat a non-stick pan, pour in a ladleful of the pancake batter, and quickly rotate the pan to distribute the batter evenly (add a bit of oil to the pan).
3. Cook over medium heat for about 1 minute until the pancake comes away from the pan when gently shaken. Turn the pancake and cook the other side until lightly browned.

Filling:

1. Cook the onion until translucent, add the meat and fry for 2-3 minutes over high heat, stirring constantly.
2. Remove from the heat, sprinkle with paprika, season with salt and pepper, cover, and cook over low heat 5 min.
3. Remove the meat from the pot, leaving the juice for later, and crush with a fork.
4. Thicken the cooking juices by combining 1 tsp. flour and 1-2 tbsp. sour cream until smooth.
5. Add 1-2 tbsp. of the thickened stew to the crushed meat in order to make the meat spreadable.
6. Spread the meat filling on the pancakes and roll them up.
7. Place the pancakes in an ovenproof dish, pour the remaining meat juice mixed with the sour cream over top.

Recipes with leftover meat

Come Back Tomorrow

Kandava - Latvia

This meal is known as "come back tomorrow", because the crepe filling is made with the leftovers of "yesterday's" roast beef. It is often served with a steaming cup of clear bouillon on the side, and it is perfect for a light supper on a cold winter's night, or for a Sunday brunch.

If you wish, the crepe "packets" may be made and assembled on the previous day. They will then need only a light second browning just before serving.

Ingredients:

Meat Filling

- 1/2 cup beef bouillon
- 4 cups leftover roast beef, ground
- 1/4 cup chopped onion
- 3 tablespoons sour cream (optional)
- butter and oil

Instructions:

1. Roast beef can be ground in meat grinder or food processor. Sauté chopped onion in butter until golden brown.
2. Mix ground roast beef with onion, bouillon, salt (and sour cream, if desired).
3. Using a small amount of butter and oil for each crepe, cook each crepe on one side only. Remove from heat. Place one heaping tablespoonful of meat mixture into centre of cooked side of crepe.
4. Fold crepe around the meat like an envelope, so that the whole forms a rectangular "packet". Return packet to heat, and brown the exposed sides. Continue until all meat is used up.
5. Serve with sour cream, applesauce, and/or cranberry sauce

Recipes with leftover meat

Torta tal-laham (Maltese style meat pie)

Nadur – Malta



Number of people: 4 people

Preparation time: 1 hour 45 minutes

Ingredients:

- Olive oil
- 500g plain flour
- 1 tsp bicarbonate of soda
- 7 tbs olive oil
- 3 beaten eggs
- 1 onion
- 3 cloves garlic
- 4 chopped lean bacon (best use back bacon)
- 500g lean mixed beef and pork mince
- 1 tbs mixed spice;
- 5 chopped fresh tomatoes
- 3 chopped carrots
- a handful of frozen peas
- 4 cubed potatoes
- 3 tbs tomato paste
- 1 glass wine
- 1 stock cube in some hot water
- 1 bay leaf

Instructions:

1. For the olive oil pastry: Mix 500g plain flour with 1 tbs bicarbonate of soda, 7 tbs olive oil, 2 beaten eggs
2. Rest for one hour in the fridge.
3. For the filling: brown one chopped onion, 3 cloves garlic, 4 chopped lean bacon (best use back bacon), 500g lean mixed beef and pork mince, add 1 tbs mixed spice; add 5 chopped fresh tomatoes, 3 chopped carrots, a handful of frozen peas, 4 cubed potatoes, 3 tbs tomato paste, 1 glass wine, 1 stock cube in some hot water, one bay leaf.
4. Simmer till sauce thickens.
5. Cool and add one beaten egg.
6. Assemble the pie and brush with beaten egg; sprinkle some sesame seeds.
7. Bake the assembled pie in a preheated oven on 170 fan oven for about 45 minutes or till golden brown.

Recipes with leftover meat

Meatballs in red wine

Esch – The Netherlands



Number of people: 4 persons

Preparation time: 15 minutes

Ingredients:

- 1 slice of bread without crust
- 4 branches of parsley
- Rased lemon peel
- 400g minced meat
- 2 spoons of oil
- 1 dl of red wine
- Strips of lemon peel
- Parmesan cheese

Instructions:

1. Soak the bread in a few minutes in cold water
2. Cut the parsley
3. Squeeze the water out of the bread and add parsley, rased lemon peel, Parmesan cheese, minced meat and some grinded pepper
4. Knead the mixture well and make 10-12 small meatballs from it
5. Heat the oil and bake the meatballs brown on all sides. Add the wine and let them simmer for 10 minutes
6. Stir strips of lemon peel through the gravy

Suggestions:

Tasty with peas (600g-800g) and potato puree (12 large spoons).

Recipes with leftover meat

Bigos - sauerkraut

Strzyżów - Poland



Number of people: 6

Preparation time: 2 hours

Ingredients:

- 1.5 kg sauerkraut
- 2 onions, finely chopped
- 2 tablespoons oil
- 1 Petko ordinary sausage, sliced
- 250 g boneless beef, cut into cubes
- 250 grams of veal, cut into cubes
- 100 g bacon, diced
- 150 ml of red wine
- 3 tablespoons of tomato paste
- 1/2 handful of dried mushrooms
- Half a handful of prunes
- 2 bay leaves
- 3 grains of allspice
- 1 tablespoon cumin
- 1 teaspoon marjoram
- salt and pepper to taste

Instructions:

1. Rinse the cabbage under running water if it is very sour. Squeeze the excess juice, and then shredded. Put into a large pot and cover with boiling water, add the plums, bay leaves and allspice. Simmer until soft.
2. In the meantime, pour boiling water over dried mushrooms in a small pot. Set aside.
3. Fry the onion to the zeszklia. To add fried onions and sausage zesmażyć browned.
4. In a separate pot boil about a liter of water. To boiling water add the beef, veal and bacon. Cook for about 20 minutes, then drain meat.
5. When the cabbage is already soft, add the mushrooms (drained and cut into small pieces), meat and onions with sausage. Simmer, uncovered, for 20 minutes. If there is too much water, you need to pee.
6. Add red wine and cook for another 15 minutes. Season with marjoram, caraway seeds, salt and pepper. Add the tomato puree and heat are good all the while stirring. If the stew is too dry, pour water on the score. If we want a tastier stew, you can still simmer over low heat, covered, for an hour. However, try to keep from sticking, and from time to time to mix, and if it's dry - water the water from the mushrooms.

Recipes with leftover meat

Meat Pie (Empadão de Carne)

Samuel - Portugal



Ingredients:

- meat leftovers;
- 600 g potatoes (leftover or not);
- milk;
- butter;
- 2 egg yolks;
- salt.

Instructions:

1. Cook the potatoes peeled in salted water. Once cooked, drain them and make puree.
2. Take again to the heat and add milk (to more or less dense puree, add more or less milk) and let boil. After boil reduce the heat and add the butter.
3. Let the butter melt. Season with salt and nutmeg as like.
4. Chop the meat leftovers (with the sauce too).
5. Grease a pan with butter, and place it puree. Then cover with the meat leftovers and finish with more pureed.
6. Beat the egg yolks and spread them over the puree, and bake until stay golden.
7. Remove from oven and serve with salad.

Recipes with leftover meat

Potato hotchpotch (pytt i panna)

Ockelbo - Sweden



Number of people: 2

Preparation: 15 minutes

Ingredients:

- 5-6 potatoes.
- meat (sausage, Bacon)
- 2 Onion
- 2 Egg

Instruction:

1. Heat up the frying pan with some butter.
2. Cut the meat, onion and potato in same size.
3. Fry everything together until everything gets the famous golden colour.
4. Put everything on the plate
5. Fry the egg as wanted and put over the dish.

If you like you can also add some veg's, and a special tip from us is to eat it with beetroot!

Recipes with leftover meat

Shepherds Pie

Desborough – United Kingdom

Ingredients:

- 25g/1oz dripping
- 1 large onion, finely chopped
- 2 tbsp olive oil
- 500g/1lb 2oz minced lamb
- 1 tbsp plain flour
- 2 bay leaves
- 2 sprigs fresh thyme
- 1 anchovy, finely chopped (optional)
- 1 x 400g tin chopped tomatoes
- 2 tsp Worcestershire sauce
- 450ml/16fl oz chicken, beef or lamb stock
- salt and freshly ground black pepper
- For the mash
- 700g/1½lb potatoes, peeled and cut into halves or quarters
- 55ml/2fl oz milk
- 75g/3oz butter
- 1 free-range egg yolk

Instruction:

1. In a large saucepan, heat the dripping. Add the onion and cook for 5 minutes.
2. Meanwhile, in a large frying pan, heat a little olive oil and fry the mince, stirring, until browned all over.
3. While the meat is frying, break up any lumps with the back of the spoon.
4. Stir the onions and add the flour (this helps to thicken the juices) and stir. Mix well and add the bay leaves, thyme and the anchovy and stir.
5. Add the chopped tomatoes, stock (keep a little aside, for putting into the mince pan to de-glaze the pan) and Worcestershire sauce.
6. Add the cooked mince and then pour the stock mixture into empty mince pan, scraping off any bits of mince left in the pan.
7. Pour the remaining stock into the pan containing the sauce mixture.
8. Bring the mixture to the boil, adding a pinch of salt and pepper and let it simmer for about 45 minutes, stirring regularly.
9. Preheat the oven to 200C/180C Fan/Gas 6.
10. For the mash, boil the potatoes until tender (about 10 minutes). Drain, add the milk, butter and egg yolk, then mash until smooth. Season with salt and pepper.
11. Pour the meat into a 1.4 litre/2½ pint ovenproof dish and spread the mash on top, smooth over and mark with a spatula.
12. Put the dish into the oven and cook until the surface is golden-brown.

