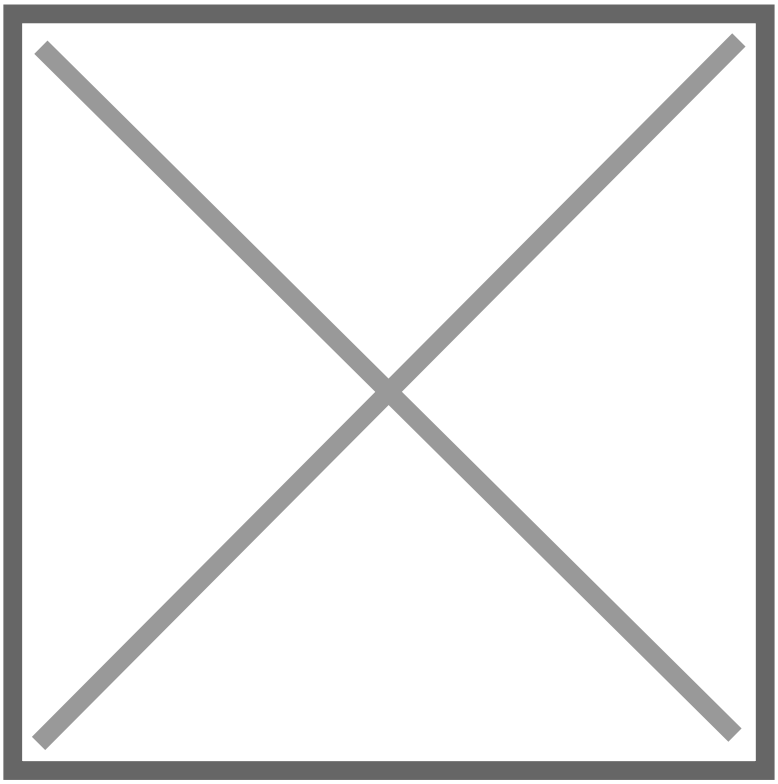
Brunch

- Avo Poached-Egg Sandwich
- Crêpes
- Manų košė (Манка)
- Tortilla de Patatas
- Varškėčiai su bananu (Syrniki s bananom)

Avo Poached-Egg Sandwich



A perfect brunch treat.

Yields	2 servings

Ingredients

- 2 toasts, or 1 bagel
- 1 avocado
- 1 slice of smoked salmon
- 2 eggs
- 2 spreads of cream cheese (e.g. Philadelphia)
- 1 pinch of salt
- 1 pinch of pepper
- 1 pinch of paprika

Instructions

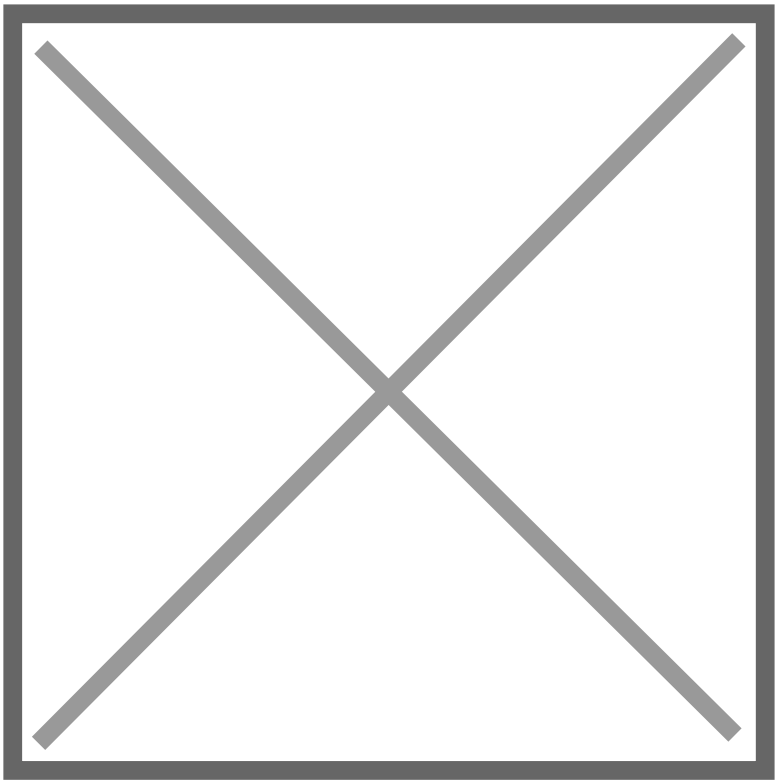
1. Poach the eggs.
    1. Fill 3/5 of the deep pan with salted water.
    2. Bring it almost up to the boiling point (induction stove level 7).
    3. Crack each egg in a row in a small bowl.
    4. Then carefully pour it out into the almost boiling water.

5. Repeat with each egg.
6. Keep it on the heat for **2 min**.
7. Remove the pan from the heat, cover with a lid, let it rest for **1-2 minutes**.
8. Remove the poached eggs with a colander from the water.

2. Cut the bagel horizontally into halves. Roast it a little bit. Spread cream cheese on top.
3. Mash the avocado. Spread it on top of bagel halves. Add a bit of salt on top.
4. Cut the smoked salmon slice into two and place it on top of avocado layer.
5. Place poached eggs on each half. Add salt, pepper, and paprika for color. Enjoy!

Crêpes

From: pepperplate.com



Prep	0:10
Cook	0:30
Yields	3 servings

Ingredients

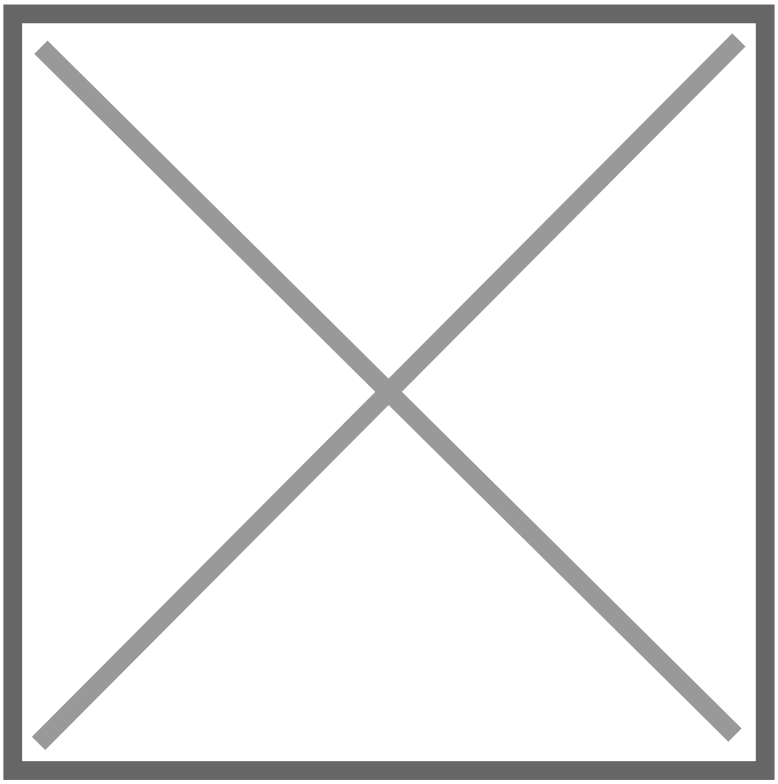
- 270 g flour
- 3 eggs
- 270 g milk
- 3 pinches salt, 2-3 pinches = half a teaspoon
- 300 ml water, use pale lager beer for extra taste

Instructions

1. Pour all ingredients into a bowl. Mix everything well with a mixer. (Optionally) let it rest for up to 2 hours.
2. Heat the (crepes) pan (better two, it's faster) to medium high heat (220 C, step 8).
3. Slightly wet a piece of paper with sunflower oil and wipe the pan.

4. Once the pan is hot, pour two crepe ladles worth of batter in the center of the pan and quickly tilt the pan in a circular motion to cover the whole pan with batter.
5. When the edges of the crepe start lifting up or change color (roughly after 90 seconds), flip the crepe with a long spatula.
6. Cook the second side for another 20 seconds to one minute.
7. Stack the crepes on a plate, or eat them as soon as they are ready.

Man? koš? (?????)



Yields	2 servings

Traditional lithuanian breakfast porridge.

Ingredients

- 600 g milk, optionally mixed with water
- 6 tbsp (heaped) semolina flour

Instructions

1. Heat the milk up to 70 C.
2. Add semolina flour.
3. Mix well until the porridge thickens. Then remove from heat.
4. Serve in a bowl with cinnamon, marmalade, or maple syroup.

Tortilla de Patatas

From: 20minutos.es



An essential part of the Spanish cuisine.

Ingredients

- 500 g potatoes, sliced in small cubes or thin half-slices
- 5 eggs, whisked
- 1 medium onion
- 1 garlic clove (optional)
- Olive oil
- Salt and pepper

Preparation

1. In a medium-hot pan add a generous amount of oil. When the oil is hot, add potatoes to the pan. Stir occasionally.
2. After a minute or so, add onions and garlic. Season it with salt and pepper. Keep stirring occasionally, until the potatoes become ready.
3. In a bowl, beat the eggs, season with salt and pepper, then whisk it until combined.
4. When the potatoes are ready and slightly browned, pour the eggs into the pan. Flatten the mixture, make sure the eggs make it to the bottom of the pan. Then stop stirring.

5. After the bottom of tortilla is ready (after 30-60 s, depending on the desire of "readiness"), cover the pan with a plate, press the plate against the edges of the pan, then flip the pan with the plate over. Then slide the tortilla back into the pan. Fry until the tortilla is ready (30-60 s)
6. Flip the tortilla onto a serving plate, then serve.

Varšk??iai su bananu (Syrniki s bananom)

Prep	0:10
Cook	0:10
Yields	4 servings

Ingredients

For the cake:

- 500 g quark or tvorog (varškė)
- 5-6 tbsp flour
- 2 eggs
- 1 banana
- 1 tbsp sugar
- 1 tsp baking powder
- a pinch of salt

Instructions

1. Add all ingredients to food processor and mix well.
2. If it does not mix well (often happens when you use tvorog) slowly pour in some milk until it does.
3. Heat the pan to 180C (medium, level 6 on an induction cooker).
4. Add generously oil to the pan.
5. Use a table spoon to pour small pancakes into the pan.