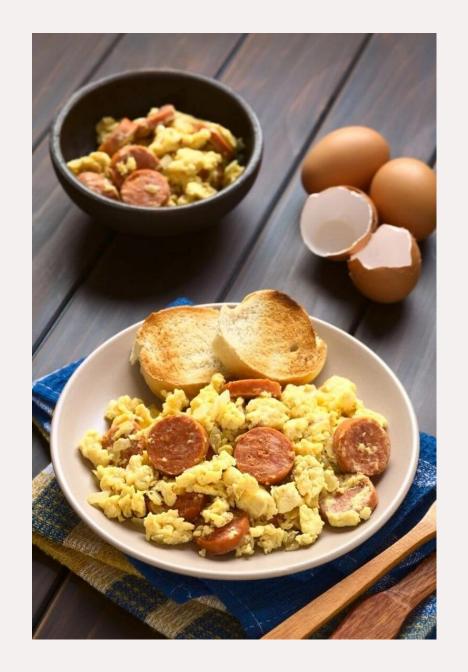
# Typical Polish breakfasts





# Ingredients:

- 4 eggs
- Polish sausage or one onion
- Salt and pepper
- 1 tablespoon of butter
- 2 tablespoons of milk

# Preparation:

- 1. Crack four eggs into a bowl, add 2 tablespoons of milk and a pinch of salt and black pepper.
- 2. Beat the mixture lightly with a whisk or fork.
- 3. Melt 1 tablespoon of butter in a fry pan.
- 4. Pour the egg mixture into the fry pan.
- 5. Using a spatula, gently pull the eggs from the edges of the pan into the centre.
- 6. Cut the sausage or onion and put them in the egg fry pan.
- 7. Take the fry pan off the heat and let the scrambled eggs cool down.
- 8. Finished !!!



Traditional Semolina Porridge







# Ingredients:

- 1 ½ all-purpose flour
- 4 tablespoons unsalted butter (melted)
- 2 tablespoons granulated sugar
- 1 tablespoon baking powder
- ½ teaspoon salt
- 1 egg
- $-1 \frac{1}{4}$  cups milk (warm)
- 1 teaspoon vanilla
- 2 apples (peeled, cored and cut into chunks)
- 1 tablespoon lemon juice
- 2 tablespoons caster sugar

# Preparation:

- 1. Mix all dry ingredients in the bowl or another dish.
- 2. Mix milk with egg and melted butter (in different bowl).
- 3. Pour the milk mixture into the dry ingredients and mix using a fork to remove big lumps. Do not use mixer.
- 4. Add apple chunks to batter.
- 5. Lightly brush a frying pan with piece of butter. Using a 1/4 measuring cup spoon the batter and spread it into a circle.
- 6. When bubbles appear on your pancake, turn over. Cook until pancake is lightly brown and cooked in the middle.
- 7. Sprinkle with powdered or caster sugar and serve. Enjoy your meal!

