

# TYPICAL MENU



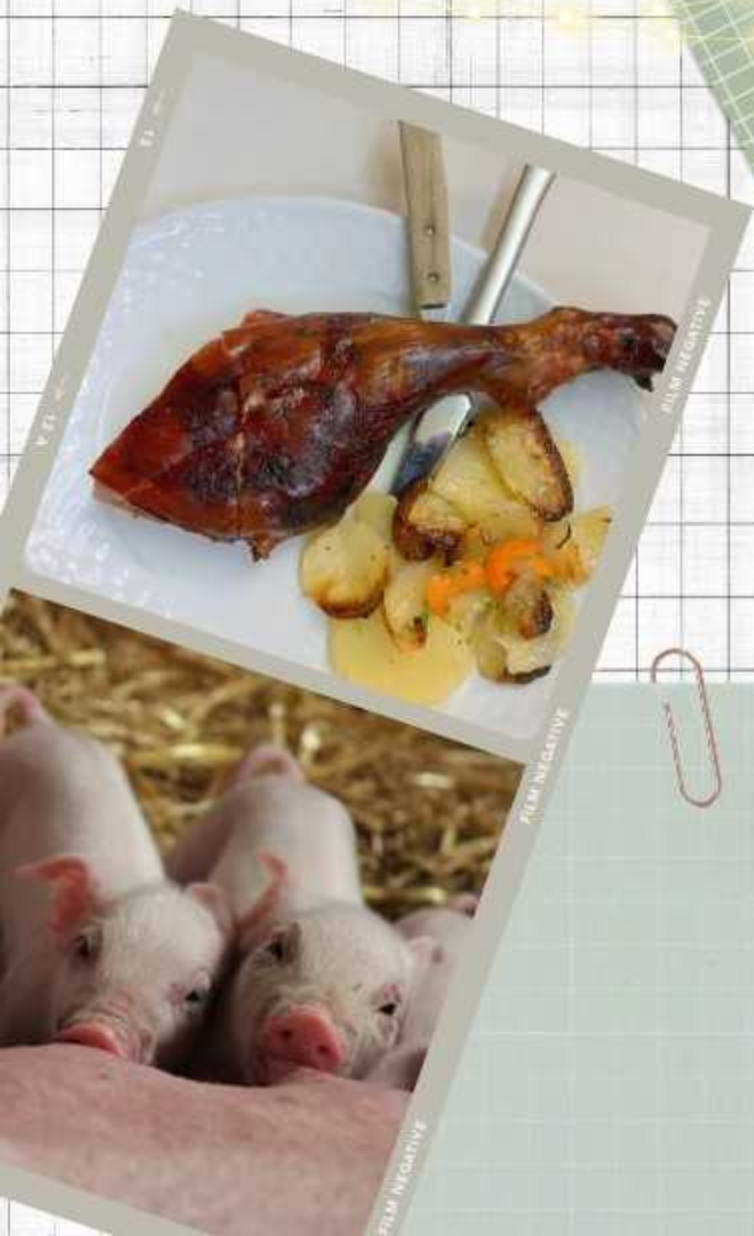
ARÉVALO



# Roasted piglet

## Ingredients:

- pig 
- water 
- salt 
- laurel 
- oregano 
- garlic 





# Recipe *Lentils*



## Ingredients:

- brown lentils,
- olive oil,
- onion,
- garlic,
- boiling water,
- seasoning
- and cilantro.



# MUFFINS

## Ingredients:

4eggs

100ml of milk,

115 of oil,

50ml of vanilla,

500ml of white sugar,

20g flour,

10g of baking power

100g of salt.





# Recipe

Dish name: SPANISH ROAST SUCKLING PIG

## Ingredients

16-POUND SUCKLING PIG

SALT, TO TASTE

FRESHLY GROUND BLACK PEPPER, TO TASTE

1/2 CUP SPANISH OLIVE OIL

1 MEDIUM YELLOW ONION

2 CUPS OF WATER



# Lentils

Ingredients

*two carrot*

*one onion*

*one puerro*

*garlic clove*



**PARTY!**  
**PARTY!**  
**PARTY!**

# RECIPE



**WOW!**



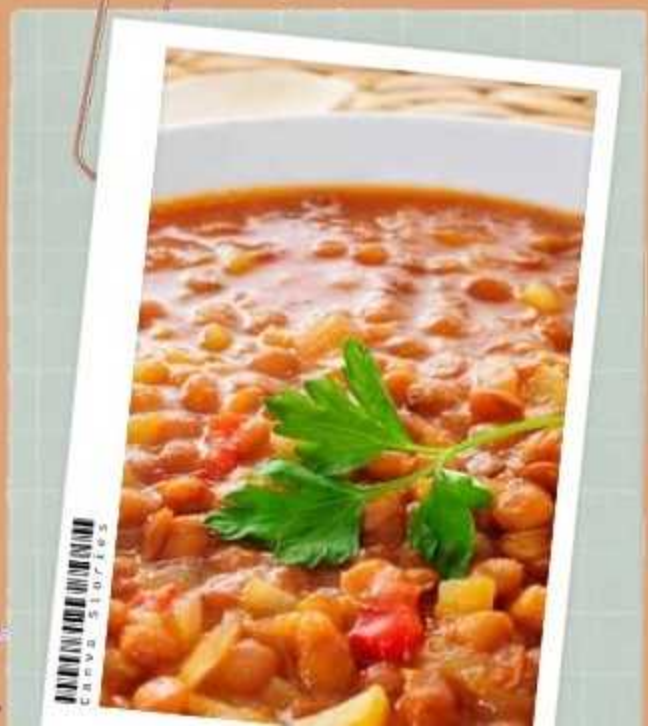
## Muffin Recipe

**4eggs, 100 ml of milk, 115 ml. of oil, 50ml of vanille,  
500 g of sugar, 200g of flour, 100g of baking power  
100g of salt**

# Stewed Lentils

## Ingredients

- lentils
- olive oil
- 1 onion
- 1 tomato
- salt
- bay leave
- 1 garlic





Recipe :

Strawberry  
Blueberry  
Blackberry  
Raspberrry  
Honey  
Dark Chocolate  
Safflower  
Fat Milk

# RECIPE: OF PIGLET

1. 5-6 kg Wolesuckling pig,gutted and clean
2. sea salt
- 3.lard
- 4.extra virgin olive oil
5. water



# Muffins recipe .



Ingredients:

**2 Medium eggs .**

**125ml Vegetable oil .**

**250ml semi skimmed milk .**

**250g Golden caster sugar .**

**400 g Self -rusningflour or same quanaty plain flour and 3sp**

