

*Recipes for when you
are in a Hurry*

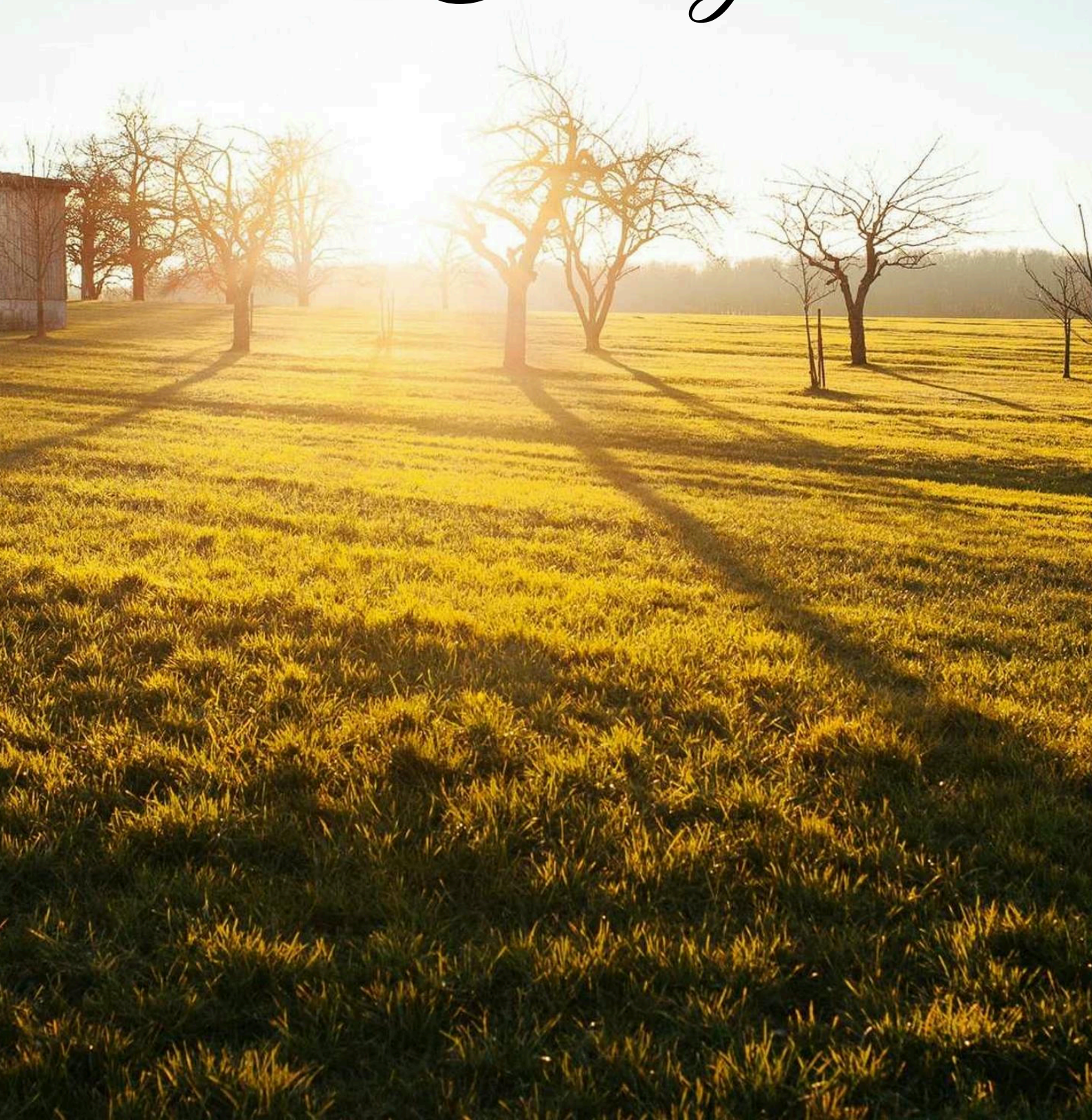
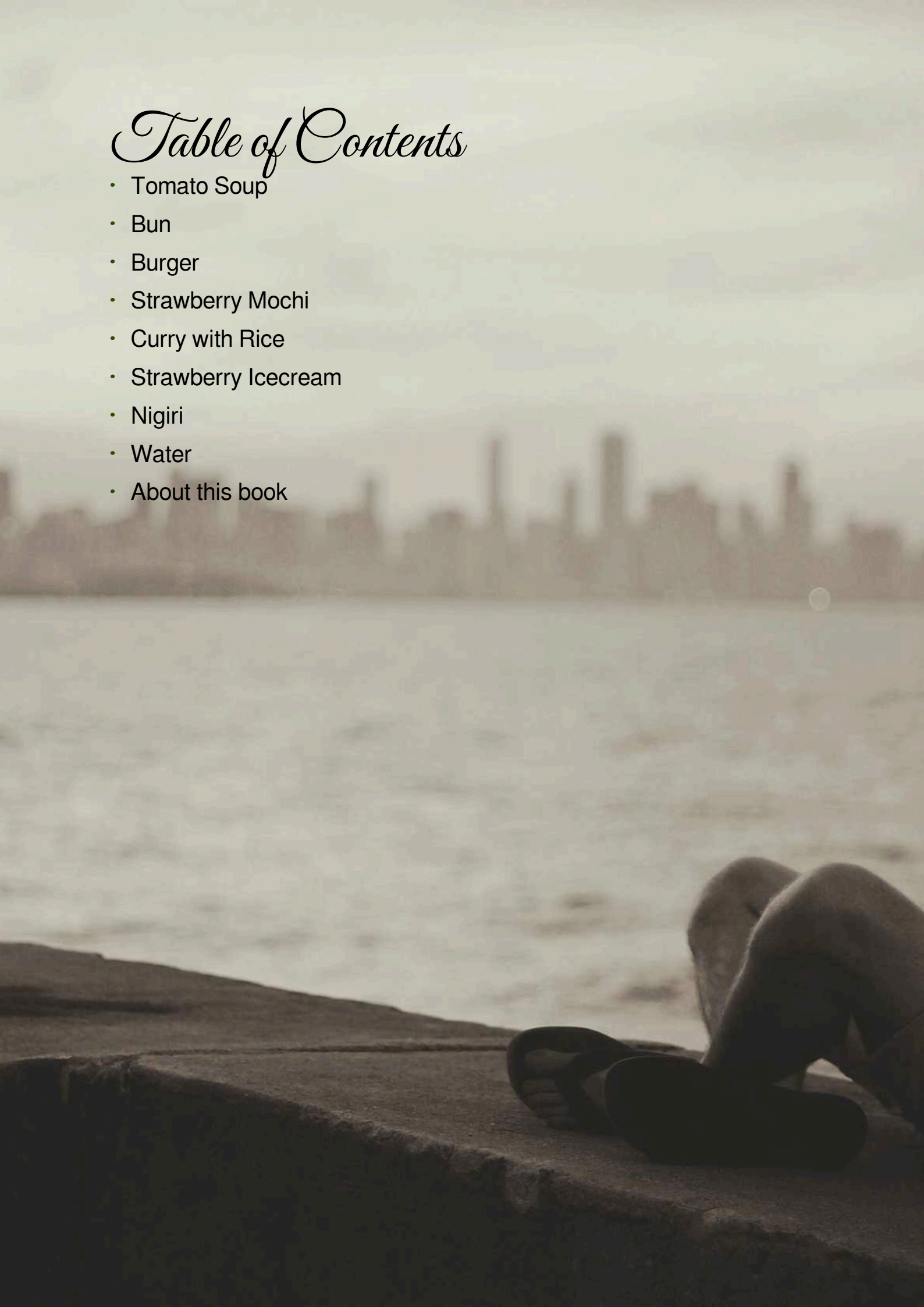


Table of Contents

- Tomato Soup
- Bun
- Burger
- Strawberry Mochi
- Curry with Rice
- Strawberry Icecream
- Nigiri
- Water
- About this book



Tomato Soup

A delicious, creamy tomato soup, made from hand-picked tomatoes.

- a leek
- a tomato

Firstly, take your fresh tomato and puree it in a light blue stainless-steel blender until it resembles a fine paste. Transfer said paste into a large cauldron of your choosing and add a fresh whole leek and season to taste. Let this simmer until the consistency homogenizes and the colour seems appetizing. Serve this mixture on a plate and enjoy!



Bun

The most saturating meal of them all. Best enjoyed with a tomato soup.

- a bag of flour

Start by processing your flour in a food processor. Don't mind the bag, it will be shredded into unnoticeable pieces. Once the dough has a workable consistency take it out of the food processor and put it in the oven until baked. When you take out the loaf, wait for it to cool down, then slice it on a cutting board.



Burger

A rich meal featuring healthy vegetables, bread and a perfectly cooked steak.

- a lettuce
- a tomato
- a piece of cheese
- a raw steak
- a bun

Cut the steak on a cutting board until it becomes a nice round burger patty. Put the patty in a pan and let it cook on medium heat for two minutes. In the meantime, start preparing the vegetables on a cutting board by slicing them into a single slice each. Cut the bun into two halves on a cutting board. When the patty is done, assemble it together with the vegetables and the bun halves on a plate for serving. Et Voilà.

The burger can be prepared in multiple variations, e.g. without cheese or as a Veggie-Burger.

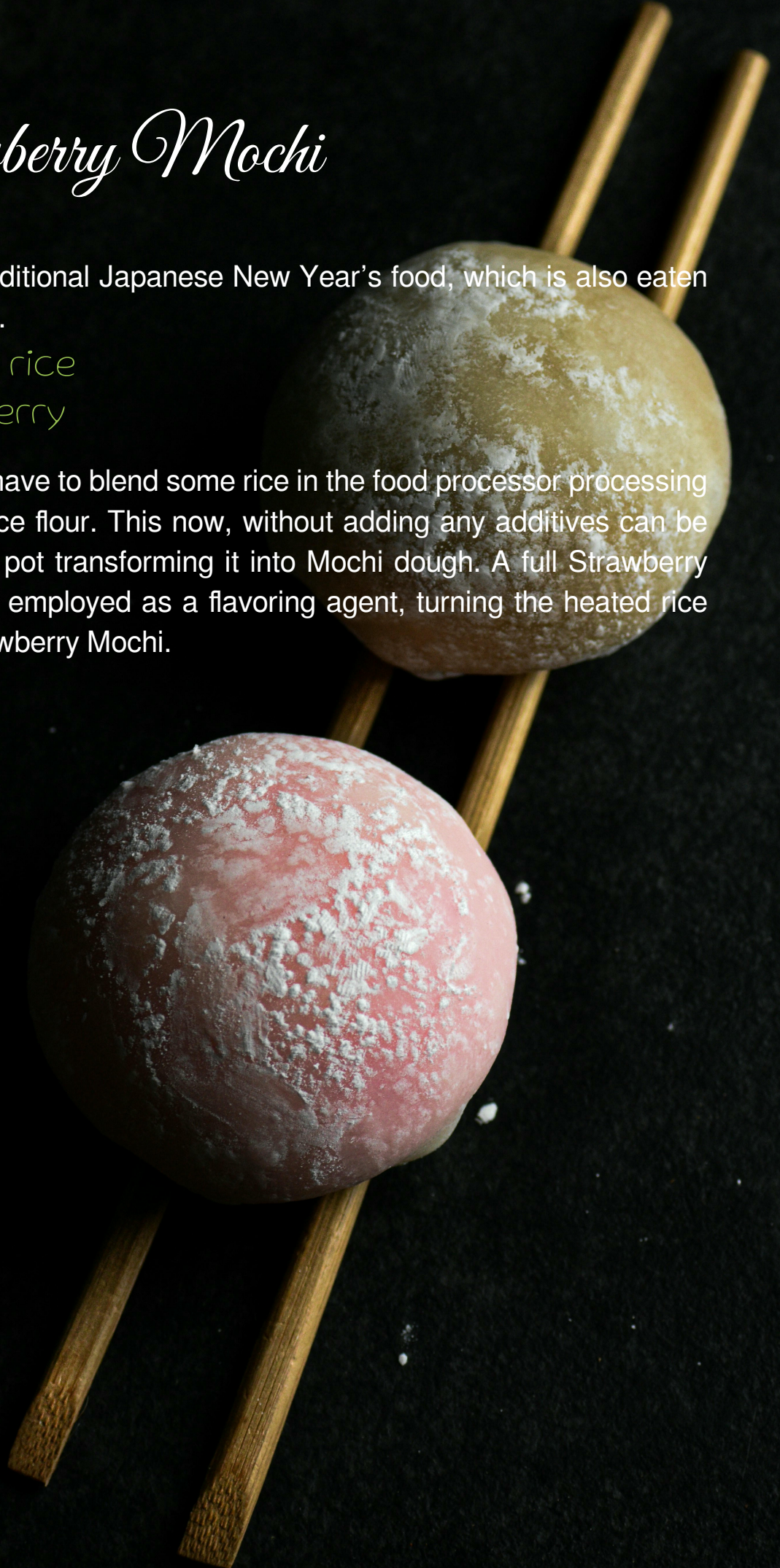


Strawberry Mochi

Mochi is a traditional Japanese New Year's food, which is also eaten all year-round.

- a bag of rice
- a strawberry

Firstly, you'll have to blend some rice in the food processor processing it into fresh rice flour. This now, without adding any additives can be steamed in a pot transforming it into Mochi dough. A full Strawberry could now be employed as a flavoring agent, turning the heated rice flour into Strawberry Mochi.





Curry with Rice

This appetizing and exotic dish warms you up on a cold day and gives you new strength.

- a coconut
- a tomato
- a leek
- a bag of rice

Firstly, extract the milk from the coconut. This is most efficiently done by shredding the entire coconut in a food processor. Pay no attention to the pieces of wood in the mixture, they are of no importance! As soon as the nut is properly homogenized, you can add one whole tomato and one whole leek to a pot, there's no need to cut either of these, as they will turn into mush while they are simmering in the coconut milk. No time shall be wasted waiting for the sauce, instead it is best used for cooking the main ingredient of the dish: The rice. Add it to a pot. No need for water here, it is a special self-moisturising strain of rice! As soon as that is done, just combine the two parts and enjoy!

Strawberry Icecream

This snack containing strawberry will surely cool anyone down on a warm day.

- a strawberry
- a coconut

This iconic dish is prepared by pureeing a full strawberry, including greens, and a coconut, including its outer wooden shell, in the food processor. Afterward, it should be placed into a freezer, making use of its wireless processing abilities. The resulting mass is typically served in a sphere shape on a plate.



Nigiri

This traditional 1820s Japanese sushi is a harmonic combination of both hand-formed rice and fish.

- a whole fish
- a bag of rice

Rice, without washing or adding water beforehand, is put in a pan and brought to a boil, taken from the hot pot the rice is combined with a carefully cut fish.



Water

A glass is filled with nutritious locally-sourced tap-water in a sink.

Strawberry Shake

Both a singular strawberry as well as a uncut complete coconut are pureed using a food processor, afterwards, to ease consumption, transferred to a glass.



About this book

The Hurry Curry! recipe book.

Background image attribution

Name	Author
Nigiri	Ahtziri Lagarde (unsplash)
Strawberry Icecream	Markus Spiske (unsplash), adapted
Curry with Rice	Andy Hay (unsplash), adapted
Strawberry Mochi	blackieshoot (unsplash)
Burger	Pablo Merchán Montes (unsplash), adapted
Tomato Soup	Julia Kicova (unsplash), adapted