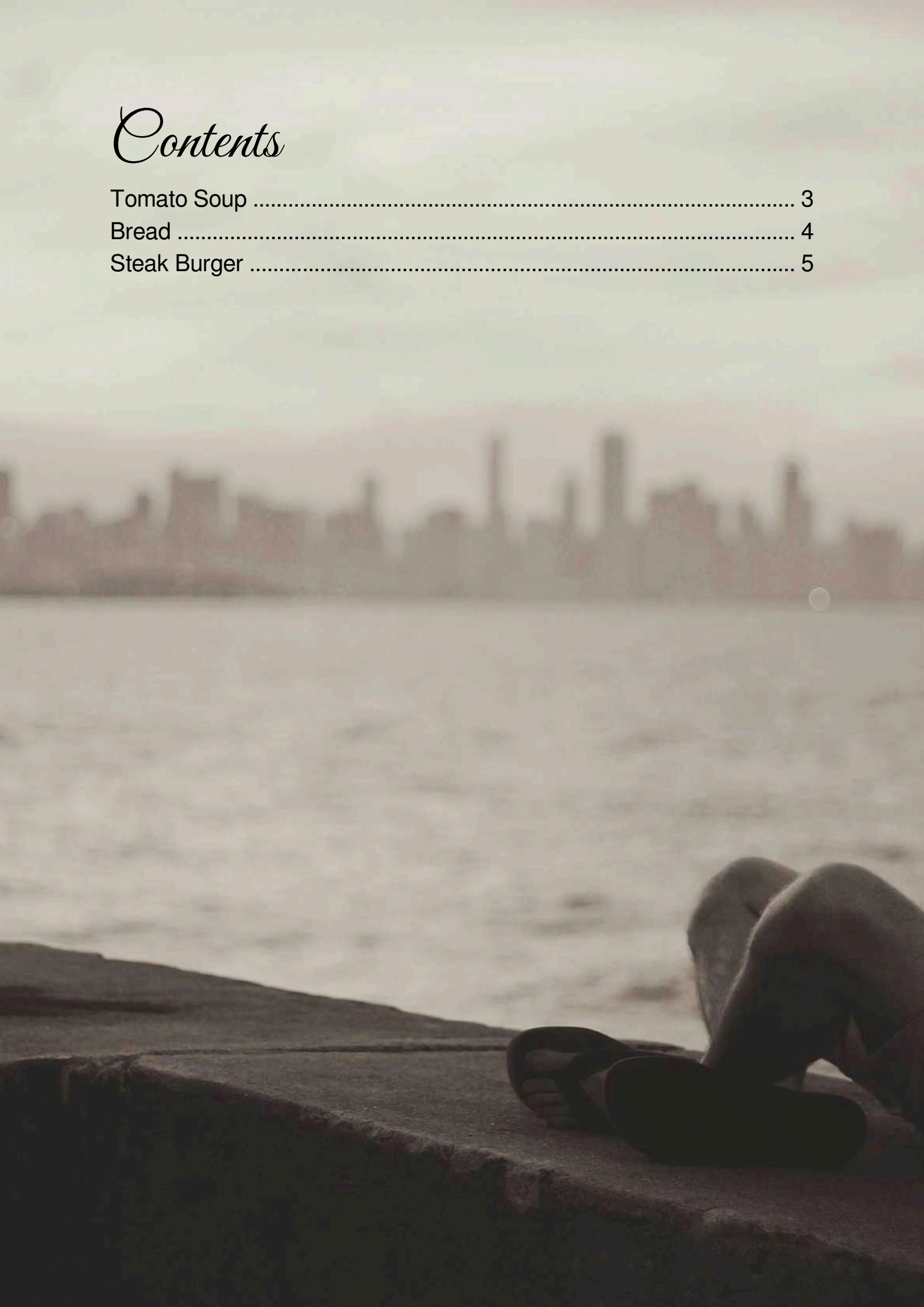




*Recipes for when you
are in a Hurry*

Contents

Tomato Soup	3
Bread	4
Steak Burger	5



Tomato Soup

Somebody will need to write text here that describes the Tomato Soup.

- 1 Leek
- 1 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 apetizing. Serve this mixture on a plate and enjoy!



Bread

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

- 1 Bag of Flour

Start by processing your flour in a food processor. Don't mind the bag, it will be shredded into unnoticable 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.



Steak Burger

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

- 1 Tomato
- 1 Raw Steak
- 1 Slice of Bread

Put the steak in pan and let it cook on medium heat for two minutes. While cooking start preparing the tomato on a cutting board by slicing it into a single slice. When the steak is done, assemble it together with the tomato and bread slice on a plate for serving. Et Voilà.

