

Recipe Coca-Cola Chicken Wings

(For 4 people)



Ingredients: 700 g chicken-wings, 1 stlk spring onion (sectioned), 5 slices ginger, 3 cloves garlic (crushed), ½ carrot (cut into chunks), ½ cup Coca-Cola

Seasonings: 2 tbsp. light soy sauce, 2 tbsp. dark soy sauce, 1 tbsp. white rice wine, pepper to taste

Information:

- There is no need to add sugar, as the sweetness of Coke is the perfect amount for this dish.
- Coke helps tenderize the meat, so no need to cover when cooking.
- You cannot taste any Coke in this dish. The taste of Coke would have evaporated after cooking.

This recipe is good for using any left-over Coke!

Method:

1. Cut the chicken wings into two parts. Keep the wing tips intact. Blanch in boiling water for 2 minutes to remove any blood and fat. Drain well.
2. Heat some oil in a wok or a pan. Saute ginger, garlic and spring onion until fragrant.
3. Add chicken wings and carrot. Stir well and cook until lightly brown. Pour in the seasonings and the Coke. Bring to a boil and continue to cook for 20-25 minutes, uncovered, or until the sauce thickens and chicken wings are caramelized. Top with more water if necessary. Remember to taste.

Recipe Melon with Coconut Milk (with optional sego / Tapioca pearls)

(For 4-6 people)

Need time refrigerating to serve cold.



Ingredients: 2 x 400 ml tins coconut milk, 6 tbsp. sugar, 150 ml cold milk, 1,5 kg ripe honeydew melon (about 1 or 2)

Information:

- Make sure you use a non-stick or stainless still cookware.
- Do not use carbon-steel wok / cookware as it reacts with the acid in the berries or coconut and turn the food greyish.

Tip: Work ahead! You may prepare up to step 4 in advance

Method:

1. In a non-stick cookware, combine the coconut milk and sugar, bring to simmering point and simmer for 10 minutes or until the mixture begins to thicken.
2. Add the cold milk and remove from the heat. Allow to cool thoroughly. Pour into a bowl, cover and refrigerate. This can be prepared the night before (to serve within 24 hours).
3. With a melon baller, scoop out balls from about a quarter of the melon. Cover and store in fridge.
4. A. Now peel and deseed the remaining melon. Cut into large pieces and puree in a blender or food processor until it reduced to thick liquid. Pour in a medium-sized bowl, cover and put in fridge (to serve within 6 hours).
B. Optional add Tapioca pearls.
5. When ready to serve, combine the two mixtures by pouring them together side-by-side into small bowls, forming a yin-yang pattern. Add the melon balls.

Tapioca pearls (optional): 2 tbsp. small tapioca pearls, 4 cups water, ½ cup sugar.

Method:

1. Cover tapioca pearls in warm water and let it stand 10 minutes. Drain and set aside.
2. Bring 4 cups water to boil. Reduce heat to low. Add tapioca and sugar. Stir occasionally for 8-10 minutes or until tapioca becomes translucent.
Remove from heat and let cool.
3. Add to Honeydew liquid.

Enjoy your meal !

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