



SINGAPORE

Typical food



Ais Kacang

Ais kacang – ice cream with topping, whipped cream and jelly

Local to mix crushed ice, red beans, sweet corn, gelatin candies, sweet palm syrup called gula Melaka and ice cream swirl. One can buy mainly on the streets.

Catering

- Most people eat at home
- But some are using the stalls on the street or go to a restaurant
- Most of her wand, but will not allow even the cutlery

It's healthier eating in Singapore or in the Czech Republic?

yes

7:00-8:30 – breakfast

-give your vegetables with a drink

11:00-12:30 - lunch

- At lunch, you go into the booth on the street

18:00-20:00 -dinner

- for dinner have several courses (soup, main course, dessert)

fried cheese with fries



Ingredients: flour , egg , milk , bread crumbs

procedure :

we'll do dishes, and 1 bowl of flour, 2 cups egg with milk, 3 cups bread crumbs. take the cheese we put it in a bowl with the flour, then into the bowl with the egg and milk and then into bread crumbs. and again of milk and bread crumbs. when we have it we coated the pan and fry until golden brown. served with fries.

Thank your attention

Jan Ruprecht