

Some Ideas In The Kitchen.

Peel the onion to much thinner stripes, using a peeler...



Instead of wasting tomato puree, freeze it in a aluminium container and spread the required amount every time you need a bit to cook with.



Instead of transferring stuffing to a pastry bag with a spoon - and get messy, place the pastry bag in a glass and pour the contents in.



Cut the top of an apple, remove the contents and fill it with caramel or almond sauce and serve as a dip.



OR after removing the top part of an apple and its contents, you can pour in apple cider, to serve with a cinnamon stick and slices of lemon.



Remove the top of a strawberry, remove the contents and fill it with cheese. You can spread biscuit crumbs on top and voila - a mini cheese and strawberry cake.



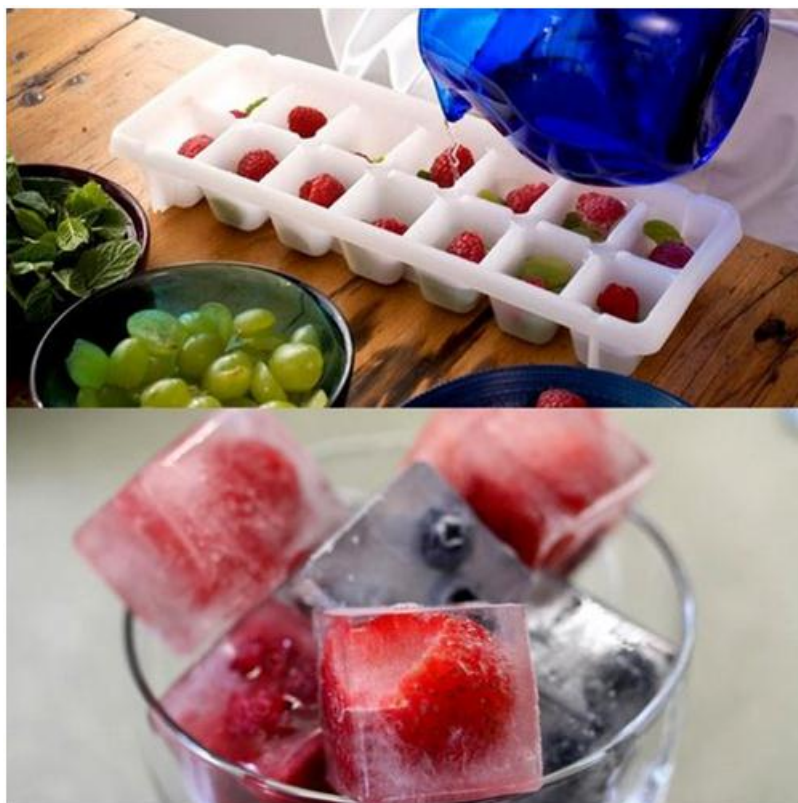
Bake chocolate chip cookies in the shape of a flower. For that, use the rear side of a baking pan.



Freeze chopped green onion in a plastic bottle, so every time you need a small amount to cook with, you can 'pour' green onions out of the bottle.



In an ice tray, freeze raspberries, blueberries, pineapple, grapes etc. Every time you want to serve a refreshing glass of water, add a juicy ice cube with added flavour.



Fill a balloon up to the wanted size, dip its end in melted chocolate and place on a tray covered in baking paper. Put the tray in the fridge to cool.

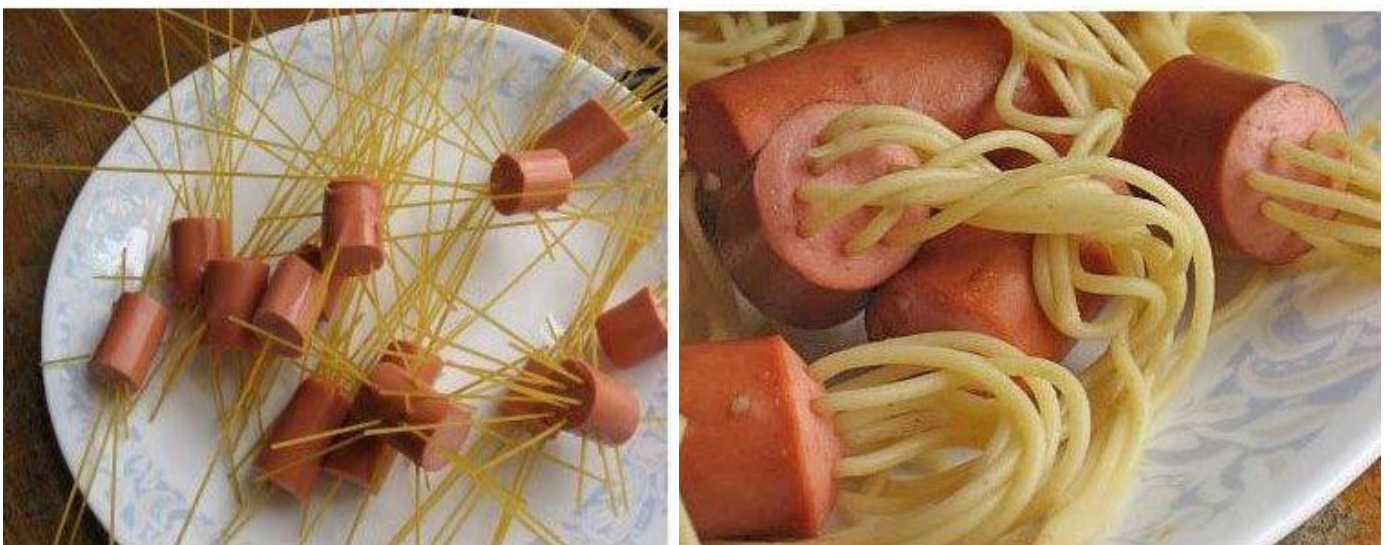
*When the chocolate hardens, **pop** the balloon and there you have it - chocolate serving bowls.*



Put cuttings of herbs such as parsley, cilantro, rosemary, mint, basil etc. in an ice tray, add olive oil and freeze. Next time you cook, you can use these instant flavour enhancers.



Make spaghetti and sausages in a creative way. Stick the spaghetti sticks in the sausages and cook them both in hot water.



Fill an ice tray with melted chocolate and place a strawberry in the middle of each square. When the chocolate hardens, take out the tray and serve a great chocolate and strawberry desert.



Insert some chocolate chips to the center of a raspberry, to add surprising flavours!



It's always charming to have shaped watermelons

