

How to make 3 delicious dishes for the romantic Valentine's Day

Valentine's Day is coming and this is one of the most important occasions of the couple's year. To help warm up your feelings for 'that person', let's go to the kitchen and make the dishes below will definitely be a gift that makes half of you happy.

There is a saying that "The shortest path to the heart of a man is through . the stomach" is not wrong, the women know how to cook, for men they look great. Therefore, on this Valentine's Day, please show your lover the skill of cooking skillfully and also the opportunity to help you "warm up" your new love, space only two people.

1. Mistress soup



The dish that only listens to the name is enough to be suitable for lovers. How to make this dish is very simple, from ingredients to ways, let's see.

Resources

1. 400 gr tomatoes

2. 300 ml chicken or pig broth
3. 1/2 corn flour
4. Garlic juice
5. Spices: seasoning seeds, cooking oil
6. Fresh onion chopped
7. Fresh cream, coriander for decoration

Making

Step 1 : Wash tomatoes, remove stalks, peel and cut into pieces.

Step 2 : Corn flour dissolves with cold water, so when cooking tomatoes, corn flour to help soup soup is compared.

Step 3 : North pan on the stove, heat the cooking oil and add the prepared onion to the aroma, then stir-fry the tomatoes, add the chicken broth. Season seasoning seeds, garlic water, coriander in a pan and bring to a boil. After boiling, turn on the heat for about 15 minutes.

Step 4 : After boiling the ingredients thoroughly, turn the pan down, let the mixture cool and filter it.

Step 5 : Bring the mixture to a boil again, and mix the corn flour before mixing until the soup is uniform, turn off the heat.

Step 6 : Finally, pour out the bowl and start decorating with fresh cream or other ingredients as you like.

2. The love



This is a sweet dish, like the sweetness of love, always sweet, making people remember for life.

Resources:

1. 300gr strawberry
2. 50 ml of white wine
3. 2 tablespoons of sugar
4. 1 tablespoon vanilla ice cream
5. Minced mint vegetables

Making

Step 1 : Wash the strawberries, cut the cores and cut them into 4.

The tip to get the core and super easy strawberry stalks is that you just need to prepare the straw, then put one end of the straw on the pointed part of the strawberry, try to align it with the upper stem of the strawberry. Next, gently poke the straw into the strawberry from the bottom to the top. Strawberry stalks and cores will be pushed out of the fruit.

Step 2 : Then you dissolve sugar and white wine together, bring on the stove to boil for 5 minutes for the mixture to dissolve completely.

Step 3 : Put strawberries in a bowl, gently sprinkle the mixture of boiled wine in a strawberry bowl, add mint leaves to decorate.

Step 4 : Finally put in the refrigerator compartment for about 1 hour.

Step 5 : Put strawberries on a plate, put vanilla ice cream on top and enjoy.

3. Valentine sandwich



A Sandwich Valentine, with a heart shaped together, will make him feel happy.

Resources:

1. 2 tomatoes
2. 6 pieces of sandwich
3. 1 piece of fresh cheese
4. 1 piece of bacon
5. 2 teaspoons of salad oil
6. 2 teaspoons of vinegar
7. 1 teaspoon of sugar
8. Herbs
9. Grizzle

Making

Step 1 : After buying tomatoes, wash and discard stalks and slices into thin slices.

Step 2 : Fresh cheeses and smoked meats are similarly sliced.

Step 3 : Dissolve the salt sugar, pepper with vinegar and cooking oil to make the sauce sprinkle on bread.

Step 4 : Sandwich into a crispy oven, take it out into the heart mold to cut it into a heart shape.

Step 5 : Then arrange bread, herbs, cheese, bacon and tomatoes in turn, each with two rolls.

Step 6 : Finally pour the mixture of vinegar oil on the cake, you can enjoy it.

Hopefully, the dishes that we introduce will help you and your partner have a happy and romantic time together.

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