



Mexidos

INGREDIENTS:



- 1,5 L water
- 1 tbs butter
- 100 ml Port wine
- Half a lemon peel
- 1 cinnamon stick
- 2,5 dl honey
- 1 tea cup of sugar
- a pinch of salt
- 50 g pine nuts
- 50 g walnuts
- 50 g almonds
- 50 g raisins
- 250 g bread (2 days old)
- ground cinnamon for decoration



HOW TO MAKE IT:



- In a pan put the water and the rest of the ingredients except the bread, nuts and raisins. Let boil for 15 minutes.
- Cut the bread in very fine slices and add a small quantity of boiling water to form a paste.
- Add this paste to the pan carefully (be careful with bumps!), the nuts and the raisins.
- Boil for 5 minutes or until it forms a smooth paste, stirring always.
- Pour onto a plate and, when cold, draw some decorations with cinnamon.



INTERNATIONAL CHRISTMAS RECIPES

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