

# [Joy of cooking](https://assignbuster.com/joy-of-cooking/)

A creative interest I have is cooking with pastries, seafood and poultry. Preparingfoodcan be fun. All I need is just a little imagination and time. Pastries are dessert that are severed for special occasions and after a meal. Pastries are special due to the fact each one tastes and looks different. The creative format comes from the chef. Since I am the one who cooks in my house, I must prepare each dish tasteful and attractive. For example, I was thinking of a creative cake for my daughters’ birthday. I decide to make her a choo choo train cake.

The way I want to present this dish is by making it look like a toy train with zoo animals standing near by. The idea of this dish is to make the train look similar to the candy house in the story, “ Hansel and Gretel”. The first step was to add food coloring to the icing. She was excited. “ Mommy, can I mix the colors? ” Next, I decorated the cake board with grated coconut. I add green food coloring to the grated coconut. Jessica said, ” Mommy, that looks like grass. ” Then, I decorated the carts of the train with different color icing.

For example, I placed green, blue, and red icing on each of the carts. When I finished decorating the carts, I placed them on the black licorice train tracks. When I was finished with placing the carts on the track, Jessica and I arranged assorted candy all over the train. Another creative idea I had was to cook with the children in after school care at William Lehman Elementary. For example, I had decided to make an orange shake with them to celebrate Halloween. The first step I created, was to add orange sherbet ice cream.

Next, I add cream soda to the float. When I was finished the shake, I placed one chocolate chip cookie inside of the float. Cooking creativy with seafood is another outstanding process. When cooking shrimp, I must prepare each shrimp to the procedure I want. For example, when preparing Chinese Fried Rice, I cook every item separately. For instance, this dish requires shrimp. This dish I peel each shrimp. Then I season the shrimp with soy sauce. Then, I stir fry them. When I cook this dish, I add everything in a bowl.

Once the Chinese rice is cooked, I prepare the platter. For instance, I chop up green onions and place them around the Chinese Rice. Then I slice thin piece of oranges and locate then around the green onion. The shrimps in this platter are tricky to cook. For example, you must have a spatula in one hand. While you are stirring the shrimps, you must move the pan back and forth with the other hand. I do this so the shrimps do not stick to the pan. The specialty in grilled dolphin is the way I present the dish.

When I finish reparing the dolphin, I place the fish on platter with yellow rice and raw green peppers. Then I get two raw mushrooms and cut them into quarters. Then, I place them on all sides of the yellow rice. Finally, I place thin slices of lemon around the edge of the plate. A creative way I present the poultry is by cooking and preparing each dish differently. For example, tonight I am preparing sweet and sour chicken on a stick. When I prepare this dish, I get the chicken and cut it into one inch squares. Then I place the chicken on a stick.

Between each piece of chicken, I place a pineapple square, green pepper, and a cherry tomato. When I place the white rice in the center of the plate, then I put two chicken sticks on top of the rice. Once the meal is cooked, I add my creativeness. I get sweet an sour sauce and pour in a slow zig zag motion all over the platter. Another way I prepare this dish is by mixing all the ingredients together. Then I place it in the middle of the plate. After placing the poultry in the middle of the plate, I settle the white rice around the meal.