

MULTICULTURAL COFFEE HOUR COOKBOOK



Capstone International Center
International Services

Spring 2022 Menu

03 South Korea

11 Brazil

04 Vietnam

14 Taste of Five
Spice

06 Pakistan

16 Japan

08 Peru

17 Saudi Arabia

10 Turkey

18 France



South Korea

MENU

Kimchi

Ice Cream

Iced Americanos

Dalgona Coffee

ICED AMERICANOS

Ingredients:

- Cold Brew Concentrate
- Water
- Ice

Instructions:

- Mix 1 part of cold brew concentrate with 8 parts of water
- Add ice
- Serve and enjoy!

DALGONA COFFEE



Ingredients:

- Instant Coffee
- Milk
- Sugar
- Boiling Water

Instructions:

- Mix equal parts instant coffee, sugar, and water in a bowl with a mixer for two minutes
- Add milk
- Serve and enjoy!

Vietnam

MENU

Vietnamese Lime Iced Tea

Vietnamese Coffee

Banh Mi Sandwiches

VIETNAMESE LIME ICED TEA



Ingredients:

- 1 Green Tea Bag
- 1/2 cup Hot Water
- 1 1/2T Honey
- 2T Lime Juice (1/2 Limes)
- Ice

Instructions:

- Brew tea for 5 minutes
- Stir in honey, then let it cool for 10 minutes
- Stir in lime juice
- Pour over ice
- Serve and enjoy!

VIETNAMESE COFFEE



Ingredients:

- 3T Instant Coffee
- 1/2 cup Hot Water
- 3T Sweetened Condensed Milk

Instructions:

- Brew coffee with the hot water for 5-10 minutes, depending on desired strength.
- Stir in condensed milk
- Serve and enjoy!



Vietnam

BANH MI SANDWICHES

Ingredients:

- 1T Sugar
- 1/4 cup Mayonnaise
- 2T Soy Sauce
- 1T Minced Garlic
- 3T Brown Sugar
- 2T Oil
- 1/4 cup Rice Vinegar
- 1T Water
- 1/2 cup Cucumbers
- 2T Fish Sauce
- 3/4 cup Shredded Daikon Radish
- 3/4 cup Shredded Carrot
- 1 lb. Meat (Pork/Chicken)



Instructions:

- Combine the soy sauce, fish sauce, oil, garlic, and brown sugar in a bowl
- add the meat and marinate it for half an hour
- In a separate bowl, combine the vinegar, sugar, water, radishes, and carrots, and let marinate for 15 minutes
- Cook the meat in a pan until browned and cooked thoroughly
- Assemble the sandwich
- Serve and enjoy!



Pakistan

MENU

Fruit Chaat

Chai

Kulfi

FRUIT CHAAT

Ingredients:

- 1 Apple
- 1 Orange
- 1/2 cup Grapes
- Chaat Powder
- 1 cup Orange Juice

Instructions:

- Chop all ingredients
- Mix the chaat powder with the orange juice
- Mix all ingredients together thoroughly
- Serve and enjoy!

CHAI



Ingredients:

- 3/4 cup Water
- 1/2 cup Milk
- 1 Tea Bag
- 1 Cardamom Pod
- Sugar to Taste

Instructions:

- Bring water to boil and add the tea bag
- Lower the heat, and let the tea simmer for 2 minutes
- Add milk and raise the heat
- Pout chai into a cup, mix it with sugar
- Serve and enjoy!

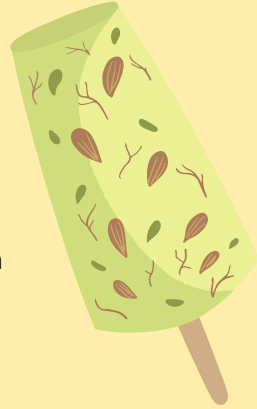


Pakistan

KULFI

Ingredients:

- 1 Slice of Bread
- 1/2 T Ground Cardamom
- 6 oz. Evaporated Milk
- 7 oz. Condensed Milk
- 1/4 cup Heavy Whipping Cream
- 1/4 Container Cool Whip
- 1T Pistachios
- 2 Drops of Rose Extract



Instructions:

- Blend torn bread, cardamom powder, evaporated milk, condensed milk, heavy whipping cream, and cool whip
- Add half of the pistachios to the mixture and combine
- Pour mixture into a freezer safe dish and cover with plastic wrap
- Freeze for 8 hours, taking the kulfi out halfway through and sprinkling the remaining pistachios on top
- Let thaw for 10 minutes
- Serve and enjoy!

Peru

MENU

Cancha

Peruvian Hot Chocolate

Solterito

Guava Juice

CANCHA

Ingredients:

- Corn Nuts
- Ground Cayenne Pepper
- Lime Zest
- Lime Juice
- Ground Cumin
- Chili Powder
- Garlic Powder
- Onion Powder

Instructions:

- Mix equal parts of cumin, cayenne pepper, chili powder, lime zest, lime juice, garlic powder, and onion powder
- Thoroughly coat the corn nuts
- Serve and enjoy

SOLTERITO

Ingredients:

- 1 Can of Corn
- 1 Can of Diced Potatoes
- 1 Pack of Frozen Edamame
- 1/2 cup of Diced Red Onion
- 1 cup of Cherry Tomatoes, Halved
- 1 cup of Diced Feta
- 2T Vinegar
- 6T Olive Oil

Instructions:

- Mix all ingredients well in a bowl
- Serve and enjoy!



Peru

PERUVIAN HOT CHOCOLATE

Ingredients:

- 1 Cinnamon Stick
- A Pinch of Nutmeg
- 2 Cups Whole Milk
- 3T Peruvian Bitter Cocoa
- 1T Instant Coffee
- 2 Cloves
- 1/2 cup Water
- 1/2 cup Evaporate Milk
- 1 1/2 T Cornstarch
- Sugar



Instructions:

- Combine cinnamon, nutmeg, cocoa, cornstarch, and coffee in a coffee filter and brew the coffee
- Add milk and evaporated milk
- Add sugar
- Serve and enjoy!

Turkey

MENU

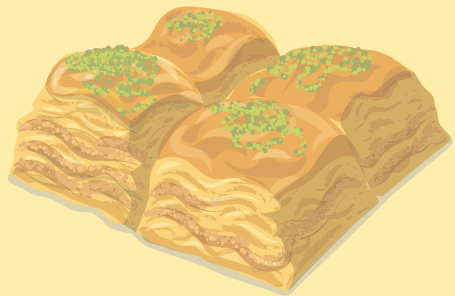
Baklava

Coffee

Tea

BAKLAVA

We purchased the food from a local lady who makes many Turkish foods. You can find her at the Farmer's Market every Saturday at the Riverwalk



Brazil

MENU

Brigadeiros

Street Hotdogs

Brazilian Lemonade

Coffee

BRIGADEIROS

Ingredients:

- 1 can of Condensed Milk
- 4T Cocoa Powder
- 1 T Butter
- 1 Package of Chocolate Sprinkles



Instructions:

- Microwave condensed milk, cocoa powder, and butter for 3 minutes
- Mix it and then microwave for 3 minutes
- Mix well then place it in the fridge to cool off.
- Make balls with the mixture, roll in sprinkles
- Serve and enjoy!



Brazil

BRAZILIAN LEMONADE

Ingredients:

- 4 Limes
- 1 can Sweetened Condensed Milk
- 5 cups Cold Water
- Ice

Instructions:

- Peel 2 limes, and cut all 4 into wedges
- Blend all lime wedges with 2 1/2 cups of water for 10-15 seconds
- Strain the mixture and discard pf the pulp.
- Blend the liquid, sweetened condensed milk, and water until the mixture is creamy
- Pour into a serving container
- Add ice
- Serve and enjoy!

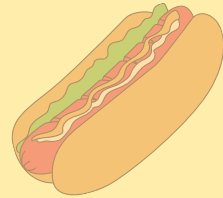


Brazil

STREET HOTDOGS

Ingredients:

- 5 Hotdogs
- 2T Butter
- 1/2 Onion, sliced
- 1/2 Green Bell Pepper, chopped
- 1 Tomato, diced
- 1/2 cup Canned Peas
- Parmesan Cheese
- 1/2 cup Canned Corn
- 5 Hotdog Buns
- Potato Sticks



Instructions:

- Cook the hotdogs
- Melt butter in a pan. Once the butter is melted, add the onions and green peppers, and sauté them
- Once the onions and peppers are brown, add the tomato and cook for one minute
- Finally mix in the corn and peas
- Assemble the hotdogs, top with parmesan cheese and potato sticks as desired
- Serve and enjoy!

Taste of Five Spice

MENU

5-Spice Tea

Fruit Salad

Rice Pudding

5-SPICE TEA

Ingredients:

- 2 Bags Tea
- 16 oz. Water
- 6 oz. Milk
- 1T Five-Spice Powder
- Sugar

Instructions:

- Boil water, add the tea bags, and let simmer for 10 minutes
- Steam milk before adding to tea
- Add five-spice powder, simmer for 1 minute, strain, and sweeten
- Serve and enjoy!

FRUIT SALAD



Ingredients:

- 1 cup Bananas
- 1 cup Grapes
- 1 cup Apples
- 1 cup Oranges
- 2T Lime Juice
- 2T Honey
- 1/2T Lime Zest
- 1/2T Five-Spice Powder

Instructions:

- Mix all ingredients in a bowl
- Serve and enjoy



Taste of Five Spice

RICE PUDDING

Ingredients:

- 6T Butter
- 12 cups Milk
- 4 cps Rice
- 1 1/2 cup Sugar
- 2T Five-Spice Powder
- 4T Brown Sugar
- 1/2T Vanilla Extract



Instructions:

- Stir milk, rice, sugar, cinnamon, vanilla, and brown sugar into crock pot
- Add butter to the top, cover, and cook on low for 3-4 hours, stirring occasionally
- Stir well until fully cooked
- Sprinkle with five-spice powder
- Serve and enjoy!

Japan

MENU

Sakura Blossom Tea

Onigiri

Mochi Ice Cream

ONIGIRI

Ingredients:



- 2 oz. Canned Tuna
- 3T Japanese Mayonnaise
- 4 cups Steamed Rice
- 4 Pieces Roasted Seaweed

Instructions:

- Mix tuna and mayo
- Press together 3/4 cup of rice in one hand, making a well in the middle
- Add tuna mixture to well and cover with 1/4 cup rice
- Wrap with seaweed
- Serve and enjoy!

SAKURA BLOSSOM TEA



Ingredients:

- Sakura Blossom Tea
- Hot Water

Instructions:

- Place 3 flowers in warm water for 5 minutes
- Remove blossoms and pour hot water over the flowers
- Allow 5 minutes to steep
- Pour tea
- Add salted water from the first step to taste
- Serve and enjoy!



Saudi Arabia

MENU

Chicken Biryani

Mini Pizza

Dates

Arabic Coffee

Tea

Mini Cheese Pie

Arabian Soup

Maamoul dates

Various Deserts



**All of our food for the Multicultural Coffee
Hour this week was catered by a local Saudi
lady**



France

MENU

Olive Tapenade

Café au Lait

Gougeres

Citron Presse

Charcuterie Board

OLIVE TAPENADE

Ingredients:

- 3 Cloves Peeled Garlic
- 1 cup Green Olives, Pitted
- 2T Capers
- 2T Lemon Juice
- 2T Olive Oil

Instructions:

- Blend the garlic to a mince
- Add the olives, capers, lemon juice, and olive oil
- Mix them well
- Serve and enjoy!

CAFE AU LAIT

Ingredients:

- 1 cup Coffee
- 1 cup Milk
- Sugar

Instructions:

- Heat milk in the microwave for 45 seconds
- Once the milk is heated, whisk it by hand until frothy
- Pour coffee into the milk forth, add sugar to taste
- Serve and enjoy!



France

GOUGERES

Ingredients:

- 1/2 cup Milk
- 1/2 cup Water
- 1 stick Unsalted Butter, Quartered
- 3/4T Salt
- 4 Eggs
- 1 cup Flour
- 1 Egg White
- 2T Dijon Mustard
- 2 cups Sharp Cheddar Cheese, grated



Instructions:

- Preheat oven to 375 degrees Fahrenheit, and line two sheets with parchment paper
- Mix the milk, water, butter, salt, and flour until it forms a doughy mixture
- Let the dough sit for a minute before adding the eggs. One at a time, mixing until each egg is incorporated before adding the other. Add the egg white as well
- Mix in the mustard and the cheese
- Spoon dough onto the cookie sheet 2 inches apart
- Bake for 12 minutes before rotating the pan
- Then bake for another 15-20 minutes until they are golden brown color. Let it cool.
- Serve and enjoy!



France

CITRON PRESSE

Ingredients:

- 5 Lemons, quartered
- 1 up Simple Syrup
- Ice
- Cold Water

Instructions:

- Juice four of the lemons
- Fill a pitcher with ice water
- Mix the water, lemon juice, simple syrup, and lemon wedges together to control the bitterness and sweetness
- Serve and enjoy



**WE HOPE THAT THE
COOKBOOK
INSPIRES YOU TO
MAKE SOME OF
THESE DISHES AND
EXPERIENCE THE
CULTURAL
ASPECTS IN YOUR
HOME!**



Capstone International Center
International Services