**Cooking around the World: Uruguay (7.2.18)**

*Recipes contributed by Isolda Crockett*

**SPAGHETTI PASTA**

2 cups flour

2 large eggs (keep refrigerated until ready to use)

1⁄4 cup olive oil

3 Tb. Water

Measure the flour into the bowl of a food processor. Process for a few seconds to blend and aerate.

Add the eggs, one at the time. Add the oil and water.

Run processor for 1⁄2 minute.

Stretch and roll the dough very thin, then cut.

Cook in boiling water 2-3 minutes.

**SALSA CARUSO**

1 cup milk

3 Tb. cornstarch

2 cups heavy whipping cream

1 cup ham or prosciutto, cut very small

1 lb. mushrooms, cut very small (1/2”)

Seasonings: 1 tsp. salt, 1 tsp. pepper, 1⁄4 tsp. nutmeg

1⁄2 cup parmesan cheeseCombine milk, cornstarch, and cream in a pot and mix well. Heat mixture gently, stirring constantly. When it thickens, add prosciutto or ham, mushrooms, seasonings, and cheese.

Serve over pasta.

**TERRINA OF CARROTS AND BEETS**

3 beets

5 carrots

3 eggs

1 cup heavy whipping cream

1⁄3 cup cream cheese

1 cup parmesan cheese

Salt and pepper (to taste)

In separate pots, boil and mash the beets and the carrots.

To the bowl of mashed beets add 1 egg, 1⁄2 cup of the whipping cream, 1Tb. of the cream cheese and 1⁄3 cup of the parmesan cheese.

To the bowl of mashed carrots add the rest of the ingredients.

Oil a bread mold and pour in the mashed carrot mixture. Cover with the mashed beet mixture.

Bake at 350° F for 40 to 60 minutes.

**PIONONO**

*A very light vanilla cake.*

3 eggs

½ cup sugar

1 tsp vanilla

½ cup flourBeat eggs and sugar until creamy.

Add vanilla and flour; mix well and pour into a greased sheet cake pan (12”x16”x3”).

Bake for 10 minutes at 350° F.

Let cool completely.

**POSTRE CHAJA**

1 pionono (recipe above)

2 cups dulce de leche

Fresh peaches, cut into ½ inch pieces

2 cups heavy whipping cream

½ cup sugar

1 tsp. vanillaCover the pionono with dulce de leche. Spread the peaches evenly on top.

Beat the whipping cream with the sugar and vanilla, and spread it on top of the cake, or fill a decorating bag and do a decorative design over the peaches.

Serve cold.