

STEAM Time – Solve UNESCO Crime



ROMANIAN CUISINE



The diversity of Romanian cuisine is a testimonial to how much different cultures have influenced it.

Romania's food sees glimpses of Hungarian, Turkish, Greek, German, and Austrian cuisines while maintaining the singularity of its Romanian persona with herbs and spices.

Cozonac is a sweet bread filled with Turkish delight, poppy seeds paste, or sweet walnut paste and is usually a part of every major Romanian holiday, be it New Year's Day, Easter, Christmas, or the Pentecost. *Cozonac* could be prepared differently across regions and could include rum or vanilla flavour, hazelnuts or walnuts, grated lemon or orange zest, Turkish delight, raisins, and could be sprinkled with poppy seeds on top.



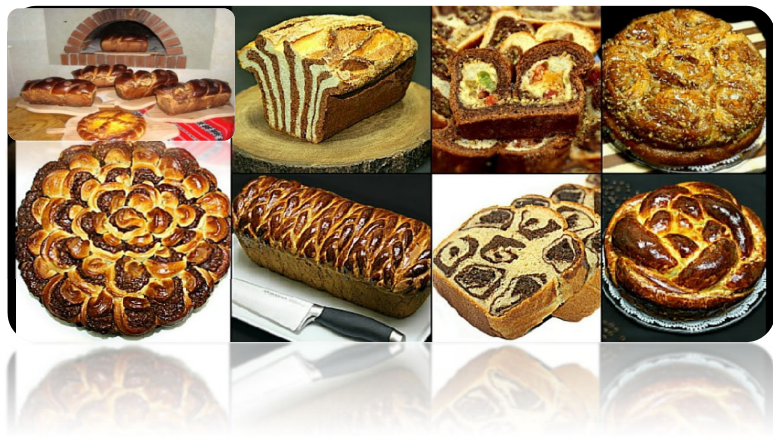
SOLVE WEIGHT PROBLEM

Cozonac Moldovenesc (authentic recipe from 1871)

Considering that:

- only three *cozonaci* can be made
- the dough is divided into equal parts
- each *cozonac* has a different filling
- 1 egg is 50 g and the egg yolk is 40% of the weight of the egg
- the weight of 1 ml of milk is 1.03 g

Find out each cozonac's weight!





DOUGH	weight / amount		convert to grams		
flour	one and a half of a kg				
milk	300 ml				
egg yolks	from 20 eggs				
egg whites	from 10 eggs				
fresh yeast	75 g				
sugar	50 dag				
salt	200 dg				
double cream	3000 cg				
melted butter	a quarter of a kg				
lemon peel	30 g				
Total					
FILLINGS					
raisins	0.2 kg				
true rum	140 g				
peeled orange	20 dag				
	walnuts	200 g			
	milk	100 ml			
	sugar, vanilla	100 g			
	1 tablespoon cocoa	6000 mg			
		colored Turkish delight	3 hg		
TOTAL					
Answer					



SARMALE

The most popular traditional food in Romania, *sarmale*, has Turkish origins.

This lip-smacking “national” dish comprises a minced meat (pork or beef and pork) and rice mixture, local herbs, and vegetables rolled in young grape or pickled cabbage leaves to create a delicate flavor.

The best-tasting *sarmale* are slow cooked in clay pots in the oven and covered with a little water. Traditional bacon slices and cabbage brine are added for smoky flavor and sourness.



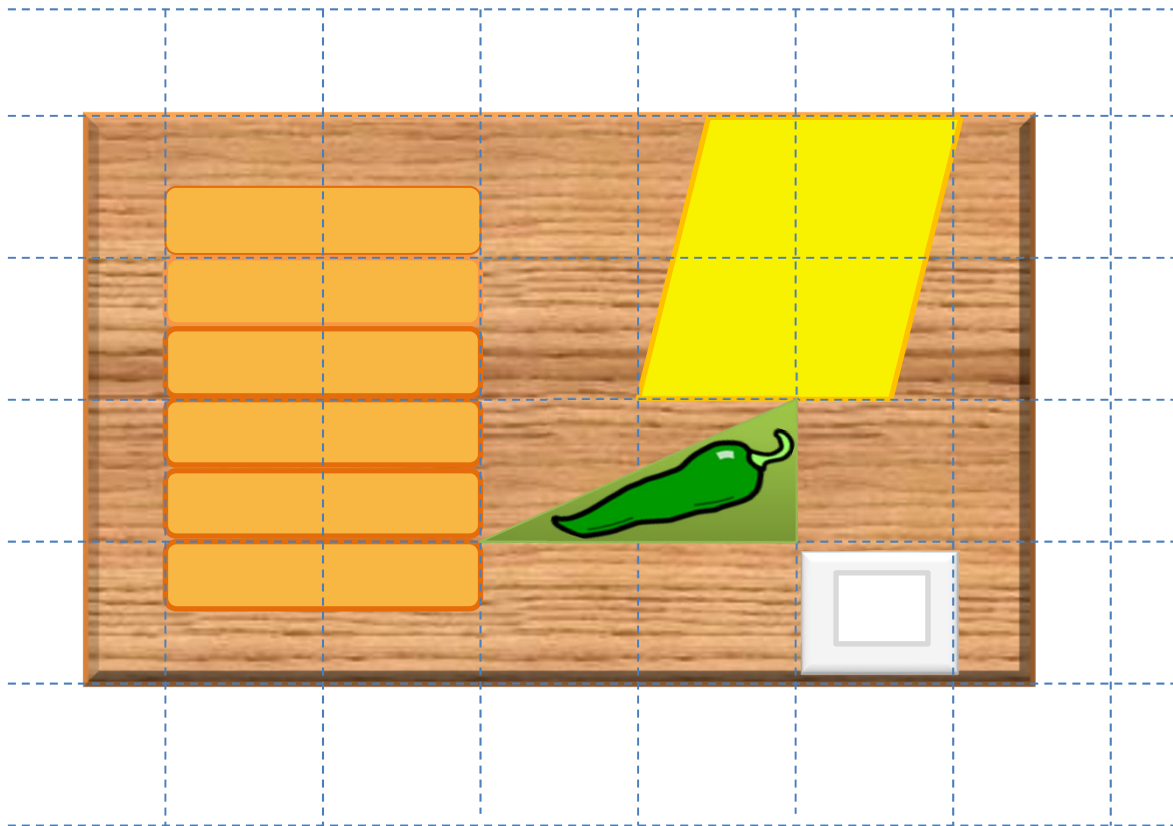
If you're in Romania during Christmas, feast on a creamy, delectable, and an extremely satisfying dish of *sarmale* with sour cream and *mămăligă* (yellow maize flour porridge), a traditional dish during the holiday season.



THE PLATE AREA MYSTERY

On a plate we have *sarmale* with *mămăligă*, sour cream and a chili pepper.

By seeing the figure, calculate the area of each meal in the plate, knowing that 1 *sarma* has the length of 8 cm.



<p>Sarmale:</p> <p>Mămăligă:</p> <p>Sour cream:</p> <p>Chili pepper:</p>
