

Worshippers of scientific method, including both practitioners (those who are to be testing out our upcoming recipe) and theoreticians (those who aren't)!

Presuming you are familiar with a previous practical approach to synthesising our native dish, we bring you another possible, well-tested and approved combination of various items that can easily be obtained withing your backyard, or in a worst case scenario - your local grocery.

Brace yourselves for šaltibarščiai (or cold beetroot soup - somewhat crude translation/description in English).

A well mixed beetroot soup is perfectly balanced suspension-emulsion system of heavenly equilibrium and a great delight on those days of the temperate season. This mixture is well recommended to be combined with tubers of *Sulanum tuberosum*, either pre-peeled, pre-cooked and fried, mashed or even in the form of fries (optionally - not the French, but home made ones).

Required solutes and solvents:

The biennial *Beta vulgaris* is definitely a plant to seek for, in order to prepare this splendid dish. You should possess approx. **0.5 metric kilo** of these, either in cooked or pickled form.

Main solvent - **1 liter** of *Bos primigenius* mammary gland extract, fermented with *Lactobacillus*, thus better known in public as buttermilk, with preferrable fat content of around 50-70 promilles.

In some cases this could be diluted using plain mammary gland extract or dihydrogenium monoxide if mixture is too thick (caution: will dilute taste as well).

3 mid-sized fruits of *Cucumis sativa*.

1. Cut *Cucumis sativa* fruit along:

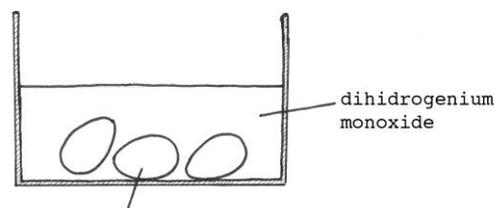


2. Roll the fruit 90° (not nessecary on the right or left) and repeat the action

3. After that cut many times across

Fig. 1. *Cucumis sativa* fruits preparation.

2-4 organic embryo vessels of *Gallus gallus domesticus*.



organic embryo vessel of *Gallus gallus domesticus*

Important moment of prepatating this soup is hard-boiled organic embryo vessels. You have to boil them 10-15 min.

Fig. 2. How to prepare organic embryo vessels.

0.1 metric kilo of mature *Allium cepa* shoots.

Self preferred amount of green *Anethum graveolens* leaves, Sodium chloride and grinded *Piper nigrum* fruit, to enhance flavor sensory impressions.

Optional and highly recommended - previously mentioned pre-peeled tubers

of *Solanum tuberosum*, **1-3 units per capita**.

Processing raw materials:

In the first stage of processing, we suggest preparing the tubers, as mentioned in cepelinas' synthesis guide:

“Prepare two liters of 0.171 M solution of sodium chloride in water; this can be achieved (within acceptable bounds of error) by dissolving 20.0 grams of dry sodium chloride in 2.000 L of water. Place the solution in a heat resistant container and apply heat; it should start to boil (according to Raoult's law) at 373.52 K assuming the pressure is 101325 Pa. Once the boiling is intensive, place the tubers into the container.”

Continue the intense energy exchanging for 20-25 60th fractions of an hour.

In case neither form of processed *Beta vulgaris* are available, it may seem necessary to prepare them in the same way as the tubers, only the top threshold is extended to 30 minutes. Afterwards let them dissipate enough thermal energy into atmosphere or low temperature dihydrogenium monoxide and obliterate them with a kitchen grater. Caution: parental supervision advised.

Obtain a multi-liter volumed container and add solvent with solutes, their order based on reagents list. LEAVE TUBERS ALONE. Continuous stirring of mixture at angular speed of 5 to 10 rad/sec is advised.

Once the potato tubers have attained proper thermal processing level and cooled down to an adequate temperature, it's time you grabbed any razor sharp tool and divided them to halves, quarters or any other fractions.

Get a piece of hardware, a frying-pan to be precise, sprinkle it with unsaturated fat (preferably – cooking oil), apply the divided potato tubers and increase the overall temperature of the system by several hundred degrees (precision is not an option). Fry the potatoe fractions until desired textures and color tones are attained.

After removing the frying pan from the system, add the fried potatoes to a separate dish with diameter, may add particles of *Anethum graveolens* to improve taste and visual looks.

Let the serving be only limited by thyne very creativity. Enjoy!

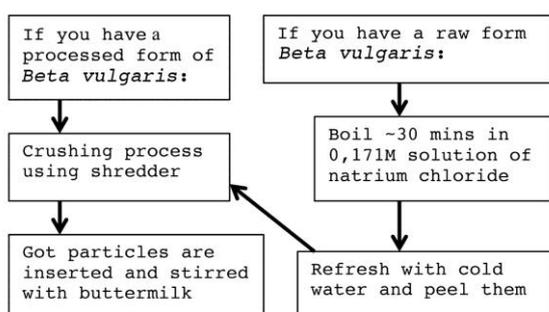


Fig. 3. *Beta vulgaris* preparation plan.