

# Cooking

*Eleanor has challenged Rachel to prepare some exotic meals, but using strange recipes.*

## **Dish 1**

Take a red pulpy salad fruit. Chop off, and do it again. Lightly toss, then decorate with the end. Top off with a pinch of salt.

## **Dish 2**

Take an aromatic herb used to flavor pickles. Slice and save the back. Fill this into a wide-bottomed fruit. Trim off, and decorate with the end.

## **Dish 3**

Take a tuna for example. Chop off and trim off. Double boil, then lightly toss. Finish off by adding a bit of garlic.

## **Dish 4**

Take a pungent vegetable bulb. Chop off, and do it again, but replace the first part. Set this aside first. Then take a cool green salad fruit. Slice and save the front, and do it again. Fill this into what you set aside earlier, and top off with a bit of garlic.

## **Dish 5**

Take a chewy Japanese rice cake. Top off with dash of ketchup. Decorate with the end, then debone.

## **Dish 6**

Take starch extracted from tropical palm. Slice and save the back, then set this aside first. Take a baked dough of flour. Chop off, then slice and save the back. Fill this into what you set aside earlier. Double boil to finish.

## **Dish 7**

Take seeds often found on burger buns. Slice and save the back, then lightly toss. Set this aside first. Then take an aromatic herb used in pesto, and chop off. Combine this with what you set aside earlier. Add a dash of ketchup, and top off with a little nutmeg.

## **Dish 8**

Take a dove-like bird. Debone and trim off. Combine with a dessert made of whipped cream and/or whites. Trim off, then blend well.

**Dish 9**

Take an American hot sauce. Debone, then debone again to finish.

**Dish 10**

Take a Japanese processed glutamate flavoring. Top off with a bit of thyme. Slice and save the front. Finish off by adding a little egg.

**Dish 11**

Take a long thin French loaf. Slice and save the back, then set this aside first. Take an orange vegetable root. Slice and save the front. Lightly toss, then add a dash of lemon. Combine this with what you set aside earlier.

**Dish 12**

Take a long slender herb added to sour cream chip dip. Trim off, then debone. Combine with super grain seeds, and blend well.

**Dish 13**

Take a seedy elongated melon. Slice and save the back. Combine with a crispy pop-up breakfast food. Top off with a dash of ketchup.

**Dish 14**

**Step 1**

Take Dish 8. Slice and save the back. Chop off, debone, then lightly toss.

Take Dish 7. Trim off, then slice and save the back. Then slice and save the front.

Take Dish 9. Slice and save the front, then top off with a little nutmeg.

Combine all these and set aside first.

**Step 2**

Take Dish 11. Slice and save the front, and do it again. Fill with a little bacon, and top off with a little egg.

Take a bit of zucchini. Double boil.

Take Dish 4. Chop off, then slice and save the back. Chop off again, and add a little egg.

Combine all these and set aside first.

**Step 3**

Take Dish 8. Lightly toss, slice and save the front. Trim off, debone, then add a bit of radish.

Take Dish 5. Slice and save the back, then trim off.

Take Dish 11. Slice and save the back, then trim off and add a bit of aioli.

Combine all these and set aside first.

Step 4

Take Dish 13. Chop off. Then slice and save the back, and do it again. Top off with a little egg.

Take Dish 11. Debone, and do it again. Then trim off.

Take Dish 9. Debone.

Combine all these and set aside first.

Step 5

Take Dish 8. Slice and save the front, then chop off. Top off with a bit of radish.

Take Dish 11. Slice and save the back. Chop off and trim off.

Take Dish 6. Slice and save the back, then debone and chop off.

Combine all these and set aside first.

Step 6

Take Dish 8. Slice and save the back, then slice and save the front. Double boil.

Take Dish 4. Trim off, then slice and save the back. Top off with a little bacon.

Combine all these, blend well and set aside first.

Step 7

Take Dish 10. Slice and save the back, then chop off.

Take Dish 9. Slice and save the back, then trim off.

Take Dish 4. Chop off, then slice and save the front. Light toss.

Combine all these and set aside first.

Step 8

Take Dish 11. Slice and save the front, then trim off.

Take Dish 10. Slice and save the back, then trim off. Double boil. Top off with a bit of aioli.

Combine all these, blend well and set aside first.

Step 9

Take Dish 1. Slice and save the back, then debone. Fill with a bit of icing, and add a little bacon.

Take Dish 2. Lightly toss, then slice and save the front. Add a dash of olive oil.

Combine all these and set aside first.

Step 10

Take Dish 9. Slice and save the front.

Take Dish 3. Chop off and trim off.

Take Dish 12. Debone, and do it again.

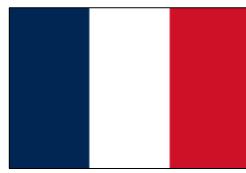
Take a bit of radish. Double boil.

Combine all these, blend well and set aside first.

Step 11

Take a little of each of what you set aside from Steps 1-10, and combine them to finish.

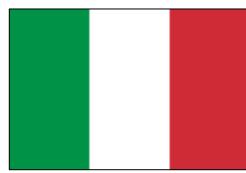
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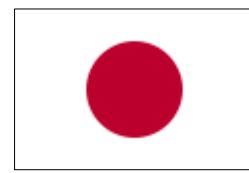
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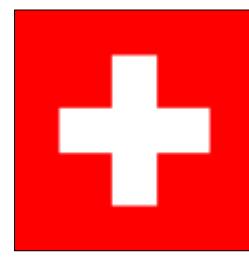
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