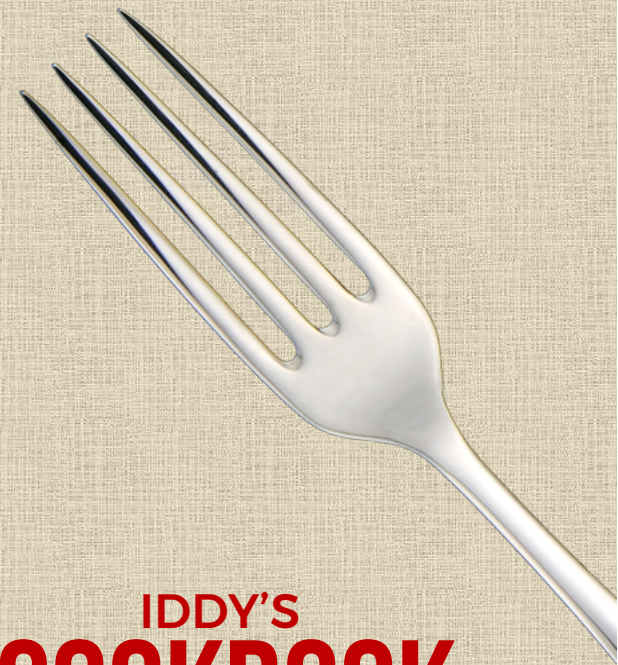


SELF  
LOVE  
EDITION



IDDY'S  
*Valentine* COOKBOOK 



# IDDY'S COOKBOOK

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# Dear Friend!

Do you smell it? It's **LOVE!!!**

How will you be spending this Valentine?  
In the company of someone special or by  
your sweet self?

If it is the latter, then I'm here to share this  
self-love menu with you this Valentine.  
What better way to show love to YOU  
than cooking and eating quality food?

This cookbook has been released early  
enough to enable you time to plan for  
your treat!

From my kitchen to yours with love,

*Oddy*





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# Valentine Souffle Pancakes

## Ingredients:

- 4 egg whites
- 3 egg yolks (use 1 or 2 if using large eggs)
- 1 ½ cups All-Purpose Flour
- 1 tbsp lemon juice
- 4 tbsp melted unsalted butter
- 1 ¼ cups dairy milk
- 1 tsp baking powder
- 1 tsp vanilla extract
- ½ tsp salt
- 4 tbsp granulated sugar



PREP TIME

20 MINS



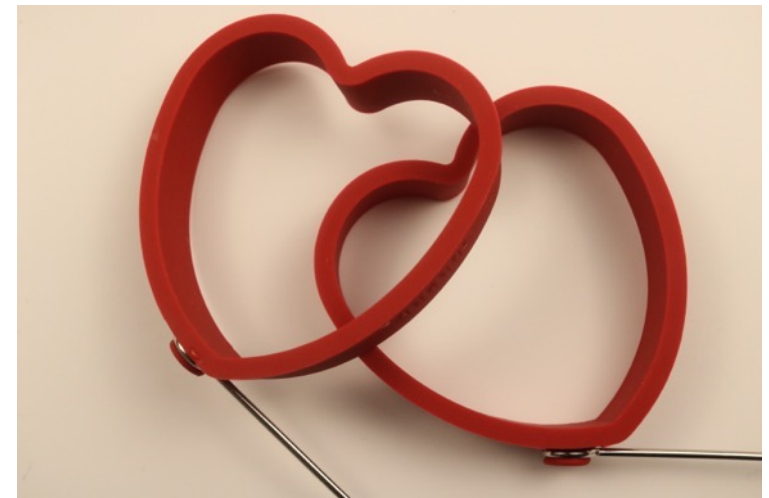
COOK TIME

10 MINS



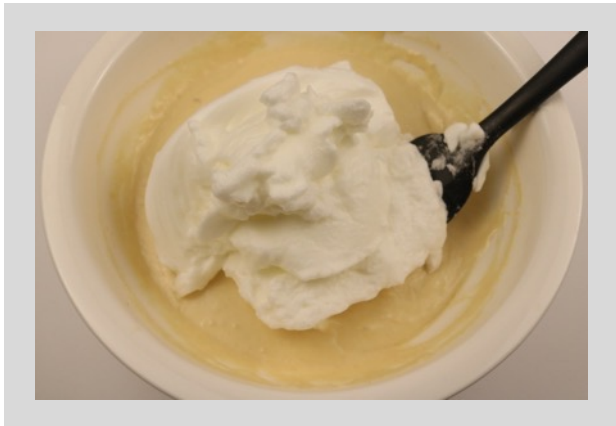
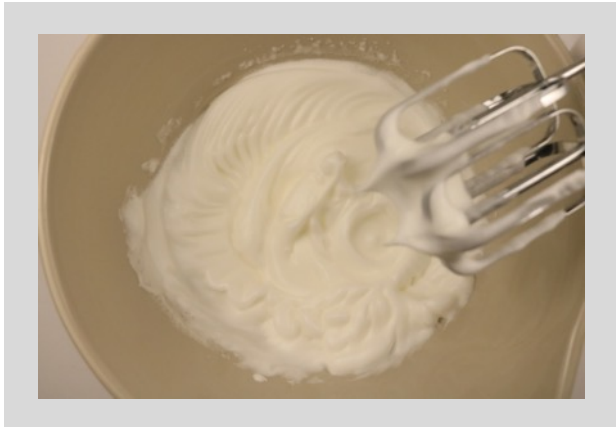
CUISINE

JAPANESE



*To get the perfect heart shape,  
use silicone or small tin moulds*





## Method

1. In a bowl, whisk together the dry ingredients- flour, baking powder, sugar and salt.
2. In another bowl, separate the egg yolks from the whites. Add the lemon juice in the whites and whisk till stiff peaks. Set aside.
3. Add milk, vanilla extract and melted butter to the yolks until well combined.
4. Combine the milk mix and dry ingredients first. Then fold in gently the whisked egg whites into the mix.
5. Lightly coat skillet with some butter, take a small scoop of the batter into your heart-shaped moulds, add a few drops of water into the surrounding area of the skillet and cover for 2-3 mins on low heat.
6. When you see bubbles forming significantly on the surface, it is time to flip the pancakes and cook for another 1-2 mins.





**NOTE**

- Keep your heat low to avoid burning these pancakes.



**Serving Suggestion**

Top with some powdered sugar and drizzle honey or maple syrup.



# Singapore Noodles

## Ingredients:

- 5 ounces dried Vermicelli noodles
- 6-10 raw deveined shrimp
- 2 ½ tablespoons vegetable oil
- 2 eggs (*beaten*)
- 2 cloves garlic (*chopped*)
- 3 dried red chilli peppers
- 3 cups shredded cabbage
- 1 cup shredded carrot
- 2 Tablespoons Curry
- 1 tsp black pepper
- Salt to taste
- ¼ tsp sugar
- 1 ½ tsp soy sauce
- ½ onion (*chopped*)

## Substitute Ingredients:

- Use chicken or beef cuts in place of shrimp.
- Use regular noodles in place of Vermicelli, simply soak for 5mins in hot water, drain before stir frying.



PREP TIME

25 MINS



COOK TIME

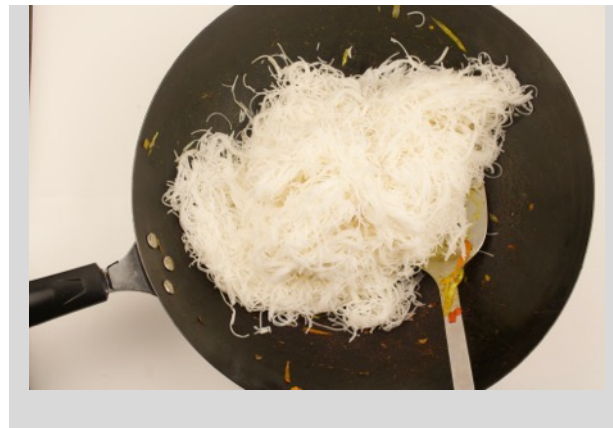
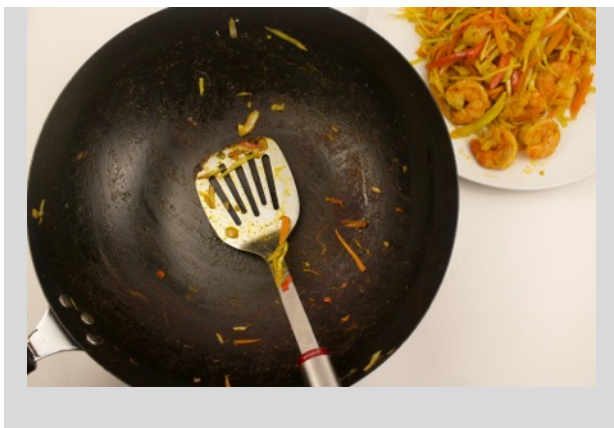
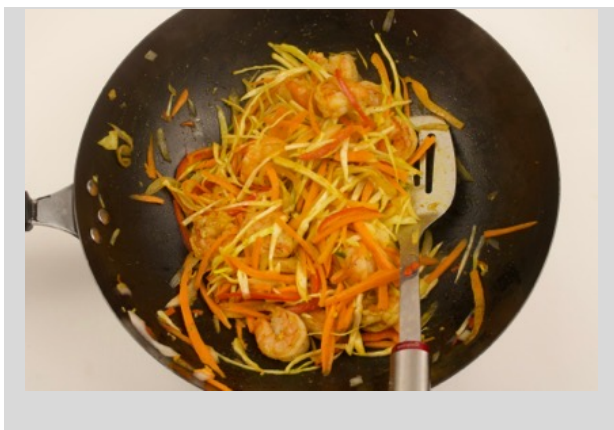
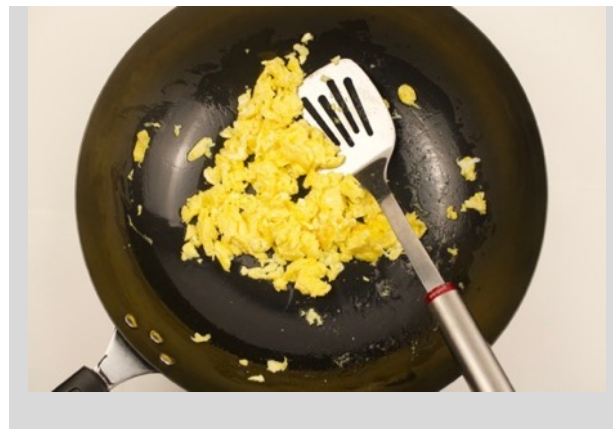
10 MINS



CUISINE

ASIAN





## Method

1. Soak Vermicelli noodles in hot water for 5 mins and drain.
2. For this recipe, you'll be needing a Wok or deep skillet. Heat it up and then add in some oil (1 Tbsp).
3. Whisk your eggs and pour into wok, fry until well done making sure to break into bits, transfer into a bowl and set aside.
4. Add in another 2 tbsp of oil, and then add in shrimp, sauté for 1 min and add in chopped garlic and onions, fry till fragrant. sugar, season with some salt and black pepper and sauté for 1-2mins.
5. Add the sugar, red chili, shredded cabbage and carrot. Stir-fry for 1 minute.
6. Add in noodles, stir-fry for about 2 mins till it is well combined. Add in some of the chicken broth to avoid dryness.
7. Add soy sauce, cooked eggs, and chopped onions. Stir-fry for a few more minutes till combined and texture is to your preference.

## Method

7. Add soy sauce, cooked eggs, and chopped onions. Stir-fry for a few minutes till combined and texture is to your preference.



Banana Churros



# Banana Churros

## Ingredients:

- 1 overripe banana
- 1 cup whole milk
- ½ cup All-Purpose Flour
- ½ tsp baking powder
- 4 tbsp unsalted butter
- 1/4 tsp baking soda
- 2 eggs
- Veg oil (for deep frying)

## For Chocolate Sauce:

- 57g dark chocolate (crushed)
- 3 tbsp heavy cream
- 1 tbsp unsalted butter

## Cinnamon Sugar:

- 2 tsp cinnamon
- 4 tbsp granulated sugar



PREP TIME

10 MINS



COOK TIME

20 MINS



CUISINE

INTER  
CONTINENTAL





**Fleischmann's**  
DOUBLE ACTING  
BAKING POWDER  
POUDRE À PÂTE  
A DOUBLE ACTION  
Gluten-Free!  
Sans Gluten!  
POIDS NET WT 340 g



PURE, SAFE AND NATURAL  
PUR, SÉCURITAIRE ET NATUREL

**ARM & HAMMER**  
THE STANDARD OF PURITY

**Baking Soda**  
Bicarbonate de soude

Washing  
Lavage

Deodorizing  
Désodorisant

Baking  
Cuisson

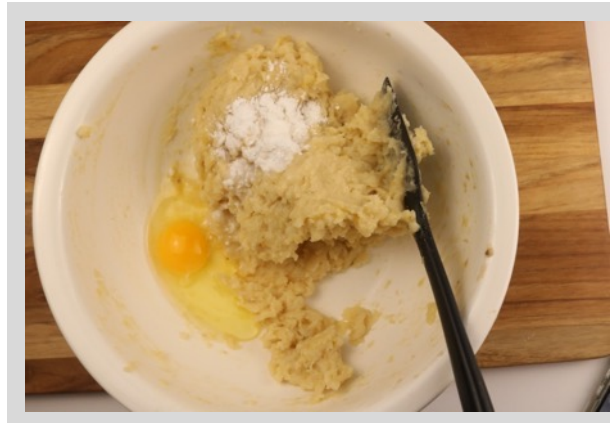
AGROPUR

**Sealtest**

**10%** M.F.  
HALF & HALF CREAM



**1L**  
HALF & HALF CREAM 10% M.F.  
SUGGESTED SERVING



## Method

1. Add milk and butter to a pot and bring to a soft boil. Sieve in the flour into the milk while stirring with a spatula.
2. Transfer to a bowl and let it cool slightly.
3. In another bowl, use a fork to mash up the banana and then add into the dough.
4. Add in eggs (one at a time), baking powder, baking soda and baking powder. Mix until well combined.
5. Scoop the mixture into a piping bag.



6. Preheat oil in deep pan to about 360F.
7. Pipe out 4-5 inch long strips of the batter on a parchment sheet.
8. Fry on medium to low heat till light brown on all sides.
9. Coat with the cinnamon sugar (see ingredient list).



### Serving Suggestion

Serve with chocolate sauce, it is a mix of the ingredients in the list heated in a microwave oven for 2mins.

BONUS DRINK  
RECIPE!



Baileys Mudslide





## Ingredients


1. 2 ounces Baileys Espresso (you can mix one ounce each of regular coffee and regular Baileys in place of this)
2. 1 ounce brandy/whisky/vodka
3. 1 ½ ounces heavy cream
4. Whipped cream & chocolate (for garnish)

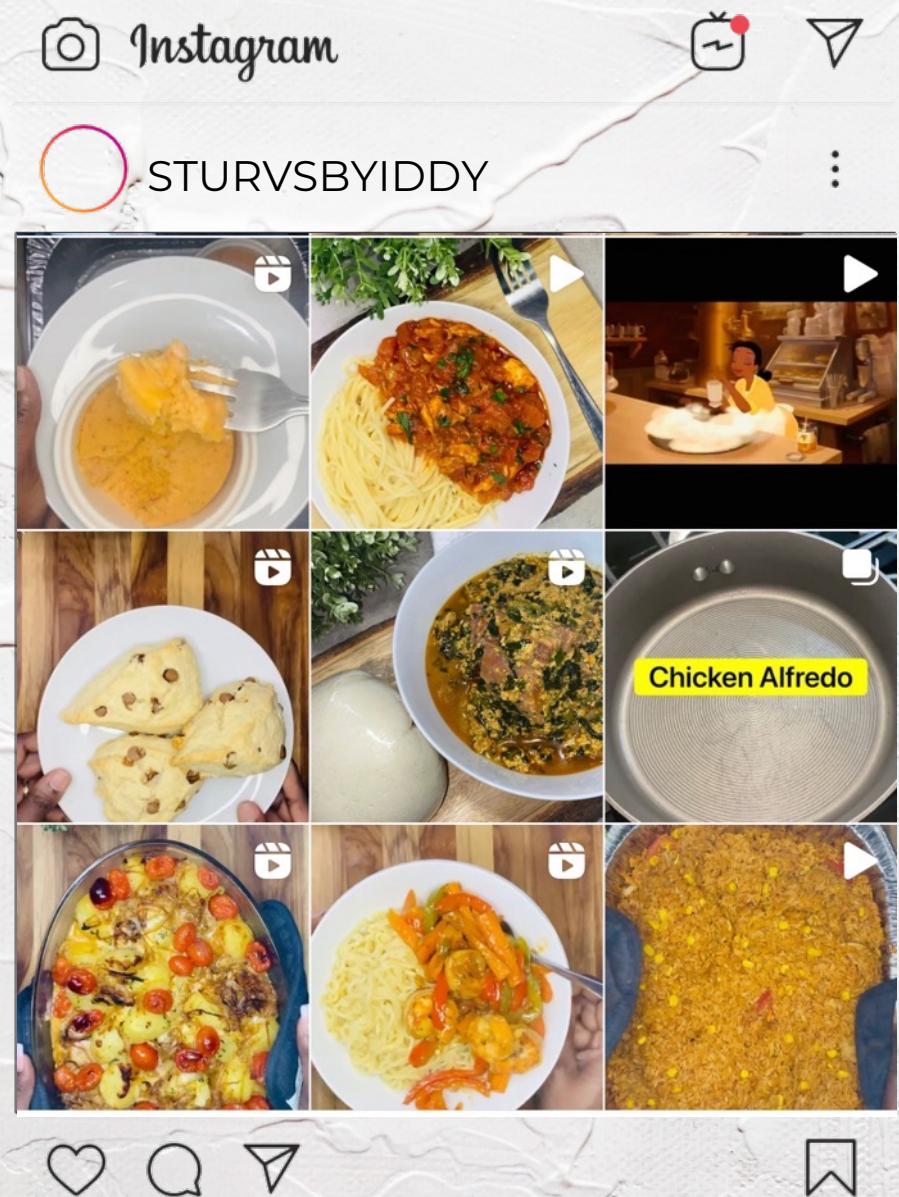
## Method

1. In a shaker or water bottle, mix all the liquid ingredients with some ice and shake well and then pour into a martini glass.
2. Top with some whipped cream and shave on some chocolate. If you're extra like me, add on cherries.

Join our community for many more amazing recipes and gist!

We are on Instagram and TikTok.  
We would love to see you on there!

 STURVSBYIDDY



IDDY'S  
**COOKBOOK**

