

1. Recipe

A magazine wishes to start a new series of recipes. This requires designs to be made. The recipes will be on bindable A5-sized sheets. Create the recipe page for Palóc soup based on the example and the sources.

Use the following files while working on the exercise: *paloc.jpg*, *leves.txt*. Save your work as *palocleves* in the default format of the word processor.

1. The size of the recipe sheet should be A5, set its margins (top, bottom, right and left) to 0.6 cm.
2. Use four colours on the recipe sheet: brick red, salmon, yellow and white. The uses of these colours are shown by the following table:

| | | |
|-----------|---------------------|---|
| Brick red | RGB (200, 70, 36) | Background colour |
| Salmon | RGB (252, 147, 99) | Fill colour of the inner shape Fill colour of the circles Colour of the page border |
| Yellow | RGB (255, 255, 0) | Font colour |
| White | RGB (255, 255, 255) | Border colour of the inner shape Line colour of the circles |

3. Set the background colour according to the contents of the table. (It is also acceptable if you only set the background colour of the area bordered by the margins.)
4. Set a border around the page whose colour is as given in the table and whose width is between 1 and 2 points.
5. Draw the inner rectangle using the word processor. The height of the shape is 17.5 cm, its width is 11 cm. Its border is 1.5 points and its colour is as given in the table. Position the shape on the page so that it is 1.9 cm from the left margin and 1.6 cm from the top margin.
6. The text of the recipe is located in the file *leves.txt*. Insert the name of the food into the place shown in the example. Set its font size to 14 points and align it centered. Set a spacing of 12 points (0.42 cm) before the paragraph.
7. Use font sizes of 12 and 10 points in the text of the recipe. The font type should be Times New Roman or Nimbus Roman everywhere.
8. Set spacing for texts “Ingredients” and “Preparation” to separate them from the rest of the text. Set underlining for these texts.
9. In the list of ingredients replace the semicolons with end of paragraph marks. Indent each paragraph by 0.3 cm and set character spacing expanded by 0.5 points.
10. Align the part containing the instructions for the food preparation justified.
11. Separate the paragraphs containing the energy value and the preparation time from the rest of the text by a spacing of 12 points (0.42 cm).
12. Insert picture *paloc.jpg* into the recipe, reduce its size to 60% of the original size keeping the aspect ratio. Position the picture so that it is 10 cm from the left side of the page and 2.5 cm from the top of the page.
13. Create two small circles with the given colours. The diameter of the circles should be 0.55 cm. Set their positions so that the circles are 1.3 cm from the left margin and 7.6 and 14.6 cm from the top margin.

14. Type in and format the word “Soups” above the top circle according to the example. Set the font size to 18 points and the font style to small caps. Pay attention to letter “S” at the end of the word not extending beyond the top border of the inner shape.


40 marks

Hungarian Palóc soup

SOUPS

Ingredients:

- 800 g shoulder (of mutton)
- 1 dl oil
- 3 onions
- 500 g peeled potatoes
- 500 g deep frozen French beans
- a clove of garlic
- a piece of bay leaf
- a bunch of parsley
- a big cup of sour cream
- 3 dl white table wine
- 1 lemon
- sweet and hot paprika, caraway seeds, paprika paste, flour
- 2 litres broth (from cube), salt



Preparation:

Wash the shoulder, remove its membranes and cut it into small cubes. Heat the oil, sprinkle peeled, washed and finely cut onion into it and saute until golden brown. Peel the garlic, mash it and add it to the onion with caraway seeds, a bit of paprika paste and the sweet and hot paprika. Add the shoulder cut into cubes, sprinkle with salt and roast for half an hour under lid. From time to time add some broth. While the meat is being cooked, peel the potato and add it to the lard with the deep frozen French beans and add the remaining broth. Sprinkle with salt, add the bay leaf and simmer over medium heat. Stir the sour cream with flour and add it to the boiling soup with the table wine. Allow it to boil for a short time, top it with the prepared finely cut parsley, add a bit of lemon juice and serve it with home-made dumplings.

997 kcal/serving, 4187 kJ

Preparation time: 45 minutes