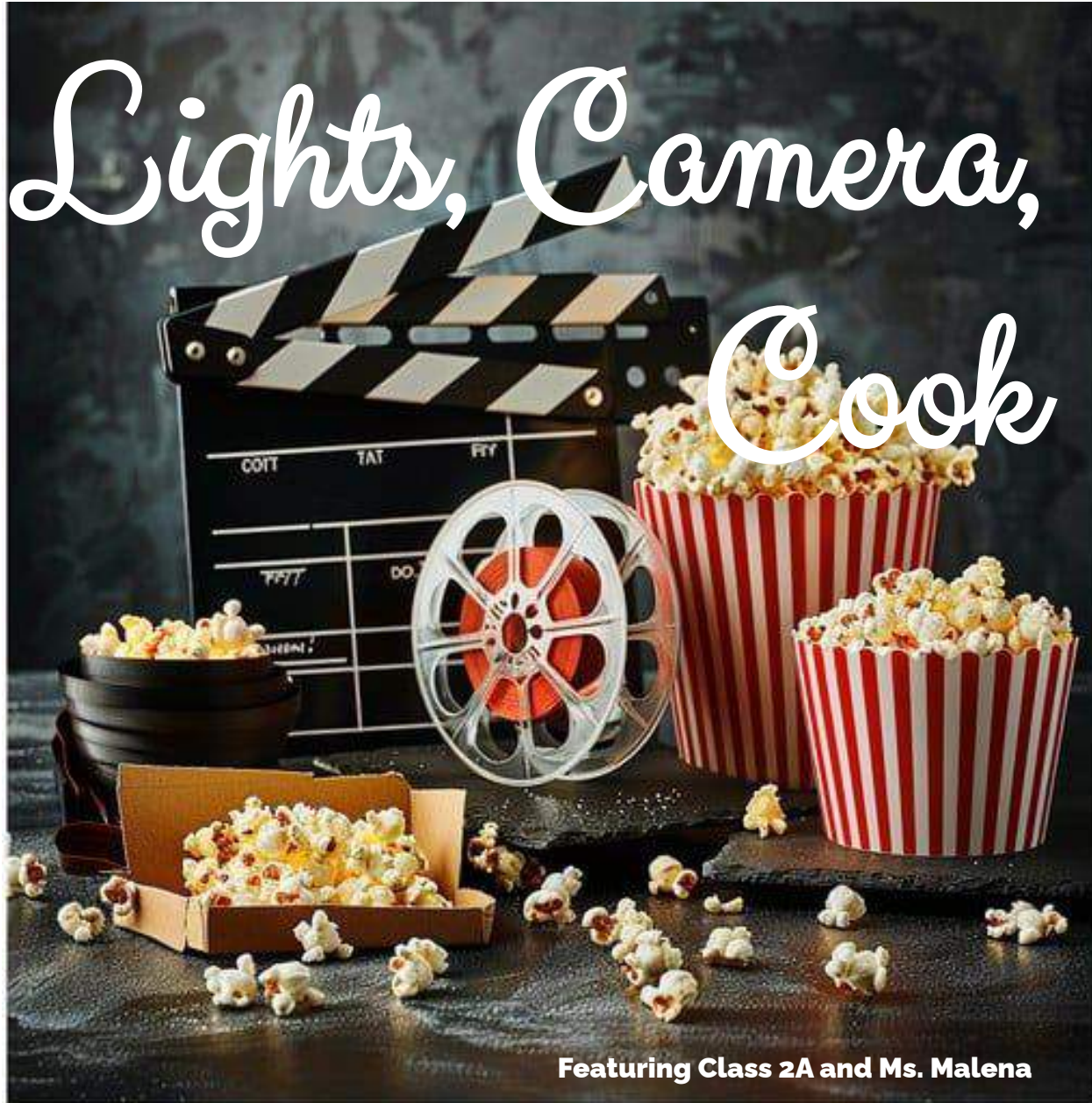


Lights, Camera, Cook



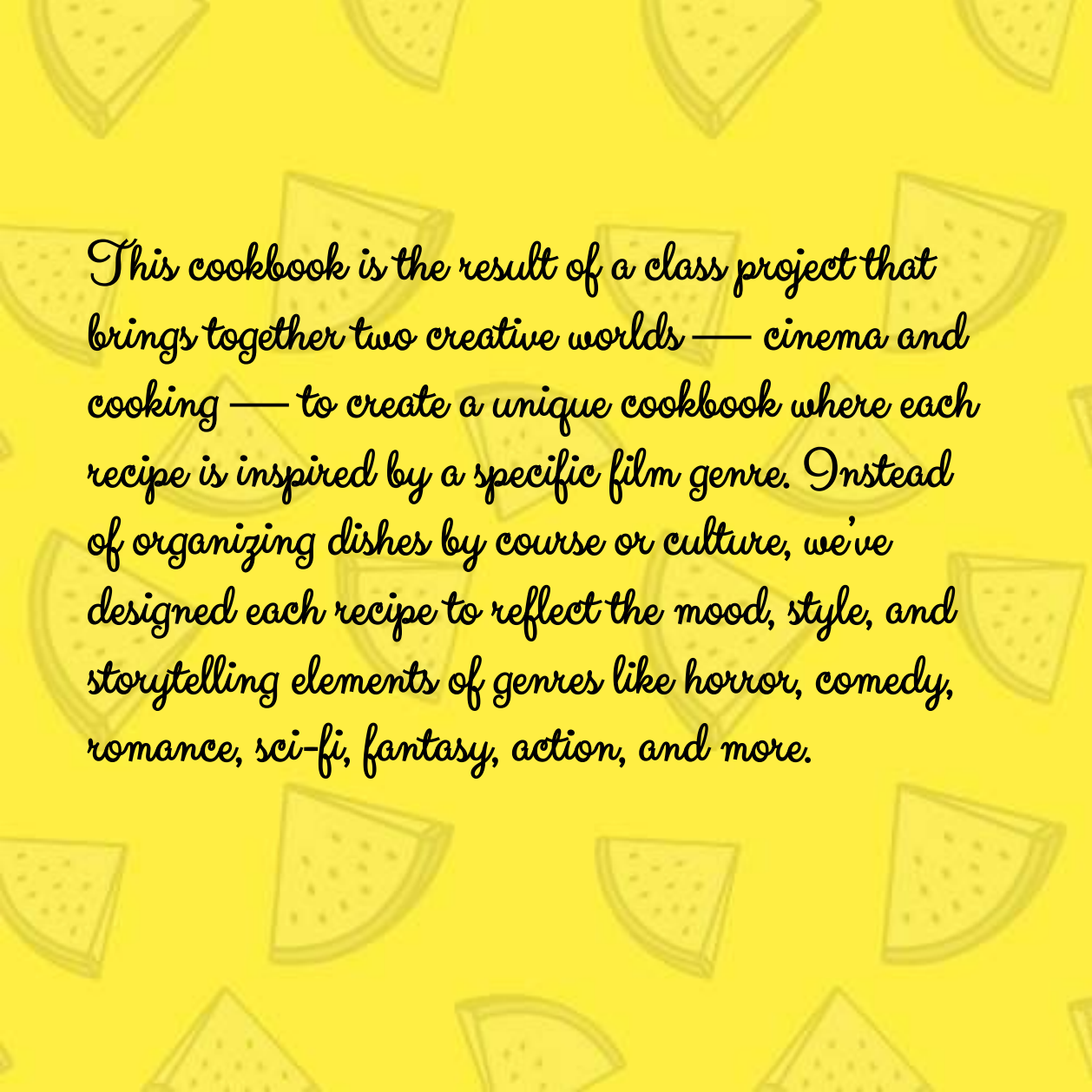
Featuring Class 2A and Ms. Malena

A warm, rustic kitchen scene featuring a wooden table. In the center, an open vintage-style cookbook lies flat, with a wire whisk resting on its right page. To the left of the book is a wooden rolling pin. To the right, a carton of brown eggs is visible. The table is scattered with various ingredients: a bowl of white flour, a bowl of reddish-brown powder, several cracked eggs, and small jars. In the background, there are bundles of wheat or grain in white sacks, and a window with soft light filtering through. The overall atmosphere is cozy and inviting.

Welcome to our very own

Cinema Cookbook

Enjoy!

The background is a solid yellow color with a repeating pattern of light yellow watermelon slices. The slices are arranged in a grid-like fashion, with some overlapping. Each slice is a simple line drawing showing the triangular shape of a watermelon wedge, with small dots representing seeds.

This cookbook is the result of a class project that brings together two creative worlds — cinema and cooking — to create a unique cookbook where each recipe is inspired by a specific film genre. Instead of organizing dishes by course or culture, we've designed each recipe to reflect the mood, style, and storytelling elements of genres like horror, comedy, romance, sci-fi, fantasy, action, and more.

Questo libro di cucina è il risultato di un progetto di classe che unisce due mondi creativi — il cinema e la cucina — per dare vita a un ricettario unico, in cui ogni ricetta è ispirata a uno specifico genere cinematografico.

Invece di organizzare i piatti per portata o per tradizione culturale, abbiamo progettato ogni ricetta affinché riflettesse l'atmosfera, lo stile e gli elementi narrativi di generi come horror, commedia, romanticismo, fantascienza, fantasy, azione e molti altri.

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The Chocolate Factory But Tastier



I was inspired by the film "the Chocolate Factory" because the chocolate I created make you enjoy them at first bite. Even if at the Factory they were perfect and tasty, mine are not that perfect, but definitely tastier.



Ingredients

- 90gr of sugar
-
- Just enough spiece powder
-
- 1 packet of vanilla sugar
-
- 30gr of dark cocoa
-
- 90gr of honey
-
- 100ml of milk
-
- 200g of flour
-
- 200ml of sunflower oil
-
- 1 packet of yeast

METHOD

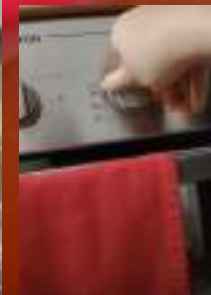
1. Add the sugar, vanilla, cocoa, honey, sunflower oil, yeast and flour and mix

2. Then, add the milk

3. When the mixture is smooth, add it into a piping bag and put it into silicone molds

4. Preheat the oven to 180 degree celsius and bake our donuts for 20 minutes

5. If you want, when ready, you can decorate them with some cream.



Chocolate in the making





Harry Potter's Pie



I was inspired by Harry Potter because, in the first film "The Philosopher Stone", when Hagrid gave a birthday cake to Harry Potter it made me think of a pie. I wasn't able to do a cake so I did a pie instead!



Ingredients

- 2 eggs
-
- 100g of sugar
-
- 1 packet of vanilla
-
- 80g of sunflower oil
-
- 1 packet of baking powder
-
- 320g of 00 flour

METHOD

1) In a bowl, break the eggs and add the sugar and vanilla.

2) Mix together and add the oil.

3) Work with your hands, adding the flour a little at a time.

4) Form a ball with your hands, then roll out the dough on a baking tray with a rolling pin and make holes with a fork.

5) Add the jam and finally the strips of dough.

6) Put in the oven at 180 degrees for 20 minutes.



Pie in the making





Ghostface Pancakes



These pancakes are not normal... they're creepy. I was inspired by the film "Scream". It was created in 1996 by Wes Craven "the master of horror genre". I love horror films, so I chose to make these pancakes as scary as possible.



Ingredients

- 2 eggs
-
- 1 spoon of sugar
-
- 2 teaspoons of baking powder
-
- 3 spoons of oil
-
- A pinch of salt
-
- 250g of milk
-
- 200g of 00 flour

METHOD

1. Add the eggs and the sugar in a bowl and mix together.

2. Add the baking powder and stir.

3. Add the salt, the oil and mix. Then, add the flour and the milk and mix.

4. Heat a non stiky pan and when its hot put the mixture in the pan and when the mixture makes bubbles flip it.

5. When the pancakes are ready put them on a plate and add some strawberry jam.



Pancakes in the making





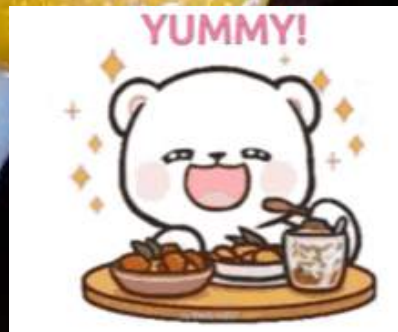
A toast like toast



The film *Toast* inspires a ham and cheese toastie not because that sandwich appears in the movie, but because of what food means in the story. The film shows that even simple, everyday food can be important because it is linked to family, home, and good memories. Making toast is not just cooking, but doing it with care and attention. A ham and cheese sandwich fits this idea well because it is simple and everyone knows it, but it can be better or worse depending on the bread, the cheese, and how you cook it.

Ingredients

- 2 slices of pan bread (each)
-
- 2 slices of cooked ham (each)
-
- 2 slices of Emmental cheese (each)
-
- 1 spoon of butter (each)



METHOD

1) Toast the bread slices until they become lightly brown

2) Spread a bit of butter on each slice

3) When cooked, place a slice of ham between the slices

4) Add a slice or two of cheese on top of the ham

5) If you want, you can add a bit of salad

6) Finally, place the toast in a pan and keep cooking it on medium heat until the cheese melts and the bread is crispy.

7) Serve the toast hot and crunchy and enjoy



Toast in the making





Welcome Amatriciana



In the film "Benvenuti al Sud", amatriciana is cited as one of the iconic dishes of "Northern" cuisine, according to the stereotypes of Southerners who joke about the habits of their northern counterparts. It isn't shown in close-up as a cooked dish, but is mentioned in conversations about typical foods that are part of the cultural differences between North and South in Italy.



Ingredients

- 400g of classic bucatini pasta (but spaghetti or mezze maniche are also fine)
-
- 150g of guanciale bacon
-
- 350g of peeled tomatoes (or tomato sauce)
-
- 50g of grated pecorino romano cheese
-
- 1 chili pepper (optional, but traditional)
-
- Salt
-
- White wine

METHOD

1) Slice the guanciale into small strips

2) Put the guanciale in a cold pan and cook over medium heat until the fat melts and the meat becomes crispy. Remove it from the pan and set it aside.

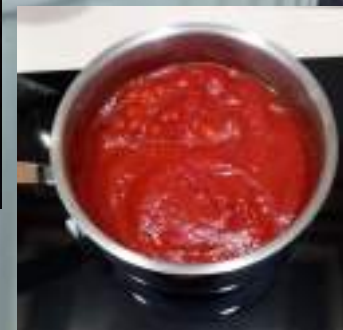
3) In the same pan, add chili pepper (optional). Pour in the peeled tomatoes, crush them lightly, and let the sauce simmer for about 10-15 minutes

4) Boil the pasta in salted water until al dente. Drain it, keeping a little cooking water

5) Add the pasta to the pan with the tomato sauce. Mix well, adding a bit of pasta water if needed

6) Put the crispy guanciale back into the pan and stir

7) Turn off the heat and sprinkle generously with grated pecorino romano cheese. Serve immediately.

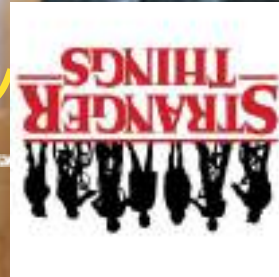


Amatriciana in the making





Upside-Down Waffle



We chose waffles inspired by the series Stranger Things because we really like this tv series and also because it teaches us many things: loyalty, friendship and courage, especially during adolescence.



Ingredients

- 2 slices of pan bread (each)
-
- 2 slices of cooked ham (each)
-
- 2 slices of Emmental cheese (each)
-
- 1 spoon of butter (each)

METHOD

1. First you're going to get two spoons, and a teaspoon, a fork and a glass
2. Put in the glass two spoons of flour
3. Put in the glass two spoons of cocoa
4. Put in the glass on spoon of sugar
5. Put in the glass half teaspoon of yeast
6. Get the spoon and mix
7. Put in the glass three spoons of milk
8. Put in the glass a spoon of sunflower oil
9. With the fork mix
10. Put some vanilla in the glass
11. Put in the glass a spoon of chocolate
12. Put our dessert in the microwave for 2 minutes
13. When it's done put on the top some powdered sugar



Waffle in the making





Matilda's Cake



Matilda's cake is a very large, very dark chocolate cake. It's tall, with many layers, and topped with a glossy chocolate glaze that drips down the sides. It feels heavy and very rich, as if it were too much to eat all at once. Inside, it's soft and moist, with a strong chocolate flavor. It's not a light cake, but dense and filling. In the movie, it's almost scary because Bruce has to eat it all alone, but in the end, it becomes a symbol of his victory and courage. We created this recipe because it's something that reflects us as children.



Ingredients

- 85gr of bitter cocoa
-
- 250gr of sugar
-
- 250gr of milk
-
- 125gr of butter
-
- 2 eggs
-
- 1 teaspoon of baking soda
-
- 1 vial of rum flavouring
-
- 450gr of dark chocolate
-
- 450gr of liquid cream

METHOD

1) Put butter and sugar together and mix

2) Add the eggs, the flour, the cocoa, the milk and the yeast with the vanilla flavour in a heated pan

3) Melt the chocolate with the cream and fill the mixture.



Choco cake in the making





The Recipe for Happiness



The piadina recipe is inspired by the film "Chef", because the film celebrates simple, honest street food made with passion. *Chef* focuses on comfort food and creative freedom rather than fine dining, and the piadina reflects the same spirit: humble, versatile, and meant to be shared. Like the food in the movie, it's about authenticity, simplicity, and cooking from the heart.

Ingredients

- 200 g of flour
-
- 90 ml of water
-
- 20ml of extra virgin olive oil or lard
-
- ½ teaspoon of salt
-
- ¼ teaspoon of baking soda



METHOD

1) Mix the dry ingredients in a bowl: combine the flour and salt (and baking soda if using).

2) Then, pour in the water and olive oil. Mix with a fork or your hands until a rough dough forms.

3) Transfer to a work surface and knead for about 5 minutes, until smooth and elastic.

4) Cover with a bowl or wrap and let it rest for 20-30 minutes.

5) Divide the dough into 2 equal balls.

6) Heat a non-stick pan or cast-iron skillet over medium-high heat.

7) Cook each piadina for 1-2 minutes per side, until bubbles form and brown spots appear.

8) Season the piadina with cooked ham, mozzarella, oregano and tomatoes.



Piadinna in the making





The Golden Ticket Treat



I made this dessert because the film Willy Wonka was my favourite film when I was a kid. It makes me re-think at my childhood, and I remember many good memories



Ingredients

- A bowl.
-
- 2 eggs.
-
- 50g of icing sugar
-
- 2 teaspoons of honey
-
- 35ml of water
-
- Vanilla syrup
-
- 1 teaspoon of baking powder
-
- 100g of flour

METHOD

1. Get a bowl
2. Broke 2 eggs in it
3. Get 50g of icing sugar
4. Mix the ingredients
5. Add 2 teaspoons of honey
6. Mix them
7. Add 35ml of water while mixing the ingredients
8. Add some vanilla syroup as much as you like
9. Add 1 teaspoon of baking powder
10. Add then 100g of flour



Mug Cake in the making



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Adventurous Chocolate Pancakes



I was inspired by the animated series "Doraemon" because when I was a kid it was my all-time favorite movie.



Ingredients

Eggs: 2 medium

-

Sugar: 50 g (or powdered sugar for a smoother dough)

-

Type 00 flour: 100 g

-

Honey: 1 tablespoon (essential for the brown color)

-

Water: 30 ml at room temperature

-

Baking powder

METHOD

1. In a bowl, beat the eggs with the sugar

2. Add the honey, water, and vanilla and mix.

3. Add the dry ingredients: Sift the flour and baking powder and fold them into the batter

4. Pre-heat a pan and pour the mixture

5. Let it cook until you see the bubbles.



Pancake in the making





Damon's Teeth



This recipe is based on the TV show "The Vampire Diaries", precisely inspired by the mysterious, dark but charming character Damon Salvatore, who prepares this dish for his friend Bonnie: a strange friendship, quite unexpected but beautiful.



Ingredients

- 1 cup of all-purpose flour
-
- 2 teaspoons of granulated sugar
-
- 1 teaspoon of baking powder
-
- A pinch of salt
-
- 1 large egg
-
- 1 cup of milk (or buttermilk for fluffier texture)
-
- 2 tablespoons of melted butter
-
- 1/2 cup of fresh/frozen blueberries
-
- oil or butter to grease the pan
-
- maple syrup for serving

METHOD

1. Combine dry ingredients: in a medium bowl whisk together the flour, sugar, baking powder and salt

2. Combine wet ingredients: in another bowl whisk the egg, then add the milk and melted butter

3. Combine the mixtures: pour the liquid mixture and the dry one. The batter should be slightly lumpy; do not overmix.

4. Add blueberries and preheat the pan: heat a non-stick pan if possible, and lightly grease it with oil or butter.

5. Pour 1/4 cup of mixture for each pancake. Cook until bubbles appear on the surface and the edges are golden brown

6. Serve the pancake preferably hot and plenty of maple syrup. Just like Damon would!





Quo vado? A Panzerotti!



The film that inspired me is *Quo Vado* because it is a comedy film that personally made me laugh a lot, so I recommend it by leaving you a bit of it.



Ingredients

Eggs: 2 medium

-

Sugar: 50 g (or powdered sugar for a smoother dough)

-

Type 00 flour: 100 g

-

Honey: 1 tablespoon (essential for the brown color)

-

Water: 30 ml at room temperature

-

Baking powder

METHOD

In a bowl

1. 200 g of flour, spoonful of salt, water, and mix, adding the oil.

2. Form a ball and let it rest for 15 minutes.

3. Take it out and divide it into smaller balls, which we then roll out.

Toppings

1. Now add tomato sauce, cheese, or mozzarella, and seal the edges well.

2. Cook in a pan with a drizzle of oil or in the oven.



Panzerotti in the making





Happy stringy eggs



Crepes are simple but special. They are sweet, warm, and perfect to share with friends during summer days. This dish symbolizes comfort, joy, and carefree moments. Just like a beautiful summer afternoon. In the same way, *Summer & Todd* tells the story of two friends who spend the summer growing up, facing small challenges, and creating unforgettable memories.

Ingredients

- 4 eggs
-
- 100 gr of cheese
-
- 2 slices of cooked ham
-
- ½ teaspoon of salt
-
- 1 tablespoon of extra virgin olive oil



METHOD

1. Heat a drizzle of oil in a nonstick pan

2. Peel the eggs, careful not to break them. Crack them into a small bowl and slide them into the pan

3. As soon as they begin to set, cover them with the cooked ham slices and sprinkle with cheese

4. Cover with a lid, lower the heat and cook for 3-4 minutes until the cheese has completely melted.

5. Serve the eggs on a plate.



Omelette in the making





Crepes Fast

Crepes are creative, inspire passion and give joy. Like the animated film Ratatouille, crepes can bring people together and create emotions. With creativity and love, even simple ingredients can turn into something extraordinary. Never stop dreaming!



Ingredients

4 eggs
-
500ml of milk
-
250gr of 00 flour
-
40 gr of melted butter
-
Hezelnut cream as topping



METHOD

1. To make the crepe start by breaking the eggs into a bowl and beating them with a fork.



2. Then, add the melted butter and mix.

3. Add the flour a little at a time, always mixing.

4. At this point, add the milk little by little, letting it absorb into the mixture.

5. Mix well until you get a lump-free mixture.



6. Finally, place a crepe pan on the stove and let it heat up, then grease it with a little butter.

7. Pour about two ladles of butter into the pan and spread it over the surface, then put a cup of mixture in it.



8. Once the crepe looks nice and dry, use the spatula to flip it over, then it's done.

Crepes in the making





About the Author Class 2A



Gum

Class 2A is a class of 18 lively, curious, and enthusiastic students who bring energy and creativity to everything they do. Together, they explore new ideas, support one another, and transform everyday experiences into inspiring stories. Their teamwork and enthusiasm make their collective voice unique, joyful, and full of discovery.

La classe 2A è composta da 18 studenti vivaci, curiosi ed entusiasti, che portano energia e creatività in tutto ciò che fanno. Insieme esplorano nuove idee, si sostengono a vicenda e trasformano le esperienze quotidiane in storie stimolanti.