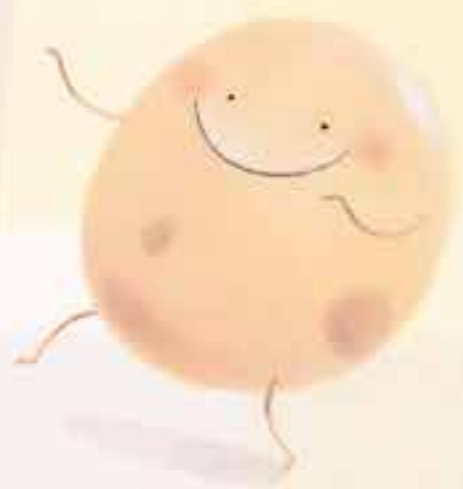


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*Jimmy the Bunny
and the
Magic Recipe*





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Translated by Jason Blake and Alenka Blake

One fine morning Timmy the Bunny awoke from his dreams in his warm house. He had dreamed that far away, at the peak of the tallest mountain in the land, was the magic recipe he'd heard so much about. Timmy the Bunny was a true master chef, so he decided to set out immediately on an adventure. He brushed his white teeth, combed his tousled hair, and strapped a bundle containing goodies over his shoulder.



Since he had no idea where the tallest mountain was, he set off speedily in the direction of the woods. Soon he came to a large clearing, where he met his friend Tina the Deer.

“Tina, do you know the way to the tallest mountain in the land?” asked Timmy the Bunny. “Rumour has it that at the peak of that mountain there’s a very special recipe. I’d just love to add it to my collection.”

Tina replied kindly: “I’d really like to help you out, but I don’t know the way to the mountain. However, I’ve heard that Brownie the Bear knows all about it. But if you want to catch up with him, you’d better hurry. He’s about to settle down for his winter nap.”

Timmy the Bunny realized that his bundle had everything he needed to make some **Speedy Paws** banana smoothies. That would give him plenty of energy to get him to the bear’s den on time. After all, bananas are full of vitamins and minerals.





Bunny's recipe for *Speedy Paws*
banana smoothies:



To make two banana smoothies,
you'll need the following in your bundle:

- One large, ripe banana
- 2 heaping tablespoons of cottage cheese
- 100ml plain yogurt
- 100ml milk
- 1 tablespoon lemon juice
- 1 tablespoon sugar
- 1 teaspoon vanilla sugar

...and here's how to prepare *Speedy Paws*:

Peel and cut the banana. Mix it in a blender, and then pour in the yogurt, milk and lemon juice. Add the cottage cheese, sugar and vanilla sugar, and mix everything together. Now you have a *Speedy Paw* smoothie!

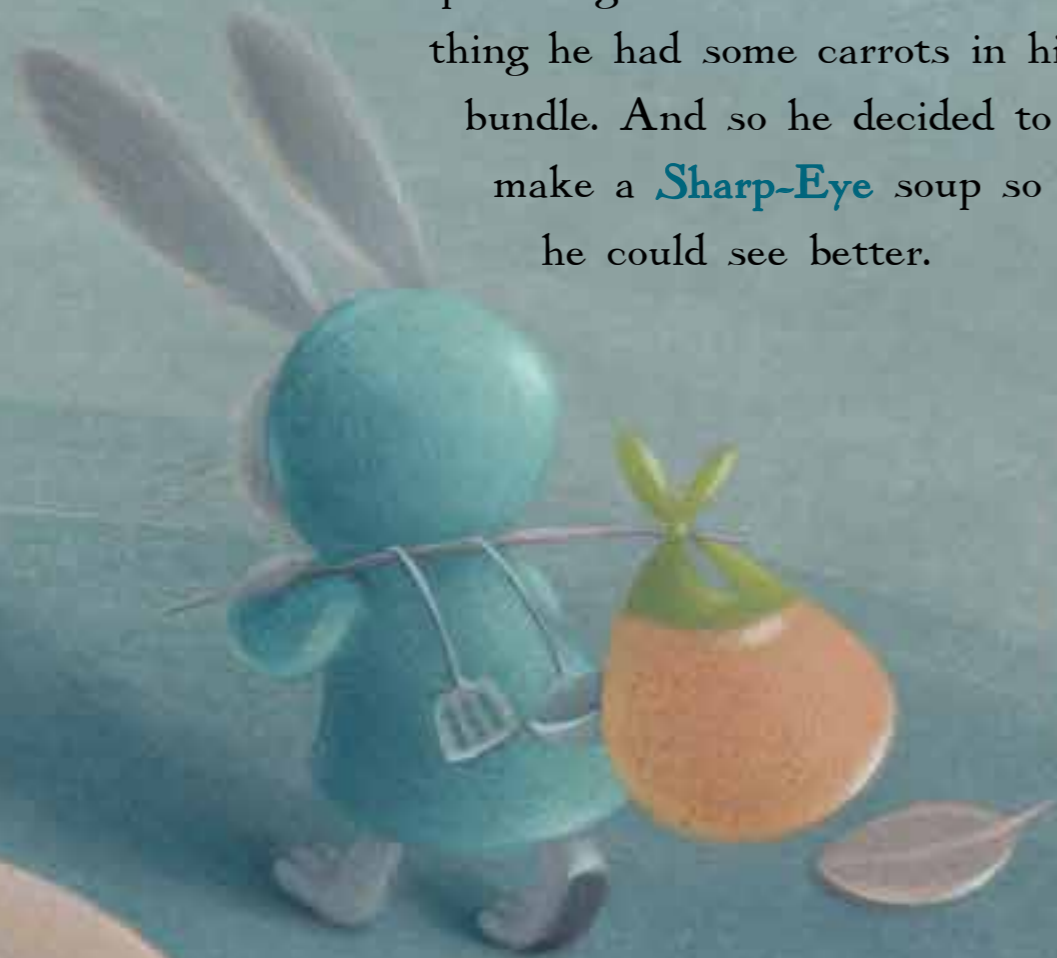


Not long after drinking his Speedy Paws, he found himself in front of Brownie's den. His friend had just donned his favourite pyjamas to get ready for a long, well-deserved sleep.

"Brownie, do you know the way to the tallest mountain in the land?" begged Timmy the Bunny. "There's a magic recipe up there that I want more than anything in the world. Tina told me you know how to get there."

"Sorry, I don't know the exact way. I can only tell you which direction you have to travel," said Brownie, honestly. But he did add, "If you want to get to the mountain, you'll have to go through my dark den, to the lake. From there, Hannah the Duck can help you out."

Timmy the Bunny took a few steps into the den and immediately realized that he needed some help dealing with the dark. It's a good thing he had some carrots in his bundle. And so he decided to make a **Sharp-Eye** soup so he could see better.





Bunny's recipe for
Sharp-Eye soup:

To make two big bowls
of *Sharp-Eye* soup, you'll need
the following in your bundle:

- 2-3 large carrots
- 1 very small onion
- 2 small potatoes
- 3-4ml of chicken broth
- a pinch of salt
- a few tablespoons of oil
- 2-3 pieces of Melba toast

...and here's how to prepare *Sharp-Eye* soup:

Chop the carrots, onions and potatoes into tiny pieces. Heat a few tablespoons of oil in a pot and fry the onions until they soften a little. Add the potatoes and the carrots. Mix all of the ingredients six times, then add the broth to the pot. Add some salt and cover. When the soup starts strong to simmer, reduce the temperature, until you can see just a few gentle bubbles remaining on the surface. Cook the soup for another 20-25 minutes. Try a potato to make sure it's soft. If it is, mix the soup well with an immersion blender. Pour the soup into bowls and sprinkle skilfully-crumbled Melba toast on top.

After he'd eaten the carrot soup, finding his way out of the den was a breeze. Soon enough he saw before him a beautiful, wide lake. Hannah the Duck spotted Timmy the Bunny in no time, and swam towards him. "Hannah, do you know the way to the tallest mountain in the land? There's a magic recipe hidden there," explained Timmy the Bunny.

"If you can help me solve the tricky riddle that Professor Swan gave me, I'll let you ride across the lake on my back," offered Hannah.

"From there it's only a few steps to the foot of the tallest mountain."

"Of course I'll help you solve the riddle," exclaimed Timmy. "The more heads, the better!"

"Sometimes it's black,
sometimes it's white,
whoever's not full,
will joyfully bite.

Outside, there's a crust,
Inside, there's a middle.
But it has no filling...
Can you solve this riddle?"



Timmy the Bunny brooded and brooded, and strolled and strolled. But he couldn't come up with any answer. When he had almost given up, he walked over to the blueberry bush and dirtied his paws.



"I've got it!" he screeched. "I might not have the answer yet, but I can make us some 'Bright-Light' blueberry muffins to give our brains a boost."

Bunny's
recipe

for

Bright-Light

blueberry
muffins:

To make 12 Bright-Lights,
you'll need the following in
your bundle:

- 2 eggs
- 260g spelt flour
- 80g brown sugar
- 1 packet of baking powder
- 150ml milk
- 50ml oil
- 1 packet of vanilla sugar
- a pinch of salt

...and here's how to prepare Bright-Lights:

Add the eggs and sugar to a bowl and whisk them together until the mixture is a sunny yellow. In a second, smaller, bowl mix the flour with the baking powder and pour the mixture through a sieve into the bowl with the egg mixture. Pour in the milk and the oil, add the salt, and mix everything with an electric mixer. Add one teaspoon of flour to the blueberries and mix well. Make sure each blueberry is well-coated in flour. This will prevent them from sinking to the base of the muffin tin during baking. Gradually add the blueberries to the Bright-Light mixture. Place the most colourful paper muffin cups you can find into the muffin tin and pour in the batter. Bake for 18 minutes at 180 degrees Celsius. Enjoy warm!




As soon as they had finished all the muffins, they said, at the same time, "Bread! That's the answer!" Delighted to have found the solution, and with a full belly, the duck whisked Timmy the Bunny to the other side of the lake.

Just a few steps away, the mighty mountain loomed. It was a good thing that Timmy the Bunny spied Zoe the Squirrel at the foot of the mountain, for he couldn't dream of finding the way to the top. "Zoe, which path is the right one to get to the top of the mountain?" Timmy the Bunny asked the squirrel. "I'd like to get to the peak, where a magic recipe is hidden."



"There's only one way up the mountain, but it's so steep that nobody has ever managed to reach the peak," answered his friend, a little anxiously. "Are you sure you're strong enough to make it?" Timmy the Bunny gazed up at the peak of the mountain and almost gave up. Then he remembered that he had some spinach in his bundle.

"I'm going to make myself some **Mighty Muscles** spinach bread. Spinach gives you plenty of strength. Surely this will give me the strength to take me to the very top."



Bunny's recipe for
Mighty Muscles
spinach bread.

To make 6 pieces of spinach bread, you'll need in your bundle:

- 3 slices of toast
- 10-15 leaves of fresh spinach
- 1 heaping tablespoon of cream cheese
- 1 large handful of grated cheese
- 1 egg

...and here's how to prepare Mighty Muscles:


Slice the toast diagonally to get six triangles. Wash and dry the spinach, cutting it as thinly as possible. In a small bowl, whisk the eggs with a fork for at least one minute. Add the grated cheese, cream cheese and spinach to the eggs. Mix well.

Cover each toast triangle with two tablespoons of the mixture. Put the triangles on a baking sheet, then bake in a pre-heated oven at 200 degrees Celsius until the cheese has melted. Eat them while they're still warm!



And
it's true, once
Timmy the Bunny
had eaten some Mighty
Muscles, his paws grew
very strong. He made it to
the top of the mountain in a
flash. But when he looked around
at the rocks, there was no magic
recipe to be found anywhere. He sat
down on a jagged rock and said to
himself, "Obviously, it was nothing
but a rumour."



An illustration of a pink eagle with large, spread wings, holding a golden roll in its talons. The eagle is flying towards a small, grey bunny with a blue collar that is looking up at the eagle. The background is a soft, light pinkish-white gradient.

Then he saw an eagle quickly approaching from off in the distance. Timmy was almost scared stiff, so he hid behind the rock. He noticed, however, that the eagle had a golden roll in its claws. As the eagle was flying towards Timmy the Bunny, he announced, in a loud, friendly voice:

“My name is Carl the Eagle, and I am the keeper of the magic recipe. I never imagined that such a small bunny would be the first to climb such a massive mountain. It gives me the greatest pleasure to present you with the golden roll, which contains the magic recipe for **Yummy, Yummy Chocolate Cake**. Congratulations!”

Timmy was relieved and answered, full of joy, “Thank you, my friend Carl the Eagle. Now my recipe collection is complete, and I can’t wait to try out this magic recipe. I’m going to invite all the friends who helped me, but I’d like you to come to the feast as well.”



The next day, after Timmy the Bunny had returned home, he prepared for a great feast. The evening's main attraction was the dish made according to the magic recipe. Simply everyone came to the feast. They even interrupted Brownie the Bear's snooze, and he came wearing festive dress instead of pyjamas.

After his feast, Timmy the Bunny decided to share the magic recipe with you, too.



The magic recipe for
Yummy Yummy Chocolate Cake:

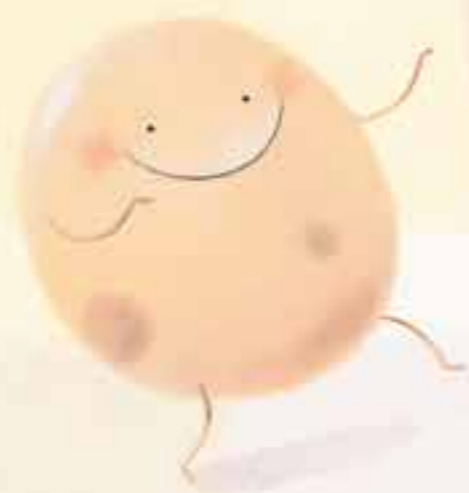
To make 10-12 pieces of Yummy, Yummy Chocolate Cake, you'll need:

- 200g dark chocolate
 - 220g butter
 - 160g sugar
 - 2 heaping teaspoons cocoa powder
 - 2 tablespoons of corn starch
 - 5 eggs
- For decoration:
- 150g white chocolate
 - 1-2 handfuls of colourful sprinkles

...and here's how to prepare Yummy, Yummy Chocolate Cake:

Chop the butter into small pieces. Crumble the dark chocolate. Put the chocolate and the butter into a pot and heat over the lowest temperature. Stir constantly until the chocolate and butter have melted. Add the sugar. Raise the temperature to medium and stir all the ingredients for 2-3 minutes. Remove the pot from the stove. Break the eggs into a small bowl. Add the eggs little by little to the melted chocolate and mix rapidly. Once all the eggs have been added, strain the corn starch and cocoa through a sieve. Mix well. Pour the rest into a well-buttered pan.

Bake in a pre-heated oven at 180 degrees Celsius for 20 minutes. Remove the cake from the oven. After the cake has cooled, melt the white chocolate and decorate the cake with it. Add plenty of colourful sprinkles over the chocolate. Cut and serve the Yummy, Yummy Chocolate Cake.



The story you have before was born of the pen of and her husband, Kristijan Žontar. They both love to cook, to eat well, and they both love their son Timi (Timmy), to whom they have devoted their first picture book. Timmy the Bunny is about a master chef who decides one morning to follow his dreams and set out for the tallest mountain in the land in search of a magic recipe.

A whimsical illustration of a campfire scene. In the center, a bright yellow and orange campfire burns on a light-colored ground. Above it, a large, dark grey, rounded pot with a handle hangs from a thin line. To the left, two small, pink, segmented ants sit on a brown rock, looking towards the fire. To the right, two small, light green mushrooms with white spots are visible. The background consists of vertical blue and light blue stripes, suggesting a tent or a stylized sky.

mo/fem
Rojstna beseda