

Recipe for Falling In Love

Servings: Two

Ingredients for the bun:

- ❖ 330 grams Shared hobbies Or substitutes with Similarities
- ❖ 500 grams of respect
- ❖ 1 teaspoon of trauma liquid
- ❖ 1 teaspoon of a logical mind
- ❖ 1 table spoon of finely chopped vulnerability
- ❖ 500 grams of physical contact
- ❖ 2 cups of illusion
- ❖ 1 cup of money
- ❖ 1 dash of expectations
- ❖ 200 g of childhood dream (Disney infused)

Instructions:

- ❖ Take 330 grams of shared hobbies/similarities out of the fridge, and defrost it.
- ❖ Mix shared hobbies/similarities, 1 tsp of a logical mind, and 200 g of childhood dreams in a big clean glass bowl. Make sure not to over-mix and mix on low speed.
- ❖ While the mixture is mixing slowly, add half of a tablespoon of trauma liquid at a time, and add in a dash of expectations.
- ❖ After it's all well mixed, slowly add in 1 tablespoon of finely chopped vulnerability.
- ❖ Please note: speed and timing is crucial. Take the time and observe the mixture.
- ❖ Pour the mixture into a pot, and slow cook the mixture until the color changes. Make sure to maintain the temperature at 36.5 degrees Celsius.
- ❖ Pour 100 grams of a childhood dream and 1 cup of illusion into a glass bowl and mix it slowly using a chopstick.

- ❖ Sift 500 g of respect, 250 g of physical contact, 1 cup of money, and 1 cup of illusion into the heating mixture.
 - ❖ Mix until no lumps.
 - ❖ Pour the childhood dream mixture into the heating mixture SLOWLY.
 - ❖ Fold the mixture until nice and smooth. This is when the mixture starts to form a dough.
 - ❖ Gradually add in the rest of the physical contact, and knead until smooth.
 - ❖ Oil the pan, shape the dough into a big ball and put it in the pan.
 - ❖ Let it rest at room temperature with a steamed hot towel covering.
 - ❖ Let it rise fully.
 - ❖ Preheat the oven to 100 degrees Celcius.
 - ❖ Bake the dough using the water bath method until slightly golden brown on the surface.
 - ❖ Take the dough out of the oven and rest until room temperature.
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Ingredients for chicken filling:

- ❖ Four trusting chicken thighs
- ❖ Flaky tears and freshly cracked laughter to taste
- ❖ Compromisation oil, as needed
- ❖ Two tablespoons of appreciation flour
- ❖ 1/2 teaspoon sour liquid

Instructions:

- ❖ Preheat the oven to 120 degrees celsius
- ❖ Prepare trusting chicken tights, sprinkle flaky tears and freshly cracked laughter to skin side generously.
- ❖ Let it marinate for 30 minutes.

- ❖ Heat a large fry pan over medium-high heat. Lightly dust trusting chicken thighs with appreciation flour (just to cover the thighs).
- ❖ Drizzle the pan with compromising oil. To test the oil temperature, drop a trusting chicken's leftover liquid into the pan. If the pan sizzles, it means that the oil is hot enough.
- ❖ Sear trusting chicken thighs in the pan. Make sure to put the chicken skin side down until caramelized.
- ❖ Flip trusting chicken thighs and sear them for around the same time.
- ❖ Save the juice for later.
- ❖ After cooking the trusting chicken, drizzle sour liquid onto the chicken. If needed, add more flaky tears and freshly cracked laughter for season.

Assembly:

- ❖ Cut the buns into two pieces horizontally.
- ❖ Add the chicken pieces in the middle like a hamburger.
- ❖ Add vegetables if preferred.
- ❖ Drizzle the chicken juice and enjoy!