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Includes Your webbrowser is outdated and no longer supported by Microsoft Windows. Please update to a newer browser by downloading one of these free alternatives. 800 g de caras de bacalhau (frescas ou congeladas) sal farinha 2 ovos 3 dl de azeite 6 dentes de alho
Tempere as caras de bacalhau com sal e deixe assim durante algumas horas. Passe-as por água corrente e enxugue-as muito bem num pano. Passe-as por farinha e depois pelos ovos batidos. Aqueça o azeite com os alhos, descaascos e esborrachados e frite aí as caras de bacalhau. Escorra sobre papel absorvente. Acompanhe com grelos salteados e arroz de tomate. Share — copy and redistribute the material in any medium or format for any purpose, even commercially. Adapt — remix, transform, and build upon the material for any purpose, even commercially. The licensor cannot revoke these freedoms as long as you follow the license terms. Attribution — You must give appropriate credit , provide a link to the license, and indicate if changes were made . You may do so in any reasonable manner, but not in any way that suggests the licensor endorses you or your use. ShareAlike — If you remix, transform, or build upon the material, you must distribute your contributions under the same license as the original. No additional restrictions — You may not apply legal terms or technological measures that legally restrict others from doing anything the license permits. You do not have to comply with the license for elements of the material in the public domain or where your use is permitted by an applicable exception or limitation . No warranties are given. The license may not give you all of the permissions necessary for your intended use. For example, other rights such as publicity, privacy, or moral rights may limit how you use the material. Caras de bacalhau,batatas,Couve portuguesa,Ovos Cozinhos de LimãoAzevias
Ingredientes
4 Caras de bacalhau demolhadas
1,20 kg batatas
1,50 dl azeite und.
2 cebolas grandes
4 tomates
2 dentes alho
3 colheres de sopa concentrado de tomate
q.b. sal e salsa
2 folhas de louro
1/2 pimento verde
e 1/2 pimento encarnado
3 dl água
Confeção
Descaasque e corte às rodelas as cebolas e as batatas; estas coloque-as numa taça com água fria para não escurecerem; descaasque os alhos; escalede os tomates, retire-lhes a pele e sementes e corte aos bocadinhos; retire sementes e filamentos brancos aos pimentos e corte as tiras; escolha e lave a salsa; corte cada cara de bacalhau em 4 partes. Leve um tacho largo ao lume com o azeite, os dentes de alho esborrachados e as folhas de louro e deixe refogar; por cima coloque as camadas cebola, caras de bacalhau e batatas escorridas; junte o tomate e o concentrado; acrescente a água e sal, e deixe cozinhar, em lume brando, cerca de 35 minutos com o tacho tapado. Ao fim de 15 minutos junte os pimentos e a salsa atada; tape e deixe acabar de cozer; agite de vez em quando e verifique a quantidade de água e acrescente alguma se precisar; quando as batatas estiverem cozidas está pronta a caldeirada. Sirva logo que estiver pronto. A sua receita está pronta!! Bom apetite!! Existem mais formas de comer Caras de Bacalhau do que simplesmente fazê-las cozidas e esta receita de Caras de Bacalhau com Alho Confitado surpreendeu pela positiva e será pela certa uma receita a repetir. Caras de Bacalhau foi algo que nunca tinha provado. Não porque achava que não ia gostar mas simplesmente porque, pelo menos desde que me lembro, a minha família nunca as comeu e por isso naturalmente eu também não as comia. No entanto, como apreciadora de cabeça de peixe sempre considerei que a cabeça do Bacalhau deveria ser também muito saborosa. Obviamente que nunca as trouxe do supermercado para experimentar porque simplesmente nunca me lembrei de o fazer. Quando a Gelpeixe me lançou o desafio de cozinhar com Caras de Bacalhau confesso que me assustei um pouco. Na verdade cozinhar com algo que nunca tinha cozinhado nem provado seria estranho, no entanto e como não sou de recusar desafios decidii "avancar sem medos". Uma breve pesquisa na internet mostrava-me apenas 3 formas de cozinhar Caras de Bacalhau: Cozidas, Fritas e em Caldeirada. Teria obviamente de fazer diferente. Mas diferente como? Bem, é certo que o Bacalhau fica sempre bem com muito alho e azeite por isso seria a forma mais segura de cozinhar as Caras de Bacalhau. A esta premissa juntei os presentes de Natal que ando a preparar e que incluem umas deliciosas conservas de Alho Confitado que podem ver AQUI. Foi assim que me lembrei de juntar os dois e fazer esta deliciosa Receita de Caras de Bacalhau com Alho Confitado. Vamos à receita? Gostou desta receita? Guarde-a no Pinterest. Se realizar a Receita de Caras de Bacalhau com Alho Confitado ou outra receita Healthy Bites partilhe a foto com o Hashtag #healthybitespt nas redes sociais. Todas as semanas vou escolher um dia para partilhar as vossas fotos! Coloquezem sempre o LINK da receita a acompanhar. Não partilhem na internet cópias de textos de receitas, nem prints! Obrigada! Em Parceria com a Gelpeixe.
Posted in Bacalhau
Ingredientes
Caras de bacalhau
Couve portuguesa
Ovos
Batatas
médias
Dentes
alho
Azeite
Sal
Pimentão
doce
Cebola
Confeção
Deixe a demolhar as caras de bacalhau de um dia para o outro. No dia, escolha e lave a couve e corte-a aos bocados; descaasque e lave as batatas e deixe-as inteiras. Ponha um tacho grande ao lume com água e sal junto as batatas,os ovos, as cenouras e as couves por cima. Ponha outro tacho ao lume com água e quando ferver junte as caras e deixe cozer durante 10 minutos. Depois de tudo cozido, mergulhe os ovos em água fria e de seguida descaasque-os e corte às rodelas ou ao meio. Entretanto faça o molho Rojado para acompanhar, levando um tachinho com azeite e as cebolas às rodelas fininhas e o alho picado . Deixe refogar lentamente em lume baixo para a cebola cozer e não fritar. Quando a cebola estiver, juntar o pimentão doce e mexer para misturar. Deixar fritar o pimentão e apagar. Escorra os outros ingredientes e sirva-os bem quentes juntamente com os ovos e regue com o molho. Gostou desta receita? Classifique e Partilhe-a com ostas) Amigos(as)!
Delicie-se também com:
Bacalhau com Açafraão
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4 caras de bacalhau
600 gramas de batatas
800 gramas de arroz cozido
4 ovos
azeite a gosto
vinagre a gosto
Sal e pimenta a gosto
Preparação
Demolhe as caras de bacalhau de um dia para o outro. No dia descaasque as batatas, corte-as a meio e leve a cozer em água temperada com sal. Leve a cozer os ovos em separado durante 10 minutos. Entretanto, coloque a cozer as caras de bacalhau durante 10 minutos. Finalmente, disponha as caras numa travessa e junte as batatas, o grão cozido e os ovos cozidos cortados ao meio. Tempere com azeite, vinagre e pimenta a gosto. , the free encyclopedia that anyone can edit. 118,328 active editors
6,995,810 articles in English
Cher (born May 20, 1946) is an American singer and actress. Dubbed the "Goddess of Pop", she gained fame in 1965 as part of the folk duo Sonny & Cher, early exponents of 1960s counterculture. She became a TV star in the 1970s, with The Sonny & Cher Comedy Hour drawing more than 30 million viewers weekly, and topped the Billboard Hot 100 with narrative pop songs including "Gypsies, Tramps & Thieves" and "Half-Breed". Transitioning to film, she earned two Academy Awards nominations—for Silkwood (1983) and Moonstruck (1987), winning Best Actress for the latter—and received the Cannes Film Festival Award for Best Actress for Mask (1985). Her dance-pop comeback album Believe (1998) introduced the "Cher effect", a stylized use of Auto-Tune to distort vocals. Her 2002–2005 Farewell Tour grossed \$250 million, the highest ever by a female artist at the time. A Rock and Roll Hall of Fame inductee, Cher is the only solo artist with Billboard number-one singles in each of seven decades. (Full article...)
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About HNLM5
Java ... that the crew of HNLM5 Java (pictured) struggled to access the sinking ship's life vests because these were locked away in a hard-to-reach compartment? ... that Gabriel Luna used a flamethrower in an episode of The Last of Us, and afterwards had recurring visions of flaming figures running towards him? ... that many North Carolina Farmers' Union members led the organization as a result of leader Henry Quincy Alexander's opposition to American entry into World War I? ... that 33 years after the New York Times called David Lynch's film Twin Peaks: Fire Walk with Me "brain-dead" and seemingly "the worst movie ever made", it conceded that the film was now "reversed"? ... that two future deans of the University of Indonesia, Margono Soekarjo and Djumaloeddin, conducted the first surgery on conjoined twins in Indonesia? ... that the nearly 200 sexual encounters Molly Kochan had while terminally ill formed the basis for the Dying for Sex podcast and subsequent TV series? ... that a gun club once allegedly parked boats in the living room of a plantation house designed by Frank Lloyd Wright? ... that Jane Remover's school counselor made sure Remover felt fine after a classmate wrote an essay about lyrics from Teen WeeK? ... that playwright Jason Grote was involved in releasing 10,000 crickets in New York City?
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Nominate an article
JJ Austria, represented by JJ (pictured) with the song "Wasted Love", wins the Eurovision Song Contest.
Former president of Uruguay José Mujica dies at the age of 89.
The Kurdistan Workers' Party announces its dissolution, ending its insurgency against Turkey.
Robert Francis Prevost is elected as Pope Leo XIV, becoming the first Catholic pope born in the United States.
Ongoing: Gaza war
M23 campaign
Russian invasion of Ukraine
timeline
Sudanese civil war
timeline
Recent deaths: Tommy Vigrorto
Eddie Marzucki
Nalaprava Alla Oshpenko
Arman Jaafar
Bob Cowper
Meta Velander
Nominate an article
May 20: National Day of Remembrance in Cambodia (1975); National Awakening Day in Indonesia (1908)
325 – The First Council of Nicaea (depicted), the first ecumenical council of the Christian Church, was formally opened by Constantine the Great.
794 – According to the Anglo-Saxon Chronicle, King Ethelberht II of East Anglia was beheaded on the orders of Offa of Mercia.
1714 – J. S. Bach led the first performance of his Pentecost cantata Erschallet, ihr Lieder at the chapel of Schloss Weimar.
1927 – With the signing of the Treaty of Jeddah, the United Kingdom recognized the sovereignty of Ibn Saud over Hejaz and Nejd, which later merged to become Saudi Arabia.
1941 – World War II: German paratroopers began the Battle of Heraklion on the island of Crete, capturing the airfield and port in Heraklion ten days later.
William Fargo (b. 1818)
Gertrude Guillaume-Schack (d. 1903)
Nizamuddin Asir Adrawi (d. 2021)
More anniversaries:
May 19
May 20
May 21
Archive
By email
List of days of the year
Rhina Aguirre (20 May 1939 – 30 October 2021) was a Bolivian disability activist, politician, and sociologist. An opponent of the military dictatorships of the 1970s and 1980s, Aguirre was an early activist in the country's human rights movement. Exiled to Ecuador by the regime of Luis García Meza, she collaborated with Leonidas Proaño's indigenous ministry and worked closely with the country's peasant and social organizations. Blinded in both eyes by toxoplasmosis, Aguirre took up the cause of disability rights, joining the Departmental Council for Disabled Persons upon her return to Bolivia. In 2009, she joined the Movement for Socialism and was elected to represent the department of Tarija in the Chamber of Senators, becoming the first blind person in Bolivian history to assume a parliamentary seat. This photograph of Aguirre was taken in 2014.
Photograph credit: Chamber of Senators, edited by Krisgabwosh
Recently featured: Chester Cathedral
El Tatío
Short-beaked echidna
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Community portal – The central hub for editors, with resources, links, tasks, and announcements.
Village pump – Forum for discussions about Wikipedia itself, including policies and technical issues.
Site news – Sources of news about Wikipedia and the broader Wikimedia movement.
Teahouse – Ask basic questions about using or editing Wikipedia.
Help desk – Ask questions about using or editing Wikipedia.
Reference desk – Ask research questions about encyclopedic topics.
Content portals – A unique way to navigate the encyclopedia.
Wikipedia is written by volunteers
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Calendar year
Years
Millennium
1st millennium
Centuries
3rd century
4th century
5th century
Decades
300s
310s
320s
330s
340s
Years
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323
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325
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325 by topic
Leaders
Political entities
State leaders
Religious leaders
Categories
Births
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325 in various calendars
Gregorian calendar
325
CCCXXV
Ab urbe condita
1078
Assyrian calendar
5075
Bahá'í calendar
246–247
Bengali calendar
–269 – –268
Berber calendar
1275
Buddhist calendar
1669
Burmese calendar
–31
Byzantine calendar
5833–5834
Chinese calendar
甲申年 (Wood Monkey)
3022 or 2815 – –to –乙酉年 (Wood Rooster)
3023 or 2816
Coptic calendar
1421
Discordian calendar
1491
Ethiopian calendar
317–318
Hebrew calendar
4085–4086
Hindu calendars - Vikram Samvat
381–382 - Shaka Samvat
246–247 - Kali Yuga
3425–3426
Holocene calendar
10325
Iranian calendar
297 BP - 296 BP
Islamic calendar
306 BH - 305 BH
Japanese calendar
206–207
Julian calendar
325
CCCXXV
Korean calendar
2658
Minguo calendar
1587 before ROC
民國1587
Nanakshahi calendar
–1143
Seleucid era
636/637
ACT
Tat solar calendar
867–868
Tibetan calendar
阳木猴年 (male Wood-Monkey)
451 or 70 or –702 – –to –阴木鸡年 (female Wood-Rooster)
452 or 71 or –701
Constantine the Great summons the Christian Church at Nicaea (mosaic in Hagia Sophia, Istanbul)
Year 325 (CCCXXV) was a common year starting on Friday of the Julian calendar. At the time, it was known as the Year of the Consulship of Proculus and Paulinus (or, less frequently, year 1078
Ab urbe condita). The denomination 325 for this year has been used since the early medieval period, when the Anno Domini calendar era became the prevalent method in Europe for naming years. German and Sarmatian campaigns of Constantine: Emperor Constantine I personally assures the security of the Danube frontier by defeating the Goths, the Vandals and the Sarmatians. Constantine has deposed Emperors Licinius and Martinian executed in Thessalonica and Cappadocia respectively for conspiring and raising troops against him.[1] Constantine forbids criminals being forced to fight to the death as gladiators.[2]
April 1 – Crown Prince Cheng of Jin, age 4, succeeds his father Ming of Jin as emperor of the Eastern Jin dynasty. During his reign, he is largely advised by regents, his uncle Yu Liang and high-level officials. The Colossus of Constantine in the Basilica of Maxentius and Constantine, Rome, is perhaps remodelled at about this date.[3] (The remains are moved to the Palazzo del Conservatori, Rome, in the 15th century.)
May 20 – First Council of Nicaea: Constantine summons an ecumenical council of bishops in Nicaea (Turkey). The Nicene Creed, adopted on June 19, declares that the members of the Trinity (the Father, the Son, and the Holy Spirit) are equal. The council decides that Easter is celebrated on the first Sunday after the first full moon after the vernal equinox. Arius is exiled to Illyria; his works are confiscated and consigned to the flames. Wang Meng (or Jingtie), Chinese prime minister (d. 375) c. July – Li Ju (or Shihui), Chinese general and warlord
October 18 – Ming of Jin, Chinese emperor (b. 299)
Licinius, deposed Roman emperor (executed)
Martinian, deposed Roman emperor (executed)
Tuoba Huo, Chinese prince of the Tuoba Dai
Approximate date – Iamblichus, Syrian philosopher and writer (b. 245)
^ Scarre, Christopher (2012). Chronicle of the Roman Emperors: the Reign-by-reign Record of the Rulers of Imperial Rome. London; New York: Thames & Hudson. ISBN 978-0-500-28989-1.
^ Potter, David (December 2010). "Constantine and the Gladiators". The Classical Quarterly. 60 (2): 597. doi:10.1017/S0009838810000194. JSTOR 40984834. Rescript of Constantine.
^ Pohlsander, Hans A. (1996). The Emperor Constantine. London: Routledge. p. 80. ISBN 0-415-13178-2. Retrieved from " 30ne hundred years, from 201 to 300 This article needs additional citations for verification. Please help improve this article by adding citations to reliable sources. Unsourced material may be challenged and removed.Find sources: "3rd century" – news – newspapers – books – scholar – JSTOR (March 2019) (Learn how and when to remove this message)
Millennia
1st millennium
Centuries
2nd century
3rd century
4th century
Timeline
2nd century
3rd century
4th century
4th century
State leaders
2nd century
3rd century
4th century
Decades
200s
210s
220s
230s
240s
250s
260s
270s
280s
290s
Categories: Births – Deaths
Establishments – Disestablishments
vie
Eastern Hemisphere at the beginning of the 3rd century AD.
Map of the world in AD 250.
Eastern Hemisphere at the end of the 3rd century AD.
The 3rd century was the period from AD 201 (represented by the Roman numerals CCI) to AD 300 (CCC) in accordance with the Julian calendar. In this century, the Roman Empire saw a crisis, starting with the assassination of the Roman Emperor Severus Alexander in 235, plunging the empire into a period of economic troubles, barbarian incursions, political upheavals, civil wars, and the split of the Roman Empire through the Gallic Empire in the west and the Palmyrene Empire in the east, which all together threatened to destroy the Roman Empire in its entirety, but the reconquests of the seceded territories by Emperor Aurelian and the stabilization period under Emperor Diocletian due to the administrative strengthening of the empire caused an end to the crisis by 284. This crisis would also mark the beginning of Late Antiquity. While in North Africa, Roman rule continued with growing Christian influence, particularly in the region of Carthage. In Persia, the Parthian Empire was succeeded by the Sassanid Empire in 224 after Artdashir I defeated and killed Artabanus V during the Battle of Hormozdgan. The Sassanids then went on to subjugate many of the western portions of the declining Kushan Empire. In Africa the most significant event was the rise of the Aksumite Empire in what is now Ethiopia, which experienced significant military expansion and became a major trading hub in northeast Africa.[1] In China, the chaos that had been raging since 189 would ultimately continue to persist with the decisive defeat of Cao Cao at the Battle of Red Cliffs in 208, which would increasingly end the hopes of unification and lead to the tripartite division of China into three main empires: Shu, Wu, and Wei, colloquially known as the Three Kingdoms period, which started in 220 with the formal abdication of Emperor Xian of Han to Cao Cao's son, Cao Pi, thereby founding Wei, which would go on to conquer Shu in 263, but would ultimately be united again under the Jin dynasty, headed by the Sima clan, who would usurp Wei in 266, and conquer Wu in 280. In other parts of the world, Korea was ruled by the Three Kingdoms of Korea, Japan entered the Kofun period and the Southeast Asian mainland was mostly dominated by Funan, the first kingdom of the Khmer people. In India, the Gupta Empire was on the rise towards the end of the century. In Pre-Columbian America, the Adena culture of the Ohio River valley declined in favor of the Hopewell culture. The Maya civilization entered its Classic Era. After the death of Commodus in the late previous century the Roman Empire was plunged into a civil war. When the dust settled, Septimius Severus emerged as emperor, establishing the Severan dynasty. Unlike previous emperors, he openly used the army to back his authority, and paid them well to do so. The regime he created is known as the Military Monarchy as a result. The system fell apart in the 230s, giving way to a fifty-year period known as the Military Anarchy or the Crisis of the Third Century, following the assassination of the 28-year-old emperor Severus Alexander (the last emperor of the Severan dynasty), where no fewer than twenty emperors held the reins of power, most for only a few months. The majority of these men were assassinated, or killed in battle, and the empire almost collapsed under the weight of the political upheaval, as well as the growing Persian threat in the east. Under its new Sassanid rulers, Persia had grown into a rival superpower, and the Romans would have to make drastic reforms in order to better prepare their state for a confrontation. These reforms were finally realized late in the century under the reign of Diocletian, one of them being to divide the empire into an eastern and western half, and have a separate ruler for each. The Baths of Caracalla The Kingdom of Funan reaches its zenith. The Goths move from Gothicandza to Ukraine, giving birth to the Chernyakhov culture. Menorahs and Ark of the Covenant, wall painting in a Jewish catacomb, Villa Torlonia (Rome), are made. The Coptic period begins. Siddhartha in the Palace, detail of a relief from Nagarjunakonda, Andhra Pradesh, India, is made. Now kept at National Museum, New Delhi. Two statuettes, Jonah Swallowed and Jonah Cast Up, of a group from the eastern Mediterranean, probably Asia Minor, are made. Now kept at The Cleveland Museum of Art, Ohio. The Magerius Mosaic is made. Now kept at the Sousse Archaeological Museum, Tunisia.[2]
Early 3rd century: Buriat in catacombs becomes commonplace.
208: The Chinese naval Battle of Red Cliffs occurs.[3]
211–217: Caracalla, Roman Emperor.
212: Constitutio Antoniniana grants citizenship to all free Roman men.
212–217: Baths of Caracalla.
220: The Han dynasty comes to an end with establishment of the Three Kingdoms in ancient China.[4]
220–280: The Three Kingdoms period.[5]
222–235: Alexander Severus, Roman Emperor.
Rock relief of Artdashir I receiving the ring of kingship by the Zoroastrian supreme god Ahura Mazda.
224: Artdashir I of the Sassanid dynasty conquers the Parthian empire at the Battle of Hormozdgan.
230–232: Sassanid dynasty of Persia launches a war to reconquer lost lands in the Roman east.
234: Zhuge Liang dies of illness at the standoff of Wuzhang Plains.
235–284: Crisis of the Third Century shook the Roman Empire.
241: The Kingdom of Hatra dissolved after the Fall of Hatra to Persia 244: Battle of Xingshi in China.
258: Valerian's massacre of Christians.
260: Roman Emperor Valerian I is taken captive by Shapur I of Persia.Political map of China in 262 AD
263: Cao Wei conquers the Shu Han Kingdom.
266: The Jin dynasty is founded after the overthrow of the Cao Wei dynasty by Sima Yan.
280: The Jin dynasty reunites China under one empire after the conquest of Eastern Wu.
284–305: Diocletian, Roman Emperor.
291–306: The War of the Eight Princes, a civil war by the Sima Clan in China.
293: Emperor Diocletian forms the Tetrarchy in Rome.
300–538: Kofun era, the first part of the Kofun period in Japan.
Late 3rd century – early 4th century: Good Shepherd, Orants and Story of Jonah, painted ceiling of the Catacombs of Marcellinus and Peter in Rome, is made. For a more comprehensive list, see Timeline of historic inventions § 3rd century.
Sarnath becomes a center of Buddhist arts in India.
Diffusion of maize as a food crop from Mexico into North America begins.
^ "Aksum | History, Map, Empire, & Definition | Britannica". www.britannica.com. 2024-11-29. Retrieved 2024-12-03.
^ Bomgardner, David L. (2013). The Story of the Roman Amphitheatre. Routledge. p. 211. ISBN 9781134707393.
^ McNab, Chris (2017). Famous Battles of the Ancient World. Cavendish Square Publishing, LLC. p. 74. ISBN 9781502632456.
^ "Han dynasty | Definition, Map, Culture, Art, & Facts". Encyclopedia Britannica. Retrieved 17 March 2019.
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Este prato tradicional português é uma verdadeira celebração da culinária nacional. As caras de bacalhau, com a sua textura delicada e sabor único, são cozinhadas de forma a realçar o seu aroma e suculência. Gostou da sugestão de receita? Para mais receitas clique aqui. Bom apetite! Caras de bacalhau com todos 6 caras de bacalhau 6 batatas 6 cenouras 1 couve portuguesa grande 1 cebola 4 dentes de alho 6 Ovos Azeite q.b. Vinagre q.b. Sal e pimenta q.b. Demolhe atempadamente as caras de bacalhau em água. No dia, arranje a couve e descaasque as batatas e as cenouras. Coza os ovos durante 12 minutos, depois da água começar a ferver. Coza também a couve, as cenouras e as batatas. Num tacho à parte, coze as caras de bacalhau juntamente com a cebola descaascada. No final, refriquite os temperos. Depois de escorridos, coloque o bacalhau e os legumes cozidos numa travessa. Descaasque os dentes de alho e corte em lâminas. Coloque um pouco de azeite num tacho, junte o alho e deite refogar até ficar dourado. Adicione um pouco de vinagre, mexa, retire do lume e deite sobre as caras de bacalhau e os legumes. Sirva quente.