

3RD CLASS DELICIOUS RECIPE BOOK

(The Recipes....not the book!)



Lara's Super Sushi!

Ingredients: 2 cups of rice, 1 tablespoon sushi vinegar, 1 pack smoked salmon, 1 pack seaweed sheets, pinch salt, sour cream.

Tools needed: rice cooker, chopping board, knife, spoon, big bowl, cling film.

Method:

- 1. Cook rice till ready.*
- 2. Once ready add vinegar and salt.*
- 3. Mix rice till well combined.*
- 4. Transfer rice to big bowl and wrap in clingfilm. Leave for 1 hour.*
- 5. Place 1 sheet of seaweed on chopping board.*
- 6. Spread some rice on seaweed.*
- 7. Chop salmon and lay in middle of rice.*
- 8. Dollop sour cream on salmon.*
- 9. Roll sheet into 1 long roll.*
- 10. Chop roll into small rolls or circles. Enjoy!!*

Top tips!

- 1. You can serve your sushi with soy sauce or wasabi.*
- 2. For a vegan you can add carrot and egg instead.*



The fantastic sandwich

By Aishwarya

Equipment Needed: plate, napkin, gas hob spoon , pan, knife, plate.

Ingredients: tomato sauce ,bread knife , spoon,cheese.

- 1. Firstly turn on the gas hob .*
- 2. Secondly put the pan on the gas hob.*
- 3. Carefully put two slices of bread on the gas hob.*
- 4. Take a plate and place the bread on to it*

Top tip

If you like you can add some flavour to it .



Eddie's ham 'n' cheese sandwiches

Ingredients: bread, ham, cheese, bread knife

Tools: toaster, chopping board, bread knife

Method:

1. First you take out the ingredients.
2. Then place the bread on the chopping board.
3. Put the bread in the toaster.
4. After when the toaster got to two take it out of the toaster.
5. Then toasted bread beside each other.
6. Place the ham and cheese on one piece of bread.
7. Finally, place the other slice of bread on top and enjoy.

Top tip:

Do not turn the toaster heat over two.



Harry's delicious rice krispie cakes.

Equipment Needed: Pot, bowl, bun cases, stove, spoon, table, kettle, wooden, spoon

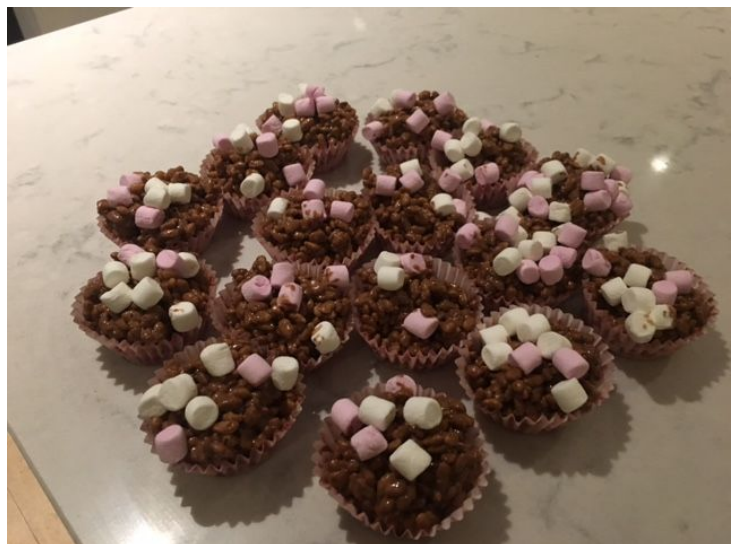
Ingredients: 200g of chocolate, 400g of rice krispies

Method:

1. Boil some water in the kettle.
2. When the water is finished boiling, pour the water into the pot.
3. Put the pot on the stove and heat the stove.
4. Get a big bowl and put it on the pot.
5. After that get the chocolate and break it up into pieces in the bowl.
6. Wait until the chocolate is melted.
7. When the chocolate is melted take the bowl off the pot.
8. Pour the rice krispies into the bowl.
9. Mix the rice krispies and the chocolate with a wooden spoon.
10. Get the spoon and scoop the rice krispies into the bun cases.
11. Allow the buns to set for 1-2 hours.
12. Finally enjoy the rice krispies cakes.

Top tip

You can add marshmallow if you want to make it more delicious.



Aadhya's delicious Gulab Jamun

Equipment: needed pan, deep pan, gas hob, plate, spoon.

Ingredients: 250g of gulab jamun powder, $\frac{1}{3}$ of a pan of oil, 250 g of sugar, 250g of water, 150ml of milk

Method:

1. Firstly pour the gulab jamun powder into a bowl.
2. Secondly pour the milk into the bowl and make it into a dough.
3. Next make the dough into round balls, about 2cm in size.
4. Then place $\frac{1}{3}$ of the oil into a deep pan and heat it.
5. After that place the dough balls in the heated oil pan.
6. When the balls have turned golden brown colour, carefully take them out with a spoon and place it on a plate.
7. When that's done make some sugar syrup in a separate pan.
8. To make sugar syrup you would need 250 g of sugar and 250 g of water, mix it with a spoon and stir it.
9. After that place the dough balls in the sugar syrup and leave it over night.

TOP TIP: make sure the dough balls are smooth.



Oliver's basic ham sandwich

Ingredients: any bread, any ham

Tools: your hands a counter or a table and plate

Method:

- 1. Firstly get two slices of any bread.*
- 2. Next place one of them on your counter or table.*
- 3. Next get any type of ham and carefully place it on the first slice of bread.*
- 4. Finally place the last slice of bread on your first slice of bread and your slice of ham and put it on a plate and enjoy.*

TOP TIP always ask an adult first.

Jac's Jumbo Jammy Dodgers

Tools: bowl, measuring jug, tray, oven,

Ingredients: 250g flour, 100g sugar, 200g butter.

Method:

1. First, place your bowl in front of you and pour 250g of flour into your bowl
2. Next, pour your sugar into your bowl and shake the bowl around to cover your flour.
3. Then, get your 200g of butter and place it in the oven for 30 sec. Take it out again and pour over the flour and stir.
4. After that, mix with your hands and break away all the lumps.
5. When that is done, make little balls in the palm of your hands and stick your thumb in the middle of them.
6. Finally, place your dough on your tray and put in the oven for 15-20 min.
7. When that is done enjoy!



THE PERFECT SANDWICH
BY CALLUM SMITH FRENCH

TOOLS: KNIFE, PLATE, TABLE

INGREDIENTS: TWO SLICES OF BREAD, BUTTER, ONE SLICE OF HAM, A SLICE OF CHEESE, SOME MAYONNAISE.

METHOD

- 1. TAKE A SLICE OF BREAD.**
- 2. SPREAD BUTTER ON IT.**
- 3. THEN PLACE THE HAM AND CHEESE ON TOP.**
- 4. SQUEEZE SOME MAYONNAISE AND PUT THE OTHER PIECE OF BREAD ON TOP.**
- 5. PUT THE OTHER PIECE OF BREAD ON TOP**

TOPTIP

YOU CAN ADD ANY INGREDIENT YOU WANT

MISHA'S MAGNIFICENT FRENCH TOAST!!!

TOOLS:

GAS HOB/COOKER,
BOWL,
WHISK/FORK,
PLATE,

INGREDIENTS:

2 EGGS,
SLICE OF BREAD,
NUTELLA,
1 BANANA,
2 STRAWBERRIES,
OIL,
TISSUE



1. FIRSTLY, CRACK TWO EGGS INTO THE BOWL AND BEAT THEM RAPIDLY. MAKE SURE THERE ARE NO SHELLS.
2. SECONDLY, ADD ONE SLICE OF BREAD INTO THE BOWL. MAKE SURE THE EGG IS WELL BEATEN.
3. NEXT, MIX THE BREAD AROUND THE BOWL WITH YOUR HAND AND FLIP IT OVER AND REPEAT.



4. NOW, POUR A LITTLE BIT OF OIL ON TO A TISSUE AND WIPE THE PAN WITH THE TISSUE.



5. AFTER THAT, PUT YOUR EGGY SLICE OF BREAD ON THE HOT PAN AND PUT THE PAN ON THE COOKER. COOK IT FOR 1-2 MINUTES AND FLIP AND REPEAT.

6. FINALLY, PUT IT ON YOUR PLATE AND *enjoy!*

TOP TIPS:

YOU CAN MAKE A SANDWICH OUT OF FRENCH TOAST WITH BANANAS, STRAWBERRIES AND NUTELLA!



Alex's amazing Scrumptious pizza

Equipment Needed:

Microwave
spoon

Ingredients:

2 spoons of tomato sauce,
Mushroom,
Dough,
Cheese

Method

1. First take the dough and flatten the dough till it is 1 cm tall.
2. Secondly take your plate and set the dough on it.
3. After that take your spoon and tomato sauce and use your spoon to scoop 2 spoons and pour it onto the pizza.
4. Next scatter cheese onto every space.
5. Now carefully put your pizza into the microwave and set it to 100 °C° and set your timer to 6 min.
6. Finally when your pizza is ready take it out slowly and enjoy your scrumptious pizza.

Top Tip;

I suggest to put pepperony , pineapple , mozzarella , parsley and ham.

If you are vegetarian you can put mozzarella , parsley if you want.

Example

Beef And tomato Stew!!



Equipment needed: wok, stock pot, knife

Ingredients: tomato, beef, salt, onion, spring onion, oil, ketchup, hot water, potato, ginger, cinnamon, star anise.

Method:

1. Cut the beef into small pieces.
2. put hot water into the wok.
3. Clean the beef with water.
4. put beef into the wok.
5. Cut the spring onion, ginger, potato, onion into small pieces.
6. cut the tomato and another potato into bigger pieces.
7. Put everything you cuted on step five in to the wok.
8. Add the tomato and the rest of the potato into the wok.
9. Add everything into the stock pot when everything is soft.
10. When you put it into the stock pot make it small fire.
11. put cinnamon into the stock pot.
12. Put ketchup into the stock pot.
13. Put ginger into the stock pot.
14. Put star anise seed in it.
15. Put salt in it.
16. Close the lid for a hour and wait.
17. ENJOY!!!!!!!

TOP TIP!

You can put vegetables on it to make it look and taste better.

By Zixuan Wang

The Delicious Chocolate Sandwich!

Tools: knife, plate, napkin, oven and jug.

Ingredients: 2cm nutella, 10 maltesers , 15 smarties, milk chocolate and 2 slices of bread.

Method:

- 1. First put your plate on the table.*
- 2. Next place one of the pieces of bread on the plate.*
- 3. Then spread 1cm thick of nutella on the bread.*
- 4. After that place 7 maltesers on top of the nutella and spread them out.*
- 5. Then put half a cm thick of nutella on the maltesers.*
- 6. When your done place all 15 smarties on the nutella.*
- 7. Then, put the other piece of bread on top of it.*
- 8. Then put two maltesers for eyes.*
- 9. Next take your last malteser and put it as a nose.*
- 10. Finally spread your last half cm of nutella so it looks like a smile.*



Top tip

If you like chocolate you can melt some milk chocolate in a jug in the microwave for 2 minutes to melt the chocolate . Then dip your sandwich in the chocolate. Enjoy!

Eric's oat biscuits

Ingredients: 200 grams of oats, chocolate, 50 grams of sugar, baking powder.

Tools: 1 bowl, oven, 1 baking tray, 1 spoon, clear work space.

Method:

1. Firstly pour the oats into a big bowl.
2. Secondly, carefully pour the milk on top of the oats.
3. After that put the sugar and the baking powder on top of the oats.
4. Mix it up until you can not see the oats anymore.
5. Pour the batter on the baking tray.
6. Preheat the oven for ten minutes and then bake for 20-30 minutes.
7. Enjoy your creation!

Top Tip:

You can add some chocolate in the batter.

LUKAS' DELICIOUS DUMPLINGS

INGREDIENTS:

PORK MINCE,
HALF SPRING ONION,
100G FLOUR,
100ML WATER

TOOLS:

TEASPOON,
PAN,
2 BOWLS,
SHARP KNIFE,
ROLLER,
PLATE

METHOD:

1. FIRST ADD THE WATER AND FLOUR TOGETHER IN A BOWL AND MIX UNTIL IT'S ALL STUCK TOGETHER. THIS IS FOR THE DOUGH.
2. NOW PUT TINFOIL OVER THE BOWL AND LEAVE IT OUT FOR TWO HOURS.
3. THIRDLY CHOP THE ONION INTO BITS, AND MIX IT IN A BOWL WITH THE MINCE.
4. WHEN THE DOUGH IS READY, CUT IT INTO SMALL BITS ABOUT 1 CM THICK AND 2 CM WIDE. THEN ROLL IT SO IT IS ABOUT AS THIN AS A PANCAKE.
5. WHEN THAT IS DONE PUT A TEASPOON FULL OF THE MINCE AND ONION IN THE MIDDLE OF THE DOUGH.
6. PINCH THE SIDES OF THE DOUGH TOGETHER.
7. NOW PUT THE DUMPLINGS ONTO A PAN AT 120°C AND WAIT UNTIL THE BOTTOM IS CRISPY.
8. ENJOY!

TOP TIP:

IF YOU LIKE VINEGAR ADD SOME.

EXAMPLE FROM START TO END:



I HOPE IF YOU MAKE



THIS YOURSELF.



YOU WILL LIKE IT.

GIOVI'S OMELETTE WITH TOAST

Equipment Needed:

PAN

PLATE

FORK

TOASTER

Ingredients

2 EGGS

1 SLICE OF BREAD

OIL

METHOD:

- 1.** First crack the 2 eggs onto a plate.
- 2.** Next whisk the eggs well with a fork.
- 3.** Then pour the cracked eggs into the pan.
- 4.** Maybe put on a timer for 1 min.
- 5.** When your timer goes off flip the omelette with a flipper.
- 6.** Do the same thing again.
- 7.** Then put the omelette on plate.
- 8.** Toast the bread.
- 9.** Then enjoy your omelette with toast!!!



TOP TIP

IF YOU ARE YOUNG ASK YOUR PARENTS TO HELP YOU WITH THE COOKING!!!

You can add whatever you want to make it more DELICIOUS.

Victoria sponge delight

Equipment needed:

2 sandwich tins

Large bowl

Cooling rack

Plate.

Ingredients:

4 eggs

225 caster sugar

225g self raising flour

2 tsp of baking powder

Spread or butter at room

Temperature.

Method:

1. Preheat oven to 180 °C
2. Grease and line 2x20 cm sandwich tins.
3. Break eggs into large bowl then add sugar, flour, baking powder and baking spread or butter
4. Mix everything together until well combined with an electric hand mixer be careful not to over mix.
5. Divide mixture evenly between the tins and gently smooth the surfaces of the cakes.
6. Put the tins on the middle shelf of the oven and bake for 25 mins.
7. Remove from oven too cool on to a cooling rack. Let cool completely.
8. To assemble the cakes : Place one cake upside down onto a plate and spread with plenty of jam.
9. Top with the second cake and sprinkle with caster sugar

Top Tip

You can put whipped cream on it too.

If you want you can put fruit on it too.

By Aoise Magdalene Arkins

Yashvi's yummy sandwich

Ingredients: Tomatoes[chopped], Cheese,cucumber[chopped],bread.

Tools: Knife, Plate, Toaster, Bowl, Stool, Cheese, grater, chopping board

- 1.Firstly grate the cheese into a **BOWL**.
2. Secondly **chop** the **cucumber** and **tomatoes** on a **chopping board**.
- 3.Next carefully place two slices of **bread** into a **toaster**.
- 4.After that sprinkle some **cheese** onto one slice of **bread**.
- 5.Then on the other slice of **bread** put **cucumber** and **tomatoes** on it.
- 6.Now place the two slices of **bread** on top of each other.
- 7.Place your sandwich on your **plate**.*Enjoy.*

Top Tip

YOU SHOULD ALWAYS HAVE AN ADULT BESIDE YOU.

Me with my sandwich :) :)



Doireann's delicious spaghetti bolognese

Ingredients:

500g of lean steak mince
400g passata or chopped tomatoes,
1 small onion,
2 cloves of garlic,
1 beef stock pot or stock cube,
water,
Olive oil,
Mixed herbs,
Spaghetti or pasta,
Salt and pepper,

Tools:

a non stick pan,
a pasta pan,
spoon,
sieve,
knife,
hob,
bowl / plate,



How to make your spaghetti bolognese

1. First turn on your hob on a medium - high heat and put your pan on.
2. Next carefully put your mince beef into your pan. Stir the mince beef till the beef is brown. This will take about 5 - 10 minutes.
3. Then cut up your onion with your knife into small pieces. Add your onion to your mince beef.
4. After you add your onion get your stock pot and carefully put it into the pan.
5. Next add 1 cup of water slowly and mix together.
6. Then pour your 400g of your chopped tomatoes or passata into the pan.
7. Next add 1 tablespoon and a half of mixed herbs and some salt and pepper and mix them together in the pan.
8. Finally take your pasta pan and fill it up with boiling water and cook your pasta.

Top tip

To add a bit more flavour add some cheese on top of your spaghetti bolognese.



Max's Wrap

Equipment needed: can opener, knife, plate, bowl, fork

Ingredients: Tuna, pringles, mayonnaise, wrap

Method:

1. First get tuna can.
2. Get can opener and carefully open the can.
3. Get bowl and put tuna and mayonnaise in bowl.
4. Now get the fork and mix rapidly.
5. Place tuna in wrap.
6. Now fold one side to the other.
7. Finally decorate with pringles and eat.

Top tip: You can mix different pringles to get better taste.

