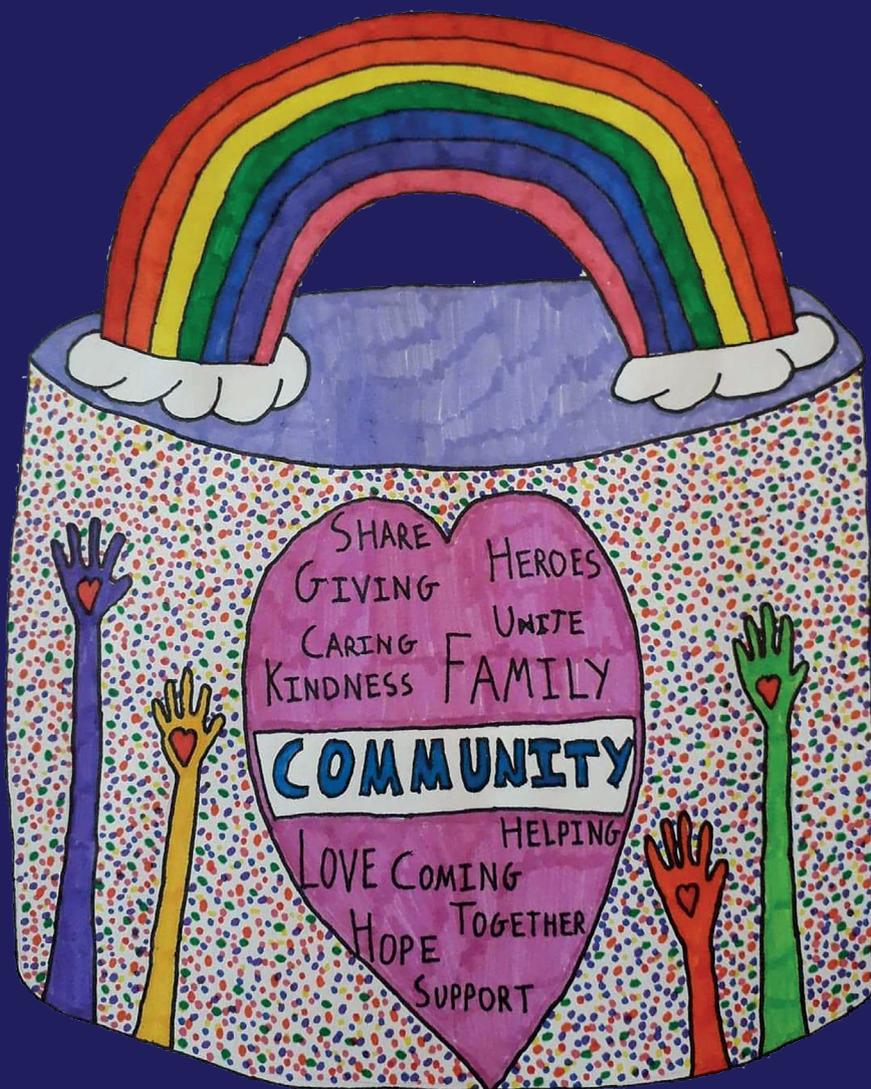


THE HAMBLE SCHOOL COOKING TOGETHER



PUBLISHED BY THE HAMBLE SCHOOL IN ASSOCIATION WITH



THE HAMBLE SCHOOL

COOKING

TOGETHER

Stay Safe and
Keep Cooking...



CONTRIBUTIONS FROM
**STUDENTS, STAFF &
THE LOCAL COMMUNITY**

› PUBLISHED BY THE HAMBLE SCHOOL ›

© Copyright The Hamble School 2020

First edition published in July 2020

The Hamble School has asserted the right to be identified as the author of this work in accordance with the Copyright, Designs and Patents Act 1988.

All rights reserved. No part of this publication may be reproduced, stored in a retrieval system, or transmitted in any form or by any means, electronic, mechanical, photocopying, recording or otherwise, without the prior permission of the copyright owner.

Some images have been used for illustration purposes and sourced from Pixabay:
<https://pixabay.com>

Cover graphic design: Emily Cunniam (Year 9)

Back cover graphic design: Honor & Hope Charlton (Year 9)

Design and layout: Mrs L Wrench, Graphic Designer, The Hamble School

Published in the UK by:

The Hamble School
Satchell Lane
Hamble
Southampton
SO31 4NE

Tel: 023 8045 2105
general@thehambleschool.co.uk
www.thehambleschool.co.uk

Follow us on Twitter:
<https://twitter.com/TheHambleSchool>

FOREWORD

There's an old saying:
'When life gives you lemons, make lemonade'.

It has been a strange and challenging four months for everyone in the wider Hamble community and this book is a great example of how the children (and adults) in our community have tried to make the best of the situation we have found ourselves in. I am sure that some of the recipes in this book have been submitted by people experienced in cooking; I am equally sure that some of these recipes will have been submitted by children who have used the last four months to develop this crucial skill. Together, they make a fantastic recipe book with something for everyone.

Early into lockdown, Mrs Bone had the wonderful idea of producing a recipe book to collate all of the amazing recipes that she was receiving from the students at our school and Mrs Valleley thought we should involve the local primary schools too.

I thought it was a great idea three months ago but I had no idea that the finished product would be such an amazing piece of work. I am sure that you will all enjoy it as much as I have.

If you are reading this, then it is likely that you enjoy cooking and you know someone that has a recipe in this book. You will not be disappointed. This cookbook contains plenty of classic dishes, like spaghetti bolognese, chilli con carne and cottage pie. I look forward to trying some of these to see how they compare to the recipes I currently use. I've already tried making the loaded potato skins (Jessica Seaman, Year 8), omelette wrap (Mateusz Salon, Year 9) and carrot cake (Natasha Obiajunwa, Year 7) for my children and would thoroughly recommend them. Banana bread is a

favourite in our house so I'm looking forward to trying this one too (Hope Charlton, Year 9).

One of the great pleasures of cooking is trying out new recipes and there are also plenty of these too in this book. The chicken chorizo traybake (Thomas Davies, Year 7), Kuglóf (Andras Smith, Year 8), key lime pie meringue roulade (Amelia Nicholson, Year 11), and chocolate and jam slices (Bella and Sonny Deacon, Hamble Primary School) all look delicious and I can't wait to attempt these over the summer holiday.

I would like to thank the students, staff and local community for their contributions to the cookbook. Special thanks to Mrs Bone for the wonderful idea, Mrs Valleley and Mrs Jenvey for their help and involvement in collating and organising the recipes, and Mrs Wrench for designing the cookbook.

I hope that you all enjoy this book as much my family and I intend to. Have a wonderful holiday trying out all of these wonderful recipes – I'd love to hear all about it when we come back to school this September.

With my best wishes,



Mr A Govan – Headteacher BA (Hons), MA Ed.

The Hamble School – *Achieving Excellence Together*

Acknowledgements

We would like to thank

MRS S BONE

for her invaluable time and enthusiasm in bringing
together the recipes in this book.

Without her idea, this book would not
have been possible.

THANK YOU SO MUCH!



MAIN MEALS

SPAGHETTI BOLOGNAISE

ABIGAIL McGAW – YEAR 7

Ingredients

- 200grms minced beef
- 1 onion
- 50grms mushrooms
- 400gm tin of chopped tomatoes
- 2 carrots
- 1 Oxo cube
- Pinch oregano or mixed herbs
- 1tblsp tomato puree
- 1 clove garlic
- Salt and pepper



Method

1. Chop onion finely. Peel and crush the garlic clove .
2. Wash and chop mushrooms and peel and dice the carrots.
3. Place minced meat in a saucepan and brown over a high heat.
4. Add the onions, garlic and mushrooms. Fry for 4 minutes.
5. Add the tinned tomatoes with their juice.
6. Crumble in oxo and stir. Add herbs, tomato puree, salt and pepper.
7. Bring to the boil and then reduce heat to allow sauce to simmer gently for 20 minutes.
8. Stir frequently. Add a little boiling water if the sauce becomes thick or sticks to the bottom of the pan.
9. Cook your favourite pasta and serve with the Bolognese sauce.

SMOKED SALMON PASTA

CHLOE KEATING – YEAR 7

Ingredients

- ½ tbs light olive oil
- 375g dried tagliatelle or linguine pasta
- 125g packed smoked salmon chopped
- 3 tbs chopped parsley
- 200ml carton half fat creme fraiche
- ½ of the juice from a lemon
- Broccoli, sugar snap peas, or green beans
- Salt and pepper
- Grated parmesan or hard Italian cheese

Time: 20 minutes • Serves: 4 people



Method

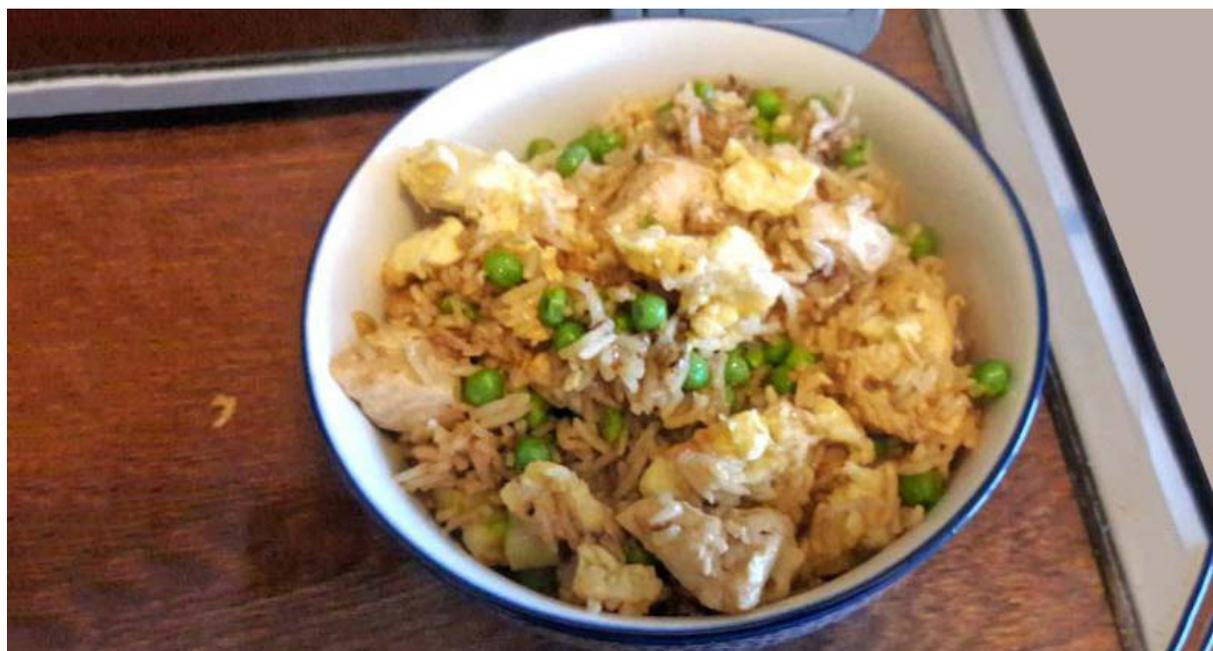
1. Bring a large pan of water (3/4 full) to the boil with a pinch of salt. Add the pasta and cook according to the packet instructions.
2. Put about 2cm height of water in a steamer pan and steam the green vegetables for approximately 6 minutes, until cooked to your liking.
3. Put a small saucepan on a low heat, pour the creme fraiche into the pan. Add the salmon and stir to combine this sauce.
4. After three minutes check to see if the salmon is opaque, stir the mixture once more, then turn off the heat.
5. Add half of the lemon juice and all of the parsley to the sauce.
6. When the pasta is cooked, drain the water off then pour the sauce onto the pasta and stir to combine.
7. Serve the pasta and green vegetables. Grate a little cheese over the pasta. If you wish you may add a touch of lemon juice and seasoning to the vegetables.

CHINESE CHICKEN FRIED RICE

FREDDIE BURNISH – YEAR 8

Ingredients

- 100 ml Oil
- 4 Eggs
- Pinch of salt
- 200g Chicken
- 400g Cooked rice
- 150g Frozen peas
- 50ml Soy Sauce
- 20g Spring Onions



Method

- Heat Wok for 5mins.
- Add the oil, stir in the eggs then move once eggs are fried (careful the wok gets very hot).
- Heat Wok again until smoking hot and pour in oil.
- Add chicken and fry.
- Add the rice & fry until brown then set to one side to crisp up a bit
- Add the peas and fry.
- Stir in sauce.
- Add the cooked eggs and toss around in the wok.
- Add spring onions then plate up.

**We tried to eat with chop sticks, it didn't work and was messy 😊
Eat with prawn crackers on the side and enjoy!**

MEL'S KIWI MINCE & CHEESE FAMILY PIE

MELISSA TAUKIRI

Ingredients

- 2 x ready rolled flaky pastry
- 750g 5% beef mince
- 1 onion
- 1 x beef stock cube (or pot)
- 1 x Vegetable stock cube (or pot)
- 1 tablespoon beef gravy granules
- Water
(as needed to make thick gravy)
- Cheese of choice
(Cheese slices and cheddar are both good options)



Method

- Fry onions until soft and translucent, add beef mince and cook until browned stirring occasionally. Once browned add dry stock cubes/pots straight to pan and moisten with a splash of water to mix. Once mixed add gravy granules (add more if you need too) and extra water to make a thick gravy. Leave to simmer for gravy to thicken-5 to 10 mins should be enough.
(If you have time you can make the meat filling earlier in the afternoon and let it cool for a bit, but it's okay to pop it straight on the pastry if it's still warm too.)
- Follow the pastry handling instructions on the box. Once unrolled and ready place one pastry sheet on a greased pie dish and gently prod into place before cutting off excess pastry (if there are any uncovered edges use offcuts of pastry to fill the gaps).
- Place mince filling in dish and top with cheese. Place second pastry sheet on top and once again cut off excess pastry. Using a knife/fork/finger press down along the edge of the dish to seal the two pastry sheets together. Cut two small holes in the top centre of the pie.
- Cook at 180 degrees until pastry is a nice golden brown (usually 20-30mins). Serve with mash and your favourite vegetables. **ENJOY!**

CHICKEN KORMA

LAYLA PROCTER – YEAR 7

Ingredients

- 1 chopped onion
- Tbsp of olive oil
- 2 cloves of garlic
- 2 tsp medium curry powder
- 1 tsp turmeric
- 1 tsp of sugar
- 1 tin of coconut milk
- 4 chicken breasts
- A pinch of salt and pepper
- Half bag of spinach
- Tbs of plain flour
- Dash of milk



Serve with naan bread



Method

- Brown off onion in the oil with the chopped garlic, add curry powder and turmeric.
- Stir in diced chicken and cook for 10 minutes.
- Empty a full tin of coconut milk to the ingredients and stir.
- Add sugar, salt and pepper and cook for a further 10 minutes.
- To thicken the sauce, mix plain flour and milk to form a paste and then add to the curry to thicken.
- Add spinach (optional).
- Then serve with rice and naan bread.

VEGETARIAN MEATBALLS

MAISIE ALEXANDER – YEAR 7

Ingredients

- Veggie meatballs
- 1 pepper
- ½ onion
- Can of chopped tomatoes
- Spaghetti
- Oregano
- Salt and pepper
- Garlic bread
- 1 tbsp of olive oil



Method

1. Preheat oven to 190°.
2. Chop pepper and onion.
3. Bake meatballs for 20 mins and put water on to boil for spaghetti.
4. Heat olive oil in wok and cook onion and pepper until soft.
5. Put garlic bread in oven for 15 minutes.
6. Cook spaghetti for 12 minutes.
7. Add chopped tomatoes and oregano to the wok. Season with salt and pepper. Heat for 5-7 mins.
8. Drain spaghetti and remove meatballs from oven and stir into wok.
9. Serve it with the garlic bread.

OMELETTE WRAP

MATEUSZ SALON – YEAR 9

Ingredients

- 2-3 eggs (3 makes folding it easier on a medium sized pan)
- Pinch of salt
- Pinch of black pepper
- Flavour ingredient (we used dill)
- Sunflower oil or butter



Method

Step One – Preparations:

- You are going to need to crack the eggs into a bowl or measuring container (as long as it's easy for you to pour the egg out later and so it holds your ingredients nicely).
- After adding the ingredients, whisk them with a fork until the yolk is mixed well with the egg whites.

Step Two – cooking:

- Prepare the pan by adding a not too big of a splodge of butter or sunflower oil into it, and set it on a medium heat.
- Pour the mixture into the middle of the pan, making sure that it is spread over the whole surface of the pan.

- Wait for the mixture to cook slightly on the bottom, but so the top of it is still liquid-ish.
- Once that happens, check if you are able to lift one of the edges of the omelette – if you can't, wait a bit or try to lift it once more – if you succeed, slowly fold the omelette a small fraction of the pan, then leave it for about 10 seconds and repeat until you get to the end.
- Make sure to leave it in the pan for about half a minute to cook a little, and after that take it off the pan.
- Now you can decorate your omelette wrap however you wish, I ended up using parsley and dill to decorate the top.

Bon appetit 😊

SALMON AND ASPARAGUS RISOTTO

MRS BURDEN – LSA

Ingredients

- 2 salmon fillets
- 1 white onion diced
- 400 grams risotto rice
- 180 grams asparagus chopped into 2cm chunks
- 4 garlic cloves grated
- 125ml white wine
- 2 veg stock cubes making 1.5litres of stock
- 70 grams parmesan cheese grated(optional)
- 40 grams flat-leaf parsley, chopped
- 1 lemon zested and juiced

Serves 4, generously

Peas can be used as alternative to asparagus.



Method

1. Pre-heat the oven to 200°/180° fan/ gas mark 6
2. Add 1tbsp olive oil to a pan over a medium heat and cook the onions for 10 minutes approx until sweet and translucent.
3. Add the garlic and cook for further 5 minutes.
4. Add the rice and coat in the onion garlic mixture almost toasting the rice.
5. Then pour in 125ml white wine and boil until the liquid evaporates.
6. Place the salmon fillets in the oven cooking 10-12 mins approx.
7. Begin to add the stock gradually over the course of 20 minutes, stirring with the rice.
8. Add in the asparagus spears (or peas) and leave to cook for 2 mins add water if needed.
9. Remove the salmon from oven and flake chunks of the cooked salmon into the risotto, leaving any skin.
10. Add parmesan if you like, turn off the heat and stir gently.
11. Garnish with black pepper, parsley, lemon zest and juice.

PEPPER AND BEAN CHILLI

MRS BARTON – PASTORAL TEAM

Ingredients

- 1 tbsp olive oil
- 1 onion, chopped
(I like to use red onion)
- 350g pepper, deseeded and sliced
(I use 1 red, 1 green and 1 yellow)
- 1 tbsp ground cumin
- 1 tbsp chilli powder
- 1 tbsp sweet smoked paprika
- 400g can kidney bean in chilli sauce
- 400g can mixed salad bean
(or any mixed bean)
- 400g can chopped tomato

Serve with:

- Rice
- Grated mature cheddar
- Sour cream

Super easy method

1. Heat the oil in a large pan. Add the onion and peppers and cook for 8 mins until softened. Tip in the spices and cook for a further minute.
2. Tip in the beans and tomatoes, bring to the boil and simmer for 15 mins or until the chilli is thickened. Season if desired then serve hot.

Easy, healthy & delicious! 😊



TYPHOON PASTA

MRS EMMETT-CALLAGHAN – HEAD OF YEAR 9

Ingredients & Method



Enough **cooked** pasta to feed your family.

Tin of cream of tomato soup/Chicken and mushroom soup/other.

Then, ANYTHING from your cupboard... My favourites are:

- Tin of tuna
- Half jar of peppers
- Tin of sweetcorn

Add some sautéed onions if you wish too. Mix and season in a baking dish, sprinkle with cheese and bake for 20 minutes.

Last up, PASTA! We made this for the first time ever last weekend!

Ingredients:

- 185g of plain flour
- 2 eggs

Sift a dome of flour and make a well in the middle. Add the eggs to the well and gradually start bringing in the flour into the eggs, using your fingertips, making sure to not split the flour ring! Eventually you will have a more solid ball that you can begin to knead. Keep kneading until you can push your finger into the ball and remove it, without anything sticking to your finger.

If you don't have a pasta machine, divide the pasta ball up into smaller sizes and roll out by hand, as thinly as you can, before cutting.

We used a pasta machine to make Tagliatelle and simmered the pasta for 2minutes to cook, before mixing with rose and harissa pesto, peppers, onions and prawns. **Nom!**

HUNGARIAN BEEF STEW WITH GALUSHKA AND CUCUMBER SALAD

NORA GABOR – YEAR 7

Beef Stew Ingredients

- 1.5kg cubed/diced beef
- 2 tbsp oil (for cooking)
- 1 medium pinch black pepper
- 3 diced onions (large)
- 2 tbsp sweet paprika
- 150ml Dry Red Wine
- 1 large clove of garlic minced
- 1 tbsp hot paprika
- 3 tbsp universal vegetable seasoning
- 1 red bell pepper

Method

1. Chop onions, garlic and pepper.
2. Add oil to a large pot.
3. Add onions garlic and pepper.
4. Cook on medium heat until onions turn transparent.
5. Add the meat and turn heat to high.
6. Stir.
7. Add seasoning.
8. Taste. If needed add more seasoning.
9. Turn heat to low. *(if there is no liquid then add 2 cups of cold water.)*
10. Simmer.
11. Stir occasionally or every 10 minutes so that it doesn't burn. *(If needed add water – you want there to be a plenty amount of liquid.)*
12. Cook until meat is cooked.
13. Add red wine and stir.
14. Cook for 20 minutes.



Hungarian Galushka Ingredients

- 500g plain flour
 - 1 egg
 - 1 tsp salt
- Enough water to get a thick pancake batter consistency.

Method

1. Add flour egg and salt in a medium bowl. and let it drop-in.
2. Mix whilst adding water.
3. Boil a pot of water.
4. Use either a pizza sheet with holes or something metal with holes to shape the “dough”.
5. Shape the dough over the water
6. Simmer until cooked about 10 minutes.
7. Then drain and wash with cold water.
8. Dry pot and add oil.
9. And the cooked galushka.

Cucumber Salad Ingredients

- 1 English cucumber
- 100ml Coldwater
 - Vinegar
- 1½ tbsp Sugar
- 1 tsp Salt

Method

1. Peel cucumber and slice thinly.
2. Salt.
3. Leave 10 minutes.
4. Make dressing.
5. Add water, vinegar and sugar in a bowl and mix until sugar is dissolved.



CHILLI CON CARNE

PAIGE SUTTON – YEAR 8

Ingredients

- 1kg beef mince
- 2 large onions
- 2 cloves garlic or 1 teaspoon of easy garlic
- 2 tins chopped tomatoes
- 3 tablespoons gravy powder
- 1 to 3 tablespoons chilli powder or easy chilli
- 1 tablespoon cumin *(optional)*
- 1 tin kidney beans
- 1 packet of frozen mixed peppers



Method

1. Chop the onion and garlic, and add to the pan with the mince, fry until browned. *(I do not add oil to the pan as I feel the beef mince gives off enough of its own juices.)*
2. Drain off the kidney beans, wash and add to the pan. Add the frozen mixed peppers and chopped tomatoes. Add the chilli, depending on how hot you like it, 1, 2 or 3 tablespoons. Add the cumin.
3. Let the chilli simmer then add gravy powder to the mixture to thicken.
4. Serve with rice.

COTTAGE PIE

SAM MOULD – YEAR 9

Ingredients

- 250grms minced beef
- 1 onion
- 1 carrot
- 1 beef oxo
- 1 bayleaf
- 2 teaspoons flour
- ovenproof dish
- ½ kg potatoes
- little milk and margarine
- salt and pepper



Method

1. Pre heat oven to 200°C.
2. Peel and chop onion. Peel and dice carrot. Measure 125mls boiling water.
3. Place mince in a pan and cook over a high heat to brown in its own fat. Stir all the time with a white spoon.
4. Stir in onion and carrot. Crumble in Oxo. Add bayleaf and the 100mls boiling water. Put on a lid and simmer for 20 minutes, stirring often.
5. Put flour in a small bowl. Mix flour to a thin paste with cold water. After 20 minutes add to the mince stirring all the time until it thickens. Pour into ovenproof dish. Spread or pipe the mashed potatoes over the mince.
6. Bake for 25 minutes in the oven.

Method for mashed potatoes

- Peel potatoes and cut into small pieces.
- Put potatoes into a pan and just cover with boiling water.
- Add salt.
- Put on a lid and bring to boil.
- Turn the heat down so that they boil gently.
- After 15 minutes, check with a knife to see if they are soft.
- Drain water and mash with a masher adding milk and margarine to give a fairly soft consistency.

QUICHE MADE YOUR WAY

MRS VINCENT – ENGLISH & MEDIA TEACHER

Ingredients

- 3 eggs
- Tin of macaroni cheese
- Tub of cottage cheese

Additional options:

- Bacon
- Ham
- Chorizo
- Mushrooms
- Peppers
- Onion
- Veg



Vegetable option

Method

1. Pre-heat oven to 180 degrees.
2. Always break the eggs first
(there's nothing worse than egg shell in a meal!)
3. Mix macaroni cheese and cottage cheese with the eggs – make sure it's all mixed in well.
4. Add whatever you like to the mix – mix well.
5. Cook in the oven for 1.5 hours
(until it's nice and golden).
6. For additional flavours – you might want to grate cheese on top and grill it. **ENJOY!**

SAUSAGE CASSEROLE

TAMARA DAVIS – YEAR 7

Ingredients

- 8 sausages
- 1 large onion
- 600g potatoes
- 4 carrots
- 1 beef stock cube



Method

1. Heat the slow cooker to high and place the sausages in the bottom to start to brown.
2. Peel and dice the onion.
3. Peel and slice the carrots thinly.
4. Make up the stock to 600ml.
5. Stir the sausages and turn them over.
6. Add the onions and carrots.
7. Add the beef stock and stir well.
8. Cook on high for 4 hours.
9. After 3½ hours peel and dice the potatoes and boil for 20 minutes until soft.
10. Mash the potatoes and add butter, milk and seasoning.
11. Stir the casserole, if it needs thickening you can add a paste of plain flour and water and stir it in. Add seasoning.
12. Lay the table and serve.

SESAME CHICKEN

THE GOODEY FAMILY

Ingredients

- 8oz boneless and skinless chicken breast, cut into strips (250g) or Quorn chicken pieces
- Oil, for deep-frying
- 2 tablespoons oil
- 1 clove garlic, minced
- White sesame seeds, for garnishing

Frying Batter

- 2 tablespoons soy sauce
- 1 tablespoon Chinese rice vinegar or apple cider vinegar
- 4 tablespoons sugar
- 2 teaspoons cornstarch
- $\frac{1}{3}$ cup water (80ml)
- $\frac{1}{2}$ cup all-purpose flour, sifted (65g)
- $\frac{1}{4}$ cup cornstarch

Sauce

- 2 tablespoons soy sauce
- 1 tablespoon Chinese rice vinegar or apple cider vinegar
- 4 tablespoons sugar
- 2 teaspoons cornstarch
- $\frac{1}{3}$ cup water (80ml)



WE HOPE YOU ENJOY IT!

Method

1. Mix all the ingredients in the sauce until well combined. Set aside.
2. Mix all the ingredients in frying batter in a bowl until well combined, stir a few times to make sure there are no lumps and the batter is smooth. Add the chicken into the batter, stir to evenly coat with the batter.
3. Heat 2 to 3 inches (5 to 7.5cm) of the oil in a wok or a stockpot to 350°F (175°C) for deep-frying. Gently drop the chicken into the oil and loosen them up immediately with a spatula to prevent the chicken from clumping together. Deep-fry the chicken to golden brown. Remove the chicken from the oil with a strainer or slotted spoon, draining the excess oil by laying the chicken on a dish lined with paper towels. Discard the oil.
4. Heat up 2 tablespoons of the oil in a wok or skillet over high heat. Add the garlic and stir-fry until aromatic before adding the Sauce.
5. As soon as the Sauce thickens, add the fried chicken into the wok or skillet. Stir continuously until all the ingredients are well coated with the sauce. Dish out, garnish with the white sesame, and serve immediately with steamed rice.

CHICKEN RISOTTO

WILSON SQUIBB – YEAR 7

Ingredients

- 4 chicken fillets – diced
- 1 tablespoon of olive oil
- 200g chopped onions
- 1 clove of garlic
- 100g arborio rice
- 250 ml chicken stock
- 100ml of white wine
- Lemon rind and the juice of half a lemon
- Parmesan cheese to taste



Method

1. Fry the chicken in the olive oil until it is cooked through.
2. Add the rice, onions and garlic and cook until softened.
3. Add the rice and zest of one small lemon.
4. Stir and coat the rice in the oil.
5. Add the white wine and let it cook until the rice has absorbed it.
6. Gradually add the chicken stock to the rice mixture.
7. Cook on a low heat and allow the rice to absorb all the stock before adding more if needed.
8. Taste the risotto with a clean spoon and season and cook for longer if needed.
9. When cooked, serve with the parmesan cheese.

HOW TO MAKE SUSHI

EMILY FROST – YEAR 9



Modern Sushi originates from Japan (though its predecessor Narezushi is believed to come from south East Asia). It is a tasty and very interesting dish. So, in these trying times why not have a taste of something a little more foreign?

Most of the ingredients sound specialist, but can be obtained from supermarkets. So look out for them!



Ingredients

- 250g Sushi rice (it may sound specialist, but can be found in most supermarkets e.g. Sainsbury's)
- 1tbs Mirin (rice wine)
- 2 Nori sheets (seaweed sheets)
- Fish (this doesn't have to be raw, I like to use smoked salmon)
- Vegetables (avocado, cucumber etc)
- Soy sauce (for dipping)

Optional: Why not try sesame seeds, wasabi paste or pickled ginger to add a little pizzazz?

Utensils

- Cooking pot
- Wooden spoon
- Bowl
- Knife
- Sieve
- Cling film
- Bamboo rolling mat
(this is not essential, but makes the rolling a lot easier)

Serves 4

Method

First you have to prepare the rice...

1. First weigh out the rice into a bowl.
2. Rinse the rice 3-4 times under a cold tap. Do not let it get too soggy.
3. Drain the water away thoroughly, leaving the rice flat at the bottom of a saucepan.
4. Add 350ml of water to the saucepan.
5. Bring to a boil and simmer for 8-10 minutes, on a low heat with the lid on.



6. Turn off the heat and drain well using a sieve.
7. Leave the rice to stand for 30 minutes, in the pan with the lid on.
8. Wet the surface of a large bowl. Transfer the rice from the saucepan to the bowl.
9. Mix the sushi Mirin (rice wine) with

the rice by gently folding from top to bottom. Do not use a stirring action and be careful not to break the rice up, it should still be in clumps.

10. Allow the rice to cool to room temperature before rolling the sushi. Do not be tempted to put it in the fridge as this will harden the rice and it will be impossible to roll.

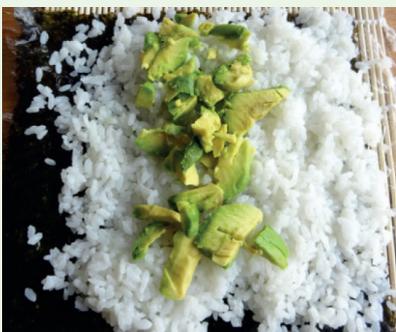
Now prepare the fillings...

1. Cut your chosen fillings into thin strips. I used smoked salmon and avocado.

Now prepare yourselves to roll...!



1. Cover your bamboo rolling mat in cling film.
2. Place a full Nori sheet (seaweed sheet) rough side up, on the cling filmed mat. The lines on the Nori sheet should run parallel to the lines on the mat.
3. Wet your hands to stop the sushi sticking to your hands.
4. Spread half of the sushi evenly over the Nori sheet (it is easier if you pat it down to flatten it). Make sure you leave a gap at the top (around 6cm, to ensure the sushi can be “sealed” later and to achieve the right size of roll).



5. Now place the fillings in the centre of the rice (this should be parallel to the lines on the mat/Nori sheet).
6. Roll the Nori firmly and carefully around the fillings using the mat to help (this is why it is used).
7. Pull the matt & cling film away from the roll as it starts to tuck beneath, but continue to roll the Nori around itself.



8. Once rolled press firmly on the mat to help compress the roll and keep its shape.
9. Make sure the Nori is sealed.
10. Cut neatly into around 8 pieces using a sharp knife. Other than rolling this is one of the hardest parts so here are some tips:
 - a. Dampen the blade between cuts
 - b. Cut with a sawing motion
 - c. Use a serrated knife
11. Now repeat this again with the second Nori sheet and other half of the rice (try using different fillings or cutting to different sizes). I made one with smoked salmon and avocado and the other with just salmon.
12. After all that is completed, serve on a plate with sides of leftover rice and wasabi, pickled ginger, sesame seeds or soy sauce.
13. Use chopsticks to eat and enjoy. You have earned it! 😊 **happy cooking!**

ENJOY!



CHICKEN CHORIZO TRAYBAKE

THOMAS DAVIES – YEAR 7

Ingredients

- 1 carrot
- 1 red pepper
- 1 small courgette
- 1 red onion
- 1 chorizo ring
- 500g chicken thigh
- 1 tsp Garlic powder
- 0.5 tsp Italian herbs
- 0.5 tsp paprika



Method

1. Pre heat oven to 200°C (fan oven) place tray with tablespoon of coconut oil to heat.
2. Chop all the veg into small chunks.
3. Mix garlic Italian herbs and paprika sprinkle on chicken thighs and rub to season.
4. Chop chorizo into small 1 inch chunks.
5. Put all veg into oven for 15 mins to cook.
6. After 15 mins add chorizo and chicken on top of veg and bake for 25 mins.
7. Finally serve with salad or pasta.



SIDE DISHES

VEGETABLE NACHOS

ALEX BIRING – YEAR 8

Ingredients

- Nacho crisps
- Mozzarella cheese
- Olives, sweetcorn
- Red pepper
- Tomatoes
- Jalapenos



Method

- Spread Nachos first in the tray, then tomato sauce and some vegetables.
- Spread cheese on it.
- Then put the crisps, vegetables and cheese.
- Put tray in a preheated oven at 180° until cheese gets light brown.
- Then serve it hot and dig in.

I loved sharing it with my family.



CARAMELISED ONION FOCACCIA

ALEXANDER ROBINS – YEAR 10

Ingredients

- 250g strong white flour
- 250g plain white flour
- One sachet of fast acting dried yeast
- One generous pinch of salt
- Four very generous tbsp extra virgin olive oil
- Tbsp of butter
- 3 large red onions
- 4 tbsp balsamic vinegar and more to add to taste
- 320mls lukewarm water
- 1 heaped tsp honey



Method

- Dissolve the honey in the warm water.
- Combine the flours, yeast, salt, one very generous tbsp of olive oil, and 320ml warm water and honey and mix to a dough.
- Oil a work surface and knead the dough for a good ten minutes.
- Place the dough in an oiled bowl and cover with a damp tea towel.
- Leave to rise in a warm place until doubled in size (about an hour)
- Melt the butter in a thick based pan and add the rest of the olive oil.
- Add the onions and a pinch of salt.
- Sweat the onions on a low heat for about 20 mins or until soft then add the vinegar; continue to cook on a low heat until caramelised.
- Heat the oven to 200°C.
- Oil a roasting dish.
- Once the dough has risen, place in the roasting dish and push into the corners evenly. Push your fingertips hard into the dough to make dimples.
- Bake for 15 mins.
- Remove the dough from the oven, drizzle with some olive oil if desired, then cover evenly with the onions.
- Place in the oven for a further 15 mins.
- Serve cut into squares with olives, dipping oils and some rocket.

LOADED POTATO SKINS

JESSICA SEAMAN – YEAR 8

Ingredients

- 6 baked Potatoes
- 1tbsp of olive oil
- 250g of cheddar cheese
- 1tbsp of butter
- 3 onion's
- 3 tbsp of Philadelphia-garlic and herds
- Bacon or chorizo if you wish

Equipment

- Salt paper
- Oven tray
- Masher
- Mixing bowl
- Serving plate
- Knife and fork
- Spoon
- Sharp knife

Method

Step 1:

- Preheat oven to 180 degrees.
- Clean potatoes, then pierce them with a fork.
- Put the potatoes in the microwave for 10 mins, then place in the oven tray with salt and oil.
- Bake for 30 mins.

Step 2:

Whilst Potatoes are cooking grab a bowl and add:

- 250g of cheddar cheese – grated.
- 3 diced onions.
- 3tbsp of Philadelphia – garlic and herbs.
- Add bacon/chorizo if you wish.
- Add a pinch of pepper and salt and mix together.

Step 3:

- Very carefully remove the potatoes

and place them on a plate to cool down.

- Cut in half and remove the potato inside, try not to make the sides too skinny.
- Add the removed potato with the mix you prepared in Step 2.
- Mash/mix together until it get fluffy.

Step 4:

- Spoon the mixture back into the potato skins to the top.
- Add a sprinkle of pepper on the top and place back into the oven for 15 mins until it gets golden and crispy on the top.

Step 5:

- Use oven gloves and remove golden brown skins.
- Place on a plate with salad if you want.

ENJOY 😊



GLUTEN FREE CHEESE STRAWS

LEWIS BRIDLE-WALKER – YEAR 7

Ingredients

- 1 cup all purpose gluten free flour
- 60g salted butter cut into bits
 - 2 Tbs cold water
 - 1 cup of grated cheese
 - Salt
- Milk to brush the pastry

Method

- Place flour and cheese into a mixing bowl.
- Add the butter and work it into the flour and the cheese.
- Once well combined, add water to form a dough – if too sticky add more flour.
- When it's a dough break off bits and squish it between your hands until a straw-like shape has been formed.
- Repeat this step with all of the dough.
- Once done, brush the pastry with milk and bake at 180 degrees celsius for 15 minutes or until golden.
- Allow to cool and sprinkle with salt.





SNACKS

CHEESE AND TOMATO WHIRLS

TYMON BUBEL – YEAR 8

Ingredients

- 200 grams self-raising flour
 - 50 grams margarine
- 75 grams grated cheddar cheese
 - 8 tablespoons milk
- 4 tablespoons tomato ketchup

Method

1. Light oven No 6 / 200°C. Collect a baking tray.
2. Rub margarine and flour together until the mixture looks like breadcrumbs.
3. Grate cheese using the large holes of the grater.
4. Add cheese to dry mixture. Stir in milk with a table knife to form a fairly soft dough.
5. Roll out on a floured surface to the size of an A4 sheet of paper.
6. Spread the tomato ketchup over the dough using a palette knife.
7. Roll up so that it looks like a swiss roll. Cut into 1.5cms slices and place on baking tray lined with baking parchment.
8. Bake for about 12 minutes, until well risen and golden brown.



FRUIT CATERPILLARS or FRUIT KEBABS

NATHANIAL WILLIAMS – AGED 9

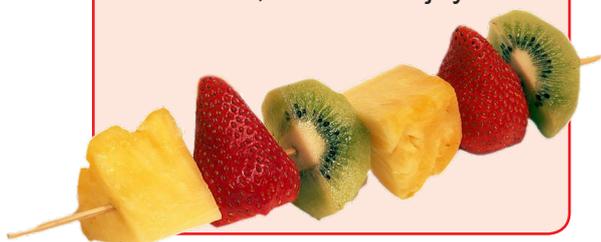
Ingredients

- A selection of fruit
 - Sharp knife
 - Chopping board
 - Plate to serve on
- Wooden kebab sticks (optional)

Method

How to make your fruit caterpillars (or fruit kebabs)

1. Wash your hands!
2. Choose the fruit you want to use. Cut into chunks. Be careful using the knife.
3. Slide the fruit onto the kebab stick. If you are not using the kebab stick place on the plate in a wiggly line.
4. Place kebab stick on the plate carefully.
5. Add detail if you want, such as grapes as caterpillar eggs or raisins for eyes.
6. Share, eat and enjoy!



GARLIC & PARMESAN ROASTED CHICKPEAS

OLIVIA HARRISON – YEAR 8

Ingredients

- 1 can chickpeas
- 3 tsp vegetable oil
- 2 small cloves of garlic, minced
- 2 tbsp parmesan cheese, grated
- A generous shake of basil



Method

1. Firstly, drain and dry the chickpeas.
2. Then add them to a medium sized bowl and throw in the other 4 ingredients.
3. Toss them around in the bowl until fully coated.
4. Spread them out equally on a baking tray and cook for 20 minutes at 150 degrees.
5. Once cooked serve hot or cold and store in an air tight container for up to 3 days.



BAKING & DESSERTS

WHISKED SPONGE ICED TRAY BAKE

AALIYAH AL-SHEHAB – YEAR 9

Ingredients

For the fat free sponge:

- 4 eggs
- 100g caster sugar
- 100g plain flour (sifted)

For the butter icing

- 120g softened butter
- 240g icing sugar
- 1 tablespoon of milk

Method

1. Pre-heat oven to 180°C or Gas No 5.
2. Line a Swiss roll or rectangle baking tin.
3. Whisk the sugar and eggs together until a thick foam is produced.
4. Carefully fold in the flour using a tablespoon – make sure all the flour is dispersed.
5. Pour the mixture in to the prepared tin.
6. Bake for 10-15 minutes – the sponge should be risen and golden.
7. Take out of the oven and leave to cool while you make the butter icing.
8. Cream the softened butter and gradually add the icing sugar, beat well after each addition.
9. Add the milk if need to make a spreadable icing.
10. You can add flavours like coffee or lemon.
11. When the sponge is cool you can spread or pipe the butter icing over it and then cut it into slices or squares.



LEMON & WHITE CHOCOLATE CAKE WITH VANILLA FROSTING

ABIGAIL McGAW – YEAR 7

Ingredients

- 100grms soft margarine
- 100grms caster sugar
- 100grms self raising flour
- 2 eggs
- Grated zest of 1 large lemon
- 50g white chocolate chips
- 4 tablespoons of lemon curd for the filling

Frosting:

- 80g softened butter
- 250g icing sugar
- 2 tablespoons of milk
- 3 drops of vanillas essence or vanilla paste



Method

1. Light oven No 5/180°C.
2. Grease 2 x 15cms sandwich tins.
3. Cream margarine and sugar until light and fluffy with a mixer or white spoon.
4. Beat eggs in a measuring jug and add a little at a time to the creamed mixture, beating well after each addition.
5. Fold in flour using a tablespoon.
6. Lastly fold in the white chocolate chips.
7. Divide mixture between the two tins and spread with a palette knife.
8. Bake for about 20 minutes or until well risen, golden brown and firm to the touch.
9. Leave to cool in the tins for 5 minutes and then turn out onto a cooling tray.
10. When cool spread the lemon curd over one half of the cake and then sandwich both pieces together.
11. Make the vanilla frosting by creaming the butter and adding the icing sugar a little at a time. Add the vanilla essence or paste and milk. Beat the mixture until it is light and fluffy.
12. Decorate the cake and enjoy!

LEMON GREEK YOGHURT CAKE

ALICJA BABINIEC – YEAR 8

Ingredients



FOR THE LOAF

- 150g Plain flour
- 2 Teaspoons baking powder
- Good pinch of salt
- 50g Ground almonds
- 200g Caster sugar
- Finely grated zest of 1 large
- 3 Medium eggs, at room temperature
- 125ml Greek-style Yoghurt
- 125ml Mild light olive oil

FOR THE LEMON GLAZE

- 125g Icing sugar, sifted
- Finely grated zest of 1 large unwaxed lemon
- 1-1½ Tablespoons Greek-style yoghurt

YOU WILL ALSO NEED:

- 1 Loaf tin, about 19x12.5x7.5cm or 450g
- Greased with butter and sprinkled with breadcrumbs or lined with baking paper
- A pastry brush (or spoon if you don't have one.)

Method

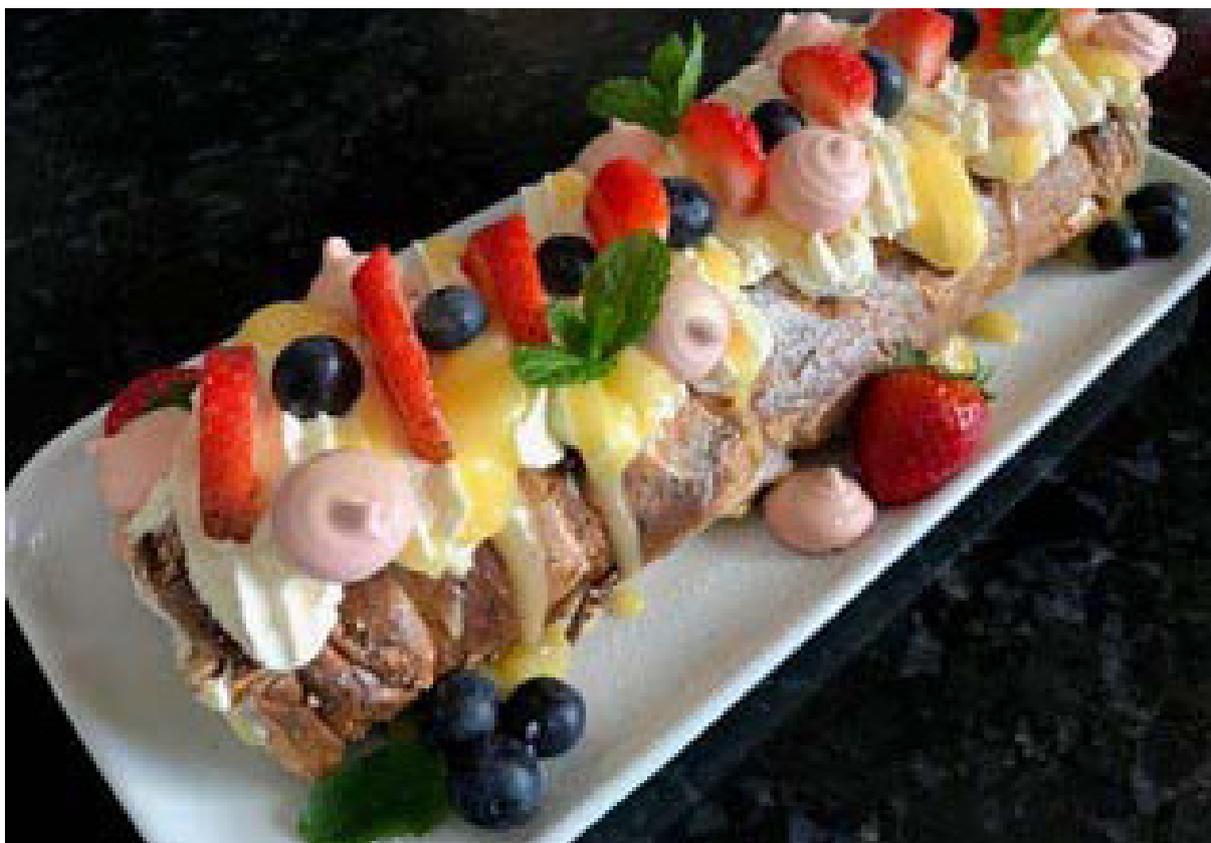
1. Sift the flour, baking powder, salt and ground almonds into a mixing bowl (tip in any almonds remaining in the sieve). Stir in the sugar and lemon zest, then make a well in the mixture.
2. Heat the oven to 180°C/350°F/gas 4. Combine the eggs, yoghurt, oil in a measuring jug and beat well with a fork until well mixed. Pour into the well in the bowl, then beat everything together with a wooden spoon until thoroughly combined.
3. Scrape the mixture into the prepared tin, spreading evenly and unwaxed lemon making sure the corners are well filled. Bake in the heated oven for 55-65 minutes until well risen and a deep golden brown; a skewer inserted into the centre of the cake should come out clean.
4. When the baking time has finished, lightly open the oven door but do not remove the cake from the oven. Now make the glaze; sift the icing sugar into a bowl. Mix in the lemon zest, then stir in enough yoghurt to make a smooth, shiny glaze with the consistency of double cream.
5. After around 10 minutes since the oven was turned off and the door was slightly opened, remove the cake from the oven and from the tin, Next, place on a wire rack to firm up and cool for another 10-15 minutes.
6. Now, place a plate under the wire rack to catch any icing drips and begin to paint the icing onto the cake using the pastry brush, or spooning the icing on if you do not have one. Try to apply it layer by layer, waiting about 1-2 minutes for each to set a little before adding the next.
7. Serve in thick cut slices. Store in an airtight container and eat within 4 days- the flavours and aromas will be even more pronounced a day or so after baking.



KEY LIME PIE MERINGUE ROULADE

AMELIA NICHOLSON – YEAR 11

Ingredients



- 5 Egg Whites
- 275g Caster Sugar
- 2 Hobnob biscuits

Filling

- 300ml Double Cream

Homemade Lime curd

- 200g Unsalted Butter
- 6-8 Limes
- 175g Caster Sugar
- 3 large Eggs

Decoration

- Berry fruits (optional)

Equipment

- Electric hand mixer and or a stand mixer
- Sieve
- Citrus Zester,
- Bowls and Spatulas
- Approx 9"by 13" Baking Tin
- Non stick Baking Parchment
- Double saucepan

Method

1. Pre heat the oven to 180°C (160°C if fan assisted)/Gas No. 5.
2. Line a baking tray with parchment paper.
3. To start, make the meringue... separate 5 eggs, put the whites only into a very clean mixing bowl. Make sure there is no egg yolk to be seen in the bowl, this will prevent the whites from whisking.
4. Whisk the egg whites until they are thick and foamy.
5. Add 275g of caster sugar, a spoonful at a time, whisking for 5 seconds after each addition. Once it is at a consistency that gently sticks to the whisk without dropping and is all glossy, spread it evenly out in the tray gently pushing it into the corners.
6. Set timer for 10mins. Then turn the heat down to 160°C (fan assisted 140°) Gas No 4 add continue cooking for another 15 minutes (keep checking so it doesn't burn).
7. To make the curd: Grate the zest of 2 limes first then squeeze 100ml of fresh lime juice.
8. In a double saucepan melt 200g butter, add 175g of caster sugar and add the lime juice and zest. Stir gently. Crack 3 eggs and whisk with a fork until mixed well and add to the saucepan once the butter has finished melting. Stir continuously until the curd starts to thicken without scrambling the egg. The curd is ready when you can tip your wooden spoon on its side, run your finger along the back and the curd leaves a mark without it running. Take it off the heat and sieve it into a small bowl or jug. Set aside the smooth curd to cool.
9. Whip the double cream into soft peaks and put in to the fridge for later.
10. When the meringue is golden remove from the oven, turn out on to a sugared piece of baking paper and carefully peel of the paper from the meringue. Roll up in the paper while still warm and leave to cool.
11. When cool, unroll the meringue gently, sprinkle two crushed hobnobs evenly onto the meringue. Then evenly spread cream into each corner using a palette knife. Dribble and spread on some good size dollops of the lime curd. Make a slit all down the long edge of meringue – about 2cm in, and use the paper to help roll it into a long roulade and place immediately on a serving dish. Decorate it with more cream, piped if you want, more lime curd, biscuits, fruit etc, Dust it with icing sugar.

I used mini raspberry meringues I made earlier, blueberries, strawberries and mint leaves.



KUGLOF

ANDRAS SMITH – YEAR 8

A soft and light sponge cake from Hungary. This classic cake originates from Austria, from around the end of the 19th century and it is extremely popular in Hungary, Austria, Alsace, and Switzerland. Perfect tea time treat with a cup of tea, coffee or hot chocolate with cream.

Ingredients

- 4 eggs
- 250g plain flour
- 250g caster sugar
- 6g baking powder
- 100ml milk
- 100ml sunflower oil
- Few drops of vanilla essence



Method

1. Heat oven to 180°C.
2. Separate eggs.
3. Beat the egg yolks only and sugar together until light and pale.
4. Add milk, oil, flour and baking powder and mix well until smooth.
5. In a clean bowl beat egg white until they look like soft peaks.
6. Carefully fold in egg whites into the other mixture. Use a spatula or knife to fold.
7. If you would like a marbled cake, at this point take out $\frac{1}{3}$ of the fully combined cake mixture and add 1 tablespoon of cocoa powder to this, mix well. Keep the remaining mix $\frac{2}{3}$ vanilla.
8. Pour the mixture into the buttered then floured Bundt cake tin and bake at 180°C for 40-45 min or until golden brown.
9. If making a marbles cake, first pour into the tin all the vanilla mixture then pour in the cocoa mixture turning the tin as you pour.
10. Once ready, sift a little icing sugar on top. Enjoy!

CHOCOLATE & JAM SLICES

BELLA & SONNY DEACON
HAMBLE PRIMARY SCHOOL

Ingredients

- 1 pack ready rolled puff pastry
- Jam
- Chocolate spread
- Icing sugar
- Sprinkles
- Beaten egg or milk to coat



Method

1. Cut up the pastry sheet into equal sized rectangles - you should get around 16.
2. Split into two groups.
3. On one group, place either 1tsp of jam or 1tsp of chocolate spread.
4. Use a palette knife or the back of the spoon to spread slightly, but not to the edges.
5. Take a rectangle from the other group and place on top of the jam/ chocolate, then seal the edges together using the prongs of a fork.
6. Place on a baking sheet, brush with beaten egg or milk, and bake at 180°C until golden brown.
7. Leave to cool, then decorate with icing made from icing sugar and water, and sprinkles.

EASY VICTORIA SPONGE

BELLA & SONNY DEACON
HAMBLE PRIMARY SCHOOL

Ingredients

- 4 eggs
- 225g caster sugar
- 225g self-raising flour
- 225g unsalted butter, softened, plus extra for greasing
- 1 tsp baking powder
- 2 or 3 tbsp jam
- 100g unsalted butter, softened
- 200g icing sugar
- 2 tbsp milk



Method

1. Preheat the oven to 180C/160C Fan/Gas 4.
2. Grease and line two 20cm/8in sandwich tins: use a piece of baking paper to rub a little baking spread or butter around the inside of the tins until the sides and base are lightly coated. Line the bottom of the tins with a circle of baking paper.
3. Break the eggs into a large mixing bowl, add the sugar, flour, baking powder and soft butter. Mix everything together until well combined.
4. Divide the mixture evenly between the tins.
5. Place the tins on the middle shelf of the oven and bake for 25 minutes. Use a knife to check the middle of the cake - if it comes out clean, it's done.
6. Remove from the oven and set aside to cool in the tins for 5 minutes. Then run a palette or rounded butter knife around the inside edge of the tin and carefully turn the cakes out onto a cooling rack to cool completely.
7. For the buttercream, beat the butter in a large bowl until soft. Add half of the icing sugar and beat until smooth. Add the remaining icing sugar and one tablespoon of the milk and beat the mixture until creamy and smooth. Add the remaining tablespoon of milk if the buttercream is too thick.
8. To assemble, choose the sponge with the best top, then put the other cake top-down on to a serving plate. Spread with the jam then the buttercream on top of the jam. Place the other sponge on top and dust with a little more icing sugar to serve.



LUXURIOUS APPLE PIE

DAISIE PHELPS – YEAR 7

Ingredients

- 1kg Bramley apples
- 140g soft brown sugar
- ½ tspn cinnamon
- For the pastry**
- 350g plain flour
- 225g butter
- 50g golden caster sugar
- 2 eggs



Method

1. Put a layer of paper towels on a large baking sheet. Quarter, core, peel and slice the apples about 5mm thick and lay evenly on the baking sheet. Put paper towels on top and set aside while you make and chill the pastry.
2. For the pastry, beat the butter and sugar in a large bowl until just mixed. Break in a whole egg and a yolk (keep the white for glazing later). Beat together for just under 1 min – it will look a bit like scrambled egg. Now work in the flour with a wooden spoon, a third at a time, until it's beginning to clump up, then finish gathering it together with your hands. Gently work the dough into a ball, wrap in cling film, and chill for 45 mins. Now mix the 140g sugar, the cinnamon and flour for the filling in a bowl that is large enough to take the apples later.
3. After the pastry has chilled, heat the oven to 190°C/fan 170C°/gas 5. Lightly beat the egg white with a fork. Cut off a third of the pastry and keep it wrapped while you roll out the rest, and use this to line a pie tin – 20-22cm round and 4cm deep – leaving a slight overhang. Roll the remaining third to a circle about 28cm in diameter. Pat the apples dry with kitchen paper, and tip them into the bowl with the cinnamon-sugar mix. Give a quick mix with your hands and immediately pile high into the pastry-lined tin.
4. Brush a little water around the pastry rim and lay the pastry lid over the apples pressing the edges together to seal. Trim the edge with a sharp knife and make 5 little slashes on top of the lid for the steam to escape. (Can be frozen at this stage.) Brush it all with the egg white and sprinkle with caster sugar. Bake for 40-45 mins, until golden, then remove and let it sit for 5-10 mins. Sprinkle with more sugar and serve while still warm from the oven with softly whipped cream.

FLAPJACKS

DYLAN CHARLES-SMITH – YEAR 9

Ingredients

- 150g of butter
- 75g of light brown sugar
- 250g of porridge oats
- 3 tablespoons of golden syrup or maple syrup



Method

1. Preheat the oven to 180°C and grease the bottom of a tin before lining with baking paper.
2. Add the butter, sugar and golden syrup into a pan and leave on a low heat for the butter to melt, making sure to stir regularly.
3. Once it's melted, bring it off the heat and stir in the porridge oats until they are all coated.
4. Transfer the mixture into the pre-prepared tin, spreading it out evenly, and bake in the oven for about 25 minutes, until it turns golden brown around the edges.
5. Remove from the oven and leave it to cool for a few minutes, before getting it out the tray to cool completely.
6. Cut it into rectangles like the professionals, or save time and just dig straight in.

SELF-SAUCING CHOCOLATE PUDDING

FREDDIE CALLAGHAN – YEAR 7

Ingredients

- 150g self raising flour
 - 165g caster sugar
 - 2 tbsp cocoa powder
 - 125ml milk
 - 1 tspn vanilla extract
 - 30g melted butter
- For the sauce**
- 150g soft dark brown sugar
 - 4 tbsp cocoa powder
 - 425ml hot water



Method

1. Preheat oven to 190°C/Gas 5. Grease a 2 litre oven proof dish or casserole dish.
2. Sift the flour, caster sugar and 2 tablespoons cocoa powder into a large mixing bowl. Add the milk, vanilla extract and melted butter and mix thoroughly with a wooden spoon. Pour mixture into the greased dish.
3. Combine the brown sugar and remaining cocoa powder and sift evenly over the top of the pudding. Gently pour the water over the pudding and bake for approximately 50 minutes.
4. Dust with icing sugar and serve with fresh strawberries and vanilla ice-cream for a delicious dessert you won't be able to resist!

WHOLEMEAL BREAD

HARRY PRICE – YEAR 8

Ingredients

- 400g of strong bread flour
- 100g of wholemeal flour
- 300ml of warm water
- 5g sugar
- 5g yeast
- 5g salt



Method

1. Mix all the ingredients into a large bowl.
(Note: Keep the salt and yeast separate when putting in mixing bowl or it can stop the yeast working).
2. Mix with wooden spoon until sticky then use hands to mix.
3. Knead the dough for twenty minutes, this is tough work!
4. Leave dough in bowl to “prove” which means to see if yeast has made lots of air bubbles in the dough.
5. After an hour it will have risen so you have to knock out all the air by kneading again for a few minutes.
6. Roll the dough into a loaf shape and place into a metal loaf tin.
7. Leave for another hour and the yeast will make it rise again.
8. Cover with a damp, clean tea towel.
9. Put in an oven at gas mark 7 for 40 minutes but turn after 20 minutes.
10. Take out bread and tap the bottom it should sound hollow.
11. Put on a wire rack to cool or it will be soggy.

BANANA BREAD

HOPE CHARLTON – YEAR 9

Ingredients

- 140g butter
- 140g caster sugar or soft brown sugar
- 2 large eggs – beaten
- 140g Self-raising flour
- 1 tspn baking powder
- 2 very ripe bananas – mashed
- 50g icing sugar
- 50g dried banana chips for decoration



Method

1. Heat oven to 180°C/160°C fan/gas 4.
2. Butter a 2lb loaf tin and line the base and sides with baking parchment.
3. Cream together 140g softened butter and 140g caster sugar until light and fluffy, then slowly add 2 beaten large eggs with a little of the 140g flour.
4. Fold in the remaining flour, 1 tsp baking powder and 2 mashed bananas.
5. Pour into the tin and bake for about 30 mins until a skewer comes out clean.
6. Cool in the tin for 10 mins, then remove to a cooling rack.
7. Mix 50g icing sugar with 2-3 tsp water to make a runny icing.
8. Drizzle the icing across the top of the cake and decorate with a handful of banana chips.

OREO FUDGE

JACK PALMER – YEAR 8

Ingredients

- 1 can of condensed milk
- 520g of white chocolate
 - 2 packs of Oreos



Method

1. Melt the white chocolate and condensation milk in a saucepan.
2. Mix it until the chocolate melts.
3. Then add a whole pack of crushed Oreos.
4. Mix it up.
5. Line a cake tray with grease proof paper.
6. Tip the mixture in and smooth it out.
7. Add any left over Oreos on top.
8. Put in the fridge for 2 hours.
9. Remove from fridge and slice into small cubes and enjoy.

CHOCOLATE CHIP COOKIES

JASMIN DITCHBURN – YEAR 7

Ingredients

We initially tried to follow the school recipe of:

- 50g margarine
- 50g light brown sugar
- 75g self raising flour
- 1 teasp golden syrup
- 50g chocolate chips

However due to the current circumstances and flour shortage the only flour we could find was coconut flour which we have never baked with!

This then turned into an experiment, as initially the ingredients would not bind together. Following a lot of Googling about coconut flour we decided to add more margarine,

sugar and syrup. I think we must have re-added the same amount and as an estimate I think we used:

- 100g margarine
- 100g Demerara sugar (another substitute!)
- 75g coconut flour
- 2 teas golden syrup
- 50g chocolate chips



Method

1. Light oven No 4/180°C. Collect a baking tray.
2. Cream the margarine sugar and syrup together until light and fluffy. Mix in the flour.
3. Mix in the chocolate chips and form into a dough.
4. Divide into 6 pieces and roll each into a ball.
5. Place on the baking tray and bake for 10-12 minutes or until pale golden at the edges and still soft.
6. Leave to cool for 2 minutes and then lift onto a cooling tray. The cookies will flatten as they cool.

We also found that we needed to increase the baking time to approx 20minutes.

Despite our substitutions, we are proud of the results!

JAMMY BUNS

MISS WIGGINGTON – PASTORAL TEAM

Ingredients

- 1 pinch of salt
- 200g self raising flour
- 100g butter
- 100g caster sugar
- 100g desiccated coconut – optional
- 1 egg, beaten
- 1 tablespoon milk
- raspberry jam, to taste – or any flavour jam you fancy

This is a recipe that brings back memories of cooking at school. A really easy recipe that is so easy to make and is a big hit with all the family.



Method

1. Prep: 15min – Cook: 12min – Ready in: 27min
2. Preheat the oven to 220°C/Gas 7. Grease a baking tray.
3. In a bowl, mix together the salt and flour, then cut in the butter and rub between your fingertips until the mixture resembles breadcrumbs. Add the sugar and coconut (if using) and mix well. Mix in the egg and milk until a dough forms then divide the mixture into 12.
4. Shape each into a bun and place on the prepared tray. Make a well in the centre of the bun using your thumb and spoon a little jam into the hole.
5. Bake in the preheated oven for 10 to 12 minutes, until they are brown and risen. Remove from the oven and allow to cool before serving and enjoying.

TIRAMISU

MISS VALETTINI – MFL TEACHER

Ingredients

- 250 g ladyfingers
- 4 fresh eggs
- 100 g sugar
- 500 g mascarpone cream
- 5 cups espresso
- powdered unsweetened cocoa



Method

1. Separate the eggs and put the yolks in a bowl. Add the sugar and beat well with a blender until light and fluffy. Add the mascarpone, stirring gently. Beat the egg whites in another bowl until stiff (you can check if it is ready by turning your bowl upside down) and fold carefully into the mascarpone mixture, adding a little at a time, then refrigerate.
2. Place a layer of ladyfingers in a clear rectangular baking dish. Using a teaspoon, drizzle some coffee on each one. Cover with about 2/5 of the mascarpone mixture. Prepare another layer of ladyfingers and mascarpone the same way. Cover with plastic wrap and refrigerate for at least two-three hours.
3. Just before serving, sift the cocoa over the dessert in a uniform layer. For chocolate lovers, you may also sprinkle with some grated chocolate and serve.
4. You can prepare Tiramisu one day before serving it, as the ingredients will blend together, and your dessert will taste even better 😊

Buon Appetito!

MILLIONAIRES SHORTBREAD

MAX BLAKE – YEAR 10

Ingredients

Base

- 6oz margarine or butter
- 4oz Caster sugar
- 9oz flour

Filling

- Half a tin of Fussels (Nestles Carnation Condensed milk 397g)
- 2oz margarine and 2oz butter
- 4oz caster sugar
- 2 table spoons of golden syrup
- Half a tea spoon of vanilla essence the real stuff not flavoring

Topping

- Half a slab of Cadburys Dairy Chocolate (360g)



Method

- Pre heat oven to 350f/180°C/Gas mark 4

Base

- Mix the flour, sugar, butter/ marg together until it resembles fine breadcrumbs and place into a tin approx. 8-12 inches and put into the preheated oven for 15-20 minutes until light golden brown.

Meanwhile...

Filling

- Place butter, margarine, caster sugar, syrup and condensed milk in to a pan. Put on a low heat and stir

continuously... add vanilla essence, keep mixing until you notice the colour go darker and glossy. The darker it goes the harder the toffee.

- You can test this on a cold plate.
- Once you have reached the desired texture pour on top of the base.
- Melt the chocolate and pour this on top of the base and toffee (the toffee doesn't have to be cold at this point)
- Spread the chocolate and leave to cool overnight.

Enjoy. 😊

CHOCOLATE BROWNIES

MOLLY TAYLOR – YEAR 8

Ingredients

- 375g Soft unsalted butter
- 375g best-quality dark chocolate
- 6 large eggs
- 1 tablespoon vanilla extract
- 500g caster sugar
- 225g plain flour
- 1 teaspoon salt
- Tin measuring approximately 33 x 23 x 3cm



Method

1. Pre-heat the oven to 180°C or Gas Mark 4. Line the brownie pan with baking paper.
2. In a large saucepan melt the butter and chocolate over a low heat.
3. In a bowl or wide mouth jug beat the eggs, sugar and vanilla extract together.
4. Measure the flour into another bowl and add the salt.
5. Once the chocolate mixture has melted, let it cool for a bit before beating in the egg/sugar mixture and then the flour.
6. Beat to combine smoothly.
7. Pour the mixture into your lined brownie pan.
8. Bake for approximately 25 minutes.
9. When the brownies are ready, the top should be pale brown but the middle still dark, dense and gooey. Keep checking the brownies as they can get dry very quickly.
10. Leave in the brownie pan to cool.
11. Cut into squares and serve 😊

BANANA BREAD

MRS EMMETT-CALLAGHAN – HEAD OF YEAR 9

Ingredients

- 285g/10oz plain flour
- 110g/4oz butter, plus extra for greasing
- 85ml/3fl oz buttermilk (or normal milk mixed with 1½ tsp lemon juice or vinegar)
- 1 tsp bicarbonate of soda
- 2 free-range eggs
- 1 tsp vanilla extract
- ½ tsp salt
- 4 ripe bananas, mashed
- 225g/8oz caster sugar



Method

1. Preheat the oven to 180°C/350F/ Gas 4.
2. Sift the flour, bicarbonate of soda and salt into a large mixing bowl.
3. In a separate bowl, cream the butter and sugar together until light and fluffy.
4. Add the eggs, mashed bananas, buttermilk and vanilla extract to the butter and sugar mixture and mix well. Fold in the flour mixture.
5. Grease a 20cm x 12.5cm/8in x 5in loaf tin (2lb) and pour the cake mixture into the tin.
6. Transfer to the oven and bake for about an hour, or until well-risen and golden-brown.
7. Remove from the oven and cool in the tin for a few minutes, then turn out onto a wire rack to cool completely before serving.

ROOME FOR ONE MORE, BROWNIE RECIPE

MS ROOME – HEAD OF YEAR 10

Ingredients

- 100g butter
- 300g (dark) chocolate
- 4 eggs
- 100 g plain flour
- 30g coco powder
- 250g muscovado sugar
- Pinch of salt
- 1 tsp baking powder
- 1tsp vanilla essence



“This recipe is versatile and great if you’re just getting into baking. The great thing about brownies is that they’re very versatile.

For a blondie: Remove the cocoa powder and use an extra 30g flour, instead of dark or milk chocolate use white chocolate.

If you’re craving something slightly crunchy you could add peanut M&M’s instead of chocolate chunks or bits of salted pretzels. You could even make some caramel and put a layer in-between layers of brownie.”

Ms Roome, May 2020

Method

1. Preheat the oven to 160°C/Gas 5.
 2. Grease your baking tin.
- QUICK TIP:** if you leave two long sides of baking paper coming out, you can just pull the brownies out as a square.
3. Measure out chocolate and butter into one bowl.
For this recipe, you will need 300g chocolate. Absolutely do not use white at this stage unless you are making a blondie. Set this bowl aside to melt the butter and chocolate together later. Make sure to break the chocolate up to make melting easier later. You can melt the chocolate and butter separately but having the fat from the butter will make it easier to melt the chocolate without it burning or going weird and grainy. Also, it's less washing up and I'm lazy.
 4. Measure out the sugar.
 5. Add eggs, vanilla essence whisk.
At this point you want to whisk the eggs, vanilla essence and sugar together to a single smooth mix. Make sure that there are no little clumps of sugar as they may make it into the brownie. Do not be surprised if this becomes a liquid that makes thin ribbons. That is supposed to happen because sugar is a wet ingredient.
 6. Now add the flour, salt, baking powder and cocoa powder.
As far as the salt goes, you only want to add a small amount, you are trying to season the mix, not make it taste like a pack of ready salted crisps.
 7. Sift and fold into mix.
Sift all the dry ingredients into the wet egg/ sugar mix and fold in.
 8. Make Bain Marie* and gently melt butter and chocolate.
If you're having trouble melting the mix, remove the bowl from the Bain Marie and mix off the heat. Chocolate holds a lot of heat so just be patient.
 9. Break chocolate chunks.
There's no defined size for a chunk of chocolate so go wild. Leave some chocolate chunks aside to top the brownie with before baking. This step can even be done while you're melting the butter and chocolate to save time.
 10. Combine.
Fold the chocolate mix into the egg mix using the same technique as earlier until thoroughly combined.
 11. Fill tin and bake.
Bake at gas 5 for 10-15 minutes until there is a crisp top with a crack in it, then lower to gas 4 and continue to bake. Arrange leftover chunks however you'd like on the surface of the brownie. I prefer to use white chocolate chunks on top for a colour contrast.
 12. Allow brownies to fully cool before removing them from the tin.
You could even chill them just to be safe. This is just to avoid making a mess of the gooey centre and make it easier to cut later.
 13. Cut into portions.
Heat and clean your knife between each incision to keep the edges nice and clean. For a more elevated and uniformed look, you can also trim the edges. For a more rustic look, leave them on.
 14. Plate.
I like to plate my brownies with some seasonal fruit in the summer, you can either plate with fresh fruit or a compote if you chose this option. Chantilly cream works quite well with this too. Alternatively, you could plate with ice cream for a sweeter option. You can serve this brownie hot or cold. This can be stored in the fridge for a week or frozen and defrosted for a later date.

***BAIN MARIE** - is the fancy term for a hot water bath. It's used for cooking delicate foods like custards and terrines to create a gentle and uniform heat around the food. It will also help the brownie develop a crunchy outer layer.

CARROT CAKE

NATASHA OBIAJUNWA – YEAR 7

Ingredients

- 100grms soft margarine
- 100grms caster sugar
- 100grms self-raising flour
- 2 eggs
- ½ level teaspoon baking powder
- 100grms carrot (2 medium sized carrots)
- 2 lined and greased sandwich tins



Method

1. Light oven No 4/180°C.
2. Peel the carrot and grate in the food processor using the grater blade or by using the large holes of the hand grater.
3. Place all the ingredients including the grated carrots into a mixing bowl and beat for 2 minutes. Use a white cake mixing spoon for this or an electric hand mixer.
4. Divide the mixture between the sandwich tins and level out.
5. Bake for 25-35 minutes or until golden brown and well-risen.
6. Decorate with beaten cream cheese and icing sugar to taste.

CHOCOLATE AND BLUEBERRY MUFFINS

NATHAN DANIELS – YEAR 8

Ingredients

- Weigh 3 large eggs – this should be the weight you then use for every other ingredient. So, for example, If your eggs weigh 200g you will need...
- 200g of butter
- 200g of flour
- 200g of caster sugar
- 2 tbsp of cocoa powder
- 1 tsp of baking powder
- 100g ish of blueberries (a few good handfuls)



Method

1. Preheat the oven to 180 degrees (fan oven) and put 12 muffin cases in a muffin tray.
2. Cream the softened butter and sugar.
3. Mix in the baking powder, flour and cocoa then break the three eggs into the bowl and mix.
4. Add your blueberries and spoon out into the muffin cases.
5. Bake for 20 minutes until risen and springy to touch.

Cool and serve warm, yum! 😊

CLASSIC VICTORIA SPONGE

OLIVIA HARRISON – YEAR 8

Ingredients

- 225g unsalted butter
- 225g caster sugar
- 4 large free range eggs
- 225g self-rising flour
- 1 tsp baking powder
- 1 tbs Luke-warm water
- 1 tsp vanilla extract

For the filling:

- 175g double cream
- 3 tbs icing sugar, plus extra for dusting
- 4 to 5 tbs strawberry or raspberry jam



Method

1. First preheat your oven to 180°C and line your tins with baking paper.
2. In a large bowl, with an electric Whisk or stand mixer cream together the butter and sugar.
3. Gently add a quarter of the flour and one egg. Gently beat together until combined.
4. Repeat the last step until both ingredients are gone.
5. Now add the baking powder, water and vanilla extract. Give your batter one last stir and divide it equally into two tins.
6. Place the tins in your preheated oven for 15-20 minutes.
7. Whilst your cake is in the oven wash up your bowl and whisk then pour the cream and icing sugar in the bowl and whisk until forms soft peaks when Whisk is removed.
8. When the cake is golden brown and springy to the touch remove it from the oven and set to cool for 30 minutes.
9. Once cool stack with jam and cream and dust with icing sugar.
10. Keep in an airtight container for up to a week.

SIMPLE DOUGHNUTS (NO YEAST)

PAIGE SUTTON – YEAR 8

Ingredients

- 250g plain flour
- ½ cup of salt
- 170ml milk
- 70g cold butter (preferably unsalted)
- 1 teaspoon of baking powder



Method

1. Mix all the ingredients apart from the milk together until resembles bread crumbs.
2. Slowly add the milk, you may not need it all.
3. Create a firm-ish dough and place in the fridge for an hour.
4. Roll out the dough to approx. 1cm thickness.
5. Cut out doughnut shapes (I used 2 cookie cutters).
6. In a pan or fryer heat oil at a medium heat.
7. Slowly add the doughnuts you have cut, turning them often. Do this until golden brown.

KEY LIME PIE

ROISIN GAME – YEAR 10

Ingredients

Biscuit base:

- 50grms plain flour
- 50grms digestive biscuits*
- 50grms soft margarine
- ½ tablespoon cold water
- ½ tablespoon caster sugar
- Flan tin or dish

Filling and Topping:

- Finely grated zest and juice of 2 limes
- 1 small can of condensed milk (220grms)
- 2 eggs
- 100grms caster sugar



Method

1. Light oven No 6/ 200°C. Crush biscuit in food processor or in paper bag with a rolling pin.
 2. Mix margarine and ½ tablespoon sugar together, stir in flour and crumbs.
 3. Press mixture into the sides and base of the flan dish and bake for 15 mins. Once cooked reduce oven temp to No 4/180°C.
 4. Separate the eggs putting the whites in a clean dry bowl.
 5. To make the filling, beat together the lime zest and juice, condensed milk and egg yolks, pour into biscuit base.
 6. Whisk the egg whites with an electric mixer until stiff. Whisk in the 100grms caster sugar a little at a time.
 7. Pipe the meringue across the top.
 8. Bake for 20-30 mins or until pale brown. Best served chilled.
- *Suggested change before making: use ginger nut biscuits.

FRUIT CRUMBLE

ROISIN GAME – YEAR 10

Ingredients

- 100 grms plain flour
- 50 grms block margarine
 - 25 grms sugar
- 500 grms fresh seasonal rhubarb – add 50g sugar when cooked



Method

1. Light oven No 6/200°C.
2. Prepare and cook fruit – wash the rhubarb, cut off the leaves and chop the stalks and poach in a little water, add sugar when cooked.
3. Place flour in mixing bowl. Add margarine and cut into small pieces.
4. Rub together using your fingertips.
5. Stir in sugar.
6. Place fruit in ovenproof dish
7. Sprinkle the crumble over the fruit and shake dish to level it.
8. Place on a baking tray and bake for 20 mins or until the topping is golden.

CHEQUERED CAKE

RUBY OSBORNE – YEAR 8

Ingredients

- 8oz of self raising flour
- 8oz of caster sugar
- 8oz unsalted butter
- 4 eggs
- 2 tbsp cocoa powder
- 1 tsp vanilla extract
- 2 tbsp milk

For the buttercream:

- 5oz unsalted butter
- 10oz icing sugar
- 2 tbsp milk



Method

1. Mix the butter and sugar together.
2. Add the eggs and mix together.
3. Sieve the flour into the mixture and mix.
4. Add vanilla extract and milk.
5. Then whisk to make the cake fluffy.
6. Repeat these steps again but add cocoa powder to make the chocolate sponge.
7. Then cook in the oven for 18-25 mins.
8. Next make the buttercream.
9. Mix the soft butter with the icing sugar and add milk to soften.
10. Once cakes are cooked and cooled get a bowl and cup smaller than the cake.
11. Place the bowl on the cake and cut around the edge.
12. Then use the cup and place that on the cake and cut around the edge.
13. Separate the different pieces of cake.
14. Repeat this for the rest of the cakes.
15. Then alternate the different pieces of cake for both cakes.
16. So you have either a ring of vanilla then chocolate.
17. Finally place the cakes and put buttercream in-between the layers.
18. Maybe add some icing sugar on top with some strawberries.

THEN ENJOY THE CAKE!

CHOCOLATE CHIP COOKIES

MISS NIBLOCK – HEAD OF SCIENCE

Ingredients

- 150g salted butter, softened
- 80g light brown muscovado sugar
- 80g granulated sugar
- 2 tsp vanilla extract
- 1 medium egg and an extra egg yolk
- 150g plain flour
- 75g self raising flour
- ¼ tsp salt
- 75g plain chocolate chips
- 75g milk chocolate chips
- 75g peanut butter chips (these are optional, you can choose to add in more chocolate chips, dried fruit or nuts instead)



Method

1. Heat the oven to 190°C/fan170°C/ gas mark 5.
2. Spray a baking tray with fry light or rub it with a little oil and line it with baking parchment.
3. Put 150g softened salted butter, 80g light brown muscovado sugar and 80g granulated sugar into a bowl and beat with a wooden spoon until creamy.
4. Beat in 2 tsp vanilla extract, 1 medium egg and the extra egg yolk.
5. Sift in the flour mixture and mix it in with a wooden spoon.
6. Add all the different chips and mix!
7. Use a teaspoon to make small portions and space them out on the baking tray. I did 6 per tray and baked in batches (I managed to make about 5 batches with this recipe). Squash each teaspoon portion with the back of the teaspoon if you like your cookies crunchy on the outside and chewy in the middle. Leave them if you prefer a cakier cookie.
8. Bake each batch for 8-10 minutes. I did mine for 10 in a fan oven and they were perfect!
9. Leave on the tray for a couple of mins to set (they should hold their shape) and then lift onto a cooling rack.
10. Enjoy with a glass of cold milk or a cup of tea!

STICKY TOPPED BANANA CAKE

SCOTTY NICHOLSON – YEAR 8

Ingredients



Sticky Topping

- 50g butter plus extra for greasing
- 50g soft brown sugar

Cake

- Optional Handful of Pecan nuts (about 50g)
- 150g soft butter
- 175g Soft light brown sugar
- 4 medium eggs (at room temperature)
- ½ tsp vanilla extract
- 100g self raising flour
- 75g wholemeal flour
- 1 tsp baking powder
- 2 tsp ground ginger
- 1 tsp mixed spice
- 2 tsp cinnamon
- 1 tbsp treacle or syrup
- pinch of salt

2 Bananas

- 2 tbsp calvados or brandy (optional)

To serve with...

- Favourite ice-cream or cream

Method

1. Preheat Oven to 180°C (fan 160, Gas Mark 4)
2. Grease, line and grease again a square 20cm cake tin.
3. First make the sticky topping. Place the butter and soft light brown sugar in a small pan over a medium heat. Once the butter is melted, turn up the heat and let the mixture bubble away for a few minutes until it begins to thicken slightly. Stir it frequently so it does not catch on the bottom. Pour the mixture into the bottom of the lined tin and tip the tin back and forth to spread it out evenly. (The mixture will eventually solidify in the tin so make sure to spread it out now.)
4. Next, tip the pecans if using onto a baking tray and toast in the oven for 5 minutes. Remove the pecan nuts from the oven once toasted and set aside to cool.
5. Now make the sponge mixture. Cream together the butter and the sugar in a large bowl and until it becomes a little lighter in colour. Then add the eggs one at a time beating hard in between each egg. Add the vanilla and fold in both flours, the baking powder, ginger, cinnamon, mixed spice, treacle and salt. Set aside.
6. Now take the bananas and slice them into 5mm thick pieces. Arrange them tightly in a single layer in the bottom of the tin. Drizzle over the brandy or calvados if using.
7. Roughly chop the pecan nuts and stir them into the cake mixture. Carefully spread the cake mixture over the bananas and gently spread it out level the top and put in oven for 35 mins to cook.
8. After the cake has been cooking for 35 mins remove it and insert a metal skewer into the centre (but not touching the bottom) if the cake is ready, it should come out completely clean, without any gooeyness left on it, otherwise put it back in oven for another 5 minutes or so.
9. Once the cake is cooked, remove it from the oven and leave to cool in the tin for about 10 minutes, then put your large plate over the top of the tin and flip the whole lot over so that the tin is now upside down. Gently remove the tin and peel off the baking parchment to reveal your very tasty Sticky topped banana cake. Cut it into squares or rectangles and serve it hot or cold with ice cream!



CHOCOLATE BANANA LOAF

YASMIN BENNETT – YEAR 7

Ingredients

For the cake:

- 140g butter
- 140g caster sugar
- 2 large eggs, beaten
- 140g self-raising flour
- 1 tsp baking powder
- 1 tbsp cocoa powder
- 2 bananas, mashed

Chocolate buttercream:

- 100g chocolate
- 200g butter, softened

- 400g icing sugar
- 5 tbsp cocoa powder
- 2 tbsp milk



Method

1. Heat the oven to 180°C/160°C fan/gas 4.
2. Butter a 2lb loaf tin and line the base and sides with baking parchment.
3. Cream the butter and sugar until light and fluffy, then slowly add the eggs with a little of the flour.
4. Fold in the remaining flour, baking powder, cocoa powder and bananas.
5. Pour into the tin and bake for about 30 mins until a skewer comes out clean.
6. Cool in the tin for 10 mins, then remove to a wire rack.

Chocolate buttercream:

7. Put the chocolate into a heatproof bowl over a pan of barely simmering water (make sure the bowl isn't touching the water). Stir until melted. Alternatively, melt in the microwave, stirring every thirty secs. Leave the melted chocolate to cool for 5 mins.
8. Mash the butter and icing sugar together with a fork first, then switch to a wooden spoon or electric beaters if you have them. Sift in the cocoa powder and pour in the melted chocolate, a pinch of salt and the milk, then mix again until smooth.
9. Pipe onto the cake.

Contributions

We would like to thank everyone who has contributed to the 'Cooking Together' lockdown cookbook.

Due to multiple submissions of the same recipe it hasn't been possible to feature every recipe, but we would like to thank you all for your time and effort.

Aaliyah Al-Shehab

Abigail McGaw

Alex Biring

Alex Robbins

Ali Mc Gaw

Alicja Babiniec

Amelia Nicholson

Bella and Sonny Deacon

Brandon Lee

Caleb Williams

Charlie Pratt

Charlotte Wyatt

Chloe Keating

Daisie Phelps

Damion Jarvis

Dylan Charles Smith

Emily Cunniam
Emily Frost
Freddie Burnish
Freddie Callaghan
Harry Price
Haydn Crook
Holly Osborne
Hope and Honor Charlton
Hope Charlton
Jack Palmer
Jasmine Ditchburn
Jessica Seaman
Jolly Family
Miss Wiggington
Layla Procter
Lewis Bridle-Walker
Miss Valettini
Maisie Alexander
Maisie Westbrook
Mateusz Salon
Mati Ziolek
Max Blake
Mrs Burden
Molly Taylor
Mrs Barton
Ms Roome
Mrs Emmett-Callaghan
Natanial Williams

Natasha Obiajunwa

Nathan Daniels

Nora Gabor

Olivia Harrison

Olivia Sawyer

Paige Sutton

Roisin Game

Ruby Osborne

Sam Mould

Scotty Nicholson

Mrs Vincent

Miss Niblock

Tamara Davis

The Goodey Family

Thomas Davies

Tymon Bubel

Wilson Squibb

Yasmin Bennett

If we have missed you off the list, made any errors with regards to your name, recipe or anything else; then please contact us for a correction and please accept our apologies.

Please submit all queries and corrections to:

Mrs L Wrench – Graphic Designer

lwrench@thehambleschool.co.uk



Cooking Together
Hamble, Netley & Bursledon
Community Cookbook

NHS

**Stay Safe and
Keep Cooking...**

***Thank you to everyone who
made this cookbook happen.***



THE HAMBLE SCHOOL

ACHIEVING EXCELLENCE TOGETHER