

Divya



## Fruit Salad



### Introduction

Choose your own fruit to make this special fruit salad. I have opted for watermelon, mango, cherries and pineapple. For the dressing, squeeze a sweet passion fruit. Perfect for a lovely summer day at the park.



### Ingredients

### You will need

- Watermelon
- Mango
- Cherries
- Pineapple
- Passion fruit

- A sharp knife
- Colander
- Bowl
- Wooden spoon
- Plate



### Method

1. Firstly, wash your hands to get rid of any bacteria. You should use the right temperature water for two minutes.



2. Next wash your fruit to get rid of any pesticides. Use a large colander to drain your fruit.



# olivia



3. After that, peel any skins from your fruit remember to take the stone out of the cherry.



4. Next, chop and cut all of your yummy fruit.



5. Squeeze your yummy dressing I have chosen passion fruit.



6. Put your ingredients in a big bowl or a big bowl or a small bowl depending on how much you have in your fruit salad.



7. Mix everything together with a wooden spoon. Keep mixing until you think it looks good.



8. Next the good bit, serve the salad to your family.



!!! IMPORTANT !!!  
Always have a parents discussion with knives





# The Most Amazing chocolate cake



you will need



• Butter and flour for coating and  
flusing the cake pan.



• 3 cups of purpose flour.



• 3 cups of granulated sugar.



• 1 1/2 cups of unsweetend coco  
powder.



• 1 tablespoon baking soda



• 1 1/2 teaspoon baking powder



• 1 1/2 teaspoon salt

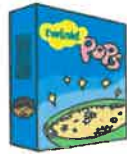


• 4 large eggs



• 1 1/2 cups of buttermilk





## Instruction



1. Preheat oven to 350 degrees Fahrenheit. Butter 9-inch cake tins. Dust with flour and tap out excess.



2. Mix together flour, sugar, coco, baking soda, baking powder and salt in a stand mixer using a low speed until combined.



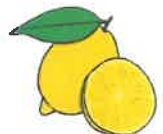
3. Add eggs, buttermilk, warm water, oil and vanilla. Beat on a medium speed. This will take a couple of minutes.



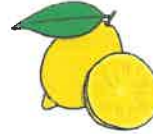
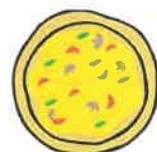
4. Divide batter among the three pans.



5. Bake for 30-35 minutes in a 350 degree oven until a toothpick insert into the center comes out clean.



6. Cool on wire rack for 15 minutes and then turn out the cakes onto the rack and allow to cool completely.





# Chicken biryani Bangladesh



Takes 30 minutes to cook. You will need 300g basmati, 25g butter, 1 large onion finely sliced, one bay leaf, 3 cardamom pods, small cinnamon stick, 1 tsp turmeric, 4 skinless chicken breasts, cut into large chunks, 4 tsp balli curry paste, 85g raisins, 850ml chicken stock, 30g coriander.



**Method**  
Step 1 = Soak basmati rice in warm water then wash in cold until the water runs clear.



Step 2 = Heat butter in a saucepan and cook one onion finely, slice large onion with one bay leaf 3 cardamom pods and one small cinnamon stick for ten minutes.



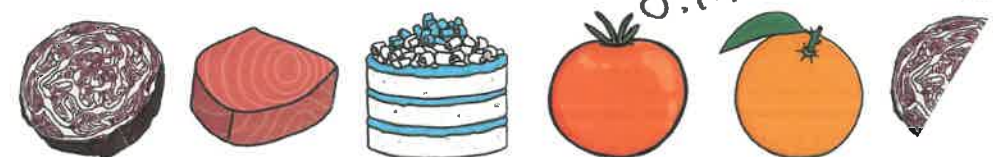
Step 3 = Sprinkle in 1 tsp turmeric, then add 4 chicken breasts, cut into large chunks, and table spoon curry paste. Cook until aromatic.

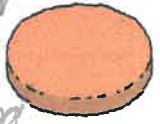
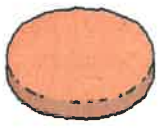
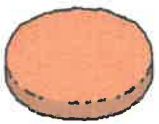


Step 4 = Stir the rice into the pan with 85g raisins, then pour over 850ml chicken stock.



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Step 5 = Place a light-fitting lid on the pan and bring to a hard boil, then lower the heat to a minimum and cook the rice for another 5 mins.

Step 6 = Turn off the heat and leave for 10 mins. Stir well, mixing through 15g chopped coriander. To serve, scatter over the leaves of the remaining 15g coriander and 2 table spoons toasted almond.

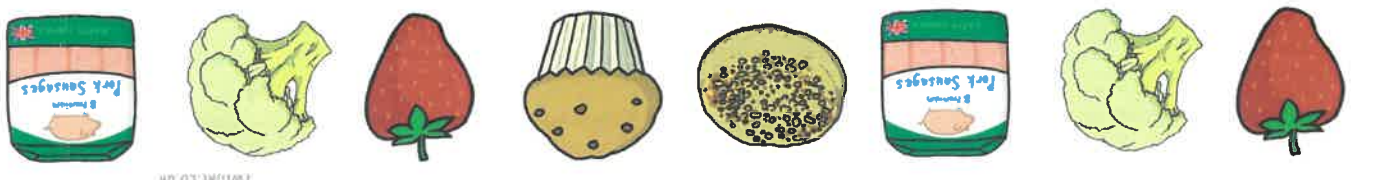
Spaghetti Puttanesca

3tbsp olive oil, 1 onion, 2 large garlic, 400g can chop tomato anchovy fillets, 120g Pitted black olives, 2tbsp caper, drained, 300g dried spaghetti & small bunch of parsley.

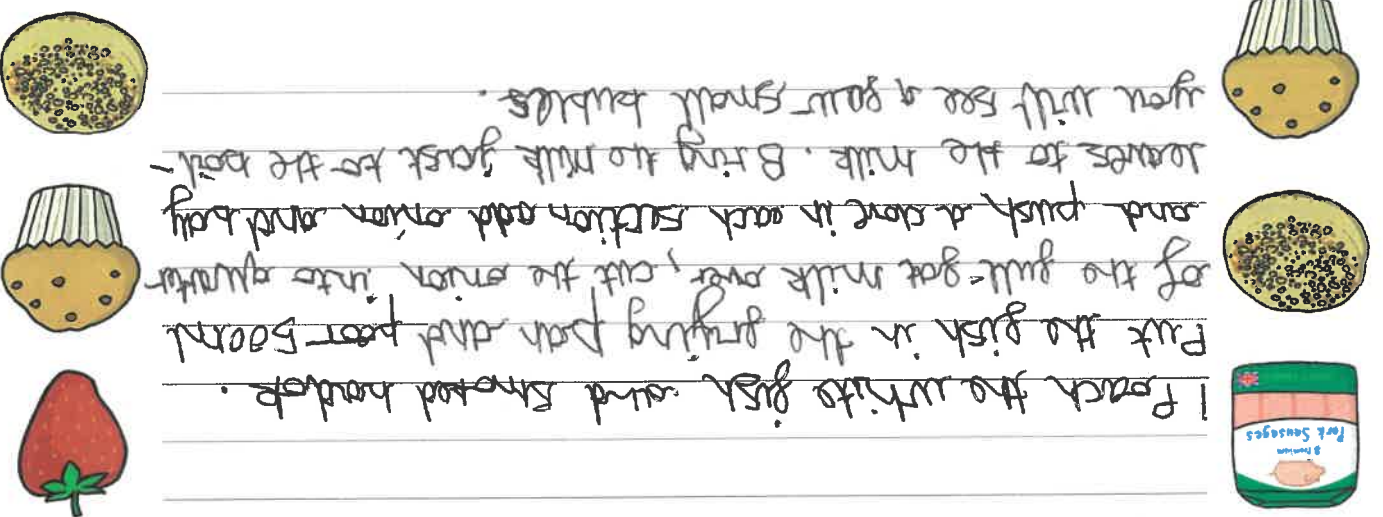
Step 1 = Heat the oil in a pan over a medium low heat add the onion along with a generous pinch of salt and fry for 10 mins add the garlic and choh pra. further in.

Step 2 = Stir the tomatoes, anchovies, olives and caper into onion, bring to a gentle simmer and cook for 15 mins. Season to taste.

Step 3 = Meanwhile, bring a large pan of salted water to the boil. Cook the spaghetti following pack instructions then drain and toss with the sauce and parsley.

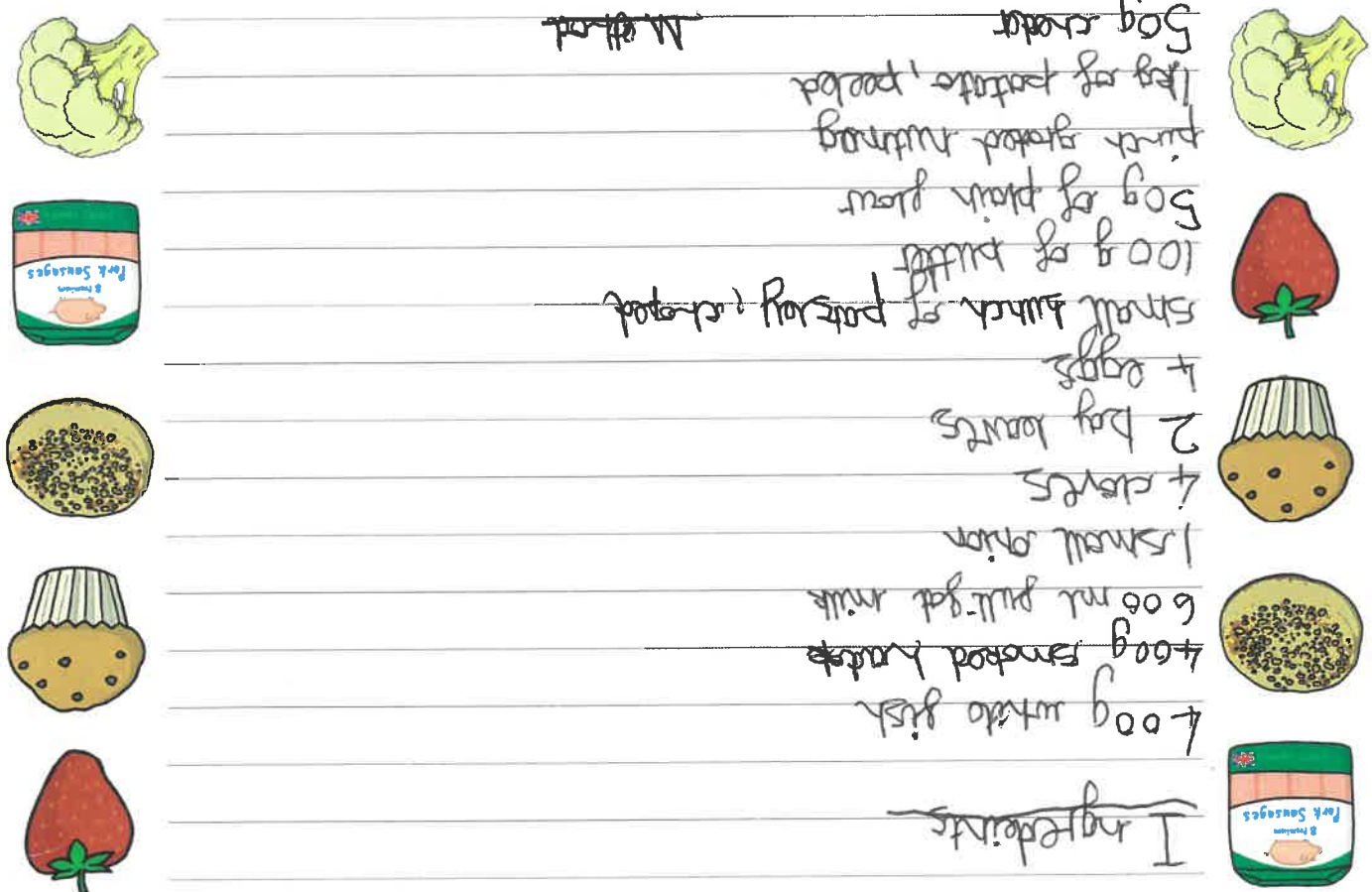


1 Pack the white fish and smoked haddock.  
 Put the fish in the frying pan and pour 50ml  
 of the full-fat milk over, cut the onion into quarters  
 and push a clove in each section add onion and half  
 leaves to the milk. Bring the milk just to the boil -  
 you will see a pair small bubbles.



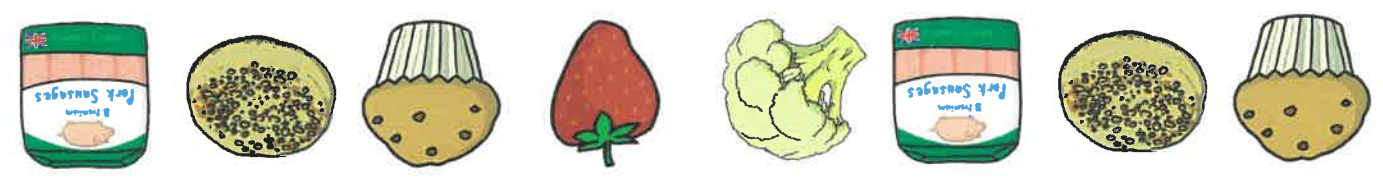
Method

- 400g white fish
- 400g smoked haddock
- 600ml full-fat milk
- 1 small onion
- 4 cloves
- 2 bay leaves
- 4 eggs
- small bunch of parsley, chopped
- 100g of butter
- 50g of plain flour
- 1kg of potato, peeled
- 50g cracker



Ingredients

Fish Pie





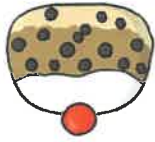
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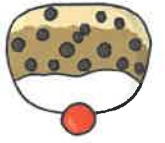
Bake for 30 mins at 200°

Sprinkle over 50g of grated cheese.

4 Boil the potatoes and make into mash with 50g of butter and 100ml of full-fat milk. Spread the mash over the fish to make the pie.



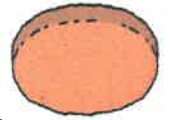
the boil and cook for 5 mins. Add salt, pepper and nutmeg then pour over the fish.



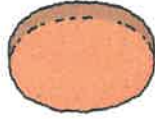
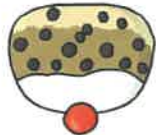
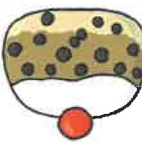
3 To make the sauce make 50g of butter in a pan. Stir in 50g of plain flour and cook for 1 minute over a medium heat. Add a little of milk stir until mixed in. Continue to add the milk, mixing well until you have a smooth sauce. Bring to the boil and cook for 5 mins. Add salt, pepper and nutmeg then pour over the fish.



2 Add two eggs for 8 minutes. Peel 1 slice into quarters and place atop of the fish. Sprinkle on the chopped parsley.



Reduce the heat and simmer for 8 minutes. Remove the fish to a plate and strain the milk into a jug to cool. Fork the fish into large pieces in the baking dish.





# Ingredients

150g plain flour

1 tbsp golden caster sugar

1/2 tsp pinch bicarbonate of soda

1/2 tsp cinnamon

1 tsp cocoa powder

30g butter

1 egg separated

50ml dry Marsala or white wine

replaced oil or sunflower oil

50g dark chocolate melted

50g dark chocolate kernels finely chopped

1 tsp sugar to dust

# Method

Tip the flour, sugar, bicarb, cinnamon and

cream into bowl with a pinch

of salt. Add the butter and mix

it into the dry ingredients until

there are no more lumps. Mix

the egg yolk and Marsala and

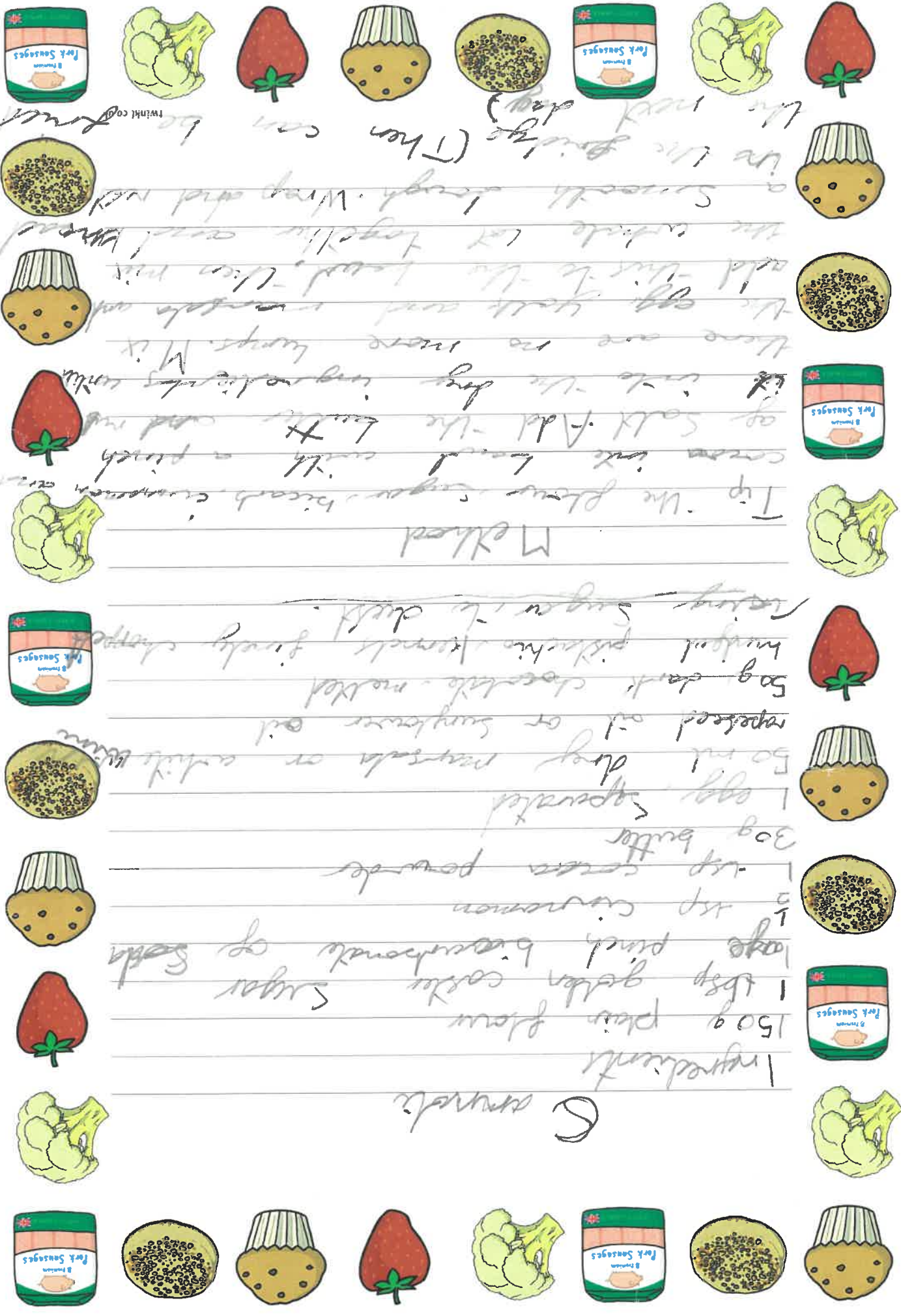
add this to the bowl. Then mix

the cake together and knead

a smooth dough. Wrap and rest

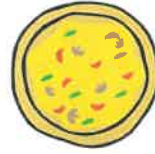
in the fridge (Then can be frozen

the next day)



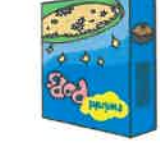


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Step 2  
 Deep-fry the courgette one at a time making sure they cook all over. They should take about 45-60 seconds in oil and should be visibly golden brown and the dough will bubble and blister.

Step 2  
 Fill a deep-fat fryer with oil or deep fryer a third of the way up with oil. Cut the dough into pieces and cut them out as thin as you can - we a paste machine if you have one. Heat the oil and keep an eye on it until it reaches 180C. Lay the dough out on a lightly greased surface and cut out circles about 11cm across. Wrap each one around a courgette, using some of the egg white to stick the top edge down and they're ready to go frying!





# How to make Apple crumble

## Your Ingredients (served)

300 grams Flour

A pinch of salt

225 grams Brown sugar

200 grams of Unsalted butter (at room temperature cubed plus a little for greasing into 1cm/1/2 in pieces)

450 grams of Apple (peeled, cored and cut in pieces)

1 tablespoon Plain flour

1 pinch (brown) Cinnamon



## Method

1. Preheat the oven to 180C/350F/325F.

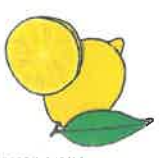
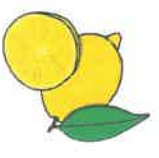
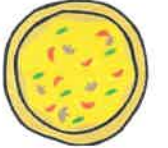
2. Place the flour, salt and sugar in a large bowl and mix well. Tearing a few cubes of butter at a time, rub into the flour mixture. Keep rubbing until mixture resembles breadcrumbs.

3. Place the yeast in a large bowl and spoon over sugar, flour and cinnamon. Stir well being careful not to break up yeast.

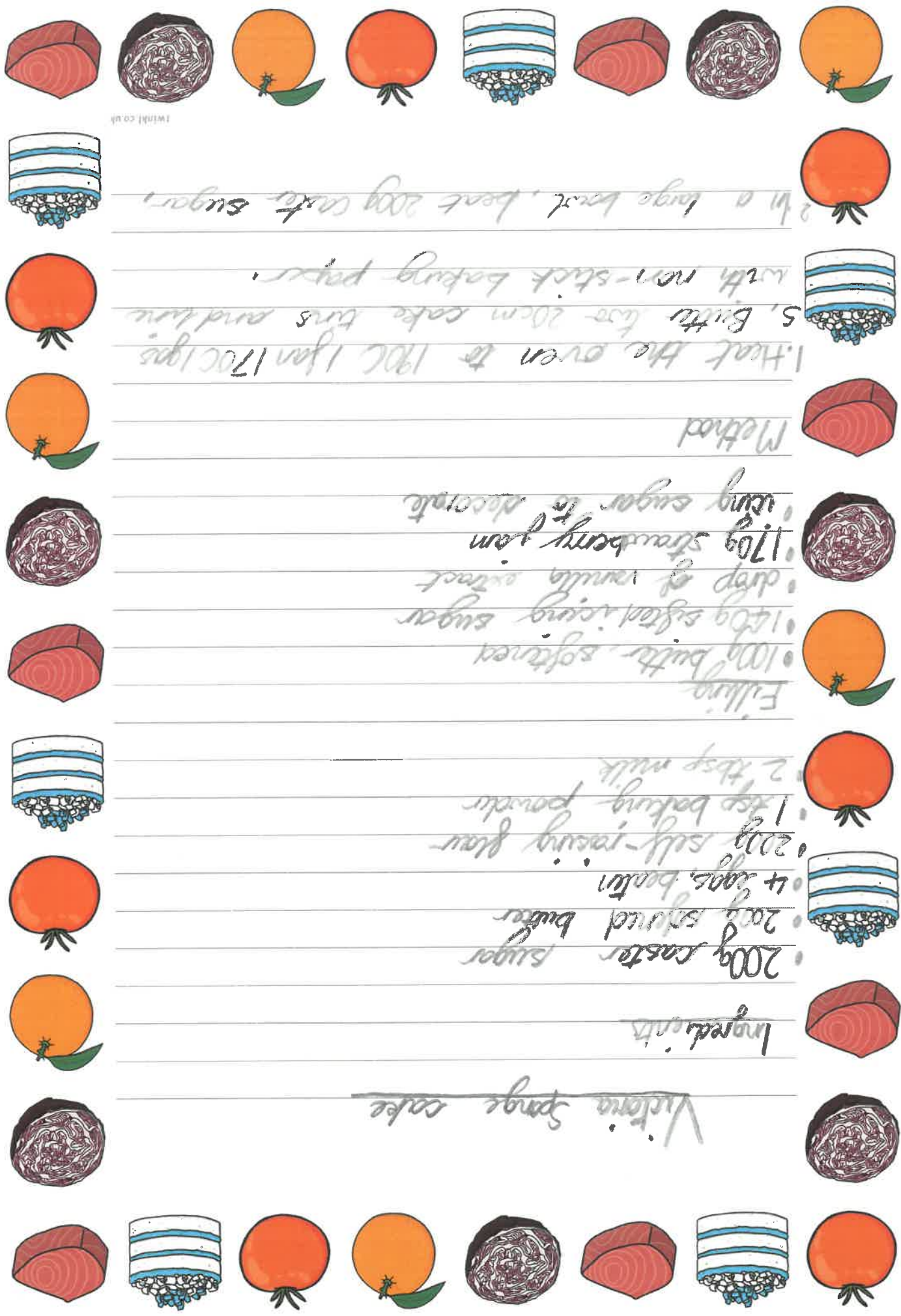
4. Butter a 24cm/9in square dish. Spoon the yeast mixture into the bottom, then sprinkle the crumble mixture on top.

5. Bake in the oven for 40-45 minutes until the crumble is browned and the fruit mixture bubbling.

6. Serve with cream and custard.



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# Victoria sponge cake

## Ingredients

- 200g caster sugar
- 200g softened butter
- 4 eggs, beaten
- 200g self-raising flour
- 1 tsp baking powder
- 2 tsp milk

## Filling

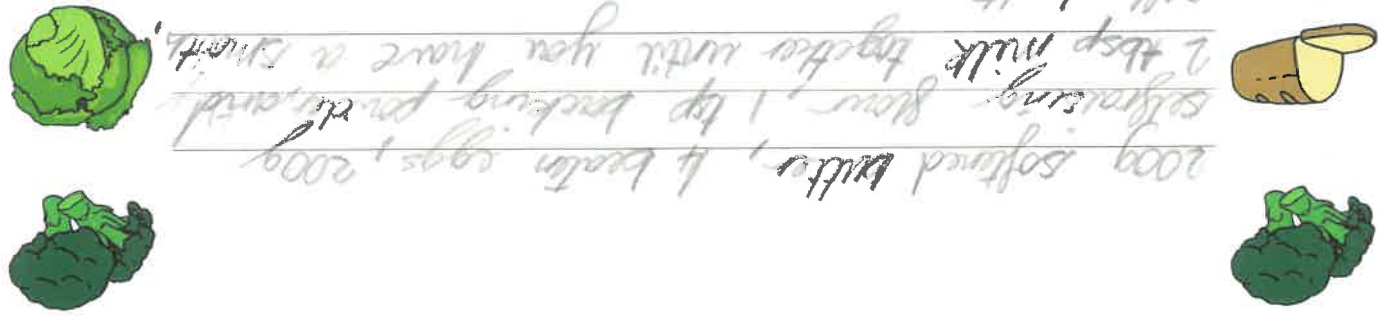
- 100g butter, softened
- 140g sifted icing sugar
- 1 drop of vanilla extract
- 170g strawberry jam
- icing sugar to decorate

## Method

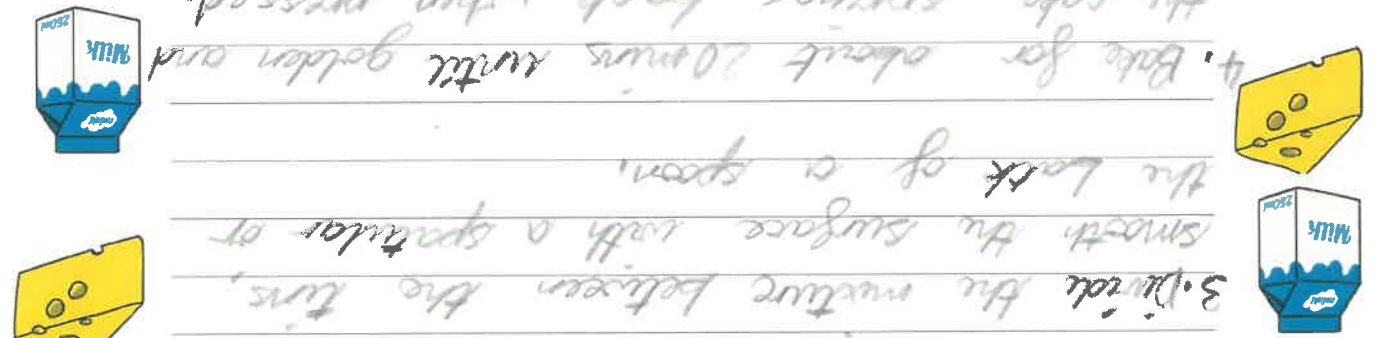
1. Heat the oven to 190C / fan 170C/gas 5. Butter two 20cm cake tins and line with non-stick baking paper.
2. In a large bowl, beat 200g caster sugar,



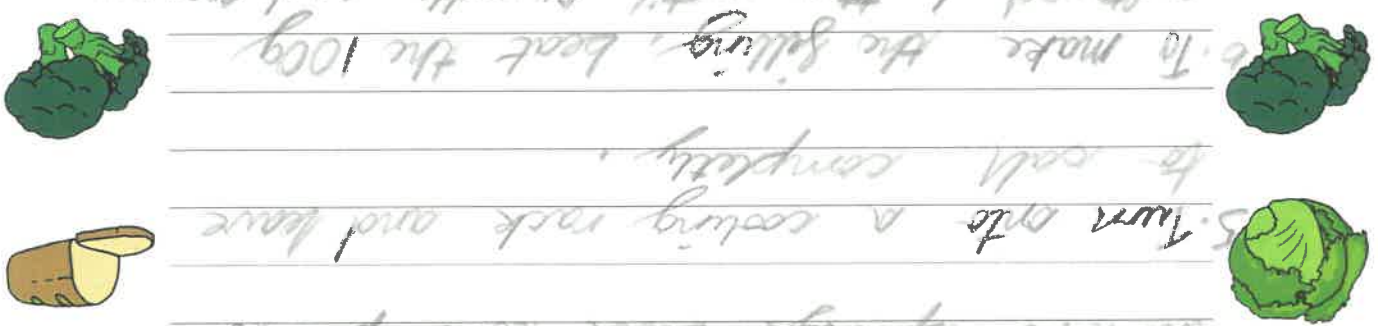
200g softened butter, 4 beaten eggs, 200g softening flour, 1 tsp baking powder, 2 tbsps milk together until you have a smooth soft batter.



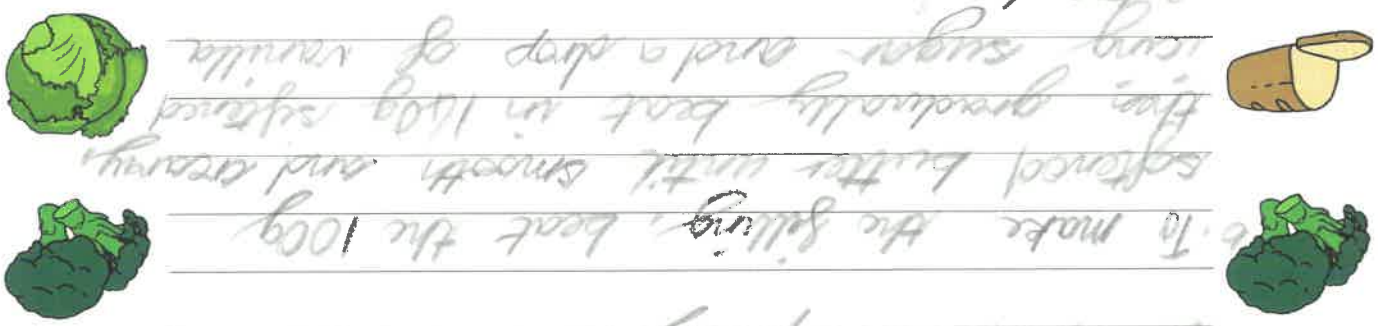
3. Divide the mixture between the tins, smooth the surface with a spatula or the back of a spoon.



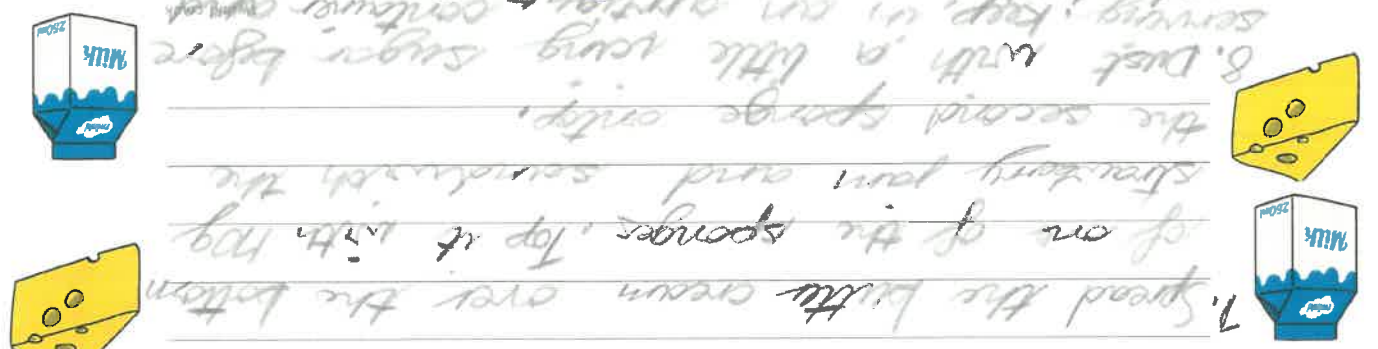
4. Bake for about 20 mins until golden and the cake springs back when pressed. 5. Turn onto a cooling rack and leave to cool completely.



6. To make the filling, beat the 100g softened butter until smooth and creamy then gradually beat in 100g sifted icing sugar and a drop of vanilla extract.



7. Spread the butter cream over the bottom of one of the sponges, top it with half strawberry jam and sandwich with the second sponge slice.



8. Dust with a little icing sugar before serving. Keep in an airtight container for eating within 2 days.



Dessert

# Dijonaise Bakedwell

## pudding

Ingredients  
225g plain flour  
pinch of salt  
150ml cold water

180g butter

465g seedless strawberry jam

250g unsalted butter

815g granulated sugar

3 medium eggs

15g ground almonds

few drops of almond flavouring

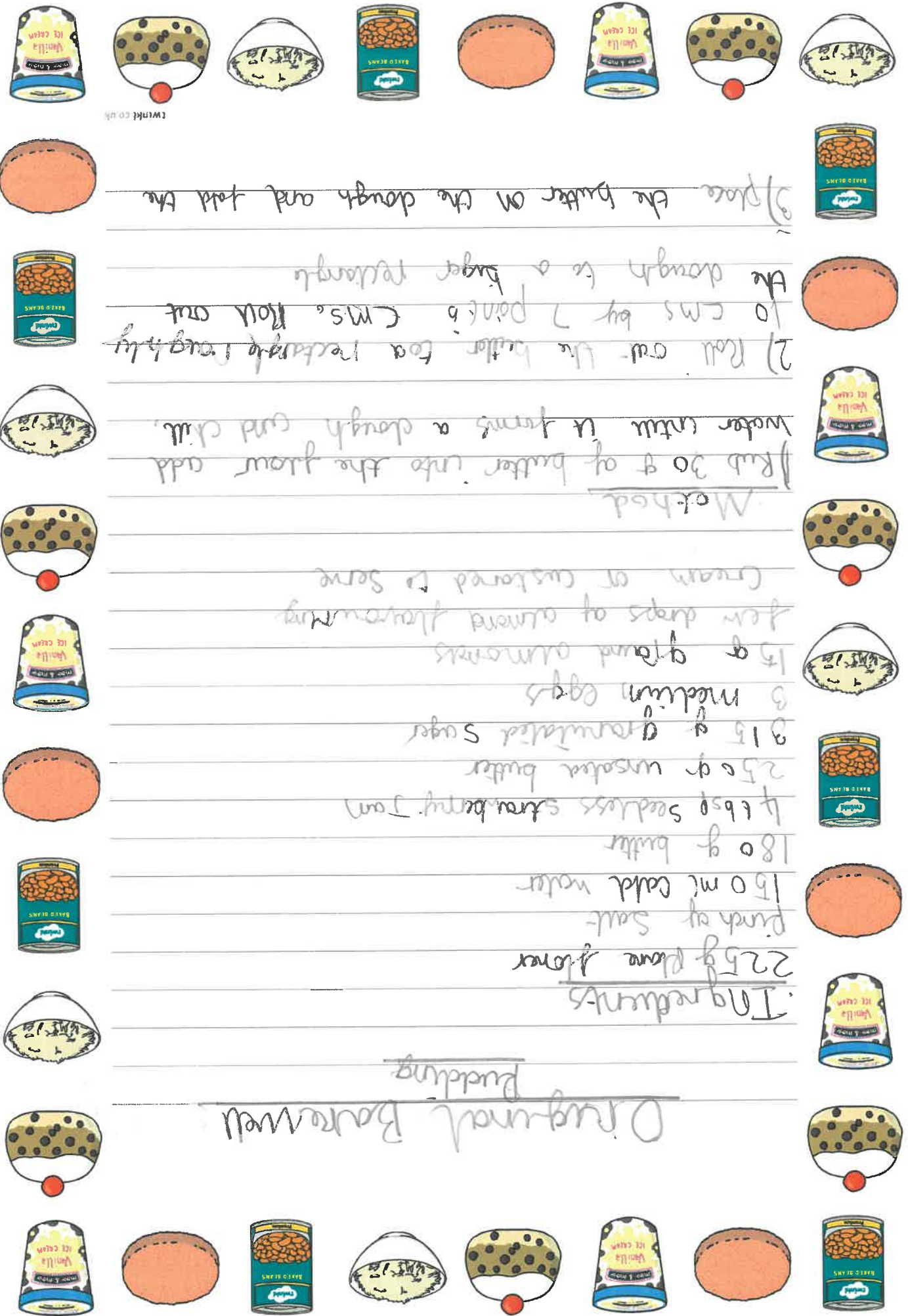
Cream or custard to serve

## Method

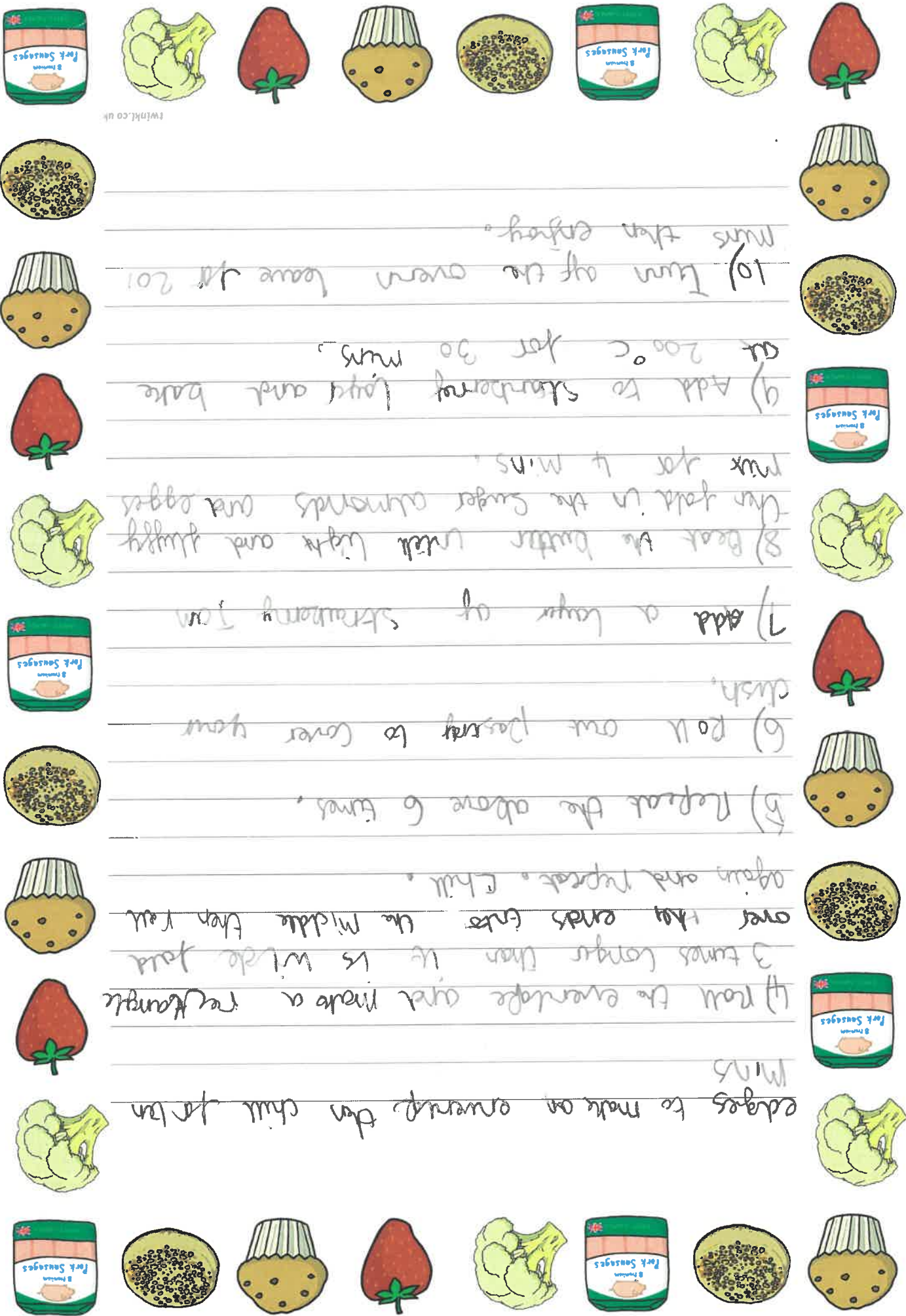
1) Rub 30g of butter into the flour add water until it forms a dough and chill.

2) Roll out the butter to a rectangle roughly 10 cms by 7 cms. Roll out the dough to a larger rectangle.

3) Place the butter on the dough and fold the



# Dessert



edges to make an envelope then chill for ten mins

4) roll the envelope and make a rectangle

3 times longer than it is wide fold over the ends into the middle then roll again and repeat. Chill.

5) Repeat the above 6 times.

6) roll out pastry to cover your dish.

7) add a layer of strawberry jam

8) Beat the butter until light and fluffy then fold in the sugar almonds and eggs mix for 4 mins.

9) Add to strawberry layer and bake at 200°C for 30 mins.

10) Turn off the oven leave for 20 mins then enjoy.

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preheated oven at 180°C  
 the sausage bake in a  
 the prepared tins and level  
 3 Divide the mixture between  
 minutes until smooth.



Boat well for about 2  
 ingredients in a large bowl



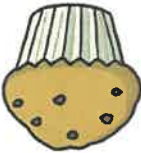
2c ombino all the cake  
 with baking parchment  
 and line the bottoms  
 1. Lightly grease the tins



2 18cm sandwich tins  
 1/2 can caster sugar for spreading



4 tsp raspberries or strawberries  
 Filling



1/2 tsp baking powder,  
 175g self raising flour



3 eggs  
 175g caster sugar



175g soft butter, plus  
 extra for greasing.



# Victoria sponge cake





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for about 25 minutes or until the cakes are well risen, golden and crunchy. Turn out on to a wire rack, peel off the lining paper and leave for a cool 5 minutes. Sandwich the 2 cakes together with jam and sprinkle the top of the cake with caster sugar.

