

Year 9 2017-18 Multicultural Recipes

<p><u>Italian Tiramisu</u> 250g mascarpone 1 teaspoon vanilla extract 3 tablespoon orange juice 3 teaspoons instant coffee granules 150ml double or whipping cream (not <i>Elmlea</i>) 4 tablespoons icing sugar 16 sponge fingers (savoiardi) 50g bar of chocolate to grate (optional) Cocoa powder to dust Bring 4 individual serving dishes OR 1 large dish from home.</p>	<p><u>French Tarte Tatin</u> 150g puff pastry - block (<u>not</u> ready rolled) - from supermarket 75g brown sugar 1 teaspoon cinnamon 2 – 3 medium eating apples or pears Bring an ovenproof dish or flan tin (20cm)- NO loose bottom from home.</p>
<p><u>American Lemon Cheesecake</u> 175g ginger biscuits 75g butter/margarine 1 lemon 225g cream cheese 170g (5 fl. oz) can of evaporated milk 1 tbsp caster sugar 25g grated chocolate Bring a round dish or flan tin (20cm)- NO loose bottom from home.</p>	<p><u>Thai Green Chicken Curry</u> 1 tablespoon oil 2 spring onions 1 clove garlic 80g sugar snap peas 1 small chicken breast 2 tablespoons Thai green curry paste 200ml coconut milk (reduced fat) 1/2 lime Small bunch of coriander Plastic container with seal tight lid from home.</p>
<p><u>Mexican Chilli Con Carne</u> 250g minced beef 1 medium onion 1 clove garlic 1 tablespoon vegetable oil 1 400g tin tomatoes 1 small tin red kidney beans (215g) 1-2 teaspoons chilli powder 1 beef stock cube Plastic container with seal tight lid from home.</p>	<p><u>Chinese Vegetable Spring Rolls</u> 1 pack filo pastry (6 sheets) 3 tablespoons vegetable oil For the filling: 1 tablespoon vegetable oil 1-2 cm root ginger 1 clove garlic 1 packet assorted stir fry vegetables 1 teaspoon soy sauce Plastic container with lid from home.</p>

