## Year 8 Practical Cookery - Ingredients Summary

Page 1 of 2

| Chicken Jalfrezi | Spaghetti Bolognese | Chilli Con Carne | Sweet and Sour Chicken |
| :---: | :---: | :---: | :---: |
| Bring in: <br> - 2 chicken fillet breasts <br> - 1 onion <br> - 1 pepper <br> - 2 garlic cloves (optional) <br> - 5 fresh tomatoes | Bring in: <br> - 450 g minced beef <br> - 1 onion <br> - 2 garlic cloves (optional) <br> - 1 can chopped tomatoes <br> - 2 extra vegetables, e.g: 6 mushrooms, 1 carrot, 1 stick celery | Bring in: <br> - 450 g minced beef <br> - 1 onion <br> - 1 pepper <br> - 1 can chopped tomatoes <br> - 1 can red kidney beans / kidney beans in chilli sauce / baked beans <br> - 2 garlic cloves (optional) | Bring in: <br> - 2 chicken fillet breasts <br> - 1 onion <br> - 1 pepper <br> - 1 can pineapple chunks |
| School provides: <br> - 3 tbsp curry powder <br> - 1 tbsp tomato puree <br> - Oil | School provides: <br> - 1 tsp mixed herbs <br> - 2 tbsp tomato puree <br> - 1 beef stock cube <br> - Oil <br> - Salt and pepper | School provides: <br> - 1 tsp chilli powder <br> - 1 tsp paprika <br> - 2 tbsp tomato puree <br> - Oil | School provides: <br> - 1 tbsp vinegar <br> - 1 tbsp soya sauce <br> - 1 tbsp tomato puree <br> - 1 tbsp cornflour <br> - 1 tbsp sugar <br> - Oil |
| Bring in: Each week a container is required to take food home. |  |  |  |

- Ingredients must be stored safely and correctly at the start of the school day
- Students have been encouraged to cook the practical dishes for their family. Please feel free to modify the quantities of recipes on this page to suit the needs of your family


## Year 8 Practical Cookery - Ingredients Summary

Page 2 of 2

| Quiche | Bakewell Tart |
| :---: | :---: |
| Bring in: <br> Pastry <br> - 100 g plain flour <br> - 50 g margarine <br> Filling <br> - 1 egg <br> - 75 ml milk <br> - 25 g cheddar cheese <br> - 1 slice cooked ham <br> - $1 / 2$ onion | Bring in: <br> Pastry: <br> - 75g plain flour <br> - 40 g margarine <br> Filling: <br> - 50 g plain flour <br> - 50 g margarine <br> - 1 egg |
| School provides: <br> - Salt and pepper <br> - 2 drops lemon juice <br> - 25 ml cream <br> - 1 tbsp oil | School provides: <br> - 50 g caster sugar <br> - $1 / 4$ tsp baking powder <br> - $1 / 4 \mathrm{tsp}$ orange/vanilla extract <br> - Jam/marmalade <br> - Icing sugar |
| Bring in: Each week a container is required to take food home. |  |

- Ingredients must be stored safely and correctly at the start of the school day
- Please do not modify the quantities of the Quiche and Bakewell Tart recipes as students will be using $\mathbf{1 5 c m}$ flan rings

