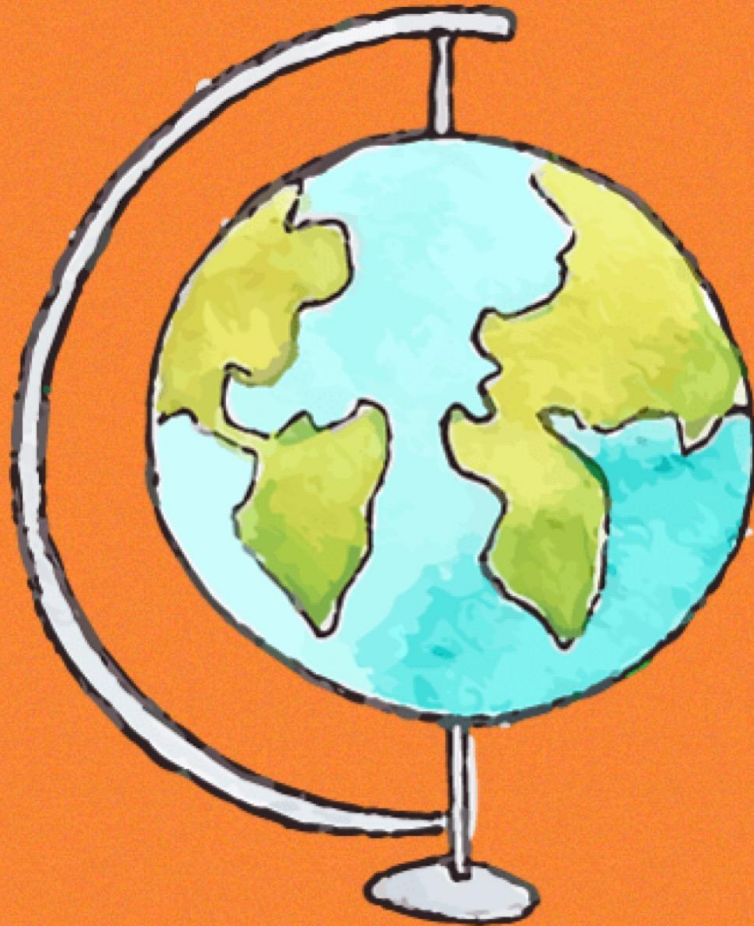


The Great Worldwide Food Challenge



During the Easter holidays we took part in a cooking challenge to celebrate the multicultural make up of our school.

The children helped prepare a traditional dish from their home country and then shared pictures and recipes on ClassDojo.

Which food looks the most delicious to you?
Why don't you have a go at preparing it at home?

Luna Bumblebees

Luna helped prepare a traditional English Cottage Pie. Delicious!



Klayton Im

Klayton loves West Indian food. His parents run a takeaway food service.



Filipe Im

Filipe chose to make Portuguese Caramelised Almond Tart



Recipe

Ingredients:

For the dough:

175g caster sugar

150g butter

2 eggs

1 teaspoon baking powder

175g flour

4 tablespoons milk

For the filling:

150g flaked almonds

125g caster sugar

4 tablespoons milk

Preparation:

Pre-heat the oven to 170°C.

Butter a tart pan with a removable bottom. Cut some baking paper and stick to the bottom of the tart pan. Cut the edges with the help of a knife. Set aside.

Directions:

First the dough:

Put the sugar and butter into a medium sized bowl. Using an electric mixer, mix the ingredients well until you get a creamy combination.

Add the eggs, one by one, throughout the process.

Using a strainer, add the baking powder and $\frac{1}{3}$ of the flour. With the help of a wooden spoon, mix all the ingredients well.

Add the rest of the flour, and the milk, mix the ingredients well.

Transfer the mixture into the prepared tart pan. Bake for around 12 minutes or until it starts to gain a golden colour.

While the cake bakes, make the filling:

Add all the ingredients to a saucepan and cook on medium-heat. Cook, stirring occasionally, until boiling. Remove from heat.

Remove cake from the oven. Top up with the filling, spreading the almonds carefully in order to have the whole top covered with it.

Bake until almonds gain a golden dark colour.

Let it cool. Run a knife around the tart pan edges.

Remove the bottom. Transfer to a serving plate.

Serve warm or cold.

Metra IM &

Mariya 3K

The girls love eating Latvian food.



Damian & Kayla IW

Damian and Kayla enjoyed these Lithuanian potato pancakes served with sour cream. Delicious!



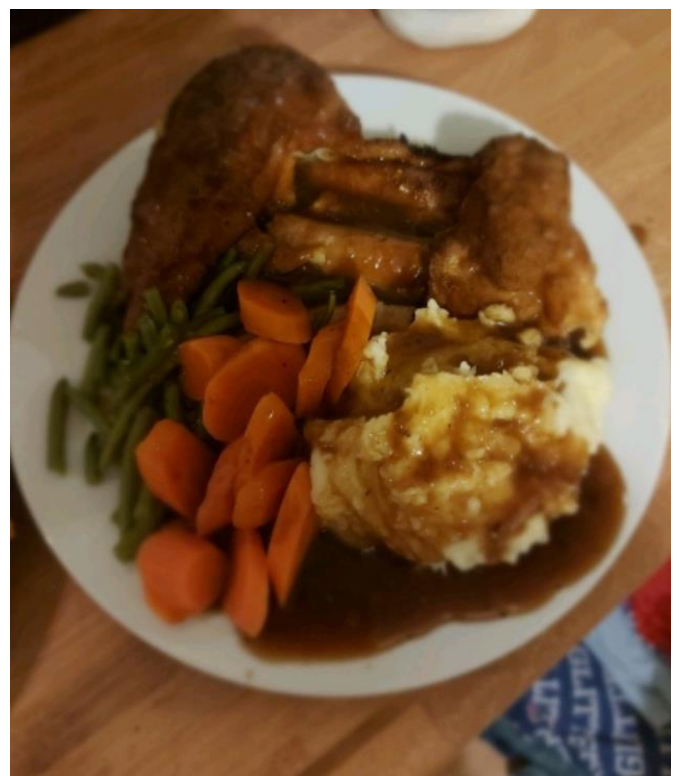
Roma 2R

Bajan Macaroni Cheese Pie.
Yum!



Isabella 2R

Isabella enjoyed her traditional chicken roast.



Neon 2R

Cassava cake is a Filipino dessert made from grated cassava (manioc). Here's a really easy recipe with deliciously rich & creamy custard topping.

Cassava Cake:

1 pack (16 oz) frozen, grated cassava - thawed
¾ can (1 can is 14 oz) condensed milk
¾ can (1 can is 12.05 fl oz) evaporated milk
¾ can (1 can is 13.5 fl oz) coconut milk
5 tablespoons sugar
2 egg yolks



Custard topping:

¼ can condensed milk
¼ can evaporated milk
¼ can coconut milk
2 egg yolks
1 tablespoon flour - dissolved in 2 tablespoons milk

Procedure:

- *Grease pan or baking dish with butter and set aside.
- *In a big, deep bowl, combine all the ingredients for the cassava cake and mix well until the sugar is dissolved.
- *Pour the mixture into the greased pan or baking dish and bake for 45 minutes to 1 hour at 375°F/180°C.
- *After the cake is baked, combine and mix all the ingredients for the custard in a bowl. Pour this on top of the pre-baked cassava cake and bake for another 15-25 minutes or until custard is cooked and turns golden.

It may be served while still warm or have it chilled at least overnight in the fridge before serving 😊

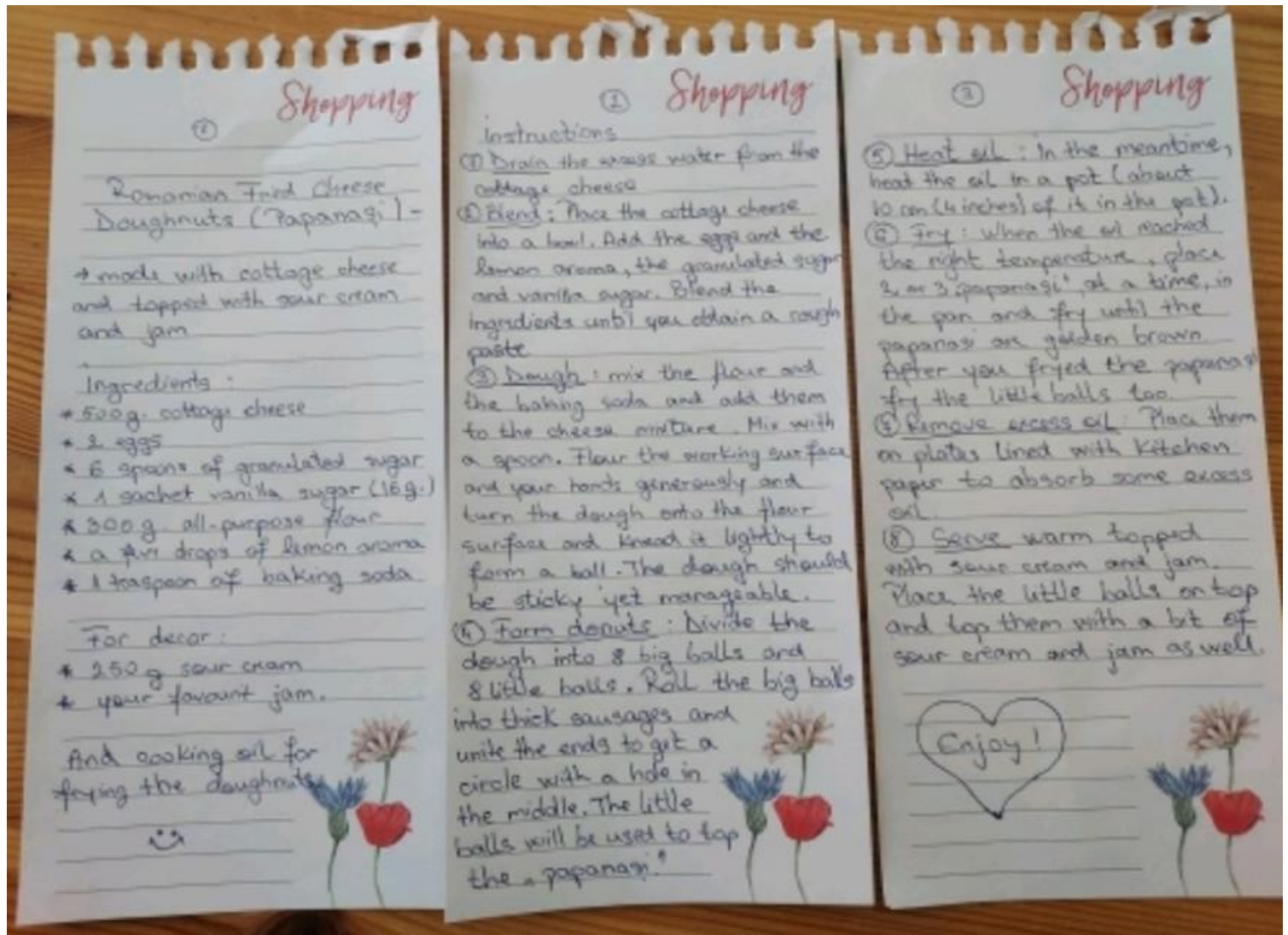
Leland 3K & Logan 6S

Every Easter the boys help their Mum pick mint from the garden and make a homemade mint sauce. This is to go with the leg of lamb that they traditionally cook every Easter with all the yummy vegetables.



Sofia 3K

Here is a traditional Romanian dessert called Papanasi...
Romanian fried cheese doughnuts.



Ola 4Q

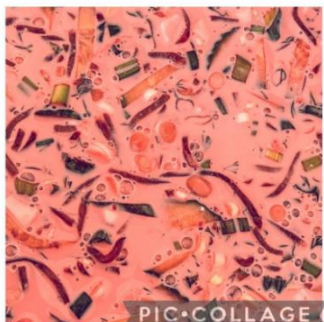
This is Zurek soup with egg. A popular Polish dish.



Tomas 2R & Danielius 3K

- Marinated beets and kefir bought from the European food shop.
- 1l milk
- Onions - washed and cut
- 1 cucumber - washed and cut
- 3 boiled eggs
- Dill
- A pinch of salt.
- Boiled potatoes.

In English this food is called Cold Borscht or in Lithuanian Šaltibarščiai.



Himavarsha 4nK

Onion samosa... delicious as an evening snack.

<https://www.tastyappetite.net/2012/06/samosa-crispy-onion-samosa-step-by-step.html>



Asa 4nK

Caribbean chicken made with coconut milk, cream and scotch bonnets.
Served with basmati rice, spicy potato salad, mange tout and sweetcorn.



Evan 5C

Here are two traditional Bengali recipes. Sukto (Bengali mixed veg)



Ingredients For Sukto (Bengali Mixed Vegetables)

1 Karela (Bitter Gourd/ Pavakkai) , sliced, 1 Sweet Potato , 1 cup Brinjal (Baingan / Eggplant) , 1 cup Kaddu (Parangikai/ Pumpkin) , 2 Drumstick , cut into 2 inch pieces, 1/2 cup Raw papaya , 1/2 cup Ridge Gourd (Turai/ Peerkangai) , Badi (wadi) , 1 cup Plantain Stem , 1 tablespoon Mustard seeds (Rai/ Kadugu) paste, 2 tablespoon Poppy seeds paste, 1 tablespoon Sugar, 1/2 cup Milk, 2 teaspoon Turmeric powder (Haldi), 1 teaspoon Cumin powder (Jeera), 1 teaspoon Methi Seeds (Fenugreek Seeds), 1 Dry Red Chilli, 1 Bay leaf (tej patta) , 1 tablespoon Ginger , paste

- To begin making the Sukto Recipe, in a frying pan heat mustard oil. Fry badi/ dried lentil dumplings until it turns light brown in colour. In same oil fry bitter gourd slices until crispy. Drain in a paper towel and keep aside.
- Add 1 tablespoon more oil on frying pan and heat it up, then roast red chilli, bay leaf and methi seeds. After it starts crackling add all vegetables including sweet potato, brinjal, kaddu, drumstick, raw papaya, plantain stem and ridge gourd.
- Cook for about 2 minutes, add salt and turmeric powder. Cook for 5 minutes on low heat.
- Add poppy seed paste, mustard seeds paste and fry for 5 minutes. Add cumin powder and sugar. Add 1 cup of water, then covered and cook for 15 minutes or until vegetables are well cooked.
- After 15 minutes add crispy bitter gourd slices and badi. Let it cook for about a minute.
- After a minute, add the ginger paste. Cook for 5 minutes, then add milk. Let it boil, as it start boiling, switch of the gas. Sukto is ready, enjoy with rice !

Doi Chire

Bengali porridge.

Yoghurt with

Flattened rice.



100 gm flattened rice (Poha/ chire) , 1 ripe mango, 1 banana, 100 ml natural yogurt, sugar(optional)

Process :

Very easy bengali porridge doesn't need cooking , just mixing with your hand and perfect dish to keep you full for long time and mainly to beat the heat. It's full of nutrition.

Clean the chire for few times with water. Strain it then mix with yogurt , pieces of banana and mango. Sugar is optional.

Done !

Lena 6S

A tasty treat from Poland.



Peter 4N & Ferenc 6S

The boys made the Hungarian dishes below.

Potato with paprika and Bird's Milk dessert.

