

<p><b>Year 8 Ingredients lists</b> <a href="#">Year 8 Recipe book -</a>  <b>All ingredients in red text can be provided by school</b></p>	<p><i>Recipes and dates can be found on google classroom and the Gillotts website.</i></p>
<p><b>Burgers (choose either recipe)</b> <a href="#">Burgers recipe</a> <a href="#">Bread roll recipe</a></p>	<p><b>Toad in the hole</b> <a href="#">Toad in the Hole recipe</a></p>
<p>100g lean minced beef, lamb, pork or turkey  1/4 red onion  1 egg  Black pepper  Flour for dusting  <b>Optional:</b> chilli, garlic, herbs to flavour</p> <p><b>Spicy bean burgers</b>  1 slice of bread  ½ onion  1 green chilli  400g tin red kidney beans  1 tsp ground chilli powder  1 tsp dried mixed herbs</p> <p><b>Make your own bread roll at home to serve - Yr 7 recipe</b>  <b>Container to take home in</b></p>	<p>70g plain flour  Pinch of salt  2 eggs  100ml milk  4 tbsp's oil  12 uncooked cocktail sausages or 6 chipolatas or quorn sausages</p> <p><b>Container to take home in</b></p>
<p><b>Bolognese</b> <a href="#">Spaghetti bolognese recipe</a></p>	<p><b>Cakes experiment - looking at functions of ingredients</b></p>
<p>1 onion  1 clove garlic  1 celery stick  1 carrot  1 tbsp oil  250g minced beef or quorn  400g tin chopped tomatoes  1 tbsp tomato puree  1 tsp mixed herbs  Black pepper  Fresh basil  <b>Container to take home in</b></p>	<p><b>School provides all ingredients</b></p>
<p><b>Fresh pasta - served with ragu sauce brought from home</b>  <a href="#">TAGLIATELLE PASTA</a> <a href="#">Ragù pasta sauce recipe</a></p>	<p><b>Pizza (using remainder of ragu sauce)</b> <a href="#">Pizza recipe</a></p>
<p>100g '00' pasta flour or plain flour  1 egg  1 tbsp oil</p> <p><b>Make this at home and bring in a portion for your pasta practical and pizza practical</b></p> <p>200g tin tomatoes  ½ onion  ½ carrot  1 garlic clove  ¼ tsp sugar  1 tbsp oil  Salt and pepper  <b>Freeze in freezer bags</b></p>	<p>250g strong bread flour  1x 7g sachet fast acting yeast  ¼ tsp salt  1 tsp sugar  80g hard cheese grated</p> <p><b>Toppings of your choice:</b> ham, pepperoni, pepper, mushrooms</p> <p><b>Homemade ragu sauce</b> for the tomato topping.</p> <p><b>Large Container to take home in</b></p>
<p><b>Chocolate Brownies</b> <a href="#">Chocolate Brownies recipe</a></p>	<p><b>Drop sponge sandwiches</b> <a href="#">Drop sponge sandwiches</a></p>
<p>135g margarine/butter  150g plain dark cooking chocolate  2 eggs  100g caster sugar  75g muscovado sugar  100g plain flour  1 tsp vanilla essence  Pinch of salt</p> <p><b>Container to take home in</b></p>	<p>1 egg  25g caster sugar  25g self raising flour  ½ pinch of salt  2 tablespoons jam  100ml double or whipping cream</p> <p><b>Container to take home in</b></p>

**Christmas Practical - Chocolate truffles**

**☐ Chocolate truffles recipe**

20 digestive biscuits

125g butter

200g condensed milk

2 tbsp cocoa

125g desiccated coconut

1 packet of chocolate flavour strands or coloured strands (or desiccated coconut), for rolling

***Container to take home in***