Year 9 Ingredients lists Year 9 Recipe book **All ingredients in red text can be provided by school**	***Recipes and dates can be found on google classroom and the Gillotts website.***
1. Calzone Calzone recipe	**2. Pasta Dish** Chicken Arrabatia and pasta
250g packet bread mix **or** 250g bread flour, 7g yeast 120ml warm water 50g hard cheese 1 tsp mixed herbs ½ tin chopped tomatoes ½ onion 3 mushrooms 3 tsp tomato puree **Optional fillings:** sweetcorn, pepperoni, ham, peppers ***Container to take home in***	1 onion 1 clove garlic 1 chicken breast or tofu 1 tsp oil 1 tin tomatoes 1 tbsp tomato puree 1 chilli mixed herbs, paprika or chilli flakes for more heat! 200g pasta 1 stock cube ***Container to take home in***
3. Enchiladas - serves 4, can be scaled down Enchilladas recipe	**4. Group work - cooking methods - potatoes**
400g tin chopped tomatoes 1 red chilli 2 tbsp olive oil 1 onion 2 garlic cloves 1 tsp ground cumin 300g minced beef or quorn 1 tsp dried oregano 1 tsp sugar 8 flour tortilla wraps 200g mature cheddar Salt and black pepper ***Oven proof Container to take home in (small tin foil tray or ceramic dish)***	• Rostis • Baked chips/wedges • Mashed potato Oven baked chips recipe Potato rostis recipe Mashed potato recipe All ingredients supplied by school
5. Ready steady cook - group work	**6a. Curry - Spinach, potato and chickpea** **(Choose this curry or 6b, 6c choice)**Spinach, potato and chickpea curry recipe
Students will work in teams to create a main meal using the ingredients supplied All ingredients supplied by school	1 onion 1 garlic clove 1 large potato or sweet potato **ready peeled and diced** 1 tsp olive oil 2 tbsp curry paste 300ml water 1 400g tin chopped tomatoes 1 400g tin chickpeas 3 handfuls of fresh spinach or greens ***Container to take home*** Flat bread recipe if chosen: Flatbread recipe
6b. Thai green Chicken curry Thai green chicken curry recipe	**6c. chicken and spinach curry** chicken and spinach curry

1 x 10ml spoon oil 3 spring onions 1 clove of garlic 80g sugar snap peas 1 small chicken breast 2 x 15ml Thai green curry paste 200ml coconut milk (reduced fat) 1/2 lime Small bunch of coriander ***Container to take home in***	Vegetable oil I onion 3 chicken breasts, cubed 1/2 tin chopped tomatoes 1 tin chickpeas 1 tin full fat coconut milk 3 heaped tsps hot curry powder Salt and pepper 1 onion, finely diced 2 red romano peppers 1 large clove garlic 1 bag ready washed spinach ***Container to take home in***
7. Ravioli Ravioli recipe	**8. Chocolate mousse** Chocolate mousse
200g '00' pasta flour **o**r plain flour 2 eggs **Filling:** ½ tub flavoured cream cheese **Optional**: fresh herbs, cooked meats, pepper ***Container to take home in***	100g milk or dark cooking chocolate 2 eggs, separated 150ml double cream *1 tbsp orange juice and zest if wanted* ***Container to take home in - 4 small dishes or 1 larger one***
9. Key lime pie Key lime pie recipe	**10. Swiss roll** Swiss roll recipe
Biscuit base: 50g butter 120g digestive biscuits **Topping:** 2 eggs 1 tin (400g) condensed milk 2 limes 50g caster sugar **Fan dish or round foil tray**	75g caster sugar 3 eggs 75g self raising flour Drop of vanilla essence (50g SR flour, 25g cocoa powder for chocolate swiss roll) **Filling** 100g jam, lemon curd or chocolate spread. Caster sugar to sprinkle on top ***large container to carry home in***
Christmas practical Jam puff pastry Christmas tree	
2 x 320g ready rolled puff pastry sheets 4 tbsp jam 1 egg Icing sugar to dust ***large container to carry home in***	