

MISS TAYLOR'S HOME COOKING COOKBOOK

*MRS TAYLOR, OUR SCHOOL CATERING MANAGER, HAS KINDLY
PUT TOGETHER SOME RECIPES FOR YOU TO TRY AT HOME.*

*REMEMBER TO ALWAYS ASK AN ADULT FIRST AND HAVE AN
ADULT WITH YOU IN THE KITCHEN.*



MEATBALLS WITH HIDDEN VEGETABLES

- 300G MINCED BEEF OR PORK
- 2 GRATED CARROTS
- 1 GRATED ONION
- 1 EGG
- PLACE THE MINCEMEAT INTO A BOWL
- ADD THE GRATED VEGETABLES TO THE MINCEMEAT ALONG WITH THE BEATEN EGG
- MIX ALL THE INGREDIENTS WITH A SPOON UNTIL THOROUGHLY MIXED
- SHAPE THE MEAT INTO 12 BALL SHAPES AND REFRIGERATE FOR 1 HOUR
- AFTER AN HOUR PLACE MEATBALLS ONTO A BAKING TRAY AND PLACE IN THE OVEN AT 180 C FOR 20 MINUTES TURNING OCCASIONALLY UNTIL GOLDEN BROWN AND COOKED THROUGH
- WHEN COOKED ADD TO **MISS TAYLORS SPECIAL TOMATO SAUCE** AND SERVE WITH SPAGHETTI OR ANY PASTA

MISS TAYLOR'S SPECIAL TOMATO SAUCE

- 2 tins of tomatoes
 - 1 grated carrot
 - 2 cloves chopped garlic
 - Pinch of salt and pepper
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- Add all the ingredients to a saucepan and cook for 20 minutes.
 - Once cooked add to a food blender or mix with a hand blender, blend until smooth.

This sauce can be used to serve with meatballs or with pasta or even as a topping for homemade pizza!

FISH CAKES

- 2 MEDIUM POTATOES OR SWEET POTATOES
- 1 TIN OF TUNA OR A PACKET OF SMOKED MACKEREL
- 1 LEMON - JUICE ONLY
- PINCH OF SALT AND PEPPER
- 8 WHOLEMEAL CRACKERS SMASHED INTO SMALL PIECES
- 1 EGG
- 1 TBSP SUNFLOWER OIL
- HANDFUL OF CHOPPED BABY SPINACH
- 2 CHOPPED SPRING ONIONS (OPTIONAL)

- Peel and chop the potatoes and put into a pan of water (water just covering potatoes)
- Boil the potatoes until they are soft
- Drain the water from the potatoes and mash the potatoes
- While the potatoes are still warm add the fish, lemon juice, spinach, salt and pepper and spring onion
- Carefully mix together, be careful not to over mix, as you don't want to break the fish up too much
- when cool enough to handle, shape the mixture into 4 fish cakes or balls if you prefer and refrigerate for 1 hour
- Once cooled, add crushed wholemeal crackers to a bowl and in a separate bowl add the beaten egg
- Dip the fish cakes into the egg mix then into the crushed crackers
- Repeat this for all 4 cakes and place back into the fridge for 10 minutes
- After 10 minutes add some oil to a frying pan and cook for 5 minutes on each side so they are golden brown and cooked right through
- Serve with a nice crisp salad and homemade wedges

HOMEMADE WEDGES

- 4 large baking potatoes
- Olive oil
- Cut the potatoes into wedge shapes or chip shapes
- Add the potatoes to a pan of water and bring to boil (about 8 minutes)
- Drain the potatoes
- Once drained lay out on a baking tray
- Drizzle olive oil over the potatoes and any seasoning you wish
- Place into the oven at 170c and cook till golden brown and crispy

HOMEMADE PIZZA

- 300G SELF RAISING FLOUR
- 1 TSP BAKING POWDER
- PINCH OF SALT
- 300G NATURAL YOGHURT

- START BY SETTING THE OVEN TO 220C
- ADD ALL THE INGREDIENTS TO A LARGE BOWL AND MIX WITH A FORK
- MIX UNTIL A DOUGH IS FORMED
- ONCE YOU HAVE A DOUGH, TURN OUT ONTO A FLOURED WORK SURFACE AND DIVIDE THE DOUGH INTO 4
- ROLL OUT INTO A PIZZA BASE AND PLACE ONTO AN OILED BAKING TRAY
- PUT INTO OVEN FOR 3 TO 4 MINUTES OR UNTIL DOUGH HAS RISEN
- TAKE OUT OF THE OVEN AND CAREFULLY AND TURN THE BASES OVER

- NOW YOU CAN BUILD YOUR OWN PIZZA, USE **MISS TAYLORS SPECIAL TOMATO SAUCE** COVER THE BASES WITH THE SAUCE AND USE THE TOPPING OF YOUR CHOICE:
- PEPPERONI
- COOKED CHICKEN
- HAM AND PINEAPPLE
- PEPPERS ONIONS AND SPINACH FOR A VEGGIE OPTION
- FINALLY WHEN YOU HAVE SELECTED YOUR TOPPINGS COVER WITH GRATED CHEESE AND PUT INTO THE OVEN FOR 5 MINUTES OR UNTIL THE CHEESE IS BUBBLING
- ENJOY WITH A NICE SEASONAL SALAD

NACHO CHICKEN

- 2 CHICKEN BREASTS
- LARGE BAG OF NACHOS OR DORITOS
- 100G GRATED CHEDDAR
- TSP DRIED PARSLEY
- 2 EGGS
- PRE HEAT OVEN 180C

- START BY CUTTING THE CHICKEN BREAST IN HALF AND PLACE TO ONE SIDE,
- WITHOUT OPENING YOUR BAG OF NACHOS AND USING YOUR HANDS GENTLY CRUSH THE NACHOS
- ONCE CRUSHED ADD TO A BOWL WITH THE GRATED CHEESE AND THE PARSLEY
- ADD THE BEATEN EGGS TO ANOTHER BOWL
- PLACE YOUR CUT UP CHICKEN IN THE BOWL OF EGGS, TAKE IT OUT OF THE EGG AND PLACE INTO THE CRUSHED NACHOS
- MAKE SURE CHICKEN IS FULLY COATED WITH NACHOS AND PLACE ONTO A GREASED BAKING TRAY
- REPEAT PROCESS UNTIL ALL 4 PIECES OF CHICKEN ARE COATED
- COOK FOR 20 MINS CHECK THE CHICKEN IS COOKED THROUGH AND NOT PINK INSIDE , YOUR CHICKEN SHOULD BE PIPING HOT AND CRISPY .
- THESE CAN BE SERVED IN A TORTILLA WRAP AS A FILLING LUNCH OR ADD CHIPS OR SALAD FOR A HEALTHY EVENING MEAL

BISCUITS TO DECORATE

- 200G SELF-RAISING FLOUR
- 200G CASTER SUGAR
- 1 MEDIUM EGG, LIGHTLY BEATEN
- 400G FLOUR, PLUS EXTRA FOR DUSTING

- Pre heat oven to 190c
- In a large mixing bowl, mix the butter and sugar and cream together until white and creamy
- Beat in the egg until it forms a dough
- Once a dough has formed wrap in cling film and refrigerate for 1 hour
- After 1 hour take dough out of fridge and lightly dust work surface with flour
- Roll dough about 3mm thick
- Now the fun begins – use any cookie cutters you want or if you don't have a cookie cutter use the top of a mug to cut out shapes of dough.
- Once your cookies are cut, transfer to a baking tray lined with baking parchment
- Bake for 12 minutes until golden brown
- Remove tray from oven and allow to cool
- Once they are cool it's time to decorate. You can use icing pens if you want to but you can also use **Miss Taylor's Sugar Icing** to decorate and top with your favourite sweets or sprinkles

SUGAR ICING

- 125g icing sugar
- 15ml warm water
- Very simply sieve icing sugar into a bowl and gradually add warm water until icing becomes thick enough to coat the back of a spoon, then you're ready to spoon on to your biscuits

SPRINKLE CAKE

- 225G SELF RAISING FLOUR
- 225G BUTTER AT ROOM TEMPERATURE
- 225G CASTER SUGAR
- 4 EGGS BEATEN
- 1TSP BAKING POWDER
- CAKE SPRINKLES
- 125G ICING SUGAR
- 15ML WARM WATER
- PRE HEAT OVEN 180C
- AFTER MEASURING ALL INGREDIENTS, PLACE EVERYTHING INTO A BOWL AND WHISK UNTIL IT LOOKS CREAMY
- PLACE MIX INTO A GREASED CAKE TIN AND BAKE FOR 20 MINUTES UNTIL GOLDEN BROWN
- ONCE GOLDEN BROWN TURN OUT ONTO A COOLING RACK AND ALLOW TO COOL
- ONCE COOLED USE THE SUGAR ICING RECIPE TO COVER THE TOP OF YOUR CAKE THEN SPRINKLE WITH AS MANY SPRINKLES AS YOU WANT!