R.25

Cook Book

CONTENTS:

Equipment

You will probably need this equipment...

Enjoy!

1. Bowl, to mix
2. Tray, to put the snacks
3. Knife, Cut With adult!! Knife
4. Chocakes tray, to make cupcakes.
5. Whisk, to mix whith
6. plate, to serve food
7. glass cup, to Drink
8. Measuring cup (to see what to add)
9. Chopping board use to not scratch the table
10. pan, to cook with

You can enjoy

You May need more or Difrend equipment

By Room 25

Cooking Bossy Verbs!

Beat

to mix ingredients together, using a wooden spoon or hand mixer, until soft and stretchy.

Blend

To Mix together using a blender or food processor to make a liquid or a smooth mix.

Chop

to chop food into small pieces with a knife.

Cream

To beat butter and sugar together using a wooden spoon or a hand mixer the Creamed mixture

Cooking bossy verbs!

grease

to brush a baking tray or cake tin with oil or rub with butter to stop the food from sticking.

Knead

to work with bread dough on a board so it become smooth and elastic.

Snacks!!!

Maia Jam croissant.

Methods

1.) You mix the flower, Sugar and butter
(Sugar=50g flour=250g butter=225g)

2.) then you make the dough, cut the dough in triangle's then put the Jam inside the dough then put it in the oven.
(oven=180°C min=20)

3.) You got a Jam croissant! ENJoy!

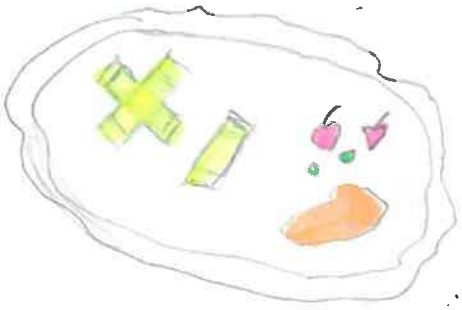
Maia M

Emma

EGGY Bread Fingers

Ingredients

- 1 Large egg
- 1 Tbs milk
- 2 Small slices of bread
- 1 Tbs butter



Method:

(1.) Break the egg into a shallow dish.

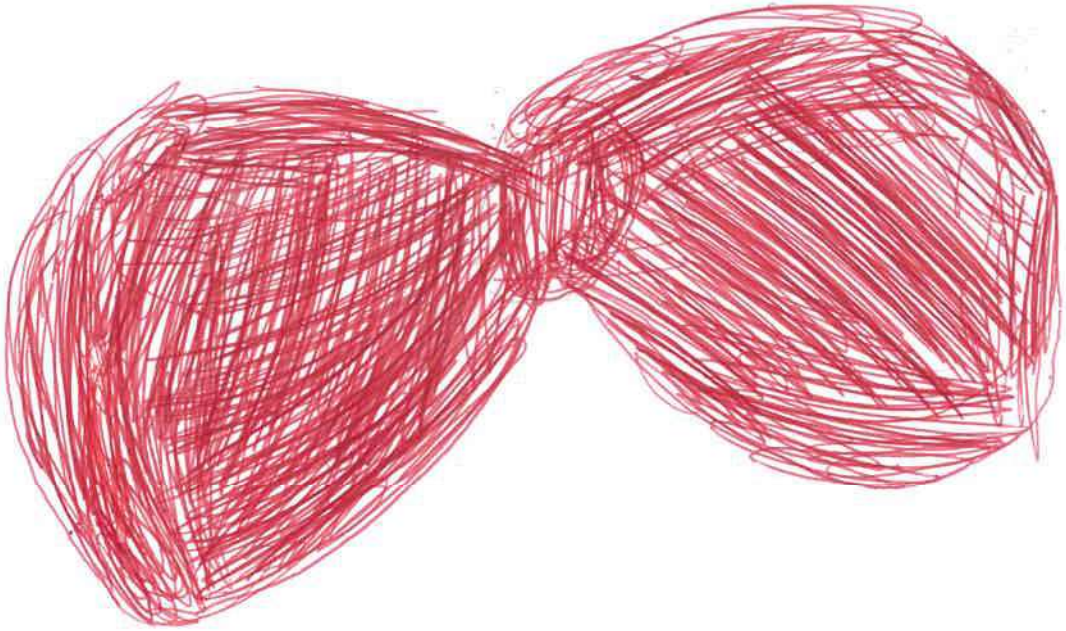
(2.) Add milk and whisk together.

(3.) Cut each slice of bread into fingers.

(4.) Dip the bread in the eggs and turn to coat on both sides.

(5.) Heat the butter in a frying pan until melted and bubbling.

(6.) Add the bread fingers and cook until golden brown.



(7.) Turn half way though to cook on both sides.

(8.) Serve with fresh fruit and yoghurt.

(9.) ENJOY

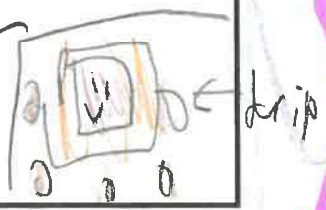
Shivon

Sweet Bread!!!

More →

Ingredients

2 slices of bread (white), $\frac{1}{2}$ a cup of sugar, $\frac{1}{2}$ a cup of water, 2 cardimum (green), 2 – 3 cups of oil. ~~H~~ Termometer



Methods

1.) First put all the oil in a pan. Put all the sugar and water and cardimum in a seperate pan (heat) for 15 minutes.

2. Cut the bread into any shape, when the oil reaches 200 farenhight (measure) put the bread into the oil pan for 15 minutes.

3. Take out the bread when ready (15 min) and put it in a clean paper towel for 1 minute.

4. Finally put the bread into the sugar and ~~etc~~ other stuff pan for 1 minute

More →

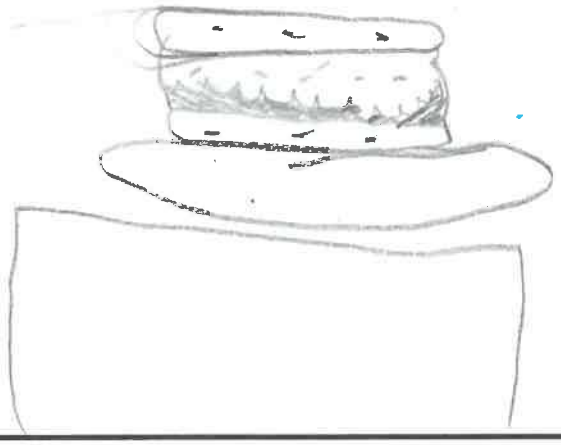
Sprinkle it with any toppings of your choice, Then eat.

Munch!

Chocolate Crackers

Tobi Sam

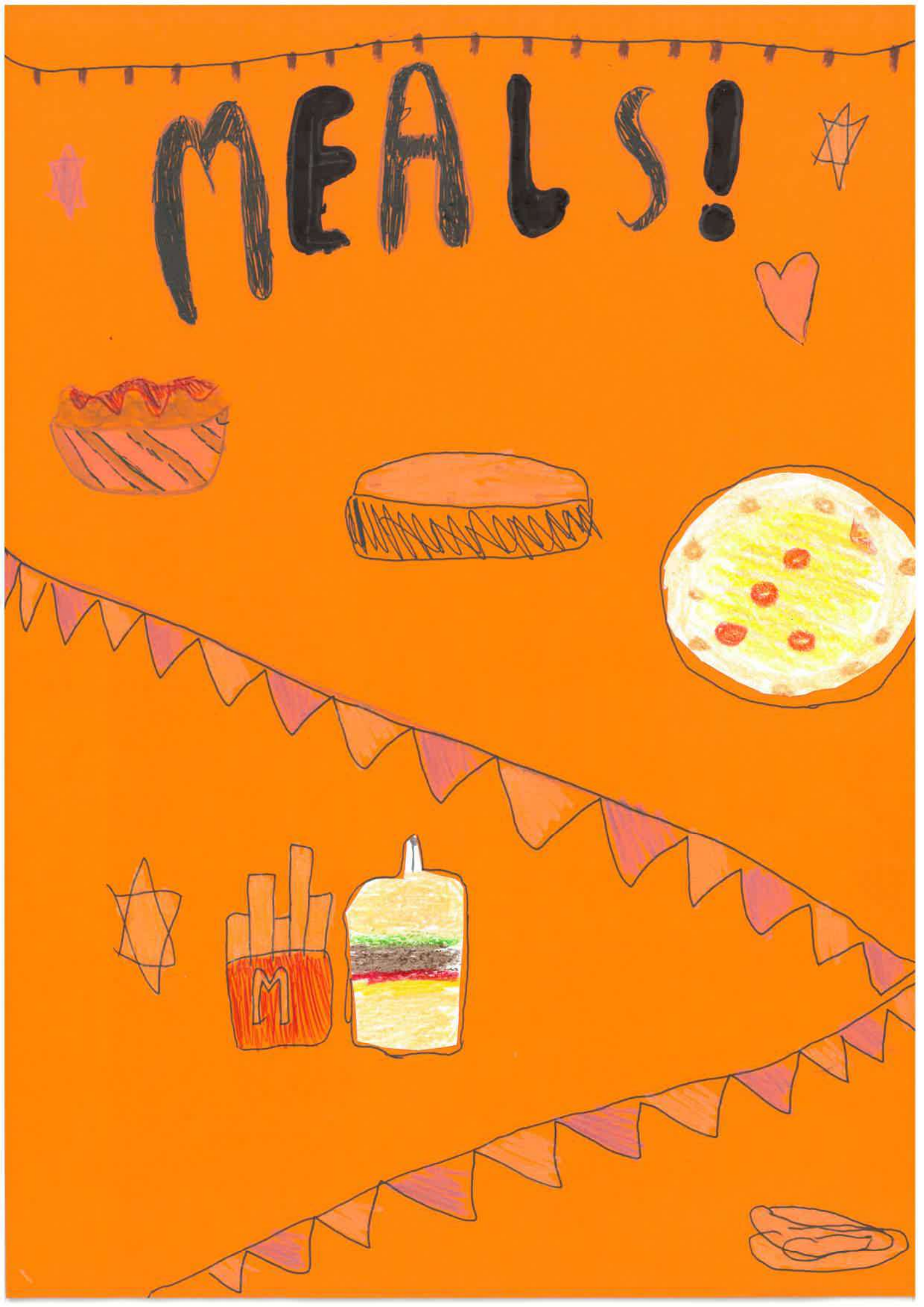
Ingrecients	equipment
marshmallows chocolate two crackers Sprinkles	a Plate microwave



Method:

1.) First get two cracker then put Chocolate In on both of the Crackers. 2. Next put some marshmallows on top of the chocolate. 3. last Sprinkle some Sprinkles on top of the marshmallows Next microwave it and enjoy your snack

MEALS!



Best-ever Burger & Chips

⚠ Warning: Guardian needed

Ingredients	What to use	This serves 4 people
450 g minced beef 1 onion finely chopped 2 large potatoes Olive Oil 1 egg beaten Salt and freshly ground black pepper 1 tsp flour for shaping 1 tsp olive oil 8 burger buns Half a lettuce 2 tomatoes mustard, ketchup or mayo	baking tray brush Mixing bowl fork chopping board grill pan pastry brush cooking tongs sharp knife	

Method:

1.) Put the mince in the mixing bowl and add the onion, egg and seasoning. Mix well.

2.) Lightly flour your hands on the chopping board. Divide the mixture into 4 equal portions and shape into burgers.

3.) Chill the burgers in the fridge for 10 minutes. Preheat the grill. Place the chilled burgers on the grill pan and brush with oil.

4 Grill the burgers for 4-6 minutes. Turn the burgers over, brush again with oil. Grill for a further 4-6 minutes until done.

5.) Toast your buns under the hot grill if you wish. Slice the tomatoes thinly. Wash and shred lettuce.

6.) Place a handful of lettuce in each bun, then add the burger. Garnish with a slice of tomato. Serve with your choice of sauce

7.) Cut each potato into how many wedges you want. Then, place on a baking tray and brush over half the oil. Turn the potatoes to coat them all over. Season

8.) Bake the chips for 35-40 minutes until golden, turning occasionally

Now Enjoy!

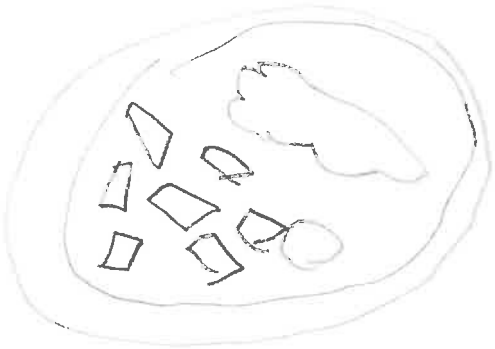
By David

by: Louie, Seamus

Amazing chips/Schnitzel

Ingredients

pork chops bread crumbs potato one egg flour oil.



Methods

1.) Pound the chops until very thin.
2 Dip chop in flour both sides.
3 Beat eggs.
4 Dip chop in egg both sides.
5 Dip chop in bread crumbs both sides. 6.
6 Heat oil in pan. 7 Fry chop in oil 4 minnutes each side.
7 Take out chop put on paper for 9 minutes to drain. Chips 1. cut the potato to equal width. 2 Soak the potatos for 30 minutes. 3 once soaked dry them off properly with a paper towel. 4 Heat oil to 190c. 5 cook potatos until golden in hot oil. 6 Fry them until crispy and golden brown. Turn the chips onto paper towel. To train 8 Add them to your snack

Rice With Broad Beans And Lamb Shank

Ingredients

X For lamb Shank
- 2 pieces Lamb Shanks
- 2 medium onions diced in silvered shape
- Salt as much as required
- Turmeric as much as required
- Pepper as much as required
- Brewed Saffron as much as required
- 1 Cinnamon Stick
- Oil as much as required

X For Rice With Green Broad Beans
- 2 units rice
- 1 unit Broad beans
- 1 unit Fresh dill chopped finely
- Brewed Saffron as much as required
- Melted butter as much as required
- Bread or lettuce or carrots for the rice chips

Methods: Preparing Lamb Shank

1.) Stir and fry the chopped onions with hot oil to have them soft and golden. Place the lamb shank into the pot and fry it.

2.) Add the remaining half of the silvered onions and also the garlic, pepper, turmeric, cinnamon stick and brewed saffron to the pot and stir the ingredients. Let it cook for about 3 hours.

3.) After 3 hours, when the juice is too condensed add the salt to the lamb shanks. Flip the shanks and let them cook for another 1 hour and half.

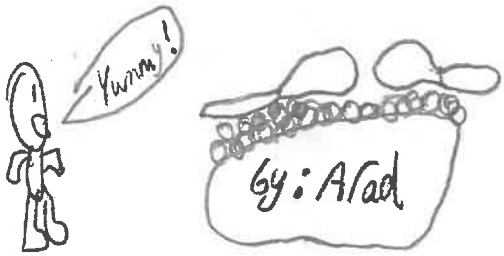
Preparing Rice With Broad Beans

1.) Clean the green broad beans and clean them. Cook them in a pot with some water for about 5 mins. Rinse the beans and put them aside

2.) Bring a pot full of water to the boil. Then add the rice to it and let it cook for 3 mins. Then add the cooked broad beans to the boiling water and rice, also add the fresh and finely chopped dills to

to the content and stir them properly. When the rice is ready, rinse the content.

3.) Put the rice ingredients in the pot then add some oil to the rice and let it steam forty-five mins.

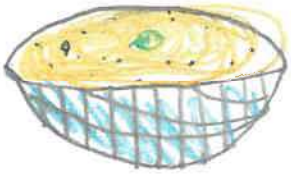


Recipe How to make penne carbanara

Ingrecients

penne
olive oil
onion
Garlic
Eggs
cream
parmessan cheese
Black pepper
Salt

Bacon
parsely



Method:

1.) put in to the sacepan. medium heat and saute the onion and Garlic for 3 minutes

2) The pan heat and brown over a high heat. drain off excess fat. reduse

3) reduse heat to low and stir in the cooking cream, parselly, parmean cheese and black pepper well combined and heated through for 2-3 minutes

4) toss the freshly cooked pasta through the sauce

5) Serve hot garnished with parmesn cheese

Spaghetti

Seamus

Ingredients

- Pasta
- Tomato Sauce
- Mince Beef,
- Garlic + Onion
- Olive Oil
- Grated Cheese

- Wooden Spoon
- Sauce Pan
- Strainer

Methods

1.) Heat the sauce pan with olive oil and sautee the garlic and oil until it gets brown.

2.) Then, put the mince beef in the pan until it gets brown too.

3.) Mix the tomato sauce into the mince beef and let it cook for 7 min. Then set a side.

4.) Now, cook the pasta in boiling water for 10 min.

5.) Next, use the strainer to remove the water from the pasta. After mix altogether with the spaghetti sauce and the pasta.

6.) Lastly, put the grated cheese on top of the spaghetti. Now Enjoy Your Meal!

Cheese pizza

Ingredients

- strong flour
- boiled water
- olive oil
- yeast
- cheese
- tomato puree
- bowl
- clingfilm

Method:

1.) Put the strong flour into a bowl.
2. Add yeast and mix it in.
3. Make a hole in the middle of the flour
4. Mix the olive oil and boiled water together
5 and put it in the hole. ~~Mix it~~
5 Mix it all together.
6 Loosly wrap it in clingfilm and leave it in a warm place until it expands
7 Now put tomato puree and mozzarela chedder
8 put it in the oven a 200c for 15 to 20 minutes & enjoy!

Isabelle

SPAG BOL

Ingredients

- 400g beef mince
- 1 can chopped tomato
- 2 cloves of garlic
- 1 chopped onion
- 1 teaspoon of parsley
- fistful of spaghetti

Method:

1.) Fry the mince until browned.

2.) Fry the onion and garlic together on a low heat.

3.) Add the chopped tomato and parsley.

4.) Let the mixture simmer on a low heat for 10 mins

5.) Combine the mince and the sauce.

6) Add salt and pepper.

7) Cook the spaghetti for 10 min in boiling water.

8) Strain the spaghetti

9) Combine the spaghetti with the mince and sauce.

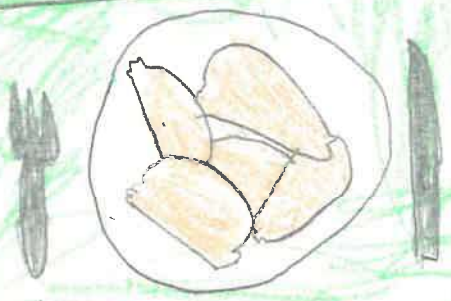
10.) Grate some cheese if you like and Enjoy!!

Isabelle

Pierogi

Ingredients

3 1/2 cups (450g) all purpose flour
1 teaspoon
1 egg
1 cup (240ml) warm water
2 tablespoons oil



Warning: parent needed

Methods for the filling: 2 lbs (900g) potatoes, for the filling 1.) peeled and quartered, 1 lb oz (450g) farmer's cheese or twaróg, 1 large onion, finely chopped, 2 tablespoons butter, Salt and pepper to taste. Instructions, prepare the filling: Boil the potatoes in salted water until soft, the drain and mash. 2. Sauté chopped onion in butter until golden brown. 3. Mix mashed potatoes, farmer's cheese and sautéed onions. Season with salt and pepper. Make the dough: 1. Mix flour and salt in a large bowl. 2. Create a well in the centre and add egg, warm water, and oil. 3. Knead the dough for about 5 mins until smooth and elastic. 4. Cover and let rest for 30 mins. Assemble and (nok: 1. Roll out the dough to about 1/8 inch (3mm) thickness. 2. Cut out circles using a 3-inch (7.5cm) cutter or glass. 3. Place a spoonful of filling in the centre of each circle. 4. Fold the dough over and pinch edges to seal. 5. Bring a large pot of salted water to boil. 6. Cook pierogi in batches for 3-5 mins, until they float to the surface. 7. Remov with a slotted spoon and drain well.

By: Leon W.

Fasole Mestecată

Ingredients	Equipment	
red beans sald oil garlic	chopper	

Method:

1.) You boil the beans 10 minutes.

2.) You let all the water drain into a bowl but keep a bit.

3.) You put in the beans, salt, oil, garlic and the bit of water from the beans in to the chopper.

4.) You mix it until its a paste.

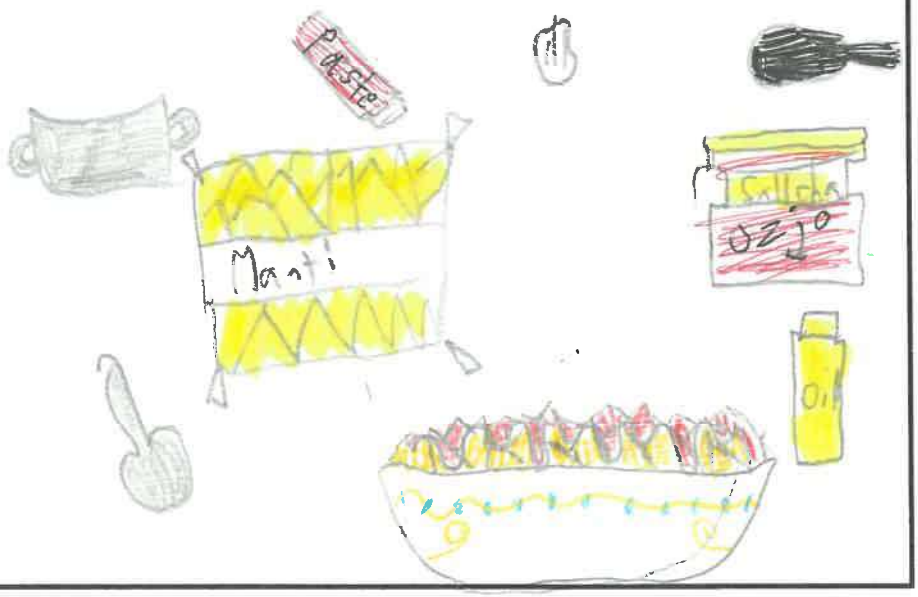
5.) Take it out put it on bread and enjoy.

By Aida

How to make Manti.

Ingredients

Manti: Pot: Pan: Salcha:
Oil: Spoon: Tomato paste:
Garlic: Smasher:



Method:

1.) Put the manti into the pot and put water and let it boil for 10min.

2.) Drain the water from the pot.

3.) When you do that, put the oil in the pan and smash your garlic.

4.) Scoop the salcha and pour the tomato paste a ~~put your~~ garlic into the pan.

5.) Let it sizzle for 10min and pour it on to the manti.

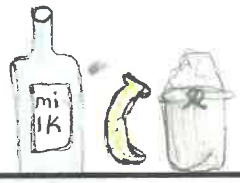
(Enjoy your meal!) (Warning If you put too much Salcha it will be really spicy!)

By Elif ☺

দুধ কলা ভাত

Ingredients

- 200ml of milk
- One whole banana
- and one cup of cooked rice



Equipent needed

- big bowl
- measuring cup.
- Spoon

Method:

1.) Frist put a cup of cooked rice into a big bowl.
2.) Then get a glass of milk and pour it in.
3.) Then mix it with a spoon.
4.) After get a banana and mash it up and put it in the bowl.
5.) After mix it well and then you have দুধ কলা ভাত!

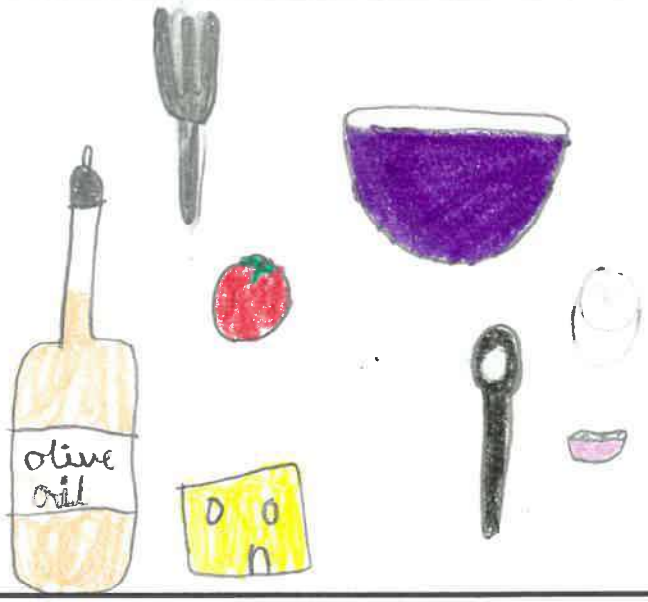
Safa

Domate Me Lengé

Claire

Ingredients

- Tomatos
- Cheese
- olive oil
- One bowl
- One spoon
- One fork
- Salt



Methods

1.) Slice your tomatos and put them in the bowl.

2.) Then sprink cheese on top of the tomatos and a pinch of salt.

3.) Then add five tsp of olive oil.

4.) Then mix it all up and then enjoy.

Saugsage Pasta

Ingredients

4 thick Saugsage (rolled into ball(s))
2 garlic cloves crashed
200 ml stock
1 tbsp purée
1 tin tomatoes
500 g penne Pasta

Method:

1.) heat the olive oil in a heavy-based pan and add the saugsges. Fry for about 9 minutes until golden and cooked through. Tip in the garlic and fry for 1 minute. Pour in the stock and boil untill reduced by half.
2.) Stir in the purée and Tomatoes, season to taste, simmer for 15 minutes until sauce is thick.
3) while the cooks, boil the pasta.

that is how you make saugsage pasta

By Issy H

JACOb

Garlic cheesy chips

Ingredients

- Potatoes
- Garlic Mayo
- Grated cheese

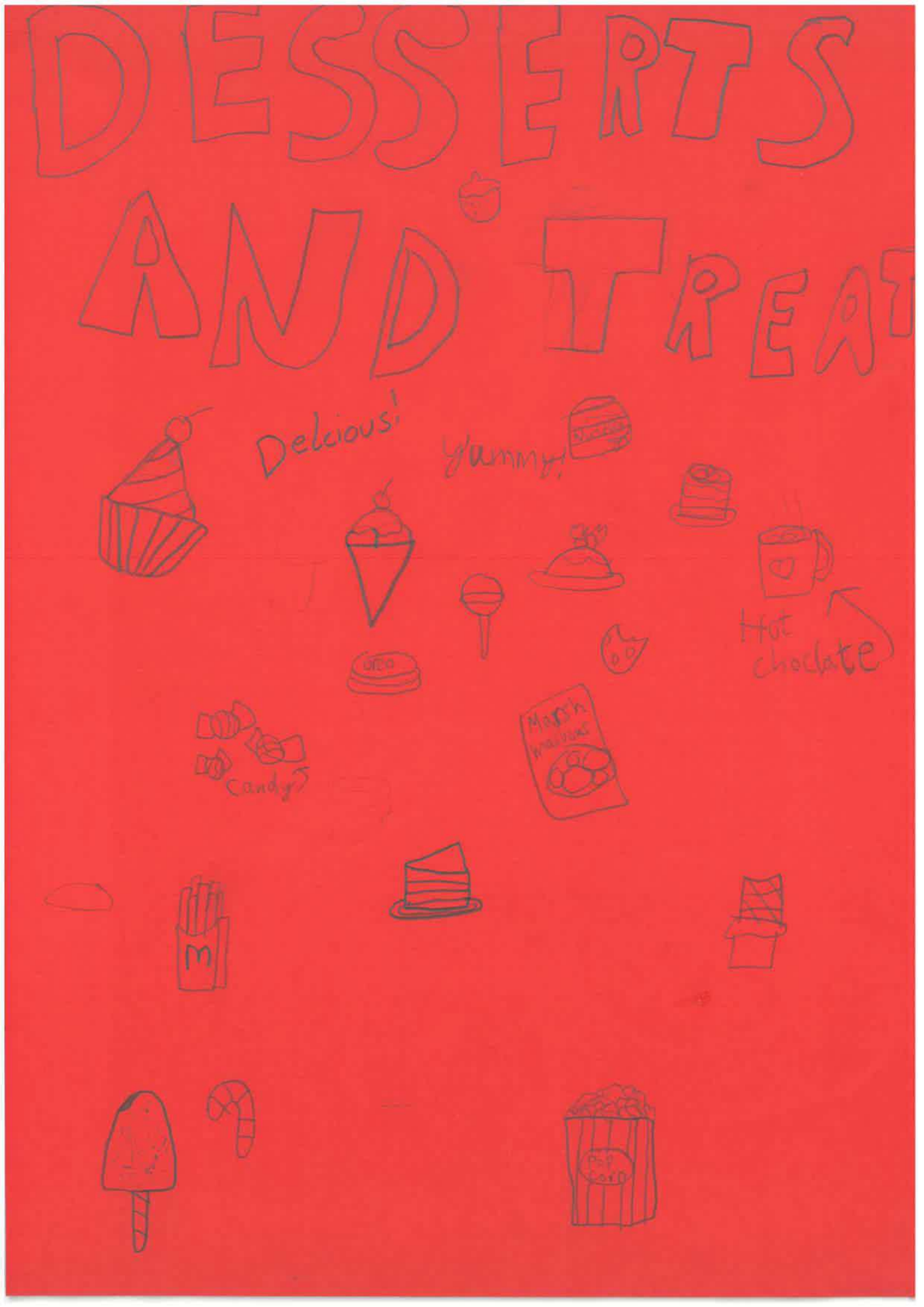
Method:

1.) Chop the potatoes into thin slices and put the chips the air fryer for 10 minutes

2. Then put the chip into a big bowl. 3. Add your garlic mayo sauce and cheese and mix together. 4. Add more cheese if you want and enjoy.

Jacob

DESSERTS AND TREAT



Gingerbread men Conor

Ingredients

salt
baking soda
cinnamon
75g butter
100g sugar
ginger
100g golden syrup

Method:

1.) Heat oven to 190C

2 Sieve the dry ingredients

3 melt butter in a bowl, add sugar and syrup

4 Mix all the ingredients together

5 Roll out the dough and cut out shapes Bake for 10-15 mins.

Ice Pops

Ingredients

1. Juice

Equipment

2. Freezer
3. silicone mould
4. lollipop sticks

Method:

1.) Get your juice.

2.) Put your juice inside the silicone mould.

3.) Stick your lollipop stick into the mould.

4.) Put it in the freezer for a few hours.

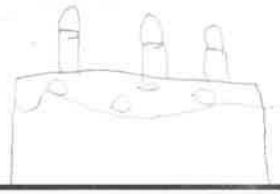
5.) Take it out.

6.) Enjoy. BY EMUJIN

Amazing pavlova

Ingredients

4 egg whites
Vinegar
Sugar
corn flour
flakes
cream
vanilla esence



Method:

1.) pre heat the oven to 150

2 Put your four egg whites in the bowl then whisk them.

3 Add 8 ounces of sugar to the bowl continue to mix

4 Add the 4 tea spoons of corn flour.

5 Add 4 teaspoons of vinegar

6 Add vanilla esence beat until stiff.

7 Spoon the mixture on to a backing tray with backing paper. Whip the cream and put it on top. Let it set until you think its right.

By Louie

yummy

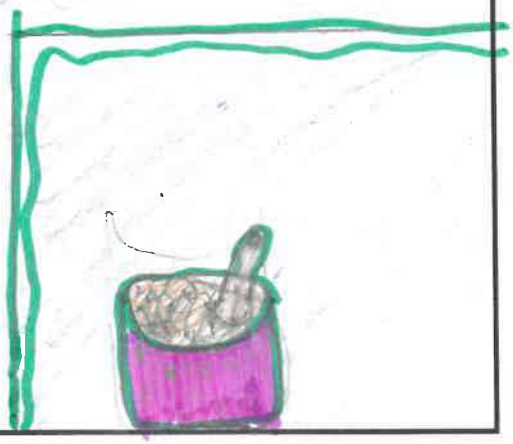
Boeber

Ingrecients

- 1x pack of fried vermicelli
- 1/4 cup of sugar
- 1 litre of Milk
- 2x pieces of cinnamon sticks
- 3x cardamon pods
- 2 tsp of butter
- 1/4 cup of sage seeds

Equipment

- frying pan



Method:

(1.) Put sage seeds in water for 1 hour and set a side. Then put in a frying pan the butter and cinnamon sticks, cardamon pods fry

(2.) for 2 mins then add vermicelli fry until brown then add sugar stir for 5 mins

(3.) then add milk and sage seeds then cooks until sage is see through. And the enjoy it♡

by: Rabia

yummy

Delicous Tanghulu

Aaleyah

Ingredients

- Strawberries
- Grapes
- Chopsticks
- Sugar
- food Coloring
- Cooking thermometer
- Pot (any)

Method:

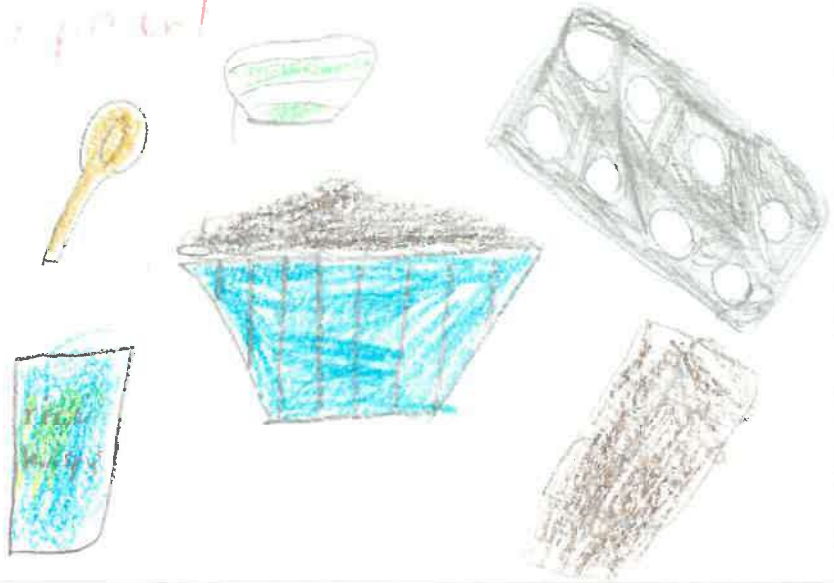
(1.) Cut off the stem from the Strawberries.
(2.) Slide the Strawberries on to the Chopping Spoon.
(3.) Don't forget the grapes.
(4.) Then pour a handfull of Sugar into the pot.
(5.) Put water inside of the pot add honey for Sweetness.
(6.) Don't Stir it Just yet.
(7.) Turn on the gas boil your mixsure make sure its at 150f make it boil for 8-10 minutes.
(8.) Dip your Strawberries and grapes into the Sugar mixsure into the Sugar mixsure.
(9.) Place the Coated Strawberries and grapes.
(10) Wait at least 10mins for it to harden.

Aaleyaho

Rice Crispy Buns by Leo

Ingredients

rice krispys
chocolate
toppings
bowl
wooden spoon
bun cases
tray



Method:

1.) First put your delicious chocolate in a bowl.

2) Next put your chocolate in the microwave for it to melt.

3) Then stir the chocolate until its smooth

4) Next add the rice krispys into the melted chocolate.

5) Then add the chocolate rice krispys into the bun cases.

6) Next put the rice krispy buns in the fridge until there ready.

7) Finally take them out of the fridge and add any toppings of your choice

enjoy

Oreo Cupcakes

Ingredients

Do this with a parent

½ cup of milk
cup of Butter
½ cup of sugar
1 tsp vanila
8-10 oreos crushed
cup of plain flover

Bowl
spoon
oven

Method:

1.) Mix all of the wet ingredints together in a bowl

2) Mix all dry ingredints together into a bowl and combine wet and dry

3) Divide equally into the cases

4) Bake for 15-20 min

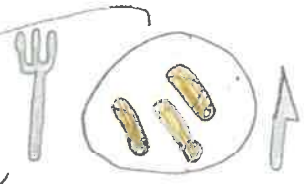
April

How To Make Delicious Crêpes

Ingredients/tools

- 25 Grams Butter
- 2 eggs
- 120 Grams self raising flour
- 120ml butter milk
- Oil/butter
- icing sugar
- brush
- big bowl
- Saucepan
- Fridge
- hob
- vanilla plate
- Ladel
- spatula
- weighing scales
- whisk
- pan (non stick)
- knife
- fork
- Spoon
- measuring jug

Favorite toppings



Method:

1.) Melt the butter in the Sauce for 5-10mins until the butter has melted and put the butter aside. Then in the large bowl crack the eggs into it and whisk them until they are fully yellow and then weigh the Flour and mix the flour into it. After pour the buttermilk into the measuring jug and pour it into the bowl. Finally add the butter in for a glossy finsh.

2.) Put the pan on the hob and turn up the heat to a medium/high heat.

3.) Brush on the Oil/butter and pour some of the mixture into the middle of the pan befor swirling it all over the pan with a spoon. If you are not careful the Crêpes wont be thin.

By Noah.C.

4) Cook until the edges start to crisp. Then flip the Crêpes. and put them on a plate.

Put in your favorite toppings, role up the Crêpes and sprinkle on some iceing sugar.

6) ENJOY!

Noah.C.

Room 25 Cook Book is filled
with different types of recipes
all over the world.

This Book is intresting
For every Baby.

It's good to start a restaurant

Enjoy !!!!