

Y3 -Y6 Spanish Work Summer 2 Wk 1 - 01.06.20

This is such a big homework I'm giving you another week to send me your photos and recipes. They are flooding in from Spain. Don't let me down Cherry Tree.

Send Recipes to gcocks@cherrytree.herts.sch.uk

I need your help to complete the work for our international project. **You can do this work in any language you like.**

I'm looking for traditional recipes from the different cultures at Cherry Tree to share with our Spanish friends.

I was hoping for things like, homemade fish and chips, Lancashire hot pot, Toad in the Hold, Yorkshire puddings, Shepherd's pie, cottage pie, Full English breakfasts...I am also looking forward to recipes I do not know like...

Scottish Haggis, Indian Daal or Saag Aloo, Kenyan Irio, Polish Barszcz, Romania Sarmale, Jamaican Bammy bread,

In fact anything you would like to share internationally.

If you could include any ingredients we grow on our school allotment that would be even better but not essential. The vegetables or herbs we are growing are...

Broccoli	cucumber	tomatoes	garlic
Chives	courgette	onions	spring onions
Beetroot	sweetcorn	wheat	lettuce
Carrots	beans	French beans	

I want to put recipes into a book and print two copies one for our school and one for the Atalia. So if you would like to include photos of yourself cooking the food you can. (You must have permission from your parents for photos to be published or you could just take photos of the equipment used and your hands doing the cooking.)

Send your photos and recipes to
gcocks@cherrytree.herts.sch.uk

Here are two examples I have prepared.



Ingredients

400g strong white
bread flour
3.5g dried yeast
1/2 tsp salt
1/2 tsp sugar
250ml warm water
2 tsp olive oil
400g tinned plum
tomatoes
100g mozzarella
cheese
Some black olives
Fresh basil



Method

Put flour salt sugar
and yeast in a bowl,
add the warm water
and olive oil slowly.
Mix together until
the dough becomes
sticky.
Knead the dough and
then set aside for
half an hour in a
warm place to rise.

Preheat the oven to gas mark 220°C
After the dough has risen it can be divided into two to make two pizzas.
Stretch and flatten the dough.
Drain the tomatoes, chop and spread them over the base.
Then sprinkle chopped olives and mozerella cheese.

Ask an adult to put it in the oven for 10 mins.

Enjoy!



Miss Cocks' English Tea Scones



Ingredients

225g/8oz self raising flour
pinch of salt
55g/2oz butter
25g/1oz caster sugar
150ml/5fl oz milk
1 free-range egg,
beaten, to glaze
(alternatively use a
little milk)



Method

1. Heat the oven to 220C/200C Fan/Gas 7 and lightly grease a baking tray.
2. Mix together the flour and salt and rub in the butter. Stir in the sugar and then the milk to get a soft dough.
3. Turn on to a floured work surface and knead very lightly. Pat out to a round 2cm/ $\frac{3}{4}$ in thick. Use a 5cm/2in cutter to stamp out rounds and place on the baking tray. Lightly knead together the rest of the dough and stamp out more scones to use it all up.
4. Brush the tops of the scones with the beaten egg. Bake for 12-15 minutes, or until well risen and golden-brown.
5. Cool on a wire rack and serve with butter and good jam and maybe some clotted cream.

