Ingredients List for Year 10 Catering
THURSDAY WEEK A
THURSDAY WEEK B

** Vegetarian/Vegan alternative to meat (Quorn) **

If you have any problems with getting the ingredients please let me know in advance.

	Dish	Ingredients	Equipment
B 10/09/14	Black Forest Gateau	150g SR Flour, 150g Sugar, 150g soft margarine, 3 eggs, 1 tables spoon jam, tin of black cherries, 1 x 300ml carton of whipping cream.	Cake tin or 2 small cake tins, tub to carry home.
A 17/09/14	Macaroni Cheese (making own roux sauce)	150g macaroni pasta, 25g margarine, 25g plain flour, 250ml milk, 250g cheese, red onion, 3 tomatoes.	Oven proof dish and a tub to take product home in.
B 24/09/14	Sausage Rolls (basic pastry)	Packet of sausages or sausage meat, 1 egg, 125g plain flour, 55g butter.	Tub to take product home in.
A 02/10/14	Cupcakes and decoration	100g self raising flour, 100g caster sugar, 100g butter, 1 table spoon milk, 2 medium eggs. Optional topping ingredients: 100g icing sugar and 75g margarine to make butter cream, or 100g icing sugar and food colouring for glacié icing.	Cake cases and a tub to take product home in.
B 09/10/14	Raspberry and White chocolate muffins	250g self raising flour, 1 teaspoon baking powder, 100g white chocolate, 200g raspberries, 100g brown sugar, 75g butter, 125ml milk, 1 teaspoon vanilla essence (this can be used again), 2 medium eggs, muffin cases.	Tub to take product home in.
A 16/10/14	Piglet Pie	Ready made short crust pastry, frozen vegetables, 3 potatoes, 1 egg, tomatoes, 50g butter, 8 rashers of bacon, 50g mushrooms and 3 tablespoons of cream cheese.	Oven proof dish.
B 23/10/14	Victoria Sponge	150g self raising flour, 150g caster sugar, 150g margarine, 100g butter (for butter cream), 100g icing sugar, 4 tablespoons jam.	2 small cake tins, or one larger cake tin.
		October Half term	
A 06/11/14	Millionaire Shortbread	Shortbread: 125g butter, 50g caster sugar, 175g plain flour. Caramel: 125g butter, 100g caster sugar, 2 tablespoons golden syrup, 200g condensed milk, 200g chocolate.	Oven proof dish/tray, tea towel and bag to carry home.
B 13/11/14	Carbonara	1 onion, 4 slices of bacon, 1 egg, 300ml cream, mushrooms, parmesan cheese, spaghetti pasta.	Tub to take product home in.
A 20/11/14	Quiche (making pastry in the lesson)	Pastry: 125g plain flour, 55g butter. 3 eggs, 100ml milk, 150g cheese and up to 3 toppings of choice e.g. mushrooms, tomatoes, bacon, chicken.	Quiche dish, tea towel and bag to carry home.
B	Chocolate	115g chocolate, 20g butter, 65ml double cream, 15g caster	Ice cube

27/11/14	truffles	sugar. Optional for flavour – chilli, orange, cinnamon, orange oil, peppermint oil.	mould and tub.
A 04/12/14	Lemon Meringue Pie	150-200g Short crust Pastry, 2 Eggs, 200g Sugar, 1 Lemon, 150ml Water, 25g / 1 Rounded Tablespoon Cornflour.	Cake tin and a tub to carry home in.
B 13/12/14	Yule Log	3 eggs, 75g caster sugar, 75g plain flour, chocolate spread, bar of white/milk chocolate, 250ml double cream. Optional: icing sugar to decorate.	Tub to carry home in.
20/12/14		No Practical lessons.	
		Christmas Break	
B 08/01/15	Cherry Bakewell Tart (homemade sweet pastry)	Pastry: 125g plain flour, 55g butter. Filling: 100g self raising flour, 100g margarine, 100g caster sugar, 2 eggs, 150g icing sugar, glacier cherries, 4 tablespoons jam.	Cake tin and a tub to take product home in.
A 15/01/15	Chicken and Leek Pie	55g butter, 1 onion, 2 leeks, 2 garlic cloves, 40g plain flour, 300ml chicken ox, 4 chicken breasts, 150ml pot double cream, puff pastry, 1 egg, chopped thyme.	Oven proof dish, tea towel and bag to carry home.
B 22/01/15	Chicken Stroganoff	4 chicken breasts, 1 large onion, 1 garlic clove, 100g mushrooms, 50g butter, 1 chicken oxo, 5 tablespoons of double cream, 1 teaspoon of paprika.	Oven proof dish, tea towel and bag to carry home.
A 29/01/15	Apple Pie (homemade puff pastry)	For the puff pastry: 250g plain flour, 250g butter. Bag of apples, 200g sugar and 1 egg.	Oven proof dish, tea towel and bag to carry home.
B 05/02/15	Toad in the Hole	120g flour, 240g sausages, 2 eggs, 300ml milk.	Oven proof dish, tea towel and bag to carry home.
A 12/02/15	Pea and parsley soup with home made bread	Soup: 4 shallots, 500g peas, 1 vegetable stock cube, 2 tablespoons of fresh parsley, small pot double cream. Bread: 2 tablespoons of dried yeast, 500g strong white flour, 3-5 table spoons virgin oil, 2 toppings of your choice e.g. cheese and herb.	1 tub with a secure lid for the soup and a tub for the bread.
		Half term	
B 26/02/15	Potato, Mushroom and Bacon Gratin	20g butter, bacon, 1 onion, 2 garlic cloves, 25g mushrooms, 750g potatoes, 175ml double cream, 1 table spoon parsley, 100g grated cheese.	Oven proof dish, tea towel and bag to carry home.
A 16/04/15	Lasagne	1 packet of lasagne sheets, 1 tin of tinned tomatoes, 1 red onion, 2 stock cubes, 400g cheese, 1 red/yellow pepper, 250g mince, 1 garlic clove, 350ml milk, 150g butter, 25g plain flour, handful of mushrooms.	Lasagne dish, tea towel and bag to carry home.
B 23/04/15	Stuffed Chicken Breast	2 chicken breast, cream cheese, red onion, 2 cloves of garlic, 4 rashers of bacon.	Oven proof dish, tea towel

			and bag to carry home.
A	Meaty Madras Curry	2 chicken breasts, 2 onions, 2 cloves of garlic, teaspoon of ginger, 2 tablespoons madras curry paste, 1 tin of chopped tomatoes, 2 chicken stock cubes, 100g spinach. For dumplings: 75g butter, 175g self raising flour, 2 tablespoons fresh coriander,	Tub to carry home in.
B	Stuffed Crust Pizza	200g plain flour, half packet of yeast, tomato puree, 200g cheese, up to 4 topping of your choice.	Tub to carry home in.
		PUPIL CHOICE – ASSESSMENT	
		Easter Term	
A	Chocolate Brownies	200g dark chocolate, 175g unsalted butter, 325g caster sugar, 130g plain flour, 3 eggs, icing sugar to decorate.	Tub with name on
B		Exam Practice – one of your chosen 4 dishes	
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A	Chocolate Fudge	500g plain chocolate, 75g unsalted butter, 400g condensed milk, ½ tsp vanilla essence, optional cherries/sultanas.	Tub with name on
B	Victoria Sponge cake	150g self-raising flour, 150g margarine, 150g caster sugar, 3 eggs, 4 table spoons jam, 100g icing sugar, for the butter icing: 100g butter 75g icing sugar.	X2 cake tins
A	Chicken Leek Pie	1tbsp butter,1 large onion ,3 leeks ,2 large potatoes ,2 tbsp plain flour, 1 chicken stock cube(200ml),2 chicken breast ,100ml double cream , 200g cooked ham, Puff pastry .	Oven proof dish
B	End of term assessment	Pupil choice for end of assessment.	