Year 11

We will now be starting work looking at high level skilled work in anticipation of the next piece of course work.

**Week commencing 31st October**

**Garlic Bread Dough Balls & Green Pea soup**

**Bread**

300g strong white flour

1 sachet of yeast

1 tsp salt

2 cloves of garlic

50g butter

And

**Pea soup (feel free to change to another soup of your choice)**

1 onion

2 cloves garlic

1 pkt of frozen garden peas

1 small potato

1 vegetable stock cube

**Week commencing 7th November**

Students can choose from either…

**Goats Cheese Tortellini with mushroom, cream and white wine sauce.**

200g strong flour

2 eggs

1 medium packet of goats cheese (150g – 200g)

50g pine kernels (if you can get them)

Small bunch of fresh chives

1 small onion or shallot

2 clove garlic

50g butter

Medium pot of double cream

10 – 15 mushrooms.

**Or**

**Lasagne**

**Pasta**

2 eggs

200g strong flour

**Bolognaise sauce**

1 pkt minced beef, turkey or pork

1 onion

2 cloves garlic

1 pepper (optional)

1 carrot (optional)

50g mushrooms (optional)

1 dessert spoon plain flour

1 tin tomatoes

2 tbsp tom puree

1 stock cube

Mixed herbs (optional)

**Roux Sauce**

50g plain flour

50g margarine or butter

1 pint milk

75g cheese

Dish to put it in

Week commencing 14th November

**Fruit Roulade – whisking method**

3 large eggs

75g caster sugar

75g self raising flour

Extra sugar for rolling up

1 small pot of double or whipping cream

**Choose from…..**

**Strawberry flavoured**

2 tbsp strawberry jam

6 – 8 fresh strawberries

**Raspberry flavoured**

2 tbsp raspberry jam

Small packet fresh raspberries

**Orange**

2 tbsp marmalade

1 small tin mandarin oranges.

Week commencing 21st November

**Choux Pastry – coffee Renoir**

100g butter

140g plain flour

Half tsp salt

4 eggs

2 tbsp custard powder

2 tbsp sugar

300ml of milk

4 tsp of instant coffee

50g toasted sliced almonds

Medium – large pot of double cream

**Week commencing 28th November**

**Chicken Caesar Salad**

1 whole chicken

4 slices of crusty bread

3 tbsp olive oil

1 cos or romaine lettuce

2 garlic cloves

Anchovies (school will provide)

1 medium block of parmesan cheese

5 tbsp of mayonnaise

**(if students feel they could make their own mayonnaise the recipe is….)**

* 2 egg yolks
* 1 tbsp Dijon mustard
* 250ml sunflower oil
* 2 tsp white wine vinegar or lemon juice

We will roast the chicken legs in school separately to the breast.

**Week commencing 5th December**

Own dish ideas - recipe trialing

**Week commencing 12th December**

Own dishes - recipe trialing

**Christmas holidays. Students should be now have decided on the dishes they would like to make in their exam and use the next 5 weeks in school perfecting them.**

**Week commencing 2nd January - Own dishes - recipe trialing**

**Week commencing 9th January - Own dishes - recipe trialing**

**Week commencing 16th January - Own dishes - recipe trialing**

**Week commencing 23rd January - Own dishes - recipe trialing**

**Week commencing 30th January – Own dishes - recipe trialing**

Week commencing 6th February – **Exam group 1**

Week commencing 13th February – **Exam group 2**