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 30th October (this will be for the group that cook on Tuesday only. Friday group you will be completing course work missed as end of last half term due to training day.)**

**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 6th 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 13th 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 20th November

**Choux Pastry – Eclairs or Choux buns**

1 tsp caster sugar

50g butter

60g plain flour

2 eggs

Medium pot of double cream

Medium size bar of chocolate preferably dark

**Week commencing 27th November**

**There will be no practical this week.**

**Week commencing 4th December**

**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 11th December**

Own dishes - recipe trialing

**Week commencing 18th 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 and their accompaniment dishes.**

**Week commencing 1st January - Own dishes - recipe trialing**

**Week commencing 8th January - Own dishes - recipe trialing**

**Week commencing 15th January - Own dishes - recipe trialing**

**Week commencing 22nd January - Own dishes - recipe trialing**

**Week commencing 29th January – Own dishes - recipe trialing**

**Week commencing 19th February – own dishes – recipe trialing**

Week commencing 26th February – **Exam group 1**

Week commencing 4th March – **Exam group 2**