



Recipes for the whole family to
make and enjoy

by the children of Simonside
Primary School

The Ultimate Children's Lockdown Cookery Book

Welcome to our Lockdown Cookery Book

2020 is turning out to be one of the most challenging years yet...but we needn't worry about boring meals!

During the 'lockdown', our children and their families have been busy creating a whole host of mouth-watering meals, that we've compiled in this book for you all to enjoy. All of the photographs and recipes are from our children and have been chosen as they are their favourite foods to make.

Have a look and see what will be next on your menu...



CHAPTER I

Savoury Delights

Chicken & Sweetcorn Pizzas

Chicken and Sweetcorn
Pizza Recipe

The ingredients in this tasty dish is:
Pizza base, Tomato puree, Chicken,
and sweetcorn.

I made a very tempting dish that comes
from Italy. My pizza was a really, round
with tomato puree and some cheese ^{also}
chicken and sweetcorn. It was baked
at a high tempore for the crispiness
and for softness.

How to make this

1. Get out your pizza base.
2. Then get a spoon and Tomato puree.
3. Spread the Tomato puree on the Pizza base.
4. Get your cheese and spread it on.
5. Put your topping on.
6. Put in oven for 30 minutes.

Did you know?
Pizza made in Naples, Italy.



Crispy Chicken Nuggets

You need chicken 🐔, oil 🛢️, and breadcrumbs 🍞.

I cut the chicken into small bits.

I cover the chicken in the breadcrumbs and I make sure it's all covered.

Then my mam heats the oil up and I put the nuggets in.

I make sure the nuggets are cooked and turn them over.

After a few minutes they are cooked.

I put them on a paper to get rid of the oil.

I have them with tomato sauce 🍅





Crispy Chicken Nuggets

Serving Suggestion

Classic Spanish Paella

1. large pinch of saffron strands.
2. 1 vegable or chicken stock cube, made up to 600ml.
3. 3 tablespoons of olive oil, pluss extra for drizzling.
4. 125g of chorizo, roughly chopped
5. 300g boneless, skinless chicken breasts or thighs.
6. 1 onion, finely chopped.
7. 3 garlic gloves, finely chopped.
8. 1 red pepper, deseeded and chopped.
9. 2 tsb of paprika
10. 250g of rice
11. 250g of prawns
12. Small handfull of flat leaf parsley, chopped, to serve
chopped lemon wedges, to serve.
13. chopped tomatoes.



Method

1. Stir saffron into stock.
2. heat the oil in a pan with lid, add chorizo and fry 3mins. remove chorizo and put on kitchen paper.
3. chicken in pan, high heat 7-8mins. when done put chicken in bowl and set aside.
4. put more oil in, put onion and garlic and fry for 4-5 mins. put pepper and paprika with more oil and stir for another 1-2 mins.
5. stir in rice, add the stock + 450ml boiling water.
6. return chicken to pan and add chopped tomatoes. cover and cook medium heat for 10mins. add prawns and chorizo and cook for 5-10 mins.
7. remove pan from heat and leave for 5mins. Scatter chopped parsley, then served with lemon wedged and a drizzle of oil if you like.

Alex's Flatbread Pizza

Flatbread pizza recipe

1 tomato puree

2 cheese

3 flatbread

**put the puree onto flatbread
and spread all around**

**add cheese as much as you
want**

add chicken

put in oven for till cooked



Spicy Sausage Pasta



🌶️ Spicy Sausage Pasta 🌶️

ingredients.....

- Pack of 6 sausage
- 250g dried pasta shells
- 1 tin of ratatouille
- 1 tin of chopped tomatoes with peppers and chilli
 - 1 onion
 - 2 cloves of garlic
- Vegetable stock
- 600ml of boiled water
- Double cream (optional)



☆ This is a one pan dish so use a LARGE pan ☆

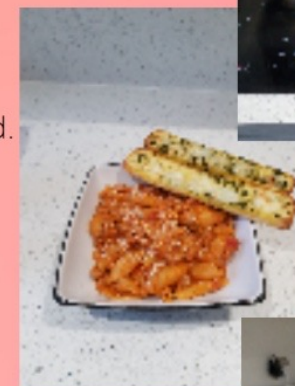
Method.....

Dice and fry the onion, once cooked remove from the pan.
Remove the sausage from its skin and add to the pan (so it crumbles.)
Once golden add the onions back and add finely chopped garlic.
Fry for 2 mins.

Add the tin of chopped tomatoes, dry pasta, stock pot and water all together in the pan.
Pop the lid on and simmer for 15 mins or until the pasta is cooked and the water has been absorbed.

At this point I blend a tin of ratatouille (hidden veg for the kids or it can be left lumpy!) and pour into pan.

(chilli flakes can be added for extra spice.)
Once all combined and cooked I finish with a swirl of double cream to make it creamy.



Best served with parmesan and garlic bread

ENJOY!!!

Homemade Pizza





Toad in the hole



Ingredients:
4 ounces of plain flour
3 eggs
1/2 pint milk
a pinch of salt
oil
sausages



1.
put the flour in a bowl.



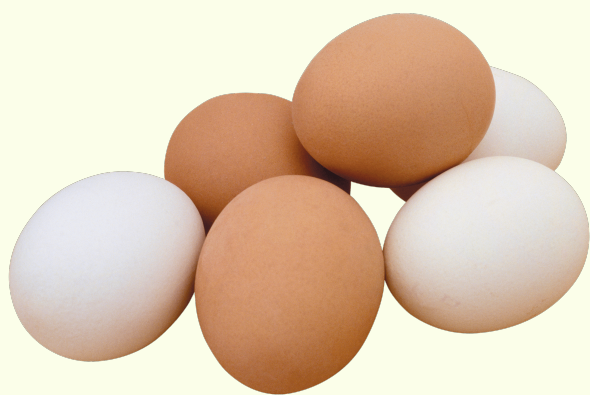
2.
put the milk in the jug.
mix



3.
Add the eggs to the jug
and mix together.



Toad in the Hole



4.
Add the wet mix to the
flour.



5.
Mix together until
smooth.



6.
put the batter in the
fridge to chill.



7.
Brown the sausages
under the grill.



8.
put oil in a dish and
place in the oven on
high.



9.
When the oil is hot,
add the sausages and
pour over the batter.



10.
Place back in the oven
and cook for 25-30 mins
until brown.



EAT and
ENJOY

Lasagne

Ingredients

750g of mince

Lasnagne sheets

Dolimao cheese sauce

Dolimo red lasnagne sauce

3 carrots chopped up



Step 1

Brown the mince in a frying pan

Step 2

Drain all fat and oil off the mince

Step 3

Add a jar of red lasagne sauce and stir in well so all mince is covered

Step 3 leave to simmer for a few minutes

Step 4

Layer some mince on the bottom of a oven proof dish

Step 5

Add some cheese sauce

Step 6

Put a layer of lasagne sheets on top

Step 7

Continue with the layers until you run out of mince

Step 8

Sprinkle grated cheese over the top

Step 9

Place in oven on 190 for 35-40 mins



Spaghetti Bolognese

spaghetti bolognese
serves 4-5
you will need



1 onion

1 lb mince beef

2 carrots

1 beef stock cube

1 tin of tomatoes

4 tbsp tomato puree

220g spaghetti

method

1 finely chop the onion

2 gently fry the onion in a little oil.

3 once softened add the mince to brown.

4 grate the carrots and add to the mince with the stock cube.

5 add the tinned tomatoes

6 put a pan of water on to boil
once boiling add spaghetti



7 stir tomato puree to sauce
8 serve and enjoy



Yummy Pancakes

Ingredients

100 grams of plain flour

Salt

x2 eggs

100 ml of milk

50 ml of water
cooking oil

UTENSILS

Bowl

Whisk

Knife

Jug

plate

Spoon

yummy Pancakes

Directions

1. put 100 grams of Flour in a mixing
2. crack 2 eggs in a bowl.
3. Add 50 ml of milk
4. whisk the mixture
5. Add the other 50 ml of milk
6. whisk it again
7. put a dash of cooking oil in the frying pan
8. Get an adult to turn the cooker on
9. When it's done get an adult to flip it and put it on a plate then it's ready to eat





Ingredients

- . Pizza dough
- . Tomato puree
- . Sliced pepperoni
- . Mozzarella cheese

1. Get all your Ingredients together, mam is heating the oven up at 180 c fan.
2. Cut the Sheet of dough into 3 pieces (let an adult help you)
3. Put the dough sheets on a Baking Tray, then use a spoon to spread the tomato puree on the dough.
4. get the pepperoni slices and spread them all over the pizza dough as many you want 😊
5. At last sprinkle the cheese all over the pizza 🍕 after that ask mam or dad to put the baking tray into the oven.
6. Bake the pizza for 15-20 minutes until risen and golden brown, let an adult take the tray out of the oven 😊 all done enjoy. 🍕🍕
🍕 Mmm



Pepperoni Pizza





Cheeseburger Pasties



☆ Cole's Cheeseburger Pasties ☆

ingredients.....

- 4 fresh burgers
- 1 ball of mozzarella
- 1 block of puff pastry
 - 1 egg

Method.....

Preheat the oven 180°C.

Fry the burgers until cooked.

Roll the pastry on a floured surface.

Cut out 8 circles (2 for each burger) slightly bigger than the burger.

Place a burger on the pastry and top it with mozzarella slice.

Place the pastry lid on, push together and seal with egg.

Gently imprint the top with a knife with a pattern and brush all over with egg.

Place in the oven for 25 to 30 minutes or until golden and pastry is cooked.

Serve with chips and sauce.....

ENJOY!!!



Creamy Chicken & Spinach

Creamy chicken and spinach

You will need :

- 2 chicken breasts
- 1 red onion
- a handful of spinach
- 100 gram tub of Philadelphia
- Salt and pepper to season
- Fry light

Method

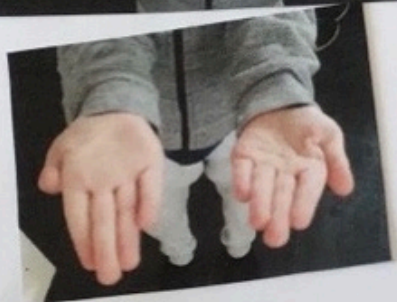
- 1) chop onion
- 2) spray frying pan with oil, when hot add the onion and fry until browned
- 3) cut chicken into chunks and add to the pan with the onion, season with salt and pepper
- 4) when chicken has turned brown add the Philadelphia
- 5) add the spinach and simmer for ~~10~~ 10 minutes
- 6) serve with salad, rice or chips and
ENJOY!



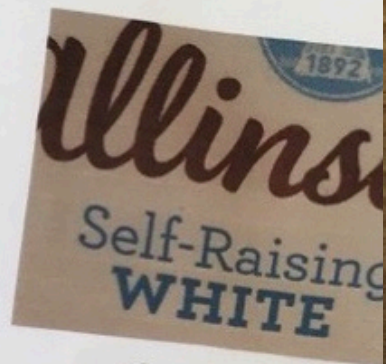
Jack's Fantastic Flat Breads

You will need:

Water



Your hands

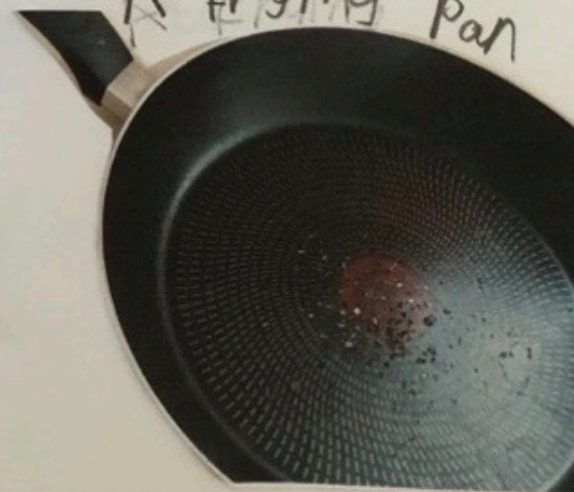


Flour



Salt

A frying pan



a rolling pin



Ingredients

400g self raising flour

1 level tsp of salt

40g butter or margarine melted

200 ml luke warm water

Method

1. put flour and salt into a large bowl and mix.
2. Add the warm water and melted butter and mix until a dough is formed
3. place onto a floured surface.
4. knead for about half a minute until you have a smooth dough.
5. Divide into six equal pieces (if you have a large pan) or 10-12 pieces if your using a normal frying pan.



6. Roll out each dough ball to about 8 inches. the size of a normal wrap



7. Cook in a non stick frying pan on medium to high heat
NO OIL!

8. When the flat bread bubbles up a little, flip and cook the other side.

9. cool on a wire rack.

These flatbreads can be reheated by placing in the oven or back in the pan.

You can use the flatbreads as wraps, pizza bases or enjoy with a yummy curry!



Creamy Coleslaw

Coleslaw Cabbage, carrots, mayonnaise, salt. You peel the carrots then you cut the cabbage grinder the carrots and then mix with mayo and a bit salt.



1/5





Garlic Saddleback Potatoes and Herb Roasted Vegetables



🧄🧅🥕 Cut vegetables in chunks

🧄🧅🥕 Add oil, mixed herbs with a pinch of salt and pepper

🧄🧅🥕 Mix and place on tray



🥔🥔 cut potatoes with slice marks. Don't cut all the way.

🥔🥔 spread garlic butter all over the potatoes.

🧄 Garlic butter was made with butter and chopped garlic.

👩🍳 Slow cook in oven till everything is nice and crispy on outside, soft inside.

🍴 serve with anything you like, like steak or chicken.



Enjoy....

CHAPTER 2

Sweet Treats



Posh Nutella Sandwich

- 1) First you bring a 🍞 bread and remove the edges
 - 2) Then you add some nutella and mak a small sandwich
 - 3) Put in the toaster for 1 minutes
 - 4) then cut it and decorat it as you want 😊😊
- this is Nutella sandwich 🥪



Chocolate Chip Cookies

1st In a large bowl combine the flour, baking soda and salt

2nd In a separate bowl, mix the butter, caster sugar, brown sugar and vanilla extract until smooth

3rd Add the eggs and the flour to the mixture and beat to combine*

4th Add the chocolate pieces and stir

5th drop well rounded spoonfuls of dough onto a greased cookie sheet

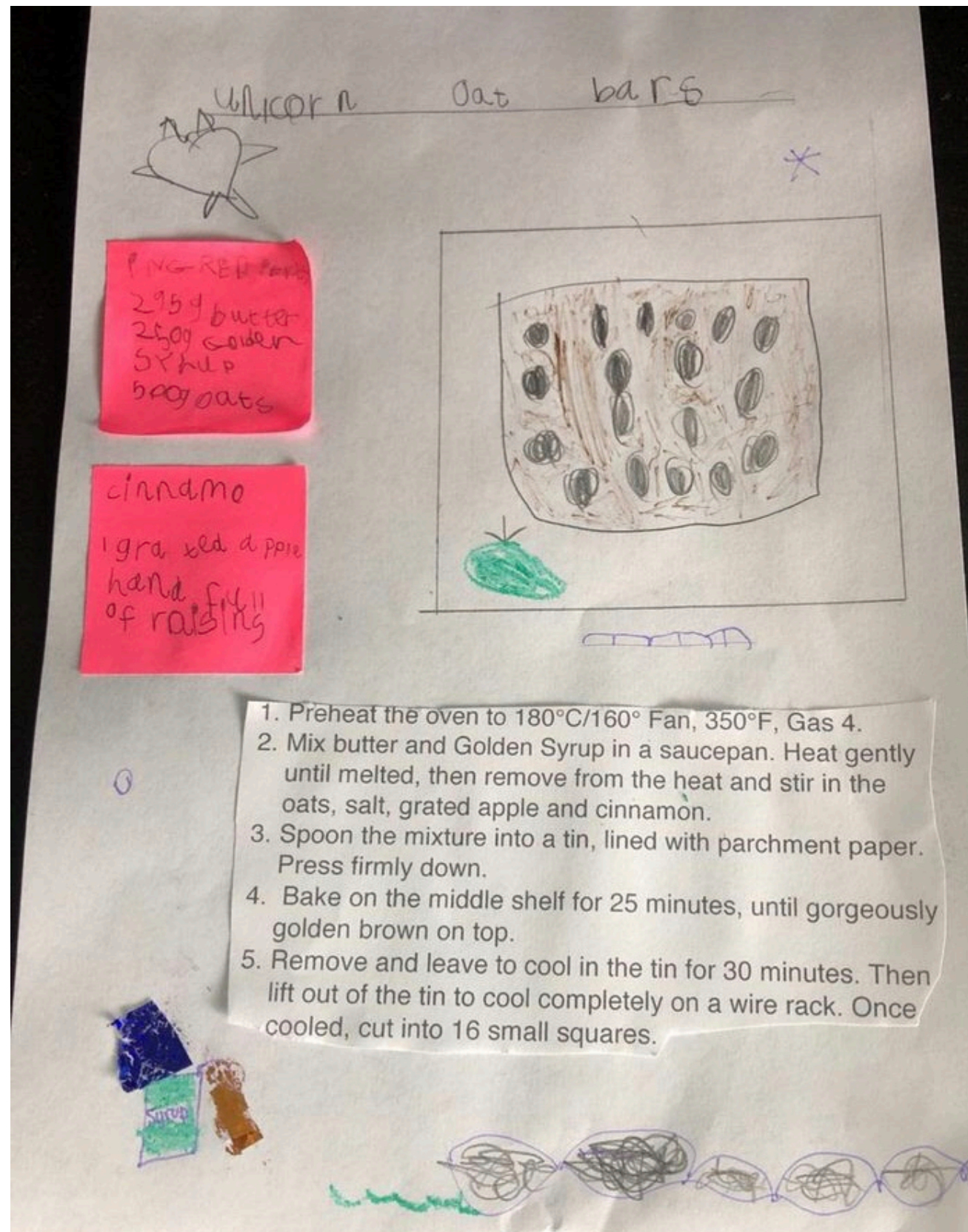
6th Bake at 375F for 8-10 mins

7th Remove from the oven and place cookies on a wire rack to cool.

***we added peanut butter in it**




Unicorn Oat Bars



Jaden's Favourite Chocolate Cake

Jadens Favourite



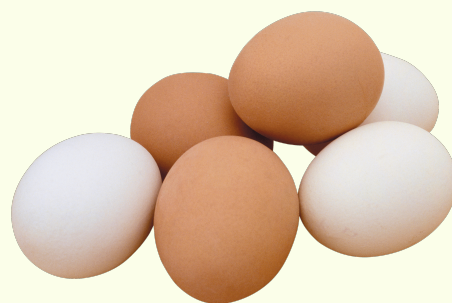
Chocolate cake

Ingredients:

- 200g butter
- 200g caster sugar
- 4 eggs
- 170g self-raising flour
- 30g coco powder
- 1tsp of baking powder
- 1tsp of vanilla extract
- a pinch of salt
- 2tbsp of milk, 300ml of double cream
- 2x90g milk chocolate bars

You also need: 2x9inch baking tins, baking paper, hand mixer, sieve, scales

1. Preheat the oven to 170°C, fan, get all your ingredients ready. Then butter the baking tins and cut the right size of baking paper out to fit the bottom of the tins.
2. Measure the butter and caster sugar, then put it into the bowl and mix until it's fluffy, next add the vanilla, milk and mix.
3. Measure all the dry ingredients, sieve them all into the wet mixture and mix it well.
4. Divide the mixture between both tins. Then ask an adult to put them into the oven. bake for 25-30 mins.
5. When ready take them out of the oven and let them cool on the cooling rack.
6. To make the ganache heat 150ml of cream when it's hot pour it onto the broken chocolate pieces and mix until it's melted. Mix the other 150ml of cream for the filling. When the cake is cool put it all together and pour the ganache on the top of the cake.



Sophie CU Pcakes

You WILL NEED

1 egg

60 ml water

10 ml oil

30g butter
icing sugar

how to make

Put the over 12 10 0

Put cases in tray
Mix the cake mix with the egg, water,
and oil,

Divide the mixture into the cases

Put it the over, cook for 10 mins

Mix the icing sugar with the

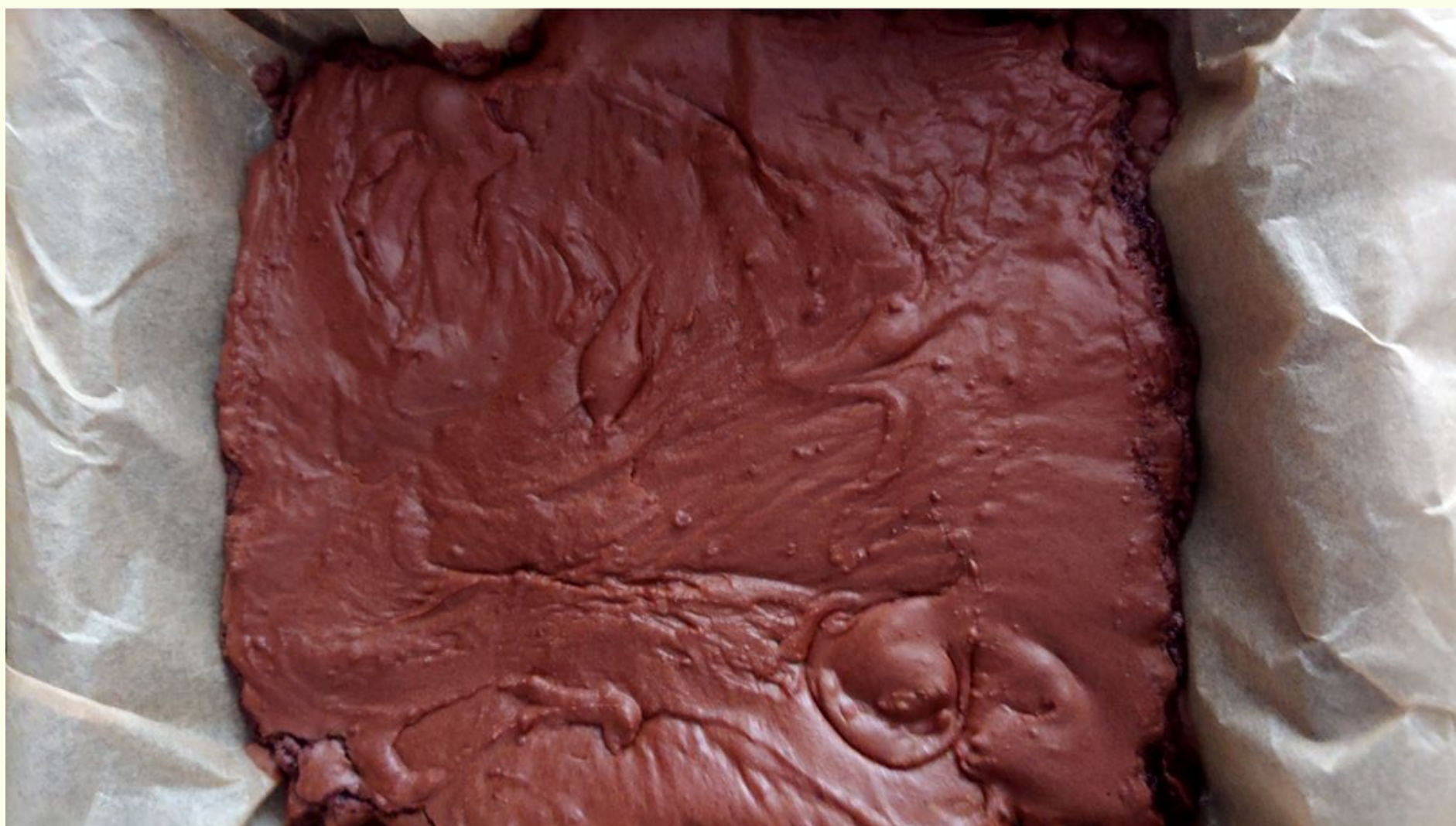
butter. Put on top of cakes.

Eat them all



Alex's Gooney Chocolate Brownies

A packet of brownie mix, 2tbs water, 2 tbs of oil and one large egg, add them all to a mixing bowl and mix.. Get a 8" by8" square tin put greaseproof paper in place mixture into tin, and put into oven for 18/20min. Oven temperature needs to be 160 for fan and 180 for other ovens



Butterfly Cakes

How to make butterfly cakes:

Preparation time : less than 30 mins

Cooking time : 10 to 30

Servises : makes 12 small butterfly cakes

Ingredients :

for the cakes

100g unsalted butter , softened

100g caster sugar

2 eggs lightly whisked

100g self -raising flour

1 tablespoon of milk

for the buttercream

125g unsalted ,softened butter

200g icing sugar

1 tablespoon of milk

Jam, sprinkles or anything you want for the topping

Method

1 heat the oven to 180C/ 350F / Gas mark 4 and put 12 fairy cake cases on a tray

2. Put the softened butter butter in a large bowl then mixwith an electric whisk until it goes fluffy . Slowly add the sugar and mix till it is all mixed together.

3. Add the whisked eggs bit by bit . It is important to mix it slowly.

4. Sift the flour into the bowl , using a spatula fold the flour into the cake mix

5. Add the milk to the milk to the cake mix

6. Use a spoon to put the cake mix into the cake cases

7. Bake the cases for 15 mins get an adult to check them

8. Take them out and let them cool down

9. To make the buttercream , put the butter into a big bowl and mix with electric mixer until creamy. Sift in the icing sugar slowly then faster

8. Take them out and let them cool down

9. To make the buttercream , put the butter into a big bowl and mix with electric mixer until creamy. Sift in the icing sugar slowly then faster when it is all mixed in add the milk if it is too stiff add a little bit more milk.

10. To make the butterfly cut the top off each cake and then cut them in half to make the wings add the cream in the whole then add the wings



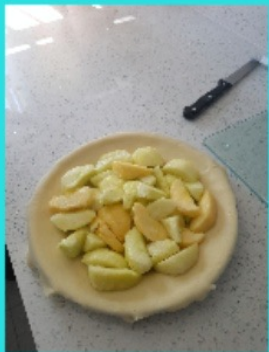
🍏 Easy Peasy Apple Pie 🍏

ingredients.....

- Short crust pastry block
 - 5 Apples (any type)
 - Sugar
 - 1 egg

Method.....

Roll Half the pastry,
line the bottom of a pie dish.
peel and chop the apples,
mix them together with sugar to coat them.



Fill the pie dish with the apples,
Roll the other half of pastry,
Cover with a lid of pastry and seal with egg.
Crimp the sides with your fingers or a fork.
Prick the top of the pie, brush all over with egg.
Sprinkle with sugar.



Bake in the oven at 180°C for 35 to 40 minutes, until Golden and cooked.

serve with vanilla ice cream or custard.....



ENJOY!!!



Easy Peasy Apple Pie



Kendal's Sweet Scones

Kendal 200g self raising flour 1/2 teaspoon salt 50g lard milk to make a soft dough we added a few spoons of sugar to make them sweet enjoy with butter, jam or clotted cream



The Ultimate Chocolate Cake

Ingredients

For the cake

225g/8oz plain **flour**

350g/12½oz **caster sugar**

85g/3oz cocoa powder

1½ tsp **baking powder**

1½ tsp **bicarbonate of soda**

2 free-range **eggs**

250ml/9fl oz **milk**

125ml/4½fl oz **vegetable oil**

2 tsp **vanilla extract**

250ml/9fl oz boiling water

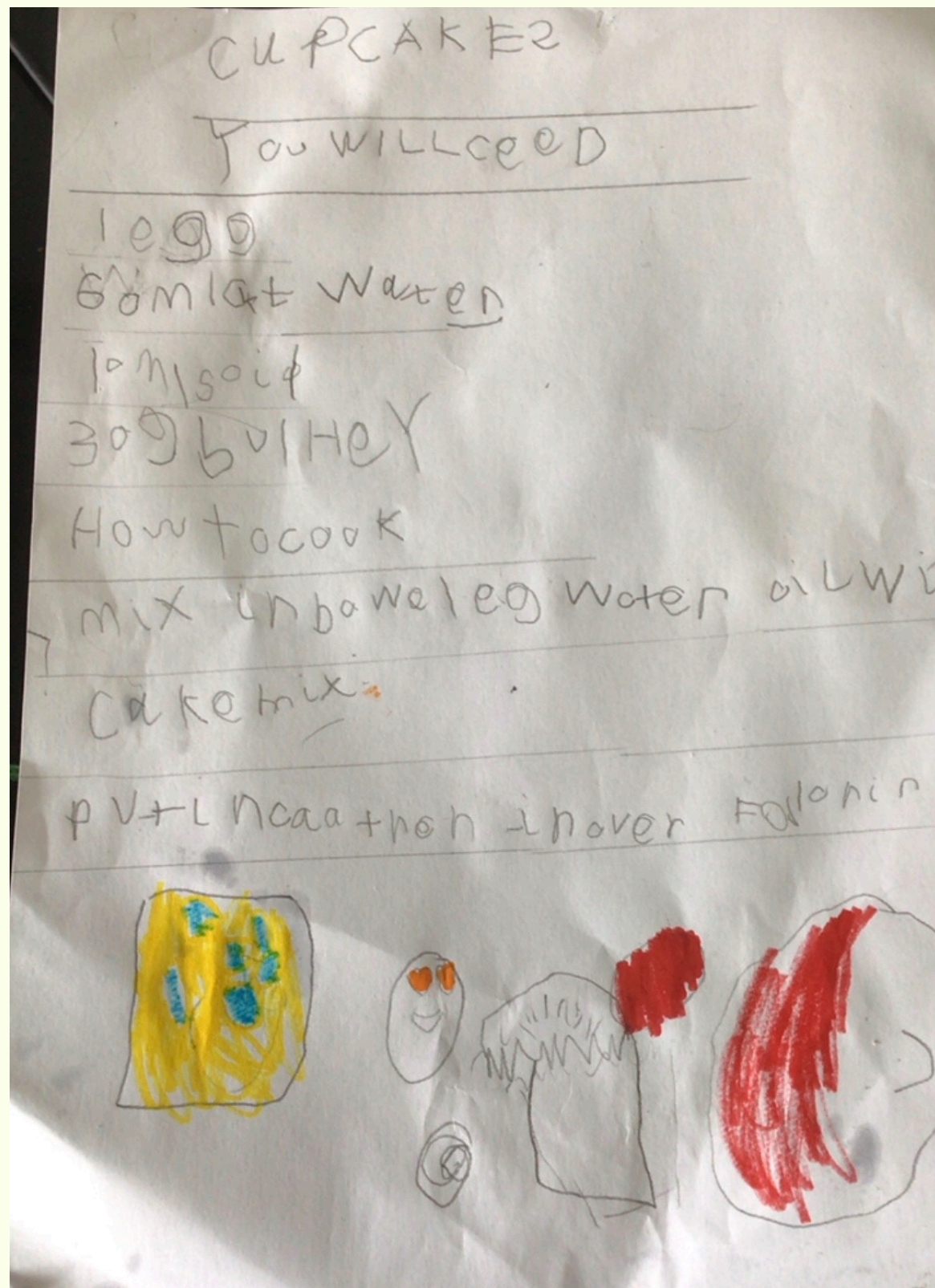


Method

1. Preheat the oven to 180C/160C Fan/Gas 4. Grease and line two 20cm/8in sandwich tins.
2. For the cake, place all of the cake ingredients, except the boiling water, into a large mixing bowl. Using a wooden spoon, or electric whisk, beat the mixture until smooth and well combined.
3. Add the boiling water to the mixture, a little at a time, until smooth. (The cake mixture will now be very liquid.)
4. Divide the cake batter between the sandwich tins and bake in the oven for 25–35 minutes, or until the top is firm to the touch and a skewer inserted into the centre of the cake comes out clean.



Jack's Cupcakes



Fluffy american pancakes

Ingredients

150g plain flour
½ teaspoon salt
1 tbs baking powder
1 ts sugar
225ml milk
1 egg
1 big spoon of melted butter

Method

- 1.sift the flour,salt,baking powder and sugar together.
- 2.add the milk,egg and melted butter and mix until batter is smooth.
- 3.heat a frying pan with a little oil,when it's hot, ladle the batter into the pan.
- 4.when the pancake starts to bubble,flip it over until golden.
- 5.serve hot with your favourite topping ... mine is maple syrup.



Chocolate Cupcakes

Sponge ingredients:

- 200g softened butter
- 200g caster sugar
- 4 eggs
- 200g self-rising flour
- 2 tbsp cocoa powder
- 2 tbsp milk



Sponge method:

1. Pre heat oven to 190oc.
2. Beat together butter and sugar until light and creamy.
3. Gradually add eggs, flour, cocoa powder, and milk cream together until you have a smooth texture.
4. Divide mix equally between 12 cupcake cases. Bake in the oven for 20 minutes or until skewer comes out clean.

Icing ingredients:

- 100g milk chocolate
- 200g softened butter
- 400g icing sugar
- 5 tbsp cocoa powder
- 2 tbsp milk

Icing method:

1. Melt chocolate in microwave at 30 second intervals.
2. In a separate bowl beat together butter and sugar until creamy.
3. Add sift cocoa powder, cooled chocolate, and milk mix to a smooth consistency.
4. Decorate cooled cupcakes generously.

