



-OUR COOKERY BOOK

TOFFEE APPLES

Ingredients:



5 apples

1 glass of brown sugar

1 glass of water

250 grams of butter

1 tablespoon of vinegar

10 wooden sticks

Method:

- *Wash the apples*
- *Put water, vinegar, sugar and butter into a large pan. Place it over a heat and bring it to boil.*
- *Stir it carefully with a wooden spoon*
- *When the sugar has dissolved boil it for 10 minutes over a high heat.*
- *Put the stick into each apple. Dip the apples in the toffee*
- *Place the toffee apples on a baking tray. Leave them to set.*
- *Wrap the apples in the cellophane.*

CRANACHAN

Ingredients:

50g oatmeal

300ml double cream

2tbsp honey (optional)

340g fresh or frozen raspberries (or strawberries)

Method:

- Toast the oatmeal under the grill, turning occasionally, until golden brown.
- Whip the cream until it holds its shape, then fold in the oatmeal and honey.
- Defrost the raspberries and mix them with some sugar.
- Layer the raspberries with the cream mixture and oatmeal. Start with raspberries and end with a layer of the cream mixture.
- Decorate it with some oatmeal and raspberries.
- Put it in the fridge for one hour. Serve cold.



GINGERBREAD

Ingredients:

- 2 glasses of flour
- 1 glass of sugar
- 4 tablespoons of honey
- 250g of butter
- 2 tablespoons of gingerbread spices
- 1 egg



Method:

- Put the flour, butter, spices and soda in a mixing bowl. Mix it all together with fingertips. Add sugar, honey and egg and mix until it forms a just sticky pastry mix.
- Using the rolling pin, roll out the pastry to about 5mm thick. Cut out the shapes.
- Place the cut out pastry on a greased baking tray. Bake for 10 min.
- Decorate the gingerbread.

DEVEILED EGGS

Ingredients:

- 12 hard-boiled eggs
- 2 teaspoons Dijon mustard
- 2 teaspoons vinegar (white or cider)
- 1/4 to 1/2 cup mayonnaise
- 2 red, orange, yellow, or green bell peppers
- paprika

Method:

- Peel the eggs, then slice each one in half to make boats. Place the yolks in a medium-sized bowl and mash them with a fork. Add the mustard and vinegar, then add the mayonnaise, stirring until the consistency is smooth but not soupy.
- Next, make the sails. To do this, cut each pepper into 1-inch-wide strips, then cut the strips into 1-inch squares and slice each square in half diagonally.
- Fill the egg-white halves with the yolk mixture. Stick the sail upright into the filling and sprinkle with paprika.



IRISH POTATOE



Ingredients:

- 4 small baking potatoes
- 1/4 cup butter, softened
- 1/4 cup milk
- 1 cup cheddar cheese, grated
- 2 green onions, chopped
- 1 teaspoon Dijon mustard
- pepper and paprika

Method

- Wash the potatoes. Boil them for 20 minutes until they're soft.
- Cut a thin slice off the top of each potato and discard.
- Scoop out pulp, leaving a thin shell.
- In a large bowl, mash the pulp with butter and milk. Stir in the cheddar, green onions, mustard, pepper and paprika. Spoon into potato shells.
- Put to the oven. Bake for 15 min



HANSEL AND GRETEL

SALAD

Ingredients:

- *½ napa cabbage*
- *2 apples*
- *5dk walnuts*
- *Sauce:*
- *½ cup of yoghurt*
- *lemon juice*
- *oil*
- *salt and sugar*



Method:

- *Wash the cabbage and chop it.*
- *Slice the apples and walnuts.*
- *Make the sauce: mix all the ingredients and add it to the salad.*
- *Leave for 15 min in the fridge.*

