

In PPA this term, we are going to be exploring a dish from our locality!

We are then going to share our recipes and work with our partnership schools in Poland and Slovenia!

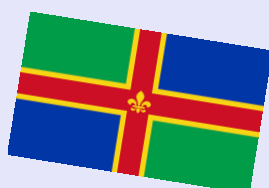


Feb 1-19:55



Think- pair- share...

What food is Lincolnshire famous for?



Feb 1-19:59

# We are going to be making a Lincolnshire Plum loaf!



Have you had a plum loaf before?

What do you think it can be served with?



Feb 1-20:01

Now you have enjoyed making it (and tasting!), you are going to write the recipe for how you made it. Think creatively how you want to present this!



These need to be step by step and beautifully presented- the best ones are being shared with our partnership schools! They are then going to follow YOUR recipe to make it!

Feb 1-20:04

### Inspiration page...

**Chocolate Mousse**

1. beat 4 egg whites or 150ml pasteurised egg whites
2. add 1/2 cup lemon juice
3. beat into soft peaks
4. melt 150g dark chocolate
5. beat into firm peaks

add 1/2 cup sugar

fill in the remaining egg gently

pour into four 2/3 cups

pop in the fridge

Enjoy!

**Lemony Bee Butter Love and Chocolate Cakes**

Ingredients:

- 1/2 cup whipping cream
- 1/2 cup lemon juice
- 1/2 cup sugar
- 1/2 cup butter
- 1/2 cup cocoa powder
- 1/2 cup vanilla powder
- 1/2 cup flour
- 1/2 cup baking powder
- 1/2 cup salt

1. beat the eggs and add the butter...
2. beat the butter...
3. beat the eggs...
4. beat the eggs...
5. beat the eggs...

**KATHS GO FASTER PANCAKES**

YOU WILL NEED:

- 300ml BUTTERMILK
- 300ml WHIPPED CREAM
- 100g SELF-RISING FLOUR
- 1 PINCH OF SALT
- 1 EGG
- 1 EGG WHITE
- 1 TEASPOON VEGETABLE OIL
- 1 TEASPOON CINNAMON
- 1 TEASPOON VANILLA
- 1 TEASPOON SUGAR
- 1 TEASPOON BUTTER
- 1 TEASPOON SYRUP

1. WHISK THE EGG WHITE UNTIL IT STAYS TO FIRM SOFT PEAKS.
2. WHISK THE EGG WHITE UNTIL IT STAYS TO FIRM SOFT PEAKS.
3. MAKE A HOLE IN THE CENTER OF THE FLOUR MIXTURE.
4. ADD THE OIL AND FOLD IN THE EGG WHITES.
5. BRUSH THE BOTTOM WITH OIL. SPON IN THE PANCAKE MIX, 1 REAPED TABLESPOON PER PANCAKE.
6. AFTER 5-7 MINUTES AIR BUBBLES WILL APPEAR. FLIP & COOK THE OTHER SIDE FOR A FEW MINUTES.

Feb 1-20:07

Let's recount the main stages of the recipe together...



Feb 1-20:10