

Kingfishers Class Recipe Book

Monday 30th March- Friday 3rd April
2020



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Hi Kingfishers,
Welcome to your English task for the next
5 days. The aim of this collective task is
to create a book filled with different
recipes that we can share with each other
and then enjoy with our families.

This booklet contains a process I would
like you to follow leading up to writing,
making and sharing your recipe.

I also understand that it's a bit more
difficult to get the ingredients you need at
the supermarket, so you can choose
absolutely anything to create a recipe for.
It could be something you like; it could be
the family's favourite dinner or even your
most loved sandwich!

I can't wait to see read your recipes and
try them out.

Miss Hughes

Monday

Lesson 1- Imperative Verbs

- Imperative verbs are sometimes known as **bossy** verbs.
- They are verbs which **tell you what to do**.
- They are often seen at the beginning of a sentence and create a **command**.

Here are some examples-

Eat your lunch.

Tidy the cloakroom.

Write today's date.

Walk home after school.

Imperative verbs are used in recipes and the worksheet below will help you practice using them in sentences.

Choose ONE of these sheets to complete. Either, Bronze, Silver or Gold. Think about the level you would usually complete in class.

Bronze

Imperative Verbs

Circle the imperative verbs in these commands.

1. Place the cup on the table.
2. Tear the sandwich into pieces.
3. Share the cake with your friends.
4. Listen to your teacher.
5. Hold my hand.
6. Cross the road safely.
7. Open the door for Mrs Riaz.
8. Type in your password.
9. Underline today's date.
10. Read your book quietly.



Add an imperative verb to each of these commands so that they make sense.

- 1) _____ a line with a ruler.
- 2) _____ the ingredients together properly.
- 3) _____ to the instructions.
- 4) _____ your hand up to ask a question.
- 5) _____ your homework by Friday.

Silver

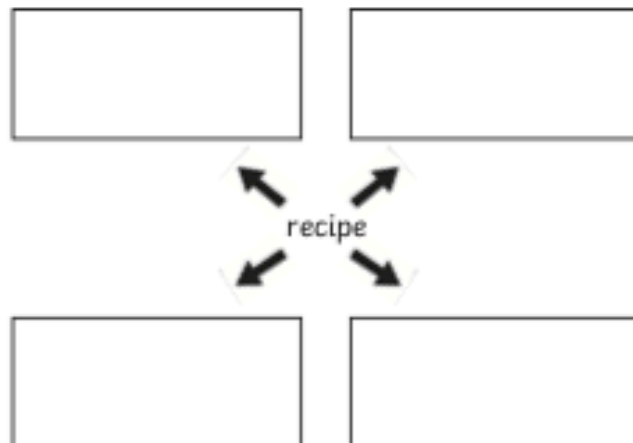
Imperative Verbs

Add an imperative verb to each of these commands so that they make sense.

1. _____ a line with a ruler.
2. _____ the ingredients together properly.
3. _____ to the instructions.
4. _____ your hand up to ask a question.
5. _____ your homework by Friday.
6. _____ what you saw.
7. _____ the suspects about the crime.
8. _____ the webpage.
9. _____ your answers.
10. _____ to bring your book bag.



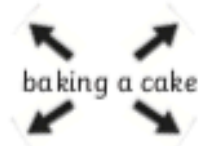
Write four imperative verbs that you might find in a recipe.



Gold

Imperative Verbs

Write four imperative verbs that might be used in each of these situations.



Now, use an imperative verb to complete each sentence then think of three alternative imperative verbs you could use in its place.

- 1) _____ the chocolate bar down.

- 2) _____ to the headteacher.

- 3) _____ your playtime.

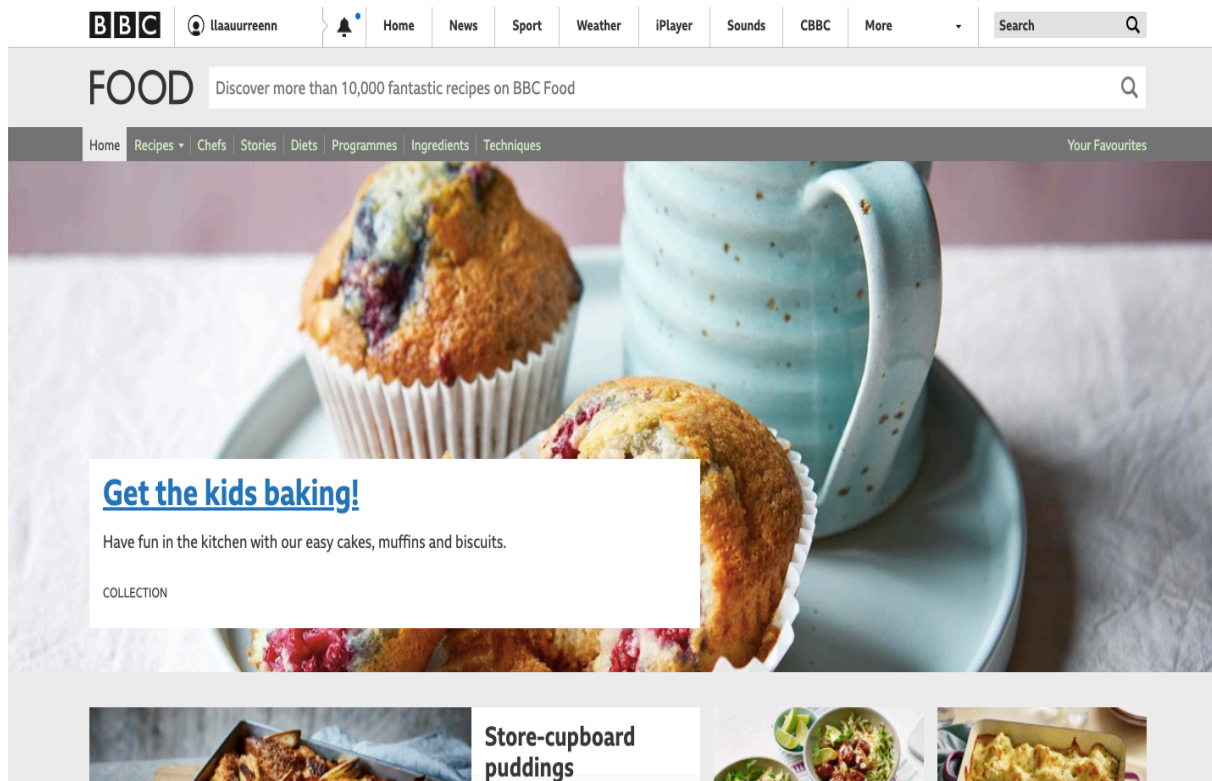
Tuesday

Lesson 2- Recipe Comprehension

Today, you will use the internet to find some recipes. Use the link below to find the recipes and answer the questions.

<https://www.bbc.co.uk/food/recipes>

Complete ONE of the sheets below, either Bronze, Silver or Gold. Think about which level you would usually complete in class.



Bronze

Use <https://www.bbc.co.uk/food/recipes> to find the following recipe and answer the questions.

In the search bar type-

'Traditional Chicken Pie Elaine Wilson'

1. How many people does this recipe serve?

2. How many bay leaves does the recipe need?

3. How many ingredients are needed for 'the sauce'?

4. Look at step 4. What are the two imperative verbs that are used?
----- and -----.
5. Look at step 7, what fraction of the pastry should be rolled out?

6. Would you enjoy eating this pie? Explain why/why not.

Silver

Use <https://www.bbc.co.uk/food/recipes> to find the following recipe and answer the questions.

In the search bar type-

'The Ultimate Lasagne Katie and Giancarlo Caldesi'

1. How long does the lasagne take to cook?

2. How much beef mince does the recipe need?

3. Look at step 5, what are the 4 imperative verbs that are used?
-----, -----, -----,
and -----.
4. How long does the pasta need to 'blanch' for?

5. Look at step 7, how many imperative verbs can you see? List them,

6. Would you enjoy eating this pie? Explain why/why not.

Gold

Use <https://www.bbc.co.uk/food/recipes> to find the following recipe and answer the questions.

In the search bar type-

'St. Clement's orange and lemon drizzle cake'

1. How long does this cake take to prepare?

2. How many ingredients are needed for the orange curd?

3. Look at step 6, list the imperative verbs.

4. What are the two adverbs used in step 2?

----- and -----.

5. Look at the videos at the bottom of the page-
how do you know when a cake is cooked?

6. Explain how to separate an egg.

Wednesday

Lesson 3- Converting prose into instructions.

Yesterday, I made a sandwich and I have written down exactly what I did. Your task is to condense my waffling on into a list of steps that use imperative verbs.

First of all, I washed my hands with a little bit of soap and warm water. Then I got out the bread, ham, cheese, mayonnaise and lettuce out of the tall fridge. I chopped up the green lettuce with a sharp knife and washed it under the cold tap. I left it to fully dry on a paper towel. I put the creamy mayonnaise on the bread and spread it all over. I took the fresh ham out of the open packet and put it on the white bread along with some grated cheese. The lettuce was dry, so I put that on too. I put the other piece of bread on top and thought about cutting off the crusts but decided not to, so I cut it into little triangles. I ate it all up.

Here is an example of the first step-

1. Wash hands using soap and warm water.

Thursday & Friday- Creating and writing a recipe.

It is completely up to you how you do these next 2 steps.

You could cook/put together your food whilst making notes of the steps you took to then create your recipe book/page, or you could do it the other way around.

Spend some time today and tomorrow cooking with your family/writing a fantastic recipe.

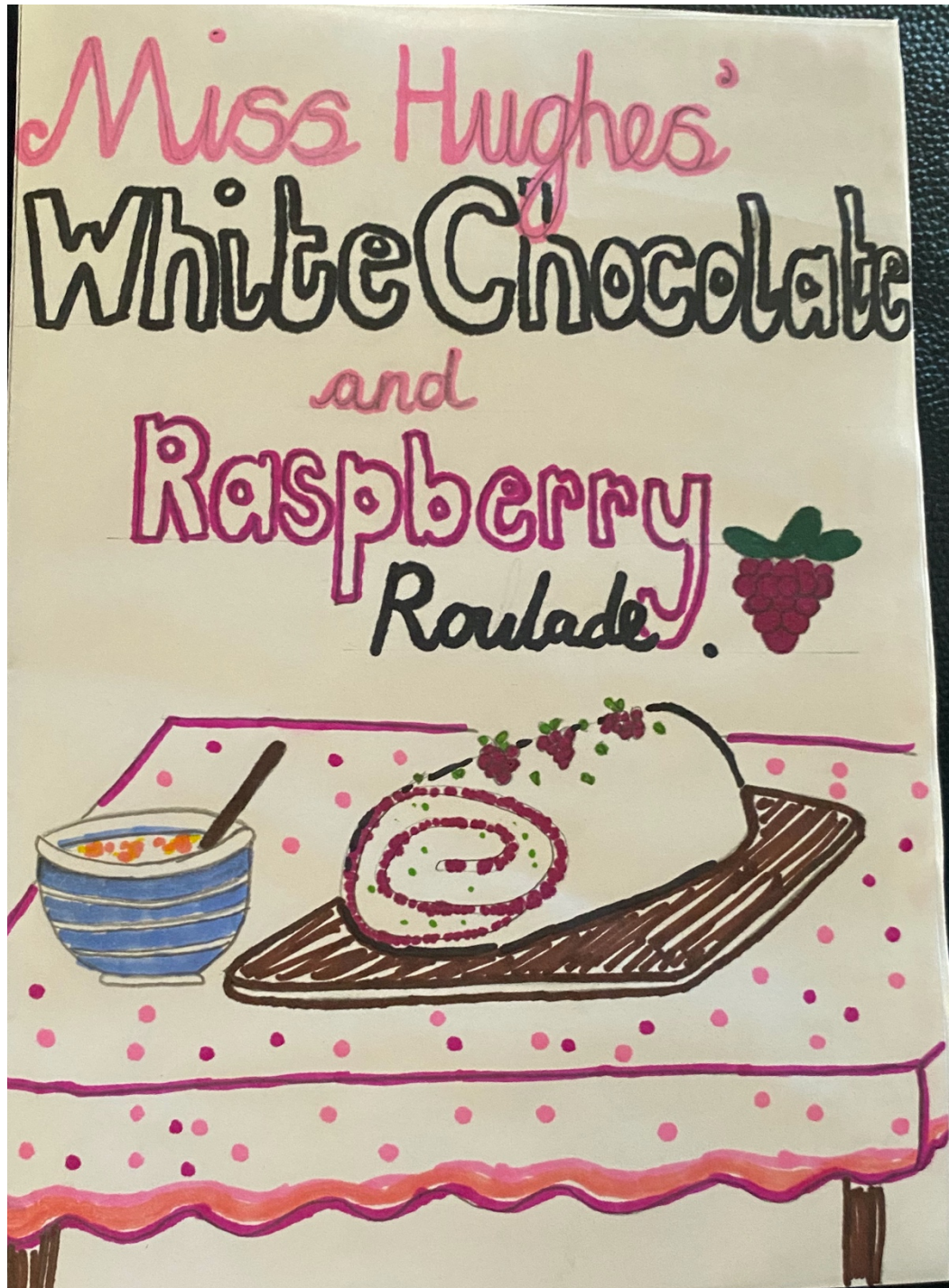
On Sunday, I made my family's favourite cake- White Chocolate and Raspberry Roulade.

Have a look at my recipe book, photographs of my cake and I even recorded the process using the 'time-lapse' function on my iPhone. I can't wait to see yours! I will share them all on the school website under 'Kingfisher Recipes'.

Have fun!

Miss Hughes

Miss Hughes' Recipe Book



EQUIPMENT

- ♥ Shallow baking tray
- ♥ Baking paper
- ♥ Food processor or pestle and mortar
- ♥ Sieve
- ♥ Spatula
- ♥ Bowls
- ♥ Electric whisk
- ♥ clean tea towel
- ♥ wire rack
- ♥ pan
- ♥ platter or board

INGREDIENTS

serves 10

- ♥ 70g shelled pistachio kernels - plus an extra 15g roughly chopped
- ♥ 4 large eggs - whites and yolks separated
- ♥ 130g caster sugar
- ♥ 2 tbsp hot water
- ♥ 80g self-raising flour
- ♥ $\frac{1}{2}$ tsp salt
- ♥ 20g icing sugar
- ♥ 200g white chocolate buttons
- ♥ 75g unsalted butter (soft)
- ♥ 280g cream cheese
- ♥ 270ml double cream

METHOD

1. Preheat the oven to 200°C/180°C fan/ Gasmark 6. Grease a 35x30cm shallow baking tray and line with baking paper.
2. Place 70g of pistachios in a small bowl or food processor and grind until fine but not oily. Don't worry if there are some medium sized pieces - this won't affect the cake.
3. Place egg yolks and sugar in bowl, whisk for around 4 minutes until thick and creamy. Transfer into a large bowl and dribble the hot water down the sides of the bowl. Sprinkle over the ground pistachios and gently fold to combine.
4. Sift the flour and salt together; then sift again into the egg, sugar and pistachio mixture. Fold to combine.

(2)

5. Beat the egg whites in a clean bowl using the electric whisk. Whisk to form soft peaks, then fold into the pistachio mix a $\frac{1}{3}$ at a time. Scrape the mix into the baking tray and bake for 15-18 minutes until the cake springs back when lightly touched. Set aside for 5 minutes.

6. Sift half the icing sugar evenly over the surface of the cake and cover with a clean tea towel. Place a wire rack on top, then flip the cake over so that the wire rack is now underneath the tea towel and cake. Lift off the tray, carefully peel away the paper and lightly dust with the remaining icing sugar.

7. With one of the short ends of the sponge facing you, roll up the still warm cake with the tea towel inside. Allow the cake to rest for 10 minutes; keep it rolled up in the towel as this 'trains the cake'.

③

8. After 10 minutes, unroll the cake and leave to come to room temperature. Don't worry if the ends are curled or there are a few cracks - this often happens.

9. MAKE THE CHOCOLATE CREAM.

While the cake is cooling, place the chocolate in a bowl set over a pan of simmering water. Stir from time to time until melted - remove from the heat to cool slightly.

10. Place the butter in a bowl and beat on a high speed for 30 seconds - until smooth, then add the cream cheese. Beat well to combine, then add to the melted chocolate. Continue to beat, add the double cream until the mixture forms soft waves.

④

11. When ready to assemble; use a small spatula to spread around $\frac{2}{3}$ of the white chocolate cream over the surface of the cake. Leave a border of about 2cm without any cream at the shortest edge that is furthest away from you.

12. Place all but 12 raspberries evenly on top of the cream; then roll the cake up as you did before this time without the tea towel inside.

13. Transfer the cake onto a long platter or board and spread the remaining cream all over the cake, smoothing it as you go.

14. Place the remaining raspberries along the centre and sprinkle with the extra pistachio nuts.

(5).

The Finished Product



