

Lesson 8. Project "Cookery book"

1. Read two recipes and discuss with your partner which one you find more helpful and why.

A. Cheese Straws

Ingredients

Serves: 36

120g butter, softened

450g grated Cheddar cheese

250g plain flour

1 teaspoon salt

1/4 teaspoon chilli powder (optional)



Method

Prep: 15min > Cook: 15min > Ready in: 30min

Preheat the oven to 200 °C. Grease a baking tray.

In a large bowl cream butter and cheese. Stir in flour and salt; mix well. On a lightly floured surface, roll the dough out to 1.25cm in thickness. Cut into 5cm strips. Place strips on the prepared baking tray 3 to 4cm apart.

Bake in the preheated oven for 10 to 15 minutes, or until crisp.

B. Chocolate biscuits recipe

These biscuits are so delicious, I have to hide them or the kids will eat them all in one sitting. They are a little chocolate indulgence and great to have with a cup of tea or coffee.

Serving Size: 24

Prep Time: 15 mins

Cook Time: 20 mins



Ingredients:

2 eggs
1 cup sugar
1/2 cup vegetable oil
1 tsp vanilla essence
2 cups plain flour
1 tbsp baking powder
1/2 cup cocoa, sifted



Method:

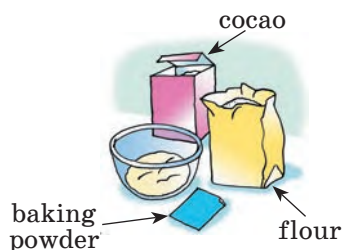
Preheat the oven to 180 °C.
Cover a baking tray with baking paper and set aside.

In a bowl, beat the eggs, sugar, oil and vanilla until well combined.


Stir in flour, baking powder and cocoa.

Roll spoonfuls into balls and press with a fork to slightly flatten.

Bake for 12–15 minutes. Leave to cool on the tray for 5 minutes.



2. Start working on a project “Cookery book”.

- 1 Make three groups. Each group will work on a different Cookery book: Belarusian Cuisine, British Cuisine, Fusion Cuisine. Each book should contain three chapters – *Starters*, *Main courses* and *Desserts*.
- 2 Write a recipe for each dish and describe the way it is cooked.
3.  Find pictures, take photos or make videos to illustrate your dishes for the Cookery book.