

My Food cookbook



Martha

Alice

Alistair

Ellie

Welcome to the My Food cookbook...

We received more than 100 entries from all over the world for the International School Meals Day competition. Four members of the Children in Scotland advisory group, Martha, Alice, Ellie and Alistair had the tough job of choosing the 20 winning recipes.

Foreword from Children in Scotland



Simon Massey
Head of Engagement &
Learning, Children in Scotland

First held in 2013, International School Meals Day (ISMD) aims to raise awareness of healthy eating and good nutrition for all children. It does this by bringing people together to take part in food activities, get involved in online conversations, and share recipes and best practice.

Each year sees an increase in collaboration and contributions, through Skype in the classroom, social media, or creative new content on the ISMD website.

2018 will be our sixth year, and we've decided to do something a bit different!

Thanks to Scottish Government funding, and to mark the Year of Young People in Scotland, we decided to run a competition and produce an ISMD Children's Cookbook, which you're now reading!

This cookbook is made up entirely of recipes submitted by children and young people from around the world. It includes pictures, poems and stories about the sort of food they eat at home or school.

We received more than 140 entries but only had 20 spaces in the book. Four young people from Children in Scotland's young people's advisory group, Changing our World, then had the difficult job of deciding the final selection which appear on these pages.

I want to say a massive thank you to everyone who sent in entries, and congratulations to the 20 published here. Others will be available on the ISMD website, www.internationalschoolmealsday.com, so please take a few minutes to look at them.

Thanks also to Alice, Alistair, Ellie and Martha, from Changing our World, for judging the competition so well – and for all their comments on the different recipes...

We hope that you find the cookbook interesting and it provides you with an insight into what other children are eating around the world. Maybe, just maybe, you could try making some of the recipes yourself?

If you do, please send us a picture and tell us what you think about what you've made, and we'll add your comments and images to the ISMD website. Our contact details are on the back cover.

Happy reading!

Foreword from The Scottish Government

"The Scottish Government is committed to improving the health and wellbeing of the Scottish population and ensuring each child gets the best possible start in life.

Education is the defining mission of the Scottish Government and Curriculum for Excellence plays an important role, along with schools and education professionals. They encourage children and young people to develop the knowledge and skills to help them understand how food affects everything around them.

We know this is replicated across the world and we are proud to support this cookbook. Bringing together the favourite dishes of children and young people worldwide showcases them at their best, which is all the more important as we celebrate 2018 and Year of Young People."

Bean Cakes

(Acraa in Bambara language)

By Agnes, 6th Grade
Saana Primary School, Mali



Acraa in preparation

Ingredients:

- 2 kg of beans of peas
- 6 green green peppers
- 2 cloves of garlic
- 2 red peppers
- 3 pinches of salt
- 1 liter of oil
- 2 spoons of dried okra



A meal in SANA School Canteen with Acraa

Preparation:

Put the bean in a mortar with a little water and pound to remove the envelopes.

Spread the crushed beans in the sun to dry for 2-3 hours before grinding and sieving to obtain flour.

Put the flour in a clean cup and add the green pepper, red pepper and garlic as well as the dried okra.

Add water and salt in the flour and blend well to obtain a smooth and homogeneous mixture.

Put a pan containing a litre of oil on the fire and heat.

Take quantities of the mixture with a spoon and put it in the oil to fry.

Judges' Comments

"I love this recipe and it sounds fun to make. Although I don't think the sun would be hot enough in Scotland to dry the beans! We might have to use the oven instead!"

Martha

"Wow!"

Alice

Bean Soup

Lisbeth, 6th Grade and
Skarleth, 1st Grade
CEB La Buena Nueva,
Intibucó, Honduras



Lisbeth and Skarleth enjoying bean soup

Ingredients (15 servings):

Water
1 pound of beans
6 garlic cloves
Salt, pepper, cilantro
2 slices of seasoned squash
4 small chayote squashes
4 large potatoes
2 pounds of yuca
6 green bananas
1 large onion
1 large green pepper
2 large tomatoes
6 eggs

Utensils

1 large pot
Measuring cups and spoons
1 large spoon for stirring
1 knife
1 frying pan
1 cutting board

Judges' Comment

"Very healthy!"
Ellie

To prepare:

1. Clean and rinse the beans well.
2. Cook the beans in approximately 3 liters of water and add 3 garlic cloves, salt, and pepper until the beans are soft. The liquid will form the broth.
3. Peel the potatoes, yuca, and green bananas; rinse and slice.
4. Rinse and slice the remaining vegetables and cut into small pieces.
5. In a frying pan, sauté the remaining garlic then add onion, pepper, and tomatoes in small pieces. Add all to the beans with the broth. Add 10 more cups of water along with the remaining vegetables.
6. Season with pepper, cilantro, and salt.
7. Cook until vegetables soften.
8. Beat the eggs and add them to the soup (If 15 eggs are available can serve one egg in each individual serving).
9. Heat for 3 more minutes and serve.

POEM by Lisbeth Pérez

The foods that USDA gives
Are fast and easy to prepare.
That is why the students like the taste.
Just add a little of this and a little of that
And you will see how delicious it is.
Bean soup I am going to taste
And my body will celebrate
with nutrients and vitamins.
With beans, eggs and vegetables
Healthy and strong we will grow.

Beef Burger

By Josie, aged 9
Bowmore Primary, Scotland



Ingredients

250g of mince
1 large onion
Salt (sprinkled)
Pepper (sprinkled)
1 egg

Equipment

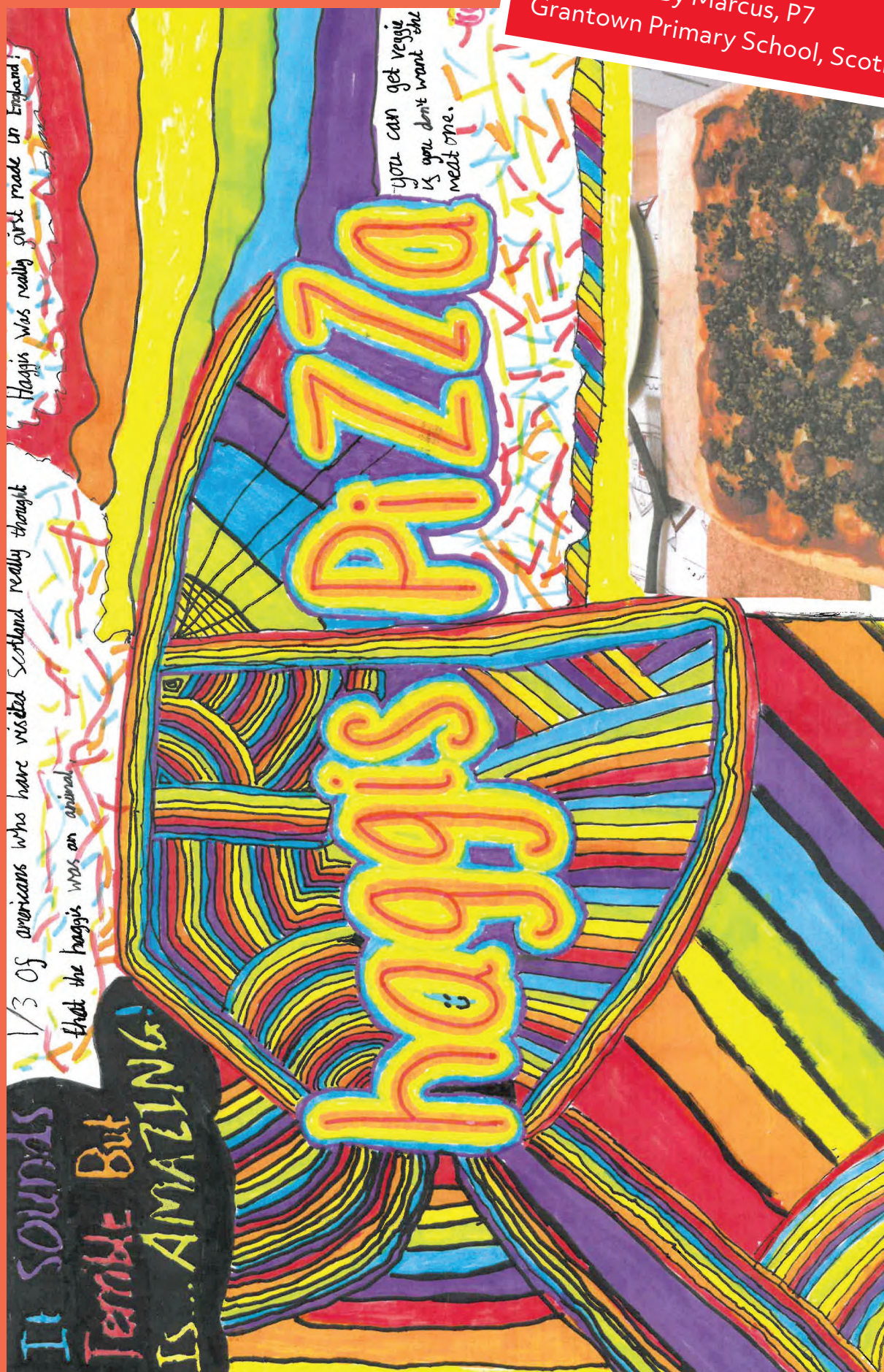
Frying pan
Tea spoon
Knife
Chopping board

Method

1. Chop onion into a bowl
2. Add the mince
3. Crack egg into a bowl
4. Mix together and mould the mixture into a burger shape
5. Add oil to frying pan and put heat up until oil is hot
6. Put burger into pan to cook, 5 minutes on each side of burger
7. Keep flipping burger until brown
8. Place burger into morning roll
9. Spoon on your ketchup and enjoy

Ready to Eat!

Description
Salty, hard, crunchy



Haggis was really first made in England!

1/3 of americans who have visited Scotland really thought that the haggis was an animal.

-you can get veggie if you don't want the meat one.

It sounds Terrible But IS... AMAZING!

Crispy Pork Belly

By Robert, aged 11
Grantown Primary School, Scotland

- 1Kg pork belly.
(ask butcher to score the skin)
*Try and use local free range pork.
- Salt
- 3 eating apples

Judges' Comments

"Sounds delicious!"
Ellie

- Rub salt over pork skin - leave 10 mins then rub salt off.
- Put into hot oven 230°C for 20 mins then turn down oven to 160°C and then cook for a further two and a half hours.

Apple Sauce Get 3 eating apples, peel them chop them up and steam them for 10 mins (until soft) then blend to make a smooth apple sauce, (Serve with veg and roast potatoes)

- Gravy - use meat juices remove fat from top first add the water from the potatoes and thicken with a teaspoon of corn flour.

Deep Fried Pork with Mandarin Orange Sauce

Kanzaki School Catering Center,
Kanzaki-city, Saga, Japan



Menu: Colorful Rice with Seaweed, Deep Fried Pork and Mandarin Orange Sauce, Salad with Bonito Flakes and Laver, and Lotus Root Soup with sardine dumplings, and Milk.

This menu is composed mainly local grown products, and awarded at Kyushoku Koshien (The School Lunch of the Year 2017) as Special Recognition Award which is children most wanted to eat.

The Kanzaki School Catering Center in Saga prefecture is awarded Special Prize at "Kyushoku Koshien" (The School Lunch of The Year in Japan 2017) on December 3rd December, 2017. The award is sent to "schoolers most wanted to eat" school lunch.





Ingredients

40g Pork
 0.1g Salt
 0.04g Black Pepper
 4g Flour
 4g Bread crumbs
 3.5g Somen (Vermicelli)
 4 g Mandarin orange jam
 1.5g Ketchup
 1.5g Worcestershire sauce
 3.7g Water

Cooking procedure:

1. Season the pork with black pepper.
2. Snap somen as 2cm
3. Coat 1) with flour, water, bread crumb, and 2) and deep-fry
4. Mix jam with water
5. Heat 4) with seasonings and water
6. Spoon 5) over 3)

Summary;

In the local area, we have rice, wheat, asparagus, soybeans, edamame and strawberry fields. We can also study how to make tofu.

In this way, children are in an environment where they can feel and learn about the local agricultural products.

However, not all the children are aware that school lunch is made with local ingredients. This is why we decided to offer a special menu, to tell children about the delicious ingredients.

Local grown products in this menu;

Rice, soybean, bell pepper, milk, pork, flour, somen(vermicelli), mandarin orange jam, cucumber, Japanese mustard spinach, seaweed, onion, ginger, lotus root, and miso.

Fried long beans and morning glory with eggs

Hatnaleang School.
Nalae District, Luang
Namtha Province, Laos





Ingredients:

Garlic

Eggs

Chili

Oil

Long beans

Recipe:

1. Add garlic and chili to oil,
2. Add long beans and morning glory from the school garden to wok and stir fry,
3. Add beaten eggs.

Ready to Eat!

The first time I cooked for the school meals programme, I thought this is just another job, but now, it brings me a lot of happiness to cook for the future leaders of the nation.

Mrs. Vanh, cook

Home Made Pizza

By Ki
Lockerbie Academy,
Scotland



Base

100g SR flour

or 50g SR flour
50g Wholemeal flour

2.5ml Spoon baking powder

25g Margarine

Pinch Salt

milk to mix

Topping

2 tinned tomatoes

1 rasher of bacon

half a small onion

Pinch of mixed herbs

50g cheese

25g Mushrooms

Salt and Pepper

10 ml spoon tomato puree

Judges' Comments

"Yum"!

Alice

1. Set oven to 200°C/Gas No. 7. Grease baking tray
2. Chop onion and bacon
3. Melt Margarine in a small Pan and cook onion and bacon until onion is soft.
4. Add tomatoes, herbs and seasoning. Mix well - leave to cool. Grate cheese, slice mushrooms.
5. Rub margarine into flour (or flour and baking powder) until mixture looks like breadcrumbs. Add salt.
6. Mix to an elastic dough with milk.
7. Shape dough into a round, approximately the size of a teaplate. Place dough on a baking tray.
8. Spread tomato puree over dough. Cover with tomato and onion mixture.
9. Sprinkle cheese on top. Decorate with sliced mushrooms.
10. Bake until base is well cooked (approx. 20 mins).

Jamaican Beef Patty

By Avigayil
Macduff Primary, Scotland

Ingredients

2 cups all-purpose flour
1 ½ teaspoons curry powder
1 dash salt
¼ cup margarine
¼ cup shortening
1/3 cup water

Meat filling

2 tablespoons margarine
1 lb ground beef
1 small onion, finely diced
1 teaspoon curry powder
1 teaspoon dried thyme
1 teaspoon salt
1 teaspoon pepper
½ cup beef broth
½ cup dry breadcrumbs
1 egg, beaten

Make the crust

Combine flour, 1 ½ teaspoons curry powder, and pinch of salt. Put in ¼ cup margarine and shortening until mixture resembles coarse crumbs. Stir in water until mixture forms a ball. Do not over stir; that makes a tough crust. Shape dough into a log, and cut into 10 equal sections. Roll each section into a six-inch circle (approximately 1/8 inch thick). Set aside.

Judges' Comments

"Looks delicious."
Alice

Prepare the filling

Melt margarine in a skillet over medium heat. Sauté onion until soft and translucent. Stir in ground beef. Season with 1 teaspoon curry powder, thyme, 1 teaspoon salt, and pepper. Cook until beef is browned, stirring constantly. Stir in beef broth and bread crumbs. Simmer until liquid is absorbed. Remove from heat.

Now make the patties

Spoon some filling into each pastry circle. Fold over and press edges together, making a half circle. Use a fork to press edges, and brush the top of each patty with beaten egg.

Bake in a preheated 375-degree oven for 25-30 minutes, or until golden brown.

Macaroni Cheese

By Callum
Speyside High School, Scotland

Ingredients

250g/9oz macaroni
40g/1 ½ oz butter
40g/1 ½ oz plain flour
600ml/ 1 pint 1 ½ fl oz milk
250g/9oz grated cheddar
50g/2oz grated parmesan
(or a similar vegetarian alternative)

Macaroni Poem

I love macaroni and cheese.
But my brother ruined my dinner to be.
There was a cough and sneeze.
All over my tea.
There went my macaroni and cheese
covered in disease.



Judges' Comments

"Delicious."
Ellie

"My favourite meal is homemade macaroni and cheese, I love the creamy texture of it. My granny makes the best macaroni ever. I enjoy pizza for a school meal, my favourite is margarita pizza. My Dad grew potatoes in our garden last year, they were lovely, and I would say that they are the best locally grown food."
Callum

Recipe:

1. Cook the macaroni in a large saucepan of boiling salted water for 8-10 minutes; drain well and set aside.
2. Melt the butter over a medium heat in a saucepan slightly larger than that used for the macaroni. Add the flour and stir to form a roux, cooking for a few minutes.
3. Gradually whisk in the milk, a little at a time. Cook for 10-15 minutes to a thickened and smooth sauce.
4. Meanwhile, preheat the grill to hot.
5. Remove the sauce from the hob, add 175g/6oz of the cheese and stir until the cheese is well combined and melted.
6. Add the macaroni to the sauce and mix well. Transfer to a deep suitably-sized ovenproof dish.
7. Sprinkle over the remaining cheddar and the parmesan and place the dish under the hot grill. Cook until the cheese is browned and bubbling. Serve straightaway.

Soor

By Taqwa Umer Hashi and
Buzayri Daahir, aged 11
Hadew Primary School,
Somalia

Ingredients:

Maize and barley milled and
mixed with 70% and 30%
proportion, respectively

Milk

Butter

Water

Salt

Preparation process:

Place the pot over fire and boil water, pour the maize and barley mix in the boiling water, add salt to taste, and then stir with a wooden spoon until it becomes thick. Pour the porridge in a big wooden serving pot and create a hole in the center to add butter.

In a separate pot melt the spiced butter prepared in advance and pour it in the center of the porridge, add milk in the outer side of the porridge and serve hot.



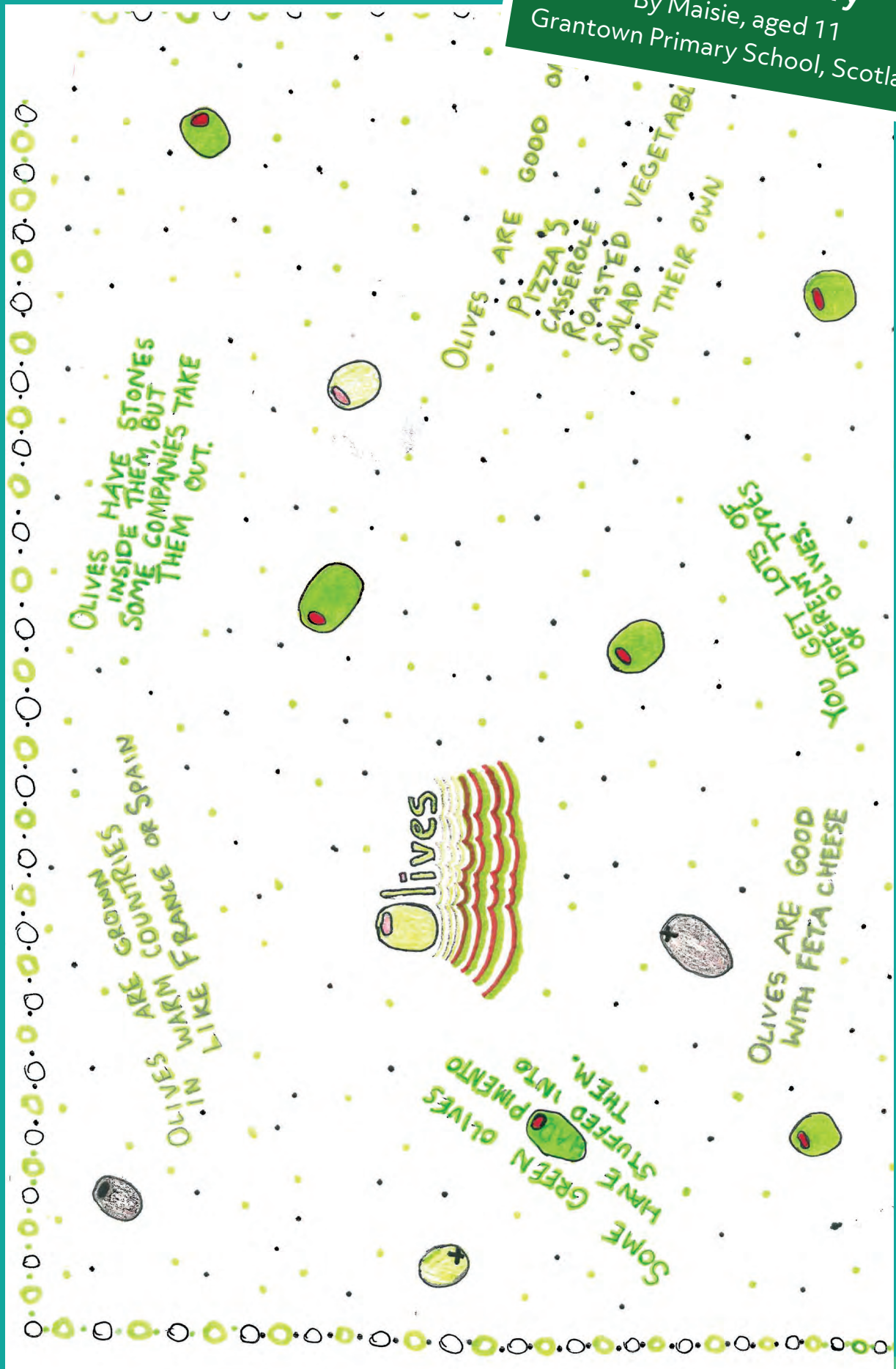
Judges' Comments

"I like this recipe because it's a
different take on the usual porridge
and looks more fun to make!"

Martha

Artwork Gallery

By Maisie, aged 11
Grantown Primary School, Scotland



Christopher's Scrummy Prawn Stir-fry!

By Christopher
Hurlford Primary School,
Scotland

1. Heat oil
On high
in the wok



2. Add grated

Ginger (1 tbsp) and Garlic (2 cloves)
Chilli puree (1 tsp) (I like mine spicy!)



3. Toss in 4 chopped,
Spring onions (wom)



4. Then add your
prawns for a
few minutes to
soak up the
flavours then
remove and set
aside (*so they don't
go chewy*)



450 g

5. Add in your veggies

- Bean Sprouts 250g
- Shredded peppers 150g



- mangetout 150g



- Sliced mushrooms 100g



- Very thinly shredded Carrot and Cabbage 150g



- cook for 5 minutes -

Judges' Comments

"Fantastic drawings!"
Ellie

6. Return Prawns



7. sprinkle in cashew
nuts for a nice crunch



8. Add fresh noodles with a cup of
vegetable stock
and few splashes of
soy sauce and squeeze
of lime juice



9. cook for 3-5 minutes
let the liquid reduce
("be less watery")

10. Serve and Enjoy!

I like making stirfry with my auntie its quick
easy and I like the sizzling sound!

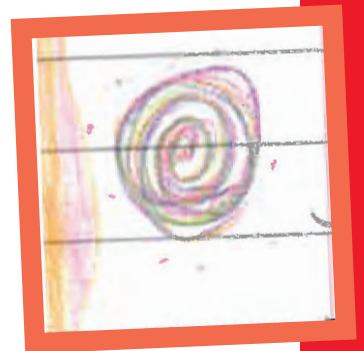


The Recipe To Success

By Anna Rose, P4
St John Ogilvie Primary
and Early Years, Scotland

Ingredients
1 piece of bread
Pepper
1 egg
Cheese (grated)
Onion
Tomato

Frying pan
Olive oil
1 cup



Preparing

1. Cut a small circle in the bread
(not too small!!)
2. Chop up the onion, tomato and pepper
3. Crack the egg and put it in the cup.

Cooking

4. With the frying pan on the hob, squirt on some oil and put in the bread.
5. Put in the pepper, cheese, onion and tomato in the hole.
6. Pour in the egg in the hole.
7. Fry on a low heat and press down.
8. When 1 side is brown turn it over.
9. When cooked. serve up and enjoy! 😊

Chocolate Cake

By Ellie, aged 11
Dalry Primary, Scotland

Ingredients

- 1 cup butter
- $2\frac{1}{4}$ cups brown sugar
- 6 eggs
- 1 cup sour cream
- 1 tablespoon Vanilla extract
- 1 Cup Freshly brewed cold espresso (or coffee)
- 3 cups Flour
- 1 Cup Cocoa powder
- 1 Tablespoon baking soda
- $\frac{1}{2}$ Teaspoons salt
- 1 Cup Chocolate chips

1. Beat together butter and brown sugar until light and fluffy. About 4 min.
2. Melt chocolate until smooth.
3. Slowly add in one egg at a time beating after each addition. Add your vanilla extract.
4. Sift together flour, cocoa, baking soda and salt.
5. Combine cold coffee and sour cream.
6. Beat ingredients in slowly alternate wet and dry ingredients then add melted chocolate.
7. Pour in cake pans greased and lined with parchment paper.
8. Bake for 40-45 minutes at 350 degrees Fahrenheit.
9. Wait for 10 min for them to cool down.
10. Put chocolate on cake then you are done.



Crepe

By Lily, aged 11
Grantown Primary School,
Scotland

↓ Ingredients ↓

- ★ 1 cup of plain flour.
- ★ 2 eggs
- ★ 1/2 cup milk.
- ★ 1/2 cup water
- ★ 1/4 teaspoon of salt
- ★ 2 tablespoons of melted butter.

Explaining a Crepe!

A crepe is basically a really flat, thin pancake that can be easier to make. My family make them usually every Sunday either for breakfast or a snack during the day and we always make them together, which is always so fun! ☺

- | ★ Toppings ★ | | |
|--------------|---------------|----------------|
| ★ syrup | ★ lemon juice | ★ strawberries |
| ★ Banana | ★ Sugar | ★ blueberries |
| ★ nutella | | |

A Recipe To a perfect Crepe

↓ Step 1 ↓

In a large mixing bowl whisk together the flour and eggs. Gradually add in the milk and water stirring to combine add the salt and butter; and then beat until smooth....

↓ Step 2 ↓

Heat a lightly oiled griddle or frying pan over medium high heat. Pour or scoop onto the pan using approximately $\frac{1}{4}$ cup of each crepe. Tilt the pan with a circular motion so that the batter coats the surface equally....

↓ Step 3 ↓

Cook the crepe for about 2 minutes, until the bottom is light brown. Loosen with a spatula then turn and cook the other side and then serve hot!

Judges'
Comments

"Lovely and colourful!"
Ellie

MALTESER SQUARES

By Aaron, P4
Elderbanks Primary School
and Early Years, Scotland

Ingredients:

40Z butter
90Z cooking choc
80Z biscuits
80Z Maltesers
Large bar of
white chocolate
3tbsp Syrup

Equipment:

bowl
Spoon
roll tin
rolling pin

Description:

chocolate Squares

Melt butter, chocolate and syrup
slowly add the biscuits and malted
press into a Swiss roll tin
When top is dry cover with white
chocolate and 5 crushed malted

Pancakes

By Heather, aged 11
Dalry Primary, Scotland



Ingredients

- 1 whole wheat flour
- 1t. baking powder
- $\frac{1}{2}$ t. salt
- 1 egg
- 3t. melted butter
- 1 cup buttermilk
- 1t. butter to keep
pancakes from
sticking
- Real maple syrup

Kitchen tools

- Mixing bowl
- Wire whisk
- Small pan to melt
butter on the stove
- tablespoon
- griddle or skillet
- Metal spatula to turn
pancakes

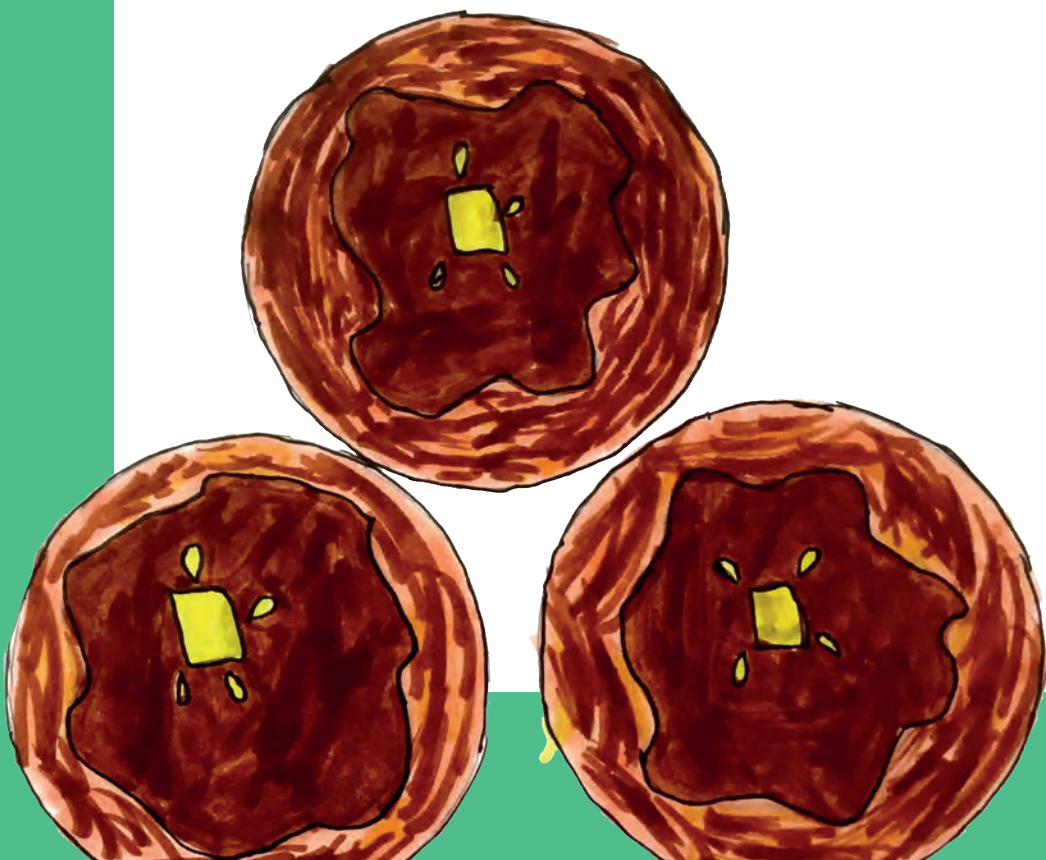
Recipe

Melt 3t. butter in small pan. Set aside.
Mix flour, baking powder and salt in mixing bowl.
Pour in egg, butter and buttermilk.
Stir together with a whisk.

Melt 1 t. butter on griddle/skillet and spread over surface.

Use the tablespoon to spoon out batter to make a pancake shape.

turn them over. pour maple syrup.



Rocky Road

By Sarah
Lockerbie Academy,
Scotland

Ingredients

4 chopped Mars Bars
35g Rice Krispies
150g Mini Marshmallows
400g eating chocolate
2 teaspoons veg. oil

1. Add chopped Mars Bar
Mini Marshmallows
Rice Krispies
Veg oil to bowl
2. Melt chocolate
3. Add chocolate to
bowl and mix
4. Put in a tray
and refridgerate

Artwork Gallery
By Joshua, aged 11
Grantown Primary School, Scotland



Saint Honoré

By Tenzin and Alessandro
Sainte Marie Bastide et
Albert Le Grand -
Bordeaux, France

Ingredients

1 broken dough roll
15 cl of water
60 g of butter
20 g of sugar
130 g of flour
4 eggs of 60 g
1/2 teaspoon of salt
25 cl of milk
100 g caster sugar
1 vanilla pod
3 eggs
2 sheets of gelatin
10 g of flour
10 g cornflour
150 g of sugar
1/2 lemon

Preparation:

1. **Choux bun:** Heat the water until boiling with the sugar, salt and butter.
2. Out of the fire add flour and eggs one by one.
3. Spread out the dough and cut out a disc 24 cm in diameter, prick it with a fork. With a pastry line, line the bottom of a puff pastry. With the remaining dough prepare 16 choux buns on a baking sheet. Put everything to cook for 25 minutes in the oven 180°C.
4. **The caramel:** Heat the sugar, lemon and a drizzle of water until you get a golden caramel.
5. Dip each choux bun in the caramel and stick them side by side around the bottom of dough.
6. **Cream:** Heat the milk with the vanilla. Mix the yolks with the sugar. Add the flour and cornflour and mix with the milk. Cook while stirring to thicken the cream. Soften the gelatin in cold water and add it to the cream still hot off the heat.
7. Beat the egg whites to add to the warm cream.
8. Let cool and pour the cream on the bottom of dough.
9. Coat the choux bun with the caramel and keep the cake cool before serving.

Tilly's Tergic Chocolate Brownies

By Tilly, aged 11
Grantown Primary School,
Scotland

This is how to
make them!

You will need:

- 275g soft margarine
- 375g caster sugar
- 4 eggs
- 1 teaspoon baking powder
- 75g cocoa powder
- 100g plain flour
- 1 packet chocolate drops

I like these brownies a lot! My Mum used to make these brownies for my brother and I all the time when we were younger and she still makes them for our birthdays. My granny gave this recipe to my mum and she often makes puddings with me and this is one of my favourite cakes!

For the icing you'll need:

- 150g Cadbury Dairy Milk Chocolate
- 200ml double cream



Method

Enjoy them with icecream,
raspberries or just a
simple cup of tea!
I hope you enjoy my brownies
as much as I do!

Pre heat the oven to 190° fan
Combine the sugar and the margarine until light
and glossy. Crack the eggs into the sugar and
margarine mixture and incorporate. Once it's all combined

add a teaspoon of baking powder, and the cocoa
powder, mix once again, then add the plain flour.

When it becomes a rich creamy chocolate mix
begin to add the chocolate drops. Add as little or
as much as you want according to your preference.

(I usually add a bag of chocolate drops!) When
everything is combined together get a tray cake
tin and pour the batter into the tray and put
in the oven for 35-40 mins.

Melt the chocolate over a pan full of water, once
melted take off the heat and fold in your double
cream. The chocolate and cream make a delicious
ganache! When you take the brownies out the
oven let them cool down, once cool drizzle the
ganache over the brownies then cut them
into chunks and voilà!

Delicious ooey gooey brownies homemade!

Our Victoria Sponge Cake

Milne's High School
Moray, Scotland

Ingredients:

200g Softened Butter
200g Caster Sugar
4 Eggs, Beaten
200g Self-raising Flour
1tsp Baking Powder
2tablespoons Milk

Method:

1. Heat Oven to 190oc Gas 5. Grease 2x 20cm cake tins and line with non-stick baking paper.
2. In a large bowl beat all the cake ingredients together until you have a smooth, soft batter.
3. Divide the mixture between the two tins and smooth the surface with a spatula or the back of a spoon.
4. Bake for 20mins until golden and the cake springs back when pressed.
5. Turn out on to a cooling rack and leave to cool completely.
6. Choose your fillings from the list below.
7. Place the filling on top of one layer of the cake and sandwich together.
8. Dust with icing sugar or cover with more buttercream/cream and fresh fruit. Enjoy!

Very tasty in the mouth,
In the effort, out the taste,
Certainly no waste,
Taste bud's going crazy,
On the recipe, you shall read,
Read you do, you shall feed,
In the making lots of fun,
A Victoria sandwich is all you need,

Sponge cake is easy to make and once done,
People will love it,
On the table everyone smiling,
Never stop eating all the while,
Good Job well done,
Ending in a lot of baking fun!

Our Favourite Fillings are -

200ml Whipped Cream
100g Fresh Strawberries
100g Fresh Blueberries
300g buttercream icing
170g Nutella
170g lemon curd
1 Lemon zested
100g Fresh Raspberries
170g homemade jam

Judges' Comments

"Fantastic poem!"
Ellie

Gallery

We received some great artwork and other creative entries that we wanted to showcase in our gallery

Dad's Pizza

My Dad's pizza is homemade
It's amazing taste will never fade



On mine, I have pineapple and some different meats
But having chicken, cheese and chilli is a
rare kind of treat.



The doughy base is delicious

The tomato sauce is yummy

The cheesy cheese is lovely

The toppings are so scrummy

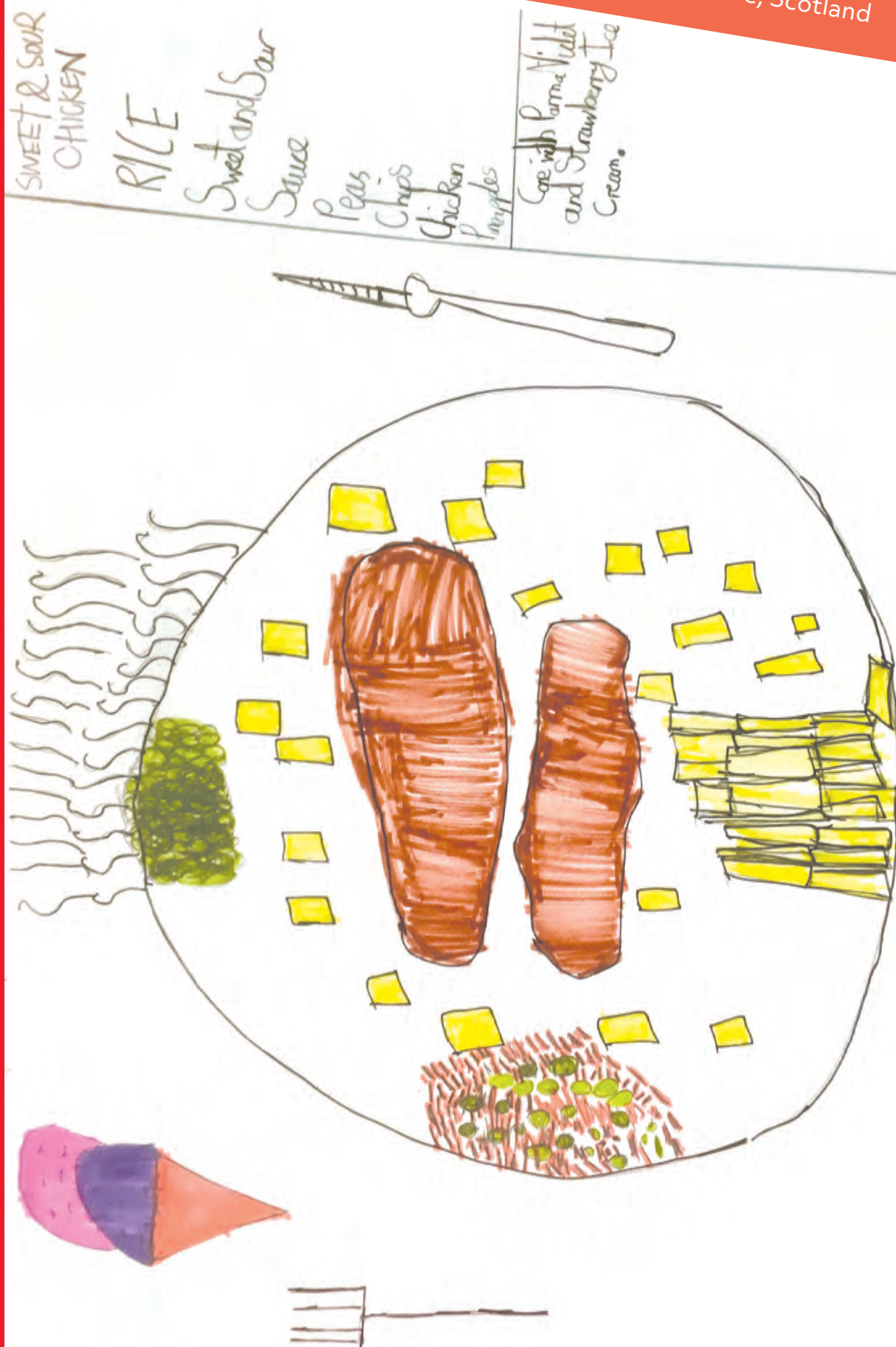
So who would go to a restaurant

When you can have my Dad's pizza whenever you want!



By Gemma
Taynuilt Primary,
Argyll and Bute, Scotland

By Kieran
Dalry Primary,
North Ayrshire, Scotland



We would like to thank all the entrants to the cookbook competition, and congratulate the winners, listed below:

- Bekedaar Primary School
- Bowmore Primary – Islay
- Dalry Primary – North Ayrshire
- Elderbank Primary School and Early Years – North Ayrshire
- Grantown Primary School – The Highland Council
- Hadew Primary School Shebele woreda Fafan Zone – Somalia
- Hurlford Primary School – Kilmarnock
- Kanzaki School Catering Center, Kanzaki-city, Saga, Japan
- Hatnaleang School. Nalae District, Luang Namtha Province, Laos
- Lockerbie Academy – Dumfries and Galloway
- Macduff Primary
- Mary Russell School – Paisley
- Milne's High School – Moray
- Saana Primary School – Mali
- Sainte Marie Bastide et Albert Le Grand – Bordeaux, France
- School “CEB La Buena Nueva.” Community El Tablón, municipality of Yamaranguila, Intibucó, Honduras
- Speyside High School
- St John Ogilvie Primary and Early Years – Irvine
- Taynuilt Primary – Argyll and Bute



