

Mother's Day

RECIPE BOOK

2017



ORAN PARK
PUBLIC SCHOOL



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This cookbook has been put together by the P&C
on behalf of the parents, grandparents, guardians,
students and community of Oran Park Public School.

Thank you for all the contributions of recipes and the amazing
drawings done by some of our students!

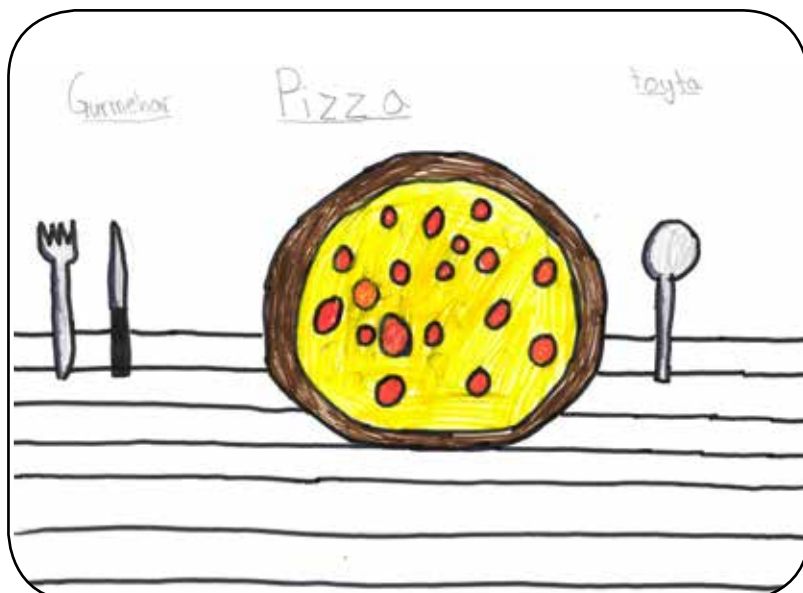
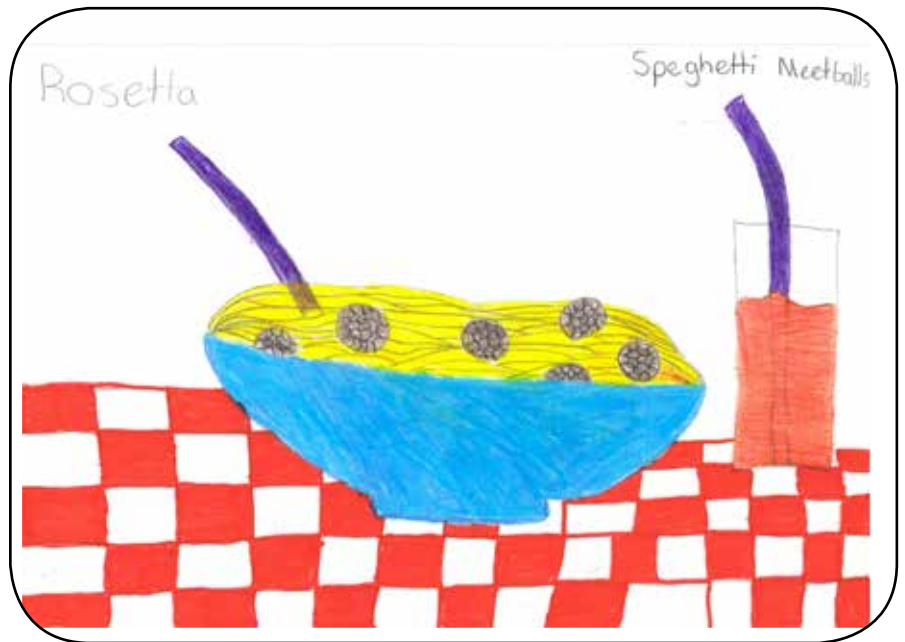
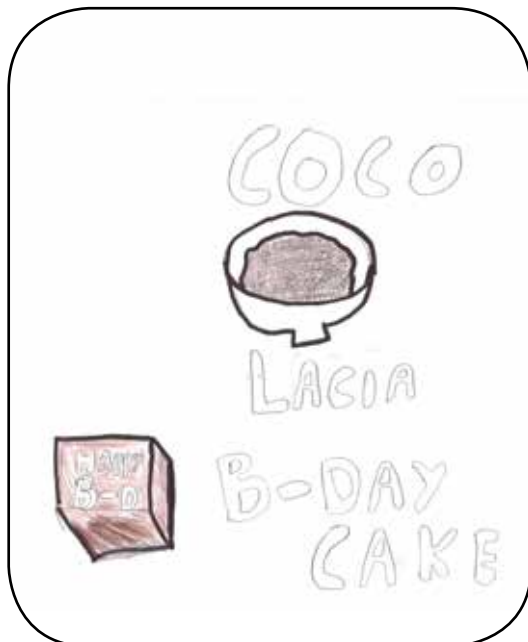


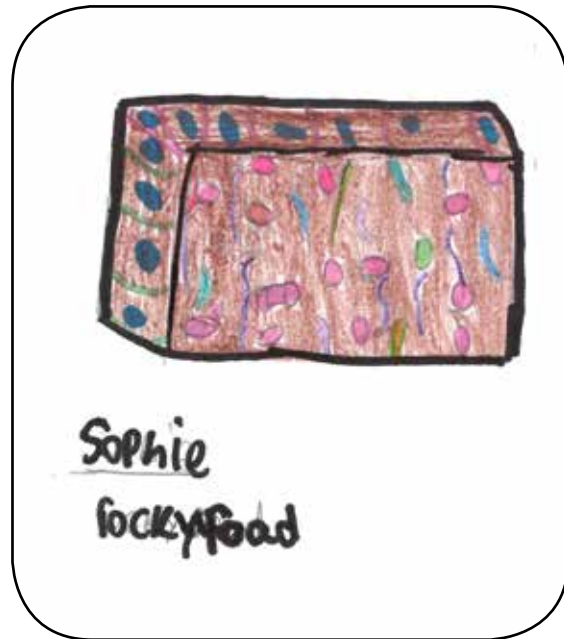
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Billie B Chicken

Ingredients:

- 1 cup of medium grain rice
- ½ kg of chicken breast
- 1 cup of bread crumbs
- 2 eggs
- ¼ of thicken cream
- Oil to fry
- 1 brown onion
- 1 garlic clove
- 1 Table spoon paprika
- ¼ cup of honey
- ¼ cup of soy sauce
- 1 cup of tomato paste
- 1 cup of water or red dry wine



Method:

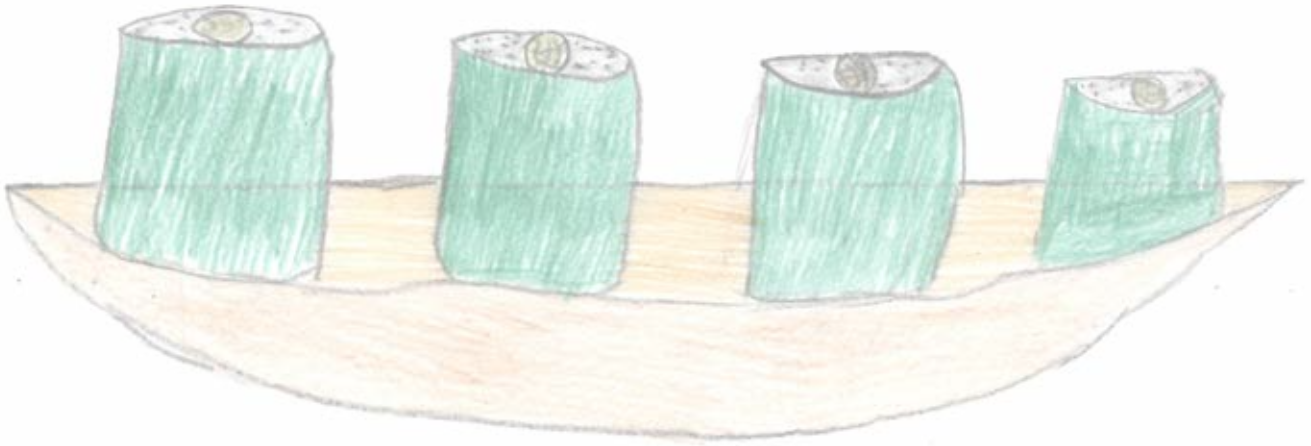
1. Boil or steam rice.
2. Slice chicken breast (like snizel)
3. Place eggs and thicken cream into a bowl and mix. Set aside. Place bread crumbs into another bowl and set aside.
4. Egg and bread crumb the sliced chicken breast and place on a separate plate.
5. In a hot pan cook with a bit of oil place the crumbed chicken and cook until golden brown on both sides.
6. Once all chicken is cook put in to a dish.
7. To make the sauce. Slice the onions. Add a bit of oil to the pan to sauté the onions. While onions are sautéing add the paprika and stir. Once you see the onions are a little soft add the honey and stir. once onions are completely soft adding the soy sauce and stir.
8. Add the tomato paste and water or wine and stir. Reduce temperature to low and let it simmer for about ten minutes.
9. Add sauce to the chicken in dish making sure you cover the chicken with the sauce.

Serve:

To serve place steam or boiled rice on plate, then add chicken pieces and add sauce on top.
Bonaparte!!

TUNA
SUSHI

Myiesha
Toyota



Jamie
Jeep



Jamie
Jeep



Vermicelli



Ingredients:

- Oil
- Salt
- 1 pkt of Vermicelli
- 3 eggs
- 1 pkt of sour cream
- 1 tsp of chicken stock
- Pepper
- 1 cup grated cheese
- 1 pkt of French Onion Soup

Method:

1. Boil big pot of water.
2. Once boiled add the pkt of vermicelli, with a bit of oil and salt. allow to cook for about 5 mins.
3. Strain the vermicelli. And set aside.
4. In a big bowl add eggs, sour cream, chicken stock, French onion, pepper and some grated cheese.
5. Combine all ingredients.
6. Add vermicelli to mixture and mix well.
7. Heat BBQ.
8. Spoon a big spoon full of vermicelli into small heaps. Cook both sides until brown, but not for too long otherwise they will dry out.

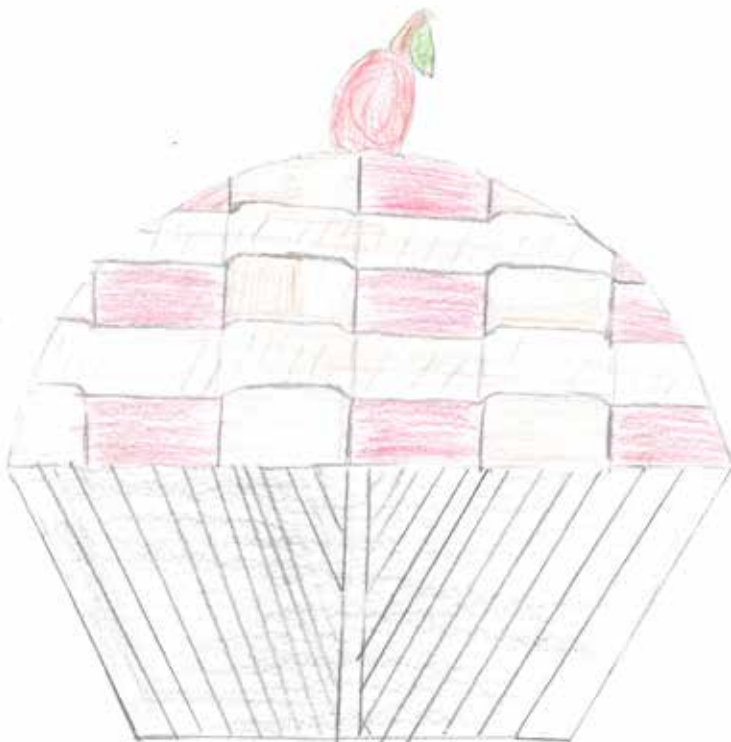
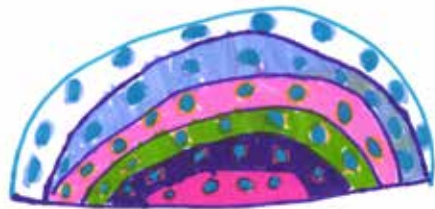
Serving:

To serve add tomato or bbq sauce.

Narveer Singh
VW



Mya
Sutherland
Koenigs



This is a
cherry pie.

Logan S. LK.
fired by...

Spinach & Bacon Tart

Ingredients:

- Puff Pastry. (enough to cover tart tin)
- 450g chopped spinach
- 400g diced bacon
- 300ml thickened cream
- 1 1/2 cups shredded cheese
- 1 egg
- salt for seasoning



Method:

1. Pre Heat oven to 180°C
2. Place puff pastry in tart tin and prick it 5-6 times
3. Place spinach (frozen or defrosted) in a fry pan and cook until all excess water has dissolved. Place the spinach in a large bowl and put aside
4. Cook up diced bacon in the fry pan until browned and slightly caramelized. Add to spinach in the large bowl
5. Add the cream and cheese in with the spinach and bacon and mix until all are combined
6. Pour in the mixture over the puff pastry in the tin and spread evenly
7. Gently crack a hole in the top of the egg and shake over the top of the tart.
8. Season slightly.
9. Bake in the oven for 35-40 minutes or until the puff pastry has gone golden and flaky

Aiyana PiPaKa Jeep



Pizza

SPAGHETTI
MEAT BALLS



Vegetarian
Western
Breakfast



Pumpkin Soup

Ingredients:

- 1 Large Butternut pumpkin (or ½ Jap and ½ Butternut for variety)
- 2 Large Potatoes
- 1 Large Sweet Potato
- 1 Large Brown Onion finely chopped
- 1 Tspn Curry Powder
- 2 Tspn Chicken Stock Powder (like Vegeta)
- 3 Tbs Sour Cream and extra for serving
- 1 Tbs Butter and extra for mashing
- Salt and Pepper



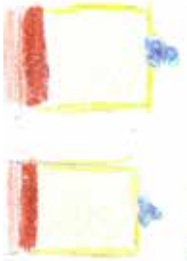
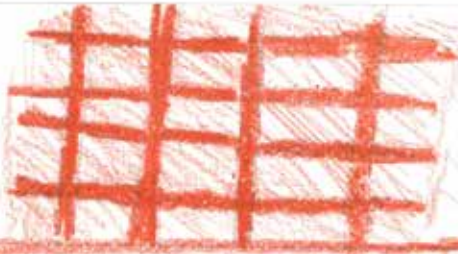
Method:

1. Chop the pumpkin, potatoes and sweet potatoes and boil them in water until tender.
2. While vegetables are boiling, sweat the onion in 1Tbs butter for around 4-5 minutes on medium heat.
3. Once onion is soft, add the tspn of Curry Powder and 2 tspn of chicken stock powder. Stir and cook out for aprox a minute or until the onion is well combined with the dry mix.
4. When vegetables have finished boiling, drain them. Do not discard the water. Reserve in a bowl.
5. Mash the vegetables with the extra butter. Add salt and pepper to taste. Add the onion mixture and 3 tbs Sour Cream to the mashed vegetables.
6. Mix together well so that the onion and sour cream are evenly mixed through the vegetable mash.
7. Fill half of the blender with the vegetable and onion mixture and add some of the reserved vegetable water and blend. Keep adding water until you reach desired consistency.

Serve:

With sour cream and cracked pepper.

by mya Hillard to go



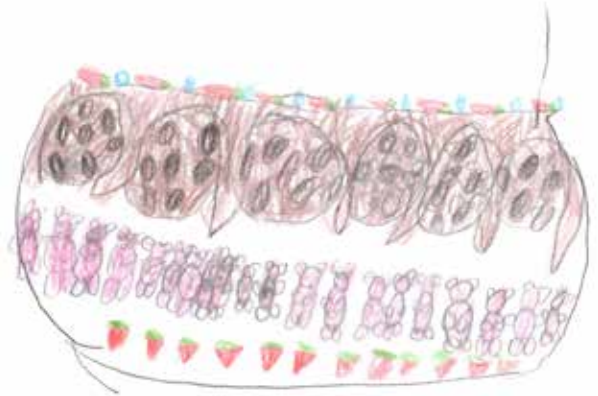
Cheesecake
Yum!!



Arish
Raheel
rolls
ice



Dser + cake



Baked Sour Cream Chicken

Ingredients:

- 4 Chicken Breast Fillets skin removed
- 250 grams Sour Cream
- 1 tbsp Olive Oil
- 200 grams Bacon Rashers Chopped Roughly
- 1 tbsp Garlic crushed
- 1 Can Cream Of Chicken Soup
- 1 cup Peas frozen

Method:

1. Preheat oven to 180 degrees.
2. Heat a frypan and add the olive oil, bacon and garlic and cook for two minutes before adding the chicken breasts.
3. Brown the chicken breasts until lovely and golden on both sides (don't cook through) and pour the bacon and chicken into a baking tray.
4. Mix together the sour cream and cream of chicken soup and pour over the top.
5. Bake for 40 minutes.
6. Add the peas 10 minutes before end of cooking time and serve immediately.

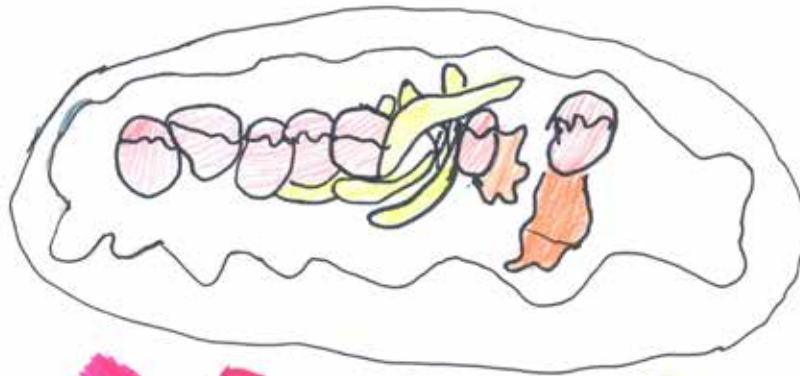
Serves: 4

This recipe came from:
www.stayathomemum.com.au/recipes/baked-sour-cream-chicken/

StrawBerry Muffin

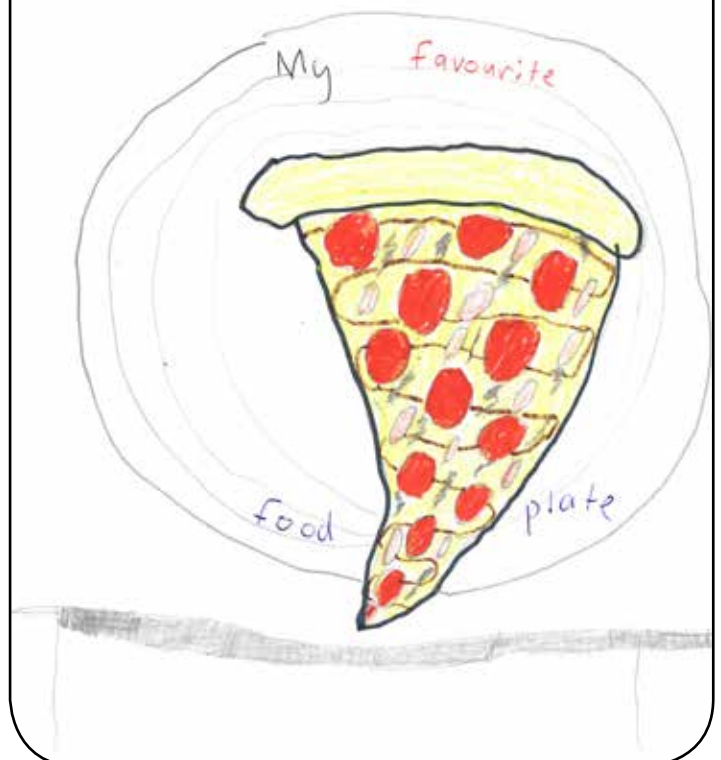
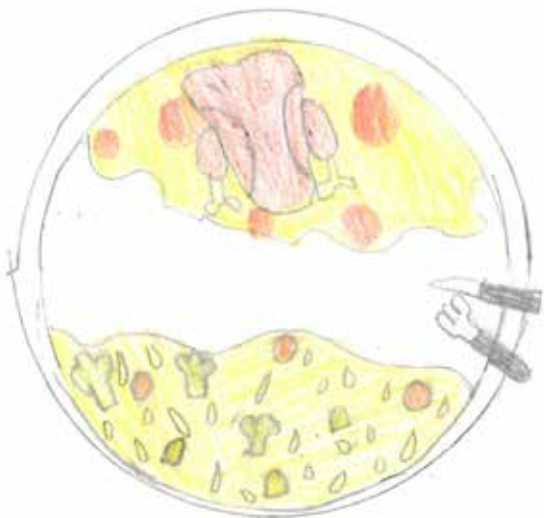


Sphaghtti and volcraze



Yeami

Chicken
Curry



Easy Peasy Chocolate Fudge

Ingredients:

- 1 tin Sweetened Condensed Milk
- 50g Unsalted Butter, Cubed
- 350g Milk Chocolate (recommended: Nestle cooking melts)



Method:

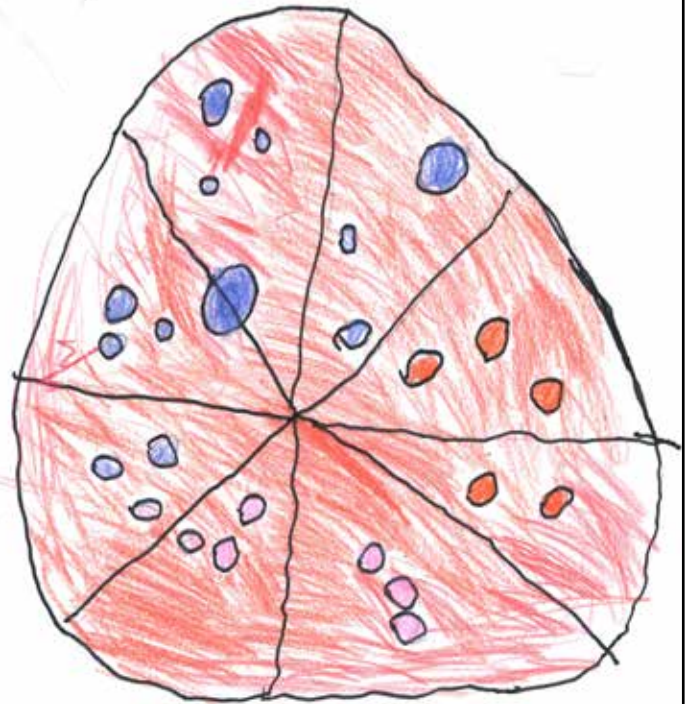
1. Line a slice pan with baking paper and set aside (make sure your pan is more deep than it is wide or your fudge will just be way too thin to even slice at the end)
2. In a microwave safe bowl, place the butter and condensed milk and heat on high for 2 minutes.
3. Remove from microwave and add the milk chocolate. Stir constantly until chocolate is melted.
4. Pour mixture into the slice pan. Refrigerate until set which I find is approximately 2-4 hours.
5. Slice into bite-sized pieces.



Chickadee

Dievesh

bubblegum-pizza



rabbit

Chicken or Beef Curry

- *with potato
& carrots*

Ingredients:

- Chicken or Beef (diced)
- Oil (for pot)
- Sprinkle of curry powder
- Salt
- 1 clove of garlic
- 2 x cardamom seeds
- 1 x onion
- 1-2 x tablespoon flour
- 1 x teaspoon sugar
- 2 x tablespoon curry powder
- Biryani spices
- Potatoes
- Carrots

Method:

1. Cook chicken or diced beef in casserole dish with a little bit of oil and a sprinkle of curry powder until brown.
2. Add salt, clove of garlic & cardamom seeds and enough boiled water to just cover chicken or beef.
3. Cover casserole with lid but not fully and cook the meat on medium temperature and leave until meat is tender. (If the water evaporates before the meat is tender you can add a little more boiled water as needed).
4. Remove meat onto a separate plate/dish and all liquid into another container/jar.
5. Throw chopped onion in the same casserole you cooked the meat in and fry it until just before it turns brown.
6. Add 1-2 tablespoons of flour and let it cook for a few seconds then add 1 teaspoon of sugar.
7. Add 2 tablespoons of curry powder and Biryani spices and let it cook for a few more seconds.
8. Throw peeled and chopped potatoes into the casserole dish (with curry mixture) and let it cook for 2-3 minutes with occasional stirring.
9. Add the liquid (stock) that was removed from the casserole dish at step 4 back into the casserole dish. (add extra boiled water if potatoes are not covered).
10. Put lid back on casserole dish again but not fully and cook potatoes until soft.
11. Mash a few potatoes (3-4)
12. Add chopped carrots and re-add the cooked meat. Semi cover the casserole dish again and cook for another 20-25 minutes.

Serves well with rice.



JA FATART



MADDISON E
OPP'S

Chris Ripi



Dips

Mexican

Ingredients:

- 1 x 300g Jar of Doritos Mild Salsa
- 1 x 300g carton sour cream
- Grated cheese
- Corn chips to serve



Method:

1. Add jar of salsa to microwave safe bowl.
2. Add sour cream and stir through.
3. Add as much or as little grated cheese as you like and mix through.
4. Microwave for 3 minutes or until cheese has melted.
5. Allow dip to cool slightly before serving. It will thicken a little as it cools.

Serve:

Add dip to servicing bowl and serve with corn chips.

Hot Crab

Ingredients:

- 250gram packet of Philadelphia cheese
- 1 tin crab meat
- 1/2 onion, grated
- 1/2 cup of mayonnaise
- Breadcrumbs (optional)
- Corn chips to serve

Method:

1. Combine all ingredients together in an oven proof dish.
2. Sprinkle breadcrumbs on top and dot with butter (optional)
3. Heat in a medium oven for 20minutes.

Serve:

With corn chips or savoury biscuits

Chocolate cake



Amazing veggies



Spaghetti Bolanase

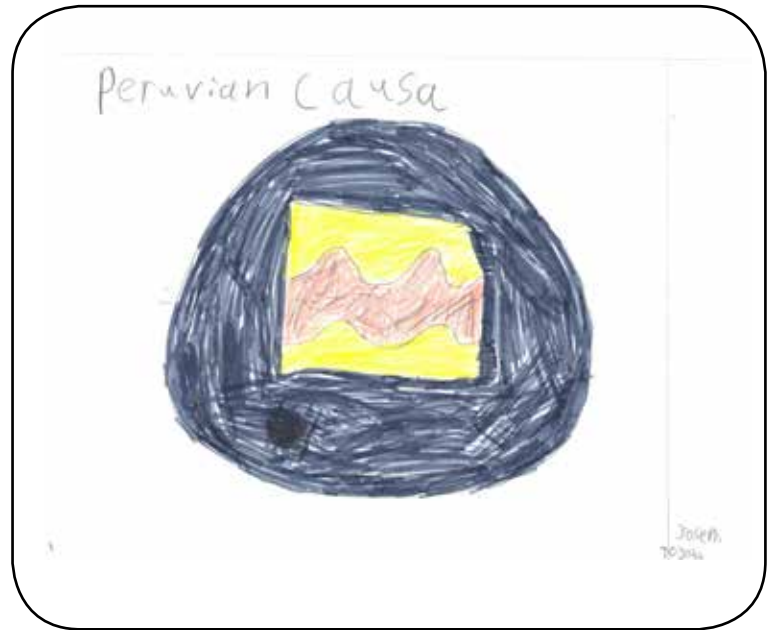
Ebony
Toyota
5/6



Lamb Rogan Josh

Ingredients:

- 60ml vegetable oil
- 3 curry leaves
- 2 tsp cloves
- 3 cardamom pods
- 1 tsp fennel seeds
- 4 small dried chillies
- 1 onion finely sliced
- 1/2 tbsp crushed ginger
- 1/2 tbsp crushed garlic
- 1 tsp tumeric
- 1 tsp chilli powder
- 1 tsp cumin
- 1 tsp hot paprika
- 3 tsp ground coriander
- 1 tsp crushed fresh chilli
- 400g tinned tomatoes choopd
- 1kg cubed lamb
- 2 tbsp chopped coriander leaves



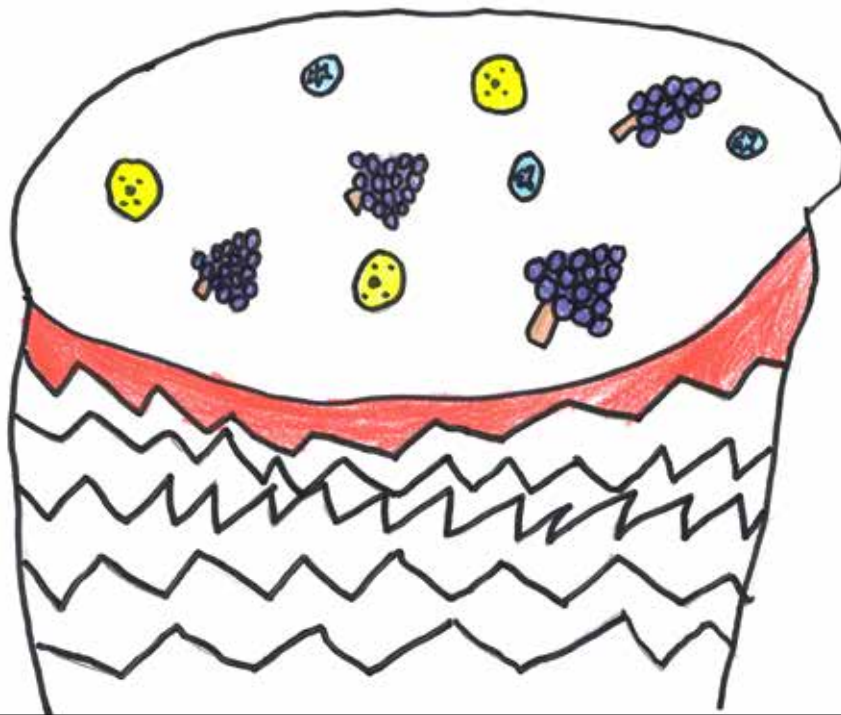
Method:

1. Heat the oil in a large saucepan. Add the curry leaves, cloves, cardamom pods, fennel seeds and dried chillies and cook until sizzling. Add the onion and 1/2 tsp of salt and fry until onion is brown.
2. Stir in the crushed ginger and garlic and then tumeric, chilli powder and ground coriander. Stir in the crushed fresh chilli and add a little water to stop the spiced from burning.
3. Add the tinned tomato and a good pinch of salt and stir well to combine. Turn the heat up to high and add the lamb, searing all over and coating in the flavours. Add a little more water. Cover with a lid and cook for about an hour on a medium-low heat.
4. Remove from the heat and add the chopped coriander

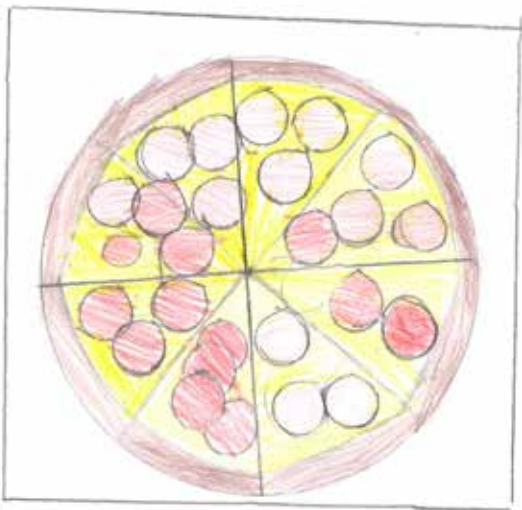
Serve:

With jasmine rice

Yogert And berrys



Aditya pizza
Shop



CAKE



Chicken & creamed corned chowder

Ingredients:

- 6 slices of shortcut bacon sliced
- 4-6 shallots sliced
- 1 large potatoes diced
- 2 carrots diced
- 2 large cans of creamed corn
- 1 litre of salt reduced chicken stock
- 1 cup of milk
- 2 chicken breasts

Method:

1. Fry bacon, shallots, potatoes, and carrots for 5 minutes then add everything except the milk to a slow cooker and cook for 7 hours on low.
2. Add the milk half an hour before it's done cooking.
3. At the same time remove the chicken and shred then put it back in the pot.

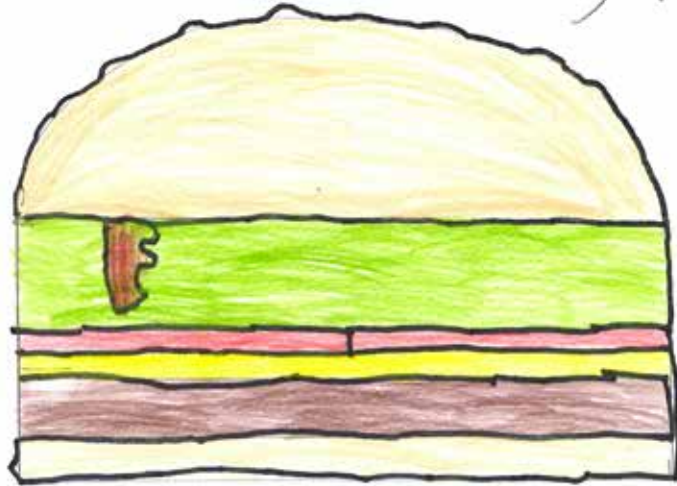
> If you don't have a slow cooker you can do it on the stove top just allow about an hour on a low simmer to be done.

Serve:

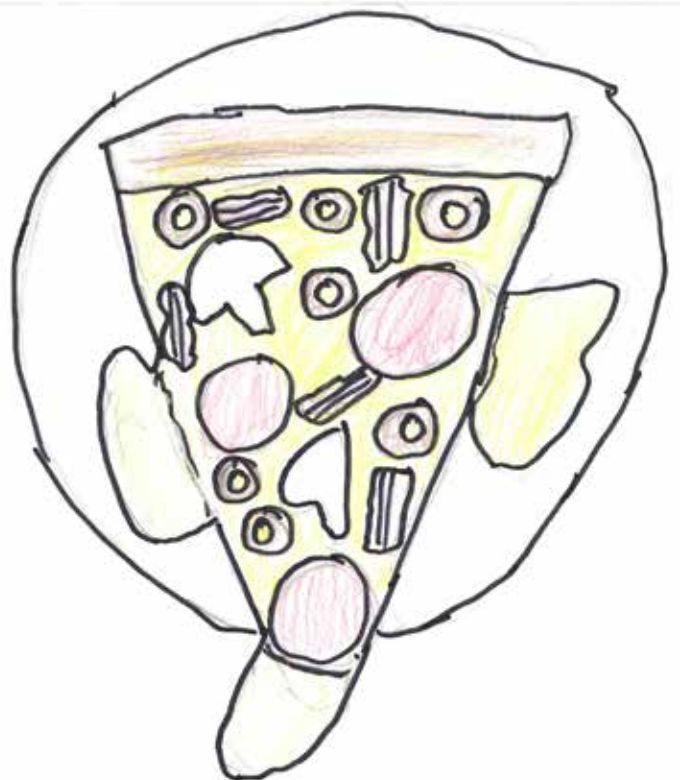
Serve with crusty white bread or some nice soft white dinner rolls for the kids.



JORDAN'S Cheezburger



Angel Cake



Nutella and Oreo Cheesecake

Ingredients:

OREO CRUST

- 150g Oreo cookies 5.5 oz
- 30g toasted hazelnuts 1 oz
- 40g Nutella 1.5 oz
- 40g melted butter 1.5oz;
1/3 stick

NUTELLA CHEESECAKE FILLING

- 5g gelatin 2 tsp
- 2 eggs
- 30g sugar 1 oz; 2.5 Tbsp
- 300g Mascarpone 10.5oz,
or cream cheese
- 200ml whipping cream 7 fl
oz; 3/4 cup + 2 Tbsp
- 20g sugar 0.7oz; 2 Tbsp
- 80g Nutella 3oz
- 40g dark chocolate 1.5oz

DECORATION

- 7 Ferrero Rocher
chocolate candies
(optional)



Method:

1. OREO CRUST: In a food processor, process Oreo cookies and toasted hazelnuts until the texture of crumbs. In a small pan, melt 40g (1.5 oz) Nutella and butter. Mix it with Oreos and hazelnuts. Place the ground cookie crumb mixture into a 16cm (6 inches) round cake pan and press onto the bottom and up the sides. Refrigerate the crust.

2. CHEESECAKE FILLING: IN a small saucepan, mix gelatin granules with 2.5 tablespoons of water and leave to soften for about 5 minutes.

Put 2 eggs and 2.5 Tbsp sugar in a bowl of a double boiler over a medium heat. Cook, stirring constantly, for about 10 minutes or until the mixture has thickened. Do not cook any longer or the eggs will curdle. Add Mascarpone cheese and gelatin and mix until well blended. Divide the mixture in 2 parts.

Beat whipping cream to soft peaks

In a medium bowl, gently stir (with a spoon or spatula) half of the eggs mixture with 2 Tbsp sugar and a half of whipped cream. Set aside.

3. NUTELLA FILLING: In a small saucepan, melt 80g (3oz) Nutella and dark chocolate. Mix into the other half of the eggs mixture. Fold in second half of the whipped cream. Pour into prepared cookie crust.

Place in a freezer for 5-10 minutes to set so that layers don't mix. Take out of the freezer, pour white cheesecake filling over it and place in the fridge for several hours or over night.

4. DECORATION (Optional): Decorate with Ferrero Rocher chocolate candies and some chocolate sprinkles.

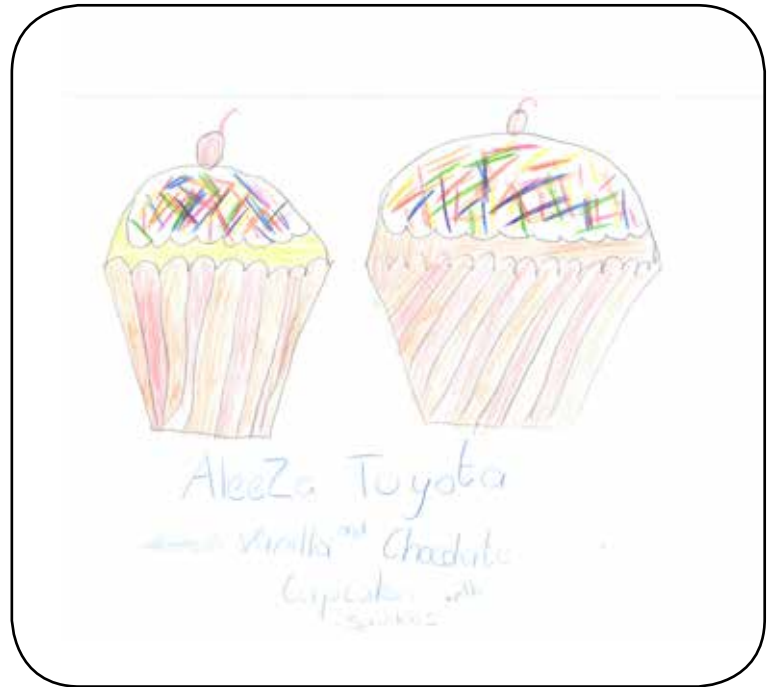


Jack B. Lamborghini

cake yummy



Beef Stroganoff



Ingredients:

- 1 packet pasta
(our kids prefer spirals)
- Rump steak
- Sour cream
- Tomato paste
- Mushrooms
- Brown Onions
- Minced garlic

Method:

1. Cook pasta
2. Cook meat in fry pan with small amount of oil and minced garlic
3. Add mushrooms & onion
4. Mix through generous amount of tomato paste and sour cream
4. Let simmer for a few minutes

Add pasta and serve!