

For the recipes

Obviously quantities will depend on how many pupils are cooking.

Melon and mint

- melons (1 per group)
- mint (1 bunch per group)
- runny honey (1 bottle/pot for whole class)
- white wine vinegar (1 bottle for whole class)
- black pepper in mill

Equipment: chopping board, sharp knives, measuring spoons, whisk, measuring jug, large bowl, small bowl, serving dish.

Hypotrimma

- lovage seeds (available online and in really big supermarkets, otherwise use caraway seeds)
- mint (1 bunch per group)
- raisins (1 bag per class)
- pine kernels (1/2 bag per group)
- cream cheese (e.g. Philadelphia) (1/2 pot per group)
- date syrup (available from large supermarkets and health food shops) (1 bottle per class)
- runny honey (1 bottle/pot for whole class)
- fish sauce (1 bottle for whole class)
- white wine vinegar (1 bottle for whole class)
- olive oil (1 bottle for whole class)
- grape juice (1 bottle/carton for whole class)
- bread (as above, 1 loaf per whole class)

Equipment: mortar & pestle (ask around staff to see who could loan), measuring spoons, sharp knife, chopping board, serving dish.

Mushroom patina

mushrooms (wild if possible eg chanterelle, enoki)

- olive oil (1 bottle for whole class)
- grape juice (1 bottle/carton for whole class)
- black pepper in mill
- fish sauce (1 bottle for whole class)
- eggs (5 per group)

Equipment: sharp knife, chopping board, saucepan, non-stick oven-proof dish, sieve, serving dish.

Almond & semolina pudding

- blanched, peeled almonds (1 small pack per group)
- milk (250ml per group)
- semolina (1 bag for whole class)
- pine kernels (1/2 bag per group)
- raisins (1 bag per class)

- runny honey (1 bottle/pot for whole class)
- black pepper in mill

Equipment: pan, measuring jug, wooden spoon, measuring spoons, serving dish.

Cooked apricots

- firm, fresh apricots (6 per group)
- mint (few leaves per group)
- black pepper in mill
- white wine vinegar (1 bottle for whole class)
- runny honey (1 bottle/pot for whole class)
- cornstarch (small box per class)

Equipment: sharp knife, chopping board, pan, measuring spoons, wooden spoon, serving dish.