

TORRINGTON COBRA COOKERY CLUB

<p><u>MARCH 3RD</u></p> <p style="text-align: center;">STRIPY MOZZARELLA SLICES & COOKIES</p> <p>Large baking tin 6 tbs olive oil 1 aubergine 2 large tomatoes 100g mozzarella cheese handful fresh basil leaves</p> <p>100g s.r. flour 50g butter 75g caster sugar 1 egg small pack chocolate chips or small chocolate bar</p>	<p><u>MARCH 4TH</u></p> <p style="text-align: center;">RATATOUILLE PIE</p> <p>Ovenproof dish 4 tbs cooking oil 2 medium onions 4 large tomatos 1 aubergine 2 courgettes 2 celery sticks 50g butter 50g flour 1 pint milk 75g butter 150g p. flour 50g grated cheddar cheese 50g salted peanuts (optional)</p>
<p><u>MARCH 10TH</u></p> <p style="text-align: center;">SHEPHERDS PIE WITH SWEET POTATO MASH</p> <p>400G Lean lamb mince 1 large onion 2 carrots 2 celery sticks 1 tbsp. flour 2 lamb stock cubes 750g sweet potato (cooked) 25g butter 1 garlic clove large pie dish</p>	<p><u>MARCH 11TH</u></p> <p style="text-align: center;">TUNA FISHCAKES</p> <p>450g potatoes 20ml milk 425g tin tuna 1 egg 6 tbs flour 2 spring onions 1 lemon 25g sesame seeds cooking oil for frying container to take them home in</p>