



POTATO PIE AND CHICKEN

Ingredients:

- 3 big potatoes (boiled, without skin, cut in slices)
- 2 chicken breast (normally cooked and shredded)
- 1 can of sweet corn
- Green olives (crushed)
- Slices of mozzarella (or any cheese that melts)
- 4 eggs
- 1 teaspoon of baking powder
- Olive oil extra virgin
- Onion (crushed)
- Salt

In a small cake pan, put half of the potatoes and pour olive oil. Separately, in a bowl, mix the chicken, corn, green olives, onion, salt and olive oil. You may put some pepper if you want. Cover the potatoes with this mixture and put the mozzarella and the rest of the potatoes. In a bowl mix the eggs with baking powder and spread all over the pie. Cover with aluminum foil and put in the oven (heated before at 180 degrees), for about 15 to 20 minutes.

Mariana
Class 8



BRIGADEIRO

Ingredients:

- 1 can of milk made
- 2 spoons of butter
- 4 spoons of chocolate powder (cocoa)

In a pan mix all the ingredients, cook for about 10 to 15 minutes, don't stop to mix. When the mixture comes out of the pan, switch off the stove.

Let it cool and then make small balls, cover with granulated chocolate and put in decorated paper (paper for sweets) or on a plate.

Mariana

Class 8



KIMBAB

Kimbab is one of the most loved Korean foods. It is not only tasty but also very healthy. The Thai students of our school especially love to eat Kimbab. In Korea, whenever we go for picnics, Kimbab is the most preferred food. Making Kimbab is quite simple and easy.

Ingredients:

- Steamed rice with a little bit of oil
- Dried sea weed
- Pan-fried carrot cut into strips
- Fried eggs cut into strips
- Pickled radish
- Raw cucumber
- Tuna mixed with mayonnaise
- Ham

Mix the steamed rice with oil and cut the vegetables, fried eggs and ham into strips. Mix tuna with mayonnaise for a better taste. Once the ingredients are ready, take the dried sea weed and put rice all around it. Strip by strip, put the other ingredients on the rice. When you are done, roll it into a cylindrical shape. Be very careful, for if you put too much of pressure on the sea weed, it will tear. Also too much of rice may tear away the sea weed. Once rolled, cut it into small pieces. Kimbab is ready!

Somin Lim

Class 9



PAVLOVA

Pavlova is a popular dessert in New Zealand and also in Australia. It has a meringue base that is topped with whipped cream and fruit, usually kiwi fruit.

Ingredients:

- 4 egg whites
- 1 cup superfine sugar
- 1 tablespoon cornstarch
- 1 tablespoon vanilla extract
- 1 pinch of salt
- 1 tablespoon lemon juice

For the topping:

- One and a half cup lightly sweetened whipped cream (Substitute: One and a half cup *doi* with 1 tablespoon sugar, mixed well)
- 1 cup sliced fruit
- One and a quarter cup miniature chocolate chips, crushed or small candies or additional sliced fruit (optional)

Pre-heat oven to 300 F (150° C). Line a shallow pan with parchment paper or silpat baking liners. Beat all the ingredients together and spread the meringue into a circle about a quarter inch thick. Bake until the meringue is cooked through and the outer layer is crusty, but not brown. Decorate with toppings, and enjoy!

Rachel Bates
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