

Inspire others

Autumn Cookbook



eTwinning



eTwinning project "COLORFUL AUTUMN"

FRUIT SKEWERS

YOU NEED:



Agata & Beata
Puławy, Poland



Agata & Beata
Puławy, Poland



2



Agata & Beata
Puławy, Poland



3

CM2 - Moissat, France

Microwave Mug Cake

Ingredients

40 g chocolate

30 g sugar

1 egg

40 g butter

20 g flour



1. In a mug, add chocolate and butter and put in the microwave for 40 seconds.



2. Mix it well.



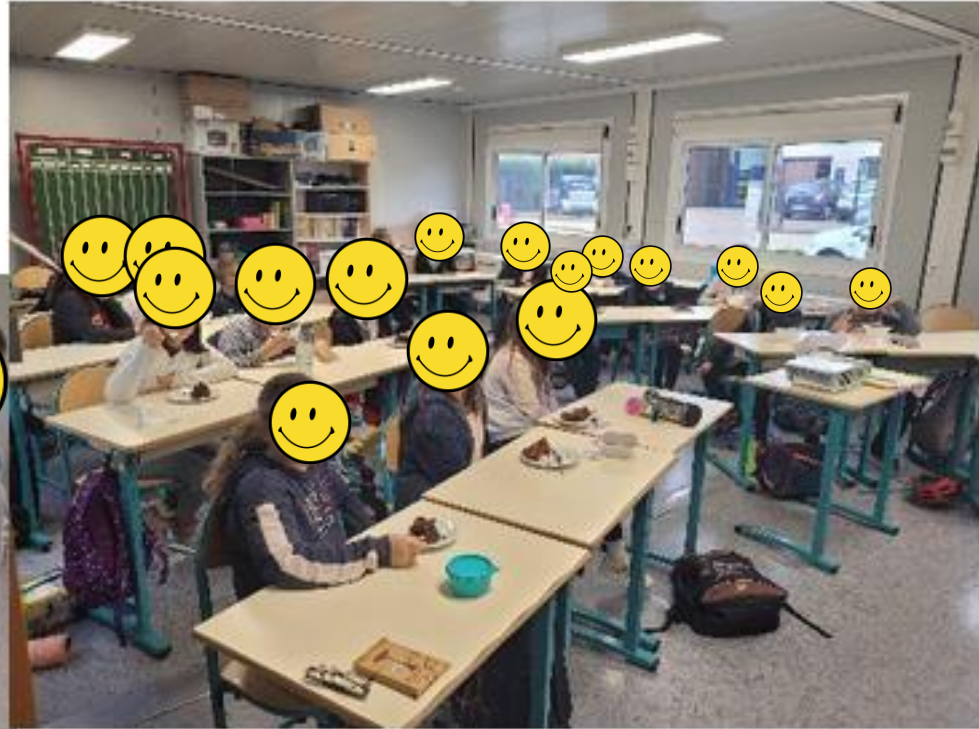


CM2 - Moissat, France

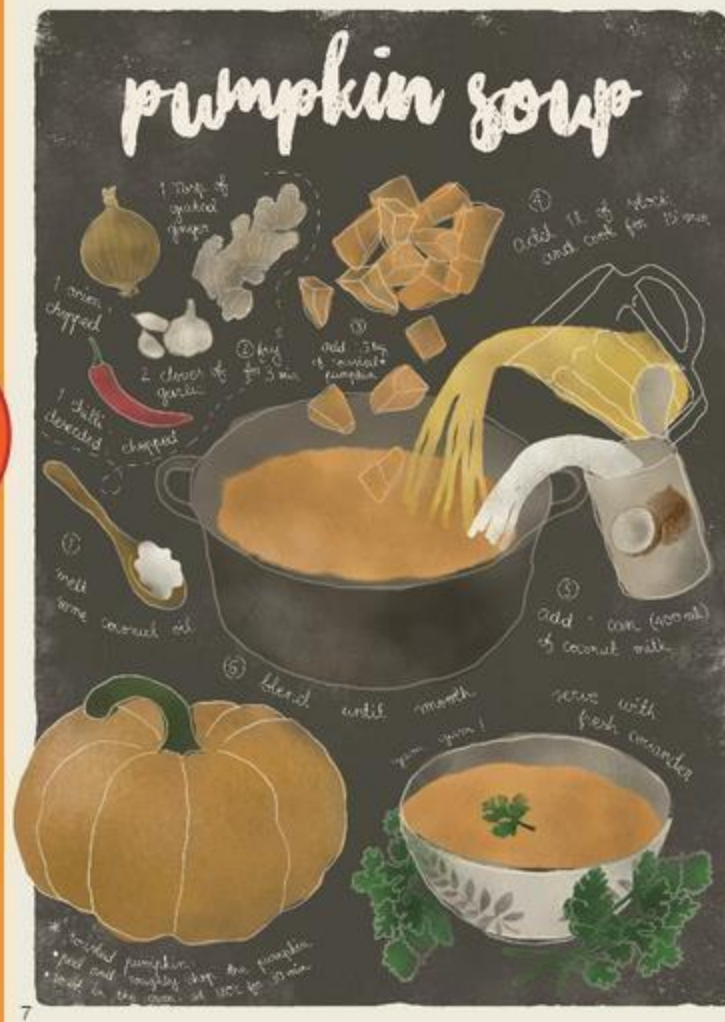
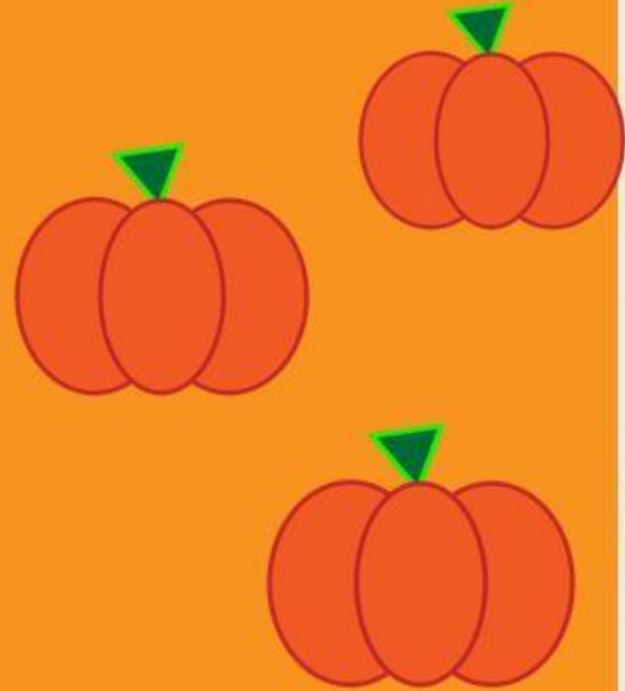
3. Add sugar, egg
and flour and mix.



4. Put in the microwave
for 60 seconds. And enjoy!

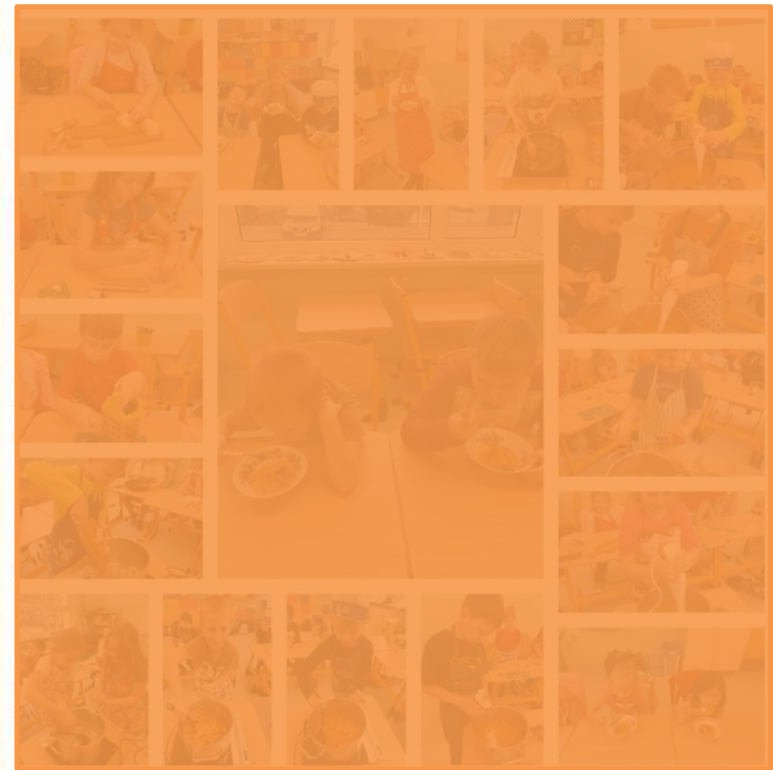


Agata & Beata
Puławy, Poland



Agata & Beata
Puławy Poland

PUMPKIN SOUP





CLASS 2C
SZKOŁA
PODSTAWOWA
IM. II LISTOPADA
W RUSI

**OUR AUTUMN
SALAD
AND HOW WE
ACCUMULATE
VITAMINS FOR
THE WINTER**

**CLASS 2C
SZKOŁA
PODSTAWOWA
IM. II LISTOPADA
W RUSI**

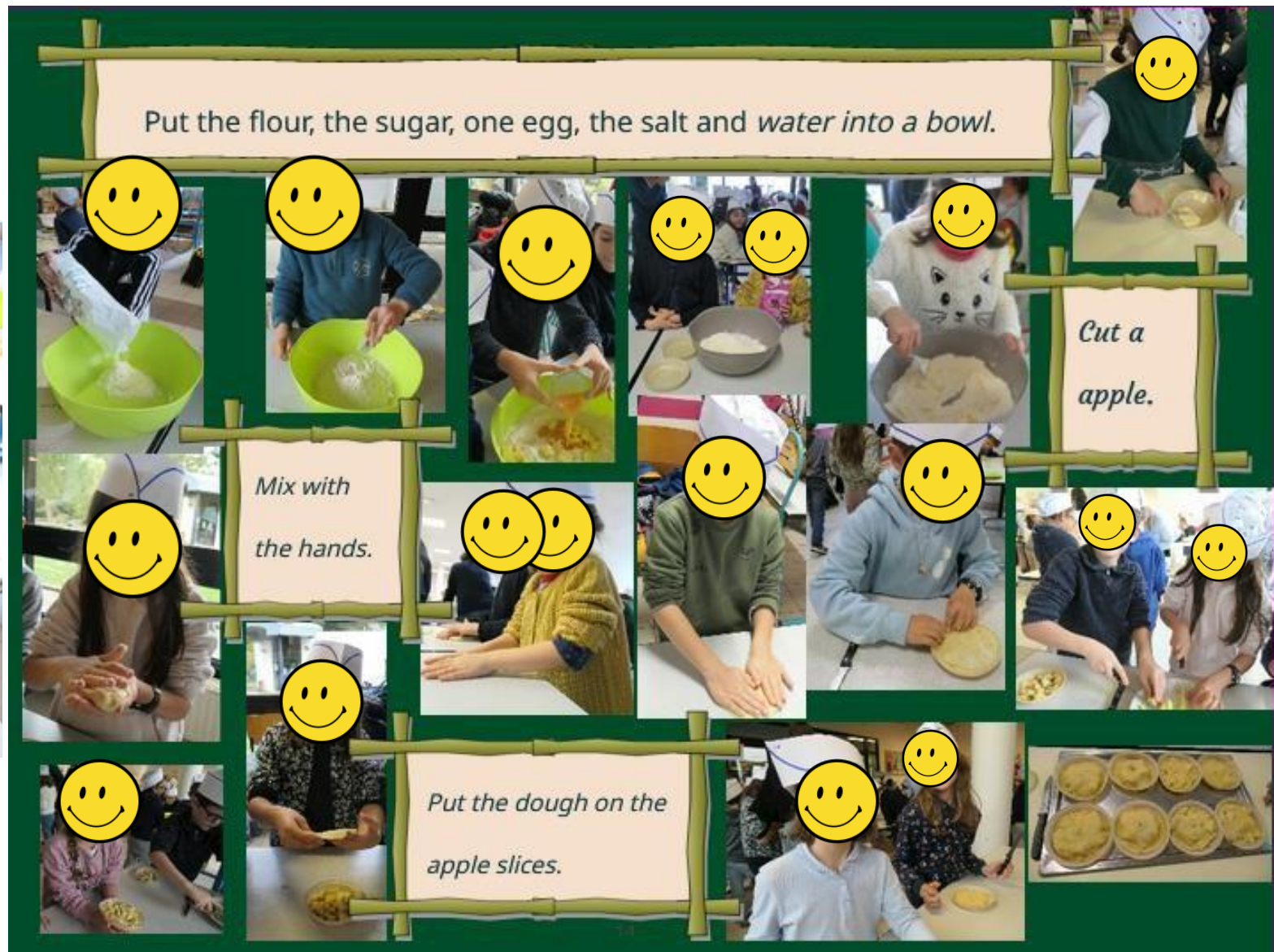
Autumn Vitamin Salad

My Recipe

Grate the turnip,
carrot, zucchini,
season with salt,
pepper
and
add the vinaigrette



Minis apple tarte Tatin by Mrs Henry's pupils in Nantes.





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INGREDIENTS

For the apples
 6 apples
 2 tablespoons of butter
 2 tablespoons of sugar

For the mix
 350g of flour
 50g of caster sugar
 100g of butter
 1 egg
 2 tablespoons of water
 A pinch of salt

Mix for 11/12 small tatin
The apples
 Peel the apples and dice them.
 Place them in the baking tins.
 Add the sugar and butter.

The mix

1. Mix the flour, the sugar and the salt
2. Add the diced soft butter
3. Mix and add the egg and water
4. Mould to form a ball
5. Cover the ball with clingfilm and place in the fridge for at least 30 minutes.

After 30 minutes, spread the dough with a rolling pin.
 Cut out circles the size of the baking tin using a pastry cutter and cover the tin. Make a hole in the center with a toothpick. Place in a heated oven for 20 minutes at 180°.
 Let the pie cool down before removing from the baking tin.