Mexican style eggs (4 servings) - Kingswood

- Half a can on mixed beans
- Half a can of chopped tomatoes
- 1 medium onion
- 2 garlic cloves
- Coconut oil
- Spices: paprika, thyme, black pepper, salt
- Spring onion
- 4 eggs

Method:
1. Drain and wash beans and set them aside,
2. Chop the onion and garlic, and then add to a frying pan along with the coconut oil, stirring occasionally until both onion and garlic are golden brown.
3. Add chopped tomatoes and cook for a few minutes.
4. Add the beans and chopped spring onions and cook for a further three minutes.
5. Add spices and eggs and then cook until the eggs become yellow in colour and well mixed with all the other ingredients.

Spinach parcels and carrot and parsley salad – The Hub

- Readymade puff pastry
- A handful of spinach
- 2 large tomatoes
- A pack of feta cheese
- Salt and pepper
- 1 egg
- Thyme

Method:
1. Roll out the puff pastry ad cut into 6 equal parts (squares).
2. Fill each puff pastry square with spinach, a slice of tomato, and a few cubes of feta cheese and salt and pepper.
3. Fold each square so that all ingredients are covered, then glaze each parcel with an egg wash – egg thyme and pepper, and mix all together.
4. Bake on 180°C for 12 minutes or until the parcels turn golden brown.

Vegan Banana Bread (8 slices) – Crosslands

- 3 ripe bananas
- 1 teaspoon of vanilla extract
- 75g of coconut oil
- 50g of coconut sugar (but any other sugar will also work)
• 220g of plain flour
• 1 tablespoon of bicarbonate soda
• 1 teaspoon of cinnamon

Method:
1. Mash the bananas, add coconut oil, vanilla essence and sugar and mix well.
2. Add the flour, bicarb, cinnamon and mix until all ingredients are blended together
3. Pour into a loaf tin and bake on 180C for 40 minutes to an hour.
4. Banana bread will be golden brown and crispy on the top

Bianca Scrimali’s Recipes

Bianca’s creamy pasta sauce – Founder’s Dining Hall

• 4 large tomatoes
• Cream cheese
• French cream
• 1 scallion
• 3 gloves of garlic
• Pinch of salt and black pepper to taste
• Oregano
• 3.5 tablespoons of olive oil
• Butter
• Optional: 1 bag of spinach

Method:
1. In a medium pot boil water with 1 tablespoon of olive oil and a pinch of salt
2. While the water is boiling in a non-stick pan start caramelizing the scallion, and 3 finely chopped garlic cloves with 2 tablespoons of olive oil.
3. Chop up the tomatoes and add them to the scallions and garlic and add the tablespoon of butter.
4. Stir until the tomatoes look cooked and are soft.
5. Add a container of cream cheese and few spoons of French cream. Stir well until it is all mixed in and place on a low heat. (If you would like to add spinach, add it in in this step.
6. Once the water is boiling add whatever pasta you prefer, then once the pasta is cooked al dente (approx. 10-12 minutes) drain in a colander and then add to the pan of tomato base sauce.
7. Stir until the pasta is coated evenly and serve with some toasted pitta or garlic bread.
Spiced lentil soup – SCR

- 2 onions chopped
- 2 cloves of garlic
- 4 tomatoes chopped
- 1 teaspoon of curry powder
- 8oz red lentils
- 4ozs coconut milk
- 1 tablespoon of lime juice
- Salt and pepper to taste.

Method:
1. Put onions, tomatoes, curry powder and lentils in a saucepan with 1½ pints of water.
2. Bring to the boil, cover and simmer gently for 20 minutes until lentils are soft. Puree the soup in a blender.
3. Then press soup through a sieve and return the soup mixture to the pan.
4. Reserve a little coconut milk for garish and add the remainder to the pan with the lime juice, salt and pepper. Reheat gently without boiling.
5. Swirl in the reserved coconut milk and serve with crusty bread or Jamaican hard dough bread.

Jamaican Lamb Curry – SCR

- 2lb of trimmed shoulder of lamb cut into 1 inch squares
- Juice of a lime
- 3 cloves of garlic crushed
- 1 large onion chopped
- 3 tablespoons of Sunflower oil
- 1 teaspoon of cumin
- 2 teaspoons of curry powder
- 1 teaspoon of Caribbean hot pepper sauce
- 2 tablespoon of tomato puree
- 2 oz cream coconut
- Salt

Method:
1. Wash meat. Place it in a bowl with the garlic, lime juice, curry powder and cumin.
2. Mix well and leave in a cool place for a minimum of 4 hours (overnight is best).
3. In cassoulet dish, fry the onion until soft. Remove onion and set aside. In the same oil, fry the meat only over high heat until brown.
4. Stir in the garlic, lime juice, curry powder and cumin, hot pepper sauce, tomato puree and creamed coconut and cook for a further 5 minutes on a medium heat. Add salt and about ¼ pint of hot water to cover the meat.
5. Bring to boil, cover and simmer gently (stirring occasionally) for about 1½ hours until meat is tender. Add additional water if the curry sauce gets too dry. Serve with white rice and coleslaw salad.

Baked Macaroni Pie

- Bag of macaroni
- 60 grams butter
- 60 grams plain flour
- 500mls of milk
- 2lbs strong cheddar cheese (grated)
- Salt & pepper

Method:
1. Cook macaroni in salted water for about 10 minutes. It should be still firm.
2. Melt butter in saucepan over a medium heat and stir in flour. Cook for 1 minute, stirring all the time.
3. Remove from heat and stir in milk gradually until you have a smooth consistency.
4. Return to heat and continue to stir while the sauce becomes thick. Reduce the heat and simmer for about 3 minutes adding cheese to the sauce. The sauce will now thicken and will become smooth and silky and VERY thick. Add black pepper to season.
5. Add macaroni to the sauce and mix through. Add more cheese at this point until the mixture is very thick and heavy. It should not be soft or runny.
6. Pour mixture into a large baking Pyrex dish. Cover the mixture with more cheese.
7. Place in oven for about 20/30 minutes or until very brown on top. Let it rest for an hour, then cut into slices and serve. It should be dense in consistency when serving a slice not runny.