

Recipe pattern challenges

Making pizza

Here are instructions to make two pizzas.
 What is the same about the instructions? What is different?
 Can you make a new recipe reusing some of the steps to
 make a new pizza e.g. rolled pizza with olives?



Tomato and cheese pizza	Rolled tomato and cheese pizza
<p>You will need pizza dough, rolling pin, pizza tray, tomato sauce, a spoon, grated cheese</p> <p>Instructions</p> <ol style="list-style-type: none"> 1. Heat the oven to 200 degrees 2. Get the pizza base ready by rolling it out and putting on a tray 3. Spoon the sauce on the base 4. Sprinkle the cheese on top 5. Bake for 10 minutes 	<p>You will need pizza dough, rolling pin, pizza tray, tomato sauce, a spoon, grated cheese, a little water</p> <p>Instructions</p> <ol style="list-style-type: none"> 1. Heat the oven to 200 degrees 2. Get the pizza base ready by rolling it out and putting on a tray 3. Spoon the sauce on the base 4. Sprinkle the cheese on top 5. Roll the pizza in half and seal the edges with water 6. Bake for 15 minutes

Write your new instructions here

Recipe pattern challenges

Making milkshakes

Here are instructions to make two milkshakes.
 What is the same about the instructions? What is different?
 Can you make a new recipe reusing some of the steps to
 make a new milkshake e.g. banana milkshake?



Strawberry Milkshake	Chocolate Ice Cream Milkshake
<p>You will need Milk, strawberries, a knife, a measuring jug, a blender, a glass</p> <p>Instructions</p> <ol style="list-style-type: none"> 1. Get the strawberries ready by washing them and cutting them up 2. Measure 300ml of milk 3. Put the milk and flavourings in a blender (don't forget the lid) and blend 4. Pour out and enjoy 	<p>You will need Milk, chocolate ice cream, a scoop, a measuring jug, a blender, a glass</p> <p>Instructions</p> <ol style="list-style-type: none"> 1. Get the ice cream ready by scooping it out of the tub. 2. Measure 300ml of milk 3. Put the milk and flavourings in a blender (don't forget the lid) and blend 4. Pour out and enjoy

Write your new instructions here

Recipe pattern challenges

Making pancakes

Here are instructions to make two pancakes.
What is the same about the instructions? What is different? Can you make a new recipe reusing some of the steps to make a new pancake?



French pancake with jam or lemon	American pancake with maple syrup
<p>You will need plain flour, some eggs, milk, salt, oil, jam or lemon and sugar</p> <p>Instructions</p> <ol style="list-style-type: none">1. Mix the eggs, milk and salt with the flour.2. Leave the batter to stand for 30 minutes.3. Heat the oil in the pan.4. Pour some batter in the pan.5. Cook on one side and then flip.6. Cook on the otherside.7. Serve by adding jam or lemon and sugar.	<p>You will need 135g plain flour, 1 tsp baking powder, a pinch of salt, 2 tbsp caster sugar, 130 ml milk, 1 large egg beaten, 2 tbsp melted butter, butter to fry with, maple syrup, butter, sieve, bowl, whisk, pan, ladle, spatula,</p> <p>Instructions</p> <ol style="list-style-type: none">1. Sieve the flour, baking powder, salt and sugar in the bowl.2. Whisk the milk, eggs and melted butter together3. Beat the milk mixture into the flour mixture.4. Leave the batter to stand for 2 or 3 minutes.5. Heat the butter in a non stick pan until it sizzles.6. Add a ladle of batter.7. Cook on one side until golden brown and then turn it over.8. Cook on the otherside.9. Serve with syrup and butter.

Write your recipe on the reverse of this sheet.