

Waimate High
School PTA

Cookbook

\$35

Pre-Order your cookbook today!!

Payments to be made to WHS PTA 02-0892-0021025-00
Please put your reference as your full name and 'Cookbook'.

Any orders or further information please email:
whsptacookbook@outlook.com



Muesli

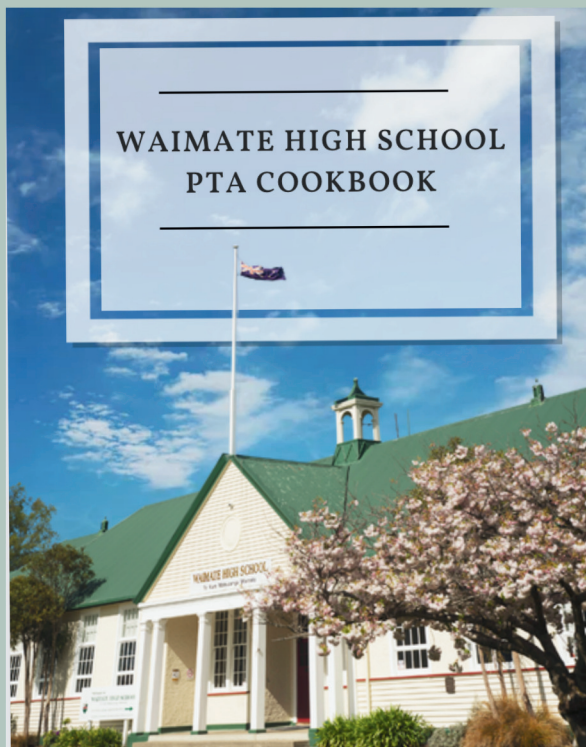
6 cups rolled oat
1 cup All Bran
1 cup coconut
1 cup fruit and nu
1 cup raw sugar
1 tsp golden syrup
honey
½ cup oil
¼ cup water
spices
(cinnamon/nutmeg

Mix sugar, golden s
oil, water and spi
together in a sauc
until dissolved
Mix in rest of ingred
Toast in moderate
for 30 mins.
Every 10 mins give
good stir.

Sue Bailey



WAIMATE HIGH SCHOOL PTA COOKBOOK



Pumpkin and Bacon Soup

25g butter Melt butter and cook onions, garlic
2 chopped onions and chopped bacon until soft but
2 cloves garlic - chopped not browned.
1 kg pumpkin, seeded, stock, spices, sugar and cook until
skinned and cubed pumpkin is just soft in the centre
3 cups water when pierced with a knife.
2 tsp instant chicken stock Cool and puree in a blender.
1 tsp curry powder Freezes well.
½ tsp nutmeg To serve, add enough milk or a can
2 tsp sugar of coconut milk to thin the mixture
600g bacon to required consistency.
(when ready to serve) Can serve with a knob of sour
1 cup milk / coconut milk cream and parsley.

Emma Turnbull



YEAR 9

LIGHT LUNCHES, SALADS & SIDES

Whitebait Fritters	Cherry Tomatoes & Chilli Salad
Cheese Scones	Damper
Nana June's Zucchini Quiche	The Gee's Oat Bread
Baked Eggs & Feta in Ham	Broccoli, Bacon & Coconut Salad
Ange's Cheese Rolls	Potato Salad w/ Lemon Cream
Corn & Bacon Quiche	Fraiche
Studholme's Scrumptious Scroddies	Veggie Bake
Sausage Scrolls	Potato Bake
Cauliflower Tart/Pie	Kumara Chips
Sandwich Fillings	Bacon & Corn Flan
Chamberlain's Corn Muffins	Broccoli Salad
Easy Peasy Pasta	Spicy Carrot Salad
Mouse Traps	4C Salad
Warm Chicken Salad etc	

French Toast

50ml cooking cream
& whole eggs
20g icing sugar
10g cinnamon
loaf of toast bread
OR Brioche

Using a hand mixer or a whisk mix the first 4 ingredients together.
For the bread, you can use normal store-bought toast, but brioche toast is best.
Dip 2 pieces of toast in mix.
On a med heat pan wiped with oil or use oil spray, add toast and cook until golden brown on one side then flip on the other side until golden brown.
Serve with crispy bacon and fresh fruit of your choice and a side of maple syrup.
Repeat until you use the egg mixture up.
And enjoy your French toast!!

The Waimate Bakery

