

RED VELVET CAKE

PROCEDURE

1. Preheat the oven to 350 degrees. Butter three 9-inch cake rounds, Dust with flour and tap out the excess.
2. Mix together flour, sugar, cornstarch, cocoa, baking soda, baking powder, and salt in a stand mixer using a low speed until combined.
3. Add eggs, buttermilk, warm water, oil, vanilla, vinegar, and food colouring. Beat on a medium speed until smooth. This should take just a couple of minutes.
4. Divide batter among the three prepared pans.

INGREDIENTS

- 3 cups all-purpose flour
- 3 cups granulated sugar
- 1/2 cup cornstarch
- 1/2 cup unsweetened cocoa powder
- 1 tablespoon baking soda
- 1/2 teaspoons baking powder
- 1/2 teaspoons salt
- 4 large eggs
- 1/2 cups buttermilk



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RED VELVET CAKE

(continued)

PROCEDURE

5. Bake for 30–35 minutes until the cake meets the toothpick test (stick a toothpick in and it comes out clean).
6. Cool on wire racks for 15 minutes and then turn out the cakes onto the racks and allow them to cool completely before frosting.
7. Make the frosting. In a large bowl, beat together butter and cream cheese until fluffy. Use a hand mixer or stand mixer for best results. Add in vanilla extract. Beat until combined. Beat in powdered sugar, 1 cup at a time until frosting is smooth.
8. Assemble and frost the completely cooled cake.

INGREDIENTS

- 1/4 cups warm water
- 1/2 cup vegetable oil
- 1 teaspoon vanilla extract
- 1 teaspoon distilled white vinegar
- 2 tablespoons red food coloring
- 16 ounces cream cheese softened
- 1 cup butter softened
- 4 cups powdered sugar
- 1 teaspoon vanilla extract



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SUMMER ROLLS

INGREDIENTS

- 2 pieces of rice paper
- 20g dry vermicelli noodles
- 2 leaves of lettuce
- 8g chopped basil
- Julienned carrots
- 6 shrimp
- Hot water

PEANUT SAUCE:

- 2 Tbsp Peanut Butter
- 2 Tbsp Hoisin Sauce
- 1 Tsp Sugar
- 1 Tbsp Cornstarch
- 1 Tbsp Water



PROCEDURE

1. Place dry vermicelli noodles into pot of hot water for a few seconds until al dente
2. Cook the shrimp until cooked throughout
3. Submerge most of a piece of rice paper in hot water until soft
4. Lay rice paper on a flat surface (ideally a wrapper tray)
5. Place all ingredients on the half of rice paper closest to you (starting from bottom to top: vegetables, vermicelli noodles, shrimp)
6. To roll: pull the rice paper under the ingredients and wrap it overtop the ingredients until it touches the rice paper in front of the ingredients. Using the tugged paper, pull the ingredients towards yourself whilst pushing the entire roll forwards. Once there is $\frac{1}{4}$ of the rice left, fold in the side section and roll until completely closed.
7. Mix together all the ingredients to create peanut sauce.

HASHBROWN CASSEROLE

INGREDIENTS

- 1 can Campbell's Condensed Mushroom soup
- 500 ml container of sour cream
- ½ cup of butter or margarine
- 1 package of frozen hash brown
- 1 medium onion chopped
- 2 cups of shredded old cheddar cheese
- 2 cups of bread crumbs or enough to cover top of dish
- ½ teaspoon salt and pepper or to taste

PROCEDURE

1. Preheat oven to 375°F (190°C).
2. Mix soup, sour cream, butter, potatoes, onion and cheese in a shallow baking dish.
3. Add salt and black pepper (recommendation: taste before seasoning).
4. Sprinkle bread crumbs on top until completely covered.
5. Bake for 45 minutes or until bubbling hot and top is crispy.
6. Let cool for 10 -15 minutes and enjoy.

*Can be made in advanced and refrigerated



CHICKEN QUINOA BOWL

INGREDIENTS

- 4 chicken breast cutlets (about 5 oz. each)
- 1/4 tsp. herbes de Provence
- 1 c. red quinoa
- 1/4 c. Champagne vinegar
- 1/4 c. olive oil
- 2 green onions
- 2 tbsp. Dijon mustard
- 4 c. packed arugula
- 2/3 c. pitted green olives, Quartered
- 12 oz. grape tomatoes, halved



PROCEDURE

1. Season chicken breast cutlets with herbes de Provence and 1/4 teaspoon each salt and pepper. Grill 3 minutes per side on medium-high or until cooked through.
2. Cook quinoa as the label directs.
3. In a blender, puree Champagne vinegar, olive oil, green onions, Dijon mustard and 1/4 teaspoon salt.
4. Toss half of the vinaigrette with cooked quinoa, packed arugula, grape tomatoes and pitted green olives. Serve chicken over quinoa with remaining vinaigrette.

CHICKEN BIRYANI

PROCEDURE

1. Cut slits into the chicken and place it in a large bowl.
2. Add the other ingredients in the bowl excluding the rice.
3. Mix thoroughly and marinate the chicken well.
4. Cover/refrigerate it for an hour and set it aside.
5. Put 2 cups of basmati rice in a large pot and rinse thoroughly about 3 times.
6. Drain and soak it in fresh water for 30 minutes.
7. Heat ghee/oil in a pressure cooker or pot.
8. Add species of your choice (eg. bay leaves, cloves, cardamoms, cinnamon, etc.)

INGREDIENTS

- $\frac{1}{2}$ kg of chicken
- 3 tablespoons of plain yogurt
- 1 $\frac{1}{4}$ tablespoon of ginger garlic paste
- $\frac{1}{2}$ to 1 tablespoon of biryani masala
- $\frac{1}{2}$ teaspoon of salt
- $\frac{1}{2}$ to 1 teaspoon of red chili powder
- $\frac{1}{4}$ teaspoon of ground turmeric
- 1 tablespoon of lemon juice
- 2 cups of basmati rice



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CHICKEN BIRYANI

(continued)

PROCEDURE

9. Add in thinly sliced onions and fry them at medium heat until they are light brown.
10. Add the marinated chicken until it pales for about 5 minutes.
11. Lower the heat and cover the pot until the chicken is cooked.
12. Taste test and add other ingredients such as chilli powders, masala, and yogurt accordingly.
13. Mix all of this well together and spread it on the bottom of the pot in a layer.
14. Layer the drained rice, and top.
15. In a separate bowl, get 3 cups of water and $\frac{1}{4}$ teaspoon of salt, Pour this water over the sides of the pot.
16. Layer the rice on top once again.
17. Add any garnishes or additional ingredients

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