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Congratulations!


Good luck on your new
journey!



Graduation Main Menu



Glazed honey and mustard
sausages



[https://www.bbcgoodfood.com/recipes
/glazed-honey-mustard-sausages](https://www.bbcgoodfood.com/recipes/glazed-honey-mustard-sausages)



Mini Quiches



[https://www.bbcgoodfood.com/recipes
/mini-quiches](https://www.bbcgoodfood.com/recipes/mini-quiches)



Sausage Rolls



[https://www.bbcgoodfood.com/recipes
/super-sausage-rolls](https://www.bbcgoodfood.com/recipes/super-sausage-rolls)



Potato Wedges



[https://www.bbcgoodfood.com/recipes
/potato-wedges](https://www.bbcgoodfood.com/recipes/potato-wedges)

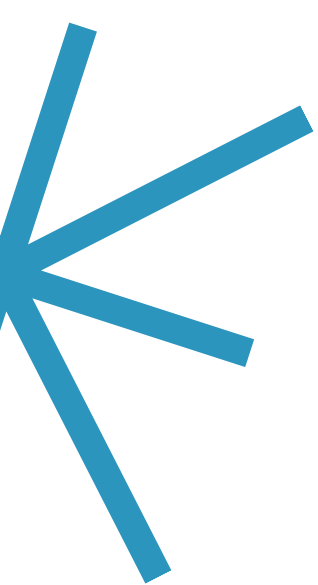




Graduation Dessert Menu


Berry mini cheesecake

<https://www.tasteofhome.com/recipes/berry-mini-cheesecakes/>



Chocolate Brownie Chunks with
Chocolate dip

<https://www.bbcgoodfood.com/recipes/chocolate-brownie-chunks-chocolate-dip>



Lemon Posset with Sugared Almond
Shortbread

<https://www.bbcgoodfood.com/recipes/lemon-posset-sugared-almond-shortbread>



Sausage roll

Makaton recipe

Ingredients:

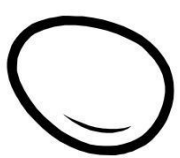
375 grams Puff Pastry



2 Tbsp Apple Sauce



400g skinless sausages



1 egg



Flour to dust

Sausage roll

Makaton recipe



1. Roll the pastry into a rectangle



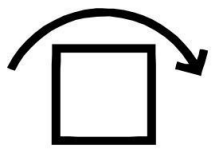
2. Mix sausage meat with salt and pepper



3. Roll sausage meat into cylinder shape



4. Put sausage meat on the pastry



5. Fold pastry over sausage meat



6. Seal the edge with beaten egg



7. Brush the top with egg and cut into 5cm pieces



8. Cook on gas mark 6 for 35 minutes or until

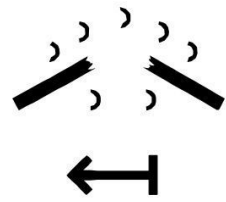
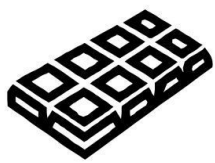


golden brown

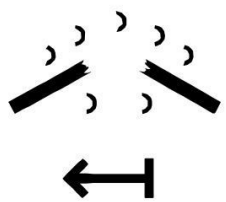
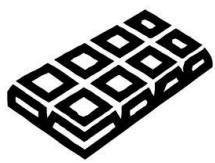
Chocolate Brownie

Makaton recipe

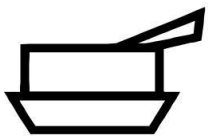
Ingredients



100g dark chocolate, broken into chunks



100g milk chocolate, broken into chunks



85g butter



100g light muscovado sugar



85g dark muscovado sugar



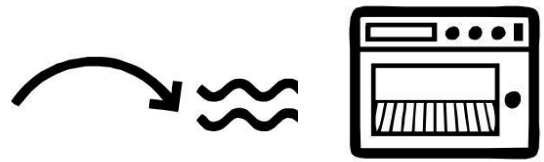
3 eggs , at room temperature and lightly beaten



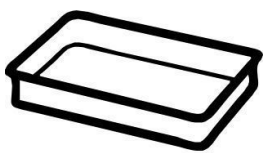
140g plain flour

Chocolate Brownie

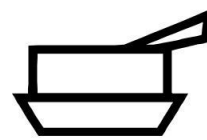
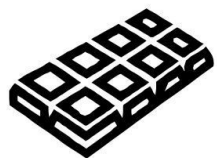
Makaton recipe



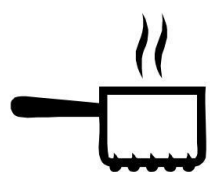
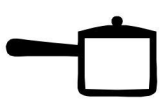
1. Heat oven to gas mark 6



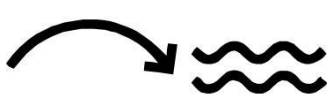
2. Line 20 cm square baking tin with grease-proof paper



3. Melt all of the chocolate and butter in a heatproof bowl



over a pan of simmering water



4. Remove from heat then stir in the sugars and cool slightly



5. Stir in the eggs, then the flour and a pinch of salt and mix until

well combined.



6. Pour into the tin and cook for 25-30 minutes.



Credits

Researched and produced by
the following students:

Josh Pickett
David Newton
Isabel McFall
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