

BRIDGING BYKER

People, Place & Plates

Over the last four months families from Byker have been meeting once a week at the Magic Hat Café in Newcastle City Centre – here we have shared meals, made memories and even constructed the Byker Wall from sponge cake and fizzy laces.

Working with professional chefs, visual artists and food waste experts, we have explored the collective power of making and sharing food as a community.

This food, and this Recipe Book was launched at The Magic Hat Café on Monday 29th August to celebrate those families and their favourite foods - written, curated and designed by the residents of NE6.

This was a gathering for Byker residents and their invited guests, for trying new foods, making new friends, and to rekindle food pleasure not food poverty.

For more information about this project and the team behind it, please email bridgingbyker@gmail.com.

SAKTI CARBANJAH YATI

MAINS

KATIE'S SPAGHETTI BOLOGNESE

SERVES: 4

PREP TIME: 5m

COOK TIME: 20m

INGREDIENTS

- 300g spaghetti
- 1 tbsp olive oil
- 500g mince beef
- 400g tin chopped tomatoes
- 1 tbsp tomato puree
- 1 beef or vegetable stock cube
- Grated parmesan or cheddar to serve

DIRECTIONS

1. Cook the spaghetti according to the packet instructions/ your own preference. Drain when cooked
2. Meanwhile, place the olive oil in a large frying pan over a high heat for 1 min. Add the beef mince, break up with a spatula and fry for 5 mins, until nicely browned, stirring regularly
3. Add the chopped tomatoes and tomato puree, and crumble in the stock cube. Add about 100ml water. Stir everything together and bring to the boil. Turn the heat down to medium and simmer for 10 mins
4. Divide the spaghetti between four plates, top with the Bolognese sauce and sprinkle with grated cheese

NOTES

MAINS

SAM'S SHEPHERDS PIE

SERVES: 4

PREP TIME: 15m

COOK TIME: 1h

INGREDIENTS

- 1 large onion, chopped
- 2-3 medium carrots, chopped
- 500g pack lamb mince
- 2 tbsp tomato purée
- large splash of Worcestershire sauce
- 500ml beef stock
- 900g potatoes, cut into chunks
- 85g butter
- 3 tbsp milk

DIRECTIONS

1. Heat 1 tbsp sunflower oil in a medium saucepan, then soften 1 chopped onion and 2-3 chopped carrots for a few minutes
2. When soft, turn up the heat, crumble in 500g lamb mince and brown, tipping off any excess fat
3. Add 2 tbsp tomato purée and a large splash of Worcestershire sauce, then fry for a few mins
4. Pour over 500ml beef stock, bring to a simmer, then cover and cook for 40 mins, uncovering halfway
5. Meanwhile, heat the oven to 180°C/fan 160°C/gas 4 and make the mash. Boil the 900g potato, cut into chunks, in salted water for 10-15 mins until tender. Drain and mash with 85g butter and 3 tbsp milk
6. Put the mince into an ovenproof dish, top with the mash and ruffle with a fork
(The pie can now be chilled and frozen for up to a month)
7. Bake for 20-25 mins until the top is starting to colour and the mince is bubbling through at the edges
(To bake from frozen, cook at 160° C/fan 140° C/gas 3 for 1 hr-1 hr 20 mins until piping hot in the centre. Flash under the grill to brown, if you like)
8. Leave to stand for 5 mins before serving

NOTES

FROM THE KITCHEN OF BRIDGING BYKER



MAINS

SAM'S SHEPHERDS PIE

TRUE OR FALSE

1. A vegan Shepherd's Pie is called a Shepherdless Pie
2. The original topping for Shepherd's Pie wasn't mashed potatoes but baked potatoes with tuna
3. Topping the potato crust with breadcrumbs turns a Shepherd's Pie into a Cumberland Pie
4. The most Shepherd's Pies eaten in one sitting was 23 – consumed in 51 minutes by Mary Renwick of Kentucky, Florida on March 12th 2017
5. The first Shepherd's Pie contained two boy shepherds who were sentenced to death-by-cooking for illegally racing sheep to Loughborough market
6. Once upon a time Scotland made its Shepherd's Pies with pastry instead of mashed potato
7. A restaurant in Milan, Italy is dedicated solely to Shepherd's Pies – its menu includes over 40 varieties including one with a chocolate-infused beef base
8. The most expensive slice of Shepherd's Pie was sold in Lancashire for £1,400. It was made with Japanese beef fillet, priceless Chinese mushrooms and gravy made from two bottles of vintage wine
9. Original Shepherd's Pies were made with Magpies instead of Mutton – hence the 'pie'
10. The first (and only) meal eaten on the moon by Neil Armstrong in 1969 was freeze-dried Shepherd's Pie, which the proud American rehydrated with his own overwhelmed tears

ANSWERS
1. True, 2. False, 3. True, 4. False, 5. False, 6. True, 7. False, 8. True, 9. True, 10. False.

MAINS

KEVIN & CHEREE'S BURRITOS

TRUE OR FALSE

1. The word 'Burrito' mean 'little donkey'
2. In Mexico, it's good luck to leave a Burrito out for Father Christmas
3. The word 'Burrito' first appeared in the Oxford English Dictionary in 1958
4. There is a village called Burrito in Scotland with a population of only 18 people
5. A deep-fried Burrito is called a Chimichanga
6. The largest Burrito was made with a single flour tortilla, which weighed 2 tonnes filled with fish and onions
7. The most popular Burrito filling in America is boiled eggs
8. The oldest caveman ever found had undigested Burrito in his stomach
9. There are no Burrito restaurants in Sweden as 'Burrito' in Swedish means 'Poison'
10. The fastest Burrito ever eaten was consumed in 44.2 seconds

ANSWERS
1. True, 2. False, 3. True, 4. True, 5. True, 6. True, 7. False, 8. False, 9. False, 10. True.

MAINS

SHELLEY'S CORNED BEEF PIE

SERVES: 6

PREP TIME: 30m

COOK TIME: 1-2h

INGREDIENTS

- 1 tbsp vegetable oil
- 1 medium onion, chopped
- 1 large carrot, peeled and diced
- 2 celery sticks, diced
- 1 large potato
- 1 tin corned beef, broken into large chunks
- 250ml beef stock
- 1 tbsp chopped parsley
- Splash of Worcestershire sauce
- Salt and white pepper
- Shortcrust pastry sheets

DIRECTIONS

1. Heat the oil in a large frying pan over a medium-low heat. Add the onion, carrot and celery and cook for 5-10 mins
2. Add the potato and cook for another 5 mins. Stir in the corned beef, making sure it's evenly distributed
3. Add the Worcestershire sauce, pour over the stock and bring to the boil. Lower the heat and simmer for 20 mins until the vegetables are tender and most of the liquid has evaporated
4. Taste and add salt and pepper if needed. Tip into a bowl and leave to cool
5. Preheat the oven to 200°C/400°F/gas 6 and line a 23cm/9inch metal pie tin with shortcrust pastry
6. Stir the chopped parsley into the filling and spoon into the pastry-lined tin. Brush the edges with a little beaten egg and cover with a pastry lid. Crimp the edges with a fork and trim away the excess pastry. Brush with beaten egg and make a couple of holes in the lid for steam
7. Bake for 30-35 mins until golden brown and leave to rest for 15-20 mins before slicing

NOTES

FROM THE KITCHEN OF BRIDGING BYKER

BRIDGING BYKER
BRIDGING BYKER
BRIDGING BYKER
BRIDGING BYKER
BRIDGING BYKER

BRIDGING BYKER
BRIDGING BYKER
BRIDGING BYKER
BRIDGING BYKER
BRIDGING BYKER
BRIDGING BYKER
BRIDGING BYKER
BRIDGING BYKER
BRIDGING BYKER
BRIDGING BYKER

Shelley x

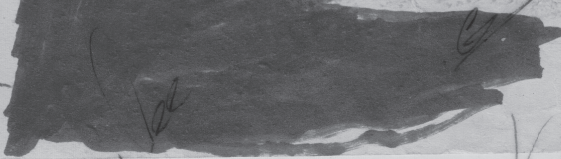
Lexi x

Kevin-JUNIOR

ARCHIE 

WAMBOL

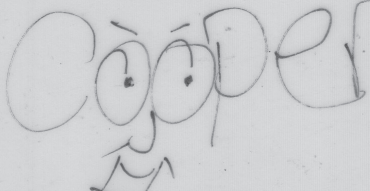
LONG



Kirsty
Tilly

Kagelen

AMY WAYNE x

COOPER 

MAINS

SHELLEY'S CORNED BEEF PIE

TRUE OR FALSE

1. The recipe for Corned Beef is 1 goat, 1 sheep, ½ a chicken, 4 lambs and salt & pepper
2. The 'corned' in Corned Beef refers to the size of the salt used to cure the meat
3. The Queens favourite meal is Corned Beef on toast
4. National Corned Beef Day is February 3rd
5. Abraham Lincoln's first dinner when he became the President of the United States was Corned Beef and cabbage
6. 1984's Eurovision Song Contest was won by Germany with a song about Corned Beef called 'Corned Beef Lover'
7. In New York a Corned Beef sandwich with Dijon mustard is called a 'Sunshine Sub'
8. Unopened, a tin of Corned Beef with remain top quality for 5 years
9. In the Philippines it's common to eat Corned Beef and rice for breakfast
10. In 2016 a French man died for being hit in the face with a tin of Corned Beef which had fallen from a passing hot air balloon

ANSWERS
1. False, 2. True, 3. True, 4. False, 5. True, 6. True, 7. False, 8. True, 9. True, 10. False

MAINS

KAYDEN & KEVIN JNR'S
PERFECT PIZZA DOUGH

MAKES: 2 large pizzas

PREP TIME: 1h 45m

COOK TIME: 10m

INGREDIENTS

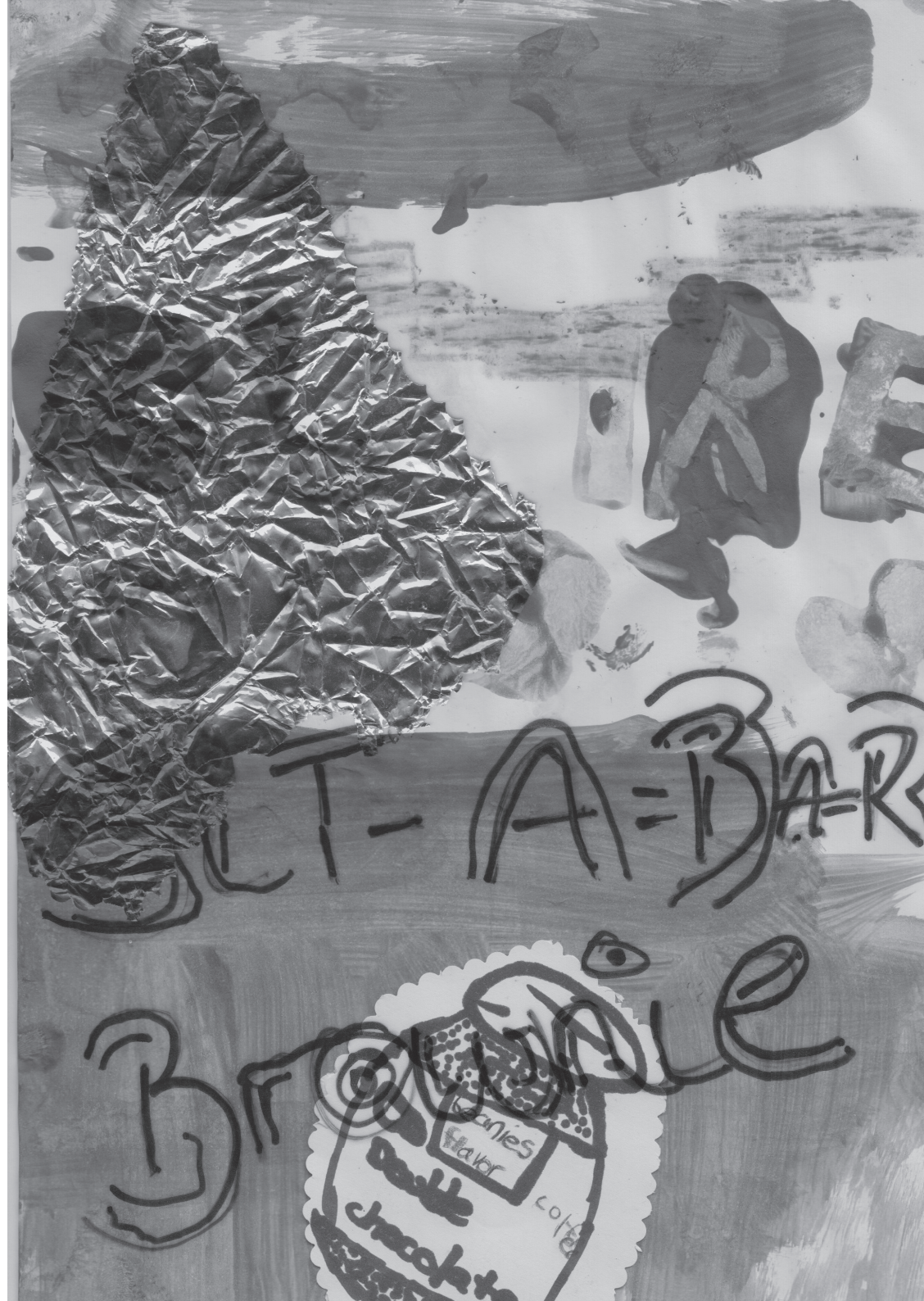
- 350g strong white bread flour
- 240ml lukewarm water
- 2 tsp dried active yeast
- 2 tsp sugar
- 1 tsp sea salt
- 1 tbsp oil

DIRECTIONS

1. In a small jug or cup, combine the yeast, sugar and 50ml of lukewarm water. Mix together and leave on the side for 5 minutes, until you see the mixture start to foam
2. In a bowl, combine the flour and salt and oil. Make a well in the middle of the bowl and pour the yeast mixture into the well. Using a spoon, mix in a slow and steady circular motion to combine with the flour until you have a consistency like porridge
3. Slowly add the rest of the water, mixing the flour into the well steadily until you have a rough dough
4. Empty your dough out on to a work surface, and using the palm of your hands, kneed the mixture gently, stretching out the dough and folding it back on itself. This will take 5-10 mins. You will know its ready if when tightened into a ball and prodded with your finger, the dough bounces back a little
5. Place back in your bowl and cover with cling film. Leave to prove in a warm place for an hour, or until doubled in size
6. After the dough is proved, divide into two balls and leave on a floured surface covered by a damp tea towel for 20 minutes. Now you are ready to make your own fresh pizza!
7. Roll out your dough, top it with your favourite toppings and place pizza on a floured tray. Bake in the oven at it's hottest temperature for 5-10 minutes, or until crust is golden brown and cooked through

NOTES

FROM THE KITCHEN OF BRIDGING BYKER



MAINS

KAYDEN & KEVIN JNR'S
PERFECT PIZZA DOUGH

TRUE OR FALSE

1. The world record for eating pizza is 40 slices in 10 minutes
2. 'Pizza' is Italian for 'triangle'
3. Harry Potter's original name was Harry Pizza after JK Rowling's favourite dinner
4. A third of all pizzas will be topped with Pepperoni
5. The first pizza wasn't created in Italy but Ancient Greece
6. It once rained pizza in Texas when a delivery truck was sucked into a tornado
7. Dominos sell 1.5 million pizzas every single day
8. In 2015, a mummified cat pizza was found beneath the pyramids of Egypt
9. In Mexico, it's good luck to eat a pizza on your first night in a new home to ward off evil spirits
10. Pizza Hut used to sell a perfume which smelled like freshly baked pizza dough

ANSWERS
1. True, 2. False, 3. False, 4. True, 5. True, 6. False, 7. True, 8. False, 9. False, 10. True.

MAINS

DOREEN'S PIRI-PIRI CHICKEN & CHIPS

SERVES: 4

PREP TIME: 4h

COOK TIME: 30m

INGREDIENTS

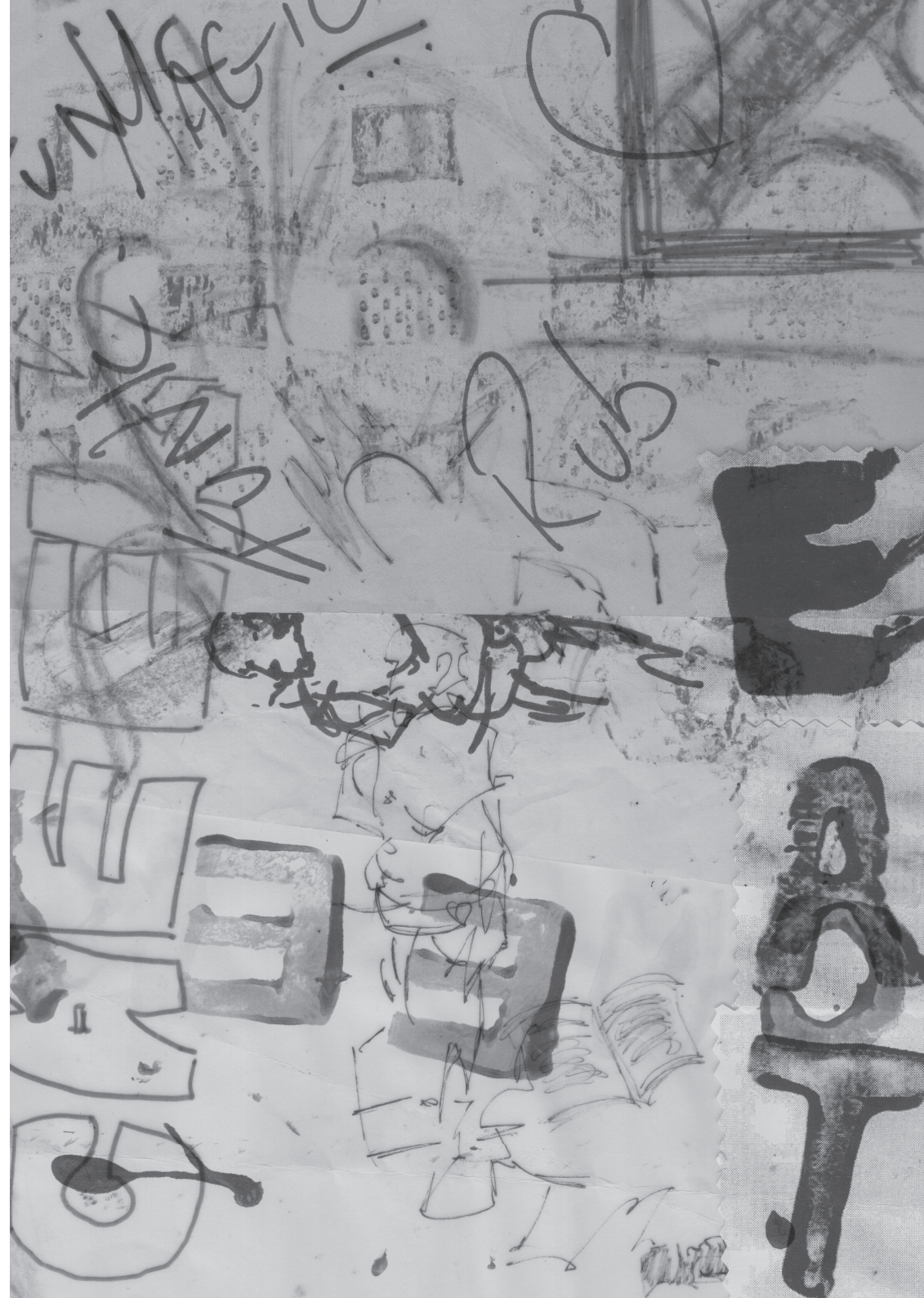
- 4 red chillies, deseeded and chopped
- 2 red bird's-eye chillies, stalks removed, sliced
- 4 garlic cloves
- 20g flatleaf parsley
- Juice of 2 lemons (65ml)
- 2 tbsp white wine vinegar
- 1 tsp smoked paprika
- 1 tsp oregano
- 1 tsp caster sugar
- 2 tsp flaked sea salt
- 6-8 chicken thighs or legs

DIRECTIONS

1. Mix all of the ingredients, apart from the chicken, using a blender or food processor. Add a small amount of oil so you have a saucy consistency
2. Spoon the marinade over your chicken and leave to marinade in the fridge for 4 hours, or overnight
3. Preheat the oven to 180°C/fan 160°C/gas 4. Cook the chicken and sauce in a tray for 25-30 mins, until browned and cooked through
4. Serve with slaw, home made wedges or corn on the cob

NOTES

FROM THE KITCHEN OF BRIDGING BYKER

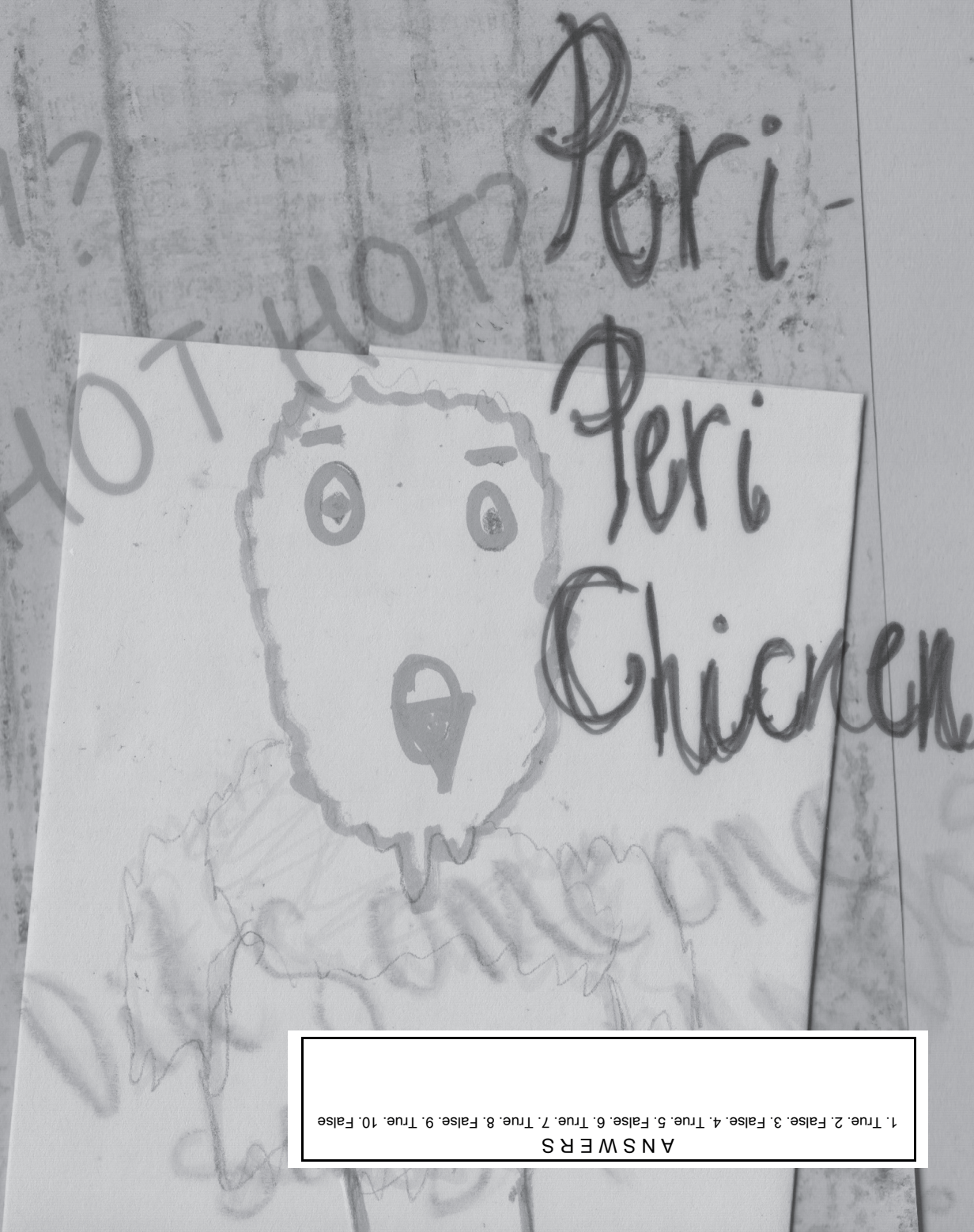


MAINS

DOREEN'S PIRI-PIRI CHICKEN & CHIPS

TRUE OR FALSE

1. 'Piri Piri' means 'Pepper Pepper' in Swahili
2. The biggest ever chicken was the size of a bungalow and laid eggs as big as basketballs
3. Harry Styles has two pet chickens called Thunder and Lightning
4. Chickens have brilliant memories and can recognise over 100 faces
5. Chickens have teeth but only smile when they lay an egg
6. There are more chickens in the world than humans
7. The earliest reference to chips is in 'A Tale of Two Cities' by Charles Dickens (1959)
8. In Madrid, a chicken called Yvonne whistled 'Happy Birthday' to her chick
9. In the North East, a chip pizza is called a 'London Pizza'
10. Crème Eggs are laid by a real chicken



ANSWERS
1. True, 2. False, 3. False, 4. True, 5. False, 6. True, 7. True, 8. False, 9. True, 10. False



MAINS

LEXI'S SPAGHETTI CARBONARA

SERVES: 4

PREP TIME: 15m

COOK TIME: 15m

INGREDIENTS

- 100g pancetta
- 50g pecorino cheese
- 50g parmesan
- 3 large eggs
- 350g spaghetti
- 2 plump garlic cloves, peeled and left whole
- 50g unsalted butter
- sea salt and freshly ground black

DIRECTIONS

1. Put a large saucepan of water on to boil
2. Finely chop the 100g pancetta, having first removed any rind. Finely grate 50g pecorino cheese and 50g parmesan and mix them together
3. Beat the 3 large eggs in a medium bowl and season with a little freshly grated black pepper. Set everything aside
4. Add 1 tsp salt to the boiling water, add 350g spaghetti and when the water comes back to the boil, cook at a constant simmer, covered, for 10 mins or until al dente (just cooked)
5. Squash 2 peeled plump garlic cloves with the blade of a knife, just to bruise it
6. While the spaghetti is cooking, fry the pancetta with the garlic. Drop 50g unsalted butter into a large frying pan or wok and, as soon as the butter has melted, tip in the pancetta and garlic
7. Leave to cook on a medium heat for about 5 min, stirring often, until the pancetta is golden and crisp. The garlic has now imparted its flavour, so take it out with a slotted spoon and discard
8. Keep the heat under the pancetta on low. When the pasta is ready, lift it from the water with a pasta fork or tongs and put it in the frying pan with the pancetta. Don't worry if a little water drops in the pan as well (you want this to happen) and don't throw the pasta water away yet
9. Mix most of the cheese in with the eggs, keeping a small handful back for sprinkling over later
10. Take the pan of spaghetti and pancetta off the heat. Now quickly pour in the eggs and cheese. Using the tongs, lift up the spaghetti so it mixes easily with the egg mixture, which thickens but doesn't scramble, and everything is coated

NOTES

FROM THE KITCHEN OF BRIDGING BYKER

MAINS

LEXI'S SPAGHETTI CARBONARA

TRUE OR FALSE

1. Contrary to popular belief, Carbonara actually contains no carbs
2. The recipe for Carbonara first appeared in written form in August 1954 in Elizabeth David's 'Italian Food' – an English language cookbook
3. Spaghetti Carbonara was the final meal of Julius Caesar, Alfred Einstein and the Duke of Edinburgh
4. National Carbonara Day is held on April 6th
5. Three star Michelin chef Mauro Uliassi makes Seafood Carbonara by replacing the cured pork with tinned tuna
6. The most popular superhero in Italy is Uomo Carbo or Carbonara Man who defeats his arch-enemies by firing sticky spaghetti from his wrists like Spiderman
7. Carbonara is Italian for 'Charcoal Burner' as the hearty meal was a particular hit with Italian charcoal workers
8. Whilst filming 'The Italian Job' in 1969, Michael Caine was asked to leave Rome's most prestigious restaurant for ordering a Carbonara Pizza
9. Bambino – a children's food festival – is held annually in Milan. Its most popular dish is a Carbonara in which the bacon is replaced with Peanut M&Ms
10. Carbonara was a happy accident in 1944 when the American Servicemen of World War 2 were looking for a tasty way to combine the powdered eggs, pasta and bacon of their military ration packs

ANSWERS
1. False, 2. True, 3. False, 4. True, 5. True, 6. False, 7. True, 8. True, 9. False, 10. True.

DESERTS

CLAIRE'S COOKIE DOUGH ICE CREAM

SERVES: 8

PREP TIME: 40m

COOK TIME: 4h

INGREDIENTS

For the ice cream:

- 284ml whipped cream
- 300ml full fat milk
- 115g golden caster sugar
- 1 vanilla pod
- 3 large egg yolks

For the cookie dough:

- 140g plain flour
- 100g butter, softened to room temperature
- 175g soft brown sugar
- 2 tsp vanilla extract
- 2 tbsp whole milk

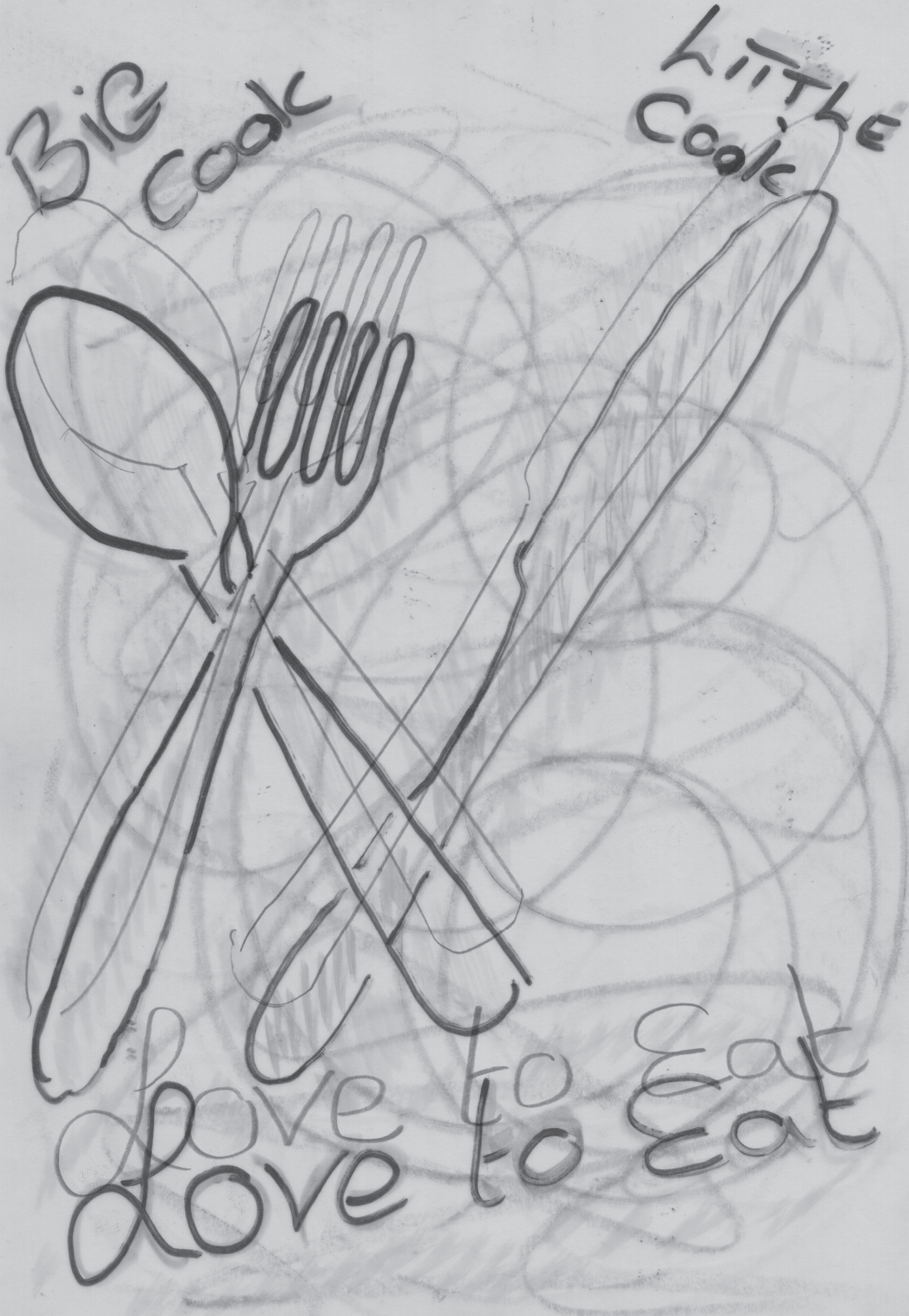
NOTES

DIRECTIONS

1. Preheat the oven to 180°C/fan 160°C/gas 4. Spread flour over a baking tray and heat in the oven for 5 mins
2. Beat the butter and sugar together. Add the vanilla, ½ tsp salt and the cooked flour, then mix until it looks like breadcrumbs. Keep mixing as you add the milk until it comes together to form a dough
3. Pour the milk into a medium pan, then tip in half the sugar. Slit the vanilla pod down its length with a small sharp knife and scoop out as many of the tiny black seeds as you can into the cream mixture. Cut the pod into three and drop it into the pan
4. Heat the milk over a low heat, stirring continuously, until it almost boils. Take off the heat and set aside for 30 mins so the vanilla can infuse
5. Put the egg yolks into a bowl with the rest of the sugar and beat with an electric hand beater for about 2 mins until the mixture has thickened, is paler in colour and falls in thick ribbons when you lift the beaters. Beat into the milk mixture and let it cool
6. Fold in the whipped cream and cookie dough mix. Put in the freezer for 4 hrs, making sure you give it a good mix at least once every hour, until nearly frozen

FROM THE KITCHEN OF BRIDGING BYKER





DESSERTS

BYKER CHOCOLATE BROWNIES

SERVES: 16

PREP TIME: 25m

COOK TIME: 35m

INGREDIENTS

- 185g unsalted butter
- 185g dark chocolate
- 85g plain flour
- 40g cocoa powder
- 50g white chocolate
- 50g milk chocolate
- 3 large eggs
- 275g caster sugar

DIRECTIONS

1. Cut 185g unsalted butter into small cubes and tip into a medium bowl with 185g dark chocolate. Cover loosely with cling film and microwave on high for 2 mins
2. Leave the melted mixture to cool to room temperature and turn the oven on to 180°C/fan 160°C/gas 4
3. Line a 20cm square tin with baking paper. Sieve 85g plain flour and 40g cocoa powder into a bowl. Chop 50g white chocolate and 50g milk chocolate into chunks
4. Break 3 large eggs into a large bowl and add 275g caster sugar. Whisk together with an electric mixer until they look thick and creamy like a milkshake
5. Pour the cooled chocolate mixture over the eggy milkshake and fold together with a spatula. The idea is to combine the two without knocking any air out
6. Resift the flour and cocoa powder mix into the bowl of eggy chocolate and fold it in. The mixture will look dry and dusty at first but soon turns gungy and fudgy
7. Finally, stir in the white and milk chocolate chunks
8. Pour the mixture into the lined tin, easing it into the corners with your spatula
9. Place it on the middle shelf of your preheated oven and set a timer for 25 mins. When the buzzer goes, open the oven and give the tin a gentle shake. If the brownie wobbles in the middle, it's not quite done so slide it back in for another 5 mins
10. Leave it to cool completely in the tin before tucking in. The brownies will keep in an airtight container for 2 weeks and in the freezer for up to 1 month

NOTES

FROM THE KITCHEN OF BRIDGING BYKER

DESSERTS

KIRSTY'S SCHOOL SPRINKLES CAKE

SERVES: 16

PREP TIME: 25m

COOK TIME: 45m

INGREDIENTS

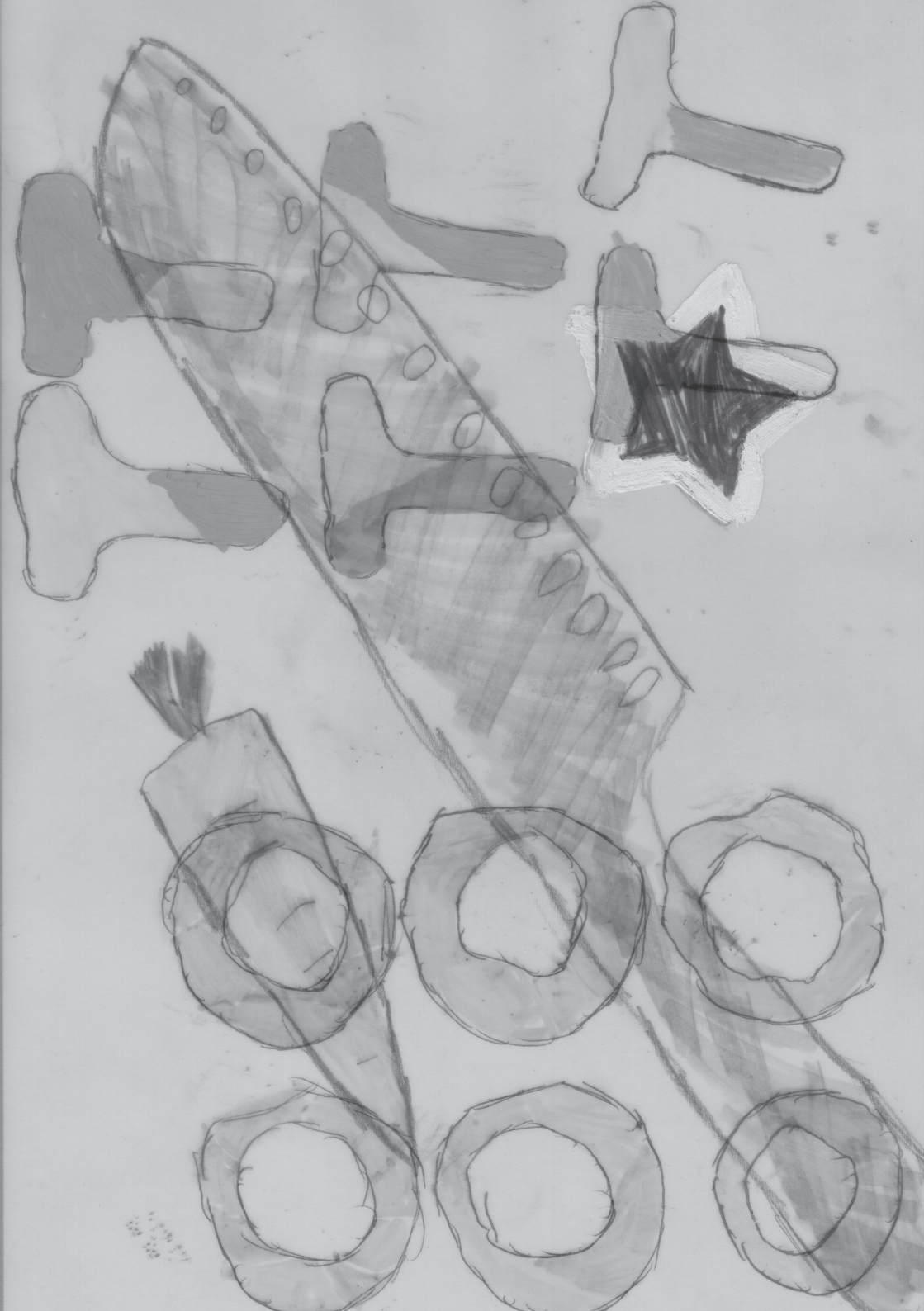
- 200g unsalted butter, softened, plus extra for tin
- 200g caster sugar
- 4 large eggs
- 200g self-raising flour
- 50ml milk
- 2 tsp vanilla extract
- 200g Icing sugar
- Coloured sprinkles
- Hot custard, to serve (optional)

DIRECTIONS

1. Heat the oven to 180°C/fan 160°C/gas 4. Butter a 20cm x 30cm cake tin and line with baking parchment. Put the butter and sugar in a large bowl and beat with an electric whisk for a few minutes until pale and fluffy. Add the eggs, flour, milk and vanilla and beat again until you have a smooth batter.
2. Scrape the batter into the prepared tin, spread right to the corners and smooth the surface. Bake for 40-45 mins or until a skewer inserted into the centre comes out clean, checking at 5 min intervals is it isn't ready after 45 mins.
3. Mix the icing sugar with enough water to make a thick icing. Spread the icing over the cooled cake, then top with lots of sprinkles - the surface should be almost completely covered. Leave for at least 1 hr to set. Cut into squares and serve with hot custard, if you like.

NOTES

FROM THE KITCHEN OF BRIDGING BYKER





DESERTS

CHEEKY STRAWBERRY CHEESECAKE

SERVES: 12

PREP TIME: 30m

CHILL TIME: 1h

INGREDIENTS

- 250g digestive biscuits
- 100g butter, melted
- 600g full fat soft cheese
- 100g icing sugar
- 300g Greek yoghurt

- 400g strawberries, halved
- 25g icing sugar

DIRECTIONS

1. To make the base, butter and line a 23cm loose-bottomed tin with baking paper. Put the digestive biscuits in a plastic food bag and crush to crumbs using a rolling pin
2. Transfer the crumbs to a bowl, then pour over the melted butter. Mix thoroughly until the crumbs are completely coated. Tip into the prepared tin and press firmly down into the base to create an even layer. Chill in the fridge for 1 hr to set firmly
3. Whisk together the soft cheese, Greek yoghurt and icing sugar. You're looking for it to be thick enough to hold its shape when you tip a spoon of it upside down
4. Spoon the topping mix onto the biscuit base, starting from the edges and working inwards, making sure that there are no air bubbles. Smooth the top of the cheesecake down with the back of a desert spoon or spatula
5. Bring the cheesecake to room temperature about 30 mins before serving. To remove it from the tin, place the base on top of a can, then gradually pull the sides of the tin down. Slip the cake onto a serving plate, removing the lining paper and base
6. Purée half the strawberries in a blender or food processor with the icing sugar and 1 tsp water, then sieve. Pile the remaining strawberries onto the cake, and pour the purée over the top

NOTES

FROM THE KITCHEN OF BRIDGING BYKER

DESERTS

JAY & SOPHIE'S TOFFEE
APPLE CRUMBLE

SERVES: 6

PREP TIME: 30m

COOK TIME: 30m

INGREDIENTS

For the toffee apples

- 100ml water
- 225g granulated sugar
- 30ml golden syrup
- 30g unsalted butter
- 450g cooking apples
- 450g eating apples

For the crumble

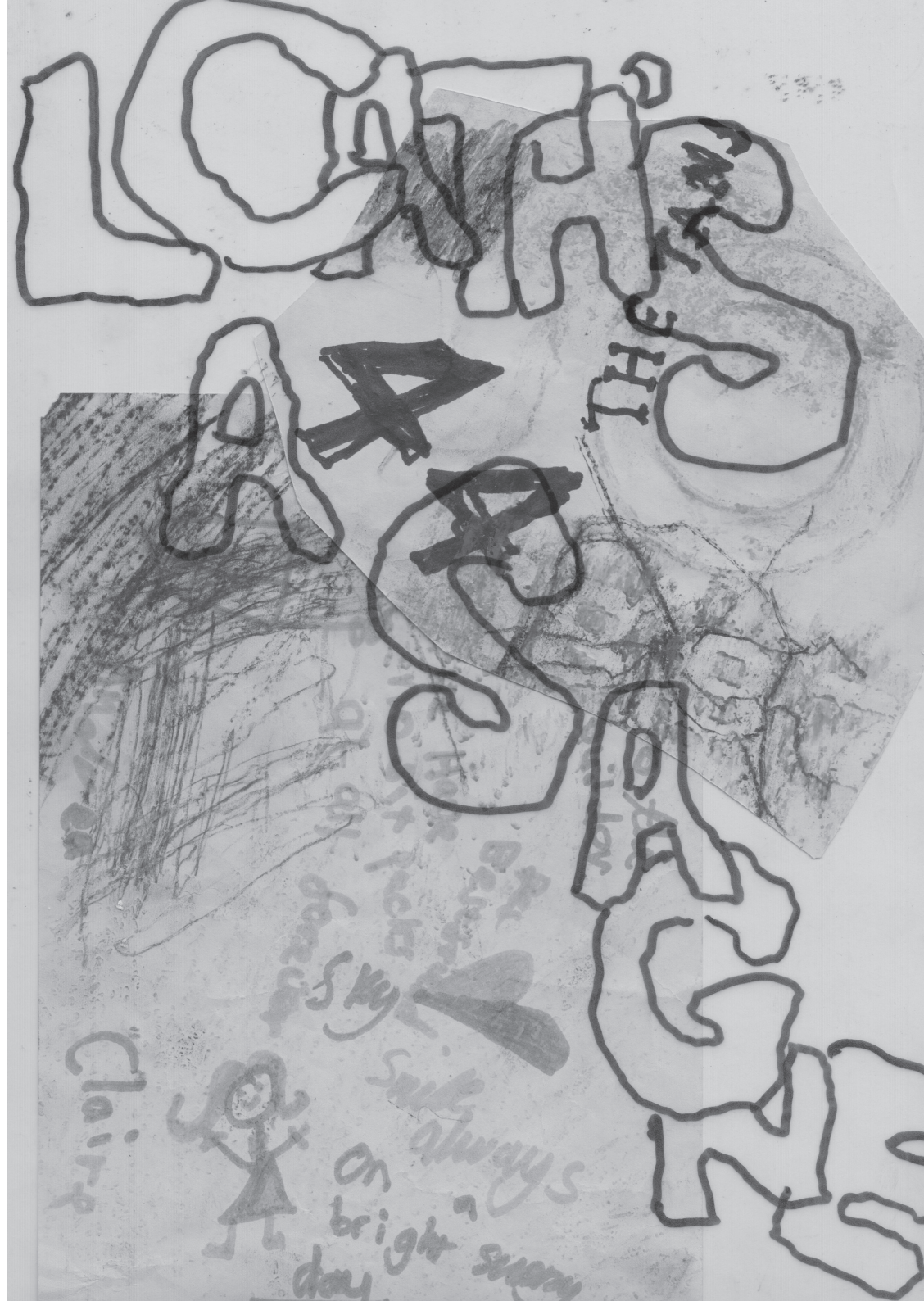
- 150g plain flour
- 100g unsalted butter
- 100g demerara sugar

DIRECTIONS

1. Preheat the oven to 180°C/fan 160°C/gas 4
2. For the toffee apples, place the water and sugar into a saucepan and slowly bring to the boil. Reduce the heat once the sugar has melted, add the syrup and butter and bring to the boil, stirring constantly
3. Turn down the heat. Add the apples peeled, cored and sliced into wedges and cook, stirring gently, until just soft. Place into an ovenproof dish
4. For the crumble, rub the flour, butter and sugar together into a bowl with your fingertips until the mixture resembles breadcrumbs. Spoon the crumble evenly over the toffee apple mixture and bake for 15 mins until golden brown

NOTES

FROM THE KITCHEN OF BRIDGING BYKER



DESSERTS

ARCHIE'S ETON MESS

SERVES: 4

PREP TIME: 20m

COOK TIME: 1h 15m

INGREDIENTS

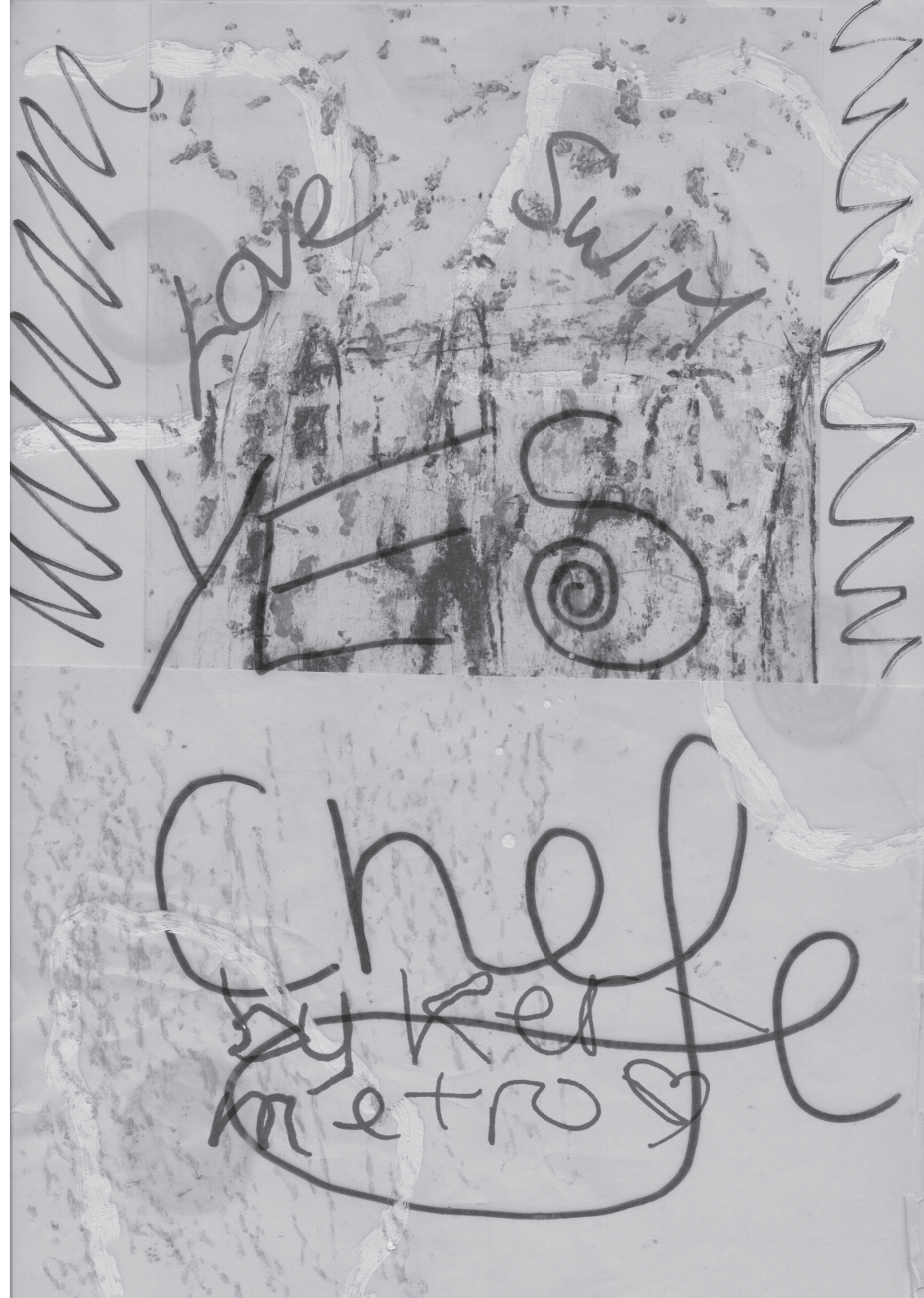
- 2 large egg whites
- 120g caster sugar
- 500g strawberries, hulled and roughly chopped
- 450ml double cream
- 1 tbsp icing sugar
- Strawberry sauce

DIRECTIONS

1. Heat the oven to 120°C/fan 100°C/gas 1 and line a large baking tray with parchment paper. Whisk the egg whites in a clean bowl using an electric whisk or tabletop mixer until they reach stiff peaks. Add the sugar in 3 lots, re-whisking to stiff peaks each time. Spoon dollops of the mixture onto the baking parchment, cook on the bottom shelf of the oven for 1hr - 1hr 15 mins until the meringues are completely hard and peel off the paper easily. Leave to cool
2. Chop up the strawberries into quarters. In a large bowl whisk the cream with the icing sugar until it just holds its shape. Roughly crush ¾ of the meringues and tip them in with the chopped strawberries and stir, then swirl through the strawberry sauce. Dollop into bowls then crush the remaining meringues, sprinkling the pieces over the top

NOTES

FROM THE KITCHEN OF BRIDGING BYKER



DESERTS

COOPER'S CHOCOLATE CHIP COOKIES

SERVES: 12

PREP TIME: 20m

COOK TIME: 10-15m

INGREDIENTS

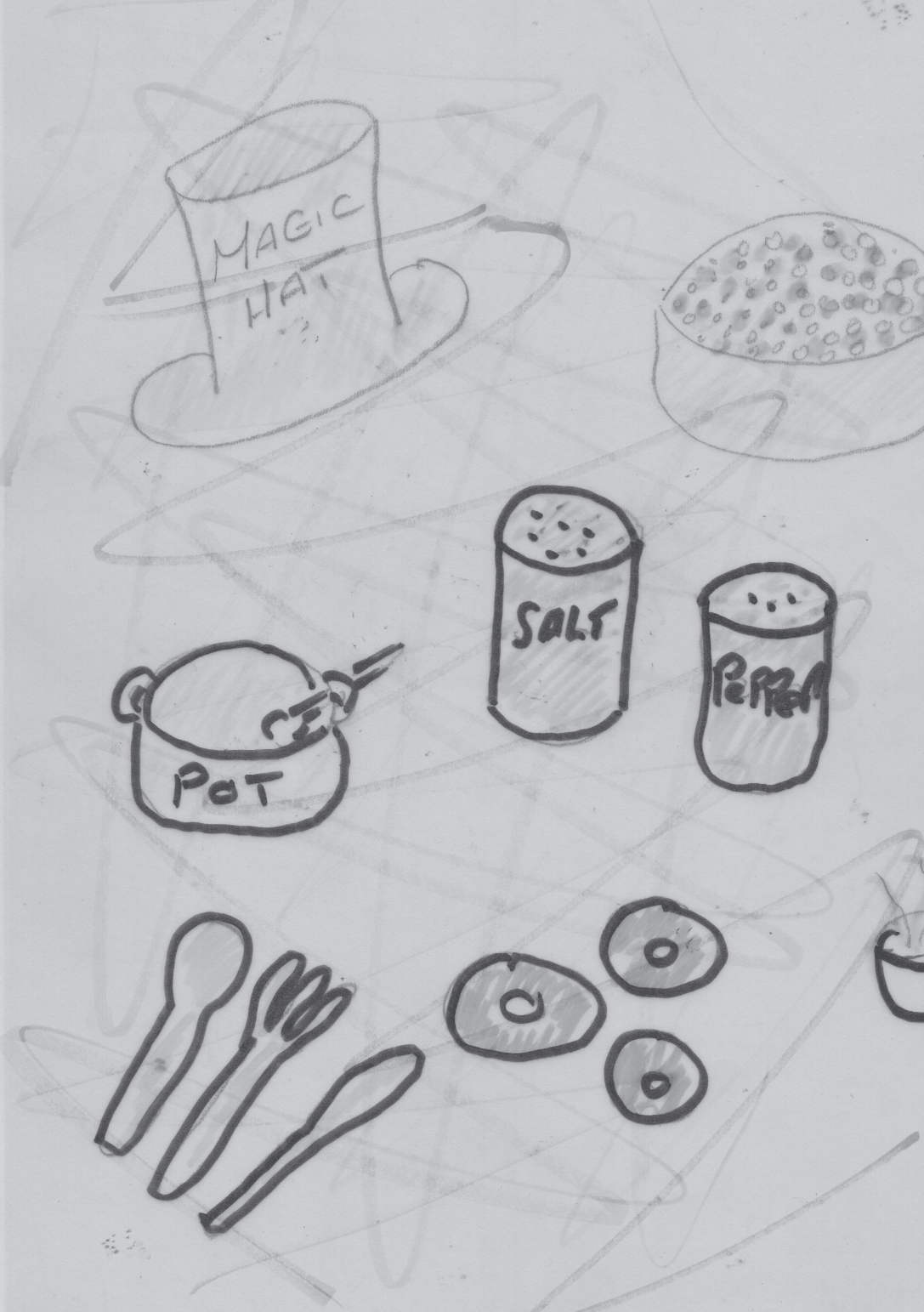
DIRECTIONS

- 75g margarine
- 75g brown sugar
- 150g self-raising flour
- 50g white chocolate
- 50g milk chocolate
- 1 egg
- Pinch of salt
- A few drops of vanilla essence

1. Mix together the margarine and sugar in a large bowl
2. Beat the egg into the bowl and add the vanilla essence
3. Stir in the self-raising flour, salt and chopped chocolate to form a cookie dough
4. In rows place small teaspoons of the cookie dough onto a greaseproof paper tray
5. Bake for 10-15 mins at 180°C/fan 160°C/gas 4

NOTES

FROM THE KITCHEN OF BRIDGING BYKER

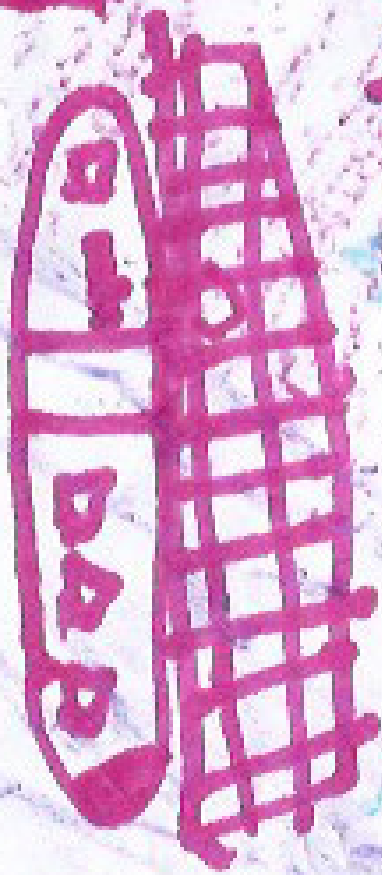


The Bridging Byker Team are:

Alexa
Amelia
Andrea
Anne
Archie
Bart
Bibian
Brandin
Cath
Cheree
Claire
Clara
Cooper
Doreen
Feliz
Jade
Jay
Jessica
Katie
Kayden



Kevin Jnr.
Kirsty
Lee
Lexi
Lorin
Louie
Marieco
Maryange
Miche
Michelle
Muzan
Peter
Sam
Shelley
Sophie
Tilly
Wayne



Andrea
and
Clarie



With Thanks To:
Jess
Sammie
Steve
Newcastle City Council