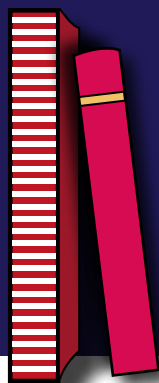
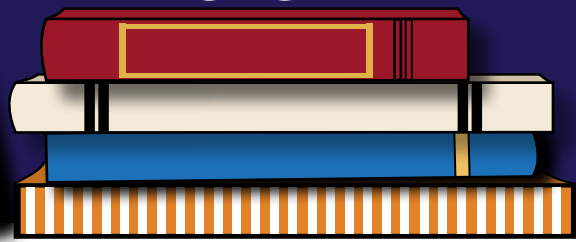


# WORLD BOOK



# DAY



## INGREDIENTS:

- Everyday Favourites caramel apple crumble pie 160g: x1
- Yarde Farm premium dairy clotted cream vanilla ice cream: x1 scoop
- Carnation dulce de leche: 20g
- Salted caramel pieces: 10g
- Tate & Lyle icing sugar: dusting of
- Sprig of fresh mint
- Fresh strawberries
- Serve on simply whites rectangular plate

## METHOD:

1. Remove the pie from the foil by pushing up from the base.
2. Place in a suitable dish and cook from frozen in the oven at 160°C for 35 mins.
3. Spread the dulce de leche sauce across the plate and place the pie on the other side of the drizzle.
4. Top the pie with a quenelle of clotted cream ice cream.
5. Finish with sliced fresh strawberries, a sprig of mint, dusting of icing sugar and a scattering of salted caramel pieces.

## LIFE OF (APPLE) PIE



## DID YOU KNOW?

World book day is a worldwide celebration of books and reading, and is celebrated in over 100 countries all over the world!

# WORLD BOOK



# DAY



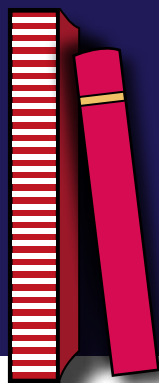
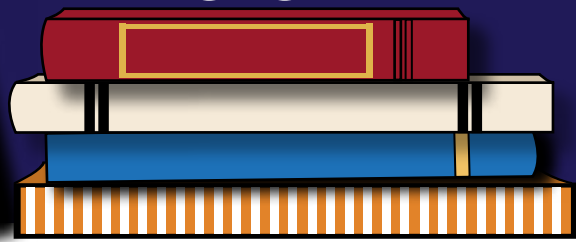
## LIFE OF (APPLE) PIE



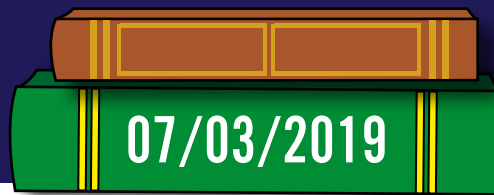
### DID YOU KNOW?

World book day is a worldwide celebration of books and reading, and is celebrated in over 100 countries all over the world!

# WORLD BOOK



# DAY



## INGREDIENTS:

- Everyday Favourites unsalted butter: 10g
- Large leek, trimmed and thinly sliced: 1
- Chicken or vegetable stock: 750ml
- Everyday Favourites choice peas: 600g
- Sugar: a pinch
- Salt & freshly ground black pepper: to season

## METHOD:

1. Melt the butter in a large saucepan. Add the leek, cover and cook over a low heat for 5 minutes. Add 3 tbsp of water and cook gently for 10 more minutes.
2. Pour the stock over the leeks, stir, and then cover and continue to cook gently for 10 minutes.
3. Put aside a few peas for garnish, then tip the rest into the pan. Add the sugar and heat for 5 minutes, without boiling; allow cooling slightly, and then tipping into a blender or food processor and purée until smooth. Season to taste. Return to the pan and reheat gently.
4. Garnish each serving with a swirl of cream and a few of the reserved peas.
5. Serving suggestion, add ham.

## WAR AND PEA SOUP



## DID YOU KNOW?

World book day is a worldwide celebration of books and reading, and is celebrated in over 100 countries all over the world!



# WORLD BOOK



# DAY



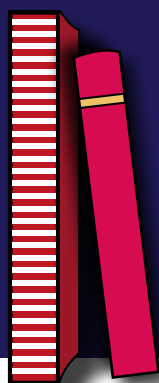
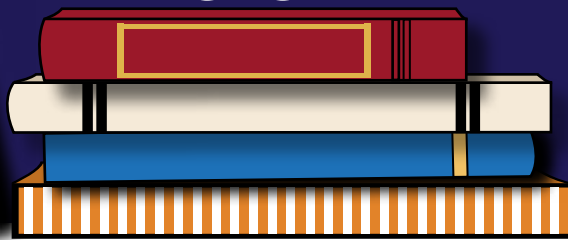
## WAR AND PEA SOUP



### DID YOU KNOW?

World book day is a worldwide celebration of books and reading, and is celebrated in over 100 countries all over the world!

# WORLD BOOK



# DAY



## INGREDIENTS:

- Everyday Favourites coated medium cut fries, (skin on 11mm): 1.5kg
- Everyday Favourites extended life vegetable oil - BiB
- Premium Selection pulled beef chilli: 1.5kg
- Long Clawson smokey barbecue Monterey Jack cheese slices: 20 slices
- Mild buffalo sauce: 200ml
- Everyday Favourites pickled sliced gherkins: 100g

## METHOD:

1. Heat the vegetable oil in a fryer to 180°C
2. Fry the chips until golden and cooked.
3. Heat the chilli and keep warm.
4. Place the fries a plate and top with the pulled chilli beef.
5. Place 2 cheese slices over the top and grill until the cheese has melted.
6. Drizzle with buffalo sauce and top with sliced pickles.

## THE LORD OF THE FRIES



## DID YOU KNOW?

World book day is a worldwide celebration of books and reading, and is celebrated in over 100 countries all over the world!

# WORLD BOOK



# DAY



## THE LORD OF THE FRIES



### DID YOU KNOW?

World book day is a worldwide celebration of books and reading, and is celebrated in over 100 countries all over the world!



# WORLD BOOK



# DAY



## **DID YOU KNOW?**

World book day is a worldwide celebration of books and reading, and is celebrated in over 100 countries all over the world!