



TASTE THE WORLD RECIPES

FOR KIDS!



Simple Egg Pasta

The Little Cookie

YOU WILL NEED

1 egg
100g Tip 'oo' flour

WHAT TO DO

1. Place flour on a board or in a bowl.
2. Make a well in the centre and crack eggs into it. Beat the eggs with a fork until smooth.
3. Using the tips of your fingers, mix the eggs with the flour until everything is combined. Knead the pieces of dough together until you have one, smooth lump
4. Now comes the tricky part! You need to knead and work the dough with your hands until it is smooth and silky instead of rough and lumpy. This will take a few minutes and lots of stretching and rolling
5. Then wrap it in glad wrap and leave it in the fridge for half an hour or so. Now you're ready to roll the pasta. Follow the instructions on the machine. Have fun!



Roasted Red Sauce

YOU WILL NEED

6 tomatoes
4 basil leaves
garlic to taste
1/2 onion finely diced

WHAT TO DO

1. Gently score each tomato with a sharp knife. Remember to ask an adult to help you.
2. Place the tomatoes in a microwave for approximately 4 minutes. Once the tomatoes have cooled down gently peel the skin away and scoop out any seeds.
3. Put the tomatoes into the tomato machine and gently turn the handle. You will see your delicious healthy sauce falling into your bowl.
4. Gently fry finely diced onion and garlic in a fry pan before adding your tomato sauce.
5. Before you remove the sauce from the heat gently tear delicious fresh basil and stir into your sauce.
6. Season with salt and pepper.

