



Cofinanciado por el
programa Erasmus+
de la Unión Europea

ST PATRICK'S COOKING CONTEST 2019

El pasado 18 de marzo celebramos la festividad de San Patricio con un concurso de repostería. Este es el segundo año que realizamos esta actividad.

Tuvimos mucha variedad de postres: lollipops, muffins, cookies, cakes, biscuits... y se presentaron alumnos de 1º, 2º y 3º de ESO.

Había cuatro categorías de premios:

1. Presentation/Decoration
2. Originality
3. Healthiest Dessert
4. Tastiest Dessert

Los ganadores fueron los siguientes alumnos:

5. Presentation/Decoration: Jennifer Jiménez 1ºB, Patricia Ares 1ºC, Deyanira Muñiz 1ºC, Elsa Alves 1ºC y Yanira Teiga 1ºC por sus "St Patrick's Muffins"
6. Originality: Saray Martínez 1ºA y Sara Martínez 1ºB por sus "St Patrick's Lollipops"
7. Healthiest Dessert: Alaia Franco 2ºA y Alan Franco 3ºA por sus "St Patrick's Green Muffins"
8. Tastiest Dessert: Elena Sánchez 2ºB y Laura González 2ºA por su "St Patrick's Butter Cookies"

ST PATRICK'S RECIPES 2019

ST PATRICK'S LOLLIPOPS by Saray Martínez Páramo

1ºA y Sara Martínez López 1ºB

To make the dessert we need a sponge, a cake, fondant, white and black chocolate and sticks.

Biscuit preparation "Ingredients":

- flour
- eggs
- sugar
- yeast
- oil
- a pinch of sugar

Preparation of the lollipops

1. Undo the cake
2. Add condensed milk and make balls
3. Cover the balls with the chocolate
4. Let them cool
5. Decorate the balls with shamrocks made of fondant.
6. Introduce the sticks into the balls
7. Poke them into the sponge



**ST PATRICK'S MUFFINS by Jennifer Jiménez 1ºB,
Patricia Ares 1ºC, Deyanira Muñiz 1ºC, Elsa Alves 1ºC y
Yanira Teiga 1ºC**

Ingredients:

- 6 eggs
- 400 gr of flour
- 300 gr of sugar
- 100 ml of milk
- 200 ml of olive oil
- 1 sachet of yeast
- moulds

Preparation:

1. Put the eggs into a bowl.
2. Add the flour, sugar, milk, olive oil and finally the yeast.
3. Mix everything and put it in moulds.
4. Bake them in the oven.

Decoration:

1. Melt the white chocolate and mix it with green dye
2. Put chocolate nuggets on top.
3. Decorate the cupcakes with umbrellas and jelly beans



ST PATRICK'S BISCUIT by Jennifer Jiménez 1ºB,
Patricia Ares 1ºC, Deyanira Muñiz 1ºC, Elsa Alves 1ºC y
Yanira Teiga 1ºC

Ingredients:

- 6 eggs
- 5 glasses of flour
- 4 sugar cups
- 2 lemon yogurts
- 2 glasses of sunflower oil
- 1 sachet of yeast
- crushed cookies

Preparation:

1. Beat everything with a whisk
2. Add green dye
3. Put it in a mould and bake it in the oven

Decoration

1. Decorate with crushed cookies



ST PATRICK'S GREEN MUFFINS

by Alaia Franco 2ºA and Alan Franco 3ºA

Ingredients:

- 4 eggs
- 250 gr of flour
- 150 gr of sugar
- 14 gr of baking powder
- 60 ml of milk
- a pinch of salt
- 100 ml of sunflower oil
- the skin of a grated lemon
- 100 gr of butter

Preparation:

1. Melt the butter and let it temper.
2. Beat the eggs with the sugar. add the lemon, the warm butter, the oil and the milk. Whisk again until all the ingredients are mixed.
3. Incorporate the flour, the baking powder and the salt.

4. Let the dough rest in the fridge for 1 hour.
5. Fill the moulds.
6. Preheat the oven up to 220 degrees. Bake the muffins in the oven at 200 degrees for 10 minutes.
7. Now you have your muffins.



ST PATRICK'S COOKIES

by Alaia Franco 2ºA and Alan Franco 3ºA

Ingredients:

- 2 eggs
- 250 gr of flour
- 250 gr of brown sugar
- 125 gr of butter
- 1 sachet of yeast
- a pinch of salt
- 1 teaspoon of vanilla flavour

Preparation:

1. Mix the melted butter with the sugar.
2. Add the eggs and the vanilla flavour, and mix.
3. Sift the flour with the yeast and a pinch of salt. Add the rest of the ingredients and mix well.

4. Put baking paper on a tray and drop small piles of dough with the help of two spoons.
5. Bake them in the oven at 180 degrees for 12-15 minutes.



ST PATRICK'S BUTTER COOKIES

by Laura González 2ºA y Elena Sánchez 2ºB

Ingredients:

- 250 gr of butter
- 1 egg
- 125 gr of sugar
- 1 tablespoon of vanilla extract
- 365 gr of flour
- Decoration: lemon juice, whisked egg whites and food colouring

Preparation:

1. Put the butter, the egg, the sugar, the vanilla extract and the flour into a bowl and mix it.

2. Drop small amounts of dough on a tray and bake them in the oven at 180 degrees for 9 minutes.

Decoration:

1. Decorate the cookies with a mixture of sugar, lemon juice, whisked egg whites and food colouring.



ST PATRICK'S THREE-CHOCOLATE CAKE

by Noemí Mata 2ºB

Ingredients:

- 150 gr of dark chocolate
- 150 gr of chocolate with milk
- 150 gr of white chocolate
- 40 cookies
- butter
- 3 sachets of curd
- 750 gr of whipped cream
- 750 ml of whole milk
- 150 gr of sugar

Preparation:

1. Crush the cookies.
2. Heat the butter and mix it with the cookies.
3. Put the cookies in the bottom of a mould
4. In a saucepan, heat the dark chocolate, 250 ml of cream, 250 ml of milk, 50 gr of sugar and a sachet of curd. Stir all the time. Do not allow it to boil. When everything is mixed and melted, pour the mixture on to the cookies.
5. Do the same with the other two types of chocolate. Remember to put half the sugar in the white chocolate mixture.

Decoration:

1. Decorate with sugar flowers

