

**Carranballac College
P&F are publishing our
very own COOKBOOK!**

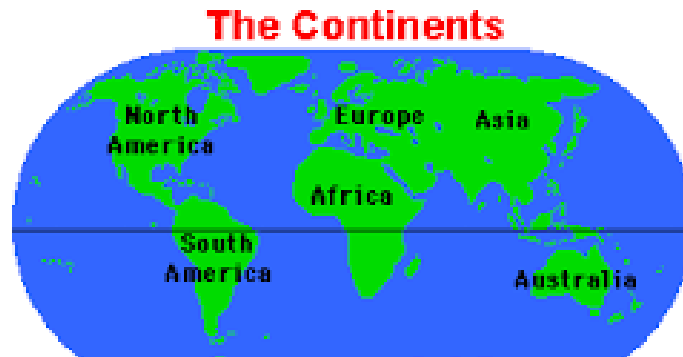
As part of celebrating our diversity at the college, the P&F is delighted to announce that we are professionally publishing our very own stylish multicultural cookbook.

We chose this project because it can involve all our children and their families, we will produce a very special cookbook full of your most loved family favourites (from quick & easy weeknight dinners to special birthday desserts), and because it will make a truly beautiful and personalised gift for your family and friends.

It is SO simple to submit your recipes!

Go to the www.publishedauthors.com.au/recipes/ website and submit your recipes using their **really quick and easy** online template.

- a. We encourage you to submit more than one recipe. Make sure to include why the recipe maybe special to your family and any hints which maybe need to achieve the perfect result.
- b. When entering your recipe, choose the continent/region which matches where your recipe comes from e.g. Africa, Europe, etc.



- c. Don't have access to the internet? Just give us your recipe & we'll find a volunteer to enter it for you.

Step 2 of 3: Type in your recipe

You're submitting your recipe for the *Carranballac College*.

Use the template below to enter your own favourite family recipe. If your recipe is based on a recipe from another source, just let us know in the Description box (ie This recipe is based on a recipe included in my favourite Jamie Oliver cookbook XYZ).

ONCE YOU TYPE IN YOUR RECIPE, CLICK THE 'NEXT' BUTTON AT THE BOTTOM OF THIS PAGE.

Submitted by* E.g. Sally Smith - Grade 3; Thompson family etc.

Your email (not published)

Your phone No. (not published)

Recipe title* Try to make it interesting!

Description*

What makes this recipe so special?

Briefly describe why you really like this recipe or why it's so special to you or your family.

This is where you get to personalise your recipe and it's the section most people love to read!

Category

Amount made or people served*

E.g. Serves 5 people OR Makes 12 muffins.

For consistency, please start this section with either the word "Serves ..." or "Makes ..."

Ingredients*

Enter each ingredient on a new line, e.g.

4 egg whites
1 cup milk
handful of snowpeas

Use these measurement units:

tsp, tbsp, g, kg, ml, l, cup

Method*

Try to group related steps in the process. E.g.,

Heat oven to 180°C. Place pumpkin on baking tray.

Heat extra oil and butter in large saucepan. Then saute leak, potato and carrot.

Please don't number each step.

Using an oven? Then copy and paste this symbol into your text °C

Hints

Anything extra, some tricks or tips perhaps?

E.g. Serve with crusty bread



If you have a high quality photo of your completed recipe, or one of your family either cooking or eating it please feel free to send it as a jpeg file to pf.president@carranballac.vic.edu.au



We will distribute order forms in Term 3 so you can pre-order your copies of this very special cookbook.