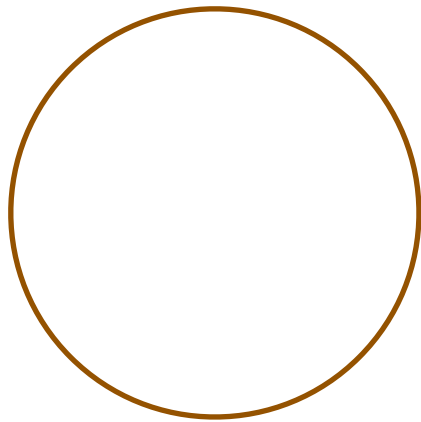


Name: _____ Date: _____



Oatcakes are a perfect base for a variety of toppings. With the ingredients provided, design, make, taste and evaluate three savoury oatcake toppings! Draw and label the ingredients for each topping.



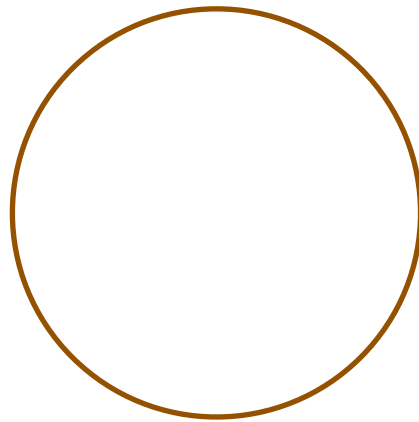
Score the following aspects of the topping out of 5:

Appearance:

/5

Taste:

/5



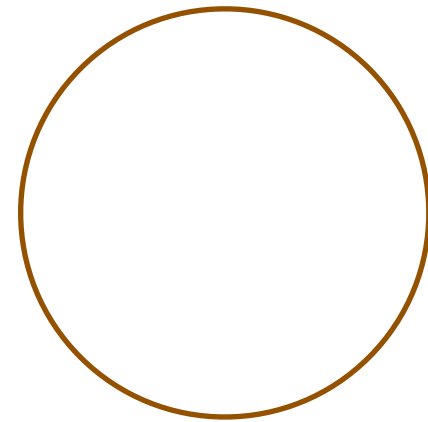
Score the following aspects of the topping out of 5:

Appearance:

/5

Taste:

/5



Score the following aspects of the topping out of 5:

Appearance:

/5

Taste:

/5

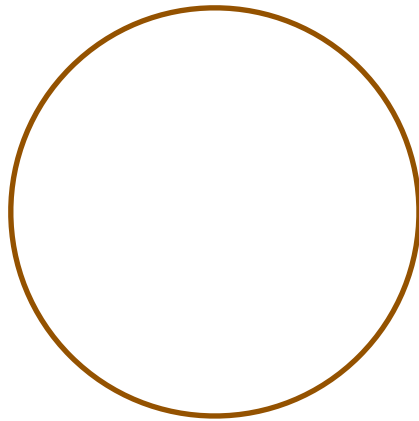
Which of your savoury oatcake toppings do you like best, and why?



Name: _____ Date: _____



Now, with the ingredients provided, design, make, taste and evaluate three sweet oatcake toppings!
Draw and label the ingredients for each topping.



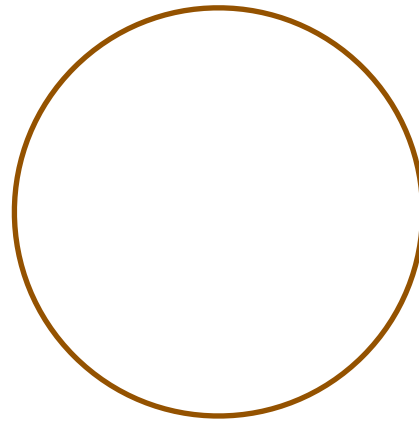
Score the following aspects of the
topping out of 5:

Appearance:

/5

Taste:

/5



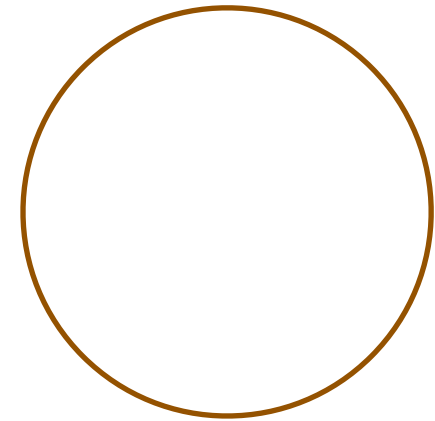
Score the following aspects of the
topping out of 5:

Appearance:

/5

Taste:

/5



Score the following aspects of the
topping out of 5:

Appearance:

/5

Taste:

/5



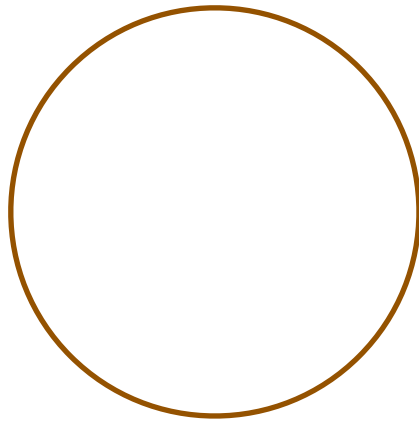
Which of your sweet oatcake toppings do you like best, and why?



Name: _____ Date: _____

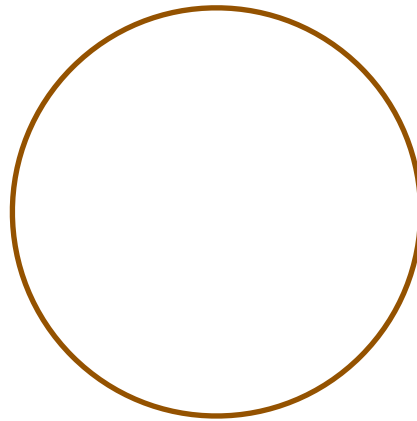


Oatcakes are a perfect base for a variety of toppings. With the ingredients provided, design, make, taste and evaluate three savoury oatcake toppings! Draw and label the ingredients for each topping.



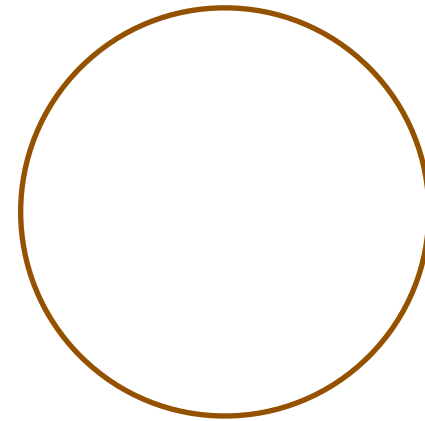
Describe the appearance:

Describe the taste:



Describe the appearance:

Describe the taste:



Describe the appearance:

Describe the taste:



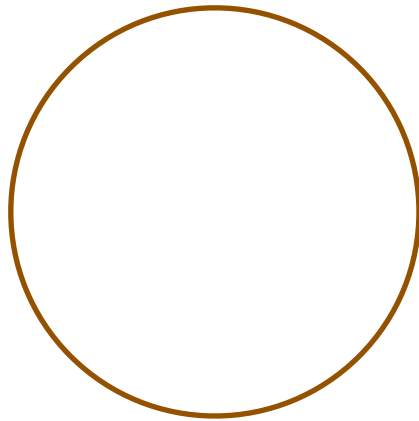
Choose the savoury topping you liked the least – what could you change or add to improve it?



Name: _____ Date: _____

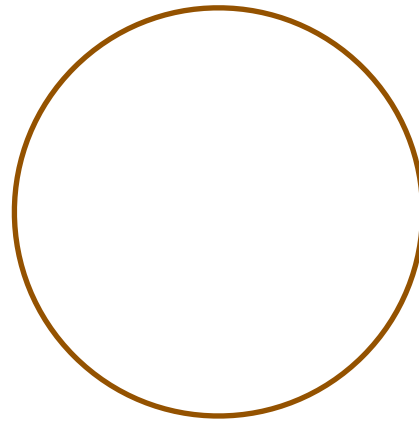


Now, with the ingredients provided, design, make, taste and evaluate three sweet oatcake toppings!
Draw and label the ingredients for each topping.



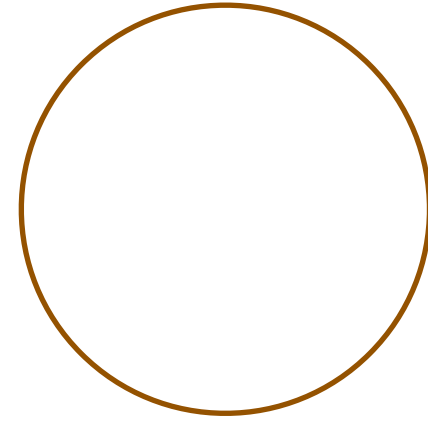
Describe the appearance:

Describe the taste:



Describe the appearance:

Describe the taste:



Describe the appearance:

Describe the taste:



Choose the sweet topping you liked the least – what could you change or add to improve it?

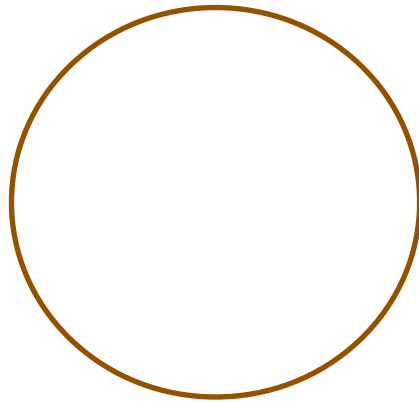


Name: _____ Date: _____



Choose three Request Cards for savoury toppings. With the ingredients provided, design, make, taste and evaluate your choices for each request. Draw and label the ingredients for each topping.

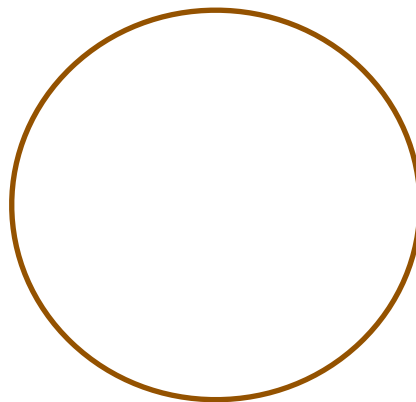
Design Request for: _____



Describe the appearance:

Describe the taste:

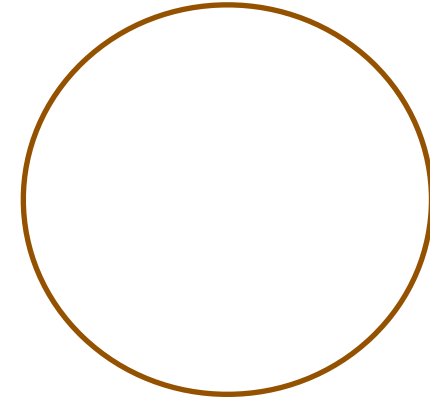
Design Request for: _____



Describe the appearance:

Describe the taste:

Design Request for: _____



Describe the appearance:

Describe the taste:



Choose the savoury topping that you personally liked the least – what would you change or add to improve it so that it suits your tastes?

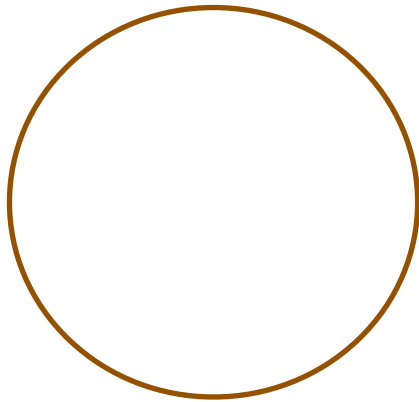


Name: _____ Date: _____



Choose three Request Cards for sweet toppings. With the ingredients provided, design, make, taste and evaluate your choices for each request. Draw and label the ingredients for each topping.

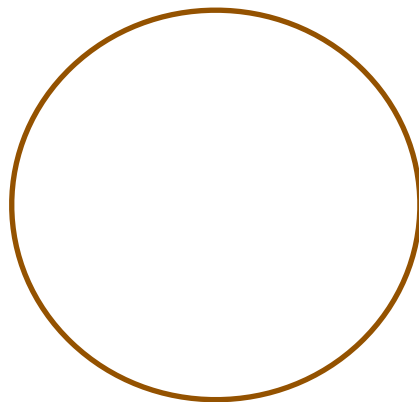
Design Request for: _____



Describe the appearance:

Describe the taste:

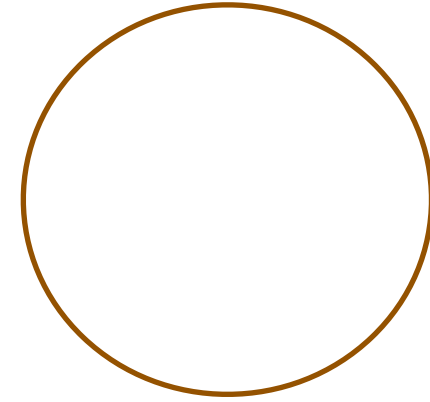
Design Request for: _____



Describe the appearance:

Describe the taste:

Design Request for: _____



Describe the appearance:

Describe the taste:



Choose the sweet topping that you personally liked the least – what would you change or add to improve it so that it suits your tastes?



Great British Dishes

Request Cards

"I would like a savoury salad-topped oatcake, but I don't like any red vegetables."



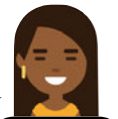
Jo

"I would love a savoury topping that is tangy and spicy!"



Ali

"I hate vegetables, but I love meat! Can you make me a delicious savoury topping?"



Sasha

"Can you design me a savoury topping that is similar to a pizza?"



Eric

"I am a vegetarian. Can you design a tasty savoury topping for me?"



Mashal



Zara

"My favourite dessert is banoffee pie. Can you make me a sweet topping based on this?"



Guy

"I LOVE chocolate! The more the better. Can you design a sweet topping for me?"



Edward

"Can you design a healthy but tasty sweet topping for me?"



Diane

"I love fruit but I'm allergic to berries. Can you make a sweet topping that is safe for me to eat?"



Herb

"I am nuts about nuts! Can you design a sweet topping that I will love?"

Here are some suggestions for ingredients for oatcake toppings that you could provide the children with. You may wish to present them already chopped/sliced/diced in bowls, or allow the children to cut them themselves.



Savoury topping
ingredients:

Tomatoes	Cranberry sauce
Cheese	Hard-boiled eggs
Olives	Tuna
Onion	Mayonnaise
Beetroot	Guacamole
Peppers	Chutney
Cucumber	Lime juice
Carrot	Lemon juice
Mixed beans	Black pepper
Cottage cheese	Sliced ham
Hummous	Sliced chicken
Sweet chilli sauce	Sliced turkey
Pesto	Mixed herbs

Sweet topping
ingredients:



Strawberries	Nuts
Bananas	Honey
Raspberries	Apple sauce
Grapes	Toffee sauce
Blueberries	Cinnamon
Blackberries	Greek yoghurt
Peaches	Peanut butter
Kiwi	Golden syrup
Raisins	Desiccated coconut
Sultanas	Grated chocolate
Currants	Chocolate chips
Fruit jam	Chocolate spread



Shortbread



The popularity of this biscuit in Scotland seems to have begun during the reign of Mary, Queen of Scots, who was said to have been fond of shortbread in the shape of petticoat tails, flavoured with caraway seeds.

It used to be expensive, and for ordinary people, shortbread was a special treat eaten only on important occasions such as weddings, Christmas and Hogmanay (the Scottish name for New Year). In Shetland, (a group of islands to the northeast of Great Britain), it was traditional to break a decorated shortbread cake over the head of the new bride on the doorstep of her new home.



Shortbread is traditionally shaped into petticoat tails, rounds or fingers. Can you identify each of these shapes in the picture above?

Ingredients:

(makes 20-24 shortbread)

125g butter

55g caster sugar

180g plain flour

These are not traditional ingredients, but you could add dried fruit, nuts or chocolate chips to the recipe for added taste and texture.

Equipment:

Mixing bowl

Spoon

Rolling pin

Knife

Fork

Baking tray

Cooling rack

Round cutter (optional)

Method:

1. Preheat the oven to 190°C/170°C fan oven/Gas Mark 5.
2. Cut the butter into small chunks, and put it in a bowl along with the sugar.
3. Beat the butter and sugar together with a spoon until they are completely combined.
4. Stir in the flour to make a smooth paste. (If you are using any extra ingredients, add them in now.)
5. Tip the mixture out onto a clean work surface, and use the rolling pin to roll out the mixture to about 1cm thickness.
6. Cut into rounds or fingers and place on a baking tray. Use a fork to make the traditional dotted design on the surface of the shortbread.
7. Chill in the fridge for 20 minutes before baking in the oven for 15-20 minutes, or until a pale golden-brown colour. Take them out and place them on the cooling rack.