

Home Learning Week commencing 11th May

Hello! We are so pleased you are enjoying these challenges, it is great to see the photos and videos on Tapestry.

This week's challenges are...

Challenge 1

From Aston - can you paint your hands like a rainbow then print them on to paper? You could post them to someone in your family to make them smile.



Please keep posting what you've been up to on Tapestry, we love seeing all the photos!

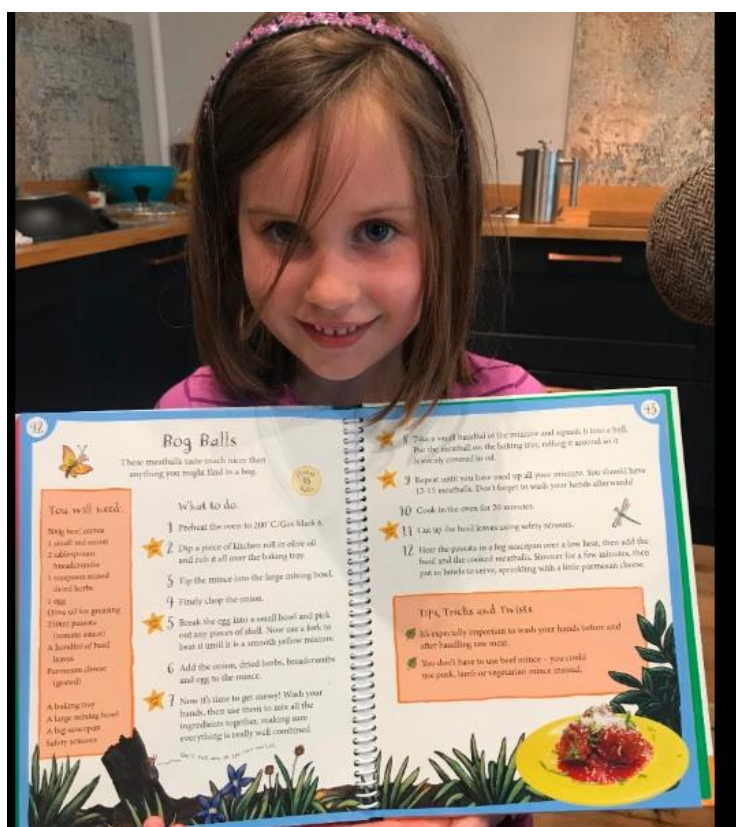
Thank you

Mrs Waller and Mrs Flynn

Challenge 2

From Neve - can you make Bog Balls? Neve made these yummy meatballs from a special recipe book and she has shared the recipe so that you can have a go! The pictures go on to a second page.

Have fun!





Bog Balls

These meatballs taste much nicer than anything you might find in a bog.

Makes
15
balls

You will need:

500g beef mince
1 small red onion
2 tablespoons
breadcrumbs
1 teaspoon mixed
dried herbs
1 egg
Olive oil for greasing
250ml passata
(tomato sauce)
A handful of basil
leaves
Parmesan cheese
(grated)

A baking tray
A large mixing bowl
A big saucepan
Safety scissors

What to do:

- 1 Preheat the oven to 200°C/Gas Mark 6.
- 2 Dip a piece of kitchen roll in olive oil and rub it all over the baking tray.
- 3 Tip the mince into the large mixing bowl.
- 4 Finely chop the onion.
- 5 Break the egg into a small bowl and pick out any pieces of shell. Now use a fork to beat it until it is a smooth yellow mixture.
- 6 Add the onion, dried herbs, breadcrumbs and egg to the mince.
- 7 Now it's time to get messy! Wash your hands, then use them to mix all the ingredients together, making sure everything is really well combined.

Don't eat any of the raw mixture



- 8 Take a small handful of the mixture and squash it into a ball. Put the meatball on the baking tray, rolling it around so it is evenly covered in oil.



- 9 Repeat until you have used up all your mixture. You should have 12-15 meatballs. Don't forget to wash your hands afterwards!

- 10 Cook in the oven for 20 minutes.



- 11 Cut up the basil leaves using safety scissors.



- 12 Heat the passata in a big saucepan over a low heat, then add the basil and the cooked meatballs. Simmer for a few minutes, then put in bowls to serve, sprinkling with a little parmesan cheese.

Tips, Tricks and Twists

- It's especially important to wash your hands before and after handling raw meat.
- You don't have to use beef mince – you could use pork, lamb or vegetarian mince instead.