COOK AND BOOK WINNERS



FORM I ENTRIES OF MERIT

CARA

LOVELY PRESENTATION ON THIS DELICIOUS VEGGIE CREATION!





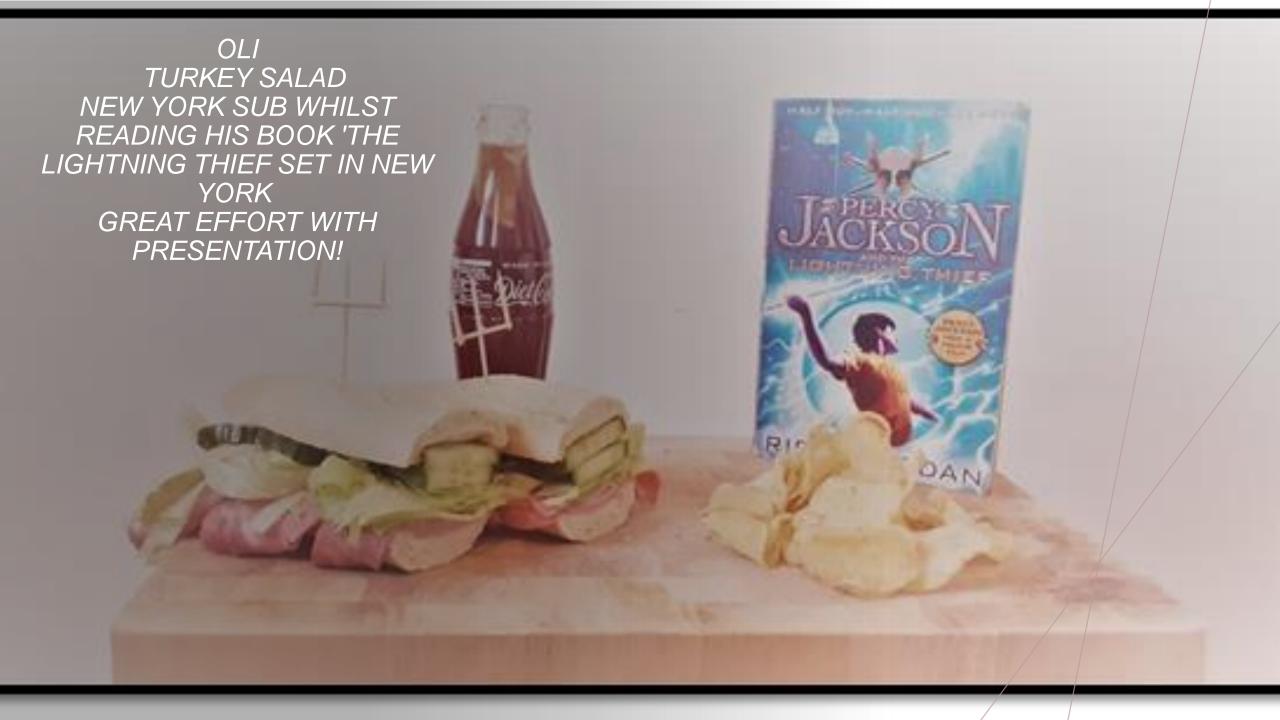
FINN BACON AND SAUSAGE -GREAT COMB O!



KRISTIN

LOVELY HOME MADE GUACAMOLE AND WEDGES







REALLY SIMPLE SANDWICH OF CHEESE SALAD AND SALAD CREAM, BUT ELEVATED BY THOSE DRIZZLES AND THE HEIGHT OF HER SANDWICH

ROWAN



SOFIA
– ELEGANT
LOOOKING
PLATE!





UNFORTUNATLEY NO NAME ON THIS ONE, BUT I LIKED THE LOOK OF IT!





EMMA

Loving this fresh and inventive dish using some great flavours!

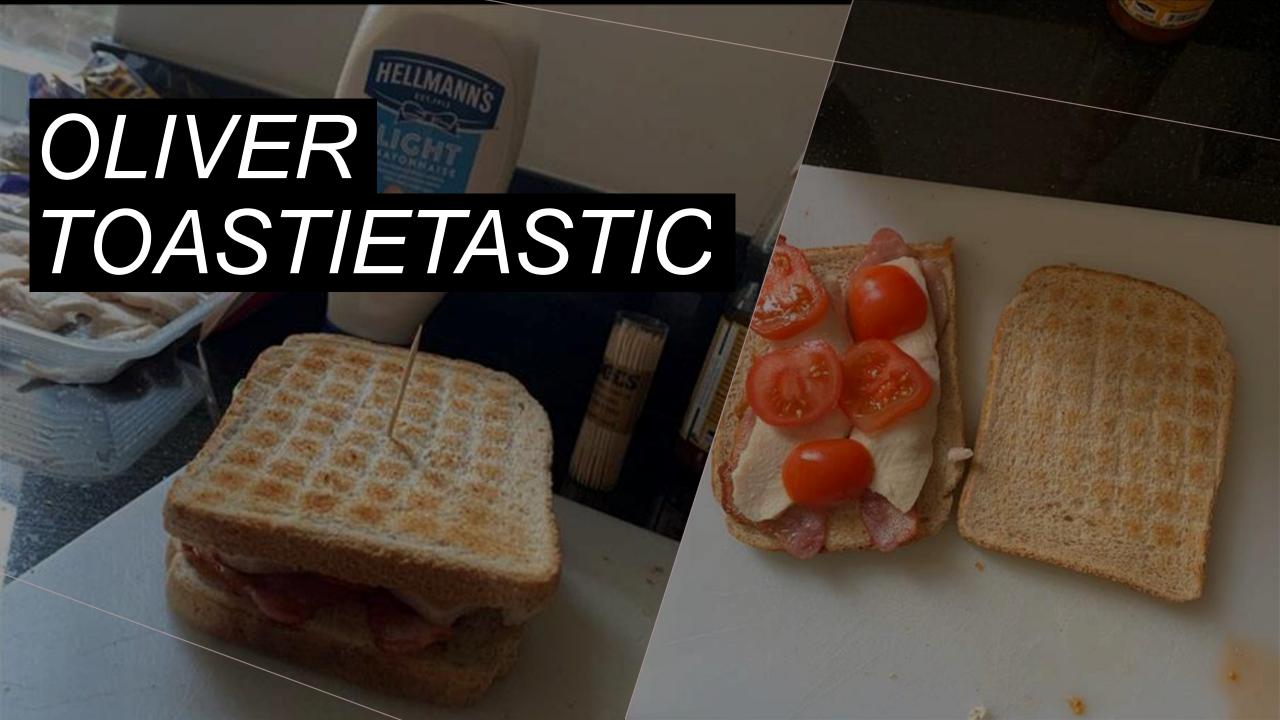
Courgette Fritters with feta cheese, peas and mint, Greek salad with croutons served with yogurt and honey.





SCARLETT

FRESH AND CLEAN LOOKING BAGUETTE





LUCY SWEET SANDWICH

 Sourdough pancake sandwich, it is a sourdough banana pancake with Nutella and strawberries. Used some sourdouch starter to add to the pancake batter.



MACARONI CHEESE WITH BACON AND GARLIC BREAD

ALEXANDER

NIAMH

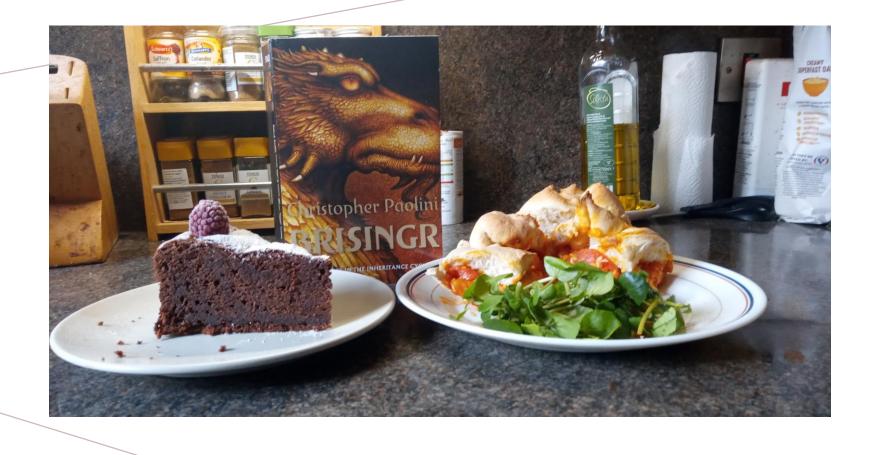
BBQ CHICKEN WRAP - LOVELY CHARGRILL MARKINGS ON YOUR TOASTED WRAP!





SOUNDS YUMMY!





RACHEL HOMEMEADE PIZZA BUNS AND CHOCOLATE CAKE!

IONA

THE TOP 3 ENTRIES IN FORM I



JOINT 1ST PLACE FOR FORM I

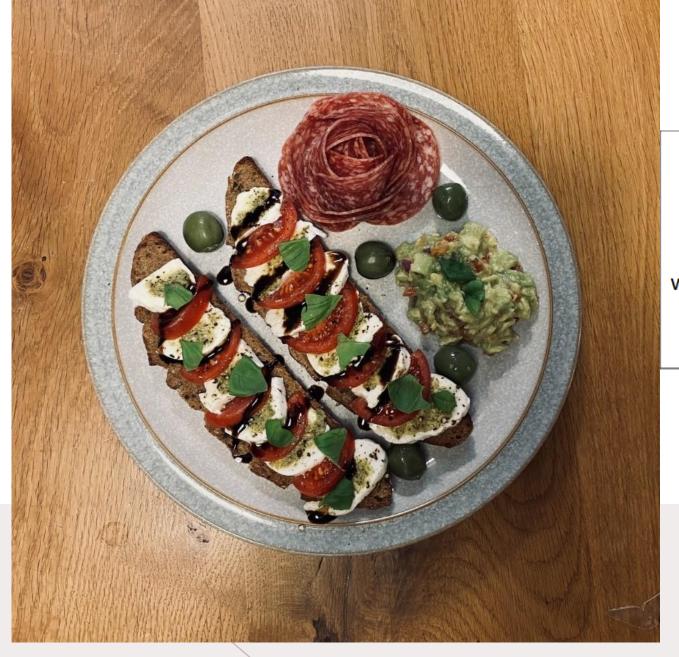


TABITHA

Vegetarian Sensation - what a delicious combination of flavours Tabitha!

Pea pesto, soda bread with roasted onions, squash in garlic, sundried tomatoes, nduja pesto, salad and olives





My dish consists of two slices of homemade wholegrain bread, with pesto smeared mozzarella medallions and slices of tomato layered on top of each other. It is garnished with some black pepper, white truffle balsamic vinegar and basil leaves. Finally, on the side, there is a salami rose, some guacamole and some olives.



FORM II – ENTRIES OF MERIT

CHRISTINA

Beautiful looking spiced chicken, mozzarella & pesto flatbread wrap

 Peri Peri chicken served on a toasted flatbread with pesto, toasted sunflower seeds, roasted red pepper, red onions and cherry tomatoes topped with mozzarella





CAMERON
BURGER BAGUETTE WITH FRIES INSIDE!
WOW!

DREW
HOME MADE LOAF WITH
SAUSAGES AND CRISPY
CHIPS

GREAT EFFORT HERE – HOMEMEADE BREAD – VERY IMPRESSIVE





NOT SURE WHO THIS ONE BELONGS TO, BUT A LOVELY **EFFORT**











OSCAR DOUBLE LORNE SAUSAGE AND EGG SANDWICH – YOLK LOOKS SPOT ON!



HOMEMADE WHITE BREAD, ROCKET, TOMATOES, ONIONS, CHILLI, A SUNNY SIDE UP EGG, SALAD CREAM, SIRACHA SAUCE, SALAD CREAM AND SALT AND PEPPER BEAUTIFUL!



ADAM CLASSIC BACON CHEESEBURGER SIMPLICITY AND PERFECT EXECUTION! JAMES LOVELY GOLDEN CRUMB ON THIS MARINADED CHICKEN



FINLEY





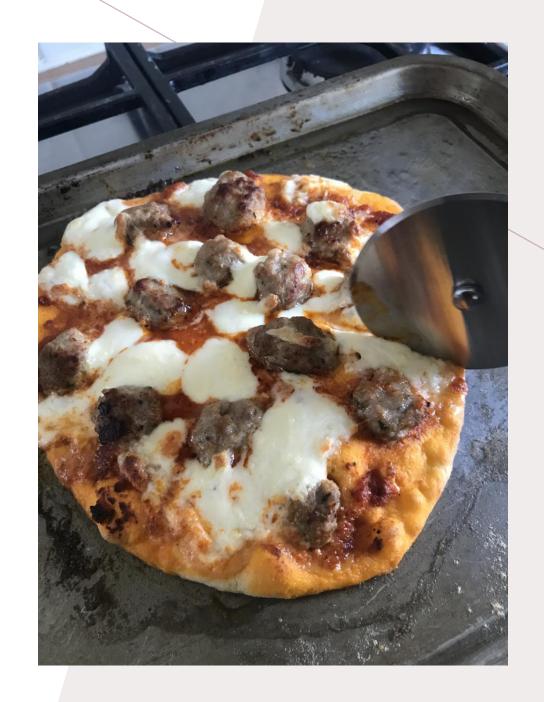
TOP 6 ENTRIES FOR FORM II -BEST YEAR GROUP IN THE COMPETITION!





Zoe

Superb effort from Zoe with homemade flatbreads and meatballs, topped with melting mozzarella – would love a slice of this!





ERIN

- Love this take on a brunch with her scone bacon butty!
- Beautiful styling and photography here too.



BEAUTIFUL PRESENTATION AND A DELICIOUS LOOKING BURGER! THE DIPS ON THE SIDE ELEVATE THIS INTO ONE OF THE TOP ENTRIES FOR FORM II CHLOE VIETNAMESE BANH MI – BRILLIANT EFFORT CHLOE – DELICIOUS!

Homemade umami mayonnaise on a freshly baked cooled baguette. a layer of quick fried marinaded pork loin, topping it with julienne carrots and sliced radish. A layer of lettuce and a scattering of coriander leaves, finished it with a drizzle of the remaining anaking juices from the





MAX

Max staggered the judging panel with his video recipe which looked so professional

Every part of the dish was home made and this propelled him into the top entries for FII

Max's creation was a super cheesy burger made with a combination of beef and lamb, then stuffed with halloumi in the middle. All served on a home made bun and a spicy burger





This next entry impressed the judges with the extraordinary imagination and work that went into the design



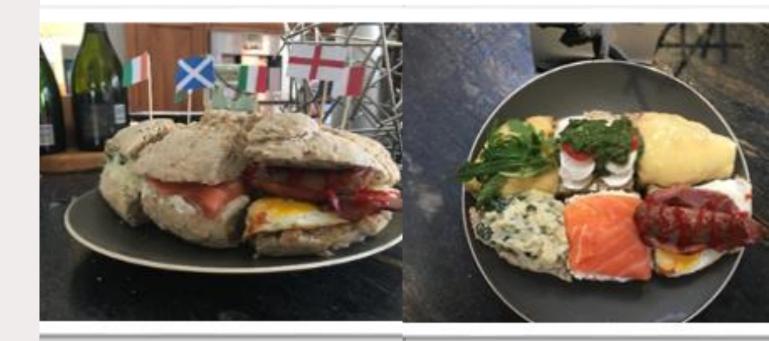
It also incorporated two of Miss McCord's favourite things – rugby and food!



6 NATIONS SANDWICH!

THE BREAD WAS A HOMEMADE SEEDED LOAF.

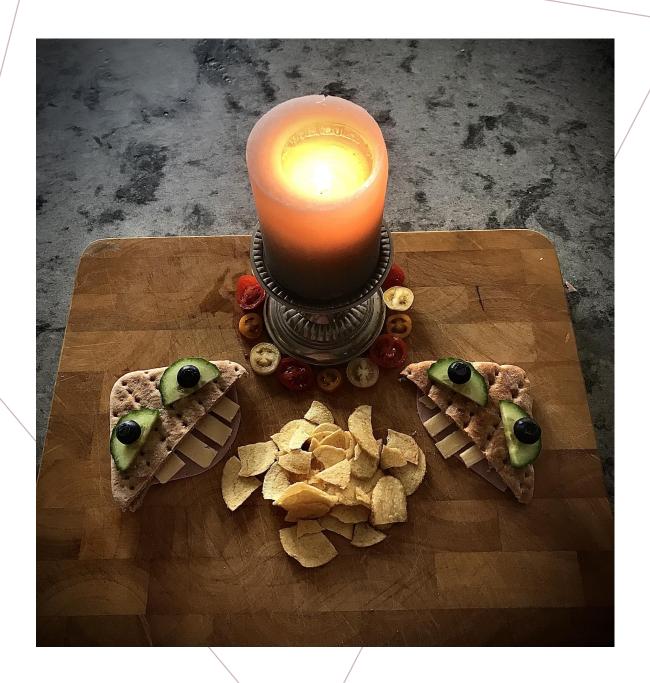
- SCOTLAND-SCOTTISH SMOKED SALMON AND CABOC CREAM CHEESE
- ENGLAND- A FULL ENGLISH BREAKFAST- FRIED EGG, BACON, SAUSAGE AND KETCHUP
- IRELAND- HOMEMADE IRISH COLCANNON- POTATO, SCALLIONS, KALE MASHED TOGETHER WITH CREAM AND SEASONING
- WALES- HOMEMADE RAREBIT-MADE WITHOUT THE BEER, I USED BOUILLON STOCK INSTEAD OF ALCOHOL
- FRANCE-CROQUE MONSIEUR
- ITALY- HOMEMADE PESTO, ITALIAN MOZZARELLA AND TOMATOES





FIII – BEST ENTRIES



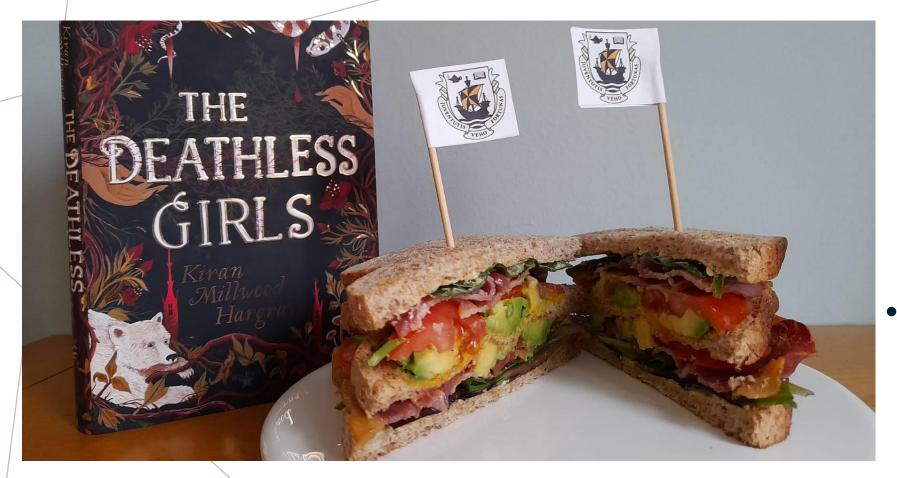


ERIKA



This is a marinated chicken burger, in a homemade bun, with lettuce, tomatoes, a nice mayonnaise and sweet chili sauce at the bottom, made with local ingredients where possible, and chips on the side.

JAMIE - LOOKS LIKE A TASTY EFFORT!



 A great entry here, but I don't seem to have a name for who made it – please let me know!





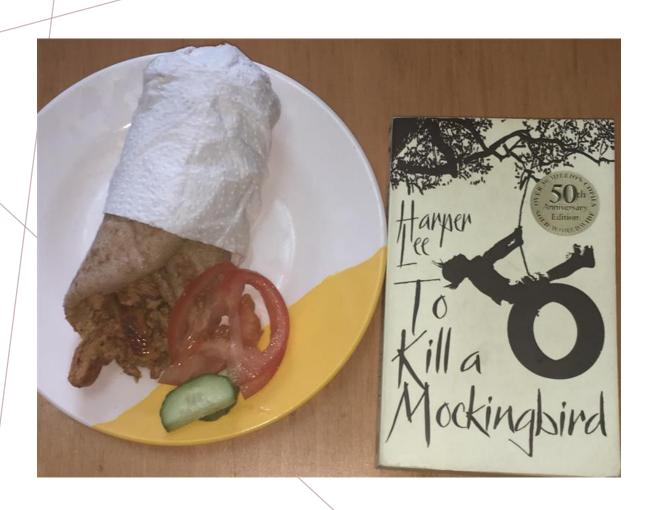
SAFFRON – CRISPY CHICKEN WRAP WITH MAYO AND HOME MADE SALSA – LOVELY!



EMMA

Home-made Chapattis and Paneer

This Indian inspired lunch looks delicious! Paneer is such a great addition to spiced dishes and a



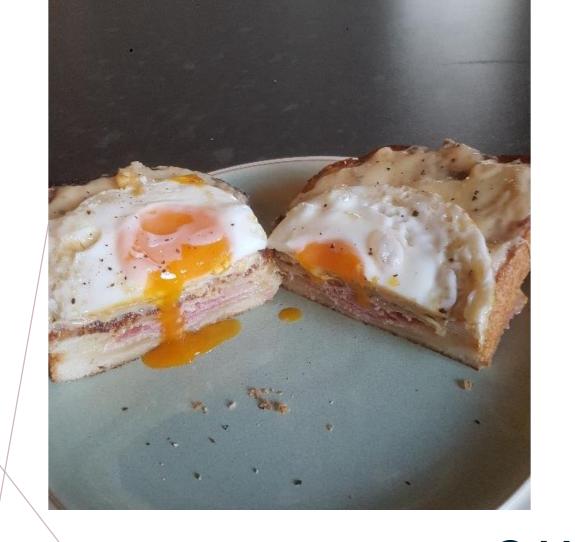
HISHAM

Chicken shawarma wrap with hummus spread and some yellow and red peppers

A great book to go along with this tasty dish as well!

RACHEL CLEVER TORTILLA BOATS!







CAMERON
CROQUE MADAME – PERFECTLY
COOKED EGG!

REGAN ANOTHER DELICIOUS LOOKING BURGER!





I LOVE THIS SANDWICH CATERPILLA R!

GRACE

TOP 4 ENTRIES FOR FIII

ANGUS

Quesadilla with cooked mixed beans and chilli sauce, cooked diced yellow pepper, grated mozzarella, sliced BBQ chicken and homemade tomato salsa.

Love your take on this Mexican classic – really nice to see a homemade salsa on



PUSHKAR

 Indian Nan Bread, Paneer Butter Masala, Riata (Grated Cucumber, Yoghurt and Sugar), Poppadum and Mango Chutney, Chicken Masala with Mixed Peppers and Rice.

 What a delicious looking set of dishes. Really stylish presentation too!





EMMA

- Burger with cheese, bacon,lettuce and tomato with homemade wedges and garlic mayonnaise
- Great presentation and the height on that burger!



DUNCAN

Gluten-free Japanese Chicken Katsu sandwich with home-made Kewpie mayonnaise, home-made tonkatsu sauce and home-made kimchi – an umami delight!

Crispy fried chicken with a golden crust of panko breadcrumbs on a bed of pillowy toasted tiger loaf. The bread is slathered in Kewpie mayonnaise, Japan's richer, creamier mayonnaise made with my own hens' egg yolks, Dijon mustard, dashi powder, rice vinegar, lemon juice and oil. The tonkatsu sauce, which I made with ketchup,



BEN MACINTYRE

FORM IV – BEST DISHES!



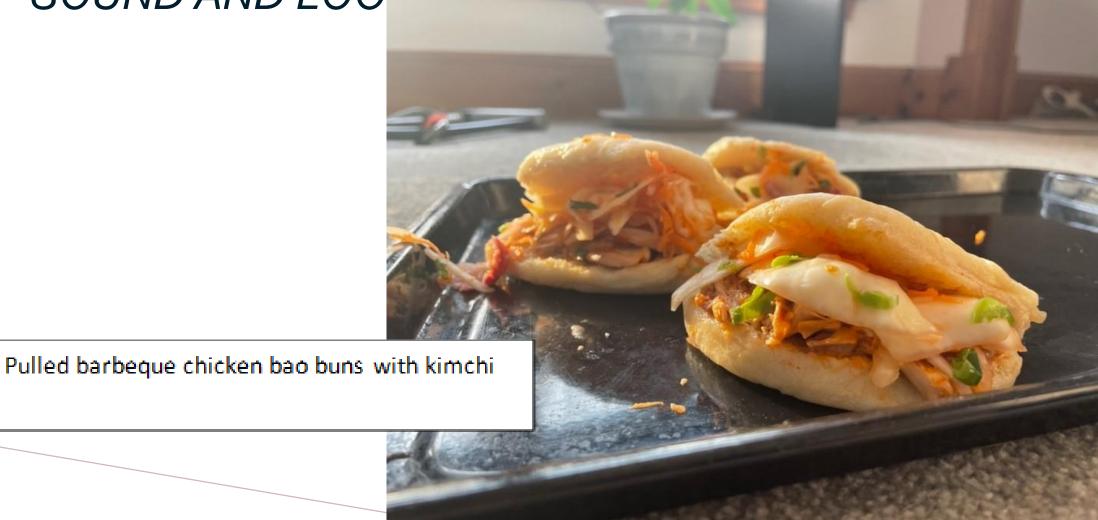






WILL GREAT SERIES OF SHOTS FROM WILL – AN ELEGANT CLASSIC!

LAURA – THESE LIGHT AND FLUFFY BAO BUNS PAIRED WITH THE SPICY KIMCHI AND CHICKEN SOUND AND LOOK LIKE THE BUSINESS!





STEAK, CHEESE AND SRIRACHA CIABATTA

ARWEN

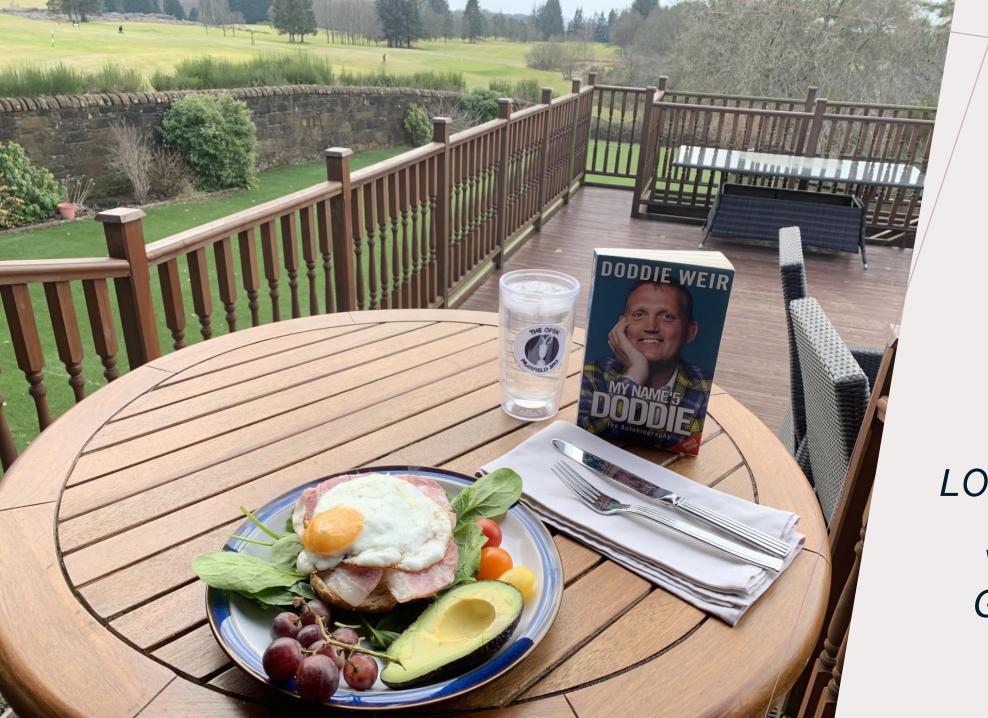
MOLLIE

NEAT TAKE ON TUNA NICOISE!





CHARLOTTE CLASSIC CHEESEBURGER



EMMA LOVELY PLATE, BRILLIANT VIEW, AND A GREAT BOOK



THE TOP 5 ENTRIES FOR FIV





MOZZARELLA, OLIVE AND TOMATOES

LOVELY STYLING HERE WITH HER BOOK. AND LOOK AT THAT BEAUTIFUL HERITAGE TOMATO!

VALERIE



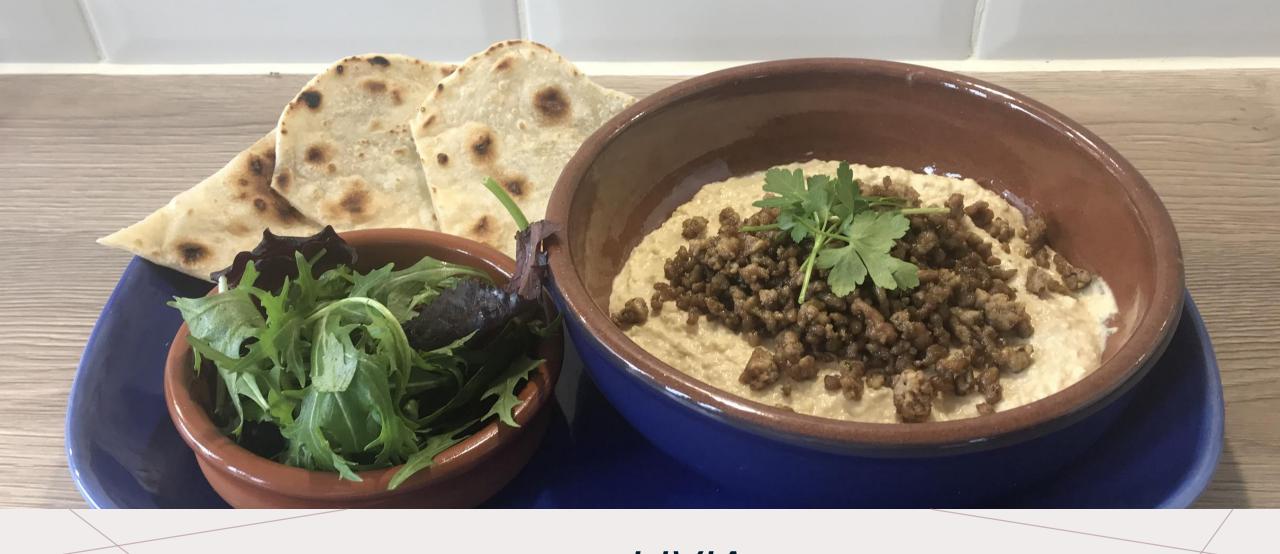




EMMA

Homemade French roll, with fillet steak(medium rare), Brie cheese, caramelised Dijon mustard red onions and rocket with a side of accordion style baked potato chips – this sounds





LIVIA HUMMUS AND LAMB WITH MOROCCAN SPICES WITH HOME MADE FLATBREAD