



# YEAR 6 RECIPE BOOK

The very best our kitchens have  
to offer!

# DELICIOUS DESSERTS

On pages 3 – 18 you will find a collection of delicious desserts all created by our talented Year 6 bakers!



# MISS RIKH'S SCRUMPTIOUS STICKY TOFFEE CAKES

## Ingredients (makes 14 cupcakes) :

- 115g self-raising flour
- ½ tsp baking powder
- 1 ½ tbsp of cocoa powder
- 115g butter
- 115g caster sugar
- 2 large eggs, lightly beaten
- 55g milk chocolate (melted)

## Method:

- Preheat the oven to 180 degrees centigrade and put 14 cupcake cases in bun trays.
- Beat together the butter and the sugar until light and fluffy, then slowly add in the beaten eggs.
- Sift the flour, baking powder and cocoa powder into a large bowl and gradually add to the mixture until smooth.
- Next, add the melted chocolate.
- Spoon the mixture into the cake cases and bake in a pre-heated oven for 15-20 minutes, or until risen and firm to the touch.

## For the frosting:

- 150g butter (softened)
- 1 tsp vanilla essence
- 280g icing sugar
- 1-2 tbsp. milk

## For the salted caramel sauce:

- 175g light soft brown sugar
- 300ml double cream
- 50g butter
- pinch of salt

## To make the frosting:

- Place the butter and vanilla extract in a bowl and beat until very soft and pale
- Sift in the icing sugar, beating well to make it really light and fluffy.
- Once you are ready, pipe the frosting over your cupcakes.

## To make the sauce:

- Combine all of the ingredients over a low heat in non-stick pan and stir until the sugar has dissolved.
- Turn the heat up and bubble the sauce for 2-3 minutes until it is golden and syrupy.
- Allow your sauce to cool and then drizzle it over the top of your frosting.



# KALIM'S RECIPE FOR LOVELY PANCAKES

## Ingredients:

125g of plain flour

2 eggs

200ml of milk

75ml water

Pinch of salt

## Method:

Grab a bowl and mix the flour and salt .

Whisk the milk, water and eggs.

Add it to the flour and salt.

Mix it gradually.

Leave to stand

# JACK'S YUMMY SCRUMMY HOME BAKED CHOCOLATE CHIP COOKIES

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## Ingredients

- **125g** Unsalted Butter
- **115g** Soft Brown Sugar
- **110g** White Caster Sugar
- **1** Medium Egg
- **1 tsp** Vanilla Extract
- **220g** Self raising flour
- $\frac{1}{2}$  tsp salt
- **200g** chocolate chips



## Method

- Preheat the oven to gas mark 4 and put baking paper on a baking tray.
- Then cream together the butter and sugar until fluffy. slowly add the egg and vanilla extract and mix together.
- Stir the flour and salt in a different bowl then add it to the egg mixture. Mix it all together until a soft dough finally add the chocolate chips
- Make the dough into little balls place them on the baking tray leave spaces between each one
- Put into the oven for 10 minutes, Then leave to cool and eat as many as you like

# PAUL'S DAD'S BEAUTIFUL BANANA CAKE

## ▶ Ingredients

- ▶ 140g butter (softened)
- ▶ 140g caster sugar
- ▶ 2 large, beaten eggs
- ▶ 140g self-raising flour
- ▶ 1 tsp baking powder
- ▶ 2 ripe bananas (mashed)



## Method

- First, heat oven to 180 degrees centigrade, and line a loaf tin with greaseproof paper.
- Cream the butter and sugar until it's light and fluffy.
- Slowly add the two beaten eggs with a little of the flour – just a little.
- Fold in the remaining flour, the baking powder, and the mashed bananas.
- Pour into the loaf tin, and bake for 30 minutes, until a skewer comes out clean.
- Cool for 10 minutes, and turn onto a wire rack.

# Sahil's Special Brownie Surprise

## Ingredients

- ½ cup of sugar
- 2 eggs
- 5 tbsp of melted butter
- 1 cup of melted chocolate( nutella )
- 1 tsp of vanilla essence
- ¼ tsp of salt
- ½ cup of flour

## Method

- In a bowl add eggs and sugar whisk 2-3 minutes.
- Add melted butter ,vanilla essence ,salt and nuttella spread and whisk well.
- Add flour and gently mix.
- Pour in a 8x8 pan place grease proof paper and pour mixture.
- Add nutella or any chocolate topping.
- Bake in preheated oven at 170c for 30 minutes.
- Leave to cool cut into pieces and enjoy!



# Leo's Banana Cupcake Recipe

## Ingredients

- 100g margarine
- 175g caster sugar
- 2 eggs
- 2 ripe bananas
- 225g self-raising flour
- 1 x 5ml (1 teaspoons) baking powder
- 2 x 15 ml (2 tablespoons) milk

## Method

- First, place 12 cake cases into patty tin
- Meanwhile, heat oven 180°C (160°C)
- Next, Measure all of the ingredients into a mixing bowl and beat for about 2 minutes, until well blended
- Divide the mixture between the cake cases
- Bake for 20-25 minutes
- Cool on a wire rack



# Archie's Magnificent Cookies

## Ingredients:

Butter 125G

Caster sugar 125g

Flour 225g

Chocolate M&MS 200g

1 egg

1 tsp of vanilla essence

1 Tsp of salt

## Method:

1. Add all the ingredients to a plastic bowl except from the m&ms.
2. Mix them all together until it is smooth (using a food mixture).
3. After that, add the m&ms to the bowl and mix for another few seconds.
4. Weigh the mixture into approx 25g balls and then put them on a baking tray
5. Slightly push them down (but not to flat).
6. Bake them for 7 minutes. They will be soft when you take them out but after a few minutes they will harden.

# Lilianna's Light and Soft Swiss Roll

## Ingredients:

- 8 eggs yolks
- 8 egg whites
- Milk 60g
- Oil 60g
- Sugar 100g
- Flour 100g
- Baking powder 1 tsp
- Vanilla essence (op)

**Reminder: This recipe is for a 16x11 inches pan.**

## Double cream filling:

- 300ml Double cream
- Icing sugar 50g

## Method for Double cream:

- Pour the required amount of cream out and whisk.
- Add in parts of the icing sugar at a time.
- Taste to see if it is the sweetness you want it to be (keep in mind your cake will be sweet to).

## Method:

- First, preheat the oven to 185°C. Get your milk and oil then whisk into a large bowl until fully combined.
- With an electric whisk, whisk the egg whites and add the sugar in little at a time, do this until a firm peak.
- Now, whisk the egg yolks with the oil combination then fold in the flour.
- Once you have done, fold in (very carefully) 1/3 of the egg whites, eliminate the lumps as you go along. Try not to get lots of air out but still get rid of the egg white lumps.
- Pour your batter into a lined pan. Tap on a secure surface for a few seconds. Put your pan in the oven.
- Wait around 15 minutes until your cake is ready to come out of the oven and cool.
- Once your cake is cooled ice on your cream. This is optional but you can add diced fruit evenly on top of the cream.
- To roll, hold the length side and roll gently.
- Finally, enjoy!

# Jack's Traditional Scottish Tablet



## Ingredients:

2 Cups of whole milk,  
8 ounces of butter (chopped into pieces),  
4 pounds of sugar (superfine or caster),  
1 Pound condensed milk,  
Optional flavouring as desired,

## How to make:

First, add 2 whole cups of milk into a 12 by 4 or a 7 inch square tin,  
Next, add the 4 pounds of sugar,  
Then, stir it until the sugar dissolves,  
Add the chopped butter and the condensed milk.  
Put it in the oven for 20 mins.  
Once cooled but still soft cut into squares and remove from tin  
Store in fridge

# Cottage Cheese Donuts “Zagareliai”

## Ingredients

1 cup - 250ml

200 g cottage cheese

100 g sour cream

400 g plain flour

2 eggs

1 cup sugar

2 tsp baking powder

1 tsp vanilla extract

vegetable oil for frying

icing sugar for dusting

## Instructions

1. In a bowl mix together: cottage cheese, sour cream, eggs, sugar and vanilla.
2. In another bowl mix: flour, baking powder, salt and pour into the cottage cheese mix, combine everything until the dough comes together.
3. Roll out the dough on a floured surface, cut into strips (about 4-5 cm width), then into a rhombus (rectangles). In the center of each rhombus cut small holes and then push one end of the rhombus through the hole and you will have a donut shape.
4. Heat the oil in a pan and bake donuts until golden brown. Put the donuts on the paper towels to drain the excess oil. Dust with the icing sugar if you want to.

# FIZA'S GOODIE PANCAKES

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## Ingredients

- 100g plain flour
- 2 large eggs
- 300ml milk
- 1 tbsp sunflower or vegetable oil, plus a little extra for frying
- Honey
- Cocoa powder

- 1) First, put 100g plain flour, 2 large eggs, 300ml milk, 1 tbsp sunflower or vegetable oil, 3 tbsp cocoa powder and a pinch of salt into a bowl or large jug, then whisk to a smooth batter.
- 2) Next, set aside for 30 mins to rest if you have time, or start cooking straight away.
- 3) After, set a medium frying pan or crêpe pan over a medium heat and carefully wipe it with some oiled kitchen paper.
- 4) When hot, cook your pancakes for 1 min on each side until golden, keeping them warm in a low oven as you go.
- 5) Serve with a drizzle of honey or your favourite toppings.
- 6) Once cold, you can layer the pancakes between baking parchment, then wrap in cling film and freeze for up to 2 months.



# Tazhan's tremendous traditional brilliant Baklava

## • Ingredients:

- 4 cups chopped walnuts.
- 1/3 cup granulated sugar.
- 1 tsp. ground cinnamon.
- 1/8 tsp. ground cloves.
- 1 1/4 cups (20 tablespoons or 2 1/2 sticks) salted butter, melted.
- 1 lb phyllo dough, thawed if frozen.
- Cooking time

## Facts:

Baklava is a Kurdish recipe where we cook it for a big celebration such as Eid and the Eid after Ramadan which means tomorrow we will have to fast !

## • Method:

- Place a phyllo sheet on top of the nuts and brush lightly with butter. Repeat, layering 6 more sheets of phyllo, with butter between each layer, to total 7 sheets. Cut the baklava Using a very sharp knife, cut the baklava on the diagonal into approximately 28 pieces (can be more if you make smaller pieces). Leave to sit for 30 mins and you would be good to go ENJOY!



# ENKOSI'S OH-SO CHEWY CHOCOLATE COOKIES

## Ingredients:

100g granulated sugar

165g dark brown sugar

1 tsp salt

112g melted butter

1 egg

1 tsp vanilla essence

155g all-purpose flour

½ tsp baking soda

110g ounces of milk chocolate chunks

110g ounces of dark chocolate chunks

## Method:

- In a large bowl, whisk together the sugars, salt and the melted butter.
- Whisk in the egg and vanilla until light ribbons fall of the whisk.
- Sift in the baking power and the flour and fold the mixture with a rubber spatula.
- Fold the chocolate chunks in the mixture and chill in the fridge for 30 max (for a more intense flavour, chill overnight)
- Preheat oven to 180 degrees centigrade and line a baking sheet with parchment paper
- After you take the dough out of the fridge, scoop it onto the baking sheet, leaving some space between each cookie.
- Bake for 12-15 minutes and serve once the cookies have cooled

# JACOB'S DELICIOUS CUPCAKES

## INGREDIENTS

125g of caster sugar

125g of softened butter

125g of self raising flour

2 large eggs

1 teaspoon of vanilla essence

## MIXING THE INGREDIENTS TOGETHER

Cream the butter, sugar and vanilla extract together in a bowl

Add the eggs and flour (sift the flour in).

Beat everything together until the mixture is smooth. If you are using an electric whisk or stand mixer be careful not to over mix or the texture of the cupcakes will come out too dense.

Use a tablespoon to half fill each case with the cupcake mixture. You may need to use a tablespoon or a knife to help scrape all the mixture off.

Preheat your oven to 180C/ gas mark 4 and bake in the oven for 20 minutes.

When the cupcakes are ready they will have risen and be a golden brown colour.

Leave the cupcakes to cool down on a wire rack.



# NICOLE'S APPLE CAKE

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## INGREDIENTS

- 2 cups of flour
- 1 cup of granulated sugar, divided
- ½ cup (1 stick) of unsalted butter, cubed
- 4 apples, peeled, cored and very thinly sliced
- 2 large eggs
- 2 tablespoons of milk
- 1 teaspoon baking powder
- ½ teaspoon salt
- ½ teaspoon cinnamon

Preheat oven to 350 degrees F and lightly grease a 9 – inch spring-form pan with butter or non – stick spray. In a large bowl, mix together flour, baking powder, salt and ¾ cup of the sugar. Cut in the butter, using a pastry blender until the mixture resembles coarse crumbs. Add eggs and mix until evenly moist. Add the milk, mixing with your hands until dough is firm but sticky. Divide the dough in two, roughly 2/3 and 1/3. Wrap the smaller section in a plastic wrap and chill in the freezer. Press larger portion of dough into prepared pan, place in oven and bake until puffy and starting to turn golden, about 15 minutes. Meanwhile, cook apples ¼ cup sugar and cinnamon in a large pan over medium heat until apples have softened. Remove pan from the oven and spread apples evenly over the top of the crust. Remove remaining crust from freezer and grate it evenly over the top. Return pan to oven and bake until its golden, 40 – 45 minutes.

## Instructions for the chocolate frosting

Side together the sugar and cocoa powder to assure there are no lumps.

Set aside with a electric mixer beat the butter on med speed until creamy about 2 mins. Gradually add the sifted sugar and cocoa powder eternally with heavy cream and vanilla. Beat on low speed after each condition. Once all added , beat on high speed until creamy and combined for 2 mins. Ad a pinch of salt if too sweet.

# Farina's marvellous cupcakes

- 1 cup of all purpose flour
- 1/8 of tsp of salt
- ½ cup of unsalted butter ( at room temperature)
- 1 large egg
- 1 tsp of vanilla extract
- 1 tsp of baking powder
- ¼ tsp of baking soda
- 1 cup of granulated sugar (200g)
- ¾ cup of milk
- 21 g unsweetened natural coco powder

## Instructions:

Preheat the oven to 350f, choose a cupcake liner with 12 liners and then choose another one with 2 liners and set them aside. In a medium bowl mix together the flour, baking powder, baking soda and salt then set aside. In a large microwave safe bowl melt the butter in the microwave. Whisk in the sugar, then leave it to chill in the fridge for one minute. Stir in the eggs , yogurt, ¾ cup of milk and the vanilla extract until fully combined. Slowly pour in the dry ingredients and mix until no lumps are left. Transfer the batter to another bowl. Mix in the cocoa powder and a tsp of milk. It will remain the chocolate batter really thick. Spoon 1 tsp of vanilla batter into each cupcake liner. Top it with a spoonful of chocolate batter is used up. At this point you may gently mix the to colours together with a toothpick to make swirl or just leave it alone. Bake the cupcakes for 20-24 mins or until a knife or toothpick comes out clean. Leave the cupcakes to cool until before you start frosting. Pop the frosting in a piping bag or simply frost it with a knife. When you are finished you can decorate it with any sprinkles or anything you want to do with it. Finally you can tuck in.

## Chocolate frosting

1 and ¾ cup of sugar

21g unsweetened natural Cocoa powder

1/2 cup unsalted butter softened at room temperature

1 tsp of pure vanilla extract

Salt for taste

# MOUTH-WATERING MAIN COURSES

On pages 20 - 29 you will find a collection of outstanding main courses, all created by our talented Year 6 chefs!



# Kalim's Tuna Pasta Bake

## Ingredients:

1. 4 tins of tuna
2. 1kg of pasta
3. A  $\frac{1}{4}$  of a block of cheese
4. 250g of sweetcorn
5. 4 table spoons of mayonnaise

## Equipment:

1. 1 tray
2. 1 cooking pot

## Method:

1. Get your pot and put all of the pasta in it
2. Then, put some boiling water in the pot, it should be covering all of the pasta.
3. Once the pasta is soft, drain the water and put the pasta in your tray.
4. After, put the tuna, sweetcorn and mayonnaise in the tray with the pasta.
5. Mix all of the ingredients together in the tray
6. After that, grate the cheese and sprinkle it over the top.
7. Finally, put it in the oven at 200 degrees for 30 minutes



# Migle's Scrumptious Cicinskas

## INGREDIENTS:

Number of portions: 8

500 grams potatoes

400 grams flour

300 grams ground beef

2 eggs

100 milliliters kefir

2 slices garlic (chopped)

1 tbsp potato starch

2 pinches salts

1 pinch ground black  
pepper

200 milliliters oil (for frying)

## METHOD:

Preparation time: Approximately 45 MIN

1. First, boil and grind the potatoes and wait until they cool.
2. Next, add starch, eggs, flour, salt and kefir to the potato mass and knead the dough.
3. Roll out the dough into sheets about 0.5 cm thick and cut into 3 cm wide strips.
4. Knead the ground beef with pepper, salt and garlic. From the beef, form pieces of finger thickness and length, wrap them in strips of dough. Wrap so that one edge of the strip slightly covers the other.
5. Fry the formed steaks in a deeper pan in well-heated oil until nicely browned on all sides. Serve with fresh tomatoes, pickles and tomato sauce.

# Leo's Cheesy Tuna Pasta Bake

## Ingredients

- 125g pack mozzarella cheese ball
- 2 Loose red onions
- 300g bag spinach
- 400g tin tuna chunks in spring water
- 390g carton chopped tomatoes
- 500g pack fusilli

(Serves 4 people)

## Method

1. Preheat the oven to 180°C, fan 170°C, gas 4.
2. Cook 350g fusilli, following pack instructions. Meanwhile, heat 1 tablespoon olive oil in a pan. Add 2 red onions, peeled and finely chopped, and light fry until soft. Add 1 x 300g bag fresh spinach and cook until wilted.
3. Drain the cooked pasta and add to pan. Stir in 1 x 390g carton chopped tomatoes and 1 x 400g tin tuna chunks in spring water, drained, and transfer the mixture to an ovenproof baking dish.
4. Season with salt and pepper and top with 1 x 125g pack mozzarella cheese ball, drained and sliced. Whizz some bread in a blender to make breadcrumbs, and sprinkle over the mixture. Bake for 20 minutes until piping hot throughout.

# JACK'S AMAZING TASTING HOMEMADE SPAGHETTI AND MEATBALLS

**EQUIPMENT**  
LARGE PAN  
FRYING PAN  
KNIFE  
WOODEN SPOON

## INGREDIENTS

- FOR MEATBALLS
  - 400g mince
  - ½ tsp mixed herbs
  - 1 tbsp olive
- FOR THE SAUCE
  - 1 tbsp mixed herbs
  - 1 garlic clove
  - 1 onion
  - 1 tbsp olive oil
  - Tin of tomatoes
  - 500ml beef stock
  - 400g spaghetti



## METHOD

- First, heat a large pan add the olive oil and onion till brown, then add the garlic, mixed herbs, tin tomatoes and stock leave to simmer
- Next, mix the mince and herbs together then roll into balls
- Heat a frying pan, add the olive oil keep turning meatballs until cooked then add them to the large pan of sauce
- While, they simmer for another 10 minutes cook the spaghetti
- When, the spaghetti cooked add to plate with meatballs and sauce mix together and enjoy

# Shilan's traditional Dolma: recipe

- ▶ First, pick you fresh green leaves.
- ▶ Next, wash them very well to make shore that there are no more dust on.
- ▶ When done, take to stem of the leaves making shore the leaves haven't ripped.
- ▶ Then, take your rice (not cooked) and add a spoon full of tomato sauce and mix it very well.
- ▶ Once it's done, take your lamb and cut it up in small pieces and add it to your red rice.
- ▶ After that, add 2 teaspoons and add it on top of a leaf in the middle and then rap it not too tight because when it is cooked the rice will rise then add it to your pot.
- ▶ Meanwhile, can all so do the same with the Aubergine and pepper. With them you can cut the top of clean it inside and places some rice in and put the top back on so the rice doesn't spill.
- ▶ Finally, let it cook for at least 40-45 minutes then add a tortilla wrap on the top. That a huge plate and flip the pot over facing it down on the plate and let it be like that or 20 seconds and take the pot of and it should look like this.



## Main ingredients

- ▶ Rice
- ▶ Fresh green leaves
- ▶ Lamb
- ▶ Tomato sauce (not ketchup)

## Optional ingredients

- ▶ Aubergine
- ▶ Tomato
- ▶ Pepper



# Farina's Kabuli Palou

- 1 kg of lamb
- 3 onions
- 4 cups of rice
- 1 cup oil
- Raisins 1/2 cup optional
- Carrot ½ kg
- 1 tsp of salt and pepper
- 1 garlic for taste
- Tomatoes 3

Place your saucepan over a heating stove pour in the oil and onions. When the onions turn golden, pour in the the meat. Leave it to cook for 20 mins whilst it's cooking wash your 3 cups of rice in a bowl and add the raisins in. And mix after the 20 mins add the rice with the meat after 30 mins you can add you Palou in you plate and tuck in.



# Georgia's Meatball stew casserole

Sit Dolor Amet

## 01

This recipe is the epitome of convenience: frozen meatballs, cream soup, frozen peas and carrots, and refrigerated mashed potatoes make a tasty and filling casserole in no-time.

## 02

Bake the meatballs, sauté the veggies (onions, mushrooms, garlic) and make a sauce with the soup. Layer the veggies and meatballs and add mashed potatoes.

## 03

And there you have a casserole that's a complete dinner in 35 minutes.

## 04

Make a fennel avocado salad and sit down to enjoy a healthy meal using convenience foods that you might already have at hand. (how to make the avocado salad is bellow)

# Fiza's Pitta Pizza Party

## Ingredients

- **whole: wheat pizza bread (160 cal)**
- **3-4T: Your favourite marinara sauce**
- **¼: Shredded mozzarella**
- **1 handful: baby spinach**
- **1 handful: Diced mushrooms**
- **Pinch: garlic powder**
- **Optional: Oregano and red pepper flakes**
- **1 handful: Sliced bell pepper strips**

## Method

- Preheat your oven or toaster oven to 400° F
- While the oven is preheating, cover a non-stick pan with cooking spray. Sauté the mushrooms and bell pepper. Add the spinach after the veggies are almost done to your liking. Once the spinach is wilted, dust with garlic powder. Place your pita on a baking sheet and spread with sauce. Top with the sautéed veggies and cheese. Bake 6-8 minutes until cheese is bubbling.
- Serve with half a cup of your favourite fruit and protein. All added on top of your pizza. Shake on some oregano and red pepper flakes.

Top Tip: Put your pita on a frying pan, top with your ingredients, and heat until cheese melts.

# ENKOSI'S TASTY MAGWINYA AND SPICED CHICKEN



## Ingredients for magwinya (fried bread):

- 1.2kg bag of bread flour
- 500g plain flour
- 10g yeast
- 1 tsp salt
- 1 ½ tsp sugar
- 500ml warm water

## Ingredients for Spiced Chicken:

- 2lbs chicken wings
- 1 tsp ground black pepper
- 2tbsp peri peri sauce
- 1 ½ tbsp all-purpose seasoning
- 2 tsp dry mixed herbs
- Heaped tsp paprika
- 1 tsp soy sauce

## Method for Magwinya:

- Add the bread flour into a large bowl
- Gradually add the warm water and mix until your dough is thicker
- Add the plain flour and the water if the mixture is too thin or too thick.
- Put a large, deep pan on high heat and fill it with sunflower oil
- Wait for a few minutes so the oil can heat up.
- Sculpt a medium-sized dough-ball covered in flour and toss it between your hands
- Put it in the hot oil for 3-5 minutes each side (or until browned)
- Take them out and place them in a tissue-covered plate or tub
- Serve and enjoy!

## Method for Spiced Chicken:

- Tip the chicken wings into a large bowl
- Spoon in all the dry seasonings
- Add the soy sauce and the peri peri sauce
- Preheat the oven to 210 degrees centigrade
- Put the chicken wings into an oven tray with a rack on it
- Place the tray into the oven for 30-45 minutes (or until you think it's cooked)
- Once out of oven, take the chicken off of the tray with tongs and place them in a plate
- Serve and enjoy!

# Lilianna's Egg-cellent Fried Rice

## Ingredients:

- Veggies of your choice
- 2 large eggs
- 1 teaspoon salt
- 4 tbsp oil (this is for frying)
- 4 cups of rice (cooked and cold)

**Top tip:** When you eat add a little soy sauce to it, this will add a little more flavor.

## Method:

- First, gather all your ingredients together. Wash and finely cut your vegetables.
- Now, heat a wok or frying pan and add only 2 tbsp of oil.
- When the oil is heated, crack your eggs in carefully, make sur you add the salt. Cook, stirring, until they look like scramble eggs.
- After, empty your eggs in a bowl and gently pour your rice in the wok or frying pan and add the oil in too.
- Keep stirring, breaking up the blocks of rice.
- Once finished pour your eggs back in as well as all your vegetables.
- Finally, enjoys whilst hot!