

Cooking Instructions for Recipes

Creamy Tomato Soup

- 1) Fry the onion, celery, garlic, and carrots in the oil for 15 minutes.
- 2) Mix in the bay leaf, thyme, and tomatoes and cook for 10 minutes.
- 3) Pour in the stock and tomato puree, add salt, pepper, and sugar and cook for another 20 minutes.
- 4) Pour the cream in, stir, and serve.

Spaghetti Bolognese:

IMPORTANT: You want the spaghetti and the Bolognese to be ready to serve at the same time.

Spaghetti:

- 1) Bring a pan of water to the boil (takes 10 minutes)
- 2) Put the spaghetti in and cook for 10 minutes.
- 3) Drain and serve.

Bolognese:

- 1) Fry the onions and garlic for 15 minutes
- 2) Put the bacon and beef in and keep frying for 10 minutes
- 3) Pour in the tomatoes, stir, put the lid on and then cook for **an hour and a half**.
- 4) Put the mushrooms in and cook for another 10 minutes.
- 5) Put in the herbs, salt, and black pepper and then stir.

Once both are cooked, serve on the plate.

White Chocolate Cheesecake

- 1) Crush the biscuits and press into bottom of cake tin. This takes 5 minutes.
- 2) Melt the white chocolate in a saucepan over a low heat. This will take 8 minutes.
- 3) Beat the cream cheese, eggs, crème fraiche, melted chocolate, and vanilla and pour into the tin. This will take 10 minutes.
- 4) Bake in the oven for 40 minutes and then serve.