SOWOOD WI’S FAVOURITE RECIPES

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| Your name |  |
| Name of dish |  |
| Reason you love this recipe |  |
| Category – starter; main meal; quick/cheat main meal; dessert; cake; other |  |
| Vegetarian/vegan; gluten-free? Leave blank otherwise |  |
| Serves how many? |  |
| Main recipe ingredients. Name this element (eg ‘for the cake/stew/curry) |  |
| Please list biggest ingredients first (eg, flour) and smallest last (eg spices). Ounces/grams eg 1oz/25g(see separate converter from imperial to metric\*) |  |
| Name of second element(topping, dumplings, relish, etc) |  |
| Ingredients for any second element  |  |
| Intro to method for main elementEg: To make the cake/stew.. |  |
| If oven needs to be pre-heated put temperature here |  |
| Method |  |
| Intro to method for secondary element, eg, for the dumplings, sauce, icing… |  |
| Method for secondary element |  |
| Intro to method for any other element (for a flatbread; salsa; dressing; etc |  |
| Method |  |
|  |  |
|  |  |

If you put some instructions in the ingredients list it will make the method shorter. Eg

I onion, finely chopped

10oz/250g self-raising flour, sieved

4 medium eggs, beaten

etc

**email completed recipe to cookbook.sowoodwi@gmail.com**