

COMIC
RELIEF

RED
NOSE
DAY

FRIDAY 20 MARCH

RED NOSE DAY

THE FUNNY FOOD CHALLENGE
DESIGN IDEAS AND RECIPE SHEET

STUDENT
WORKSHEETS

Red Nose Day is an initiative of Comic Relief, operating name of Charity Projects, registered charity in England & Wales (326568) and Scotland (SC039730) and company limited by guarantee registered in England & Wales (01806414), registered address 6th Floor, The White Chapel Building, 10 Whitechapel High Street, London, E1 8QS.



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RED NOSE DAY



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FUNNY FOODS - DESIGN IDEAS

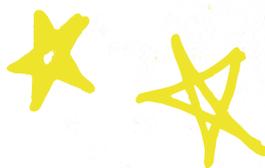
Name: _____

Your challenge is to make a fun dough-based food that you can sell to raise money for Comic Relief.

Spend a few minutes thinking of ways in which you could use bread 'dough' and other ingredients to make something funny for money. Sketch and label your design ideas.

A large, empty rectangular box with a thick red border, intended for students to sketch and label their design ideas for funny dough-based foods.

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BREAD RECIPE

Name: _____

INGREDIENTS

- 500 g strong flour
- 1 x 7 g sachet dried yeast
- 300 ml water (lukewarm)
- 2 x teaspoons salt
- 2 x teaspoons sugar
- Ideas for savoury toppings – cheese, tomatoes, tomato puree, peppers, mushrooms, herbs, peas



EQUIPMENT NEEDED

(per group)

- Baking tin
- Weighing scales
- Measuring jug
- Measuring spoons
- Mixing bowl
- Mixing spoon
- Oven gloves



METHOD

1. Switch on the oven to Gas Mark 7/200°C.
2. Line or grease a shallow non-stick baking tin.
3. Stir the flour, yeast and salt and sugar together.
4. Add the water a little bit at a time.
5. Mix to form to a soft dough.
6. Knead the dough for 5 minutes.
7. Shape the dough to make the shape you want.
8. Place the dough on the baking tin and add your toppings.
9. Leave the dough to rise for 5 minutes.
10. Place in the oven for 15-20 minutes, until golden.
11. Remove from the oven and allow to cool.
12. Serve your food and make someone smile!

