

Chilli Muffins

3 You will need:

5 • three eggs

8 • 140g plain flour

12 • 140g polenta or cornmeal

14 • 100ml milk

18 • a pot of buttermilk

21 • 50g strong cheddar

24 • a red chilli

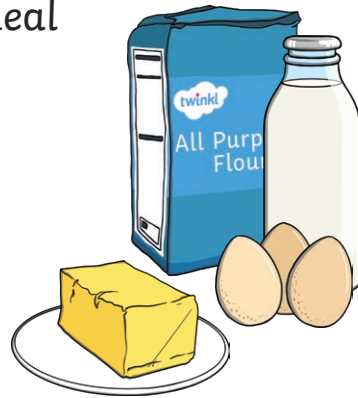
28 • a tin of sweetcorn

40 1. Chop up the chilli and cook it in a pan with
42 the sweetcorn.

52 2. Mix the flour, polenta and cheddar in a dish.

61 3. Whisk the eggs, milk and buttermilk then stir
65 them into the dish.

74 4. Split the mixture into ten muffins and bake
79 them until they are brown.



Read Together Quick Questions



1. How many eggs do you need?



2. Find and copy one word that means the same as 'cut'.



3. Number the steps from 1-3 to show the order that you must do them in.

- Cook the chilli and the sweetcorn in a pan.
- Bake the ten muffins until they are brown
- Stir the eggs, milk and buttermilk into the dish.

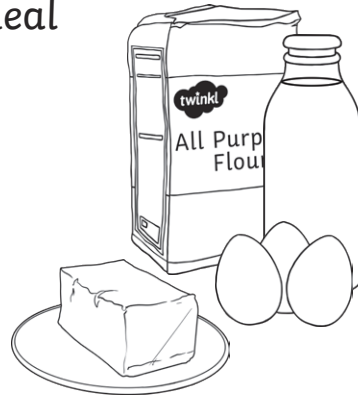


4. Would you make this recipe in the future? Why?

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- 79 them until they are brown.

Answers



1. How many eggs do you need?

You need three eggs.



2. Find and copy one word that means the same as 'cut'.

chop



3. Number the steps from 1-3 to show the order that you must do them in.

- 1** Cook the chilli and the sweetcorn in a pan.
- 3** Bake the ten muffins until they are brown
- 2** Stir the eggs, milk and buttermilk into the dish.



4. Would you make this recipe in the future? Why?

Pupils' own responses, such as: I would not make this recipe because I do not like spicy food.