



Sugary recipes ...

Brownies, pancakes,
banana cake,
cheesecakes, ...



and savoury recipes !

Quiche lorraine, chicken
tajine, ...

OUR RECIPES

June 2024

Collège Max Jacob



**Recipes written
by the pupils of
5ème6**

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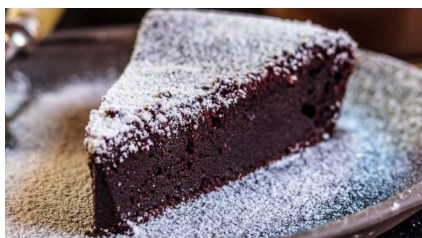


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EDITORIAL

This booklet
gathers recipes
chosen and
written by the
pupils of 5ème6
at the end of a
chapter about
food.

Enjoy
discovering
them, and
maybe have a go
at some recipes.

Editor : Mrs Le Goues
Writers : pupils of 5ème6
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Tunisian chicken tajine



Ingredients

5 chicken breasts, cut in cubes
2/3 cup grated cheese
1 pinch of salt
pepper
5 potatoes, cut in cubes
10 eggs
olive oil
parsley (branch)

Preparation

1: Cook the cut potatoes and the chicken in a pan with oil. Add salt.

2: In a salad bowl, break the eggs, add the potatoes, chicken, parsley, grated cheese, salt, pepper and mix the preparation.

3: Put in a dish and bake in the oven.

You can add olives to the preparation.



Esmā

SALMON PASTA

INGREDIENTS:

1 Egg

Pasta

Salmon (or tuna)

Butter

Water

Cheese (grated gruyère)

Cream

Cook the pasta in boiling water.

Melt the butter in a pan and cook the salmon.

Add the cream to the pasta, then add the egg, the cheese and the salmon.





Johan

Cabbage compote with honey

Ingredients:

red cabbage
5 tablespoons of orange juice
5 tablespoons of apple cider vinegar
oil
honey
salt and pepper

preparation : 20min

cooking : 1 hour 30 min

Recipe :

- 1: Finely chop the cabbage and rinse it.
- 2: Heat the oil in a large pan.
- 3: Add the cabbage and cook over high heat for 5 min.
- 4: Deglaze with orange juice and reduce the heat.
- 5: Season with salt and pepper.
- 6: Add the honey and mix well.
- 7: Cook over low heat for 30 minutes, stirring occasionally.



Bastian

"Quiche Lorraine"

Ingredients :

- 1 pie pastry
- 4 eggs
- 3 tbsp fresh cream
- ham
- grated cheese

1. Preheat the oven at 180°C.
2. Spread the pastry in the dish.
3. In the bowl, break 4 eggs and whip.
4. Add 3 spoons of fresh cream and mix.
5. Cut the ham.
6. Add the ham and whip with the eggs and the fresh cream .
7. Pour the preparation in the pastry.
8. Add the cheese.
9. Bake the quiche in the oven for 40 minutes.



Ines

Brownie recipe

250g Chocolate
3 Eggs
11g Vanilla sugar
60g Flour
150g Sugar
150g butter.

Melt the broken
chocolate pieces with
the butter.

Beat the eggs with
the sugar until the
mixture turns white.

Add the flour, vanilla
sugar and the
chocolate.

Pour everything into
a mold and bake at
350F° for 15
minutes.



Margaux

Chocolate cornflake cakes

Ingredients :

250g vegetaline
1 pack cornflakes
250g icing sugar
250g chocolate

Utensils :

ovenproof pan
greaseproof paper
oven tray

Recipe :

- Melt and mix the vegetaline and the chocolate pieces.
- Melt gently and mix 10 minutes.
- Wait for 5 minutes
- Add icing sugar and mix.
- Add the cornflakes and mix.
- Make little heaps and put in the fridge for 2 hours.

ctuelle



Mathylio

Chocolate Cake

Ingredients :

100g Sugar

50g Flour

100g Butter

200g Chocolate

3 Eggs

Preheat the oven to 180C°.

In a saucepan, melt the chocolate and the butter cut into pieces.

In a bowl, add the sugar, flour and eggs, mix.

Add the chocolate-butter mixture and mix well.

Butter the mold with a sheet of paper towel and flour your mold, then pour the cake base into it.

Cook for about 20 minutes in the oven.

When it comes out of the oven, the cake is not cooked enough, this is normal, let it cool in the mold.



Jules

Chocolate cake

Ingredients :

50g of butter
250g of chocolate
2 eggs
150g of sugar
100g of flour

Utensils :

bowl
pan
mold

Recipe :

- 1) Preheat the oven at 180°C.
- 2) Put the flour in the bowl.
- 3) Add 2 eggs in the bowl.
- 4) Mix the mixture
- 5) Add the sugar in the mixture.
- 6) Melt the butter in a pan.
- 7) Add the butter to the mixture.
- 8) Mix the mixture.
- 9) Melt the chocolate in a pan.
- 10) Add the chocolate in the mixture.
- 11) Mix the mixture.
- 12) Pour the mixture in a mold.
- 13) Put the mold in the oven for 15 minutes.

Chocolate mug cake



Ingredients :

40 g of dark chocolate
25 g of butter
20 g of flour
15 g of sugar
1 sachet (7,5g) of vanilla sugar
1 egg

Recipe :

1. Break the chocolate into pieces and put in the mug. Chop the butter and put it in the mug.
2. Heat in the microwave for 40 to 50 seconds.
3. Take the mug out of the microwave. Stir the butter and chocolate mixture with a fork.



4. Stir the sugar, then the egg into the mixture. Add the flour and mix well, with the fork.

5. Heat in the microwave for another 40 to 50 seconds (until the mixture starts to rise)
6. Take the mug out of the microwave and let it cool for a few minutes.



Alwena

Then enjoy your
delicious mug cake !



Banana cake

Mewen

Ingredients :

3 eggs
2 bananas
150g sugar
160g flour
170g butter
50g cocoa powder

Preparation :

1) Preheat the oven at 350F°.

2) Melt the butter, mash the bananas and add the bananas in the butter. Add the sugar and put in the fridge.

3) Beat the eggs, add the flour and sprinkle the cocoa powder and mix.

4) Blend the two mixtures.

5) Pour in the mold and cook in the oven for 40 minutes.

WAFFLES

WAFFLE MIXTURE

INGREDIENTS

- 125gr of flour
- 15gr of sugar
- 1/2 of baking powder
- 12cl of milk
- 62gr of butter
- 1 egg
- 1/2 teaspoon of salt

- MELT THE BUTTER.
- PUT THE BUTTER IN A BOWL.
- SIEVE THE FLOUR.
- ADD THE FLOUR.
- ADD THE BAKING POWDER.
- ADD THE SUGAR .
- ADD 1 TEASPOON OF SALT.
- POUR IN THE MILK.
- MIX THE MIXTURE.



COOK THE WAFFLES

- PUT THE BUTTER ON THE WAFFLE MACHINE.
- POUR ONE LADLE OF THE MIXTURE IN THE WAFFLE MACHINE.
- COOK UNTIL GOLDEN BROWN.

SERVE WITH SUGAR,
CHOCOLATE OR JAM.



Louisa



For 10 people

Vanilla Muffins Recipe

Ingredients:

2,5 Whole eggs,
125g Wheat Flour,
75g Powdered sugar
62,5g Soft Butter
1,5 packet natural yoghurt
1,5 Pod Vanilla
1,5 packet Vanilla sugar,
0,5 packet Baking powder

Step by step :

- Preheat your oven to 180°C.
- Melt the butter in the microwave and let it cool slightly.
- In a salad bowl, break the eggs and whisk them with the powdered sugar and vanilla sugar until the mixture whitens and becomes slightly foamy.
- Pour in the flour and baking powder. Then add the melted butter and natural yogurt.
- Mix well until you obtain a smooth and homogeneous muffin batter.
- Split the vanilla pod in two and carefully remove the seeds with the tip of a knife. Add the vanilla seeds to the dough and mix it one last time.
- Pour the batter for your vanilla muffins into silicone molds.
- Bake for 20 min at 180°C.

Preparation
10 minutes

Cooking
20 minutes

At the end of cooking, let your vanilla muffins cool on a rack before carefully unmolding them.



Hugo

Apple cake

Ingredients

5 apples
2 eggs
100 g milk
70g flour
50g white sugar
20g butter (melted)
1 pack vanilla extract
1 pack baking powder

Preparation

1- Preheat the oven.
2- Put the egg and the sugar in the bowl, mix.
3- Add the milk ,butter, vanilla, flour and the baking powder then mix for 1 minute.
4- Peel the apples, cut them in half and slice finely using a mandolin.
5- Gradually add the apple slices into the dough.
6- Butter a mold and pour in the apple batter, smooth with a spatula.
7- Bake in the oven for 40min.



No bake banana cheesecake

Ingredients :

9 biscuits,
120ml white sugar,
heavy cream,
bananas,
4 tblsp butter,
cream cheese,
lemon,
banana.

Biscuit base :

Mash 9 biscuits.
Melt four tablespoons of
butter.
Add the butter to the
mixture.
Add 120ml the white
sugar.
Pour the mixture in the
pan.

Topping :

Whip the cream cheese.
Squeeze a lemon.
Add 120ml of white sugar.
Pour the heavy cream.
Whip the mixture and pour
on the biscuit base.

Slice the banana and add.

Strawberry Cheesecake

Ingredients :

- 250g of speculoos
- 2 jars of philadelphia-style fresh cheese (400g)
- 4 leaves of gelatine
- 70g caster sugar
- 1 lemon
- 200g of 40% white cheese
- 250g strawberries

Preparation :

1) Place the speculoos and 3 tablespoons of cream cheese in the blender. Mix roughly to obtain a shortbread mixture.
2) Place this dough in the bottom of 6inch pastry circles, placed on a sheet of parchment paper.
Reserve in the refrigerator to harden the base of the pastry.

3) Soak the gelatine in a bowl of cold water. Leave it for at least 15 minutes.
4) Squeeze and take juice and zest of the lemon. Mix them in a small saucepan with the sugar and 10cl of water. Bring the mixture to a boil and remove from heat. Add the drained gelatin to melt it.
Leave to cool.



5) In a salad bowl, mix the fresh cheese and the fromage blanc. Add the warm syrup.
6) Wash the strawberries and hull the strawberries. Cut them.
7) Pour the mixture into the center of the base. Smooth with a spatula.
8) Add the strawberries on the cake.

9) Refrigerate the strawberry and speculoos cheesecake for at least 3 hours before serving .



Jade



Eat with honey, maple syrup, chocolate spread and red fruits ... ideal for a snack !

Clémence

MINI PANCAKES

Ingredients :

- 1 egg + 1 egg yolk
- 250g fromage blanc
- 120g flour T55
- 1 pinch of salt
- 50g sugar
- oil or butter for the pan

METHOD :

1. Whip the eggs, the fromage blanc, flour and the salt and sugar.
2. Heat a pan on medium heat, with a little butter. When the pan is hot , put down small piles of dough, turn them over when they have thickened well.
3. Take them out of the pan as you go and sprinkle them immediately with a little sugar.



Claire

Banana pancakes

ingredients

1/2 cup flour
1 baking powder pack
2 bananas
2 eggs

1 -
Mash the two bananas in a bowl. Add the flour, baking powder and two eggs. Then mix everything.

2 -
Cook the mixture one ladle after another in a frying pan.

Serve with honey or maple syrup.

Guewen

Best Easy PANCAKES



INGREDIENTS :

250g flour

75g sugar

a pinch of salt

3 eggs

1/4l milk

50g butter

PREPARATION :

- Put the flour, the salt and the eggs in a bowl ; mix.

- Add the sugar and a little melted butter ; mix.

- Gradually pour the milk into the mixture and mix again.

- Let the mixture stand at least 15 minutes in the fridge.

-Cook the pancakes in a buttered pan.



Pancakes

Put the flour in a bowl.
Add 4 whole eggs.
Mix the flour and the eggs.
Add milk in the bowl.
Then mix.
Add butter in the bowl.
Add sugar.
Then pour the alcohol.
Let the dough rest for 2 hours.
Cook the batter a pan.

Eat with chocolate spread.

- 250g strong flour
- 4 whole eggs
- 60g butter
- 30g caster sugar

- 1 pinch of salt
- 50cl milk or 25cl water
- 1 teaspoon alcohol



Salted butter caramel

Ingredients :

200g sugar

250g water

30g salted butter

Utensils :

a pan

a spoon

Preparation :

Put 200g sugar and 250g water in a pan.

Heat over low heat and mix for 10 minutes.

Add 30g butter and mix.

Wait for 15 minutes.



Vanilla Ice Cream

In a bowl, put the eggs yolks with the cane sugar and the vanilla sugar.

Beat them until you get a whitish mixture.

In a second bowl, whip the cream to get whipped cream (with an ice cube).

In a third bowl beat the eggs whites.

Add the second bowl in the first, mixing delicately.

Pour into small ramekins.

Put in the freezer for 24 to 48 hours.

*4 teaspoons cane sugar
3 eggs
250g cream*

*1 ice cube
2 vanilla sugar packets*

For 1 person

Maëva

Alcohol Free Mojito

Ingredients :

- . 6 cl lime syrup
- . 1 lime
- . 3 cl cane sugar
- . 15 cl sparkling water
- . 4 mint leaves
- . 4 ice cubes

Preparation :

- Wash the mint leaves and put in a glass.
- Squeeze the juice of half a lime in the glass, then cut the other half into quarters and put them in the glass.
- Pour the syrup over.
- Pour the sparkling water.
- Mix.

You can add ice-cubes to freshen your drink.

Serve immediately.

