INDEPENDENT CATERING | E D U C A T E R L I M I T E D





TUESDAY 18 NOVEMBER

MENU

Beef Loaded Nachos (9)

Mixed Bean Chilli in a Taco with Tomato Rice VEGAN

Fajita Style Pasta (1)

Jacket Potato with Choice of Toppings

Golden Sweetcorn

Mexican Salad Bar - Sour Cream, Guacamole, Tomato Salsa

Biscoff Tres Leches (1, 9) (Biscoff Milk Cake)















Around the World



NOVEMBER

RECIPE BOOK



















BEEF NACHOS

INGREDIENTS

- 3kg minced beef
- 2 large brown onions
- ½ bag of sliced frozen peppers
- · 4 tbs of paprika
- ½ tsp of chilli powder
- · 6 tbs of tomato puree
- 4 tbs cumin
- Seasoning
- 2 tbs beef bouillon
- 1 tin of chopped tomatoes

METHOD

- Brown off mince (drain fat).
- In same pan add diced onions cook until browned.
- · Add spices and seasoning. Cook off 5 mins.
- Add tomato puree/drained mince and stir through.
- Add tinned tomatoes and beef bouillon/water/sliced peppers.
- · Cook out until thick and flavoursome.
- Serve with nachos, cheese sprinkled on top.
- · Garnish with fresh coriander and thinly sliced red pepper.

GUACAMOLE (FOR SALAD BAR)

INGREDIENTS

- 8 avocados peeled and pitted
- 6 chopped tomatoes
- 1 red onion
- 1 whole lemon
- Pinch of chilli, salt and pepper

METHOD

- Mash avocados until creamy.
- Add diced onion, tomatoes and other ingredients.
- Stir through and garnish with chopped coriander.



WE ONLY USE















BISCOFF MILK CAKE

INGREDIENTS

- · Biscoff biscuits
- 5 1/4 oz light brown sugar
- 3 oz phase
- 1 tsp cinnamon
- · Pinch of salt
- 1 tbs water
- 5 ½ oz plain flour

METHOD

- Mix into dough.
- Roll thinly about 1cm thick.
- Bake 15 mins.
- Its going to be crumbled so doesn't matter if rough.
- make a basic sponge/add a splash of milk.

SPONGE MIX

INGREDIENTS

- 1lb self-raising flour
- 1lb caster sugar
- 1lb phase
- 8 eggs
- ½ tsp baking powder

METHOD

- · Cream phase and sugar, add eggs, flour and baking powder.
- · Once cooled, pour over thin layer of toffee sauce (pls. see from USA recipe).
- Then sprinkle over crushed Biscoff biscuits.















