

Covid Chronicle - Cookery section

Newspapers and news websites are made up of different sections about different topics. Today you are going to write an article for the cookery section. Choose your own favourite recipe, read the instructions below and check out the example given before you write your own article for the cookery section of your newspaper!

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| Title | Try and use alliteration (where two or more words start with the same sound/letter) to make the recipe more appealing. For example “Chomp on Chocolate Churros” or “Tasty Tarragon Tarts” |
| Sentence 1 | Tell the reader what is so wonderful about the recipe you are going to share, here’s some ideas: “This is a family favourite that reminds me of my Grandma as she used to cook it every spring.” “This is a classic heartwarming dish that makes everyone feel satisfied.” “A fresh start to a summer meal, this is something family of all ages will enjoy.” |
| Sentence 2 | Give the reader tips about how to make it, or what they need. “Make sure you have plenty of bowls ready for this.” “You will need flour to stop this sticking.” “Have someone with oven gloves on hand to get this out when it has finished cooking.” |
| Sentence 3 | How the finished recipe should taste or how you should serve it. “Enjoy the crispy top to this tart.” “Make a little fresh salad, it will go perfectly with this dish.” “A little pot of cream or melted chocolate is the perfect accompaniment to these churros.” |
| Recipe | Subtitle - Ingredients (then list the ingredient name and amount of it with bullet points) Subtitle - Method (then list the method, usually with numbered instructions, start each instruction with a bossy imperative verb) |

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| An example: Vanilla cupcakes | |
| Title Use alliteration. | Comforting cute cupcakes you can’t stop consuming! |
| Sentence 1 What’s so good about it? | A delicious way to round off your meal with a sweet treat, these cupcakes are a firm favourite in our house. |
| Sentence 2 A tip for the reader. | Don’t be tempted to peel off the case until these have fully cooled down otherwise your sponges will break up as they stick to the case. |
| Sentence 3 What to serve it with. | These look great on a plate with the case removed and a scoop of icecream nestled next to it. |
| Recipe Ingredients then method. | <p>Ingredients</p> <ul style="list-style-type: none"> ● 2 eggs ● 120g flour ● 120g caster sugar ● 120g self raising flour ● 120g soft margarine/spread ● ½ teaspoon vanilla extract or 1 teaspoon of vanilla essence <p>Method</p> <ol style="list-style-type: none"> 1) Put 9 cake cases in a tray and set the oven to 160°C fan (gas mark 4). 2) First measure out all the ingredients and put them in a big mixing bowl. 3) Next use an electric whisk or spoon to combine all the ingredients. 4) Finally share out the mixture into the paper cases. 5) Bake for 25 mins then lay on a cooling rack until completely cooled. |