



Food Ideas

FOOD IDEAS

Cooking Workshop

COOKING WORKSHOP

PREP: 60 minutes to cook + grocery shopping

COST: Starts at €5 per person

<https://www.tasteofhome.com/collection/travel-around-the-world-in-80-meals/>



Celebrate the rich culture and diversity in our church community and learn each others' favorite dish. Whether online or while meeting in person, together we develop new cooking skills! Check the link for a bunch of international inspiration recipes.



PREP: 15 minutes + grocery shopping

COST: Starts at €2 per person

Learn how to create the best summer mocktails.

<https://www.townandcountrymag.com/leisure/drinks/how-to/q785/best-mocktail-recipes/>

Mocktail Workshop

MOCKTAIL WORKSHOP



BBQ
BBQ
Recipes
RECIPES

Melted Camembert

Melted Camembert

INGREDIENTS:

1 Camembert in wooden box
1 sprig rosemary
1 el olive oil
Salt / pepper
Cheese Crackers

METHOD:

Turn the bbq to low or medium high.

Take off any paper or foil from the Camembert and place it back in the wooden box with the wooden top removed and put it on top of a small (oven) tray.

With a sharp knife, gently remove / scrape a little bit of the top of the Camembert (2mm or so) It's ok if not everything is removed.

Place the rosemary sprig on top, splash with some good-quality olive oil and sprinkle with salt and pepper to liking.

Put the Camembert tray on the bbq for about 7-10 min, depending how hot your bbq is and cover the bbq with the lid.

Check to see if the cheese has melted inside after a few minutes and is not leaking out too much. The Cambert is done when it's melted inside.

This is a finger licking crowd pleaser, enjoy it with cheese crackers, freshly cut veggies on the side.

PREP: 5 mins
COOK: 7-10 mins
SERVES: 2-4

Sticky Asian Chicken Wings

Sticky Asian Chicken Wings

PREP: 15 mins
COOK: 12-18 mins plus 4-6 hrs of marinating
SERVES: 2-4

METHOD:

Wash the wings with running water and pat dry with a paper towel. Prick each wing 3 times with a fork for the marinade to absorb well and set aside.

Take a large bowl and mix the Marinade ingredients together.

Add the wings to the marinade and toss well so that they are covered well. Let it marinate for 4-6 hours before you BBQ, for a deep flavor.

Turn the BBQ on a medium high temperature.

Add the wings to the BBQ and grill for about 12-18 min carefully turning them for the skin not to burn.

The meat should be able to be pulled off the bones easily once done. Add them to a big platter, Sprinkle with garnishes like toasted Sesame seeds and fresh coriander.

INGREDIENTS:

About 1 kg mixed chicken wings

Marinade

1/4 cup sesame oil
1/2 cup soy sauce
1/3 cup honey
1/4 cup hoisin sauce

2 tbsp chilli garlic sauce or sambal oelek
2 tbsp fresh ginger, finely grated
2 tsp five spice powder
1 tsp garlic powder
1 tsp ground black pepper
2 tbs vegetable oil
2 tbs ketchup

Garnish

chopped coriander
toasted sesame seeds



Jalapeno Poppers

Jalapeno Poppers

METHOD:

Cut the top of the peppers and remove any seeds inside (keep the top apart).

Mix the Philadelphia cheese with the herbs and the grated cheese.

Fill the Jalapeno peppers with the cheese mixture.

Put the top back on to avoid the cheese dripping out later.

Wrap two strips of bacon around the whole pepper and fix it with a small skewer. Put on the BBQ until the bacon is crispy.

PREP: 15 mins
COOK: Until the bacon is crispy
SERVES: 2-4

INGREDIENTS:

10 Jalapeno peppers
1 pack Philadelphia cream cheese
Handful of grated cheese (Old Amsterdam)
2 packs of bacon strips
1 tsp Chicken herb mix

