NON - FIRE COOKING

"A Recipe Has No Soul, You As The Cook Must Bring Soul To The Recipe"

Cooking is an art of making food delicious and suitable for consumption by the addition of ingredients in the right proportion. In order to make our students independent when it comes to satisfying their hunger, the school has provided them an online platform to learn new recipes which can be prepared with ease and absolutely without fire. Students also learnt how to lay out the table and fold cloth napkins. The aim of these classes was to create awareness about the nutritional value of food cooked without fire and to provide a platform for students to showcase their talent and explore new areas of interest. The students relished the recipes prepared by them.

During the class, many mouth-watering recipes were prepared:

- Pinwheel sandwich
- Sprouts, Pasta hung curd salad
- Mango shrikhand
- Healthy Oat breakfast jar
- Dalgona Coffee
- Mug cake in microwave
- Banana peanut butter smoothie
- Three layered smoothie
- Fruit Trifle

DAY 1- PINWHEEL SANDWICH







TABLE LAYOUT AND NAPKIN FOLDING





PINWHEEL SANDWICH



DAY 2- HUNGCURD PASTA, SPROUT SALAD & MANGO SHRIKHAND











DAY 3- DALGONA COFFEE & MUG CAKE









DAY 4- HEALTHY OATS JAR









DAY 5- THREE LAYER SMOOTHIE & BANANA PEANUT BUTTER SMOOTHIE







DAY 5- FRUIT TRIFLE









A GLIMPSE OF THE SESSION

