

Baked meatballs





Take out

- serving dish
- muffin pan (12 cups)
- large mixing bowl
- measuring jug
- whisk
- small mixing bowl
- kitchen scissors
- fork
- vegetable knife
- chopping board
- tablespoon
- oven gloves

What you'll need

- butter or margarine for greasing
- 1 Weet-Bix biscuit
- 250 ml milk
- 1 egg
- 1 packet dry mushroom soup
- 1 medium tomato
- 500 g minced beef
- 1 medium onion, finely chopped

1 Switch on the warming drawer and place the serving dish inside. Set the oven temperature to 160 °C (325 °F).



2 Grease the muffin cups with butter or margarine.

3 Put the Weet-Bix in the large mixing bowl and pour the milk over it.



4 Whisk the egg in the small mixing bowl and add to the soaked Weet-Bix.

5 Cut open the soup packet with the scissors and shake the contents into the Weet-Bix mixture. Mix everything together with a fork.



6 Cut the tomato into small cubes on the chopping board.

7 Stir the mince, chopped tomato and chopped onion into the Weet-Bix mixture and mix well.



8 Spoon the mixture into the muffin cups, round off the tops and bake in the oven for 40 minutes. **!**



9 Take the pan out of the oven using oven gloves. Switch off the oven. Arrange the meatballs in the hot serving dish and serve with baked potatoes (recipe on p. 84). They can also be served cold with salad. **!** **!**

Peanut clusters



Take out

- baking sheet
- small double boiler
- fork
- 2 teaspoons

What you'll need

- 500 ml hot water
- 100 g milk chocolate
- 100 g unsalted peanuts



1 Grease the baking sheet with butter or margarine.

2 Switch on the stove to medium heat.

3 Pour the hot water into the bottom half of the double boiler. Put it on the hot stove. **!**



5 Slowly melt the chocolate over the hot water. Remove the top half of the double boiler immediately when the chocolate has melted.



4 Break the chocolate into the top of the double boiler.



6 Stir the peanuts into the chocolate with the fork. Mix well.

7 Use 2 teaspoons to drop peanut clusters onto the greased baking sheet. Work rapidly while the chocolate is still hot. Leave them to cool.

