

Brooke Weston Academy Pancake Competition Winners

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Thank you

Thank you for all the wonderful entries, I really enjoyed seeing so many students using their creativity to develop original ideas and impressive cookery skills to execute some ambitious ideas. As such judging was not easy and so we have several winners for students and staff. (prizes will be sent home ASAP)

3rd Place: Tanaka Bindura 9N

Fantastic presentation and a great idea to link your design to a movie, well done for creating 2 different plated designs.





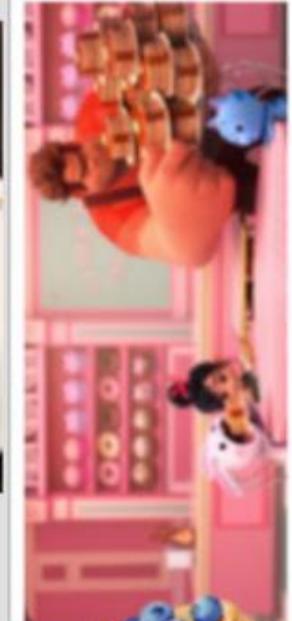
Pancake Competition

Entry Form

Your Design Idea:

**135g/4¾oz plain flour
1 tsp baking powder
½ tsp salt
2 tbsp caster sugar
130ml/4½fl oz milk
1 large egg, lightly beaten
2 tbsp melted butter (allowed to cool slightly) or olive oil, plus extra for cooking**

Full Name: **Tanaka bindura**
Year group: **Year 9**
Tutor: **9n**



It was inspired by Disney
It's Pancake Day!



2nd Place: Lily O'Brien 8N and Fabrianne Lamptey 9N

Lily O'Brien – ‘The leaning Tower of Pancakes’ is an inspired design with very well risen pancakes – great photos too, well done.



Fabrianne Lamptey – well done for incorporating your recent studies into your design, creating a well themed and tasty looking dish.



Pancake Competition

Entry Form

Your Design Idea:

I thought that I would make 'The Leaning Tower of Pancake' I used a Japanese Souffle Pancake recipe because I thought it would add height to my design.

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MORE PICTURES →**

Full Name: Lily O'Brien

Year group: Year 8

Tutor: Miss Stevens

Paste a picture of your final pancake here.



Tell us a bit about your design:

I used the souffle recipe because I thought I would try something I never have tried before.

What ingredients did you use?





Pancake competition



Ingredients:

- Flour
- Sugar
- 3 large eggs
- Baking powder
- Milk
- Salt
- Vanilla
- Black currant jam (optional)
- Powdered sugar(optional)

I decided to use the recipe to Japanese style cloud pancakes. The recipe mixes whisked until fluffy egg white that is folded in with normal cake batter which gives them the risen fluffy texture. During this quarantine I've been learning about space and everything that sits within and beyond our universe, so I decided to add a space themed element to my design.

1st Place: Niveitha Niroj 7S and Maggie Gancheva 8S

Niveitha Niroj – a very well-thought out and well executed idea showing great skill and attention to detail with the rainbow fruit garnish. Superb!



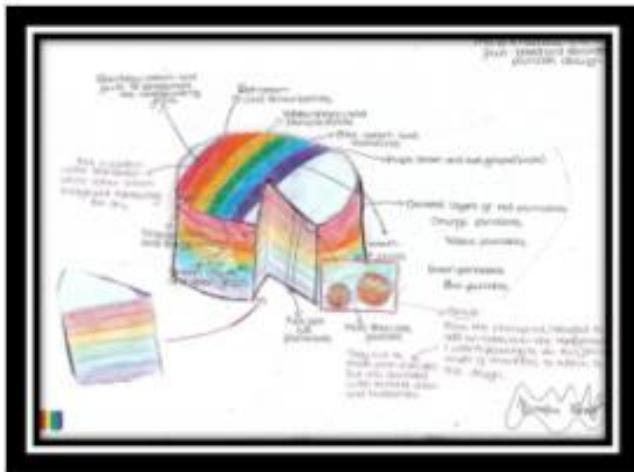
Maggie Gancheva – Very ambitious, well done for creating a 3D pancake that has held it's shape well. I particularly like the open door inviting you in. Fantastic!



Pancake Competition

Entry Form

Your Design Idea:



Full Name: Niveitha Niroj

Year group: 7S

Tutor: Mrs Walvin

Paste a picture of your final pancake here.



What ingredients did you use?

- 100g self-raising flour
 - 2 large eggs
 - 300ml milk
 - 1 tbsp vegetable oil
 - Icing sugar
 - Water
 - Food colouring gels
 - Strawberries
 - Kiwi
 - Mango
 - Grapes
 - Blueberries

Tell us a bit about your design:

My design consists of lots of colours and flavours. There will be multiple thin layers of several coloured pancakes; red, orange, yellow, green, blue and purple. On the top there will be a design resembling a rainbow, powdered sugar to highlight the colours and work as the sky/background. The rainbow on the top will contain lots of fruits symbolising each colour pancake. There will also be little pancake faces on the sides consisting of banana slices and small blueberries.

Pancake Competition

Entry Form

Your Design Idea:



Full Name: Maggie Gancheva
Year group: 8
Tutor: 8S

Paste a picture of your final pancake here.



What ingredients did you use?

flower
baking powder
salt
milk
sugar
egg
valnila bean paste
Nutella
butter



Tell us a bit about your design:

This is the house of mr man the pancake guy my insop for him came from a ginger bread house so i tryed to re make him with pancakes and here he is.

3rd Place Staff: Miss Willis



Tasty and nutritious – contributing to '5 a day' and looking forward to spring time flowers blooming!

2nd Place Staff: Miss Coles 'Starry Night' by Van Gogh



A wonderful representation of famous art work. A great idea to paint with food.

1st Place Staff: Miss Barltrop

Cinnamon, banana, and orange pancakes in the shape of Grogu (baby yoda!)



One for all the Star Wars fans.
So cute made out of pancakes, Grogu looks!

Congratulations

Well done to all the winners and thank you to everyone who took part. I hope you enjoy the prizes and continue to practise your cooking skills in the March holiday. Have a wonderful break, Mrs Chiremba