

THE GLOBAL CLASSROOM COOKBOOK

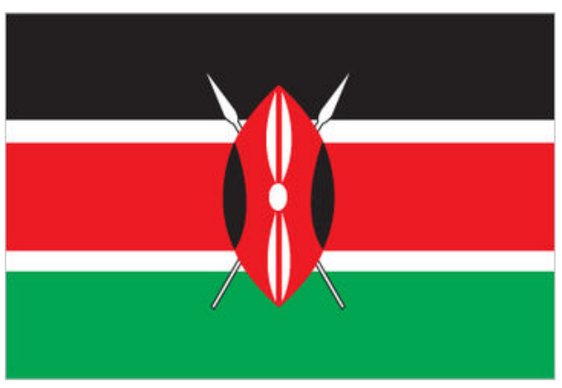
EVERY RECIPE TELLS A STORY
EVERY STORY CONNECTS US



WELCOME

Close your eyes and imagine the aroma of freshly baked bread, the rich spices of pilau, and the sweet scent of homemade treats filling the same room.
Now open your eyes and discover our collection of recipes, shared by students participating in the Global Classroom programme. Within these pages, you will discover stories of family traditions, cherished memories, cultural pride, and friendships.





GLOBAL CLASSROOMS 2026

Every recipe is a window into someone's identity. Whether it is a traditional meal that connects people to their heritage, a family recipe enjoyed for generations, or a favourite dish prepared during celebrations, each one reminds us that our cultures are gifts to be shared.
When we cook another person's recipe, we step into their story, appreciate their traditions, and begin to understand the experiences that have shaped them.
Happy cooking and even happier sharing!



Before trying any recipe, make sure there's an adult around.

AMAIYA'S SPECIAL GINGERBREAD

OUR YOUNG CHEF: AMAIYA

My Food's story

It reminds me of the time we spend with my family during Christmas.





Serves: 20

Prep Time: 20 minutes

Cook Time: 30-40 minutes

WHAT YOU'LL NEED

- Butter
- Plain flour
- Golden syrup
- Ground ginger
- Mixed spice
- Bicarbonate of soda
- Eggs
- sugar

Chef's Tip

Decorate with icing once cool if you like.

FROM START TO YUM

1. Preheat the oven.
2. Sift the flour, ginger, mixed spice, and bicarbonate of soda into a large bowl.
3. Place the butter, golden syrup, and sugar in a saucepan over low heat and stir until melted.
4. Pour into the dry ingredients and add the egg.
5. Mix together to form a dough. The dough will be sticky at first, but will become firmer as it cools.
6. Roll out the dough and cut it into gingerbread shapes.
7. Bake in the preheated oven until golden.

Pilau

Our Young Chef: Tabrelah

130 minutes prep time
60 minutes Cook time
Serves 8 people

My Food's story

When I cook pilau, it makes me feel happy. The aroma fills the house and brings everyone together. Sharing the dish makes us laugh and share memories, which is why pilau is meaningful to me.

What you'll need

- 2 cups rice, 4 cups water
- 500 grams beef, cut into small pieces
- 1 large onion, sliced
- 2 cloves garlic, crushed
- 1 tablespoon grated ginger
- 2 tablespoons pilau masala
- 2 tablespoons cooking oil
- 4 cups beef stock or water
- Salt to tast



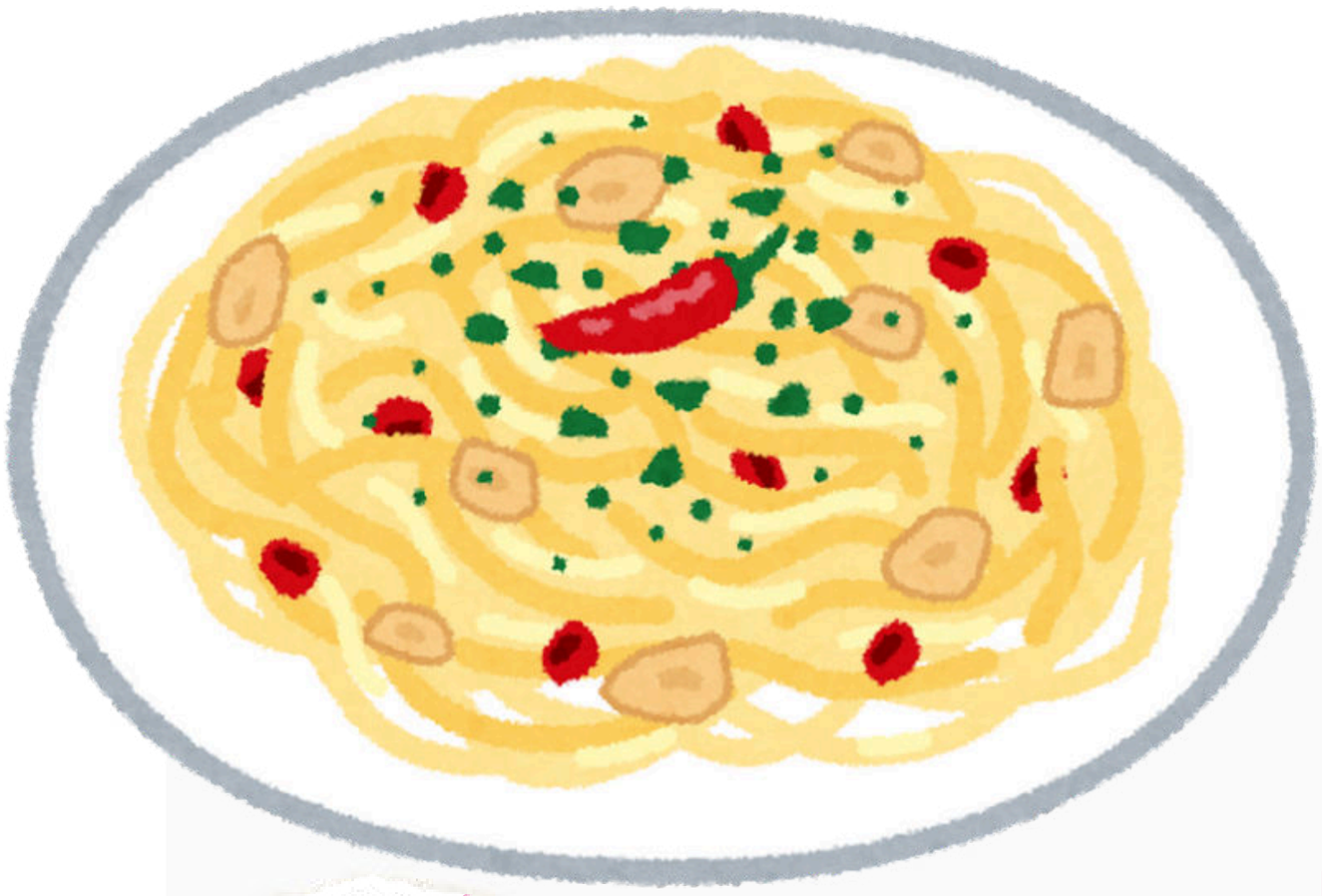
From start to yum

- Heat oil and fry the onions until golden brown.
- Add the garlic and ginger, then cook for one minute.
- Add the beef and cook until browned.
- Stir in the pilau masala and salt.
- Add the rice and mix well.
- Pour in the beef stock or water and bring to a boil.
- Cover and cook on low heat for 20 to 25 minutes until the rice is tender and the liquid is absorbed.

Chef's Tips

Fluff the rice with a fork and serve hot.





My story
This dish is very delicious, it is my and my mothers favourite food.

Pasta
Our Young Chef: Uzi

What you'll need

- Pasta
- salt
- water
- pasta sauce
- cut vegetables
- pre-cooked chicken
- cheese

From start to Yum

1. Boil the pasta in salted water and drain off the excess water.
2. Add the pre-cooked chicken pieces and cut vegetables to the pasta sauce and cook well.
3. Add the cooked pasta to the sauce and mix well. Cook for a few more minutes.
4. Turn off the stove, sprinkle cheese on top, and allow it to melt.
5. Serve with a smile :)



Chef's Tips
You can use any vegetables you like, such as peppers, sweetcorn, or mushrooms.

SAMOSA

OUR YOUNG CHEF: TEIXIE LIZ

Serves: 6
Prep Time: 30 minutes
Cook Time: 60 minutes



My Food's story

When I cook this dish, it brings my family together during celebrations, holidays, and special occasions. Samosas are also one of my favorite snacks. I enjoy making samosas, sharing, and eating with others.

WHAT YOU'LL NEED

- 2 cups all-purpose flour
- 2 tablespoons cooking oil
- salt
- water to make dough
- 250 grams minced beef
- 1 chopped onion
- 1 crushed garlic clove
- 1 tablespoon curry powder
- 1/2 teaspoon black pepper
- cooking oil for deep frying



FROM START TO YUM

1. Mix flour, salt, oil and water to make a soft dough.
2. Let it rest for 20 minutes.
3. Cook the onion, garlic and minced beef until brown.
4. Add curry powder and black pepper, cook for a few minutes then let the filling cool.
5. Roll out the dough and cut it into triangles.
6. Fold each triangle into cones, fill with meat mixture and seal the edge with a mixture of water and flour.
7. Deep fry the samosa in hot oil until golden brown.
8. Drain on paper towels and serve them warm

PEANUT BALLS



Our Young Chef: K. Braveena

Prep Time : 10-15 min
Cook Time : 20 min
Servings : 10 people



What you'll need

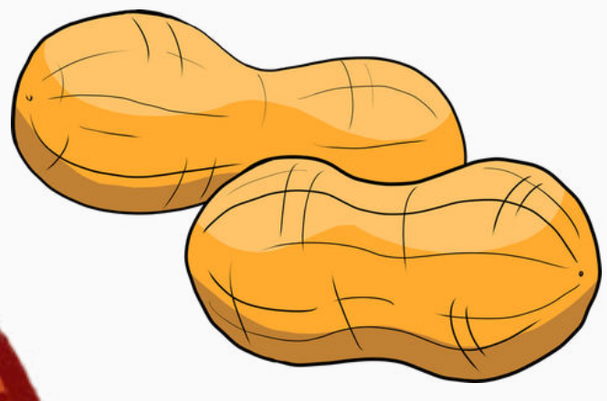
- 1 cup peanuts
- Palm jaggery (to taste)
- Cardamom powder,
- Dry ginger powder
- Ghee

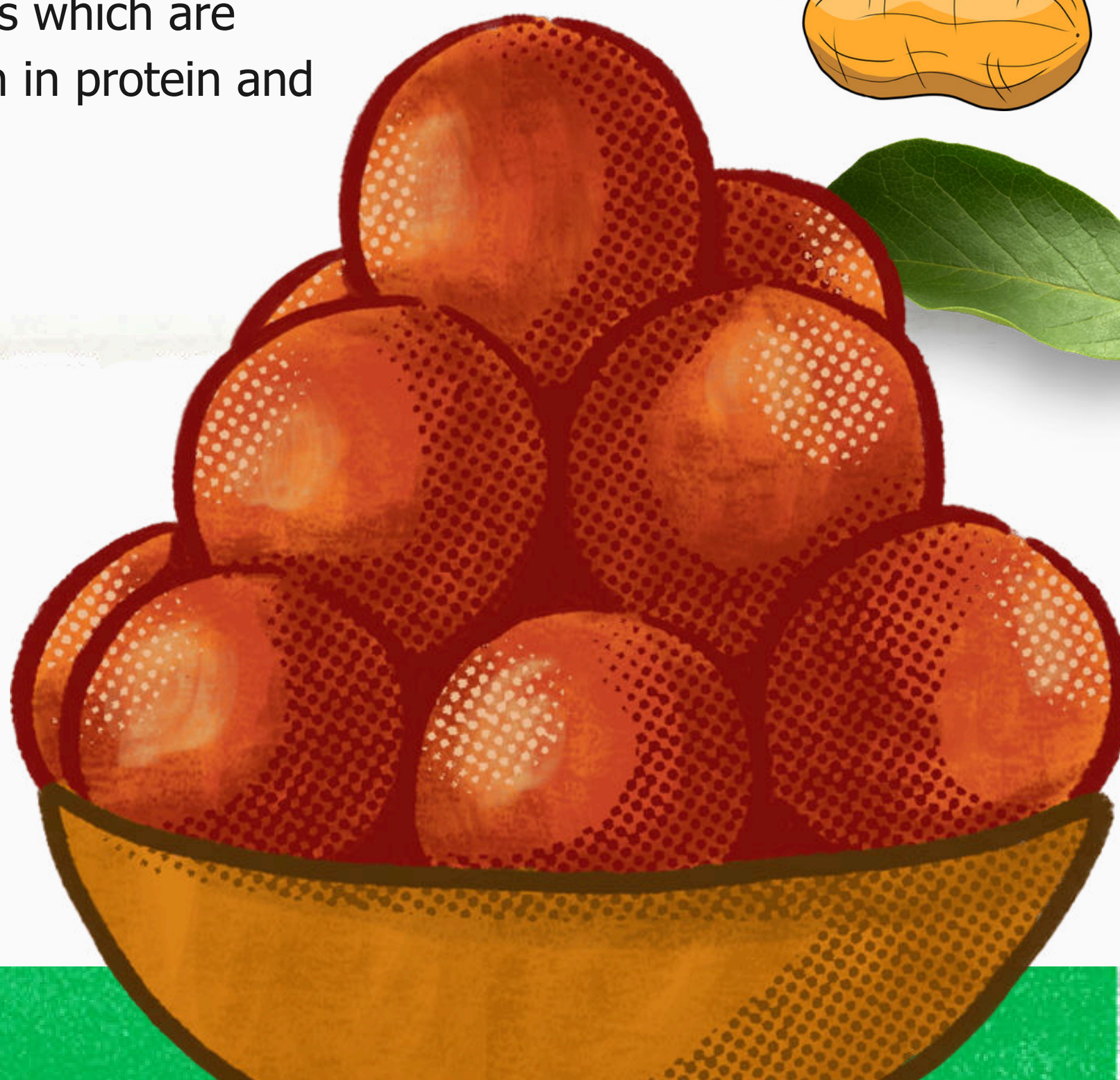
From start to Yum

- Dry roast 1 cup of peanuts on low heat until the skins start to peel off.
- Roast for at least 10 minutes, then let them cool.
- Rub off the skins if needed.
- Transfer the peanuts to a mixer and grind them to a coarse powder.
- Put them in a bowl, add grated or powdered jaggery to taste, a little cardamom powder, a pinch of dry ginger powder, and a little ghee.
- Mix well and shape into small balls.
- Your yummy peanut balls are ready.

Why this meal is important to me:

It is my traditional sweet from India. It has many healthy ingredients which are good for our health. It is rich in protein and fibre.





Chef's Tip

If the mixture is too dry to shape, add a little more ghee.

Apple Pie

Our Young Chef: Chloe



From start to yum

- Prepare a pastry dough.
- Slice the apples and mix them with sugar and cinnamon if using.
- Roll out the pastry and place one layer in a baking tin.
- Add the apple filling, then cover with a top crust.
- Seal the edges and bake until golden brown

15-30 minutes prep time

120 minutes Cook time

What you'll need

Apples
butter
cinnamon (optional),
flour
sugar

My Food's story

It's a family recipe from my grandma.



Chef's Tips

Best served hot with yoghurt, pickle, or butter.

Kale and Walnut Pesto

Shared BY: Maya

Serves 4

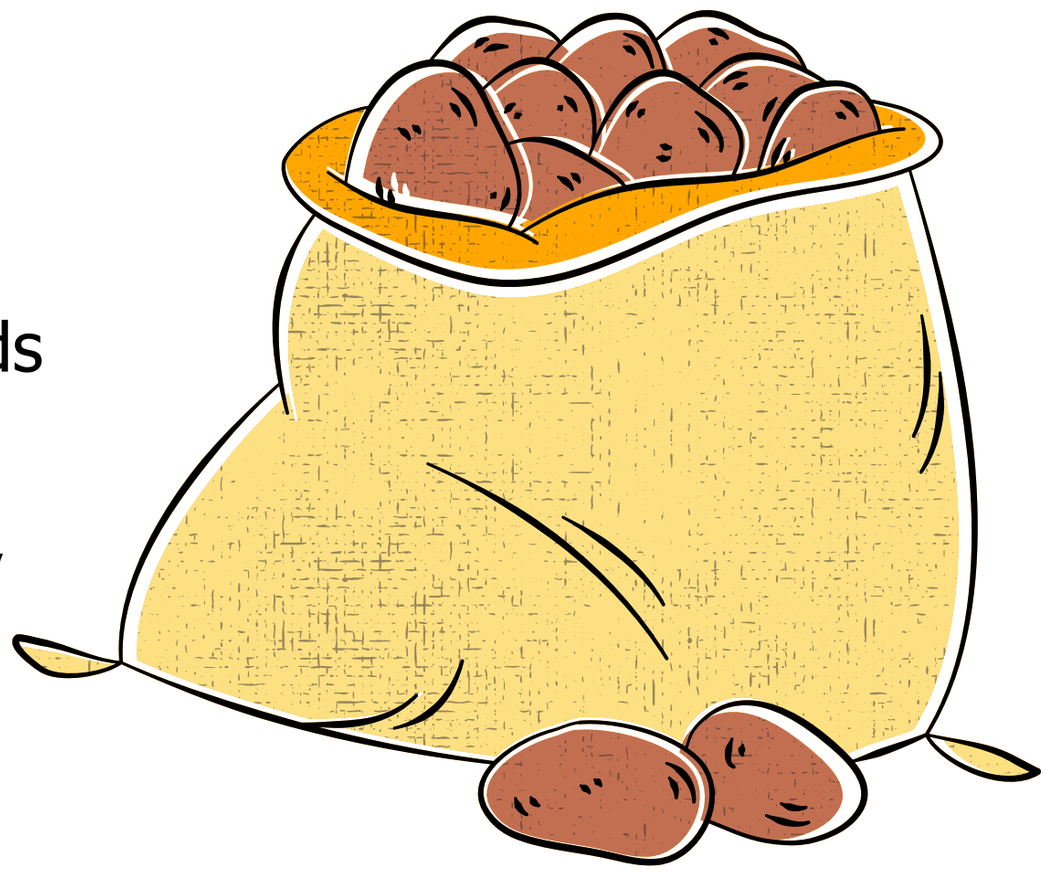
20 minutes Prep time

40 min cooking time



My Food's Story

My Dad makes this type of pesto every Thursday. The vibrant green reminds me of Ireland and the taste reminds me of Italy where my Mom is from.



FROM START TO YUM

1. Toast the walnuts in the oven for 10/15 minutes.
2. Once cooled, blitz with the garlic and olive oil.
3. Destalk the kale
4. Use the hand blender to blitz a fistful of kale with the walnut, garlic and olive oil.
5. Repeat with three further fistfuls of kale leaves.
6. Add the grated cheese.

Cook your favourite type of pasta and add the pesto.

<u>WHAT YOU'LL NEED</u>

- Kale – green or purple,
- garlic – 4/5 cloves
- Hard Italian chees – 70 grams
- Walnuts – 70 grams
- Olive Oil – 200 ml.

CHEF'S TIP

You can enjoy it with pasta, as a dip or as a topping for baked fish (cod, salmon, etc.).



Plăcintă

Our Young Chef: Alexandra

What it means to me

It means for my grandma, she makes the best Plăcintă in my family.

4-8 people **Prep time - 20 - 40 min**
Cooking time 2 hours

What you'll need

- For dough: flour, water and oil
- Filling: 1 onion and 1 potato, cheese and 2 eggs, salt and black pepper, 1 lettuce

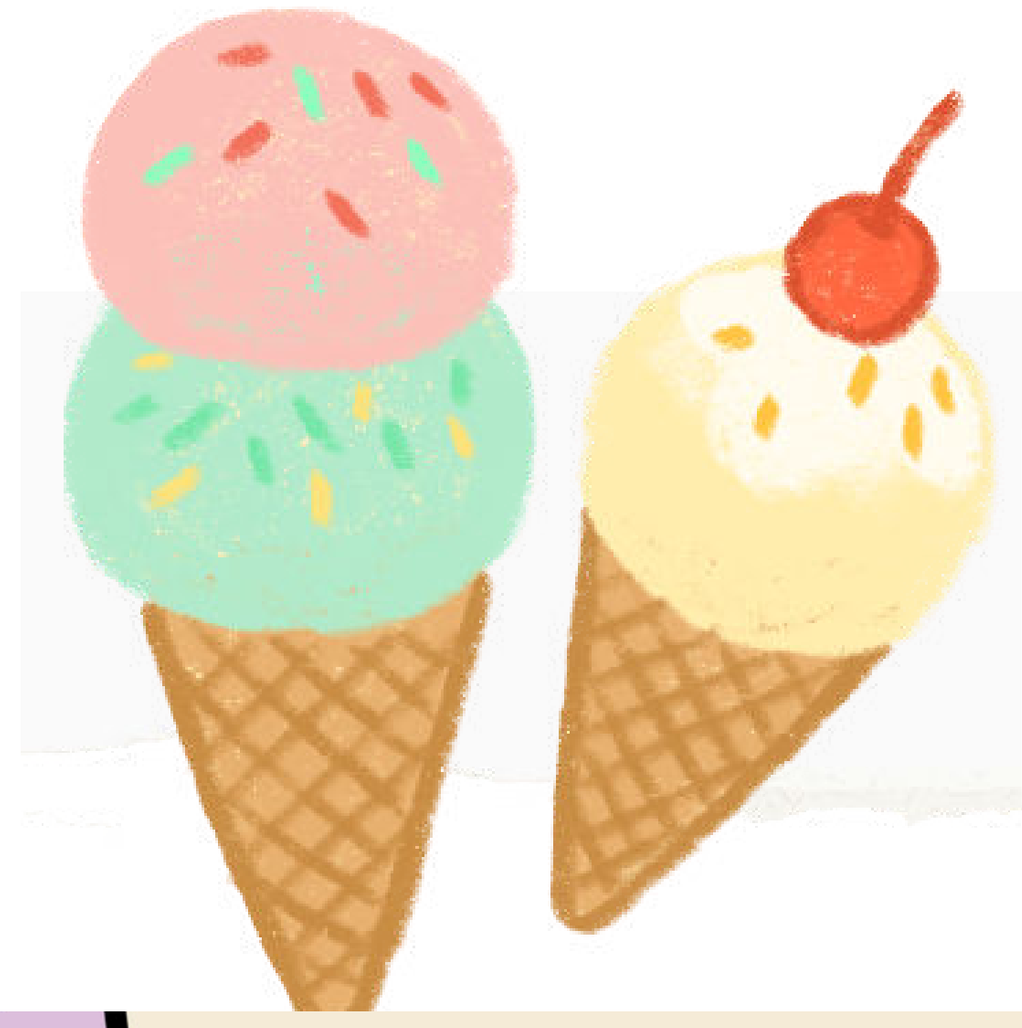
From start to yum

1. Step 1. Mix flour, water until turns to a dough and let it rest.
2. Step 2. Chop 1 onion and 1 potato.
3. Step 3. Mash cheese and crack 2 eggs and add pinch of salt.
4. Step 4. Add oil in the frying pan and fry chopped onion and potato.
5. Step 5. Roll the dough into a thin sheet.
6. Step 6. Spread the filling over the dough and fold or roll it up.
7. Step 7. Place it on a baking tray and brush the top with oil or melted butter.
8. Step 8. Bake until golden brown, then let it cool slightly before serving with shredded lettuce.

Enjoy

Ice Cream

Our Young Chef: Layan



Prep Time : 35 min

Cook Time : 8-12 hours

Serves : 5 - 6 generous scoops

My story

It means a lot to me because I get it when something good happens and it's my favourite food. I like especially bubble gum ice cream.

What you'll need

- Heavy Cream (2 cups)
- Blue Food colouring (3-4 drops)
- Sweetened condensed milk (1 cup)
- Bubble gum flavouring/extract (1-11/2 tsp)

From start to Yum

1. WHIP THE CREAM - In a large bowl beat the cold heavy cream with a hand mixer until it forms stiff peaks (I like whipped cream)
2. MIX THE BASE – In a separate bowl, stir together the sweetened condensed milk, bubble gum flavouring and blue food colouring, combining until smooth and bright blue.
3. FOLD TOGETHER – gently scoop the whipped cream into the blue milk mixture and fold it together with a spatula until combined and smooth.
4. FREEZE – Pour the mixture into a loaf pan or container.
5. Cover and freeze for 8 hours until firm.

Chef's Tips

You can also use yoghurt for a thicker, more traditional mango lassi..

PANCAKES

Our Young Chef: Ruarc



Prep Time : 10 min
Cook Time : 30 min
Servings : 6 people

What you'll need

- 3 cups oat milk
- 3 cups flour
- ¼ cup sunflower oil
- 1 teaspoon baking powder
- 1 teaspoon vanilla essence
- Butter or oil for the pan

From start to Yum

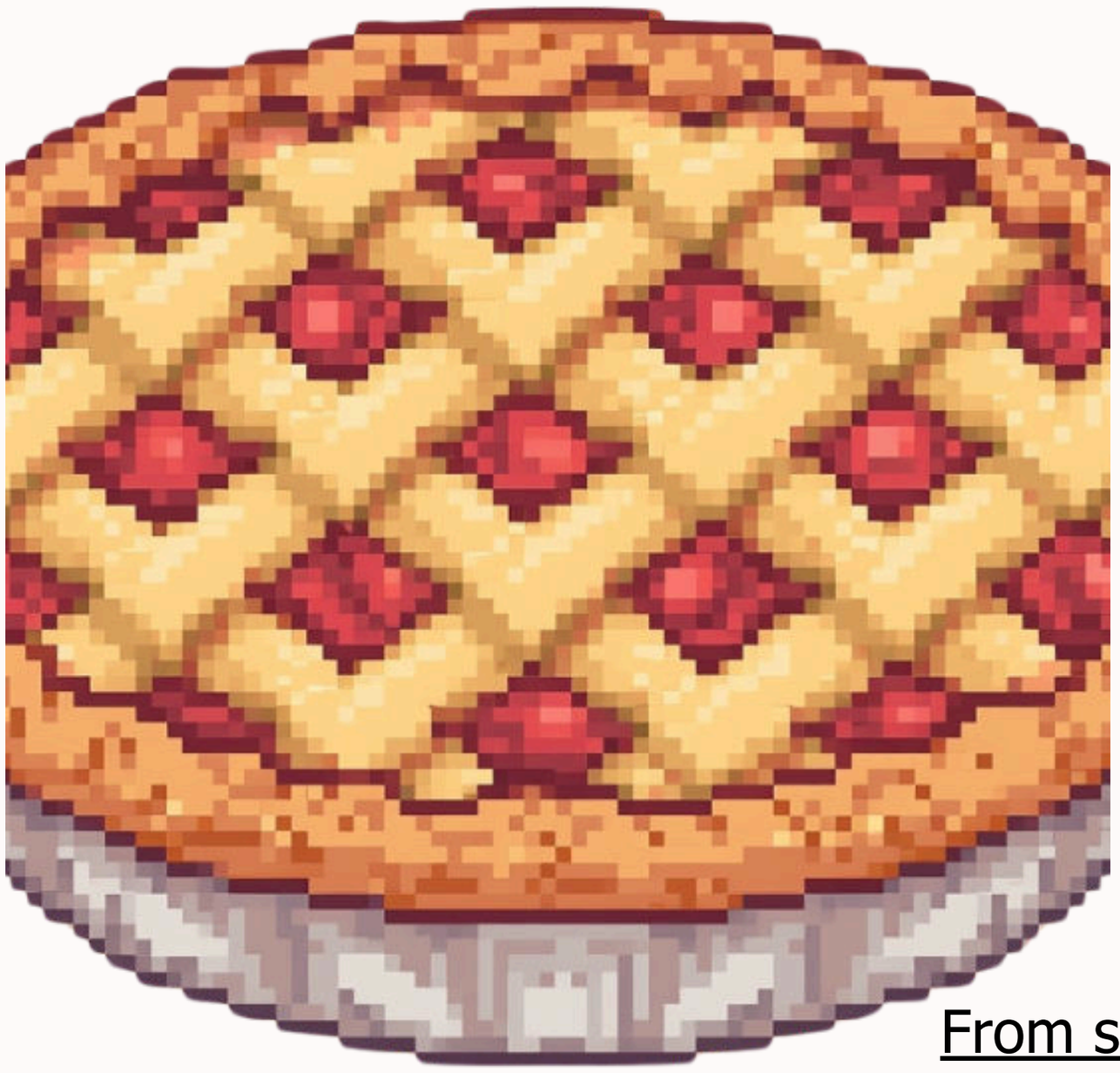
1. Mix all the ingredients in a bowl until smooth.
2. Melt a little butter on a pan.
3. Pour some batter into the pan and spread it into a pancake shape.
4. Cook on one side, then flip and cook on the other side until golden.

Chef's Note

Really Goooood

Why this meal is important to me:

My mum makes them on my birthdays.



Amanda’s Shepherd’s Pie

Our Young Chef: Eliza

So Yummy

From start to yum

10 - 20 people

Prep time - 15-20 min

Cooking time 1hr 15 min

What you’ll need

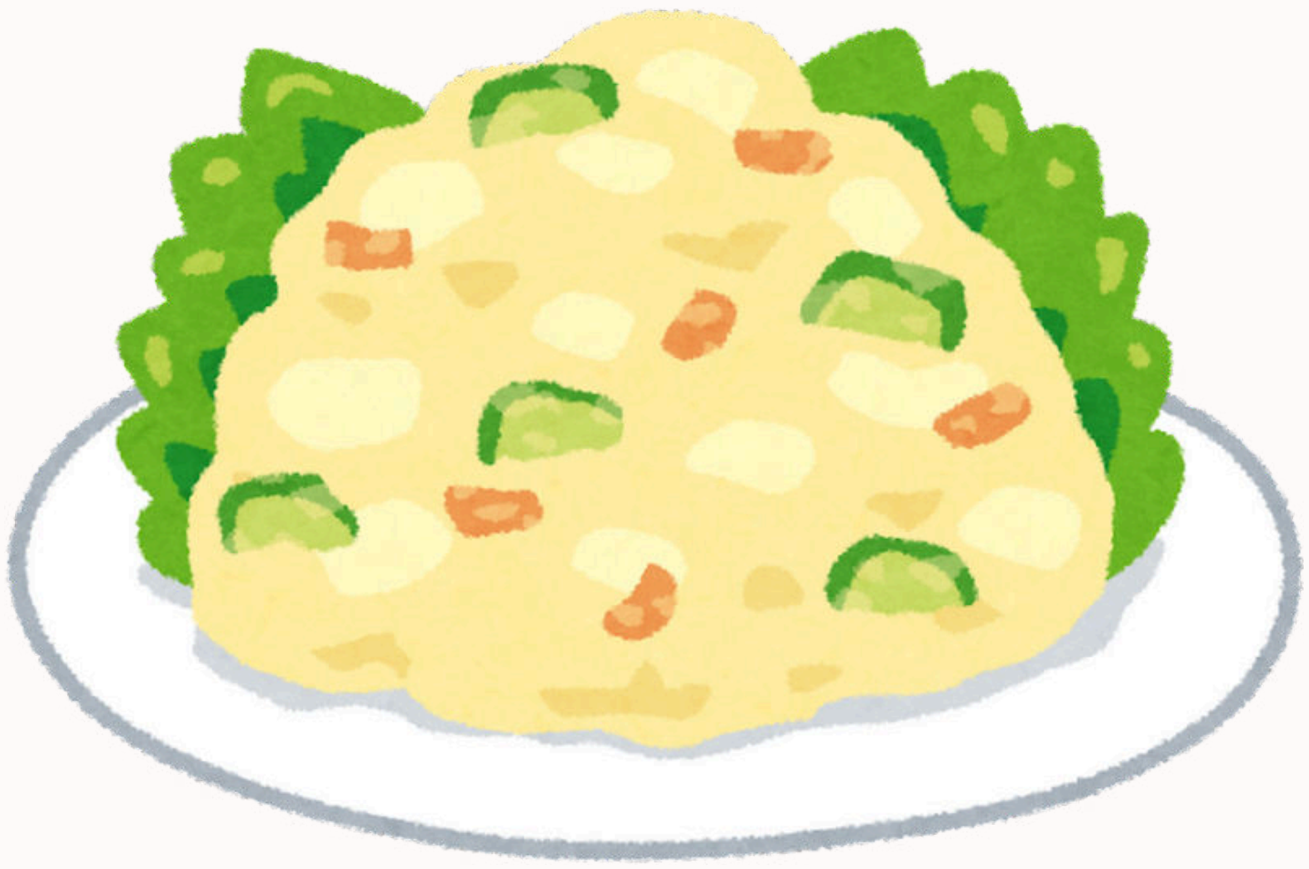
- 3 carrots, 1 onion
- ½ cup frozen peas
- 3 garlic cloves
- 1 stock cube
- 1 small tray of lean mince
- Salt and pepper, tomato purée
- 6 large potatoeos
- Boiling water for the stock cube
- butter
- 100 ml milk

1. Heat a pan and add a little oil, then brown the mince.
2. Add the onion and garlic and cook until softened.
3. Add the diced carrots and cook until they begin to soften.
4. Stir in the stock cube, tomato purée, and a little boiling water.
5. Mix well, then add the frozen peas and leave to simmer for a while.
6. To make the mashed potato: peel the potatoes and cut them into quarters.
7. Add them to water and bring to the boil. Cook until soft, then drain.
8. Add the milk and butter, then mash. Season with salt and pepper.
9. Put the mince mixture into an ovenproof dish, spread the mash on top, and bake until golden on top.
10. Serve and enjoy.

What it means to me
Mam made me this when I was younger for me and my neighbours.

Chef’s Tip

Shepherd’s pie is a traditional Irish and English dish.



Mukimo

Our Young Chef: Cephas Praise

What it means to me

Being a kikuyu traditional dish, it draws me back to my culture. Food is esteemed in my culture, and people connect when they share a meal

5 people

Prep time - 60 min

Cooking time 90 min

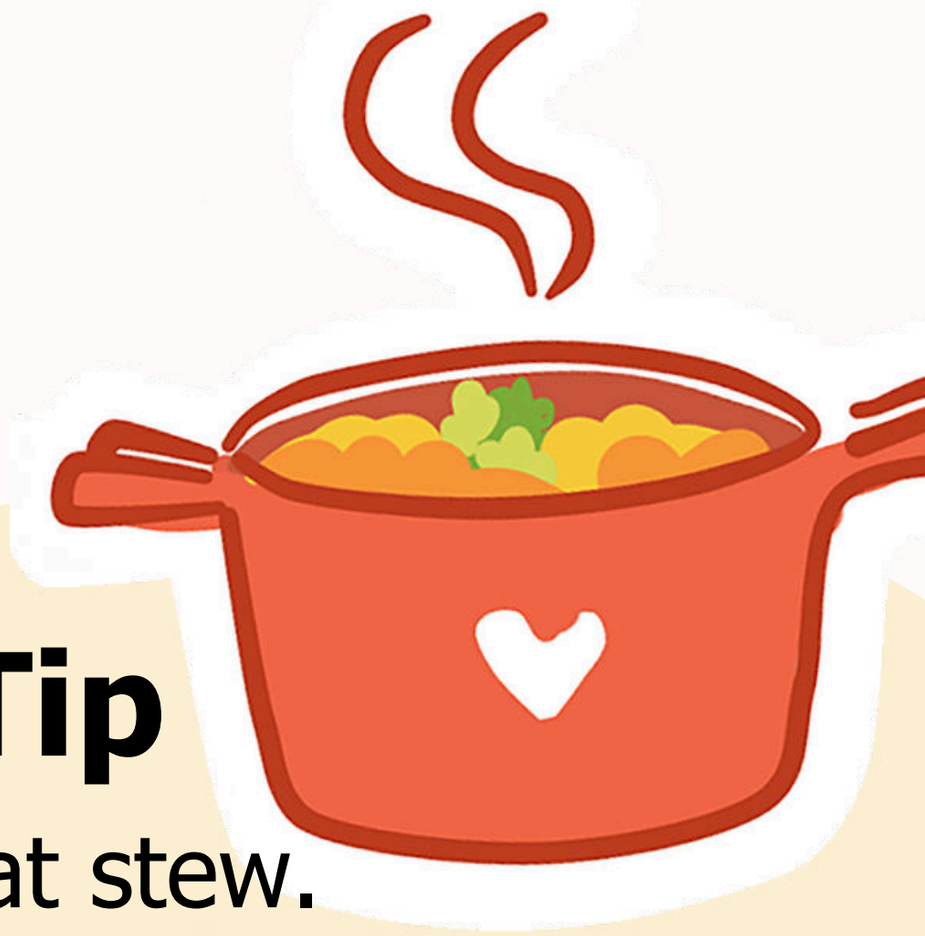
What you'll need

- Arrowroots/ potatoes,
- Boiled maize and beans,
- Green vegetables (pumpkin leaves)



From start to yum

1. Boil maize and beans together to make githeri
2. Peel the potatoes or arrowroots
3. Mix the boiled githeri and potatoes and place on low heat. Wait until the potatoes are soft, then add vegetable.
4. Mash the mixture into a smooth thick combination.
5. Fry onions and other spices in hot cooking oil
6. Pour on the mashed mixture and mash again to a smoother paste



Chef's Tip

Serve hot with a meat stew.



Brazilian Truffles

Our Young Chef: Sam



What it means to me

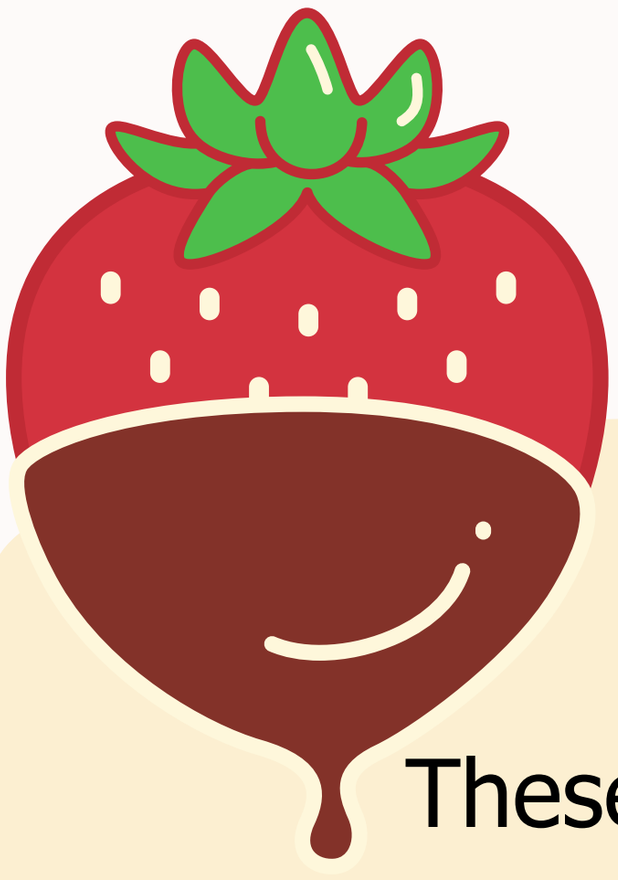
I had my first one at my Brazilian aunt's wedding. They come in 3 different flavours: coconut, caramel, and chocolate.

5 people

Prep time - 5 min
Cooking time 50 min

What you'll need

- Condensed milk
- Unsweetened cocoa powder
- Butter
- Coconut, caramel, or chocolate sprinkles



From start to yum

1. Place 1 can of sweetened condensed milk, 1 tablespoon of butter, and 3 tablespoons of cocoa powder into a small saucepan.
2. Cook and stir over medium-low heat, stirring constantly with a silicone spatula for about 10–12 minutes.
3. It is ready when the mixture thickens into a paste and pulls away from the bottom of the pan when you tilt it.
4. Leave it to cool, then roll into small balls and coat in coconut, caramel, or chocolate sprinkles..

Chef's Note

These are also known as brigadeiros..



Italian Caprese Panini

Serves 1

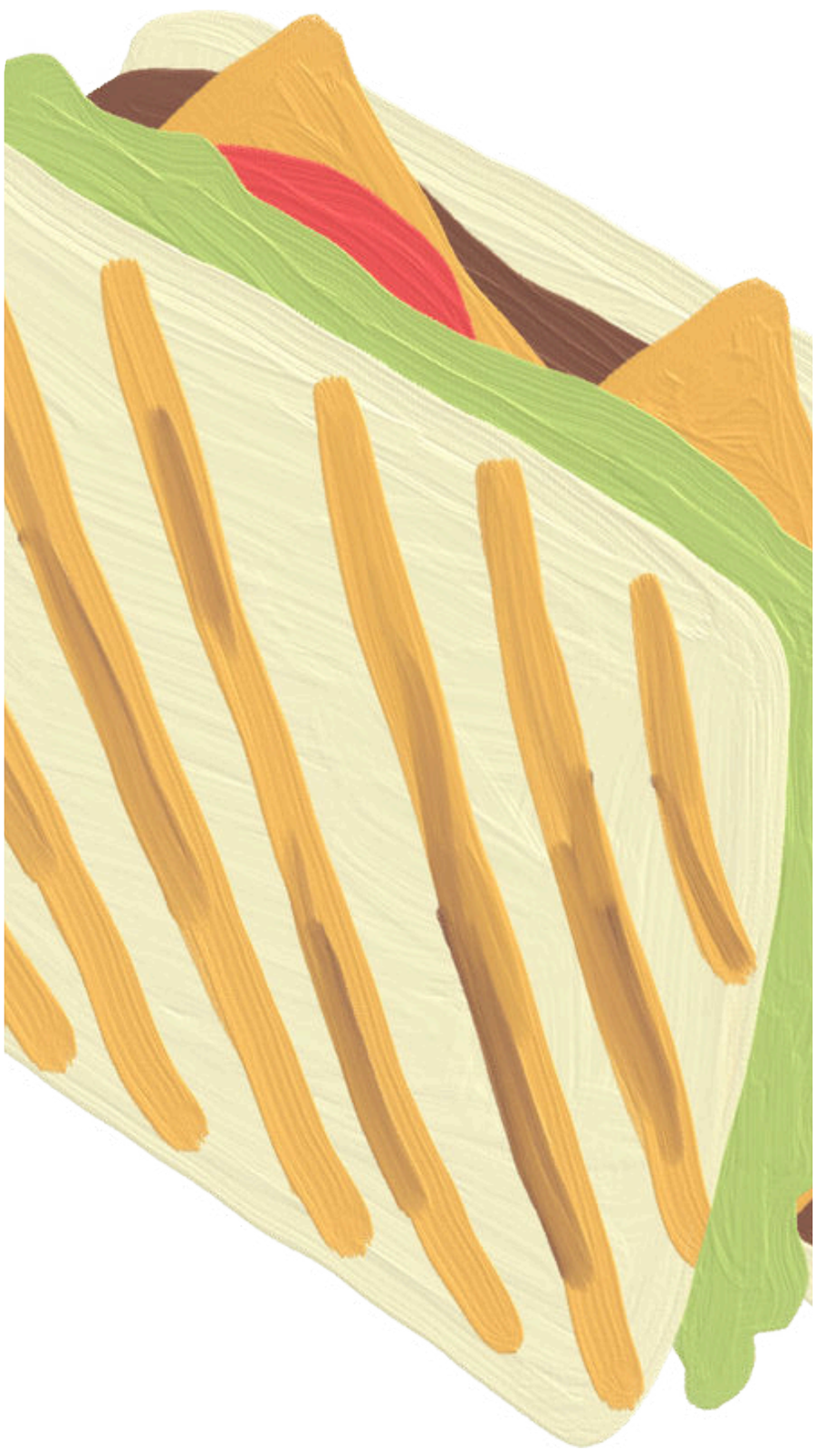
15 minutes Prep time
5 min cooking time

Shared BY: Jewel Rose



My Food's Story

It allows you to explore culinary traditions, from comforting dishes to fresh café-style food.



FROM START TO YUM

Turn your panini press to medium-high heat.
Slice the ciabatta roll in half and spread pesto on one side.
Layer the mozzarella, tomato slices, and basil leaves inside.
Drizzle with balsamic glaze and brush the outside of the bread lightly with olive oil.
Place the sandwich directly onto the bottom grill plate.
Close the lid firmly but gently so you do not squeeze the filling out.
Grill for 3–5 minutes until the bread has dark grill marks and the mozzarella has melted.

WHAT YOU'LL NEED

- 1 ciabatta roll
- 85 g fresh mozzarella
- 1 ripe Roma tomato
- 4–5 fresh basil leaves,
- 1 tbsp basil pesto,
- 1 tsp balsamic glaze
- 1 tbsp olive oil

CHEF'S TIP

Best served warm

Punjabi Samosa

Shared BY: Arham

Serves 3

15 minutes Prep time

30 min cooking time





My Food's Story

I always used to have this with my friends in Pakistan and we all used to love it. It is spicy and sweet at the same time and it lightens up my day.

FROM START TO YUM

1. Peel the potatoes, then boil them until tender.
2. Mash them lightly.
3. Add the chilli, cumin seeds, salt, coriander, and chilli flakes, then mix well.
4. Cut the puff pastry sheets into equal pieces.
5. Fold each piece into a triangle or cone shape, put in some potato filling, and seal the edges.
6. Fry the samosas in oil until crispy and golden brown.
7.
8. I hope you like my recipe. I hope it will put a smile on your face.

What you'll need

- 2 large potatoes
- puff pastry sheets
- ½ teaspoon chilli powder
- ½ teaspoon cumin seeds
- ½ teaspoon salt
- 2 tablespoons coriander
- some chilli flakes
- 1 green chilli
- oil for frying

CHEF'S TIP

You can make this for parties. Everybody will love it, and they are easy to eat as a snack.

Scottish Shortbread

Shared BY: Zeph

Serves 10

10 minutes Prep time

60 min cooking time

FROM START TO YUM

- Step 1: Heat the oven to 150°C fan / 170°C conventional. Put the flour, butter, and sugar into a mixing bowl.
- Step 2: Use your fingers to rub the ingredients together until it looks like breadcrumbs, then bring it together into a dough.
- Step 3: Lightly flour a surface and roll out the dough to 1 cm thick.
- Step 4: Cut the dough into fingers and place them on a lined baking tray. Use a fork to create little holes or patterns on top. Sprinkle with caster sugar.
- Step 5: Chill in the fridge for 20 minutes. Bake for 15–20 minutes until lightly golden. Leave to cool for 10 minutes before eating.



My Food's Story

My mum is from Glasgow, Scotland, and makes shortbread once a year at Hogmanay, the New Year. This is a traditional thing to eat at this time of year. My family keeps in touch with our heritage.



<u>What you'll need</u>

- 150 g plain flour (extra flour for dusting)
- 100 g chilled butter (cubed),
- 50 g caster sugar, plus extra for sprinkling

CHINESE DUMPLINGS (JIAOZI)

Our Young Chef: Yinuo



Prep Time : 50 min
Cook Time : 60 min
Servings : 3 people

What you'll need

- 45 dumpling wrappers
- 1 teaspoon sesame oil
- 1 tablespoon soy sauce
- 1 egg
- Chopped Chinese chives
- minced pork

From start to Yum

1. Wash and chop the Chinese chives.
2. Put the pork, chives, sesame oil, egg, and soy sauce in a bowl.
3. Mix everything well to make the filling.
4. Place a spoonful of filling in the centre of a dumpling wrapper.
5. Fold the wrapper and press the edges together.
6. Repeat until all the dumplings are made.
7. Boil the dumplings in water for about 8–10 minutes, or until cooked through.
8. Remove the dumplings and serve hot.



Chef's Note
Dumplings are a traditional Chinese food. Many families eat them during Chinese New Year.

Why this meal is important to me:
Dumplings are special to me because I like making them with my family during Chinese New Year and other special times. They make me feel happy and remind me of Chinese culture.

CHOCOLATE NUT BUTTER SPREAD

OUR YOUNG CHEF: PRAJNA P.K

Serves: 2
Prep Time: 15 minutes
Cook Time: 25-30 minutes



My Food's story

My sister really loves Nutella, but as Nutella is not very healthy, we had to think of another option. That's when I thought about this chocolate nut butter spread. I have to say, this spread is simply finger-licking goodness.

WHAT YOU'LL NEED

5 walnuts
20 almonds
2 tablespoons granulated sugar
3 tablespoons ghee
1 tablespoon cocoa powder

FROM START TO YUM

1. Dry roast the almonds and walnuts.
2. Let them cool down.
3. Using a grinder, grind all the ingredients into a smooth spread.
4. Store in an airtight container after it cools.
5. Your healthy chocolate nut butter spread is ready.

Chef's Tip

You can make this spread with other nuts too.



BANANA SHEERA

OUR YOUNG CHEF: SARA



Serves: 4-6

Prep Time: 5 minutes

Cook Time: 20 minutes

My Food's story

Sheera is my favourite dish. It is made on special occasions like birthdays and other special achievements. It is a warm dish and my absolute



FROM START TO YUM

WHAT YOU'LL NEED

- 2 large bananas
- 8–10 cashews or almonds (optional)
- 2½ cups hot water
- ½ to ¾ cup sugar
- 1 tablespoon cardamom powder
- semolina
- Ghee



1. Heat ghee in a deep pan.
2. Add semolina and cook on low to medium heat for about 3–4 minutes. Add chopped nuts and mix well.
3. Then add hot (not boiling) water and stir to break any lumps.
4. Cover and let it cook for about 5 minutes until the semolina is cooked.
5. Add sugar and cardamom powder and stir well.
6. Add mashed or chopped banana and mix.
7. Cover and cook for another 3–4 minutes on low heat.

Chef's Tip

Serve warm

Aloo Paratha

60 minutes prep time

90 minutes Cook time

10 servings

Our Young Chef:

Uwais Ahmed

My Food's story

I love aloo paratha because it is my grandmother's special food, which takes me back to when I was little. Let's just say that's her secret recipe and nobody can make it better than her. I first ate it when I was 4.

Congratulations, you have now made lip-smacking aloo parathas, but hey, wait, do not tell the recipe to anyone, it's my grandmother's secret.

What you'll need

1 bunch coriander leaves
9–10 green chillies
2 large onions
Salt to taste
½ kg refined flour
250 g potatoes
Ghee for frying
Water, as needed for kneading

Chef's Tips

Best served hot with yoghurt, pickle, or butter.



From start to yum

1. Boil the potatoes.
2. Knead the refined flour with water into a soft dough and keep it aside.
3. Mash the boiled potatoes.
4. Finely chop the green chillies, coriander leaves, and onions, then mix them with the mashed potatoes.
5. Add salt and mix everything together.
6. Make 20 small balls from the potato mixture and keep them aside.
7. Make 20 small balls from the kneaded dough.
8. Fill each dough ball with the mashed potato mixture, then roll them out with a rolling pin into parathas.
9. Fry them on a tawa with ghee until golden on both sides.

Apple Pie

Our Young Chef: Adam

60 minutes prep time
2 hrs 30 min Cook time

27 servings

My Food's story
t's a family recipe from my grandma

It doesn't need to be served hot. It is just as good cold.

What you'll need

- 2½ mugs of flour
- 1 block of margarine
- 1 mug of sugar
- 3 egg yolks
- 2 tablespoons baking powder
- 1 jar of stewed apple



From start to yum

1. Mix all the ingredients for the dough.
2. Let the dough rest for an hour in the fridge.
3. After an hour, spread some of the dough evenly over the bottom of the baking tin.
4. Add the stewed apples and spread them evenly.
5. Take the remaining dough and grate it over the apples to fully cover them.
6. Bake in the oven at 170°C for 1 hour. Serve warm with ice cream if you like.

Githeri

Our Young Chef: Agnes Muthoni



What you'll need

- 2 cups boiled maize,
- 2 cups boiled beans
- 2 tablespoons cooking oil
- 1 onion, chopped
- 2 tomatoes, chopped
- 1 carrot, diced
- 1 tablespoon curry powder
- Salt to taste

From start to Yum

1. Heat the cooking oil in a pot.
2. Fry the onions until soft.
3. Add the tomatoes and cook until they become soft.
4. Add the carrots and curry powder (if using).
5. Stir in the boiled maize and beans.
6. Add a little water and salt to taste.
7. Simmer for 15 to 20 minutes, stirring occasionally.
8. Serve hot.

Prep Time : 15 min

Cook Time : 60 min

Serves : 6 people





Shakkarpara

Our Young Chef: Tanvi Bhardwaj

10 - 20 people | Prep time - 20 min | Cooking time 35 min

What it means to me

This is a very special sweet to me, and my mother makes it for poojas. It is very crunchy and not too sweet.



What you'll need

- 2 cups maida (plain flour),
- 1 tbsp semolina,
- ¼ cup ghee,
- ½ cup sugar,
- ½ cup warm milk,
- a pinch of salt
- oil for frying

From start to yum

1. Dissolve ½ cup sugar in ½ cup warm milk.
2. Rub ¼ cup ghee into 2 cups flour, 1 tbsp semolina, and a pinch of salt until crumbly.
3. Knead with the sugar-milk mixture into a stiff dough and rest for 20 minutes.
4. Roll the dough ¼-inch thick, cut into small diamond shapes, and fry slowly on medium-low heat until golden and crispy.

Chef's Tip

Best fried on medium-low heat so the shakkarpara cooks through and becomes crisp.