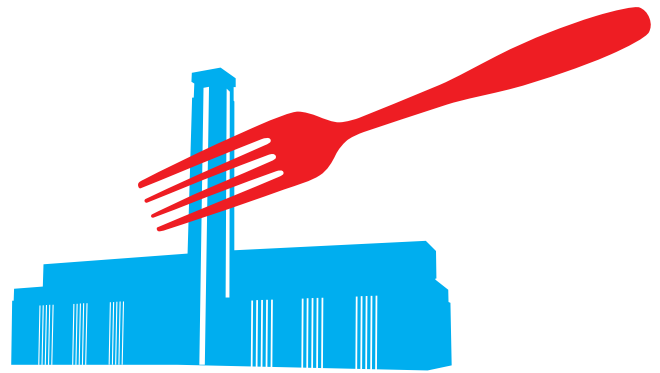


Recipe to build Tate 'Flapjack' Modern



Ingredients

8 kg	porridge oats (equal parts of chopped and rolled oats)
4 kg	margarine
2 kg	golden syrup
2 kg	sugar
2 kg	chocolate (75% cocoa) or chocolate icing

Method

- Put the margarine, sugar and golden syrup in a saucepan and heat until liquid.
- Meanwhile, line a baking tin with oil or greaseproof paper.
- Mix the oats into the liquid.
- Put the mixture into the baking tin and press flat.
- Bake at 175 degrees Celcius or Gas Mark 4 for 25 to 30 minutes.
- Slice before it sets, cut into rectangles and leave in baking tin to cool and set.

Assembly

For the frontage you will need:

- Use flapjacks as bricks to replicate the Tate Modern building and tower.
- Overlap the layers of flapjacks to obtain more consistency and use the melted chocolate icing as glue from layer to layer.
- Use kebab sticks as structure inside the tower
- Leave to settle.
- Eat!

Preparation time: 30 minutes

Cooking time: 25–30 minutes

Building time: 45 minutes

This recipe was designed by Mulberry School for Girls, for Lift's Eat London event on Saturday 28 April, 2007.



Mulberry School for Girls

Mulberry School for Girls is a vibrant, high achieving community school, close to Whitechapel and in the heart of the Bangladeshi community. The school aims to be a happy place for pupils and staff, where its pupils aspire, lead and excel as young women who make a successful contribution to the wider community.

The Year 10 Food Technology class at Mulberry has formed a group for Eat London. The Food Technology course at Mulberry combines nutrition with practical food preparation, and encourages students to take a hands-on approach to experimenting and creating with food.

Year 10 Food Technology were delighted to take up the challenge of building landmarks Tate Modern, Shakespeare's Globe and Millennium Bridge. The project has put these students at centre stage in their school and Trafalgar Square. It has boosted their confidence and given them the chance to celebrate with 13 other community groups from London.

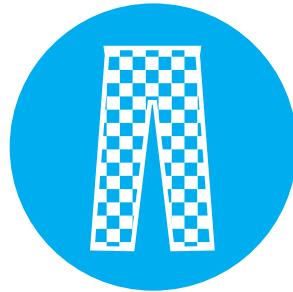
Mulberry School participants include:

Prianuha Ahmed, Jaeema Auhtar, Shahanala Auhtar, Afsana Begum, Aklima Begum, Hasna Begum, Jasmin Begum, Momtaz Begum, Rosy Begum, Ruhana Begum, Rumena Begum, Shamina Begum, Suzina Begum, Fahmida Ferdous, Nazmin Kamaly, Naadirah Khanum, Whahida Khanom, Soniya Khanum, Nicola Reed, Jasmine Ripa, James Sharp and Sharon Woods.

Mulberry School's facilitator is:

David Palazón.

To see more landmark recipes from Eat London visit www.liftfest.org.uk



Lift

