

## Recipe list ①

### Miguel's DIY Gnocchi

#### Gnocchi Dough

1 medium sweet potato, about 450g  
1 cup plain flour\*, plus 1/2 cup, extra for dusting  
1 teaspoon salt

#### Sauce of your choice such as

Basil pesto  
Napoli - Tomato pasta sauce  
Cream\*

#### Toppings of your choice such as

Shredded ham or drained canned tuna  
Shredded barbecue chicken  
Broccoli florets, halved  
Peas or shredded carrot  
Grated tasty cheese or dollops of ricotta  
Haloumi, sliced  
Mushrooms, sliced  
Baby spinach leaves

Olive oil\*, salt and pepper

\*You can substitute gluten-free plain flour for the plain flour in the dough.

\*You can substitute coconut oil or plant-based butter, cashew cheese, coconut cream or coconut milk if dairy free

Serves:  
4

## Recipe list ②

### Miguel's Chocolate Fondue Dessert Garden

#### Ingredients list

1 store bought sponge or brownie, rectangular or round, for base.  
400g milk chocolate, chopped  
400g white chocolate, chopped  
1 packet green sprinkles, for grass (or make your own using coconut and green food colouring)  
1 packet chocolate ripple biscuits, broken into pieces  
1 medium zip lock bag  
1 tub bought chocolate frosting  
Toothpicks and bamboo skewers or toddler forks (for small children)

#### Selection of fruits and lollies in bowls

Fruit. any selection of mandarin segments; fresh banana cubes; raspberries, blueberries, strawberries; mint; green or red apple cubes, pear cubes; kiwi fruit

#### Lollies

Any selection of musk sticks or chocolate finger biscuits; bananas; sour worms or snakes; marshmallows; mini speckled Easter eggs, pretzels, red frogs, party mix.

Selection of coloured sprinkles, in small bowls to decorate

Serves:  
10