



Little Chefs Dubai Dia de los Muertos recipes

Pan de Muertos (Mexican Bread of the Dead)



"This is a version of the bread that is made for the November 2 celebration known as the Dia de los Muertos (Day of the Dead) in Mexico. "

1/4 cup margarine

1/4 cup milk

1/4 cup warm water (110 degrees F/45 degrees C)

3 cups all-purpose flour

1 1/4 teaspoons active dry yeast

1/2 teaspoon salt

2 teaspoons anise seed

1/4 cup white sugar

2 eggs, beaten

2 teaspoons orange zest

1/4 cup white sugar

1/4 cup orange juice

1 tablespoon orange zest

2 tablespoons white sugar

Heat the milk and the butter together in a medium saucepan, until the butter melts. Remove from the heat and add them warm water. The mixture should be around 43 degrees C.

In a large bowl combine 1 cup of the flour, yeast, salt, anise seed and 1/4 cup of the sugar. Beat in the warm milk mixture then add the eggs and orange zest and beat until well combined. Stir in 1/2 cup of flour and continue adding more flour until the dough is soft.

Turn the dough out onto a lightly floured surface and knead until smooth and elastic.

Place the dough into a lightly greased bowl cover with plastic wrap and let rise in a warm place until doubled in size. This will take about 1 to 2 hours. Punch the dough down and shape it into a large round loaf with a round knob on top. Place dough onto a baking sheet, loosely cover with plastic wrap and let rise in a warm place for about 1 hour or until just about doubled in size.

Bake in a preheated 175 degrees C oven for about 35 to 45 minutes. Remove from oven let cool slightly then brush with glaze.

To make glaze: In a small saucepan combine the 1/4 cup sugar, orange juice and orange zest. Bring to a boil over medium heat and boil for 2 minutes. Brush over top of bread while still warm. Sprinkle glazed bread with white sugar



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Mayan Hot Chocolate

"Cayenne pepper and cinnamon are added to instant hot chocolate mix to make this Mayan-style hot chocolate."

1 cup milk	1 teaspoon ground cinnamon
3 tablespoons instant hot chocolate mix	1 pinch cayenne pepper

Mix the hot chocolate mix, cinnamon, and cayenne pepper together in a mug.

Pour the milk into a glass measuring cup; heat in microwave on High until it begins to boil, about 2 minutes. Slowly pour over the mixture in the mug, stirring with a small whisk as you pour. Enjoy immediately.

Quick and Easy Taco Salad

This makes a great school snack! Also a great snack to make when friends come over as everyone can make their own. It is very colourful with lots of textures and flavours. Try it as soon as possible!

Lettuce, washed and dried
Mince, sautéed with a packet of Taco seasoning
Red cabbage
Can of kidney beans
Pitted black olives
Cheddar cheese
Tomatoes, chopped
Capsicums, diced
Corn, drained
Spring onions, chopped finely

Dressing: mix sour cream with a jar of salsa

Garnish: corn chips

Quesadillas

You can put anything in quesadillas! You can have them for breakfast with turkey bacon and eggs and cheese, you can have them for lunch, dinner or a snack with bananas, honey and Nutella.

Take a flour tortilla and put desired topping on half, we used olives, beans and spring onions. Top with your choice of cheeses or a combination.

Fold in half. Spread outer sides with butter and place in medium hot pan. After 2-3 minutes flip and cook other side 3 minutes.

Slice and serve with guacamole or salsa or even ketchup!

Bean and cheese- spread half tortilla with beans and sprinkle with cheese. Fold in half; spread both sides with butter and heat till crispy and golden.