



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.

Chile con Queso



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Heat Velveeta cheese; add canned tomatoes with chilies till melted. Add heavy cream. Dip with tortilla chips. Add chopped frozen spinach thawed and drained if desired. Serve with tortilla chips.

## Chicken Fajita recipe

Preparation Time: 10-15 minutes

### Ingredients:

- 1 tablespoon of olive oil (or any other oil you like)
- 2 sliced onions
- 2 sliced red pepper
- 4 boneless and skinless chicken breasts
- Lime zest
- 1 packet of fajita seasoning
- 1 sliced green pepper
- 10 flour tortillas (you can buy a pack at your local store)
- Shredded lettuce
- 1 cup of salsa
- Sour cream

### Method:

1. Heat oil in a pan and saute the onions, red pepper and green pepper for about five minutes.
2. In the meantime, slice the chicken breasts into one inch (2.5cm) pieces
3. Place the chicken breasts in a bowl and coat (by tossing) the chicken with fajita seasoning and lime zest.
4. Add the chicken to the pan and cook for about 6-10 minutes, until the chicken is cooked through.
5. To serve, place some tortillas on a plate and place the chicken over the top.
6. Top with the lettuce and salsa.

### Almost-instant Nachos

1 can chili- your choice

Spring onions

Cheese- grated, your choice

Tip tortilla chips in microwavable dish. Pour over chili, sprinkle with cheese and spring onions.

Heat in microwave until cheese is melted.