

NSSCC Regional Online Competition Recipe Template 2023

**School Team Name:**

1.

2.

**Competitors Names:**

**Course: Entree Portions: 2**

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| **Weight** | **Ingredients** |
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| **Weight** | **Ingredients** |
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Method:

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| Timeline*Eg: 0 to 5min**5 to 12 min* | Method*Eg: Cream 2 eggs yolks and 200gms sugar until sabayon is formed* *Peal, portion and place 300gms Beetroots in the oven* |
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| Timeline*Eg: 5min* | Method*Eg: Cream 2 eggs yolks and 200gms sugar until sabayon is formed*  |
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