

CURRICULUM FOR A PLANT-BASED



BREAKFAST

1. Coco Crumble:

A super simple and tasty granola recipe. Make it and sprinkle it everywhere!

2. Ferrero Granola:

A dark chocolate & hazelnut granola.. yep its as good as it sounds!

3. Simple Scramble:A super simple and super tasty breaky scramble

4. Omelette:

This omelette recipe looks and taste like the real deal.

5. Acai Bowl: We give you the tips and tricks on how to perfect the smoothie bowls just like the ones in our cafe .

6. Smoked Salmon Bagel

This one is real crowd pleaser. Smoked Carrot Salmon and Cream cheese? Yes please.



LUNCH

7. Island Burger:

A summer burger with a recipe for a 'beef' burger pattie that has both texture and taste covered.

8. Caeser Salad: A creamy caesar salad with mushroom schnitzel.

9. Sweet Potato FriesGolden sweet potato fries that are crunchy and delicious.

DINNER

10. Taco Salad BowlTortilla salad bowl, mexican'chicken' & beans with a chipotlecashew dressing. YUM!

11. Seafood PaellaA spanish paella with veganprawns and calamari

12. Kebab Meat Marinated smokey BBQ seitan that you can use in loads of dishes! **13. Kebab Sticks** Smokey seitan and veggie kebab sticks that are ideal for your afternoon summer BBQ.

14. Banana Flower FishFish and chips made with bananaflower and served with a tartarsauce.

DESSERTS & DRINKS

15. Summer Trifle:

One of our favourite recipes from the course and the book made with a berry compote and passionfruit vanilla custard.

16. Summer Punch:

This recipe can be made into a mocktail or cocktail. We love both.



INDONESIAN RECIPES

17. Gado Gado

A traditional Indonesian Dish that's quick to make and also healthy!

18.Mushroom Satay

These are one of the best sellers at our sister cafe Give and you will soon find out why.

19. Peanut SauceA creamy peanut sauce thatcan be used in many dishes.



ESSENTIALS

20. Aioli

- 21. Teriyaki Sauce
- 22. Caesar Dressing
- 23. Chipotle Cashew Dressing
- 24. Cashew Cream Cheese
- 25. Mushroom Schnitzels
- 26. Sugar Syrup





27. Herb & Chilli Bruschetta A super simple and easy breakfast dish that you can whip together in minutes! **29. Espresso Martini** The ultimate party starter cocktail!

28. Summer Meringues Learn how to make egg white free meringues & top these with your fave fruits! **30. Amaretto Sour** We share the recipe for our current fave cocktail!



31. Breakfast: Chocolate ProteinSmoothie Bowl32. Lunch: Sushi made two ways33. Dinner: Truffle Mushroom Pasta

