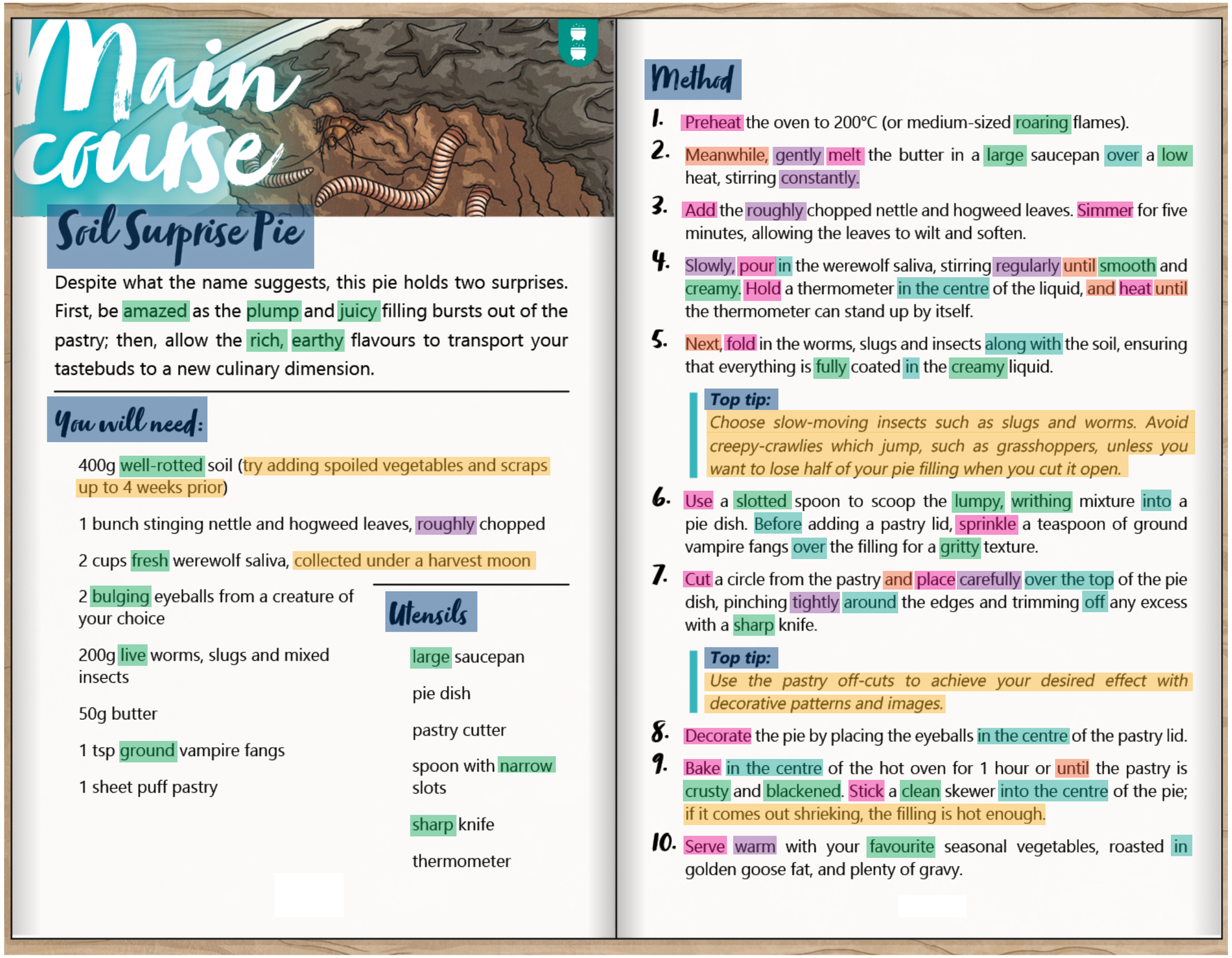
Analysing the Features of a Recipe

This fictional customer review is taken from 'Twist the Text: The Hansel and Gretel Collection'. As you read through, you might like to draw pupils' attention to the key features of a recipe or to some other important features in the text.

Headings and sub-headings
Imperative (bossy) verbs
Adjectives for extra description
Adverbs for extra detail
Time adverbials and conjunctions
Prepositions to give more information
May include tips and extra advice for the reader

- Uses a title that explains what the instructions are for.
- Includes an introductory sentence to draw the reader in.
- Includes a list of what is needed, possibly using bullet points.
- Puts the steps in chronological order using numbers or bullet points to separate each instruction.
- May include a conclusion sentence that explains how to serve and store the dish.
- May include pictures and captions to guide the reader.



Main course

Soil Surprise Pie

Despite what the name suggests, this pie holds two surprises. First, be amazed as the plump and juicy filling bursts out of the pastry; then, allow the rich, earthy flavours to transport your tastebuds to a new culinary dimension.

You will need:

400g well-rotted soil (try adding spoiled vegetables and scraps up to 4 weeks prior)

1 bunch stinging nettle and hogweed leaves, roughly chopped

2 cups fresh werewolf saliva, collected under a harvest moon

2 bulging eyeballs from a creature of your choice

200g live worms, slugs and mixed insects

50g butter

1 tsp ground vampire fangs

1 sheet puff pastry

Utensils

large saucepan

pie dish

pastry cutter

spoon with narrow slots

sharp knife

thermometer

Method

1. Preheat the oven to 200°C (or medium-sized roaring flames).
2. Meanwhile, gently melt the butter in a large saucepan over a low heat, stirring constantly.
3. Add the roughly chopped nettle and hogweed leaves. Simmer for five minutes, allowing the leaves to wilt and soften.
4. Slowly, pour in the werewolf saliva, stirring regularly until smooth and creamy. Hold a thermometer in the centre of the liquid, and heat until the thermometer can stand up by itself.
5. Next, fold in the worms, slugs and insects along with the soil, ensuring that everything is fully coated in the creamy liquid.

   Top tip: *Choose slow-moving insects such as slugs and worms. Avoid creepy-crawlies which jump, such as grasshoppers, unless you want to lose half of your pie filling when you cut it open.*

6. Use a slotted spoon to scoop the lumpy, writhing mixture into a pie dish. Before adding a pastry lid, sprinkle a teaspoon of ground vampire fangs over the filling for a gritty texture.
7. Cut a circle from the pastry and place carefully over the top of the pie dish, pinching tightly around the edges and trimming off any excess with a sharp knife.

   Top tip: *Use the pastry off-cuts to achieve your desired effect with decorative patterns and images.*

8. Decorate the pie by placing the eyeballs in the centre of the pastry lid.
9. Bake in the centre of the hot oven for 1 hour or until the pastry is crusty and blackened. Stick a clean skewer into the centre of the pie; if it comes out shrieking, the filling is hot enough.
10. Serve warm with your favourite seasonal vegetables, roasted in golden goose fat, and plenty of gravy.

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