



The Sutton Academy  
Food Department

# Tunnock's Teacake Challenge!

*Are you up for the challenge?*

Focussing **O**n **O**utstanding **D**evelopment

## Challenge:

To produce a plate with a focus on the presentation of a Tunnock's Teacake (or alternative representation of a Teacake) and we will be looking for the most stunning plate created. The theme for the creations is to be "Seasons". Entries will be judged for **creativity; presentation; skills and adding nutritional balance to the plate** by the use of seasonal, locally sourced ingredients relevant to their design. By plate, we mean anything you could present on: china, wooden food board, slate etc.

## What will I need?

One Tunnock's teacake – if this is not possible, then be creative with something that represents a teacake – even a cardboard cut out or biscuit!

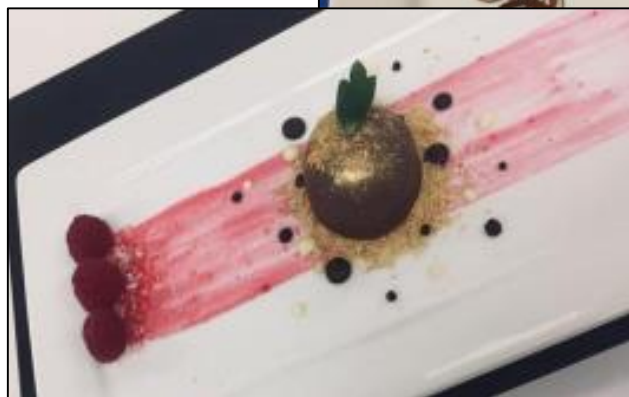
- A choice of plates
- A selection of other ingredients from your fridge or cupboard which may include;
  - Selection of fruit
  - Chocolate Icing sugar
  - Cocoa powder
  - Digestive biscuits
  - Mint leaves



Create a swipe of colour/sauce for movement/appeal or dot/drizzle



This is a highly effective technique. Make a coulis/sauce. Use a squeeze bottle for dots.



Create structures & layers



Add structure with tempered chocolate and chocolate work, or with spun sugar/caramelised sugar shards \*\* Be careful with hot sugar!! \*\* ASK an adult if you want to do this.

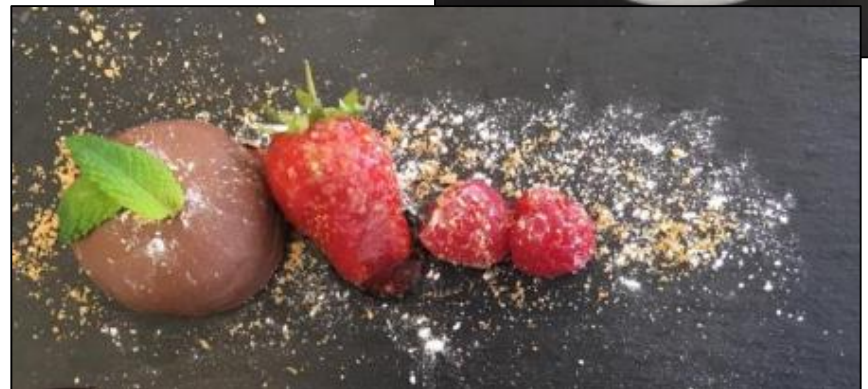


## Add a dusting of cocoa or icing sugar

Icing sugar can look really good on a dark plate. Alternatively, use cocoa or freeze dried raspberries. Try using paper cut templates/silhouettes for extra sophistication! Or even mask off half the plate with a straight piece of paper to divide the plate.



## Add crumbled biscuits for another/contrasting texture on the plate



Add colour with fruit/leaves/zest



The Power of 3!





## Garnishing with Fruit



## Other Tips/Techniques



Feathering of sauces



Piping of chocolate

Grated or scraped chocolate



## How do I enter?

Give the challenge a go using the hints and tips included in this booklet. Once you have completed the task, complete your submission by completing the questions outlined below (example submission below to support you with this) along with an image of your plate and send it to the email at the bottom this page so that it can be included in the competition.

### Questions to submit with your entry:

- Student Name:
- Student Age:
- Year Group:
- Description of entry:

### Email to send your entry:

[mrhuey@thesuttonacademy.org.uk](mailto:mrhuey@thesuttonacademy.org.uk)

### Example Entry:



Student Name: J Bloggs

Student Age: 11

Year Group: 7

Description of Entry:

Blueberry and raspberry coulis, impacted to create centrifugal splashes, topped with crumbed shortbread and toasted coconut. On top, a teacake and a quenelle of desiccated coconut infused with blueberry and raspberry coulis. Accompanied with fresh blueberries, a crisp caramel shell all garnished with mint leaves.



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