**Polar bear’s Picnic**

 **Spanish tortilla bear**

 **Ingredients**

**A knob of butter**

**1 onion, finely sliced**

**Half small red pepper, diced**

**100g new potatoes, sliced**

**A little salt and pepper**

**4 eggs, beaten**

**5 tbsp grated parmesan**

**2 tbsp milk**

**2 very small cherry tomatoes**

**1 large cherry tomato**

**2 slices brown bread**

**A little butter**

**Sliced Swiss cheese e.g gruyere**

**1 Spring onion (optional)**

**Got everything you need?**

**Then let’s get cooking!**

**1. Melt the butter in a small omelette pan (20 cm diameter).**

**2. Add the onion and pepper and slowly saute for 10 to 12**

**minutes until soft.**

**3. Add the potato and fry for one minute. Season.**

**4. Mix the eggs with the milk and parmesan and pour over the**

**onion mixture.**

**5. Cook for a few minutes until the tortilla is starting to set**

**around the edges. It’s a good idea to lift up the edges once**

**beginning to set and allow the liquid egg to run underneath.**

**6. Meanwhile, preheat the grill. Place the omelette under the**

**grill for 3-5 minutes until golden on top and the middle is set.**

**Tip onto a plate.**

**7. Cut out 3 round cheese sandwiches using a round cookie**

**cutter, then cut out two smaller circles from two rounds of**

**bread for the ears.**

**8. Place the remaining cheese sandwich in the middle of the**

**omelette and place a cherry tomato on top.**

**9. Add the smaller cherry tomatoes for the eyes and some**

**slices of spring onion on top for the pupils, if you like.**

 **Polar Bear’s Picnic**

 **Chocolate teddy bear tarts**

 **Ingredients**

 **Pastry**

**100g plain flour**

**50g butter**

**1 tbsp caster sugar**

**1 egg yolk**

**2 tbsp cold water**

 **Alternatively use 250g short crust pastry**

 **Filling**

**1 medium banana, thinly sliced**

**150ml double cream**

**100g milk chocolate**

**100g plain chocolate**

 **To Decorate**

**12 mini chocolate digestive biscuits**

**8 almonds**

**Chocolate chips**

**Writing icing 4 glace cherries**

**4 glace cherries**

**Got everything you need?**

**Then let’s get cooking!**

**1. Preheat the oven to 200 C/ 180 C fan. To make the pastry,**

**measure the flour, butter and caster sugar into a food**

**processor. Whizz until the mixture looks like breadcrumbs.**

**2. Add the egg yolks and water and whizz until the pastry**

**comes together.**

**3. Tip out and roll very thinly.**

**4. Line 4x 8cm fluted loose- bottomed tins.**

**5. Prick the bases then chill in the fridge for 30 minutes.**

**6. Line with baking paper and bake blind for about 12 minutes**

**until lightly golden around the edges.**

**7. Remove the paper and beans and place back in the oven for**

**another 5 minutes until the base has cooked.**

**8. Leave to cool, then remove from the tins.**

**9. Melt the milk and plain chocolate in a bowl over a pan of**

**simmering water until smooth.**

**10. Slice the banana and arrange the slices in the bases of the**

**tartlet cases.**

**11. Spread the chocolate mixture into the pastry cases over**

**the sliced banana.**

**12. Place in the fridge to set for about one and a half hours.**

**13. Decorate each tart with two digestive biscuits for the**

**ears, one upside down for the mouth and a glace cherry for**

**the nose. Finish off with eyes made from almonds and**

**chocolate chips using a blob of writing icing as glue.**