

Chicken balti curry



WWW: Good level of spice, balance of vegetables, multiple colours, with rice for carbohydrates.

EBI: Add more of a crunchier vegetable for another texture and maybe raisins for fruitier taste.

Hot cross buns



WWW: Good golden colour, cooked well.

EBI: Make them more of a similar size as some are a lot bigger than others. Try to put raisins in later on so they don't burn.

Fried mini doughnuts



WWW: Quite fluffy and sugar went well with them.

EBI: Add some jam inside and try to make them more of similar shape to each other.

Chocolate chip cookies



WWW: Soft inside but crunchier on the outside.

EBI: Maybe add different types of chocolate.

Banana chocolate chip muffins



WWW: Soft, chocolate melts while eating.

EBI: Add more banana to taste and make them slightly bigger.

White chocolate fudge



WWW: Good chocolate flavour and good texture.

EBI: Cut more evenly.

Chocolate orange fudge



WWW: Good chocolate flavour and good texture.

EBI: Add more orange extract. Cut more evenly.

Banoffee pie



Brother helped make it. I have no picture of it.

WWW: Good banana flavour and tasted nice.

EBI: Caramel went everywhere and didn't go together properly.

Chocolate birthday cake
with white choc ganache



WWW: Ganache worked well,
cake was a good texture, rich
chocolate flavour.

EBI: Didn't leave ganache to
set long enough so we had to
put it in fridge more.

Lemon birthday cake with
fondant and sweets inside



WWW: Fondant quite smooth.
Sweets inside worked well.
Cake was a good texture.

EBI: The cakes layers was
quite thin so try and edit the
recipe to make them more
larger layers.

Tomato sausage pasta bake



WWW: Balanced meal with
vegetables, carbohydrates
and dairy.

EBI: Slightly too peppery.
Pasta was slightly
overcooked.