

**These are the categories agreed upon for the
Tunnock's Teacake Challenge 2020.**

Up to 14 years of age 1st and 2nd prizes

14 – 17 years of age 1st and 2nd prizes

Most novel 1st and 2nd prizes

Overall winner



1st prize up to 14 years of age

Making caramel shards, carving rose from fresh strawberries, making coulis, drizzling white chocolate, piping decreasing sized universal dots using squeeze bottle, using tweezers to place edible flowers and leaves, food presentation, melting chocolate for nest, mixing cereal in, moulding chocolate mixture into nest shape, chilling, filling, plating.

The use of fresh fruit balances the chocolate used in the nest, caramel and in the mini eggs, the mango coulis also provided vitamins with the strawberries, as do the edible flowers and leaves which are from a local supplier in Daresbury, Cheshire. They came in to present to pupils as part of our 'Food Experts at The Grange' programme.



TUNNOCK'S



2nd prize up to 14 years of age

Autumn Leaves. Handmade chocolate leaves made by painting layers of chocolate into clean leaves. Sprayed with natural dyes to look like fallen autumn leaves. Biscuit crumb made using a food processor to add texture to the plate. Piped milk chocolate and raspberries to decorate the plate, seized icing sugar lines by covering sections with paper for clean lines. White chocolate piped over the tea cake so that it stands out amongst the leaves. All served on slate.

The fruit adds fibre, vitamin A and C.

TUNNOCK'S

1st prize 14-17 years of age

Description of entry: the main focus of the plate is formed with a tunnock's teacake dusted with cocoa powder to give the realistic textural look of the mushroom, as well as the rough scorings in the buttercream of the mushroom's stalk to make that realistic first impression. This focus is then surrounded by a homemade sweet berry compote which complements the shortbread crumbs added for textural impact. Finally, the plate is finished off with a feathered white chocolate design to give that frosty autumnal look and the imagery of fallen leaves at this time of year.

Details of how this dish meets the challenge criteria: Our plate was inspired by the berries and mushrooms we see on autumnal walks around Cumbria. The berries are seasonal and locally sourced and add fibre and micronutrients to the plate. The overall sweetness of the fresh berries and compote is balanced with the warm vanilla of the sponge and buttercream which gives the image of the mushroom's stalk. This combinations helps to create that warm feel of autumn.



TUNNOCK'S

2nd prize 14-17 years of age



Description: I created my stunning autumnal fruit wreath decorated with plump hand picked fresh blackberries and slices of freshly picked apples and pears, all from our school, to show off the intense colours and flavours of the season. There are many different elements to this complex autumnal dish. Skills include ribbons of crisp apple and pear that I used my knife skills to very thinly slice before I dehydrated to intensify the flavour.

I also made crisp light and airy meringue kisses by separating eggs and whisking before I piped and baked them. I surrounded these meringues on the plate with dots of a smooth homemade gel which I made from more of the freshly picked blackberries that I piped onto the plate. Plus I made a smooth homemade pear purée which I made from more of the freshly picked pears that I then piped onto the plate. Over the plate I sprinkled a homemade crushed crunchy honeycomb powder and more crunchy nuggets of the same golden honeycomb I made by making caramel on the hob. The honeycomb to gives the wreath a dark orange yellow colour of all the falling autumn leaves.

Finally I adorned the Teacake itself with brushed gold leaf to allude to an amber golden fallen autumn leaf resting on top of the teacake in my autumnal fruit wreath.

Season: Autumn - I love autumn! It's my favourite season with fresh apples and pears we can pick off the trees in school and lots of scrummy, juicy blackberries in the bushes around our school.



TUNNOCK'S

Most novel 1st prize

A Spring Day - Easter

Pupil has used royal icing to shape the feet, body and tail of the bunny and flowers then hand painted with food colouring. Made some butter cream and mixed with green food colouring to create the grass effect. Made a mango coulis to add colour and texture to the slate and some melted chocolate work to construct a tunnel to add height to the dish.





Most novel 2nd prize

Description of entry: Sunflower design created using food coloured icing which has been hand shaped and formed to create a sunflower pattern. Teacake used as the seeds of the sunflower. Fresh British raspberries used to create the wild flowers and an orange slice used to create the sun.

Details of how the dish meets the challenge criteria: Sunflower theme represents the fields of sunflowers which grown in the summer season, particularly locally in the area where you can buy freshly cut sunflowers in the summer. Teacake used in a novel way to represent this idea and create a colourful and imaginative plate. Raspberries add vitamins and minerals to the dish and balance the sweetness of the icing design and teacake.

OVERALL WINNER with homage to Tunnocks and Scottish heritage

SPRING- Novelty

This pupil has made the tea cake into a Highland Cow using ready made icing to form the coat & cow pat!. Coconut was infused with green colouring to form the grass. A head was made by moulding fondant icing.

The theme was chosen to represent his Scottish heritage.

The logo for TUNNOCK'S, featuring the brand name in white, bold, sans-serif capital letters on a red, wavy banner.