Procedure Text

We will use the table of analyse the sucture of each ingredient and step.

NOVEL APPLE PUDDING

Ingredients	Method
4 green apples, peeled, cored and thickly sliced ¼ cup/45g self-raising flour, sifted 60g butter or margarine, cubed ½ cup/100g caster sugar 1¼ cups/300ml water	1. Place apple in a heat-proof dish. Place flour in a bowl. Rub in margarine with a spatula. 2. Stir in sugar and water (mixture should be lumpy). Pour over apples. 3. Bake at 180°C for 1 hour or until syrupy and golden. Serve warm with cream or ice cream. Serves 6 Preparation time 15 minutes Cooking time 60 to 70 minutes

ICED FRUIT COCKTAIL WITH CONDENSED MILK
Es Teler

150 g (1½ cups) sugar
2 pandan leaves, shredded lengthwise and tied in a knot
3½ tablespoons (50ml) water
400g ripe avocado, cut into 1-cm cubes
400g ripe jackfruit, deseeded and cut into 1-cm cubes
3 young coconuts, meat scraped out
crushed ice
condensed milk

1. To make syrup, combine sugar, pandan leaves and water in a small saucepan and heat the mixture for a few minutes over low heat until sugar dissolves. Cool syrup.
2. To serve this dessert, place generous spoonful of cubed avocado, jackfruit and young coconut into a serving bowl. Add a little syrup to sweeten, top with crushed ice and drizzle on a little condensed milk. Serve immediately.

Serves 4-6

Novel Apple Pudding

No.	Action	Ingredients	Place, Time, Manner, etc.
1.	Place	apple	In a heat-proof dish
2.			
3.			
4.			
5.			

Ice Fruit Cocktail with Condensed Milk

No.	ACTIONS	Ingredients	Place, Time, Manner, etc.
1.	Combine	Sugar, pandan leaves and water	In a a small saucepan
2.			
3.			
4.			
5.			

LIVEWORKSHEETS