

# Maths Mania 11

This week we would like you to scale up your mince recipe that you are cooking for Miss Ball. If you currently aren't on Cookery, there is a chilli recipe for 4 people below you can use.

How much of each ingredient would we need for:

A) 1 person      B) 40 people      C) 10 people

## Ingredients

500g minced Beef  
1 onion  
1-2 cloves garlic  
1-2 chilli's or chilli powder  
1 tablespoon vegetable oil  
1 beef stock cube  
1 can of kidney beans or 1 tin baked beans  
1 can chopped tomatoes  
2 tablespoons tomato puree  
50g mushrooms optional or 1 pepper



## Method

1. Finely chop the onion, mushrooms, pepper, garlic, and de seed and chop the chilli
2. Open the cans and drain the kidney beans and rinse under cold water
3. Boil the kettle and dissolve the stock cube in 150ml of boiling water
4. Heat the oil in a pan on a medium heat, drop in a small piece to see if it sizzles.
5. Place onion, pepper/ mushrooms/ chilli and garlic in the pan and cook on a medium heat no3 or middle flame on gas. Cook without browning, if they start to brown move the pan of the heat for a minute and turn down the heat, place back on and cook for 5 minutes
6. Add the meat (don't forget to remove the paper) (get rid of the plastic container to prevent – cross contamination) break up with a wooden spoon.
7. Cook until it turns brown- maillard reaction as the protein cooks and caramelises
8. Stir in the chilli or chilli powder and cook for a further 3 minutes and add the tomato puree
9. Stir in the stock and tomatoes and simmer for 15-20 minutes
10. Add the kidney beans and cook for a further 5 minutes.
11. Serve with salad/ wedges/ rice / wraps / bread