

Kids' COOK-OFF!

Turn the kids into mini chefs with easy-to-follow recipes that look great, taste yum and (shhh!) are good for them, too

RECIPES & FOOD STYLING KERRIE WORNER
STYLING IMOGENE ABADY PHOTOGRAPHY NICKY RYAN



Will wears children's **chef's hat**, \$9.99, Wholesome Productions. Dian wears **apron** in Pink, \$39.95, Wheel & Barrow. Traditional stoneware **pudding basin** (behind Will), \$9.95, Wheel & Barrow. Take Away porcelain **coffee cup** in Pink, \$20, Tea Petal. **Spatula** in Pink, \$5.95/2-pieces, **spatula** in Pale Green, \$3.50, both Wheel & Barrow. **Opposite:** Deb Taylor **sip cup**, \$60, All Hand Made. Paper **straws** in White, \$1.95/packet of 50, Chef's Warehouse. Sphere hi-ball **glasses**, \$2.95 each, Wheel & Barrow. Square **plate** in Pink, \$42/medium, Mud Australia. Linen and cotton blend **napkin** in Pale Blue, \$7.70 each, Linen & Moore. **Muslin** in pink (background), \$1.99 per metre, Spotlight. **Stockists**, page 185

Jersey cow light iced chocolate

Makes 4

Put thick chocolate dessert sauce on the end of a teaspoon and make chocolate dots on the sides of 4 tall glasses. In a blender or food processor, pour 600ml skim milk, ½ cup of chocolate flavouring and the ice from 1 tray of ice cubes. Process until crushed and smooth. Pour milkshake into glasses, top with a scoop of light vanilla ice cream and serve.

