

BUTTERFLY FEEDER



YOU WILL NEED

Small glass jars with a lid
Small white or pastel coloured bath sponge cut into pieces
Small stickers to decorate the jars, such as butterflies
Thin string
Rubber band
Sugar solution (1 part sugar with 9 parts water)



Prep before activity

Drill or cut a hole in the centre of the lid 0.5-1 cm across.

HOW TO MAKE IT

1. Push the piece of sponge into the jar.
2. Pull the sponge towards the lip so that when you screw the lid on you can pull a piece of the sponge up through the hole.
3. Decorate the jar with suitable small stickers. Metallic edged ones will catch the light and make the jars easier to see.
4. Lay the rubber band out and tie two equal lengths of string onto it. They need to be at least 30cms long as you will use them to tie the jar to hang from a tree branch or shrub.
5. Twist the rubber band around the neck of the jar keeping the strings opposite each other.
6. Mix the sugar solution (1 part sugar with 9 parts of water). Pour this onto the sponges and into the jars to ensure the sponges soak up the solution.
7. Hang the jars in the garden, the sugar solution will attract butterflies who will land on them to feed.

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DIPPED MARBLE EGGS

YOU WILL NEED

Eggs
Egg cups
Multiple nail varnishes
Disposable bowl
Slotted spoon
Metal cake rack



Prep before activity

Hard boil the eggs.

HOW TO MAKE IT

1. Half fill a small disposable plastic bowl with cold water. Old food trays are ideal but they need to be deep enough for the water to cover an egg.
2. Drip in several different coloured nail varnishes and swirl the bowl to mix them slightly. Don't try stirring with an implement as the varnish will stick to it.
3. Carefully drop the eggs into the water and turn gently with a slotted spoon to pick up the nail varnish, creating a marbled pattern – you won't be able to use the spoon again for cooking but you can use it for lots more marbled eggs.
4. Lift out the eggs and place on a metal cake rack to dry, which can take a few hours.
5. Use nail polish remover if you need to clean up the cake rack afterwards.
6. The eggs look good in plain egg cups but you can also pass them round as they are very tactile and stimulate lots of conversations.

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EASTER PAPER PLATES

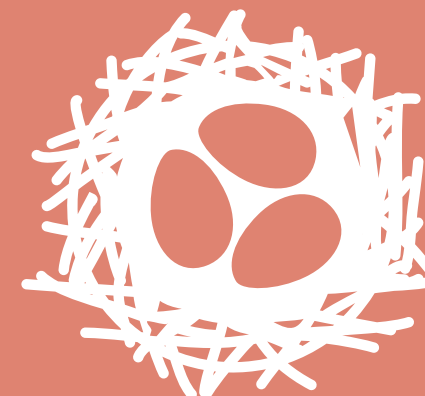
YOU WILL NEED

Paper plates
Paints
Paintbrushes
Stamps



HOW TO MAKE IT

Decorate the borders of the paper plates to suit your Easter theme. Use plates that don't have a gloss or plastic finish as they will resist paints or stamping ink. Keep the decoration close to the outer edge and use them to serve cakes prepared in paper cases.



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MENU CARDS

TODAY'S MENU

Braised Spring Lamb
with mint gravy

Vanilla Butterly Cakes
with almond buttercream



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YOU WILL NEED

A4 flat card
Rubber stamps
Ink pads
Or paints and paint brushes

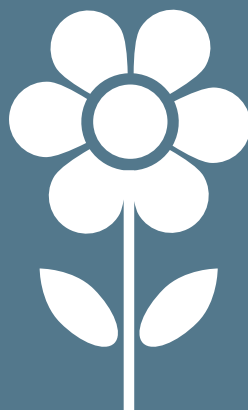


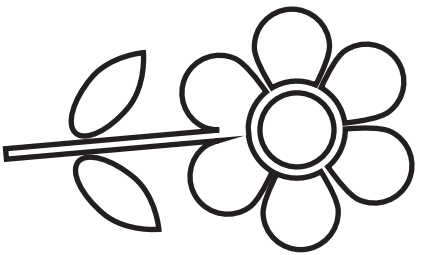
Prep before activity

Print the menu details onto both sides of the A4 card.

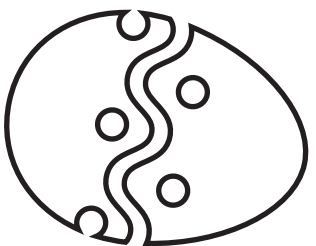
HOW TO MAKE IT

Allow residents to decorate their menu cards however they want. We recommend pale colours in case the stamping overlaps the text. Try to limit the text and use as large a print as possible to make it easy to read.

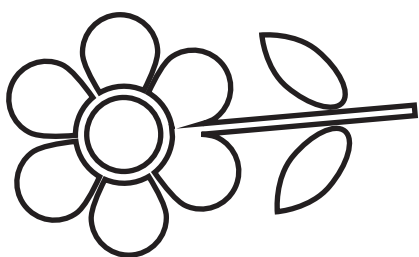
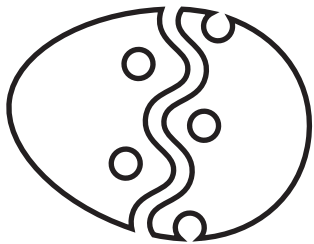




TODAY'S MENU



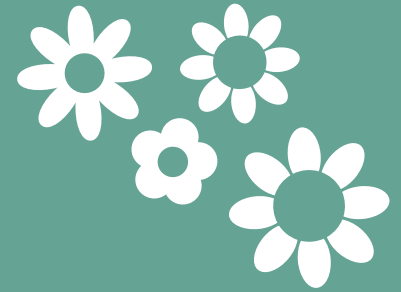
TODAY'S MENU



FLOWER ARRANGING

YOU WILL NEED

Flowers of any kind
Greenery
Scissors
Vase



Prep before activity

Prepare any greenery stems beforehand, cutting roughly to the right length, with the lower leaves trimmed off.

HOW TO MAKE IT

Invite residents to put the greenery stems in first, then introduce the flowers. Allow residents that are able, to trim the flower stems with small scissors to add another element to the activity. When finished, find a well-lit spot to proudly display.



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EGG CUP LABELS



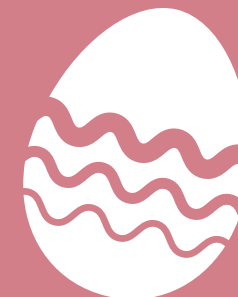
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YOU WILL NEED

Photocopier
A4 thin card
Poster or watercolour paints
2" paintbrushes
A pen
Egg cups



Prep before activity

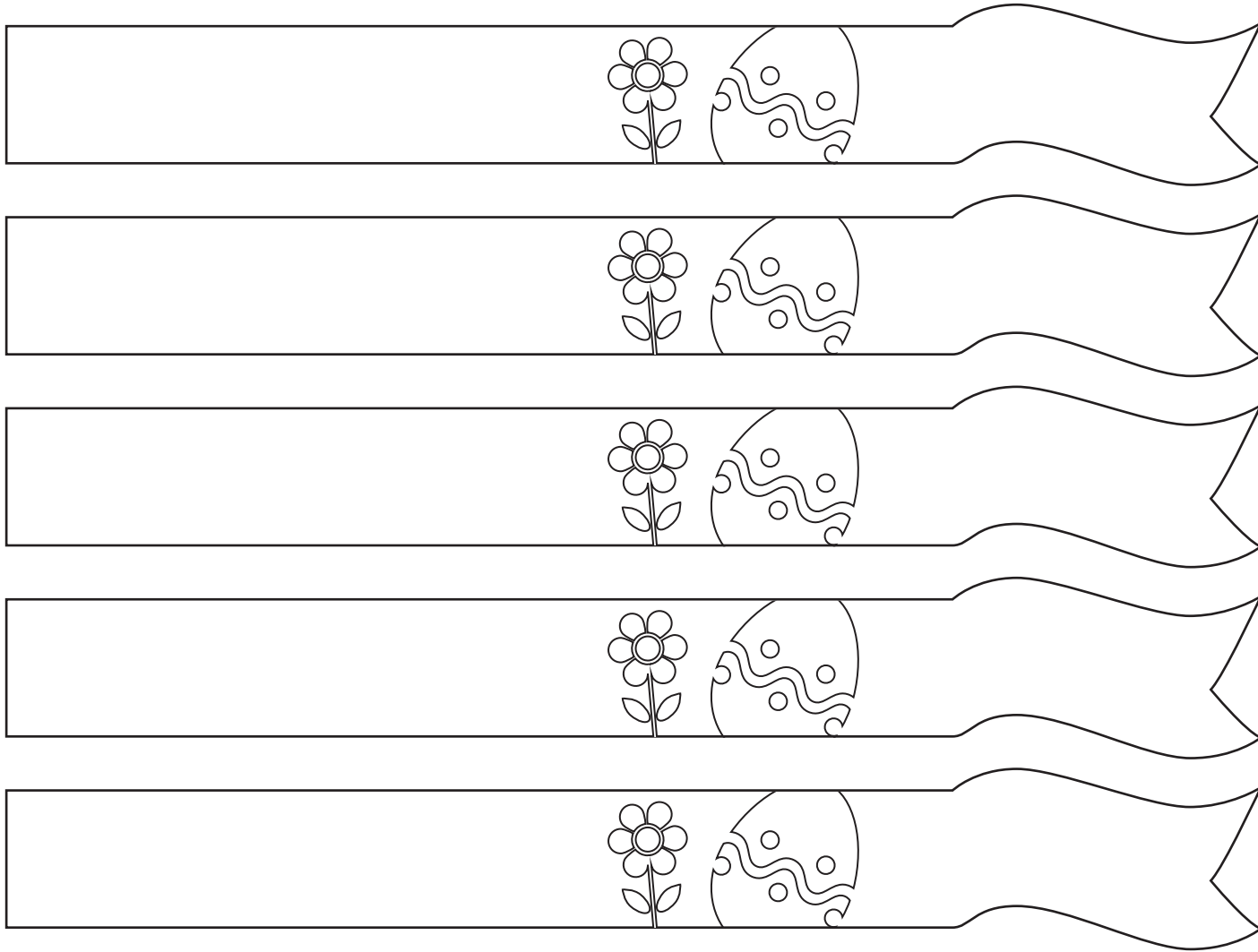
Photocopy the template provided onto thin card.

HOW TO MAKE IT

1. Colour wash the whole A4 sheet. This is easy to do with watercolour paints or poster paint thinned down to only offer a hint of colour.
2. Leave the sheets to dry.
3. Write on individual names and cut out.
4. Wrap around an egg cup, sealing with a spot of glue to hold in place.



EGG CUP LABELS

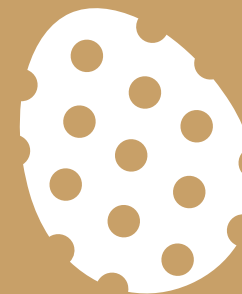


CHOCOLATE EASTER EGG CAKES

12 PORTIONS

YOU WILL NEED

- 225g Dark chocolate
- 40g Golden syrup
- 50g Butter
- 75g Shreddies
- 100g Mini chocolate eggs



HOW TO MAKE IT

1. Line a 12-hole cake tin with paper cases.
2. Set a bowl over simmering water.
3. Melt the chocolate, golden syrup and butter, stirring until smooth. Remove from heat.
4. Place the Shreddies into a bowl and break into small pieces.
5. Coat with the chocolate mixture.
6. Divide the mixture between the paper cases.
7. Press 3 mini chocolate eggs into the centre of each nest.
8. Chill in the fridge for 1 hour or until completely set.



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VANILLA BUTTERFLY CUPCAKES

WITH ALMOND BUTTERCREAM
12 PORTIONS

YOU WILL NEED

340g	Butter	220g	Self raising flour
220g	Caster sugar	80ml	Whole milk
200g	Egg	240g	Icing sugar
10ml	Vanilla essence	5ml	Natural almond extract

HOW TO MAKE IT

1. Cream the butter 250g and the caster sugar together in a bowl until pale.
2. Beat in the eggs a little at a time and stir in the vanilla essence.
3. Fold in the flour, gently adding a little milk until the mixture is dropping consistency.
4. Place cupcake cases into a 12 hole baking tin.
5. Spoon or pipe the mixture into paper cases until they are nearly full.
6. Bake in an oven preheated to 180C for 10-15 minutes, or until golden brown on top and a skewer inserted into the top comes out clean.
7. Set aside to cool for 10 minutes then remove from the tin and cool completely on a wire rack.

FOR THE BUTTERMILK

1. Beat the remaining 90g of butter in a bowl until soft.
2. Add half of the icing sugar and beat until smooth.
3. Add the remaining icing sugar with 15ml of milk, adding more if necessary, until the mixture is creamy and smooth.
4. Add the almond essence and beat for 2 minutes.
5. Place in a piping bag.

TO ASSEMBLE

With a serrated knife, take the top off the cupcake. Cut in half to make the butterfly wings. Slice the cupcake in half. Pipe a dome of the almond butter cream in the centre of the cupcake, then push the two pieces of cake on the top to represent the butterfly wings.

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BRAISED SPRING LAMB

WITH MINTED GRAVY

SERVES 10



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YOU WILL NEED

1.8kg	Neck of lamb fillets	57g	Knorr® Professional Gluten Free Roast Gravy
100ml	Sunflower oil	20ml	Cranberry jelly
200g	Onions	30ml	Colman's Fresh Garden Mint Sauce
150g	Carrots		
10g	Rosemary		
30g	Knorr® Professional Garlic Puree		
300ml	Cooking red wine		
600ml	Water		
8g	Knorr® Professional Gluten Free Beef Paste Bouillon		

Prep before activity

Pre-heat oven to 160C. Trim the lamb necks of excess outer fat.

HOW TO MAKE IT

1. Heat the oil in a pan and brown the lamb. Remove from the pan.
2. Add in the onions and carrots and cook until slightly softened.
3. Add the red wine and allow to reduce by half.
4. Add the Knorr® Professional Garlic Puree, water and Knorr® Professional Roast Beef Bouillon Paste and bring to a simmer.
5. Place the lamb back into the pan, add the rosemary and cover with foil.
6. Place in the oven and braise for 90 minutes or until the lamb is soft enough to break with a fork.
7. Remove the lamb from the stock and cover with cling film.
8. Strain and reserve the cooking liquor for the sauce.

FOR THE SAUCE

Place the cooking liquor into a pan and bring to the boil. Whisk in the Knorr® Professional Gluten Free Roast Gravy to thicken. Add the Colman's Mint Sauce and cranberry jelly and stir well. Place the lamb neck back into the sauce and bring back to temperature.

TO SERVE

Serve the braised lamb necks with a creamy mash and seasonal vegetables.