



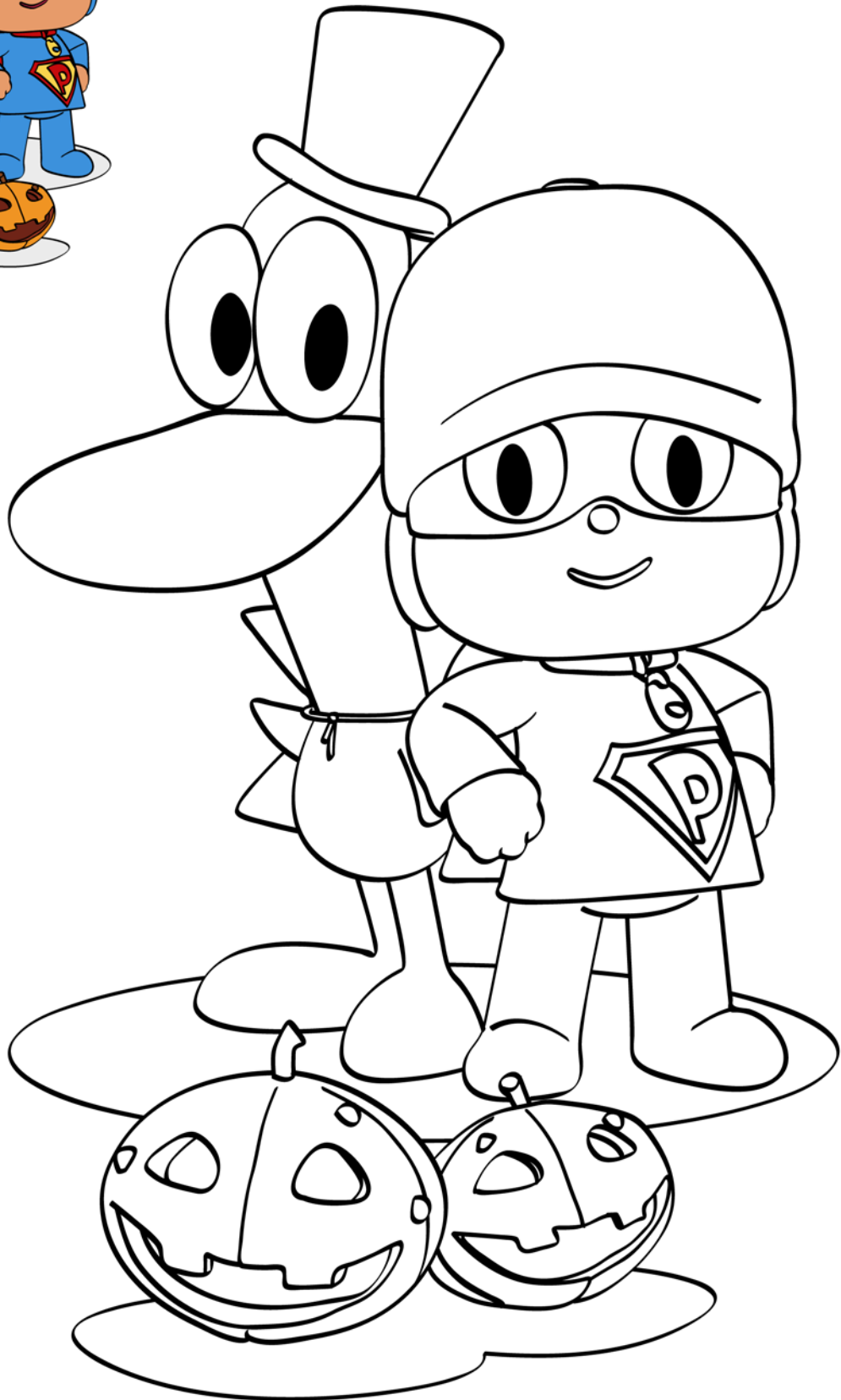
HAPPY HALLOWEEN

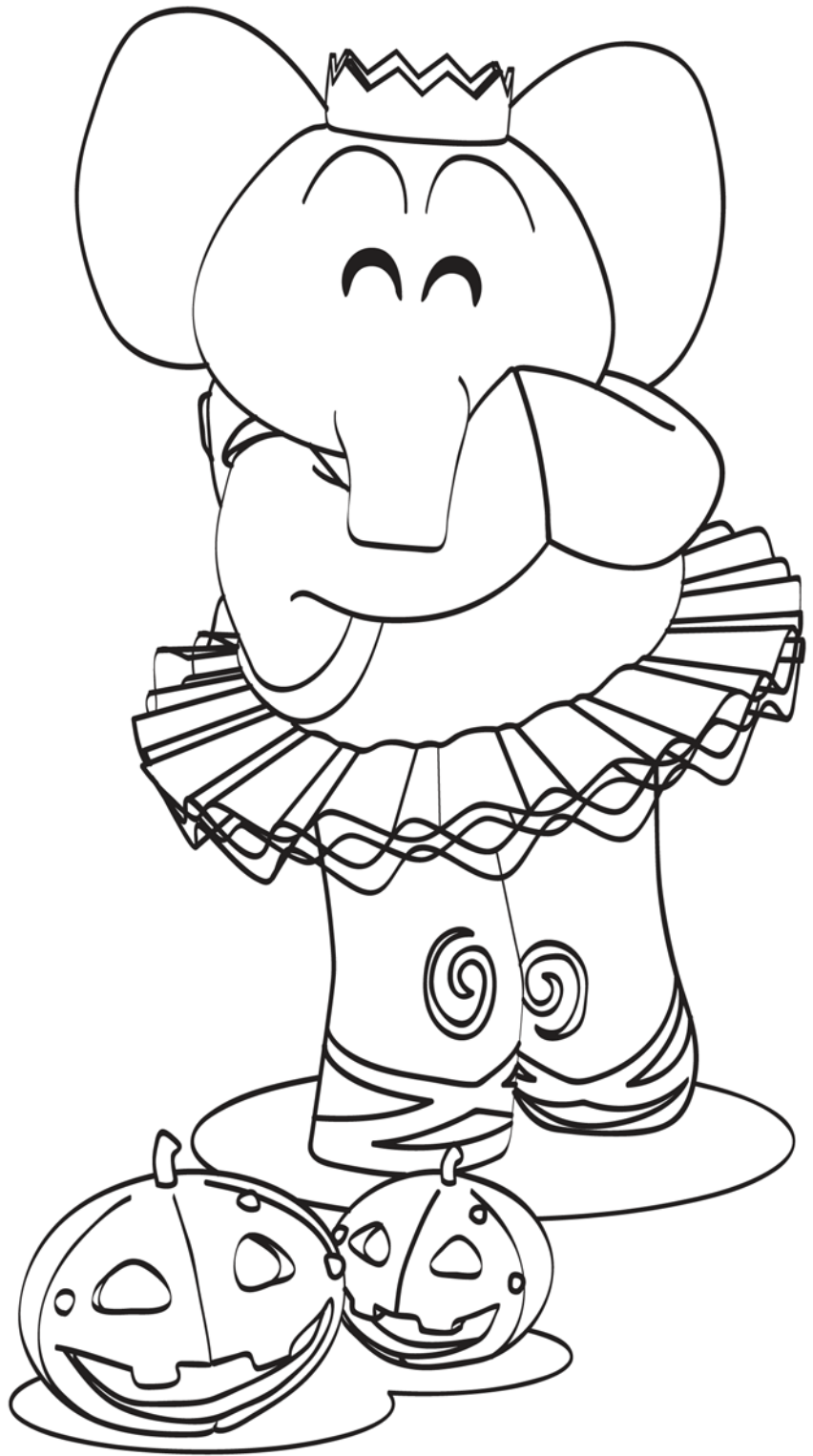
P O C O Y O TM

Activity Book

Name:

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HAPPY HALLOWEEN



Halloween Pumpkin Soup

Ingredients for four to six people.



14 oz of pumpkin



9 oz of carrots



6 oz of leeks



14 oz of potatoes



5 cloves of garlic



33 oz of chicken broth



Olive oil



Salt and Pepper



Bread slices



⚠ Requires adult supervision

Preparation

1. Empty the pumpkin with the help of a spoon or ice cream scooper.
2. Cut up the carrots and leek, and peel the potatoes and cut them up in little pieces.
3. Boil in the chicken broth, and add vegetables to chicken broth, adding five cloves of garlic, 3-6 tablespoons of olive oil, salt and pepper.

Boil everything in a pressure cooker (12 minutes) or on the stove top in a covered pan (45 minutes).

4. Add the cooked ingredients in a blender and mix until desired texture is achieved. Cut eyes and the malicious smile shapes (as shown) out of the bread slices, then grill the bread shapes with a little olive oil.

Serve the soup with the eyes and malicious smile shapes in place.

Preparation time:
50 to 90 minutes



HAPPY HALLOWEEN

Mummy Turkey Dogs

Ingredients for four to six people.



12 turkey frankfurt sausages



2 sheets of puff pastry



chopped pickles



Mustard



Requires adult supervision

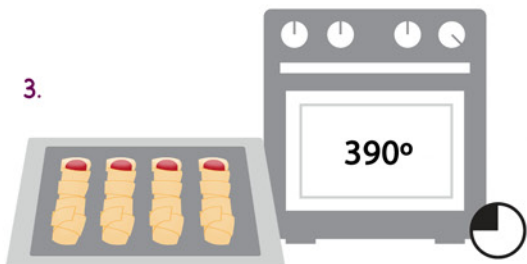
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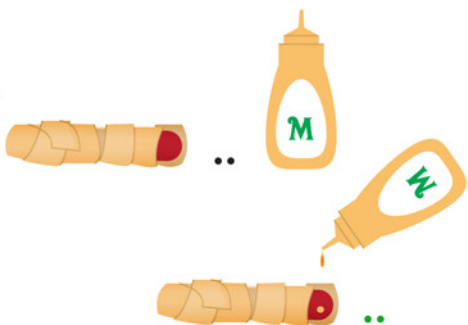
2.



3.



4.



Preparation

1. Set the puff pastry on the kitchen counter and cut 1 - 6 inch strips.
2. Wrap the turkey sausages with the puff pastry strips, leaving one end of the sausage unwrapped to make the mummy's face.
3. Bake the sausages at 390 °F for 15 minutes.
4. Decorate the eyes with some drops of mild mustard or ketchup, and add chopped pickles for the eyeballs.



HAPPY HALLOWEEN



Scary Cookies

Ingredients for four to six people.



1/2 cup of sugar



1 teaspoon of ginger



1 teaspoon of cinnamon



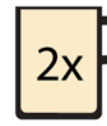
1/2 teaspoon of bicarbonate



1/3 cup of molasses



1/3 cup of soymilk



2 and 1/4 cup of wheat flour



A pinch of salt



Requires adult supervision

1.



Preparation

1. Pre-heat the oven at 480°F. Mix the sugar, ginger, cinnamon, bicarbonate and salt in a large bowl. Add molasses and soy milk and mix well. Add one cup of flour and mix well again.

2.



2. Add the rest of the flour as we knead with our hands and watch the dough gain consistency. With a kitchen roller, knead part of the dough over a flour surface until it's fairly thin. Cut the dough in the desired shapes with cookie cutters or a knife. Then, with a spatula, place them carefully on oven paper, and then into the oven. Let them bake until the edges are toasted and the centers are still moderately soft. Then take them out of the oven and let them cool off for five minutes.



1 cup of sugar



1/4 cup of milk



A.

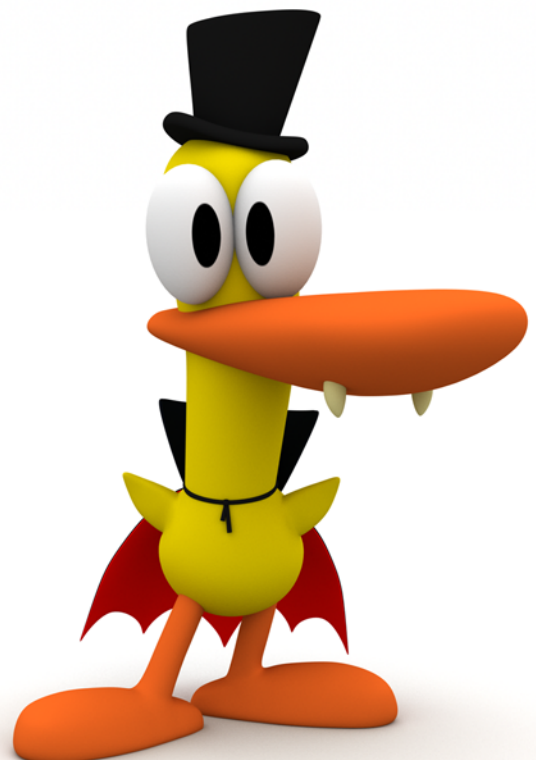


Decoration

A. Put one cup of sugar in a bowl and add between one and three spoonfuls of milk, but be careful not to add too much liquid. Mix well with the help of a spoon. At this point you can add a drop of lemon juice for flavor.

B. When the mix is ready, put in a piping bag with a thin spout, and decorate the cookies with the Halloween themes of your choice, for example skeletons, ghosts, or monsters. Now, all we need to do is wait for the cookies to cool down and harden, and then they're ready to eat!

B.



HAPPY HALLOWEEN



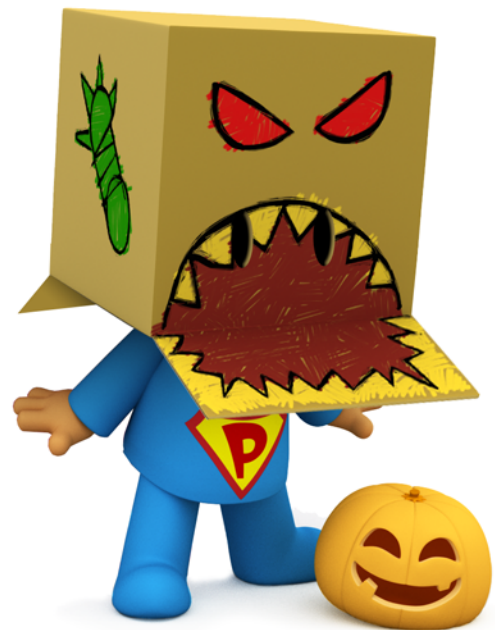
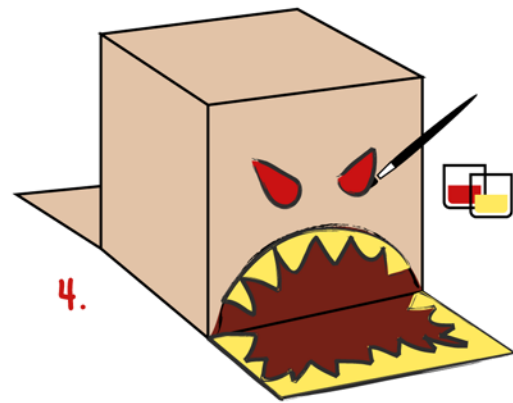
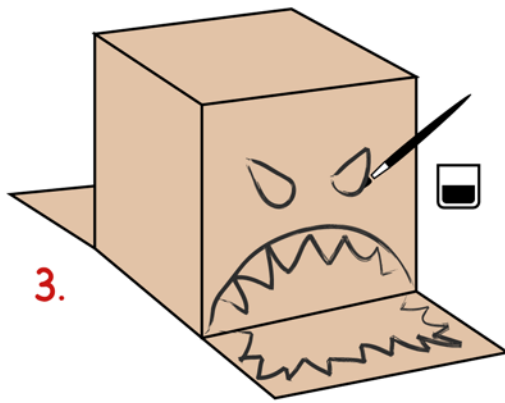
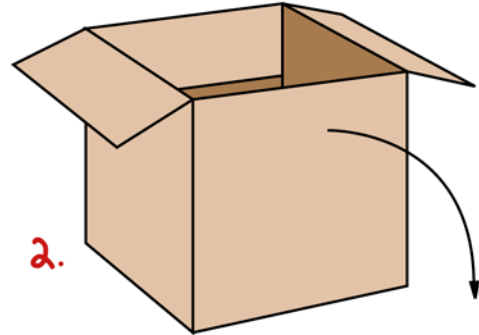
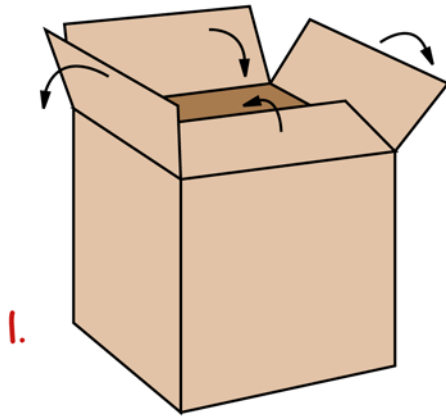


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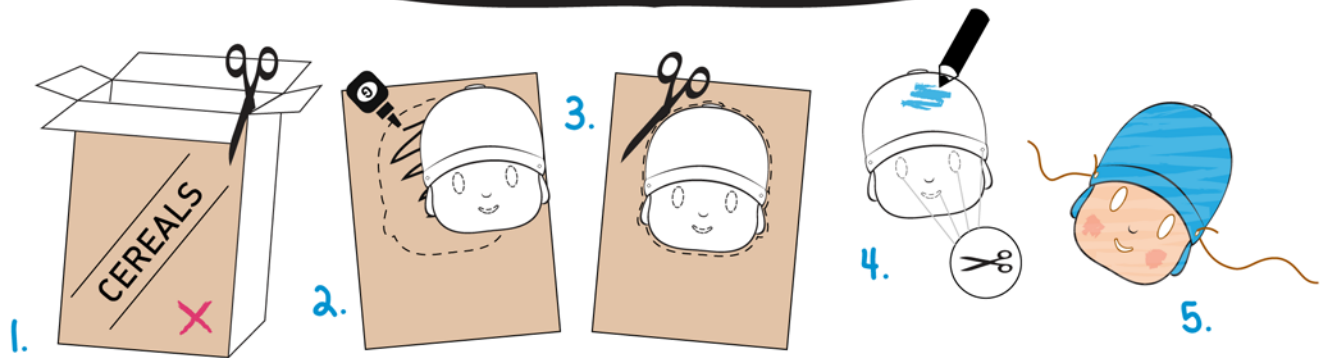
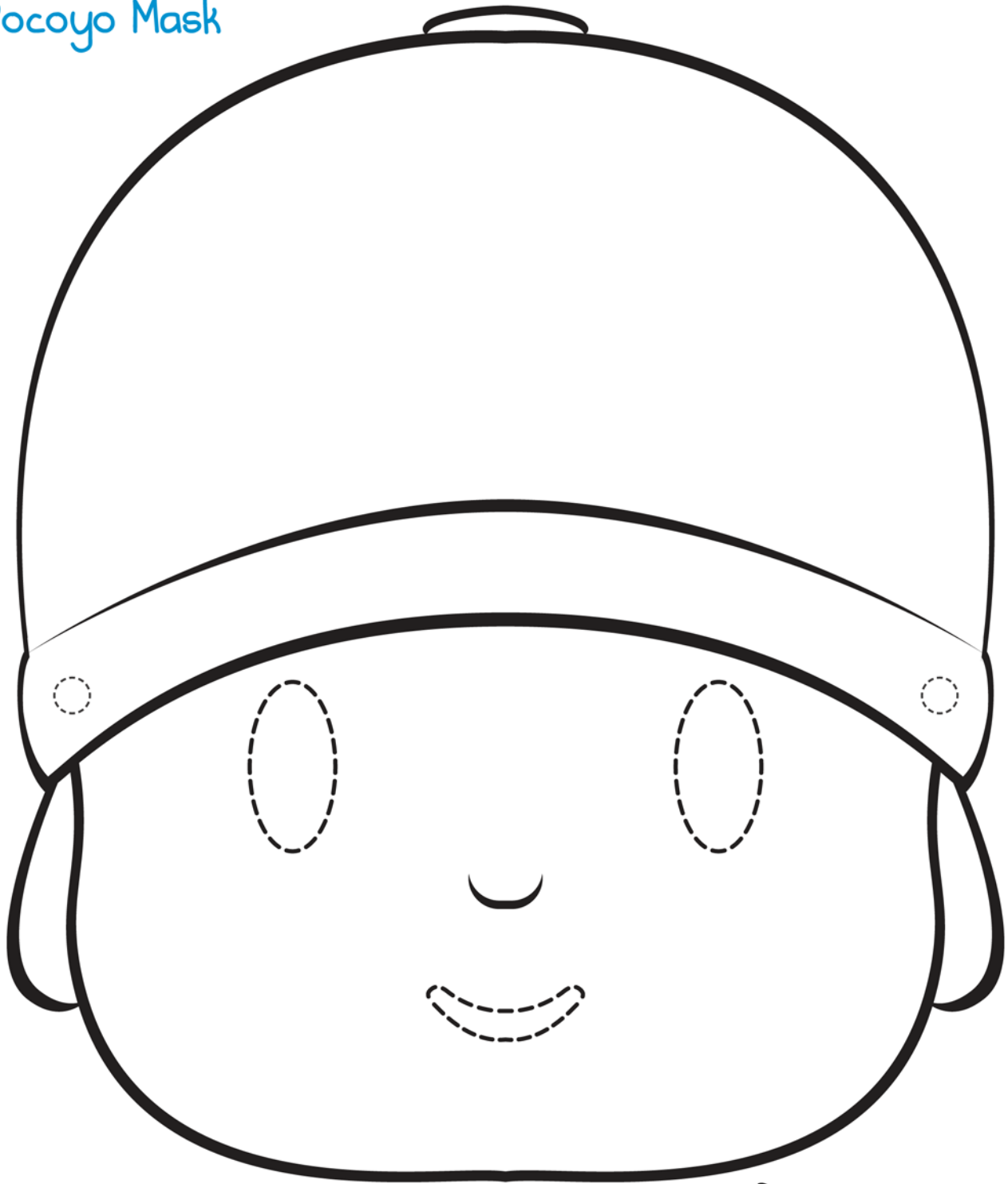


Monster Costume

Instructions



Pocoyo Mask



HAPPY HALLOWEEN



