

Care to be Creative?



with



Send photos* of your playful piped creations, with a pack of Millac Gold Double to millacgoldpiping@lakeland.ie

The first 25 entrants will receive a

FREE
NAPA activity pack



Deadline:
Monday 20th
April

What you need:

- Sponge base or cupcakes
 - Some whipped cream
 - A piping bag
 - Piping bag nozzles
 - Kitchen scissors
- See next page for our piping guide



Top Tips from NAPA

Here are a few helpful tips from NAPA for Activity Co-Ordinators organising a piping activity

Include as many of the kitchen team in the planning, preparation and delivery as possible.

Carry out as much preparation of ingredients with the residents - the more they are involved the more creative they could be.

Let them practice and get messy – it's the taking part that matters.

Be aware of resident's dietary requirements, plus their likes and dislikes.

Have as many interactions with the team and residents as possible.

Ensure that you keep good records at each step of the way - photographs or videos will capture the smallest interactions and reactions.

For more tips and advice, visit www.napa-activities.com

*By entering this competition, you are agreeing for your data to be used inline with Lakeland Dairies' Privacy Policy which can be viewed at: lakelanddairies.com/foodservice/privacy-and-cookie-policy

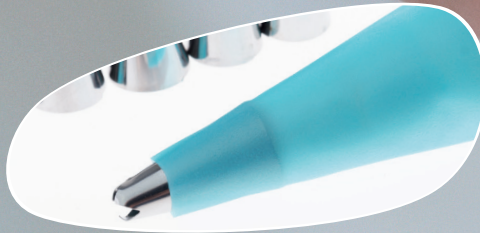
Terms and Conditions for entering can be found at: lakelanddairies.com/foodservice/T%26C_Millac_Piping_Challenge

From lush green fields, we create products trusted by chefs



Beginner's Guide to Piping:

1. Every new piping bag needs to be cut so that the nozzle fits snugly into the bottom.



Top Tip:

Carefully estimate how much you need to cut from the bottom of the bag so that just the end of the nozzle will poke out.

Cut a little at a time to avoid cutting a hole which is bigger than you need.

2. Start filling the piping bag with whipped cream.

Top Tip:

Rolling the top of the bag back on itself will make this bit easier and less messy.



3. Check you have enough whipped cream (**2/3 of bag maximum**) by gently squeezing the cream down the bag until it starts to come through the nozzle.



4.

Start piping, working slowly from the outside of your sponge or cupcake to the centre.

Top Tip:

Once you're in the middle, stop squeezing, dip the nozzle into the cream gently and lift off

5.

Decorate with your choice of toppings from chocolate to fruit to sprinkles!



Have some fun and get creative this Easter!

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