

Term 4, Week 5

Experience 1



Chef Emalyn's



You will need:

- 250g Greek yogurt
- Garlic cloves, crushed
- 3cm piece ginger, peeled and grated
- 4 tsp ground coriander
- 2 tsp garam masala
- ¼ tsp chilli powder
- 600g chicken thigh, 3cm cubes
- 1tbs vegetable oil
- 20g butter
- 1 brown onion, thinly sliced
- 1 & ½ cup passata
- ½ cup chicken stock liquid
- ½ cup thickened cream

[Chef Emalyn shows us how to](#)

Kindergarten at Home

Term 4, Week 5

Experience 2



Hindi Story Time with Jaspreet

Educators are working onsite to deliver the 3-Year-Old Program, Occasional care, Long Day Care and 4 Year Old Preschool, but we thought it would be great to share with you some of the work they did during the pandemic. These videos were created to provide continuity of learning and to serve as a way for children and educators to remain connected.

Families enjoyed access to high quality play-based learning activities from home and did a superb job to keep things fresh for the children.

Jaspreet is an Early Childhood Teacher with Newbury Preschool in Craigieburn. Join her as she shares this wonderful children's story shared in Hindi.

Watch it here:

You can view the video of Jaspreet telling the story in Hindi, as featured on the Preschool at Home Facebook page.

[Story time with Jaspreet](#)

Did you know?

Bilingual refers to someone who speaks two languages, monolingual one language. Learning in another language benefits children at a young age, including increased literacy, cognitive flexibility, bolstering of self-esteem and strengthening of cultural identity.

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Experience 3



Cottage Pie recipe

English Cottage Pie, also known as Shephard's Pie was first used at the end of the 18th century and was enjoyed by people who lived in cottages. It was originally made with any type of meat and topped with a mashed potato that browns up in the oven.

Now this pie has evolved to be more like beef pie and includes "hidden" vegies which makes it a hit with children.

For added flavour, people often drizzle a little tomato sauce on top.

You might like to try this one at home and put your own spin on it by using some sweet potato mixed through with mashed potato. Yum!

You will need:

- 4 tbs olive oil
- 500g beef mince
- 1 medium brown onion, finely diced
- 2 medium carrots, finely diced
- 2 stick of celery

For a vegetarian option, lose the meat and pack some more veggies in.

Chef Emalyn from Bookmark Café shows us how to here.

[Cottage Pie at Home](#)