

My place





My name is Celina and I am 11 years old. I was born on 19th August 2011 in Jordan. My family is Mum, Dad and two brothers. My mum likes cooking. My hobbies are reading and writing. I have a great sense of humour. We like going to Timezone. My favourite parts of me are my brown eyes and smile. I like to read and write about them. I am good at InquiRE and finding out new things. When I grow up, if I could choose to be anything in the world it would be a florist.

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My family is from Jordan. We are Arabic. My favourite Arabic food is baklava with pistachio nuts. At home we speak Arabic and English.

This is a map of my place. My first house was in Jordan. There were pink walls and lots of toys in my room.

My house in Australia has 2 storeys, 2 bedrooms and 2 bathrooms. It is made of grey bricks.

Something special about my place is my bedroom. It has a comfy bed and lots of toys.

My garden has lots of lights near the garage. I live in Thomastown and it is far away from school.

My mum drives my brother and I to school every day. There are lots of houses and green trees in my street. It is a long street.

There is a park near my house. We don't know anyone in our street, but some people wave hello.



My family are fun and loving. I have learnt from my family that my background culture is important. My family story can help people to understand about living in Australia with an Arabic background. My family is unique as they came to live here from Jordan.

In the kitchen my mum is cooking lasagna.



Ingredients

- 1 Medium Onion
- 1 Tbsp Oil
- 2 Garlic Cloves
- 500g | 1 Pound Ground Beef
- 1 tsp Salt
- 1 tsp Pepper
- 1 tsp Oregano
- $\frac{1}{3}$ Cup Tomato Paste
- 2 400g | 14 oz Tins of Crushed Tomatoes
- 250g | 9oz Ricotta Cheese
- 1 Egg
- $\frac{1}{3}$ Cup shredded Parmesan Cheese
- $\frac{1}{2}$ tsp Salt
- $\frac{1}{4}$ tsp Nutmeg
- Lasagne Sheets
- 1 Cup shredded Mozzarella Cheese



Instructions

1. Finely dice the onion and cook for a few minutes over medium heat in a heavy based frypan with the tablespoon of oil.
2. Crush the garlic cloves using a garlic press and add to the frypan and cook for a further few minutes.
3. Add the ground beef to the frypan, breaking it up into pieces with a wooden spoon and cook over high heat until browned.
4. Season with salt and pepper and add the oregano.
5. Add the tomato paste and tinned tomatoes to the frypan and mix to combine. Simmer the sauce over low heat for minimum of 30 minutes but ideally 3-4 hours.
6. To make the ricotta cheese part of the lasagna, add the ricotta cheese, egg, parmesan cheese, salt and nutmeg to a small bowl and mix to combine. Set to the side.
7. To assemble the lasagne add half of a cup of meat sauce to a 25x20cm or 10x8 inch baking dish.
8. Cover the meat sauce with lasagne sheets then $\frac{1}{3}$ of the ricotta cheese mixture, $\frac{1}{4}$ of the mozzarella cheese, and a cup of meat sauce. Continue this process 3 times for 3 complete layers.
9. For the final layer add lasagne sheets to cover, add the remaining meat sauce and spread out evenly and top with the remaining $\frac{1}{4}$ of the mozzarella
10. Bake the lasagne in a 180C | 350F oven for 40-50 minutes or until bubbling and golden brown.
11. Leave to cool for 10-15 minutes before slicing and serving.

Recipe - Baklava



Recipe

1 pound chopped nuts
1 teaspoon ground cinnamon
1 (16 ounce) package phyllo dough
1 cup butter, melted
1 cup white sugar
1 cup water
½ cup honey
1 teaspoon vanilla extract
1 teaspoon grated lemon zest
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DirectionsInstructions Checklist

Step 1

Preheat oven to 350 degrees F (175 degrees C). Butter a 9x13 inch baking dish.

Step 2

Toss together cinnamon and nuts. Unroll phyllo and cut whole stack in half to fit the dish. Cover phyllo with a damp cloth while assembling the baklava, to keep it from drying out.

Step 3

Place two sheets of phyllo in the bottom of the prepared dish. Brush generously with butter. Sprinkle 2 to 3 tablespoons of the nut mixture on top. Repeat layers until all ingredients are used, ending with about 6 sheets of phyllo. Using a sharp knife, cut baklava (all the way through to the bottom of the dish) into four long rows, then (nine times) diagonally to make 36 diamond shapes.

Step 4

Bake in preheated oven until golden brown and crisp, about 50 minutes.

Step 5

While baklava is baking, combine sugar and water in a small saucepan over medium heat and bring to a boil. Stir in honey, vanilla and lemon or orange zest; reduce heat and simmer 20 minutes.

Step 6

Remove the baklava from the oven and immediately spoon the syrup over it. Let cool completely before serving. Store uncovered.

I Made It Print

Cook's Note:

You may use orange zest instead of lemon zest, if you prefer.



