

BLUEY

Let's cook! Join **BLUEY** and **BINGO** at their Fancy Restaurant and learn how to make lots of yummy recipes – for real life.



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Bluey AND Bingo's

FANCY RESTAURANT COOKBOOK

THIS BOOK
BELONGS TO
Romeo McFlourish



Welcome to *Bluey and Bingo's Fancy Restaurant Cookbook*. The **FANCIEST** cookbook in town! Are you ready to have fun and make some **YUMMY** food? Maybe throw in a few dance moves along the way?

Before you make any of the recipes in this book, there are a few things to know.



SAFETY TIP

Always ask an adult to help you in the kitchen. Grown-ups are very good at using sharp knives and lifting heavy pots and making sure hot things don't burn you. So, pop on your chef's hat and put your grown-up helper to work. Let them be in charge of the oven and cooktop, as well as anything sharp or hot. You can be in charge of the fun!

HYGIENE TIP

Before you do anything in the kitchen, especially cooking, wash your hands! And, if you find yourself touching sticky, icky things as you go – especially raw meat and eggs, which can contain germs that can make you sick – wash your hands again! And **always** wash your hands before you eat.

ALLERGEN TIP

Some of the recipes in this book might contain gluten, eggs, nuts, dairy or sugar. So, if you have any food allergies or intolerances, make sure your grown-up reads each recipe **VERY CAREFULLY**.

MESSY TIP

Cooking can be messy, so . . . get messy! But don't forget to clean up.

WARNING

Yummy food may result in romance and smoochy kisses for grown-ups!



THINGS YOU WILL NEED



Saucepan



Frying pan
(beans optional)

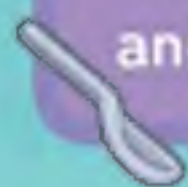


Mixing bowls

Whiteboard marker
to tick off ingredients
as you cook. And to
make your own Fancy
Restaurant menu!



Wooden spoons,
measuring spoons
and normal spoons



Do you have
a chef's hat?



A grown-up
helper



Knives

A cooktop
and oven



BBQ and/or
grill pan



An electric handheld
or stand mixer



OMELETTE



It's Dad's birthday, which means breakfast in bed. Better be extra super quick, or else Dad will get cranky.

TRIFFICULTY RATING:



MAKES: 1 OMELETTE

FOODS YOU NEED

- 4 eggs
- 1 tablespoon milk
- 1 teaspoon butter
- 2 slices ham, chopped
- 4 cherry tomatoes, halved
- 1 handful grated cheese

EXTRA THINGS YOU NEED

- A tray to carry Dad's brekkie to him in bed
- Salt and pepper soldiers, optional
- Celery for extra-hungry dads, optional

THINGS YOU NEED TO DO

STEP 1

A super-quick omelette is Mum's specialty. Let's get cracking! How quickly can you crack the eggs into a bowl (not on the floor!)? Make sure the shells go in the bin (not the bowl!). Then add the milk, and use a fork to mix it all together.



STEP 2

Place a frying pan over a medium-high heat. Add the butter, and swirl it around to coat the pan. Pour in the egg mixture, making sure the egg spreads all the way around the pan, then let the egg cook for 2 minutes. (Can Dad wait 2 whole minutes? He might need a snack to stop him getting hungry.) Turn the heat to low.



STEP 3

Scatter the ham, tomato and cheese over the egg, then cook the omelette for 30 seconds or until the bottom starts to get firm. Use a spatula to carefully lift up half the omelette and fold it over the other half.



STEP 4

Use your spatula to transfer the omelette from the pan to a plate. Have you set up the breakfast tray? Don't forget the salt and pepper soldiers!



STEP 5

It's time to enjoy the best omelette you've ever had.

SHADOWLANDS CUPCAKES

What's the time, Mrs Wolf? Time for cupcakes! Just remember, no stepping on the shadowy bits!

TRIFFICULTY RATING:



MAKES: 12 CUPCAKES

FOODS YOU NEED

For the cupcakes

- 125 grams butter, softened
- 2 eggs
- ½ cup milk
- 1 teaspoon vanilla extract
- 1¾ cups self-raising flour, sifted
- ¾ cup caster sugar

For the icing

- 25 grams butter, softened
- 1½ tablespoons milk
- 1½ cups soft icing sugar
- Blue food colouring
- 100s & 1000s

EXTRA THINGS YOU NEED

- Paper cupcake cases
- A cupcake tray

THINGS YOU NEED TO DO

STEP 1

Coco always wants to make the game easy, so let's start with the easy bit. Preheat your oven to 180°C and line a cupcake tray with paper cases.

STEP 2

Put the butter into your favourite mixing bowl, then crack in the eggs and pour in the milk and vanilla extract. Stir it all together with a wooden spoon.



STEP 3

Add your flour in batches, using your wooden spoon to stir the mixture, and then do the same for the sugar. Keep stirring until your mixture is smooth. Why? Because that's the rules, and the rules make it fun!



STEP 4

Pour your batter evenly among the paper cases and then pop the cupcake tray in the oven. Bake your cupcakes for 15–20 minutes. While you wait, play a game of Shadowlands. Remember to stay on the shadowy grassy bits and watch out for crocodiles!



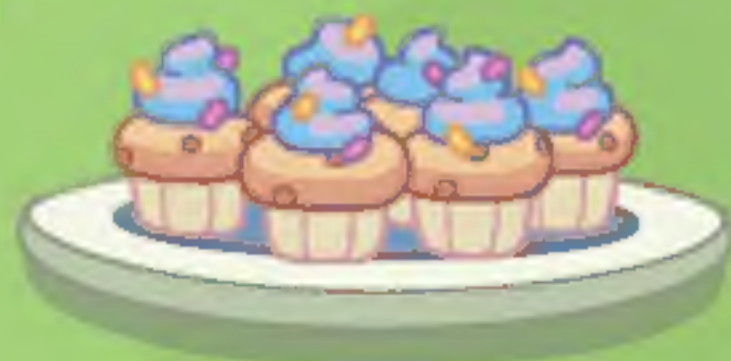
STEP 5

Ask your grown-up to check the cupcakes with a skewer to make sure they're cooked through. Nobody wants runny cupcakes!



STEP 6

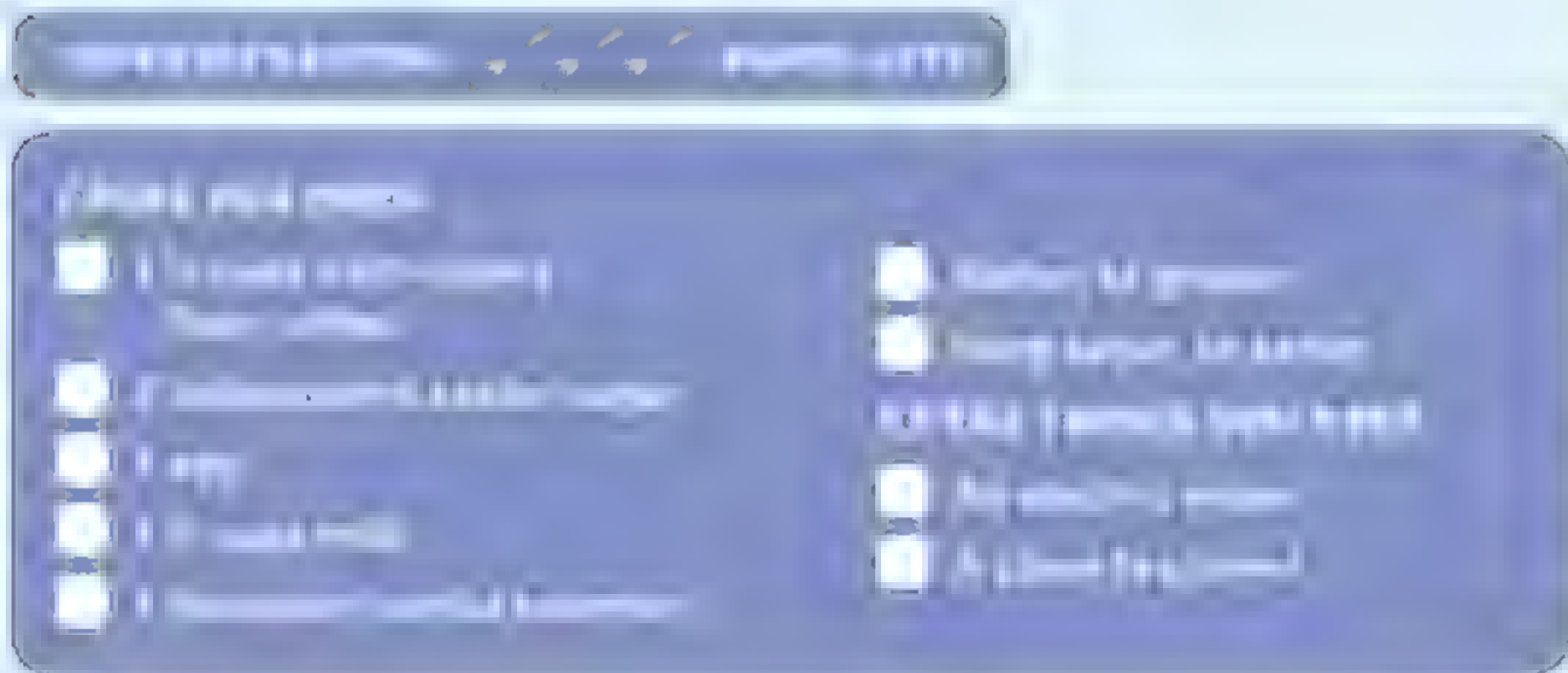
Let your cupcakes cool on a wire rack, then make the bluest blue icing you can make! In a clean bowl, combine the butter, milk and icing sugar. Mix this with your wooden spoon until it is thick and smooth, then add a few drops of food colouring. (The more you add, the bluer your icing will be.) Mix again until you have smooth blue icing. Ice your cupcakes and then sprinkle 100s & 1000s all over them. Who wants cupcakes?!



POFFERTJES



The tooth fairy has left Bluey five dollarbucks. The markets are open – but what will she spend her money on? Giant bubbles? A pony ride? Or poffertjes!



THINGS YOU NEED TO DO

STEP 1

Place the sifted flour in a big bowl. Then add the caster sugar and stir it all together. Now, use a spoon to make a well in the middle.

STEP 2

In a separate bowl or a jug, crack the egg and lightly beat it with a fork, then add the milk and the vanilla essence and stir it all again. Pour this into the big bowl, right into the well.

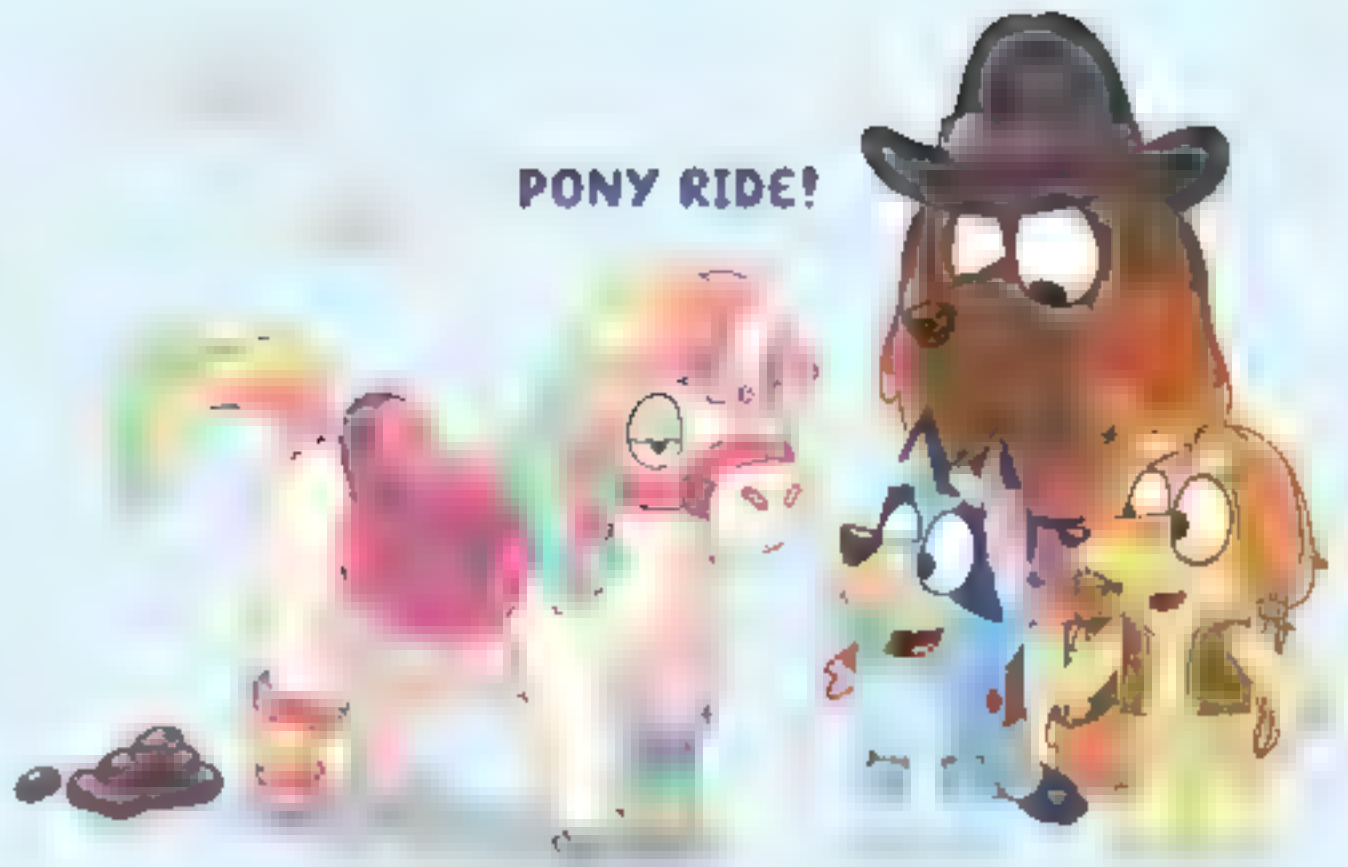
WHAT WILL YOU BE BUYING TODAY?
SOME OF THE DOLLARBUCKS COIN?
THAT'S THE QUESTION!

Hmm, THAT IS
a QUESTION.



STEP 3

Use your electric mixer to beat the mixture for 2 minutes or until it is smooth and fluffy. Cover your big bowl with a clean tea towel and let it relax for 20 minutes. What would you spend five dollarbucks on? How about a pony ride? Watch out for the poop!



STEP 4

Remove the tea towel from your bowl. Heat a big frying pan over a medium heat, and add a little butter. Use a tablespoon to scoop out some mixture and carefully drop it into your pan. Repeat until you have filled the pan (but make sure the poffertjes aren't squished together!). Cook for 2 minutes or until you spy little bubbles on the surface. Then use a spatula to turn the poffertjes over and cook them for another minute or until they are golden.

one sausage, please.



i'd like these carrots, please.



STEP 5

Transfer your poffertjes to a plate while you repeat the process from step 4 to use up the rest of your mixture.

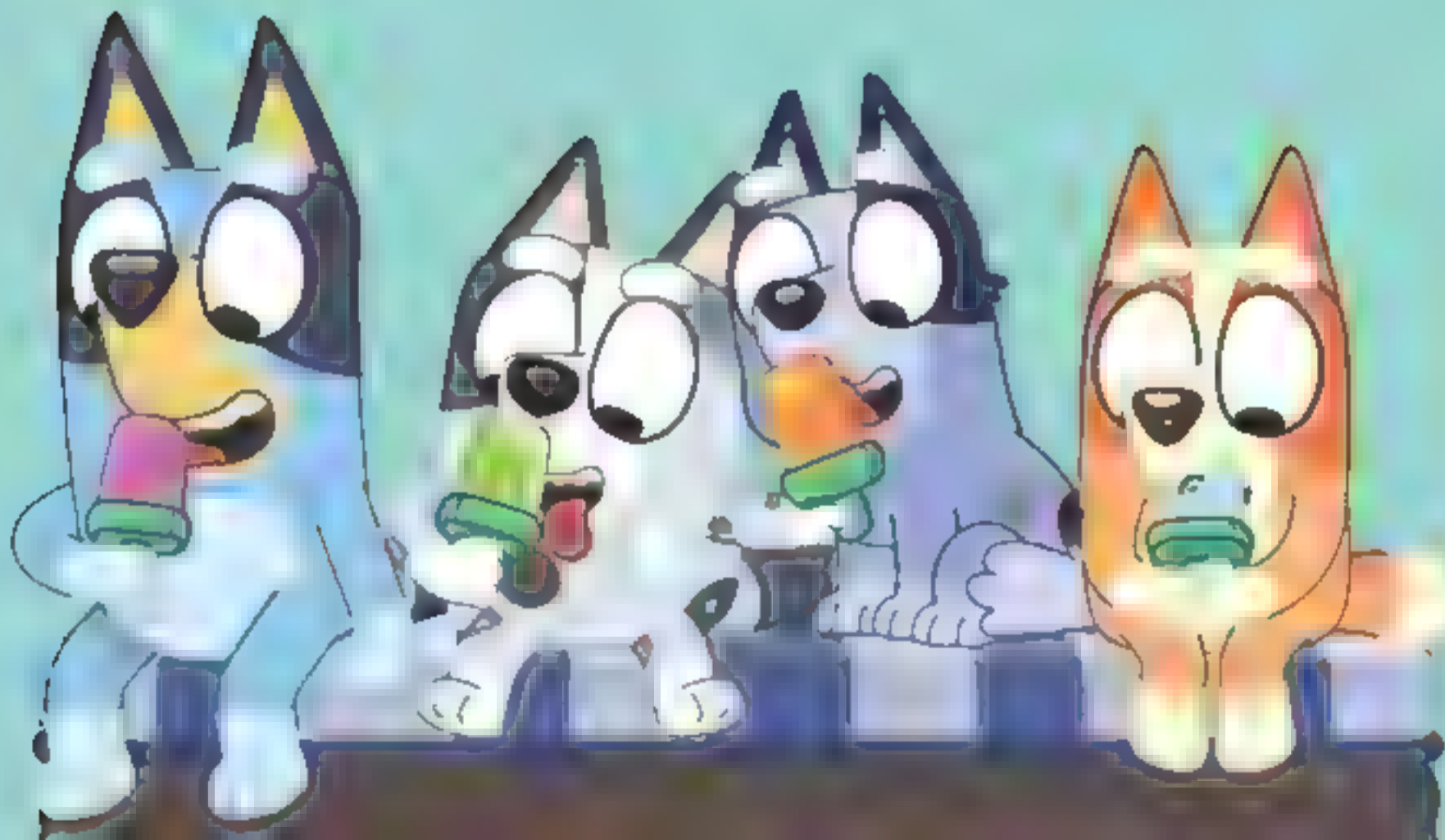
STEP 6

Pile your poffertjes on a plate. Sprinkle icing sugar over the top to serve.



NANA'S ICE BLOCKS

ICE BLOCKS!



BINGO'S FAIRY BREAD

Put the butter on a plate and melt in the microwave. Now get ready to make the bread.

Ingredients: Butter, Bread, 100s & 1000s

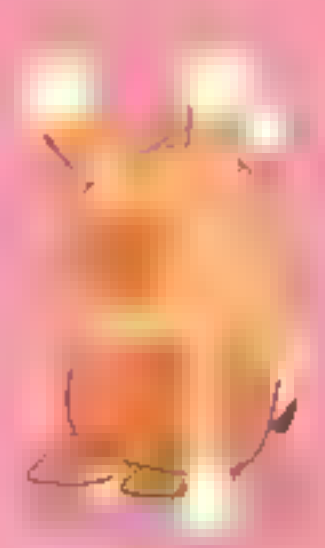
- Soft butter
- Sliced bread
- 100s & 1000s

STEP 1

Put the butter in a microwave and melt it. Now get the bread and spread the butter on it. Then add the 100s and 1000s.

STEP 2

Put the bread in the oven and bake it. When it is done, take it out and let it cool. Now it's ready to eat.



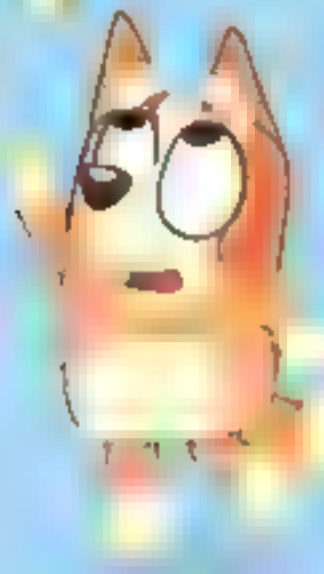
TIPS

Use a microwave to melt the butter. Make sure the bread is sliced evenly. Use a plate to hold the bread while it bakes.



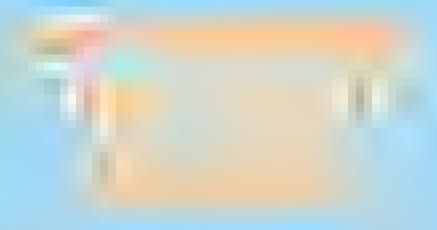
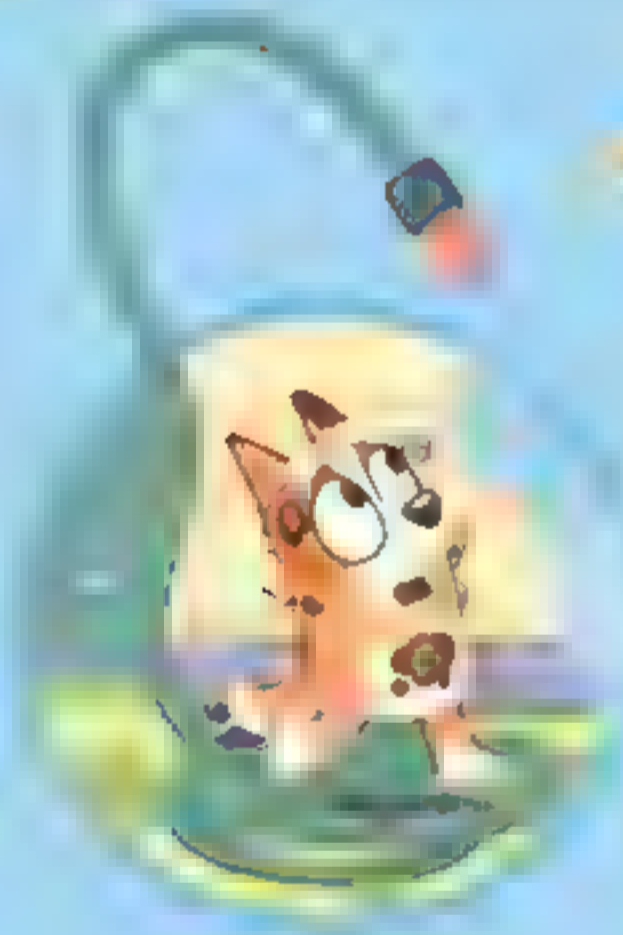


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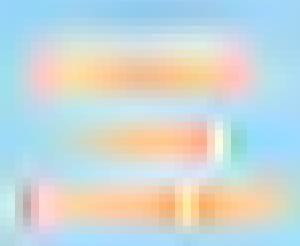


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1. 2. 3. 4.

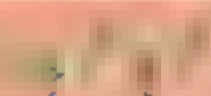


FISH AND CHIPS

At school, Bluey has opened a fish-and-chip shop, but she has run out of fish! Luckily, Pretzel has his fishing rod handy.



TRIFFICULTY RATING



SERVES 4

FOODS YOU NEED

EXTRA THINGS YOU NEED



THINGS YOU NEED TO DO

STEP 1

Bluey has run out of fish, but you haven't! While she waits for Pretzel to catch a fish, you can preheat your oven to 180°C and line two baking trays with baking paper.

WE'VE RUN OUT OF FISH,
SO IT'S JUST CHIPS.



STEP 2

Slice the potatoes into chip shapes and spread them out over one of your baking trays. Sprinkle them with salt and then drizzle olive oil over the top. Place your chips in the oven to start cooking while you get your fish ready.



CAUGHT ANYTHING
YET, PRETZEL?



STEP 3

Place your fish fillets (ask your grown-up helper to make sure there are no bones hiding inside) on your second baking tray. Drizzle olive oil over them.



STEP 4

When your chips have cooked for 20 minutes, add your tray of fish to the oven, and bake everything for 15–20 minutes or until the fish is cooked through and the chips are crunchy on the outside but soft and yummy on the inside. Now you're open for business!

PRAWN KEBABS



What's today, kiddo? It's the weekend! What games will you play while you make a yummy lunch or dinner?

Ingredients

- 1 teaspoon olive oil
- 1 teaspoon lemon juice
- ¼ teaspoon minced garlic
- ¼ teaspoon Dijon mustard
- 250 grams raw prawns, **skewered**
- 15 cherry tomatoes
- ½ brown onion, peeled and chopped into kebab-sized chunks
- 1 capsicum (any colour!), seeded and chopped into kebab-sized chunks
- A BBQ or grill pan
- 5 wooden skewers

Preparation & Cooking

Preheat your BBQ or grill pan to medium. Because it's the weekend! And what's the weekend for? Food and games!



How to

In your favourite big bowl, combine the olive oil, lemon juice, garlic and mustard, then add your prawns and stir to coat them.



STEP 2

Take your first skewer and push it through a prawn so the prawn moves all the way to the other end. Then do the same with a cherry tomato, then a chunk of onion and a chunk of capsicum. Repeat this until your skewer is full and colourful and ready to sizzle! Then make four more.

I'D DEFINITELY LIKE TO BUY a



OVER HERE.



STEP 3

Place your kebabs on your BBQ or grill pan and cook, flipping, for around 8 minutes or until the prawns are cooked through. Yum!



STATUE, I KNEW IT.



FANCY RESTAURANT

Write down the names of the different types of food that you can use to make lots of different menus, again and again!

CREATE YOUR OWN

MENU

STARTER

Main

DESSERT

SPECIALS

TIPS FOR YOUR FANCY RESTAURANT:

- Romance
- Music
- Flowers
- Mood lighting

CREATE YOUR OWN
RECIPE

FOODS I NEED

EXTRA THINGS I NEED

THINGS I NEED TO DO

STEP 1

STEP 2

STEP 3

STEP 4



PIZZA NIGHT



Bandit thinks pizza will taste better in a new pizza oven from Hammerbarn – just like Lucky's Dad's. But you can make the best ham-and-pineapple pizza ever in your regular kitchen oven!

INGREDIENTS

TOOLS

FOODS YOU NEED

- 1 pizza base
- 100g ham, sliced
- 100g pineapple, sliced
- 100g tomato sauce
- 100g mozzarella cheese, sliced
- 100g cheddar cheese, sliced



THINGS YOU NEED TO DO

STEP 1

Start by preheating your regular oven to 200°C, or firing up your pizza oven if you've got one!



STEP 2

Put the pizza base on a baking tray. Squeeze a big splodge of pizza sauce in the middle of the pizza base and use the back of a spoon to spread the sauce all over the pizza base. Add another splodge if you need to.

GERALD, I'LL PUT OLIVES ON YOUR HALF, MY DEAR.



STEP 3

Use your best pizza-decorating skills, Sharralanda daaaarling, to arrange the ham and pineapple over the pizza base. Then scatter the cheese evenly over the top. Place the pizza in the oven (or the pizza oven, if you found one at Hammerbarn!) and let it cook for 15 minutes or until the cheese has melted.

OKAY, KIDS, ARE YOU READY FOR THE BEST PIZZA YOU'VE EVER TASTED?



CURRY QUEST

A quest is a journey a hero goes on. Are you ready to go on a quest?
A lamb rogan josh curry quest!

TRIFFICULTY RATING: 

SERVES: 4



FOODS YOU NEED

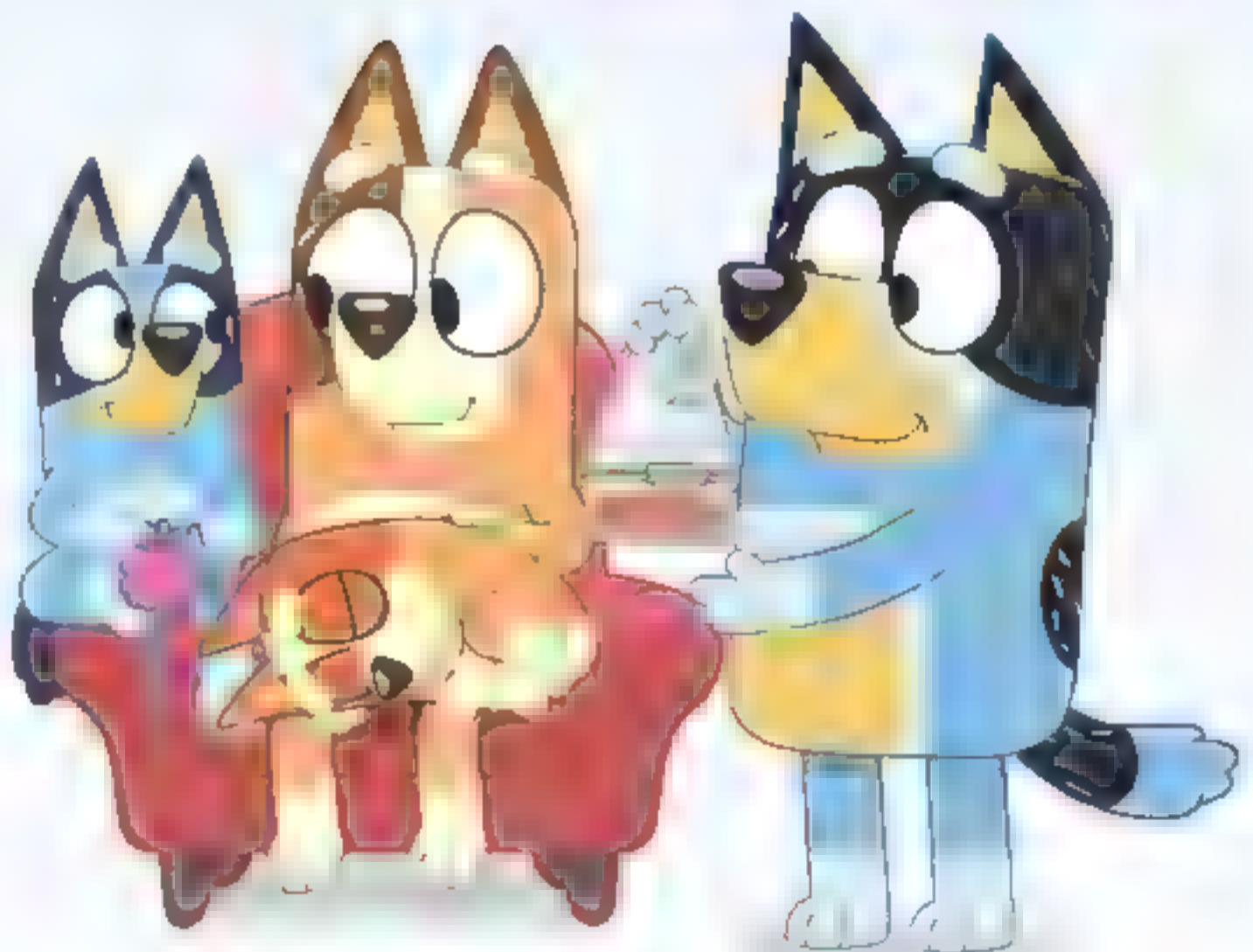
| | |
|--|--|
| <input type="checkbox"/> 100g lamb mince | <input type="checkbox"/> 100g onion |
| <input type="checkbox"/> 100g carrot | <input type="checkbox"/> 100g cauliflower |
| <input type="checkbox"/> 100g green beans | <input type="checkbox"/> 100g peas |
| <input type="checkbox"/> 100g mushrooms | <input type="checkbox"/> 100g tomatoes |
| <input type="checkbox"/> 100g chickpeas | <input type="checkbox"/> 100g lentils |
| <input type="checkbox"/> 100g rice | <input type="checkbox"/> 100g basmati rice |
| <input type="checkbox"/> 100g olive oil | <input type="checkbox"/> 100g salt |
| <input type="checkbox"/> 100g black pepper | <input type="checkbox"/> 100g turmeric |
| <input type="checkbox"/> 100g cumin | <input type="checkbox"/> 100g coriander |
| <input type="checkbox"/> 100g ginger | <input type="checkbox"/> 100g garlic |
| <input type="checkbox"/> 100g paprika | <input type="checkbox"/> 100g chilli |
| <input type="checkbox"/> 100g garam masala | <input type="checkbox"/> 100g curry powder |
| <input type="checkbox"/> 100g lemon juice | <input type="checkbox"/> 100g vinegar |
| <input type="checkbox"/> 100g yogurt | <input type="checkbox"/> 100g cream |
| <input type="checkbox"/> 100g fresh herbs | <input type="checkbox"/> 100g fresh bread |

THINGS YOU NEED TO DO

WHAT'S COMING FOR A CURRY QUEST?

STEP 1

How does a curry quest start? Heat the olive oil in a big frying pan over a medium-high heat. Add the onion and fry for 5 minutes or until it starts to change colour. Adventure is calling – but watch out, danger might be calling too!



HEY, I DIDN'T SAY YOU
COULD...



STEP 2

Add your lamb and cook it until it has browned. Then add your capsicum and stir in the curry paste, and cook for 2 more minutes or until everything is mixed and smells yummy. Can you hop for 2 minutes while you wait?



READY,
BINGO?



STEP 3

Stir in the tomatoes and stock, and season well with salt and pepper. Then put a lid on your pan and let the whole mixture simmer for 10–15 minutes or until the sauce has thickened. It's even better if you can leave it for 1 hour; the lamb will be extra tender and yum. Just make sure you stir it every now and then.

STEP 4

Nearly at the end of your quest! Cook your rice however you like it (boiled or steamed) While the rice is cooking, add your spinach leaves and yoghurt to your curry and gently stir. Sprinkle the coriander leaves on top. Serve the rice into bowls, top with your lamb rogan josh and pop some naan bread on the side if you like. Ready for your next quest? Find a friend to curry swap with!



STEP 3

Heat the vegetable oil in a frying pan over a medium heat, then add the chicken mince and cook until it has browned. Stir in the vegie mixture and the kecap manis. Cook for 2 minutes then remove the pan from the heat and let it cool down. Take the customers' orders while you wait.



STEP 4

In another bowl, combine the water (not the tap water, Bluey!) and cornflour. Place 1 sheet of pastry on a clean, flat surface with one corner pointing towards you. Use a pastry brush to brush the cornflour mixture over the edges of the pastry sheet.

STEP 5

Time to get rolling! Place 2 tablespoons of the chicken mixture about 4 cm in from the corner of the pastry sheet, then fold the corner over the filling and roll it up, folding in the sides as you go. Transfer your spring roll to your wire rack, and repeat this process until you have used up all of your mixture. Shoo Mr Crow away if he tries to eat the crumbs.




STEP 6

Spray your spring rolls with cooking oil spray, then bake them in the oven for 20–25 minutes. All right, let's boogie!



ICE CREAM

What's the best thing in the world on a hot, sunny day? Ice cream! While Bluey and Bingo decide which flavour to have, you can make your own vanilla ice cream at home.

Ingredients 

| Ingredients | Quantity |
|-------------------------|----------|
| 1 cup milk | 1 cup |
| 1/2 cup cream | 1/2 cup |
| 1 vanilla bean | 1 |
| 1/2 cup sugar | 1/2 cup |
| 1/2 cup milk powder | 1/2 cup |
| 1/2 cup vanilla extract | 1/2 cup |

Instructions

1. Combine the milk and cream in a saucepan.
2. Scrape the vanilla seeds into the saucepan, then pop the bean in too.
3. Place your saucepan over a high heat and allow the mixture to boil, stirring occasionally, then turn off the heat and leave the mixture alone for 10 minutes.
4. Give it another stir, then take out the vanilla bean and discard.

Timing for this recipe is 15-20 minutes

Combine the milk and cream in a saucepan. Scrape the vanilla seeds into the saucepan, then pop the bean in too. Place your saucepan over a high heat and allow the mixture to boil, stirring occasionally, then turn off the heat and leave the mixture alone for 10 minutes. Give it another stir, then take out the vanilla bean and discard.





STEP 2

Combine your egg yolks, caster sugar and vanilla extract in a bowl, and use an electric mixer to beat the mixture until it is pale and fluffy.

STEP 3

Pour your cooled creamy milk mixture into your egg mixture, then carefully pour it all into a clean saucepan. Place your new saucepan over a low heat and cook, stirring, for 5 minutes or until your mixture has thickened slightly. To test, dip a spoon in: if the mixture clings to the spoon, it is ready. Set this aside to cool, then pop it in the fridge for 30 minutes.



STEP 4

If you have an ice cream machine, now is the time to transfer your mixture to it and churn for as long as your machine tells you to. But you don't need a machine! You can transfer your mixture to a plastic container with a lid and pop it in the freezer. Let it freeze for 6 hours, taking it out every 2 hours to stir.

HERE YOU GO, HAVE MINE.

STEP 5

Enjoy your ice cream in a cone or in a bowl.



PAVLOVA

In Bluey's café, there's just one thing on the menu: pavlova! But will the big blue chef let the girls eat it? You can outsmart him – open your own café and get cooking!

PAVLOVA

INGREDIENTS

- 1 pre-made pavlova base
- 100g fresh raspberries
- 100g fresh strawberries
- 100g fresh blueberries
- 100g fresh kiwis

INSTRUCTIONS

- Preheat the oven to 180°C.
- Bake the pavlova base for 15 minutes.
- Wash and dry the fruit.
- Place the fruit on top of the pavlova base.
- Bake for a further 15 minutes.

WOULD YOU LIKE TO COME TO MY CAFÉ?



Mmm, pavlova, please.

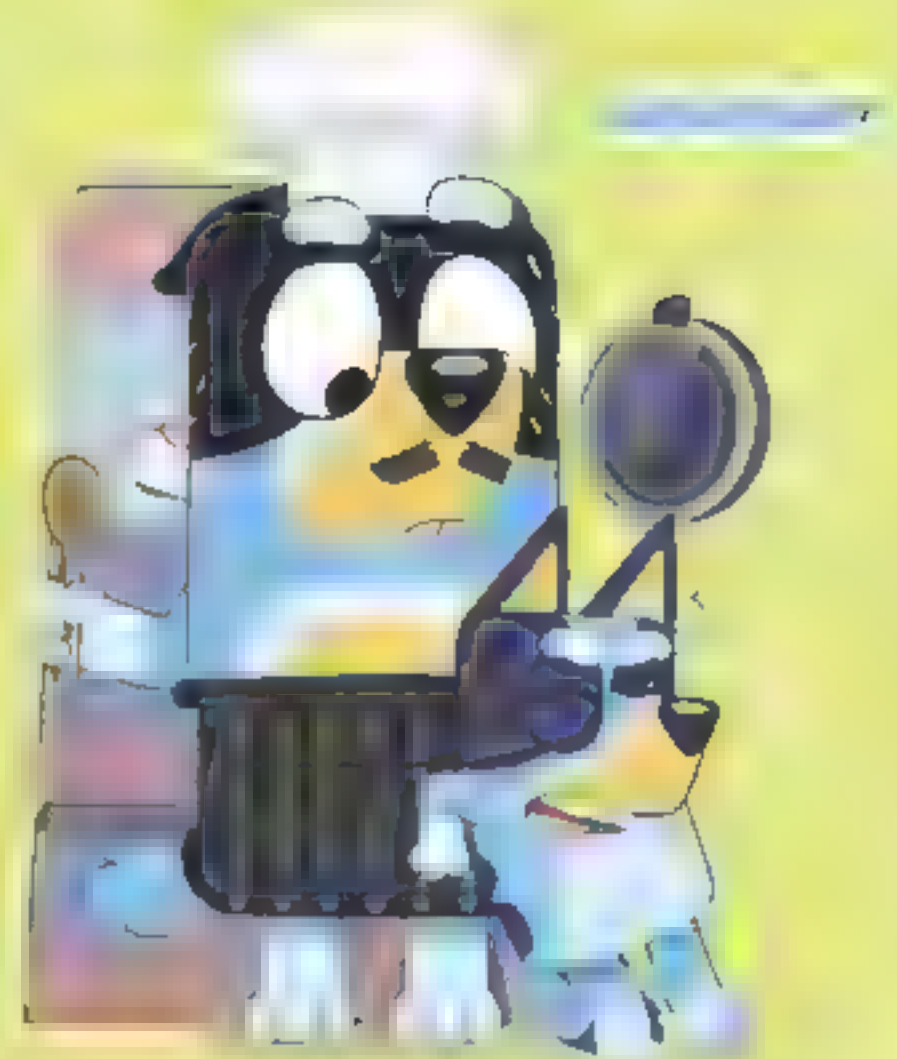
WHAT YOU NEED TO DO

Decide on your café name and create a menu. (There's only one thing on it!) Then arrange your pavlova base on a serving plate.



STEP 2

Who is that big blue chef? Move him out of the way so you can take your cream out of the fridge and pour it into a big bowl. Use your electric mixer to whip it until soft peaks (like little mountains!) form. Then spread the cream all over the pavlova base



STEP 3

Decorate your pavlova with your favourite fruits (not edamame beans and definitely not tomato sauce) and some mint leaves.



STEP 4

Plate up your pavlova and serve your hungry customers. *Bon appétit!*



DUCK CAKE

Bingo wants a duck cake for her birthday because it makes her tail wag. Are you brave enough to make a duck cake for your special day?



TRAIFFICULTY RATING:  MAKES: 1 CAKE

FOODS YOU need

- 2 packets butter cake mix
- 2 x 400 grams vanilla frosting
- Yellow food colouring
- Round flat lollies
- Licorice strips
- Coloured popcorn
- Crinkle-cut potato crisps

EXTRA THINGS YOU need

- 2 wooden skewers
- A wide ribbon
- A grown-up to help you



THINGS YOU need TO DO

STEP 1

Do duck cakes make your tail wag? Then let's get started! Make the cake mixture according to the directions on the packet. Pour $\frac{1}{4}$ of the mixture into a greased 25 x 8 cm bar tin, then pour the rest into a greased deep 20 cm square cake tin. In an oven set to 180°C, bake for 30 minutes for the bar cake, and 1 hour for the square cake, or until cooked when tested. Take the cake out and wait 3 minutes, then transfer it to a wire rack to cool down. Why should you wait for it to cool? Because you just should!

DUCK CAKE!

**YEAH,
DUCK CAKE!**



STEP 2

Okay, let's do this! Cut the square cake in half vertically. Place the bar cake on its side, cut it in half, then cut a wedge-shaped piece off one end, as shown below (A). You only need the half with the wedge cut off (it forms the duck's head and neck). Stand the two pieces of square cake side by side with the cut sides up and the bases together. Cut off the four corners, cutting more from one end than the other, as shown below (B), for the duck's tail end. Then, cut a wedge-shaped piece from the tail end, as shown below (C), to make the body more duck-shaped. Discard the scraps . . . or eat them!



STEP 3

Now, time to get serious! Take the piece of bar cake for the head and neck, and cut four small wedges, one from each side, 2 cm in from the end where the wedge was cut – this angled end is where the neck joins the body. Shape the duck's body by making a cut at the tail end: cut down on an angle for about 2.5 cm, then cut upwards, still on an angle, towards the front of the body. Shape the body carefully with a small serrated knife to give a rounded effect (D). If you keep the kitchen tidy you get a gold star!





STEP 4

Position the head and neck piece and secure it with two wooden skewers, as shown (E), pushing the skewers right through the body. You can do this! Shape the head carefully with a small serrated knife, so that the neck sits neatly on the body. You really, really can do this! Cut off the ends of the skewers, as shown (F). The skewers will keep the duck's head up!



STEP 5

Now it's time to bring your duck to real life! Put the duck on your prepared board. Then, colour the frosting yellow with the yellow food colouring, and spread this all over the duck's head and body. Leave the sides looking fluffy for the duck's wings. Smooth the head, neck and chest with a small spatula. Don't worry if it's a bit wonky – just give it a crack!



STEP 6

Use small lollies for the eyes and buttons. Surround the eyes with thin strips of licorice and put some popcorn on the head to look like fluffy down. Two crinkly potato crisps make the beak. Finish by dressing up your duck cake with a ribbon tied into a bow on the duck's neck. Happy birthday, Bingo!

I LOVE IT!



