

09:52 AM



Chef
at
Home

Home | Recipes | Workshop

Welcome to your journey into a discovery how to prepare simple and very easy to make every day meals.

We are a young family who are passionate about food. We love to eat delicious meals that do not take hours to prepare.

Our recipes have variations for pescaterians, vegans and vegetarians. We believe that all meals can be easily tailored with a bit of thought and planning ahead.

Testimonial 1

Testimonial 2



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We aim to pass on our knowledge of best practices how to use ingredients that you have in your cupboards to cook wholesome and tasty meals that the whole family can truly enjoy.

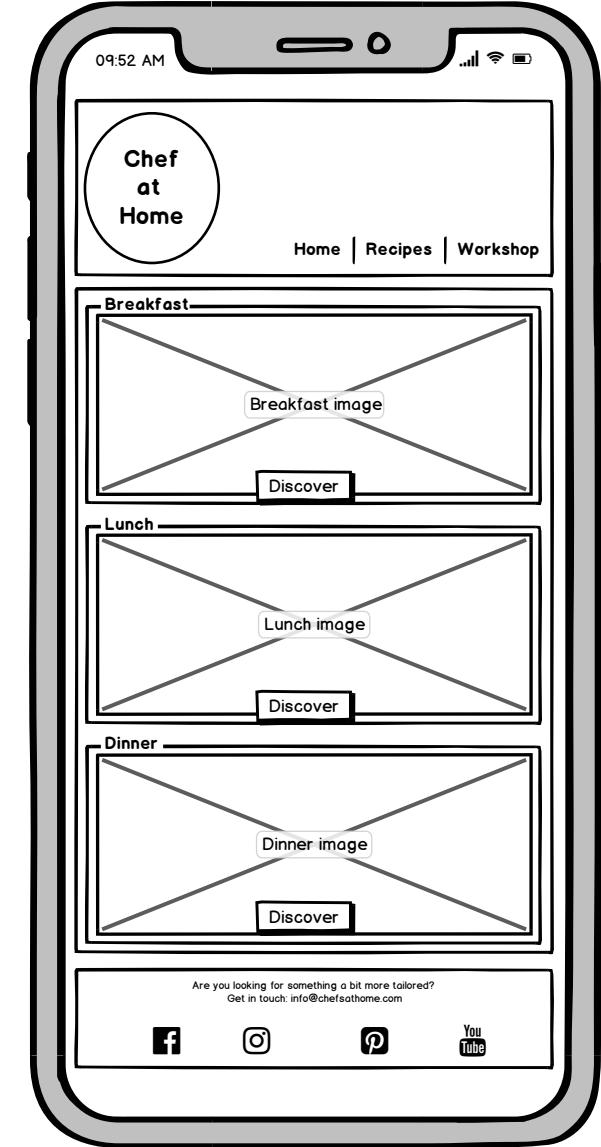
Testimonial 1

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A wireframe of a web browser window titled 'A Web Page' with the URL 'https://'. The page has a header with a circular profile picture of a chef and the text 'Chef at Home', and a navigation bar with 'Home | Recipes | Workshop'. The main content area displays three food images in separate boxes: a breakfast meal with pancakes and berries labeled 'Breakfast image', a pizza labeled 'Lunch image', and a dish of rice and chickpeas labeled 'Dinner image'. Each image has a 'Discover' button at the bottom right. At the bottom of the page is a footer bar with social media icons for Facebook, Instagram, Pinterest, and YouTube, followed by a small note: 'Are you looking for something a bit more tailored? Get in touch: info@chefathome.com'.

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Chef at Home

[Home](#) | [Recipes](#) | [Workshop](#)

Breakfast

Pancakes
prep time 5min / cook time 10min/ serves 2

You will need:

- 1 cup of oats
- 1/2 cup of milk (your choice, but tastes fantastic with oat milk)
- 1 ripe banana
- pinch of salt
- tsp vanilla essence (optional)
- 1tbsp maple syrup (optional)

How to make it:

Put all of the ingredients into a blender. Allow your blender to combine the ingredients into a smooth batter. Place a spoonfull of batter into a pre-heated and lightly oiled frying pan.

Flip the pancake after couple minutes once it's browned. Repeat on the other side. Serve with yoghurt, berries, jam, nutella (or anything that tickles your fancy).

Lunch

[Discover](#)

Dinner

[Discover](#)

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Lunch

[Discover](#)

Dinner

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09:52 AM

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Home | Recipes | Workshop

Breakfast

Lunch

Pizza
prep time 25min / cook time 10-15min/ serves 3

You will need:

base:
200g self-raising flour
200g natural yoghurt (plant alternatives are as good!)
1tsp baking powder
pinch of salt
sauce:
1/2 tin tomatoes
herbs of your choice (dried basil, oregano, italian)

How to make it:

Sauce:
Before you start, turn on your oven to 200 fan/220 degrees. Also, make sure you put in your pizza dish in! Pour all of the above ingredients into a saucepan and cook it for 5 minutes. Then leave it to cool down so it's ready to go on to the pizza base later.

Base:
put all of the ingredients in a bowl and mix it together using clean hands. Kid's love to get involved in this part so allow

Dinner

Discover

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Chef at Home

Home | Recipes | Workshop

Breakfast

Lunch

Pizza
prep time 25min / cook time 10-15min/ serves 3

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1tsp baking powder
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How to make it:

Sauce:
Before you start, turn on your oven to 200 fan/220 degrees. Also, make sure you put in your pizza dish in! Pour all of the above ingredients into a saucepan and cook it for 5 minutes. Then leave it to cool down so it's ready to go on to the pizza base later.

Base:
put all of the ingredients in a bowl and mix it together using clean hands. Kid's love to get involved in this part so allow them to help! Keep on combining until you form a smooth dough. When you think it's done, put your formed dough-ball onto a lightly floured surface and

Breakfast

Dinner

Discover

Discover

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Home | Recipes | Workshop

Breakfast [Discover](#)

Lunch [Discover](#)

Dinner [Curry](#)
prep time 25min / cook time 45min/ serves 4
You will need:
ingredient
ingredient
ingredient
ingredient
ingredient
ingredient
ingredient
ingredient
How to make it:
how to make it description

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Home | Recipes | Workshop

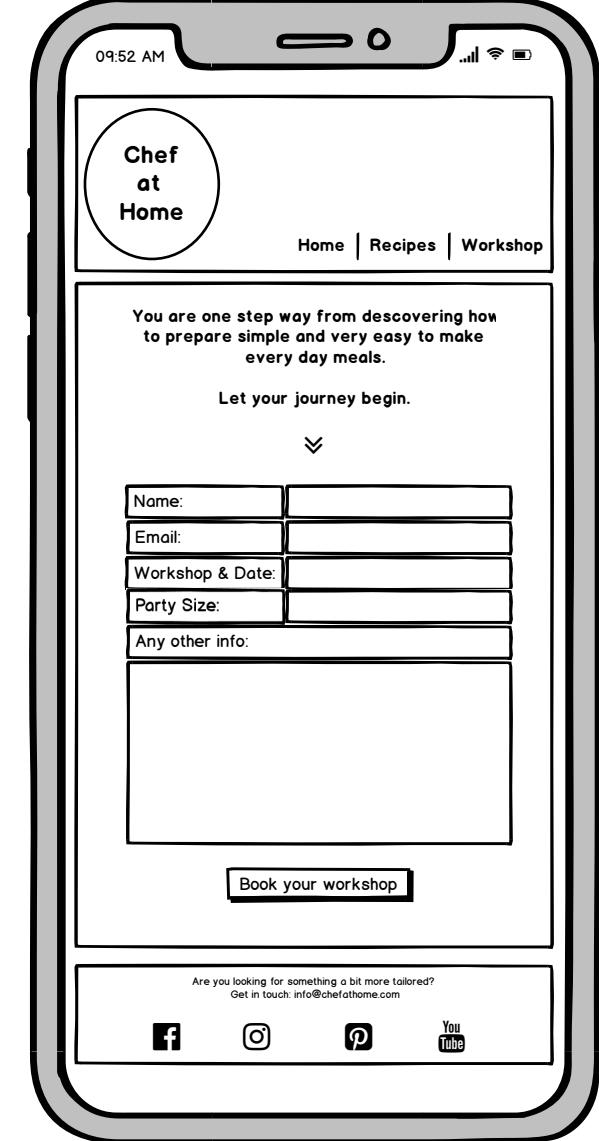
Breakfast [Discover](#)


Curry
prep time 25min / cook time 45min/ serves 4
You will need:
list of ingredients
How to make it:
description.

Breakfast [Discover](#) Lunch [Discover](#)

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A web browser window titled "A Web Page" showing the same "Chef at Home" website. The header "Chef at Home" is in a circular icon. Below it is a navigation bar with links for "Home | Recipes | Workshop". A main message reads: "You are one step away from discovering how to prepare simple and very easy to make every day meals. Let your journey begin." Below this is a downward arrow icon. A form section contains fields for "Name", "Email", "Workshop & Date", "Party Size", and "Any other info", followed by a large empty text area. At the bottom is a "Book your workshop" button. At the very bottom, there's a note: "Are you looking for something a bit more tailored? Get in touch: info@chefathome.com" and social media icons for Facebook, Instagram, Pinterest, and YouTube.