

# Cooking Equipment Swaps



## Cookie cutter

Use a clean, empty jar with the lid off, or a glass. Don't forget to flour the jar or glass so that the dough doesn't get stuck inside.

## Meat tenderiser

Wrap a tin from your cupboards in cling film or foil and use to bash and flatten meat.

## Cooling rack

If you don't have a cooling rack you can create your own by lining up a few butter knives, about an inch apart and placing a baking tray on top of them.

## Funnel

You can make your own funnel by making a cone out of a sheet of foil.

## Bag clips and seals

You can use ordinary clothes pegs in place of bag clips or seals to help keep packets of dry goods closed and keep your produce for longer.

## Garlic press / crusher

Use the flat side of a large knife or a rolling pin to bash cloves of garlic and then chop finely.

## Pastry brush

You can use a clean toothbrush in place of a pastry brush for brushing egg wash, melted butter or milk onto dough.



## Grill rack

If you don't have a grilling rack you can make one out of foil by taking a large sheet of foil and folding it in an accordion-style (folding back and forth every inch or so) to form ridges. Then place the foil onto a baking sheet ready to pop under the grill.

## String

If you need to tie food up into parcels before cooking but don't have any butcher's string you can use dental floss instead.

## Food processor

You can use a blender or chopper, but if you don't have any electrical devices to hand you can also use a potato masher, potato ricer or just mash with a fork. You could also place the food in a bag and bash with a rolling pin. You might also consider using a grater or a vegetable peeler depending on the consistency you are aiming for.

## Sieve

You can sift flour and other powders by whisking them, whilst dry, in a bowl.

## Whisk

You can use a pair of forks or chopsticks in place of a whisk.

## Baking paper

If your recipe calls for you to line a tray with baking paper you can also use foil, grease the pan with a little oil, or dust the pan with some flour. It depends on the recipe but usually the baking paper is required to stop the food from sticking to the tray, so try one of these alternatives.

## Grater

You can use a vegetable peeler to shred vegetables or cheese. If you need the pieces to be finer you can pile them onto a chopping board and use a sharp knife to roughly chop them as small as needed.

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## Rolling Pin

Use a glass bottle in place of a rolling pin

## Egg separator

Use any spoon with hole in. Hold the spoon over a bowl and break open the egg into the spoon; shake gently until all of the white has dropped through the hole and the yolk is left in the spoon.

You can also use an empty plastic bottle to suck up the yolk from a broken egg in a bowl. Simply squeeze some of the air out of the bottle, lower over the yolk and release the pressure to suck up the yolk.

## Citrus fruit juicer

A great tip for getting the most juice from your fruit is to cut it in half and warm in the microwave for 10-20 seconds first. Then you can squeeze with your hands or use tongs if you have some to add extra pressure. You can also use the back of a tablespoon if you want to scrape out any of the flesh too.

## Potato masher / Potato ricer

Use a fork or you can blitz in a food processor or blender if you have one.

