

An tAontas Eorpach  
European Union

ÉIRE  
IRELAND



Pas  
Passport





### **Personal Data**

**Name:** Patrick Clontuskert

**Date of Birth:** 10-11-2012

**Gender:** Male Leprechaun

**Country of origin:** Ireland

**School:** St. Augustine's N.S. Clontuskert



**Favourite quote:** Ní neart go cur le chéile (There is strength in unity)

## Favourite National Food:

### **Brown Bread**



### **Ingredients:**

- 200g/7oz Odlums Cream Plain Flour
- 250g/9oz Odlums Wheatmeal
- 1 teaspoon Shamrock Bread Soda
- 1 level teaspoon Salt
- 1 teaspoon Cream of Tartar
- 1 tablespoon Odlums Oat Bran
- 1 tablespoon Odlums Wheat Germ
- 1 tablespoon Odlums Wheat Bran
- 25g/1oz Margarine
- 1 teaspoon Honey
- 1 Egg (beaten)
- 12-14fl oz/350-400ml Buttermilk

### **Method:**

1. Preheat the oven to 210°C/425°F/Gas 7. Lightly grease a 19cm/8" deep cake tin or two 900g/2lb loaf tins.
2. Sieve the cream flour, salt, bread soda and cream of tartar into a bowl.
3. Add the wheatmeal, oat bran, wheat germ and wheat bran and mix well.
4. Rub in the margarine. Mix the egg, honey and buttermilk together and add sufficient liquid to the dry ingredients. Mix to a soft dough.
5. Turn onto a floured board and knead. Place into the prepared tin or tins and cut a cross on top.
6. Sprinkle some pinhead on top if used.

7. Bake for 15 minutes then reduce heat to 190°C/375°F/Gas 5 for a further 30 minutes approx.
8. When cooked it should have a hollow sound when tapped underneath.
9. Wrap in a clean tea towel to cool.
10. Bain taitneamh as! Enjoy!

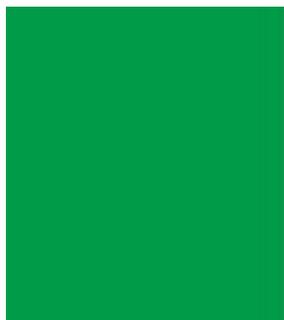
### **Favourite National Drink:**

#### **Irish Mug of Tea**



#### **Instructions:**

1. Get a big mug
2. Boil a kettle
3. Get a tea bag and put it into your cup
4. When the kettle is boiled you pour the hot water into your mug
5. Get a spoon and stir the hot water with the tea bag.
6. Then you take out the tea bag
7. Get some sugar and put it into your tea
8. Get full fat milk from the farm and put it in your tea
9. Stir the tea
10. ENJOY!



*Irish Flag*