

# CHINESE NEW YEAR

ACTIVITY KIT



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# INTRODUCTION

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Welcome to our Chinese New Year Activity Kit, specially crafted to bring the vibrant celebrations of the Lunar New Year to your care home. This kit is designed to engage and delight residents with a variety of themed recipes and activities. From Chinese dishes to creative arts and crafts that capture the festive spirit, each element of the kit offers a joyful and immersive experience.

Join us in celebrating this rich and colourful tradition, fostering connection, creativity, and a sense of festivity among residents.

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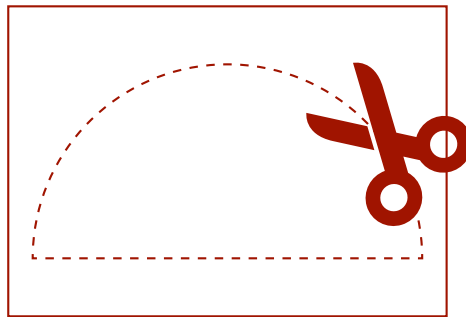
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# HAND FANS

## YOU WILL NEED:

- Scissors
- PVA glue
- 2 lollipop sticks per fan
- Paint, felt tip pens, or coloured pencils
- Any extra crafting materials such as sequins and glitter

1



Print out the template on the following page and cut around the dashed line. This will form the base of the fan.

2

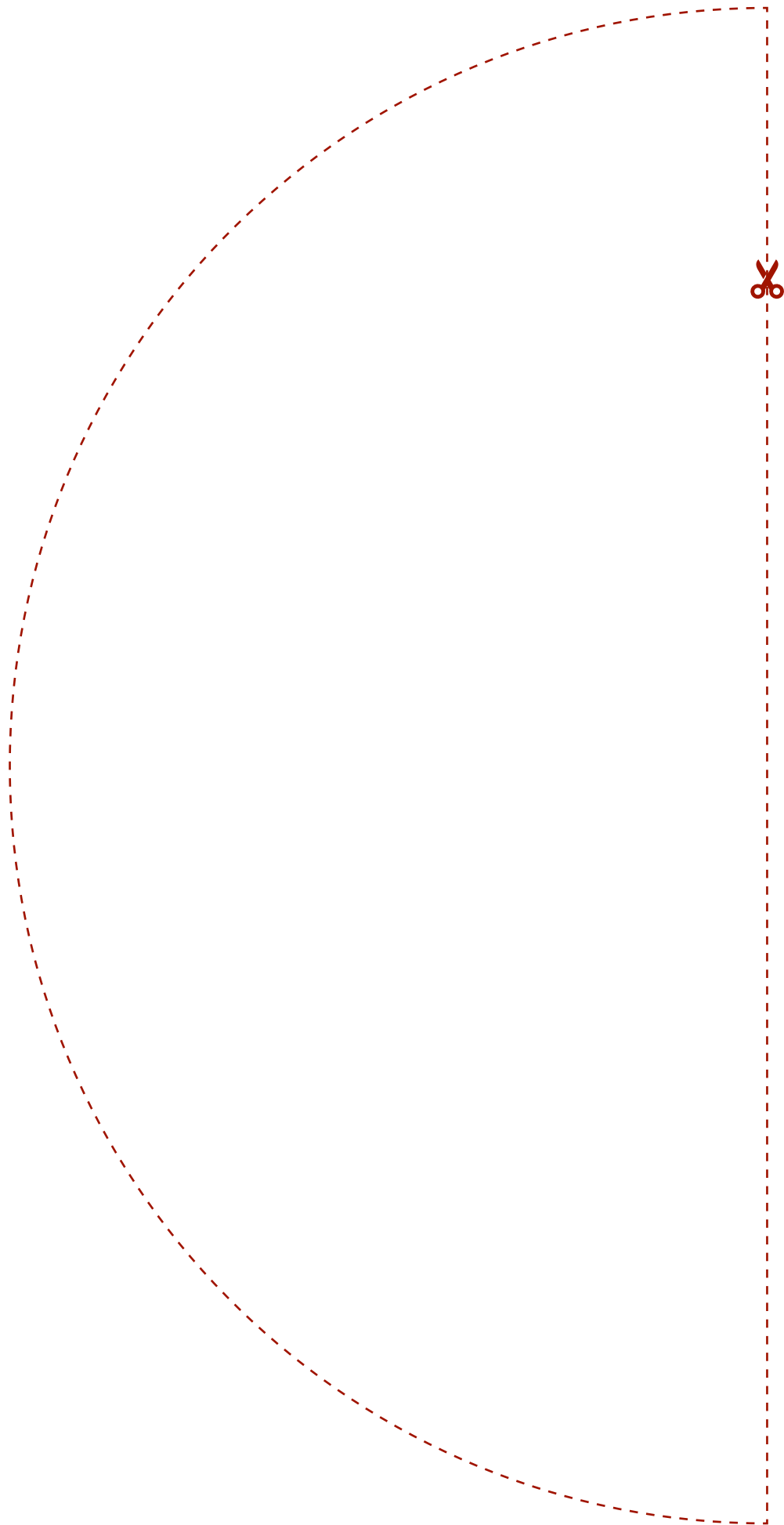


Time to get creative!  
Use paint, stickers, glitter and glue to decorate your fan.

3



Flip your design over and stick the two lollipop sticks as shown in the graphic to the left, and allow to dry.





# DRAGON MASK

## YOU WILL NEED:

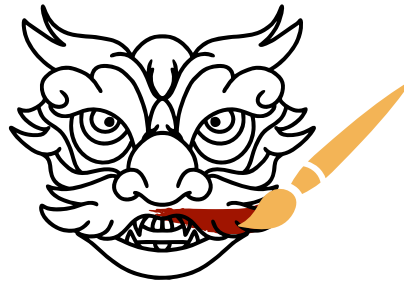
- Scissors
- PVA glue or tape
- 1 craft stick per mask
- Paint, felt tip pens, or coloured pencils
- Any extra crafting materials such as sequins and glitter

1



Print out the template on the following page and cut around the dashed line. This will form the base of the mask.

2



Time to get creative!  
Use paint, stickers, glitter and glue to decorate your mask.

3



Flip your design over and stick a craft stick to the back, and allow to dry.

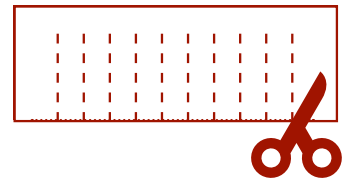
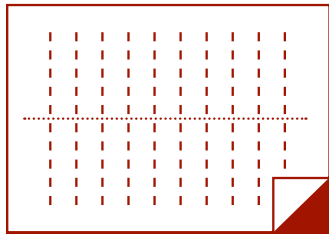




# LANTERNS

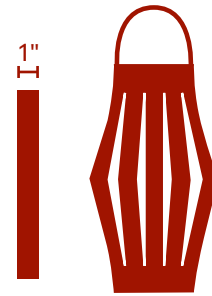
## YOU WILL NEED:

- Scissors
- Coloured card
- Stapler
- Washi tape (optional)



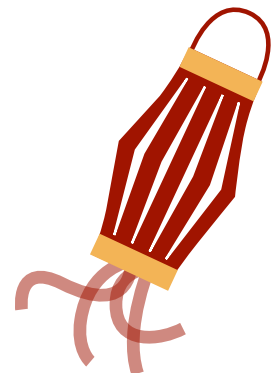
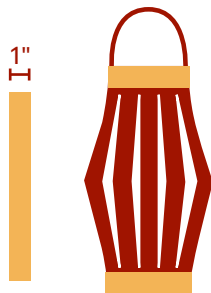
**1** Print out the template on the following page and place it over your coloured card, making sure it is lined up.

**2** Fold your card in half lengthways and cut along the lines as labelled on the template.



**3** Unfold the card so it is open and remove the template. Curl the coloured card so the fold is pointing outwards, and overlap the two ends that are uncut, forming a cylinder. Staple together at the top and bottom so it is secure.

**4** Cut a strip of paper around 1" wide and attach each end to opposite sides of your lantern to form a handle. Fasten to the lantern with either glue or staples.



**5** Cut two more strips of paper around 1" wide and wrap these around the top and bottom of your lantern to add some creative flair. Instead of paper you could opt for washi tape or ribbon.

**6** If you feel creative, how about gluing some extra strips of paper to the bottom of your lantern? This could be card, tissue paper, or string.

FOLD

CUT

A series of horizontal dashed lines for writing, with a vertical dotted line down the center for folding.





# SWEET & SOUR CHICKEN BALLS WITH NOODLES



## INGREDIENTS

500g	Chicken breast, skinless
20ml	Light soy sauce
250g	Plain flour
5g	Salt
50g	Cornflour
20g	Spring onions
2g	Bicarbonate of soda
250ml	Water
800ml	KNORR Professional Blue Dragon Chunky Sweet and Sour Sauce 2.2L

## METHOD

1. Cut the chicken breast into 1" cubes, place in a bowl with the soy sauce, to marinate.
2. To make the batter, mix the plain flour, salt, cornflour, spring onions, bicarbonate of soda and mix well.
3. Add the water and whisk to a smooth paste.
4. Drain the chicken breasts from any remaining soy sauce, and dust with flour.
5. Dip the chicken in the batter and deep fry until golden.
6. Serve with noodles coated with KNORR Sweet & Sour Sauce.



# SESAME PRAWN TOASTS



## INGREDIENTS

200g	Cooked prawns
8g	KNORR Professional Garlic Puree 750g
6g	KNORR Professional Ginger Puree 750g
25g	Spring onions
5ml	Sesame oil
10g	Cornflour
200g	Egg
150ml	Whole milk
500g	White medium sliced bread
50g	Sesame seeds
50g	Panko breadcrumbs
20ml	Fish sauce
250ml	KNORR Professional Blue Dragon Sweet Chilli Dipping Sauce 2.2L

## METHOD

1. Place the prawns, KNORR Professional Garlic puree, KNORR Professional Ginger puree, spring onions, sesame oil, and fish sauce and cornflour into a food processor and pulse to a rough paste.
2. Blend the eggs and milk together and set to one side ready to coat the bread.
3. Remove the crusts from the sliced bread and then roll out the slices to flatten with a rolling pin.
4. Divide the paste into ten and spread over 10 slices of bread leaving a 6mm border around the edge of each slice.
5. Then place the remaining slices on top of each slice to form a sandwich. Using the rolling pin press down around the edge of the bread to seal the two slices together and then once sealed lightly press down diagonally and seal across the slice.
6. Use a knife to cut through each sandwich to form two triangles. Once you're ready to fry, dip the triangles into the egg wash and coat with the sesame seeds and panko breadcrumbs and shallow fry gently in the oil until golden.
7. Drain onto kitchen paper to remove excess oil.
8. Serve with a side salad and KNORR Blue Dragon Sweet Chilli Sauce.







If you're on the lookout for further support, we offer a range of activities and wellbeing tools for residents plus culinary support for chefs.



To find out more and to sign up visit **UFS.COM** or call us **0800 783 3728** and choose option 1.



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