

kidstir[®] Camp

Are you ready for a fun food adventure?
Join us on a virtual vacation to Europe!
Click on the links below.



Day 1

English Tea Party

Recipes

[Strawberry Sun Tea](#)

[Sunny Scones](#)

[Cucumber Sandwiches](#)

Activities/Videos

[Napkin folding fun](#)

[Watch a video about Stonehenge](#)

[Cozy up and watch "The Great British Baking Show"](#)



Day 2

A Tour of the Swiss Alps

Recipes

[Tasty Cheese Tray](#)

[Easy Apple Tart](#)

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Activities/Videos

[Why does Swiss cheese have holes?](#)

[Podcast: Chocolate vs. cheese](#)

[Watch the fastest climb of Matterhorn Mountain!](#)



Day 3

Pizza! Pasta! Party!

Recipes

[Crostini](#)

[Pasta Pie Bar](#)

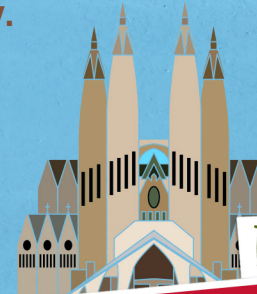
[Pizza Friends](#)

Activities/Videos

[Who invented pizza?](#)

[Kids meet an opera singer](#)

[History of pizza printable](#)



Day 4

¡Viva España!

Recipes

[Let's Make Tapas!](#)

[Churro Muffins](#)

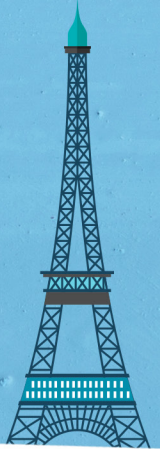
[Hot Cocoa Sticks](#)

Activities/Videos

[The yummy history of hot chocolate](#)

[Topic to explore: La Tomatina Festival! The world's largest food fight.](#)

[Watch Flamenco and dance along!](#)



Day 5

Bon Voyage to France

Recipes

[Berry Good Crepes](#)

[Mini Quiche](#)

[Fancy French Chicken](#)

Activities/Videos

[How to properly set the table](#)

[Virtual Tour through the Musée de Orsay](#)

[How to draw the Eiffel tower](#)

Ingredients List

England

STRAWBERRY SUN TEA

Serves 6-8

- 6 cups water
- 5 strawberry, raspberry, pomegranate, or other fruity tea bags
- 1 cup apple juice
- 4 to 8 strawberries
- ¼ cup honey
- Fresh mint (optional)
- Ice cubes

SUNNY SCONES

Makes 8

- 2 cups flour
- 3 tablespoons sugar
- 2 teaspoons baking powder
- 1/2 teaspoon salt
- 8 tablespoons butter (1 stick or ½ cup)
- 1 egg
- ½ cup milk
- butter & jam (optional)

CUCUMBER SANDWICHES

Makes 4

- 2 cucumbers
- About 4 tablespoons mayonnaise or softened cream cheese
- Pinch of salt
- 6 slices very thin white bread
- 6 slices very thin wheat bread

Switzerland

TASTY CHEESE TRAY

Serves 4

- 1 ¼ cup olive oil
- ½ garlic clove, crushed
- ¼ teaspoon salt
- 1 tablespoon chopped fresh basil or rosemary
- 1 small piece hard cheese (such as manchego)
- 1 apple and 1/2 teaspoon lemon juice
- 1 small bunch of grapes
- 1 small piece soft cheese (such as a brie or goat cheese)
- 1 loaf French bread
- ¼ cup salted nuts
- 2 tablespoons jam, honey, or chutney
- 10 or more slices of salami

EASY APPLE TART

Makes 4

- 1 puff pastry sheet, thawed
- 1 tablespoon flour (for dusting countertop)
- 2 to 3 apples
- ¼ to ½ cup light brown sugar
- ½ teaspoon cinnamon

SNOWBALL TRUFFLES

Makes 12-18

- ¼ cup heavy cream
- 1 ¼ cups milk, semisweet, or white chocolate chips
- ½ cup confectioners' sugar
- Optional topping ideas: finely chopped walnuts, pecans, or pistachio nuts, sprinkles, crushed peppermint candies, shredded coconut, or cocoa powder

Italy

CROSTINI

Serves 4-6

- 1 baguette
- 2 tablespoons olive oil (plus more for drizzling)
- Salt
- Crostini Toppings:
 - Salmon Toasties: cream cheese, smoked salmon, fresh dill, capers
 - Caprese Crostini: basil, fresh mozzarella, tiny tomatoes
 - Flower Fun: orange marmalade, brie, dried cranberries, pistachios (optional)

PASTA PIE BAR

Serves 4-6

- 1 pound rigatoni pasta, cooked al dente
- 3 or more different pasta sauces like marinara, alfredo and basil-pesto
- 3 or more different cheeses like shredded mozzarella, shredded fontina, and ricotta
- Parmesan cheese
- Olive oil

PIZZA FRIENDS

Serves 4-6

- 2/3 cup lukewarm water
- 1 tablespoon sugar
- 1 packet (1 tablespoon) yeast
- 2 cups flour
- ¼ teaspoon salt
- 1 cup marinara or tomato sauce
- 1 cup shredded mozzarella cheese
- Toppings: sliced olives, green or red bell peppers, asparagus, pepperoni (optional)

Spain

LET'S MAKE TAPAS!

Serves 4-6

- ½ head cauliflower
- 1 cup panko bread crumbs
- ½ cup parmesan cheese
- 1 teaspoon dried basil or rosemary
- ½ teaspoon salt
- 2 eggs
- 2 tablespoons milk
- 1 garlic clove, crushed (optional)
- ¼ cup marinara sauce

CHURRO MUFFINS

Makes 24-36 mini muffins or 12 regular muffins

- 2 cups flour
- ¾ cup sugar
- 2 teaspoons baking powder
- ½ teaspoon salt
- ¼ teaspoon nutmeg
- 1 egg
- 1 ¼ cup milk

- 6 tablespoons butter, melted
- 1 teaspoon vanilla extract

• Topping:

- ½ cup sugar, 1 teaspoon cinnamon, 3 tablespoons butter, melted

HOT COCOA STICKS

Makes 6

- 2 cups chocolate chips
- 1 tablespoon cocoa powder
- 2 teaspoons confectioners' sugar

France

BERRY GOOD CREPES

Makes 4

- 2 cups milk
- 4 eggs
- 3 tablespoons butter, melted and cooled
- 1 tablespoon sugar
- 1 teaspoon vanilla extract
- ¼ teaspoon salt
- 1 ½ cups flour
- Confectioners' sugar
- Maple syrup (optional)

MINI QUICHE

Serves 4

- 3 eggs
- 2 tablespoons milk or cream
- ¼ teaspoon salt
- 2-3 tablespoons chopped deli ham
- 2-3 tablespoons chopped spinach leaves
- ¼ cup grated cheese (such as cheddar or gruyère)

FANCY FRENCH CHICKEN

Serves 4

- 1 tablespoon herbes de provence
- 1 tablespoon paprika
- ¼ teaspoon garlic powder
- ½ teaspoon salt
- ¼ teaspoon pepper
- 1 pound boneless, skinless chicken breasts (or thighs or drumsticks)
- Lemon & Parsley (optional)
- Parchment paper

Feel free to get creative and substitute ingredients!

Hey Kids!

To get started, fill out an [All About Me Adventure Passport](#) and document your amazing journey.

Hey Grown-Ups!

- Introduce your child to the day's country or region.
- Find the location on a map, and look up the capital.
 - Learn two new words, phrases, or local sayings.
- Prepare the ingredients for that day's recipes as best you can, and get cooking!
- Check out our resource list of activities, games, and videos to complement each day's theme.



Day 1

English Tea Party

Our spring vacation starts in lovely England, home of architectural masterpieces like Stonehenge, and cozy culinary delights like tea and crumpets. Plan a proper English tea party with delicious finger foods and comforting crafts as you explore the British Isles.

Day 2

A Tour of the Swiss Alps

Tucked between France, Italy, Austria, and Germany, Switzerland has no beaches, but it is home to one of the most famous mountain ranges in all the world: The Swiss Alps! Enjoy a day inspired by a picnic in the open mountain air with classic Swiss delicacies like apple tart and chocolate truffles.



Day 3

Pizza! Pasta! Party!

Next, let's head south to beautiful Italy where the charming canals of Venice meet the tantalizing pizza pies of Naples. Like France, Italy has a rich artistic history. After digging into some delicious cheesy pizza and pasta recipes, take some time to explore the art and music of this ancient land.

Day 4

¡Viva España!

Now, let's sail around Italy's boot and head back west to explore the sunny beaches and medieval cathedrals of Spain. Known for delicacies like Spanish hot chocolate and small plate meals called "tapas," Spain is a delicious vacation destination.

Day 5

Bon Voyage to France

For our final culinary adventure, it's time to whisk, bake, and sprinkle our way through a set of classic French recipes! When you've filled up on crepes and quiche, explore some of France's world-famous art and dazzling architecture.

Take your amazing
food journey further
with your interactive
map. Click on each
country to learn more!

