

## Kitchen Garden at Collingwood College Week 1, 2019

### Name of Recipe: Zucchini & Herb Flatbreads

Volunteer Notes: There will be dough made for your group ahead of time. One group will make the dough for the next class.

Oven on 200 degrees Celsius

*From our garden: Trombone Zucchini, all herbs*

What to collect	What to do
Kenwood with dough hook Metal bowl  <b>The DOUGH</b> 2 and 1/2 Tblsp instant dried yeast 1 Tblsp Salt 900 grams plain flour	Put flour, salt and dry yeast in the bowl then mix slowly. Attach the dough hook to the machine, place the bowl in place.
2 and 1/2tblsp XV olive oil 2 and 1/2 cup of luke warm water	Mix water and oil together, then pour into flour mix. Using the dough hook, knead until smooth and elastic [7-8 mins].
4 x pizza trays	Transfer to an oiled bowl cover with a clean towel.
Zucchini-trombone-wash & grate Graters Salad spinner  Herbs: parsley, basil, thyme, rosemary	Grate your portion of zucchini-place in a bowl. Pick, wash, spin & chop/slice the herbs, place in a bowl.

### How to put dish together

- Rest dough in a warm, draught free place until it has doubled its size.
  - Knock back dough then knead gently, divide for the 2 groups.
  - Divide the dough into small golf-ball size.
  - Dust the bench with plain flour and roll each ball out.
  - Prepare herbs (picked, washed, spun dry & chopped)
  - Wash & grate zucchini.
  - Place a small amount of zucchini & herbs & one ½ of round. Fold over and gently roll.
  - Brush the tops with olive oil and place on a baking tray and into the oven for 10-12 minutes.
  - Serve on wooden boards.
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