

Kitchen Garden at Collingwood College 2021

Name of Recipe: Roasted Garden Jerusalem Artichokes, Pumpkin, Onions & Garden Herbs

Oven on 220o.c.

Allow 1/2 hr for the cooking. Set the table.

From our garden: Jerusalem Artichokes, Bay-leaves, Rosemary, Sage, Thyme, Parsley

What to collect	What to do
2 Roasting trays, lined w baking paper	Put the oven on to 220 0c. Collect equipment and ingredients. Set up boards.
Jerusalem artichokes- washed & scrubbed well-cut into 3cm pieces Pumpkin, skin on-cut into 3 cm dice	Check through washed Jerusalem artichokes, then cut them <u>into even 3 cm sized pieces</u> , place <u>into large bowl</u> add the pumpkin, onion slices and pour 100ml olive oil over. Using your hands, make sure they are all coated.
3 brown onions, peeled, cut into 1/2 & sliced thickly 150 ml XV Olive oil	Add garlic & herb sprigs, a good amount of salt/ pepper.
Rosemary sprigs thyme	Divide the vegetables into 2 roasting

