

Kitchen Garden at Collingwood College 2019

Name of recipe: Vegetable Tortes with Pumpkin, Zucchini, Chard, Herbs > served with our chutney

Volunteer notes:

Two x stove groups will be making this recipe and make 3 tortes each. The Tortes can be round or calzone shape.

The dough and potatoes will be done ahead of time for both groups to start.

Another kitchen group will be making the dough for the next lesson

Torte groups will prepare/cook/cool the potatoes for the next lesson.

2 OVEN ON 220 o.c. They will take 12-15 mins to cook. Serve on a wooden board, sliced in 8 portions.

From our garden: garlic, herbs, green's, zucchini, pumpkin

What to collect	What to do
<p><u>Dough: makes 6 tortes</u> Food processor-plastic blade 1200gm plain flour 3 x tsp salt 8 x Tblsp XV olive oil 3 x cup cold water Large bowl Cup measure 6 x pizza trays /oiled</p> <p>6-8 x large potatoes, peeled, cut into small dice, cooked, drained & cooled</p>	<ul style="list-style-type: none">• For pastry, put flour & salt in food processor & whiz. Add oil & water then process until it forms a ball. Transfer to the floured bench & knead for 2-3 min until smooth.• Divide into 6 balls, place in a bowl & cover then put into the fridge for 1 hour.• Use pre –prepared pastry.
<p>FOR 3 TORTES</p> <p>1 large sauté pan 2 cloves garlic chopped finely 1 x brown onion finely cut 3 tbsp XV Olive Oil</p> <p>500 gm Pumpkin peeled & grated</p>	<p>FOR 3 TORTES</p> <p>Prepare the onions, garlic, chard stalks. Heat oil in heavy based pan then add onion, chard Stir and cook 5 mins, then add garlic. Sweat 2 mins. Add leaves & wilt 1 minute. Remove from the pan to cool.</p>

<p>300 gm zucchini, grated Chard/silver-beet, finely diced stalks and chiffonnade leaves</p> <p>2 x tblsp Thyme, parsley, oregano,</p> <p>1 x tsp Smoked Paprika 1 tsp ground Cumin ½ tsp Turmeric Salt /pepper Olive oil/</p>	<p>Add mix to a bowl with grated pumpkin and zucchini, potatoes, chopped thyme, parsley, rosemary, spices and season well. Mix and taste.</p> <p>Divide the mix onto the 3 bases of the Tortes you are making. Spread the mix evenly and thinly. Add the top of the torte, crimp the edges together. Brush XV Olive oil on the top, sprinkle small amount of salt.</p> <p>Place into the oven using Oven mitts top cook.</p>
<p>3 Wooden boards for serving 3 x spatulas <u>Tamarillo & pear chutney into small bowls with teaspoons.</u></p>	

How to put dish together

- Preheat oven to 220 degrees c. lightly oil 3 pizza trays.
- With each portion of dough, roll out 1/2 into a round shape, cut around a plate. Place the base on a tray. Spoon on mix.
- Leave the border clear of mix. Use a pastry brush & dampen with water.
- Place the other cut round on top. Seal & press the edges together. Pierce the top a few times, and then drizzle a bit of olive oil over, scatter a few salt flakes.
- Put in the oven & bake 12-15 mins.
- Remember when cutting the pasties> there will be very hot steam released with the 1st cut of the knife. Take care!
- Serve on wooden boards with spatulas.