

Kitchen Garden at Collingwood College 2022

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

Oven on 220o.c.

Allow 1/2 hr for the cooking.

From our garden: Jerusalem Artichokes, *Masquee de Provence* Pumpkin, Jap Pumpkin, Bay-leaves, Rosemary, Sage, Thyme, Parsley

What to collect	What to do
<p>2 Roasting trays, lined w baking paper</p> <p>Jerusalem artichokes- washed & scrubbed well-cut into 3cm pieces Pumpkin, skin off-cut into 3 cm dice 100 ml XV Olive oil</p> <p>Rosemary sprigs, thyme, oregano-all washed & stripped 6 x Whole garlic cloves, cut in 1/2 Bay-leaves x 8 1 tbsp Fennel seed's Salt flakes / pepper</p>	<p>Put the oven on to 220 0c. Collect equipment and ingredients. Set up boards.</p> <p>Check through washed Jerusalem artichokes, then cut them in to even 3 cm sized pieces, place into large bowl add the pumpkin and pour 100ml olive oil over. Using your hands, make sure they are all coated.</p> <p>Add garlic, fennel seeds & herb sprigs, a good amount of salt/ pepper. Divide the vegetables into 2 roasting pans lined in baking paper. Put into oven 30 mins. Shake the pan 1/2 thru.</p>
<p>3 x platters 3 x tongs Edible flowers Herbs</p>	<p>Divide the vegetables onto 3 platters. Garnish with edible flowers & herbs.</p>