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Kitchen Garden at Collingwood College Term 1: Menu 1-2021

Name of Recipe: **Our Summer Plums with Herb Focaccia & Rocket**

Volunteer Notes: You will have dough ready for your class; **The setting table group will prepare the dough for the next classes.**

It will take:

1 hour for the 1st rise 20-30 minutes for 2nd rise 12-15 minutes to cook.

Form your Focaccia rounds before anything else.

Oven on 220 OC (degrees Celsius)

From our garden: Plum's, Herbs

What to collect	What to do
Dough; 1000 gm Unbleached strong white bread flour 2 & 1/2 <u>tblsp</u> dried yeast 560 ml tepid water 10 x <u>tblsp</u> XVOlive oil 2 +1/2 x tsp salt	<ul style="list-style-type: none"> • Divide the ready dough into 6 portions. • Knead, gently roll on lightly floured bench to form into round Focaccia shapes. • Place rounds onto trays. • Brush with extra olive oil
4 x baking trays-greased/floured Rolling pins	

