

Kitchen Garden at Collingwood College -Term 4-

Name of Recipe: Pumpkin Gnocchi with Garden herb & lemon puree

Volunteer Notes: We will be putting the potatoes and pumpkin on 10 minutes before the students start to give them enough time.

REMEMBER you have to Mouli and add the flour while the potato mix is HOT.

Please ensure you have peeled pumpkin & potato for next class

What to collect	What to do
Scales Pot Colander steamer Tongs 500 gm peeled Pumpkin (dry flesh, such as butternut or Kent), cut into even pieces 500 gm potato peeled (Desiree, Nicola)	Peel the pumpkin and weigh to 500 gm, cut into same sized chunks and steam until almost tender. Peel the potatoes, and steam until tender. Rice the potatoes & Mouli the pumpkin on top. Sieve the flour and salt. WORK together quickly while the vegetables are HOT.
Mouli & Potato Ricer 320 gm plain flour/sieved Salt/ white pepper	The dough should come together, do not overwork. Divide the dough into 4 pieces, or 1 for each student. With a small amount of flour, cut a piece of dough & roll small sausage lengths. Cut evenly. Lay on a tray floured ready to cook.
Large pot with simmering water- salted Slotted spoon/spider Colander over a bowl	Divide the group up now. 1-2 to cook the gnocchi and transfer it to a Colander over a bowl Have the salted water on a gentle simmer, add the gnocchi. Once they have come to the surface- 2 minutes, take out with a slotted spoon and transfer to the colander to drain. Drizzle a bit of XVOO over them. Prepare the sauce: See recipe