

## Kitchen Garden at Collingwood College Term 4, 2018

Name of Recipe: Our Baby Salad Greens, Boiled Eggs & Radishes

Volunteer Notes: There is to be 1/2 an egg per student, use the lettuce and radishes as the base & garnish with egg halves and lots of herbs and edible flowers.

From our garden: Eggs, Herbs, Edible flowers, radishes?

What to collect	What to do
Eggs [1/2 per person] Salt flakes/ground pepper Pot, bowl,  Herbs for garnish- parsley, dill, chives, oregano	Boil water and gently place the fresh eggs into the water. Boil the eggs 8 minutes and safely remove with a slotted spoon. Place eggs into running cold water, tap all over the shell with the back of a spoon to break, place eggs back into water and then leave to cool. Peel them. Cut into halves and season lightly with salt and pepper.  Garnish with picked and washed herb sprigs. Set eggs aside.
Vinaigrette; 3x Tblsp Olive oil 1 x Tblsp Red wine vinegar 1 x Tblsp Mustard 1 x tblsp Honey ( <b>check for allergies</b> ) Salt/pepper	Make the vinaigrette, set aside.
Baby mixed Lettuces – freckle coz, oak leaf, beetroot leaves, mizuna rocket, witlof Lettuce spinner	Check thru the lettuces for bugs, damaged leaves. Place gently your best lettuces into a large sink of cold water.  Gently, spin a small amount of leaves at a time and then arrange on your 3 chosen platters.

Radishes	Wash radishes and trim them. Cut into ½ and place the cut side down onto the chopping board, slice very thinly. Arrange on the lettuces.
3 x plates Edible flowers-checked for bugs	Drizzle the vinaigrette onto the lettuces. Arrange the egg ½'s. Decorate with herbs and edible flowers. Serve.