

Kitchen Garden at Collingwood College Term 1-
Menu 3-2021

Name of Recipe: Our Corn-steamed with a Asian salad dressing

Volunteer Notes: Safety with knives when cutting Corn-watch Des demo.

From our garden: Corn, Lemons, Spring Onions

What to collect	What to do
Corn-strip husks-see Des for cutting 2 x Steamer pots	Each student will get a small piece of corn on cob-4 serves per cob
Dressing; 4 x tblsp soy sauce or GF Tamari 3 x tblsp Rice vinegar 2 x tsp honey 2 x tblsp sesame seeds (optional- check for allergies) 2 x tsp sesame oil-(optional- check for allergies) 1 x big knob ginger, peeled & grated on micro-plane	To make the dressing; whisk all measured ingredients well. TASTE. <ul style="list-style-type: none">● Optional-toasted sesame seeds (check allergies with DES)● Divide Corn into 3 x bowls, drizzle dressing over, top with small nasturtium leaves & edible flowers.● Serve with tongs & spoon.