

Kitchen Garden at Collingwood College 2019

Name of Recipe: Sticky & Spicy Cumquat Vegetables

Volunteer Notes: Oven on 200 o.c.

From our garden: pumpkin, herbs, bayleaves

What to collect	What to do
1 x basket of vegetables> including 1 bunch dutch carrots-peel 1 kg beetroot, wash- skin on & dice 2-3 Seet Potato-skin on- washed & cut into wedges	Prepare the vegetables, cut into roughly even sized pieces.
2 x baking tray-lined with baking paper olive oil, salt, pepper, bayleaves, thyme, oregano Pan/tongs	Toss vegetables in olive oil to coat, herbs & seasoning and put into the baking pans. Roast vegetable for <u>15- minutes, then add the sauce over the vegetables.</u>
2 x tsp grated ginger 2-3 cloves garlic, finely chopped 1 tblsp oil	To make the sauce quickly fry the ginger/garlic in oil for 10 secs until fragrant.
1/4 cup Chinese cooking wine or Chinese red vinegar/rice/mirin 1/2 x cup cumquat marmalade 1/2 cup water 1 tsp Chinese 5 spice powder 1/4 tsp Chillie Flakes-optional se Des with Allergies	Then add the remaining ingredients to the pot, bring to a gently rolling simmer and reduce until a consistency of runny honey. Pour over the vegatbles and return them to the oven. <u>Cook another 5-10 mins.</u> Check the vegetables are cooked all the way through.
3 x platters & tongs	Divide onto 3- platters.Garnish edible flowers