

Kitchen Garden at Collingwood College 2022

Name of Recipe: Garden Herb puree sauce

Volunteer Notes:

This group is to set tables and take out the compost.
ENSURE an adult washes the blades of the blender.

From our garden: marjoram, oregano, thyme, parsley, mint, garlic and lemons

What to collect	What to do
<u>Large basket of</u> – assorted herbs- Washed/picked/dried & roughly cut Salad spinner	<ul style="list-style-type: none">● For the sauce, pick, wash and spin-dry all herbs.
3 x cloves garlic, skin off & chop finely Blender metric measuring jug 200 ml + olive oil-you may need more	<ul style="list-style-type: none">● Puree all herbs with peeled garlic and combine with enough olive oil to form a runny green sauce.
Salt flakes/ground pepper	<ul style="list-style-type: none">● Add salt and pepper, taste.
1 x Lemon zest & juice Lemon juicer Bowl Flexible scraper	<ul style="list-style-type: none">● Add the lemon zest & juice.● Scrap the sauce into a large bowl.