

Kitchen Garden at Collingwood College Term 1-Menu 3

Name of Recipe: Baked Herbed Ricotta

Volunteer Notes: Turn on oven to 180 OC

From our garden: Basil, Parsley, Rosemary, Lemon,
edible flowers

What to collect	What to do
3 x small round cake tins/butter & lined base with baking paper XV Olive oil or butter 3 x 150g Ricotta 3 x FR eggs 3 medium bowls 1 x lemon, zested 3x garlic clove, chop finely Ground pepper Salt flakes Lots Basil/parsley-pick leaves off -Wash/dried/roll & slice 1/3 Rosemary sprig/wash/strip chop finely lettuce spinner Edible flowers	Grease 3 tins and line the bases with a round piece of baking paper. Using 3 bowls, divide the ricotta, eggs, salt/pepper, chop garlic, herbs & lemon zest. Mix each well with a small wooden spoon. Put each mix into a cake tin. Bake until set> 25 min. Cool a bit-get Des over to show you how to unmould. Plate & thin spatula to serve. Serve, with the salsa in a side bowl. Garnish.

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