

Kitchen Garden at Collingwood College 2019

Name of Recipe: Rice Pilaf; our Celery, Spring Onions, Garden Greens, Herbs & Lemon

Volunteer Notes: The rice will take about 20 minutes to cook.
From the garden: silver-beet, rainbow chard, parsley, thyme, lemons, celery, spring onions.

What to collect	What to do
2 garlic clove- chopped finely 1 onion, finely diced 2 stick celery, finely diced 3 x Spring onions, finely cut	<ul style="list-style-type: none">• Prepare all the vegetables.
3 x tbsp XV Olive oil Thick-base pot Wooden spoon	Heat olive oil in a thick-based pot and sweat the onion, celery until translucent -5 minutes.
400gm Basmati rice 600ml water 1 tsp chopped thyme Salt/pepper 1/2 tsp ground cinnamon 1 tsp ground cumin 1/3 tsp ground cloves	Add the rice, thyme and spices. ADD the WATER. Check the seasoning. Bring to the boil, place pot on a back-burner cover and turn heat down to simmer. Do not stir for 15 mins. Once all the liquid has evaporated turn heat off.
2 clove garlic-finely chopped Juice & zest 1 lemon 6 silver-beet/chard leaves- washed/rolled and slice finely into chiffonade	Turn off the heat, gently lift & stir thru the chopped garlic, greens and lemon juice/zest, with a wooden spoon. Then put on the lid so the leaves can wilt for 5 minutes.
3- platters/bowls Edible flowers	Leave another 5minutes, and then divide into 3 bowls. Garnish.