



Kitchen Garden at Collingwood College Term 3, 2021

Name of Recipe: Chargrilled Pumpkin slices –tahini /seed sauce

Volunteer Notes: Please check w Des with student allergies> tahini(sesame) seeds. The sauce can be made with Yoghurt instead.

What to collect	What to do
600 g +Pumpkin-Queensland Blue, Jap etc.  Trays Brushes XV olive oil	Wash your pumpkin skin and pat dry. Place pumpkin flat on board & cut into 1/2 moons... 1/4 cm thick. 1 Large piece per person. Brush with a small bit of olive oil-lay onto a tray ready to chargrill.
2 x chargrill pans  Salt & pepper Platters Spatula/tongs	Heat chargrill pan. <ul style="list-style-type: none"> <li>• Now lay the pumpkin slices across the chargrill lines. Line them up close to each other and cook in batches until light brown. Season each side.</li> <li>• Turn over gently and cook the other side.</li> <li>• Place gently onto the platters.</li> </ul>
1/4 cup-Sunflower seed 1/4 cup-Pumpkin seed	Toast seeds in a dry pan- set aside when golden brown.

