

Kitchen Garden at Collingwood College

Name of Recipe: Roasted Potatoes with Spices & Turmeric Yoghurt Sauce.

Volunteer Notes: Please put the oven onto 220o.c. and leave on for other classes.
Allow 1/2 hr for the cooking.

| What to collect | What to do |
|---|---|
| 1 kg and 1/2 potatoes-skin on washed. 2 x Roasting trays-lined with baking paper 100 ml XV Olive oil 2 tsp grated Turmeric or 1 tsp dry 3 x tsp Cumin seeds 1 tsp fennel seeds Salt flakes / pepper Large bowl | Check thru potatoes, cut them in to even size dice 2 cm, place into a large bowl and toss olive oil, turmeric & fennel over. Using your hands, make sure they are all coated. Add good amount of salt/ pepper. Mix. Place into 2 baking trays lined with baking paper and then into the oven for 25 mins. Shake the pan 1/2 thru the cooking so they don't stick. |
| 10 sprigs parsley-pick off leaves/wash/spin dry Salad spinner | Pick the parsley leaves off the stalks, wash well & spin dry. Set aside for garnish. |
| 1 and ½ cup Yoghurt 1/2 tsp Turmeric 1 x lemon zested/juiced 1 tsp ground cumin salt/pepper whisk bowl 3-x platters 3 x tongs | Place all ingredients in a bowl and whisk well, taste. Adjust if needed. Place sauce either on the base of the platter/drizzle over/or separate if there are students <u>with dairy intolerance/vegan.</u> Garnish with parsley sprigs. |