

Kitchen Garden at Collingwood College **Term 1**-Week 8
2018

Name of Recipe: Pea, Ricotta & Garden Herb Mini Muffins

Volunteer Notes: Ensure there is 1 muffin per person.

Oven is to be on 180o.c

From the garden: all herbs, eggs, lemon

What to collect	What to do
4 x Mini Muffin trays Pastry brushes XV v olive oil 3 x bowls Wooden spoons Metric Cups Metric measuring Spoons Metric measuring jugs	Lightly oil and flour your muffin moulds. Set aside.
3x cup S.R. Flour-sifted Salt flakes & ground pepper 1 tsp ground smokey paprika	Place all the dry ingredients in a large bowl, stir.
1 and 1/2 x cup Milk 1/2 cup Veg oil or XV olive oil 4 x free range eggs (large) 100 grams ricotta -crumbled	Measure all wet ingredients into a bowl and mix lightly with cheese.
Portion of peas Herbs finely chopped, such as parsley, thyme, marjoram, oregano, basil-shred 1 x lemon zested	Wash/ dry and fine chop the herbs you have chosen. Add herbs, zested lemon & peas to the dry mix, gently mix.
	Add the wet ingredients to the dry mix, stir gently until just combined. The mix should be lumpy not smooth.
Dessert spoons Small bowls	Portion the mix into smaller bowls. Now spoon into the moulds 2/3 rd full and bake for 8 – 12 mins. Do the skewer test if you are unsure. Cool down before serving.
3x serving plates	