

Kitchen Garden at Collingwood College

Name of Recipe: Potato & Cauliflower Skordalia with crispy pita bread

Volunteer Notes: This isn't as involved as it sounds! The dip is a guideline – the students must taste and think about the flavours they want. Any problems get me over!

START steaming the potato asap.

Oven on 180 OC for pita.

What to collect	What to do
<p><u>Potato Skordalia</u></p> <p>1/2 kg peeled potatoes, cut into small even sized pieces –steamed & riced when hot 1/2 kg washed & cut cauliflower 300 ml milk + 1 clove garlic 1 x cloves garlic crushed in 1/2 tsp salt 1/2- 1 x lemon/juiced</p> <p>60ml>100 ml olive oil Salt/pepper 2 x Pot w lids- 1 with steamer insert Potato ricer Measuring cup Bowl</p> <p>Pastry brushes Baking trays</p> <p>1 pkt Pita bread-cut into 1/8's. Brush with Olive oil, scatter with chopped rosemary, salt flakes. Bake 5 minutes.</p>	<ul style="list-style-type: none">• In a pot, put in chopped cauliflower with the milk. Add 1 clove garlic, and gently cook together until cauliflower is very soft.• At the same time, steam the potatoes until soft and rice while hot.• Pass cauliflower mix through the mouli, into a bowl, add riced steamed potatoes, 1/2 the lemon juice/zest & garlic paste. Mix well, taste.• Slowly add the oil in a very slow dribble, mix well with a wooden spoon.• IT WILL THICKEN UP. Adjust the seasoning, lemon, garlic.• TASTE AGAIN <p>Divide onto 3 platters.</p> <p>Drizzle with olive oil, scatter herbs/edible flower petals over. Serve with a teaspoon.</p> <p>Arrange baked pita separately (for GF students).</p>