

Kitchen Garden at Collingwood College 2019

Name of Recipe: Pumpkin Gnocchi with Fried Sage Leaves

Volunteer Notes: We will be putting the potatoes and pumpkin on 10 minutes before the children start to give them enough time.

REMEMBER you have to Mouli and add the flour while the potato mix is HOT.

The sauce will be done for both groups and Des will mix and divide

For vegan or dairy free students, a separate portion will be done.

From our garden: Pumpkins, sage

What to collect	What to do
Scales Pot Colander Wok with steamer basket Tongs	<ul style="list-style-type: none">• Peel the pumpkin and weigh to 500 gm, cut into same sized chunks and steam until tender.• Peel the potatoes, cut into 1/2 and steam until tender.• Rice the potatoes onto the bench, Mouli the pumpkin on top. Sieve the flour and salt.• WORK together quickly while the vegetables are HOT with plastic spatula-see DES.
500 gm peeled Pumpkin (dry flesh, such as butternut or Kent), cut into even pieces 500 gm potato (Desiree, Nicola Mouli & Potato Ricer 320 gm plain flour/sieved Salt/ white pepper	<ul style="list-style-type: none">• The dough should come together, do not overwork. Divide the dough into 4 pieces or 1 for each student.• With a small amount of flour, roll sausage lengths. Cut evenly. Lay on a tray ready to cook.

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<p>Large pot with boiling water, salted Slotted spoon 4 tbsps grated 2 x buttered baking dish</p> <p>150gm butter + 60ml olive oil 40-50 large sage leaves Salt flakes/pepper Frying pan</p>	<ul style="list-style-type: none">• Have the salted water on a gentle simmer add the gnocchi. Once they have come to the surface, take out with a metal spider and transfer to the bowl. Once all are done, finish with the butter sauce and serve.• Sage leaf sauce>Lay the leaves in a pan, add the butter. Fry over a low heat until the leaves are crispy and the butter is golden. Spoon over the gnocchi, crack some pepper and serve.
<p>serving bowls Spoons</p>	