

Kitchen Garden at Collingwood College 2022

Name of Recipe: Purple Congo Potatoes, Garden Herbs, Broadbean leaves & Harissa Dressing

Volunteer Notes: Get the potatoes on as quickly as you can to steam. There will be the capsicum's roasted ahead of time for you for the harissa.

You will roast over a open flame for the next class, SAFETY!

From our garden-Purple Congo Potatoes, all herbs, broad-bean leaves, edible flowers, lemon

What to collect	What to do
Steamer pots x 2 Large basket-Purple Congo Potatoes-washed/cut & 1 bunch coriander washed well, spun dry & trim off roots only & slice into 1 cm pieces 1 x bunch parsley -pick off leaves, wash, spin dry/keep whole	Cut the scrubbed Congo potatoes into 3 cm rough dice & steam until soft (20min+) Set aside to cool while you make the harissa & prepare herbs/leaves. Keep the herbs until assembling the dish.
Using Food processor- 2 x roasted capsicum -remove the skin & seeds 1 tsp chilli puree 3 clove garlic-peeled 20 ml white wine vinegar 75 ml olive oil Salt /pepper Mortar /pestle 2 tsp cumin seeds (roast/crush) 1 tsp coriander seeds (roast / crush) Salt flakes/ pepper Broad bean leaves/gently wash & spin dry Edible flower, gently wash & dry	In the food processor, place all the ingredients, except the vinegar & oil and puree until very smooth. <ul style="list-style-type: none">• Add the vinegar then the oil slowly so it combines.• Season with Salt flakes/ pepper• At service toss the potatoes gently with dressing & herbs together and divide onto 3 platters.• Garnish with broad bean leaves & edible flowers.
3 x serving platers and spoons	