

Kitchen Garden at Collingwood College-Term 2-week 2

Name of Recipe: Lavoche

Volunteer Notes: This isn't as involved as it sounds! The Lavoche cooks very quickly; each child can have a go on the pasta machine. The Lavoche will be cut using a round cutter. Please cut on a board. Any problems get me over! Oven to be on 200c.

What to collect	What to do
<u>Lavoche</u> 2 tsp caraway seeds 1 tsp ground black pepper 2 tsp salt 2 tblsp sugar 4 ½ cups plain flour 2 tsp baking powder 1 cup cold water ½ cup vege/olive oil Mortar pestle Magi mix with plastic blade	<ul style="list-style-type: none">• There will be some made for you to start with. You will make for the next class.• Grind caraway seeds, salt, sugar in mortar/pestle• Mix all ingredients in magi mix, wrap in gladwrap. Set aside in cool place for next class.
1 pasta machine 3-4 baking trays Table salt Pastry wheel Wire racks Wooden bread boards	<ul style="list-style-type: none">• Divide up dough into 4.• Run through pasta machine as you do for pasta.• Keep in long lengths.• Cut into large triangles with pastry wheel. Lay biscuits on trays that have been sprinkled with a bit of table salt.• Sprinkle the top of biscuits with salt as well.• Bake 200c approx 6 mins until crisp.• Divide cooled biscuits onto the wooden boards.