

## Kitchen Garden at Collingwood College: 2018

Name of Recipe: Warm Potato Salad; our Broad beans, Herb & Lemon Dressing

Volunteer Notes: This is a room temperature salad.

Check with Des-re students with **Legume allergy** or **Allium intolerance's** (spring onions). Keep their portions separate.

From our garden: Purple Congo potatoes, all herbs, Lemons, Spring Onions

What to collect	What to do
Scales Pot Colander 1 and ½ kg mixed potatoes- scrubbed & skin left on Mix of Purple Congo, Kipfler, Pink-Eye, Desiree	Scrub & wash the potatoes well in cold water. Divide to each student. Cut each potato in ½ first to have a flat side down. Then dice potatoes into 2 cm dice & place in a pot & just cover with cold water. Bring to a gentle boil> reduce to a simmer & cook until just soft then drain and let steam dry. Set aside in a large bowl
Small pot for cooking broad-beans 1 x portion broad beans/cooked & double peeled	Prepare the broad beans> shell, cook (3-4 minutes) remove from water with a slotted spoon. Cool in water & double peel. Set aside for garnish with the olives.
1/2 x bunch parsley Dill or fennel fronds-if available 8 x sprig thyme 8 x sprig oregano	Pick each herb separately, wash each, spin-dry and chop finely>add to bowl.
1-2 lemon-washed & zested & juiced 80 mls XV Olive oil Salt flakes Ground Pepper	Mix together & then pour on top of Potatoes. Mix the potatoes gently, using a spoon> add seasoning-Salt flakes/ground pepper
3 x flat platters 3 x spoons small nasturtium leaves, flowers	Divide mix onto your platters. Garnish with broad beans.