

Kitchen Garden at Collingwood College Term 3

Mushrooms Ragout with garden herbs, chard, lemon zest & garlic

Volunteer Notes:

(This sauce has cream & butter) We can do vegan version for those who need it.

From our garden: all herbs, lemons, chard

What to collect	What to do
Basket: Mushrooms: button, enoki, oyster Salad spinner 8 stalk chard/silver-beet-trim stalk off & cut leaves chiffonade	Collect your mushrooms, gently wipe any dirt off them and trim the stems if dry. Cut the buttons into 1/4's. Trim base off enoki, gently separate. Gently cut oyster into thin pieces. Trim off stalks, discard. Wash & spin dry leaves, roll tightly , finely slice> chiffonade.
Herbs such as; thyme, oregano, cont. parsley Salad spinner	Wash and dry the herbs then rough cut. Set aside.
3 x garlic clove 2x celery stalk, wash, diced finely	Fine dice the celery and finely chop the garlic.
1- lemon, zested & juiced 100 gm butter 60ml x XV olive oil Salt flakes & ground pepper	Zest & juice 1 lemon-set aside. Measure the oil/butter.
Large sauté pan x 2	In 2 x large pan, melt the butter/oil then sauté the celery for 3 minutes add garlic and cook until soft. Add the mushrooms, sauté on a high heat, which will release the juices. About 5 minutes. The mushrooms still need to be a bit under-cooked, add ½ lemon juice/zest to each pan. Add the chiffonade of greens. Toss through the herbs, taste for salt & pepper. Adjust if needed. Turn off the heat. Divide into 3 bowls-serve with dessert spoons.