

Kitchen Garden at Collingwood College: Term 1: Menu 2-2021

Name of Recipe: Purple Congo Potato, Tomatoes, Chickpeas, Basil Salad

Volunteer Notes: This is a room temperature salad.

Check with Des-re students with Allium intolerance's (spring onions). Keep their portions separate. Also use of HONEY (re vegan or allergy).

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

What to collect	What to do
Scales Pot Colander 1/2kg scrubbed & skin left on -Purple Congo Potatoes	Scrub & wash the potatoes well in cold water. Divide for each student. Cut each potato in ½ first to have a flat side down. Then dice potatoes into 2 cm dice & place in a STEAMER pot, cook until just soft. Set aside in a large bowl
2 x stick celery-washed Portion of tomatoes 1 Tin chickpeas -washed & drained	Each student; Wash celery, cut into 5 even pieces, now cut each piece 3 x lengthways. Then cut across to dice. Wash tomatoes, portion for each student. Use tunnel hold and gently "saw" in ½ with a paring knife. Add chickpeas & vegetable to the bowl of cooked potatoes.
1/2 x bunch parsley 6-8 sprig basil, pick off leaves 8 x sprig thyme	Pick each herb separately, wash each, spin-dry and slice each finely>add to bowl.
1 lemon-washed & zested & juiced 80 ml XV Olive oil 1 tbs mustard 1 tbs HONEY-check w DES Salt flakes Ground Pepper	Whisk together & then pour on top of salad mix. Mix all gently, using a spoon> add seasoning-Salt flakes/ground pepper
3 x flat platters 3 x spoons	Divide mix onto your platters. Garnish.