

Kitchen Garden at Collingwood College 2021

Name of Recipe: Rice Pilaf; our Garden Chard, Kale, Celery, Spring Onions & Basil.

Volunteer Notes: The rice will take about 15 minutes to cook once liquid is added.

From the garden: silver-beet, rainbow chard, kale, parsley, thyme, lemons, celery, spring onions.

What to collect	What to do
2 garlic cloves-skin off/ chopped finely 2 shallot- skin off/ finely diced 2 stick celery, finely diced 2 bay-leaves-whole	Prepare all the aromatics. Put into bowls.
3 Tblsp X.V Olive oil 1 Thick-base pot 1 Wooden spoon 400gm Basmati rice 1 tsp chopped thyme 1/2 tsp ground cinnamon 1 tsp ground cumin 1/3 tsp ground cloves 600ml water or vegetable stock Salt/pepper	Heat 3 Tblsp olive oil in a thick-based pot and sweat gently the onion, celery, bay-leaves & garlic until translucent -5 minutes. Add the rice, thyme and spices to the pot and stir 1 minute. ADD THE WATER. Check the seasoning. Bring rice to a boil and turn to a low simmer, cover with the lid. <u>Place pot on a back burner.</u> Do not stir for 15 mins. Once all the liquid has evaporated turn heat off.
2 clove garlic-finely chopped	Gently lift the cooked rice with a wooden spoon and then fork thru the chopped garlic, spring

Juice & zest of 1 lemon 8 silver-beet/chard/kale leaves-washed/rolled and slice finely 3 x Spring onions, finely cut	onions, greens and lemon juice, put on the lid to steam these ingredients for 5 minutes.
3- platters/bowls Edible flowers	Gently spoon the rice onto 3 platters. Garnish.