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Kitchen Garden at Collingwood College 2021

Name of Recipe: Potato Gnocchi, fried Sage, Carrot tops & Garlic

Volunteer Notes: We will be putting the potatoes on to steam 10 minutes before the lesson starts.

REMEMBER you have to Mouli and add the flour while the potato mix is HOT.

For vegan or dairy free students, a separate portion will be done.

For GF students- GF pasta will be cooked.

From our garden: Sage, Carrot tops, Parsley

What to collect	What to do
Metric Scales Steamer Pot Colander Tongs Large pot with boiling water, salted	Have a large pot of salted/oil water on a gentle simmer ready to poach the gnocchi.
1500 g (1kg) peeled potato (Desiree or Nicola) Potato Ricer 470 gm plain flour/sieved Salt/ white pepper	Peel the potatoes, cut into even sized large pieces and steam until tender. <ul style="list-style-type: none"> • Rice the potatoes onto the bench, Sieve the flour and salt. • WORK together quickly while the potato is HOT with plastic pastry spatula-see DES

