



Monthly Update:

Dear St Augustines Community,

We have had a jam-packed term 4 so far, with many exciting updates. Most recently, our kids got together for a Pasta Day in which we made and cooked our own gnocchi.

The kids had a wonderful time, and we have attached the recipe onto this newsletter for anyone who wants to give it a try at home.

In other news, we wish Jack safe travels as he departs on holiday for the month, to be returning at the end of November.



Jan 01

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Something to cook, Linguine Pasta!

200g Semolina flour
100ml Warm water
Pinch of salt

1. On a clean flat surface, pile the slat and flower into a mould
2. Make a hole in the centre and pour in some water. Gradually mix the flour into the water with a fork, then with your hands to form a soft dough.
3. Set the dough aside and clean the surface to ensure any excess flour or dough are removed.
4. Lightly flour the surface and knead the dough for 10 minutes until smooth and silky.



Photo Gallery:

