

# Turkish Bread (Pide)

**Type:** Entree/Appetiser

**Serves:** 24 Tastes

**Recipe source:** Taste.com

**Fresh from the garden:** eggs.

## **EQUIPMENT:**

Measuring cups  
Measuring spoons  
Large bowl  
Knife  
Baking tray

## **TO SERVE:**

2 serving trays

## **INGREDIENTS:**

1 tbsp (2 x 7 g sachets) dried yeast  
pinch of caster sugar  
375 ml warm water  
480 g strong bread flour  
1 tsp salt  
60 ml extra virgin olive oil  
2 eggs  
50 ml milk  
sesame seeds

## **What to do:**

1. Stir to dissolve the yeast and sugar in 125 ml of the warm water. Set aside in a warm place for about 10 minutes or until frothy. Use your fingers to work 90 g of the flour into the yeast to make a sloppy paste. Sprinkle lightly with a little more flour, then cover with a tea towel and set aside in a warm place for 30 minutes to form a "sponge".
2. Place the remaining flour and the salt into a large bowl. Make a well in the centre and add the yeast "sponge", oil and remaining water. Use your fingers to work it to a soft, sloppy dough. Don't panic: it is meant to be very sticky!
3. Transfer to an electric mixer fitted with a dough hook and knead on a low speed for 10-15 minutes or until very smooth and springy. Transfer to a lightly oiled bowl, then cover with a damp tea towel and leave to rest at room temperature for 1 hour or until doubled in size. (From this point you can proceed to bake the pide bread or filled pide boats. You can also refrigerate the dough until you are ready to use it. It will keep for around 24 hours, but take it out of the refrigerator a good 3 hours before you want to use it, to give it time to return to room temperature slowly.)
4. When ready to bake the bread, preheat the oven to its highest setting with two pizza stones or oiled baking sheets in it. Divide the dough in two, then form into rounds and leave, covered, to rest for 30 minutes. Mix the eggs and milk to make an egg wash. Place the dough on a lightly floured work surface. Use the heels of your hands to press and flatten each piece of dough out to a 20 cm oval.
5. Brush the surface liberally with the egg wash. Dip your fingertips into the egg wash and mark rows of deep indentations across and down the length of the dough, leaving a narrow border. Now comes the tricky bit.
6. Lightly flour the hot pizza stones or trays. Lift on the pides, stretching them gently and evenly. Sprinkle with sesame seeds and bake for 8-10 minutes or until crisp and golden brown.

# Warm Roasted Vegetable Salad

**Type:** Main/side salad

**Serves:** 30 Tastes

**Fresh from the garden:** coriander, lemon, parsley, thyme

<b>EQUIPMENT:</b> Medium saucepan Measuring spoons Measuring cup Frypan Baking tray Whisk Chopping board Knife Bowl Mixing spoon	<b>INGREDIENTS:</b> 300g pumpkin, peeled & chopped into 2cm cubes 2 potatoes, peeled & chopped into 2cm cubes 1 capsicum, seeded & cut into large pieces 1 onion, chopped into eighths 100g mushrooms, quartered Olive oil Spinach leaves <b>Dressing:</b> 1 Tablespoon balsamic vinegar 1 teaspoon olive oil 1 Tablespoon honey 1 Tablespoon basil, chopped
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## WHAT TO DO:

1. Preheat oven to 220 C.
2. Line a baking tray with baking paper.
3. Place pumpkin and potato in a saucepan with water and boil until soft but firm.
4. Toss pumpkin, potato, capsicum, onion and mushrooms together then spread in a single layer over the baking tray and lightly spray with oil.
5. Bake for 30-40 minutes, turning after 15 minutes.
6. Mix dressing ingredients in a small bowl.
7. When vegetables are cooked, pour over dressing.
8. Line serving dish with spinach leaves and pile roast vegetables over the top.
9. Serve immediately.

# Basic Pasta

**Type:** Dessert      **Serves:** 30 Tastes      **Recipe source:** Taste

**Fresh from the garden:** eggs

<b>EQUIPMENT:</b>	<b>INGREDIENTS:</b>
Pasta machine	400g plain flour (all purpose) flour
Food processor	2 teaspoons salt
Measuring scales	4 eggs
Measuring spoons	
Small bowl	
Plastic wrap	
Large knife	
Clean tea towels	
Pastry brush	

## What to do:

- Fix the pasta machine to a suitable bench, screwing the clamp very tightly.
- Set up the food processor.
- Weigh the flour then combine it with the salt in the bowl of the food processor. Turn the motor on, crack the eggs into the small bowl then add them to the food processor.
- Process for a few minutes until the dough clings together and feels quite springy.
- Tip the dough onto a clean, dry workbench. Knead the dough for a few minutes. Wrap it in plastic wrap and let it rest for an hour at room temperature.

## To roll the dough:

- Clear a surface on the workbench alongside the pasta machine. Make sure all surfaces are clean and dry. You can cover them with clean tea towels.
- Unwrap the cold dough and cut into 6 pieces. Keep one piece out and fold the others in the plastic to stay moist.
- Shape the dough into a round ball and press it down on the board to flatten it. Fold in both sides, in rough thirds, to make a rectangle about 8cm wide with folded sides.
- Set the rollers on the pasta machine to the widest setting and pass the folded dough through.
- The dough will probably look a bit ragged at this stage, but you should have a longer rectangle. With the long side of the rectangle nearest you, fold left and right sides in again, in thirds, to form a shorter, fatter rectangle. Again, place it with the folds running vertically up the piece of dough and roll it through the rollers. Do this 3 - 4 times, folding long sides the centre each time.

- Change the machine roller setting to the next thickest setting and pass the dough through another 3 - 4 times. You do not need to fold it.
- If the dough starts to stick, sprinkle a pinch of flour onto your hands and smooth it onto the strips of dough. Be very sparing with the flour.
- Continue changing the settings and passing the lengths of dough through until the dough has passed through the second thinnest setting.
- If the dough gets too long to handle comfortably, cut it into 2 - 3 pieces using the large knife, and then continue to roll each piece separately.
- For fettuccine you will have to use a knife to hand-cut the pasta sheets into thick strands. Lay the sheets out and carefully, but quickly, run the knife down each sheet. Fettuccine means "little ribbons", so the strands should about 1 - 1.5 cms wide.
- Let your pasta dry on the tea towels while you work on the remaining 5 pieces of dough. If you need to pile up layers, make sure you place a clean tea towel between any layers of pasta sheets, or they might turn into a sticky mass!
- Clean the pasta machine by brushing it with a dry wide pastry brush. Tip it upside down to get any dried bits of pasta. **NEVER** wash your pasta machine with water as the rollers will rust.
- Cook pasta in boiling water in large saucepan for a few minutes and strain in colander.

## Pasta Sauce

**Type:** Starter

**Serves:** Tastes 30 **Recipe source:** SAKG

**Fresh from the garden:** spinach, beet leaves, garlic, parsley

<b>EQUIPMENT:</b>	<b>INGREDIENTS:</b>
Chopping Board	Spinach
Knife	Beet leaves
Medium saucepan	Parsley
Tongs	EVOO (Extra virgin olive oil)
Serving spoon	2 Garlic cloves
Large Bowl	
<b>TO SERVE:</b>	
Serving bowls	

### What to do:

- Thinly shred spinach leaves and beet leaves.
- Crush garlic in press and combine with EVOO.
- Place all ingredients in saucepan and sauté for a few minutes and stir then through cooked pasta.
- Serve.

# Vegetarian Lasagne

**Type:** Main Serves: 30 tastes **Recipe source:** Taste Autumn/Winter

**Fresh from the garden:** Eggplant, garlic, egg, spinach, tomatoes, capsicum, pumpkin, zucchini, herbs

<b>EQUIPMENT:</b>	<b>INGREDIENTS:</b>
Colander	800g butternut pumpkin, peeled, cut into 1cm-thick slices
Baking tray	1 1/2 tablespoons olive oil
Basting brush	1 medium brown onion, finely chopped
Baking paper	2 garlic cloves, crushed
Measuring spoons	1 medium red capsicum, chopped
Garlic crusher	2 medium zucchini, halved, sliced
Measuring cups	1 medium eggplant, chopped
Grater	200g button mushrooms, thickly sliced
Frying pan	400g can diced tomatoes with oregano and basil
Plate	80g baby spinach
2 x wooden spoons	30g butter
Bowls	2 tablespoons plain flour
Knives	2 cups reduced-fat milk
Chopping boards	1 cup reduced-fat grated mozzarella cheese
Baking dish	125g dried lasagne pasta sheets
<b>For serving:</b>	
Serving spoon/slide	

## What to do:

1. Preheat oven to 180°C/160°C fan-forced. Line a baking tray with baking paper. Arrange pumpkin, in a single layer, on tray. Drizzle with 2 teaspoons oil. Bake for 20 minutes or until tender. Set aside.
2. Heat remaining oil in a heavy-based frying pan over medium heat. Add onion, garlic, capsicum, zucchini, eggplant and mushroom. Cook, stirring for 10 minutes or until eggplant is just tender. Stir in tomato. Bring to the boil. Reduce heat to low. Simmer for 10 minutes or until sauce has thickened. Remove from heat. Stir in spinach. Cover. Set aside for 2 minutes or until spinach has wilted. Season with salt and pepper.
3. Meanwhile, melt butter in a saucepan over medium heat until foaming. Add flour. Cook, stirring with a wooden spoon for 1 minute or until bubbling. Remove from heat. Gradually add milk, stirring to prevent lumps forming. Return pan to heat. Cook, stirring for 5 minutes or until sauce boils and thickens. Remove pan from heat. Stir in half the cheese. Set aside.
4. Lightly grease a 7cm-deep, 25cm (base) square baking dish. Spoon half the onion mixture into dish. Arrange half the pumpkin over onion mixture. Place half the lasagne sheets over pumpkin, breaking sheets to fit. Repeat layers. Spoon sauce over the top. Sprinkle with remaining cheese. Bake for 40 minutes or until golden and pasta tender. Stand for 10 minutes. Serve.

# Sweet Pasta Cake

**Type:** Dessert    **Serves:** 30 tastes

**Recipe source:** Hueyskitchen.com.au

**Fresh from the garden:** eggs, figs

## EQUIPMENT:

Knife  
Chopping boards  
Bowls  
Serving spoon  
Measuring cups & spoons  
Wooden spoon  
Saucepan  
Cake tin

## INGREDIENTS:

225 gm pasta, eg. penne  
sea salt  
2 tbsp unsalted butter  
3 tbsp sugar  
1/3 cup mixed peel  
1/3 cup raisins  
1/4 cup almonds (optional)  
1/4 cup dried figs, chopped  
3 tbsp glace cherries, chopped  
3 tbsp plain flour, sifted  
1/2 tspn ground cinnamon  
2 eggs, beaten  
cooking oil spray  
caster sugar

## What to do:

1. Preheat oven to 180°C fan forced (200°C normal).
2. Cook the pasta in plenty of lightly salted boiling water until al dente. Drain well, rinse under cold water and then drain again.
3. Melt the butter in a small heavy-bottomed pot.
4. Then add the sugar and stir until it dissolves.
5. Combine the mixed peel, raisins, almonds, figs, glace cherries, flour and cinnamon in a large bowl.
6. Add the cooked pasta with the eggs and the butter-sugar mixture. Mix with a wooden spoon until well combined.
7. Then spray a springform cake tin with oil and spoon in the pasta mixture. Flatten the top and cook in the oven for about 35 mins until golden and firm. (Cover with kitchen foil if the top is browning too much.)
8. Allow the cake to cool for about 20 mins, before turning out and sprinkling with a little caster sugar.
9. Serve with a dollop of cream or ice cream (optional) on the side.