

Creamy Bacon & Egg Linguine

Type: Main

Serves: 30 tastes

Recipe source: Taste.com

Fresh from the garden: garlic, eggs, parsley

EQUIPMENT:

Knife
Chopping boards
Bowls
Serving spoon
Measuring cups & spoons
Frypan
Saucepan
Colendar
Wooden spoon

INGREDIENTS:

1 tablespoon extra virgin olive oil

12 thin bacon rashers or pancetta slices, cut into thin strips

400g linguine

300ml thickened cream

1 garlic clove, finely chopped

4 eggs

1 1/4 cups (100g) grated parmesan, plus extra to serve

2 tablespoons finely chopped flat-leaf parsley leaves

What to do:

1. Heat the oil in a frypan over medium heat. Add the bacon and stir for 4-5 minutes until crisp. Remove to a plate, then set the frypan aside.
2. Meanwhile, cook the linguine in a large saucepan of boiling salted water according to packet instructions. Drain, leaving the pasta in a colander, and return the pasta pan to low heat. Add the cream, garlic and half the bacon and warm through for 1-2 minutes. Return the pasta to the pan and toss to coat. Set aside, cover and keep warm.
3. Return the bacon pan to the stove over medium heat. Crack the eggs into the pan, and fry for 1-2 minutes until the whites are firm but the yolks are still runny.
4. Stir the grated parmesan through the pasta with half the parsley. Season with pepper. Divide the pasta among bowls, then top each with an egg. Serve sprinkled with remaining bacon and parsley, and extra parmesan.

Macaroni Salad

Type: Salad/Side

Serves: 30 tastes

Recipe source: Taste.com

Fresh from the garden: onion, capsicum, carrot, chillies

EQUIPMENT:

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

INGREDIENTS:

4 cups uncooked macaroni
1 cup (250ml) mayonnaise
1/4 cup (60ml) distilled white vinegar
2/3 cup (155g) white sugar
2 1/2 tablespoons prepared yellow mustard
1 1/2 teaspoons salt
1/2 teaspoon ground black pepper
1 large onion, diced
2 stalks celery, diced
1 green capsicum, seeded and diced
1/4 cup grated carrot
2 tablespoons pimento chillies, finely diced

What to do:

1. Bring a large saucepan of lightly salted water to a boil. Add the macaroni and cook until tender; about 8 minutes. Rinse under cold water and drain.
2. In a large bowl mix together the mayonnaise, vinegar, sugar, mustard, salt and pepper.
3. Stir in the onion, celery, green capsicum, carrot, chilli and macaroni.
4. Refrigerate for at least 4 hours before serving but preferably overnight.

Roasted Tomato Fettuccine Carbonara

Type: Main

Serves: 30 tastes

Recipe source: Taste.com

Fresh from the garden: tomatoes, eggs, parsley

EQUIPMENT:	INGREDIENTS:
Knife Chopping boards Bowls Serving spoon Measuring cups & spoons Baking tray Saucepan Wooden spoon Whisk	250g vine-ripened cherry tomatoes 2 teaspoons olive oil 6 prosciutto slices 1/2 cup (120g) light sour cream 2 Egg yolks 1/3 cup (40g) finely grated parmesan 1/2 cup chopped flat-leaf parsley 375g fettuccine

What to do:

1. Preheat oven to 200C. Line 2 baking trays with baking paper. Place the tomatoes on 1 lined tray and drizzle with oil. Season. Place the prosciutto on the remaining lined tray.
2. Roast tomatoes for 10 mins. Add the prosciutto to the oven.
3. Roast with the tomatoes for 5 mins or until tomatoes just collapse and the prosciutto is crisp.
4. Meanwhile, combine sour cream, egg yolks, parmesan and parsley in a bowl.
5. Cook the fettuccine in a saucepan of boiling water following packet directions or until al dente.
6. Drain well. Return to the pan. Pour over the sour cream mixture. Gently toss to combine.
7. Return the pan to low heat for 30 secs or until the sauce just thickens slightly.
8. Break the prosciutto into bite-size pieces.
9. Add to the fettuccine mixture with the tomatoes to serve.

Crostoli

Type: Dessert/Snack
Fresh from the garden:

Serves: 30 tastes

Recipe source: Taste.com

EQUIPMENT:

Knife
Chopping boards
Bowls
Serving spoon
Measuring cups & spoons
Frypan
Rolling pin
Wooden spoon
Pasta machine
Grater
Wire rack

INGREDIENTS:

300g (2 cups) plain flour
150g (1 cup) self-raising flour
3 eggs
2 tablespoons brandy
1 tablespoon extra virgin olive oil
1 tablespoon caster sugar
1 tablespoon finely grated lemon rind
1 tablespoon fresh lemon juice
1 teaspoon vanilla essence
2-3 tablespoons cold water
750ml (3 cups) peanut oil
Icing sugar, to dust

What to do:

1. Place the combined flour on a clean work surface. Make a well in the centre. Add the eggs, brandy, extra virgin olive oil, sugar, lemon rind, lemon juice and vanilla. Use your fingertips to gradually blend until the dough starts to come together. Add enough water to bring the dough together to form a ball.
2. Gently knead the dough until just smooth. Divide into 4 equal portions and wrap each portion in plastic wrap.
3. Attach a pasta machine to the side of a benchtop and set the rollers on the widest setting (about setting 7). Unwrap 1 portion of dough and use the palm of your hand to flatten slightly.
4. Dust the rollers with flour. Feed the dough through the pasta machine 2-3 times, folding the dough until you get an even rectangle. Reduce setting by 1 and roll the dough through. Repeat, reducing the setting each time, until the dough is 1.5mm thick.
5. Place on a lightly floured work surface. Use a ravioli cutter to cut into strips, about 3.5cm wide. Cut a slit lengthways along the centre of each pastry strip.
6. Loop one end of the strip through the slit. Repeat with the remaining dough.
7. Heat the oil in a 20cm-diameter (base measurement) saucepan over medium-high heat to 180°C (when oil is ready a cube of bread will turn golden brown in 15 seconds). Cook 2-3 crostoli for 1-2 minutes each side or until the pastry bubbles and the crostoli are light golden and crisp.
8. Use tongs to remove the crostoli, allowing them to drain. Transfer to a wire rack set over a baking tray to cool completely.
9. Repeat with remaining crostoli, reheating oil between batches. Dust with the icing sugar to serve.