

Sundried Tomato & Poppyseed Savoury Biscuits

Type: Snack

Serves: 30

Recipe source: bbc.com

From the garden: eggs

EQUIPMENT:	INGREDIENTS:
Bowls	375g <u>plain flour</u> , plus extra for dusting
Chopping board	1 tsp <u>salt</u>
Cooks knives	125g unsalted <u>butter</u> , softened
Wooden spoon	2 <u>eggs</u>
Measuring cups & spoons	2 tbsp <u>poppy seeds</u>
Pastry brush	40g <u>parmesan</u> , grated (or a similar vegetarian hard cheese)
Baking trays	1 tbsp sun-dried <u>tomato</u> paste
Baking paper	1 tbsp <u>sesame seeds</u> (optional)
	t = teaspoon
	T = tablespoon

What to do:

1. Put the flour, salt, butter, one of the eggs and 40ml water into a bowl and mix well for 5 minutes until you have a smooth dough. Divide the dough in half.
2. On a lightly floured work surface knead the poppy seeds into one half of the dough and the parmesan and sundried tomatoes paste into the other half.
3. Using a rolling pin, on a lightly floured work surface, roll out each piece of dough to about 3mm thick.
4. Place each piece of dough on a baking tray, cover with plastic wrap and refrigerate for 30 minutes.
5. Preheat the oven to 180 degrees celcius. Dust 2 large baking trays with flour.
6. With a 7cm round cutter continue to cut out biscuits from both pieces of dough, re rolling as necessary. Placing onto baking trays.
7. Brush the biscuits with beaten egg and sprinkle sesame seeds on the parmesan and tomato biscuits (optional).
8. Bake for 10 – 15 minutes or until golden brown and transfer to a wire rack to cool.
9. Serve warm or cold.

Whole Milk Ricotta

Type: Snack

Serves: 30

Recipe source: Intro to Cheesemaking

From the garden:

EQUIPMENT:	INGREDIENTS:
<p>Sterilised utensils Double bowl saucepan Colander Saucer/draining plate Cheesecloth/muslin/clean Chux</p>	<p>2 L whole milk 25ml good quality wine vinegar with at least 6% acidity Salt to taste</p> <p>t = teaspoon T = tablespoon</p>

What to do:

1. Heat milk using a double boiler (indirect heat) to 90 – 95 degrees celcius stirring constantly.
2. As the milk reaches this temperature, add te vinegar and stir quickly and briefly. Curds will form at the surface. Note that stirring too much will result in touch, chewy curds.
3. Gently ladle curds into a lined colander and drain for 5 minutes. Placing crushed ice on top of your curds will help stop the curds cooking further.
4. Transfer to a bowl or container and mix in salt to taste.
5. Refrigerate and consume fresh within a few days.

Lime or Lemon Cheese & Spread

Type: Snack

Serves: 30

Recipe source: Intro to Cheesemaking

From the garden: limes or lemons

EQUIPMENT: Sterilised utensils Double bowl saucepan Colander Saucer/draining plate Cheesecloth/muslin/clean Chux	INGREDIENTS: 1 L whole milk Juice of 1 lime or lemon Lime or lemon zest t = teaspoon T = tablespoon
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What to do:

1. Mix lime/lemon juice into the milk and heat (directly) until curds form and leave a greenish-yellow whey.
2. Strain into a lined colander and mix in lime or lemon zest to taste.
3. Tie up cloth and suspend cheese to drain for a couple of hours – the longer you leave it, the firmer the cheese will be.
4. Refrigerate and use within a day or two – best eaten fresh.

Lime Cheese Spread:

For a quick and easy spread for crackers, make a batch of lime/lemon cheese.

Whey Lemonade

Type: Beverage

Serves: 30

Recipe source: Intro to Cheesemaking

From the garden: lemons

EQUIPMENT:	INGREDIENTS:
Bowl Jugs Juicer Ladle	5 cups whey 1 $\frac{1}{2}$ cups fresh lemon juice 1 $\frac{1}{2}$ cups sugar 3 cups Sparkling Water 5 cups ice t = teaspoon T = tablespoon

What to do:

1. Mix all the ingredients together.
2. Need more sugar ? Need more Lemon ?
3. Enjoy !

Yoghurt

Type: Snack

Serves: 30

Recipe source: Intro to Cheesemaking

From the garden:

EQUIPMENT:	INGREDIENTS:
Yoghurt maker/incubator	1 L milk (UHT, skim, whole, low fat) - its all good 0.25 cup of commercial live yoghurt or 2 T of Type C starter as a culture 100g milk powder (optional) t = teaspoon T = tablespoon

What to do:

4. Mix starter and milk well together.
5. Incubate for 6 – 12 hours, or overnight, as per incubator directions.
6. Shorter times will result in a thinner and milder yoghurt. Longer times will result in a thicker and stronger yoghurt.
7. Add 100g of milk powder to step 1 to make a thicker, Greek-style yoghurt.

Guacomole

Type: Main/Snack

Serves: Tastes 30

Recipe source: Taste.com.au

EQUIPMENT:

Mixing bowl
Knife
Wooden spoon
Measuring spoons
Measuring cups
Frying pan
Fork
Juicer

TO SERVE:

Bowls

INGREDIENTS:

1 teaspoon ground cumin
1 teaspoon ground coriander
2 ripe avocados, halved, stone removed, peeled
1/2 red onion, finely chopped
1 red chilli, seeds removed, finely chopped
1/4 cup finely chopped fresh coriander
2 tablespoons lime juice

What to do:

1. Toast the cumin and ground coriander in a frying pan over medium heat for 1 minute or until aromatic.
2. Transfer to a bowl. Add the avocado and mash until smooth.
3. Add the onion, chilli, fresh coriander and lime juice.
4. Stir to combine.
5. Season with salt and pepper and serve with corn chips.

Homemade Corn Chips

Type: Main/Snack **Serves:** 30 tastes **Recipe source:** taste.com

Fresh from the garden:

EQUIPMENT:	INGREDIENTS:
<p>Measuring spoons Measuring cups Wooden spoons Bowls Mortar & Pestle</p>	<ul style="list-style-type: none">• 1 cup Polenta• 2/3 cup plain flour• 1/2 teaspoon salt• 1 teaspoon baking powder• 1/4 cup olive oil• additional salt for seasoning

What to do:

1. Preheat oven to 200°C/180°C fan-forced. Combine polenta, flour, salt and baking powder in a bowl. Add oil and 1/2 cup cold water. Stir to combine.
2. Divide dough into 2 balls. Using a rolling pin, roll 1 ball between 2 sheets of baking paper until 1mm thick (37cm x 28cm rectangle). Sprinkle with sea salt. Cover with baking paper. Re-roll lightly to press in salt. Remove top sheet of paper.
3. Lift paper and dough onto a baking tray. Using a metal ruler, mark dough into 5cm triangles, pressing down firmly. Repeat with remaining dough ball.
4. Bake, 1 tray at a time, for 15 to 18 minutes or until golden and crisp. Cool on trays. Break into triangles.