

Spinach & Ricotta Ravioli

with Burnt Sage Sauce

Type: Main/Entree **Serves:** 8 Tastes **Recipe source:** Australian Women's Weekly
Fresh from the garden: Spinach, eggs, sage

EQUIPMENT: 1 Chef Knife Chopping board Large bowl Wooden stirring spoon Metal tablespoon 1 tray 1 large pot (for boiling pasta) Shallow frying pan Slotted spoon Bamboo/Silicone Slide	INGREDIENTS: 490g plain flour 4 eggs FILLING: 10 spinach leaves 500g firm fresh ricotta cheese 1 cup (80g) parmesan cheese $\frac{1}{2}$ cup plain flour 2 eggs, beaten lightly 1 tablespoon extra virgin olive oil salt and freshly ground black pepper 80g butter, chopped 12 fresh sage leaves
TO SERVE: Serving bowls Serving spoons	

What to do:

- Place flour in a mound on a clean surface. Make a well in the centre. Add eggs. Gently whisk with a fork, using your other hand to secure the walls. Draw in the flour as you go.
- Bring the dough together. Knead for 5 minutes or until elastic and smooth. Sprinkle the dough with flour, wrap in plastic wrap and set aside for 30 minutes to rest.
- Divide the dough into 4 portions. Flatten 1 portion slightly. Set the pasta machine on the widest setting and flour the machine and dough well. Feed through the machine.
- Repeat 6 more times, folding the dough into thirds and turning it 90 degrees until it's smooth and the same width as the machine (at least 12cm). Halve crossways. Continue to feed each dough half through the machine, separately, without folding, narrowing the machine settings 1 notch at a time, until you reach the second last setting. The pasta should be about 1mm-thick. Repeat with the remaining 3 dough portions to make another 6 sheets.
- Place one prepared pasta sheet on a well-floured work surface. Place heaped teaspoons of filling (see related recipes) at 5cm intervals, in 2 rows, on the sheet leaving a 2cm border around edges.
- Brush around the filling with water - this helps keep the ravioli sealed. Top with a second pasta sheet and press firmly around the filling to seal and remove air pockets.
- Cut between the filling to make 5cm-square ravioli. Transfer the ravioli to a tray lined with floured non-stick baking paper. Continue with the remaining pasta and filling.
- Cook half the ravioli in a large saucepan of salted boiling water for 3-4 minutes or until al dente. Use a slotted spoon to transfer to a plate. Repeat with remaining ravioli. Pour over warm sauce (see related recipes).

Vegetable Lasagne

Type: Main

Serves: 24 Tastes

Recipe source: Taste.com.au

Fresh from the garden: pumpkin, eggplant, onions, garlic, capsicum, zucchini, spinach, tomatoes,

EQUIPMENT:

Metal spoon (large)
Measuring cups
Measuring spoons
Large bowl
Frying pan
Electric beater
Lasagne
Baking tray
Saucepan
Baking dish

INGREDIENTS:

800g butternut pumpkin, peeled, cut into 1cm-thick slices
1 1/2 tablespoons olive oil
1 medium brown onion, finely chopped
2 garlic cloves, crushed
1 medium red capsicum, chopped
2 medium zucchini, halved, sliced
1 medium eggplant, chopped
200g button mushrooms, thickly sliced
400g can diced tomatoes with oregano and basil
80g baby spinach
30g butter
2 tablespoons plain flour
2 cups reduced-fat milk
1 cup reduced-fat grated mozzarella cheese
125g dried lasagne pasta sheets

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.
3. Reduce heat to low. Simmer for 10 minutes or until sauce has thickened. Remove from heat. Stir in spinach. Cover.
4. Set aside for 2 minutes or until spinach has wilted. Season with salt and pepper.
5. 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.
6. 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.
7. 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.
8. Spoon sauce over top. Sprinkle with remaining cheese. Bake for 40 minutes or until golden and pasta tender. Stand for 10 minutes. Serve.

Creamy Pumpkin Spaghetti

Type: Main

Serves: 30 tastes

Recipe source: Taste.com

Fresh from the garden: pumpkin, garlic, chives

EQUIPMENT:	INGREDIENTS:
Knife Chopping boards Bowls Serving spoon Measuring cups & spoons Saucepan Rolling pin Wooden spoon Baking tray Food processor Grater	800g Kent pumpkin, peeled, cut into 2cm pieces 1 tbs olive oil 3 garlic cloves, crushed 375g spaghetti 1 cup salt-reduced vegetable stock 1/3 cup light thickened cream 1/2 cup finely grated parmesan snipped fresh chives, to garnish

What to do:

1. Preheat oven to 200°C. Place pumpkin on a baking paper-lined baking tray. Drizzle with oil. Season. Bake for 25 minutes or until tender, adding garlic to tray for the last 5 minutes of cooking.
2. Meanwhile, cook pasta in a large saucepan of boiling, salted water, following packet directions, until al dente. Drain.
3. Place three-quarters of the cooked pumpkin in a food processor or blender and reserve remainder in a bowl.
4. Add stock and process until smooth. Transfer pumpkin mixture to empty pasta saucepan.
5. Add cream and half the parmesan and bring to the boil. Add pasta and toss to coat.
6. Serve pasta topped with chives, and remaining parmesan and pumpkin.

Macaroni Salad

Type: Salad/Side

Serves: 30 tastes

Recipe source: Taste.com

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

EQUIPMENT:	INGREDIENTS:
Knife	4 cups uncooked macaroni
Chopping boards	1 cup (250ml) mayonnaise
Bowls	1/4 cup (60ml) distilled white vinegar
Serving spoon	2/3 cup (155g) white sugar
Measuring cups & spoons	2 1/2 tablespoons prepared yellow mustard
Saucepan	1 1/2 teaspoons salt
Wooden spoon	1/2 teaspoon ground black pepper
Whisk	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.

Italian Spiced Orange & Rice Cake

Type: Dessert/snack

Serves: 30 tastes

Recipe source: Taste.com

Fresh from the garden: orange, eggs,

EQUIPMENT:	INGREDIENTS:
Electric beater	3 eggs, separated
Saucepan	3 1/2 cups milk
Bowl	1 vanilla bean
Wooden spoon	1 cinnamon stick
Spatula	3 x 2cm strips orange rind
Baking pan	1/2 cup caster sugar
Baking paper	3/4 cup arborio rice
Knife	1/4 cup sultanas
Skewer	2 Tablespoons orange juice
Juicer	

What to do:

1. Grease a 20cm round pan. Line base and sides with 2 layers of baking powder.
2. Combine milk, vanilla bean, cinnamon, orange rind, sugar and rice in a saucepan.
3. Stirring constantly, bring mixture to a simmer over medium heat.
4. Reduce heat to low.
5. Cook, uncovered, for 30 minutes, stirring every 5 minutes.
6. Remove and discard vanilla and cinnamon.
7. Remove rind.
8. Finely chop and add to rice mixture and stir to combine.
9. Set aside for 30 minutes to cool.
10. Meanwhile place orange juice and sultanas in small saucepan and bring to the boil. Remove from heat and set aside.
11. Preheat oven to 150 degrees Celsius.
12. Using an electric mixer, beat egg whites until soft peaks form.
13. Stir egg yolks and sultana mixture into cooled rice mixture and fold in egg whites.
14. Pour rice mixture into prepared pan and bake for 50-55 minutes or until skewer inserted into the centre of cake comes out clean.
15. Cool in pan. Serve warm or cold, dusted with icing sugar.

Basic Pasta

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

Fresh from the garden: eggs

EQUIPMENT:	INGREDIENTS:
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

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