

Lemon Curd

Type: Preserves

Recipe source: Stephanie Alexander Kitchen Garden Website

Ingredient: Eggs, Lemon

Difficulty: Easy

*COOKS NOTE: Make vanilla sugar by keeping castor sugar in a sealed jar with a couple of split vanilla beans. Top up as used.

<p>EQUIPMENT:</p> <p>3 medium bowls grater chopping board sharp knife citrus juicer medium stainless steel bowl medium saucepan whisk</p> <p>TO SERVE:</p> <p>Sterilised jars</p>	<p>INGREDIENTS:</p> <p>200 g vanilla castor sugar* 300 g salted butter, chopped into 1 cm cubes</p> <p>FROM HARVEST TABLE:</p> <p>7 eggs (need 10 eggs for full recipe) 6 large lemons</p>
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What to do:

- Separate the whites from the yolks of the eggs:
- **Have 3 bowls:** A "egg yolk bowl", a "egg white bowl" and a "cracking bowl". Break the egg over the "cracking" bowl and tip the yolk from egg shell half to egg shell half until all the white has been separated from the yolk. Be careful not to break the egg yolk!. Tip the egg yolk into one of the bowls and transfer the white to the other bowl. Get the other 3 egg yolks from the **meringue group** so there are 10 egg yolks in total.
- Continue separating the rest of the eggs into the 2 bowls.
- Finely grate rind from lemons being careful of fingers!
Set up cutting board with wet cloth underneath to prevent slipping. Cut the lemons in half with bridge grip and then then juice them.
- Place juice, rind, sugar and egg yolks in a stainless steel bowl.
- Half fill saucepan with warm water and put on stove to boil.
- Place bowl over a pot of boiling water, making sure the water doesn't touch the bowl. Whisk constantly until the mixture thickens like custard and is frothy.
- Remove from heat and whisk in chopped butter.
- Spoon some into a small bowl and refrigerate to cool to use with meringues. Spoon the rest into sterilised jars trying not to get curd around the rim of the jar, put lid on when full and refrigerate.

Lemon Curd Tartlets

Type: Dessert
Technique: dough

Serves: 32 tastes

Recipe source: Stephanie Alexander Cooking for Kids

EQUIPMENT:	INGREDIENTS:
metric measuring cups	1/2 cup water
scales	480 g plain (all-purpose) flour
sieve or sifter	salt
food processor	360 g butter
chopping board	
large knife	Filling:
plastic film	Lemon Curd
tart cutter	
rolling pins	
2 mini muffin tins	
Rolling pins and pastry brushes	

What to do:

1. Place the water in the freezer to get icy-cold.
2. Preheat oven to 180°C/160°C fan-forced
3. Sift the flour, along with a pinch of salt, into the bowl of the food processor.
4. Set out the chopping board and knife. Chop the butter into small pieces and add to the food processor.
5. Using the pulse action, briefly combine the butter and flour until the mixture looks like breadcrumbs. With the motor running, add the icy-cold water. Stop the machine as soon as the mixture forms a rough ball.
6. Lightly flour your workbench. Tip out the dough and knead it briefly. Divide the dough in half and flatten each piece into a disc. Wrap in plastic film and chill for 20 minutes.
7. Meanwhile, lightly grease the 2 12-hole, 1 1/2 tablespoon-capacity mini muffin pan with pastry brush.
8. Lightly dust workbench and roll out pastry fairly thinly.
9. Using a 6.5cm cutter, cut 12 rounds from pastry. Press pastry rounds into prepared pan. Pierce bases with a fork. Freeze for 10 to 15 minutes or until firm.
10. Bake pastry cases for 15 to 16 minutes or until light golden. Cool in pan for 10 minutes. Transfer to a wire rack to cool completely.
11. Spoon 2 teaspoons lemon curd in each pastry case. Serve.

Pumpkin & Honey Bread

Type: Dessert, snack Serves: 30 tastes

Recipe source: Taste.com

Fresh from the garden: Pumpkin, eggs, honey.

EQUIPMENT:	INGREDIENTS:
Loaf tin Whisk Fork Measuring spoons Sifter Measuring cups Wooden spoons Bowls Knives Chopping boards	1 cup honey 1/2 cup butter or margarine, softened 2 cups cooked pumpkin 4 eggs 4 cups plain flour 4 teaspoons baking powder 2 teaspoons ground cinnamon 2 teaspoons ground ginger 1 teaspoon baking soda 1 teaspoon salt 1 teaspoon ground nutmeg
For serving: Serving platter Tongs	

What to do:

1. In large bowl, cream honey with butter until light and fluffy.
2. Stir in pumpkin.
3. Beat in eggs, one at a time, until thoroughly incorporated.
4. Sift together remaining ingredients. Stir into pumpkin mixture.
5. Divide batter equally between two well-greased 9 x5 x 3-inch loaf pans.
6. Bake at 350°F for 1 hour or until a wooden pick inserted in center comes out clean.
7. Let loaves cool in pans for 10 minutes; invert pans to remove loaves and allow to finish cooling on racks.

Warm Roasted Vegetable Salad

Type: Main/side salad

Serves: 30 Tastes

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

EQUIPMENT: Medium saucepan Measuring spoons Measuring cup Frypan Baking tray Whisk Chopping board Knife Bowl Mixing spoon	INGREDIENTS: 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 Dressing: 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.