

Hawaiian Pizza Scrolls

Type: Snack/Main **Serves:** 30 serves **Recipe source:** Taste.com.au

Fresh from the garden: spinach, parsley, cheese, pineapple

EQUIPMENT: Baking trays Chopping board Cooks knives Grater Large Bowl Rolling pin Measuring cups & spoons TO SERVE: 2 platters 2 tongs	INGREDIENTS: 2 cups (300g) self-raising flour 1 tablespoon caster sugar 60g butter, chopped 2/3 cup (160ml) milk 1/3 cup (95g) tomato pizza sauce 100g sliced ham, shredded 440g can Pineapple in Juice, drained, chopped 60g spinach, shredded 1 cup (165g) shredded mozzarella cheese
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What to do:

1. Preheat oven to 180C. Grease (or use baking paper) a baking tray. Place flour and sugar in a large bowl. Use your fingertips to rub in butter until it resembles fine crumbs. Add milk and use a table knife to mix in a cutting motion until dough comes together.
2. Knead the dough on a lightly floured surface until smooth. Roll out to a 30cm x 40cm rectangle. Spread with pizza sauce. Top with ham, pineapple, spinach and cheese.
3. Starting at 1 long edge, roll up firmly into a log then cut into 12 even rounds. Place scrolls, cut-side up and side by side, in slice pan.
4. Bake for 30 mins or until golden and cooked. Cool. Keep in an airtight container in the fridge for 2 days, or freeze for up to 3 months.

Mini Sausage Rolls

Type: Snack/appetise **Serves:** 30 **Recipe source:** Healthy Food Fast

Fresh from the garden: red onion, parsley, eggs

EQUIPMENT:	INGREDIENTS:
Bowls	2 T butter
Baking trays	1 red onion, finely diced
Measure spoons and cups	1kg pork mince
Wooden spoon	1/2 cup breadcrumbs
Chopping board	4 T plain flour
Knife	Puff pastry
Whisk	2 eggs
Pastry brush	A little milk

What to do:

1. Preheat the oven to 180 degrees celcius.
2. Melt the butter in a saucepan and add the onions. Cook gently for about 20 minutes until soft then cool.
3. Place pork mince in a mixing bowl with onion and breadcrumbs, then scrunch together with clean hands to mix together.
4. Place pastry on lightly floured benchtop and cut pastry sheet in half.
5. Roll meat mixture into a long sausage and place on centre of each piece of pastry.
6. Mix the egg and milk together and brush over pastry.
7. Then fold one side of the pastry over the filling. Press down with your fingers to seal.
8. Cut the long rolls into size required (approx. 6) and place on baking tray.
9. Brush the top with the egg mixture and bake for 25 minutes or until golden brown.

Banana Wholemeal Pancakes

With Rhubarb, Apple & Yoghurt Puree

Type: Snack **Serves:** Tastes 24 **Recipe source:** taste.com.au

Fresh from the garden: eggs, bananas

Cook's Tip: Banana can be replaced by other fruits or vegies.

EQUIPMENT: Cooks Knife Fry Pan Large mixing bowl Wooden Spatula Chopping Board Baking trays Whisk Sifter Spoon	INGREDIENTS: 1 ½ cups wholemeal self-raising flour 1 ½ cups buttermilk 2 eggs, lightly beaten 1 tablespoon honey olive oil Honey and reduced-fat yoghurt, to serve
TO SERVE: Platters Tongs	

What to do:

1. Mash 1 banana in a bowl (see note). Place flour in a bowl. Make a well in the centre.
2. Combine buttermilk, eggs, honey and mashed banana in a jug. Pour into well. Whisk until smooth. Stand for 10 minutes.
3. Spray a large, non-stick frying pan with oil. Heat over medium heat. Spoon 1/4 cup batter into pan. Cook for 2 to 3 minutes or until bubbles appear on the surface. Turn.
4. Cook for 1 to 2 minutes or until golden and cooked through. Transfer to a plate. Cover to keep warm. Repeat with remaining batter to make 12 pancakes.
5. Thinly slice remaining banana. Place pancakes on plates. Top with sliced banana, honey and yoghurt. Serve.

Crunchy Noodle Salad Wonton Cup

Type: Main/salad

Serves: 30

Recipe source: Taste.com.au

Fresh from the garden: shallots, cabbage

EQUIPMENT:

Bowls
Chopping board
Cooks knives
Frying pan/wok
Wooden spoon
Measuring cups & spoons
Saucepan
Colander
Whisk

INGREDIENTS:

$\frac{1}{2}$ -1 Chinese cabbage, or $\frac{1}{4}$ savoy cabbage, shredded finely
6 shallots, sliced to 4-5mm
1 packet Chang's Original Fried Noodles or Crunchy Noodles
Wonton wrappers

Dressing:

$\frac{1}{4}$ cup White Vinegar
 $\frac{1}{4}$ cup Caster Sugar
1 tblsp Soy Sauce
2 tsp Sesame oil (optional)
 $\frac{1}{2}$ cup Olive Oil

What to do:

1. Combine the sliced cabbage, chopped green onions and almonds (optional) in a salad bowl.
2. Add dressing to taste, and mix well. Add Original Fried Noodles to the salad just before serving.

The Best Way To Shred Cabbage:

3. Cut the cabbage in half, remove the thick white core section from the centre of each half. To do this, lay cabbage flat side down on the board and cut a "v" in the centre. Turn it over and ease the core out.
4. Using a large, sharp knife, cut the cabbage into very fine shreds, working from one end. Regular cabbage tends to have tighter leaves so it's best to shred it into one piece. Hold the cabbage firmly with one hand and shave down one side.

Homemade Corn Chips

Type: Main/Snack

Serves: 30 tastes

Recipe source: taste.com

Fresh from the garden:

EQUIPMENT:

Measuring spoons
Measuring cups
Wooden spoons
Bowls
Mortar & Pestle

INGREDIENTS:

- 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.

Guacamole

Type: Main/Snack

Serves: Tastes 30

Recipe source: Taste.com.au

<p>EQUIPMENT:</p> <p>Mixing bowl Knife Wooden spoon Measuring spoons Measuring cups Frying pan Fork Juicer</p> <p>TO SERVE:</p> <p>Bowls</p>	<p>INGREDIENTS:</p> <p>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</p>
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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.