

Vietnamese Rice Paper Rolls

Type: Starters

Serves: 30 Tastes

Recipe source: SAKG

Fresh from the garden: eggs, Asian greens, basil, mint leaves, coriander, carrots, cucumbers

<p>EQUIPMENT:</p> <p>Medium saucepan Colander Knives Chopping board Measuring spoons Mixing bowls Whisk Egg flip Large platter Garlic press Juicer</p> <p>Dipping sauce:</p> <p>1 clove garlic 1 lime 1 T fish sauce 2 T castor sugar Tiny drop chilli sauce</p>	<p>INGREDIENTS:</p> <p>120g vermicelli noodles 250g firm tofu 3 teaspoons soy sauce 2 teaspoons fish sauce 1 teaspoon palm sugar 4 eggs 2 Tablespoons sunflower oil 2 large cucumbers 1 large carrot (or 2 small) Asian greens 1 cup Thai basil/mint leaves 1 cup coriander leaves Handful bean sprouts 24 small rice papers</p>
--	---

What to do:

1. Cook the vermicelli by adding it to a pot of boiling water for 3 minutes, then drain and allow to cool.
2. Slice the tofu into long, thin slices - about 5mm thick by 50mm long.
3. Mix together 2 teaspoons of soy sauce, 1 teaspoon of fish sauce and 1 teaspoon of palm sugar. Marinate the tofu in this mixture.
4. Whisk the eggs in a bowl with a splash of soy sauce and fish sauce.
5. Put the wok/frypan onto high heat and add the peanut oil. Pour the egg mix into the hot wok and cook on high heat until the mix is cooked right through and looks like a big omelet.
6. Remove from the wok, place on the chopping board and slice into long slithers.
7. Finely slice the cucumbers, carrot and spring onion to the same thickness as the tofu.
8. Place a rice paper wrapper on a tea towel and sprinkle lightly with water. Rub the water all over the paper.
9. Onto the rice paper place a small amount of vermicelli noodles, then a small amount of each ingredient. Roll over once, tuck the loose ends into the roll and then roll up. Stack the rice paper rolls onto your serving tray.

For the dipping sauce, first crush the garlic and juice the lime. Mix all the dipping sauce ingredients together. Serve in a small bowl alongside the rice paper rolls.

Spinach Quiche

Type: Snack/Main **Serves:** 30 mini quiches **Recipe source:** taste.com.au
Fresh from the garden: spinach, parsley, shallots, eggs

EQUIPMENT:

2 muffin trays
Chopping board
Cooks knives
Grater
Large bowl
whisk

TO SERVE:

2 platters
2 tongs

INGREDIENTS:

6 spinach leaves (chopped)
12 eggs 600/700g
1 cup milk
 $\frac{1}{2}$ cup cheese (grated)
Puff pastry
1 shallot (finely chopped)
butter to grease muffins tins

What to do:

1. Place puff pastry in muffin tin and then add chopped spinach.
2. Beat eggs and milk together and add a little cheese.
3. Pour over top of spinach and sprinkle with cheese.
4. Place in 160 degree fan forced oven (or 180) and bake for approximately 20 - 30 minutes.

Sweet Potato Wedges

Type: Side/Appetiser

Serves: 30 tastes

Recipe source: Taste.com

Fresh from the garden: parsley, thyme, rosemary, sweet potatoes

EQUIPMENT:

Whisk
Measuring spoons
Measuring cups
Wooden spoons
Bowls
Knife
Chopping boards

INGREDIENTS:

2 sweet potato, cut into wedges
4 tbsp [olive oil](#)
1 tbsp [thyme](#) leaves
salt and freshly ground [black pepper](#)
1 tbsp rosemary
Bunch of parsley

What to do:

1. Preheat the oven to 200C.
2. Toss the wedges with the oil, rosemary and thyme then season well with salt and freshly ground black pepper
3. Roast in the oven for 15-20 minutes, until lightly browned.
4. Serve in a warm bowl and garnish with parsley.

Cajun Potato Wedges

Type: Side/Appetiser

Serves: 30 tastes

Recipe source: Taste.com

Fresh from the garden: parsley, potatoes, garlic

EQUIPMENT:

Whisk
Measuring spoons
Measuring cups
Wooden spoons
Bowls
Knife
Chopping boards

INGREDIENTS:

potatoes, cut into wedges
4 tbsp [olive oil](#)
1 tbsp [garlic](#)
1 teaspoon salt
freshly ground [black pepper](#)
1 ½ teaspoons onion powder
1 tbsp paprika
Bunch of parsley

What to do:

1. Preheat the oven to 200C.
2. Toss the wedges with the oil, garlic and cajun then season well with salt and freshly ground black pepper.
3. Roast in the oven for 15-20 minutes, until lightly browned.
4. Serve in a warm bowl and garnish with parsley.

Mini Chicken Fajita Roll-Ups

Type: Lunchbox

Serves: 30 tastes

Recipe source: taste.com

Fresh from the garden: avocado, lettuce, carrots, shallots, mint

EQUIPMENT:

Knife
Chopping boards
Bowls
Serving spoon
Measuring cups & spoons
Grater
Toothpicks
Wooden spoon

INGREDIENTS:

2 avocado, mashed
400g finely chopped roast chicken
Tortillas
160g (2 cups) grated cheddar
2 cups finely shredded lettuce
2 carrot, peeled, finely grated
100g snow pea sprouts, trimmed
1 cup mint leaves
4 green shallots, shredded
Mexican salsa
Sour cream, to serve, optional

T = tablespoon

What to do:

1. Combine the avocado and 2 teaspoons fajita spice mix in a bowl.
2. Combine the chicken and half of the fajita spice mix in a separate bowl.
3. Working with 2 tortillas at a time, place in the microwave for 20 seconds on High to soften.
4. Spread the tortillas with some of the avocado mixture. Sprinkle with some cheese, chicken, lettuce, carrot, sprouts, mint and shallot.
5. Roll up tightly. Place, seam side down, on a tray and repeat with remaining tortillas and fillings.
6. Trim the edges of each roll and cut into 4-6 pieces.
7. Insert a toothpick in each roll-up to secure.
8. Arrange on a serving platter.
9. Top with sour cream, if using, and drizzle with mild Mexican salsa.

Pumpkin Scones

Type: Bread **Serves:** 30 tastes

Produce from the garden: pumpkin, eggs,

<p>EQUIPMENT:</p> <p>1 large red bowl 1 wooden spoon 1 knife sifter 1 potato masher Measuring spoons Measuring Jugs Baking tray Baking paper Platter for serving</p> <p>EQUIPMENT:</p> <p>1 glass jar with lid Marble Small bowl</p>	<p>INGREDIENTS:</p> <p>2½ self raising flour 1 cup mashed pumpkin 55gm butter ½ cup sugar ½ cup milk 1 egg</p> <p>BUTTER:</p> <p>300ml pure cream</p>
--	---

What to do:

1. Preheat oven to 200 degrees celcius
2. Beat butter until soft then add sugar.
3. Mix in pumpkin and egg.
4. Add milk then slowly add flour.
5. Turn dough onto lightly floured board and knead.
6. Roll out and cut into small circles.
7. Place onto baking paper on baking tray.
8. Bake at 200 degrees celcius for 15 minutes.

Homemade butter

What to do:

1. Place pure cream in glass jar with marble and screw on the lid tightly.
2. Shake jar until cream thickens and turns into butter.
3. Place butter into small bowl to serve.

Spread butter onto freshly baked scones and serve - ENJOY!