

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
TO SERVE: Serving bowls Serving spoons	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

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).

Spaghetti Bolognese

Type: Main/Entree

Serves: 24 Tastes

Fresh from the garden: Carrots, garlic, celery, oregano, onion.

EQUIPMENT:

Knife
Chopping Board
Frying pan
Small Bowl
Garlic Press
Large Mortar and Pestle

TO SERVE:

serving platters
serving spoons

INGREDIENTS:

1 tablespoon olive oil
1 medium brown onion, finely chopped
1 medium carrot, peeled, finely chopped
1 stick celery, trimmed, finely chopped
2 garlic cloves, crushed
500g beef mince
1/3 cup tomato paste
2 x 400g cans diced tomatoes
1 teaspoon oregano
Large pinch ground nutmeg
500g fresh thin spaghetti
Parmesan cheese, to serve

What to do:

- Heat oil in a frying pan on medium-high heat. Cook onion, carrot, celery and garlic, stirring, for 5 minutes or until softened. Add mince. Cook, breaking up with a wooden spoon, for 6 to 8 minutes or until browned.
- Add paste, tomatoes, oregano, nutmeg, SPLENDA® and 1/2 cup cold water. Bring to the boil. Reduce heat to low. Simmer, uncovered, for 20 to 30 minutes or until thick. Season with salt and pepper.
- Meanwhile, cook pasta in a large saucepan of boiling, salted water until tender. Drain.
- Divide pasta among serving bowls. Spoon over sauce. Serve topped with cheese.

Macaroni Cheese

Type: Main/Snack

Serves: 30 tastes

Recipe source: Taste.com

Fresh from the garden: parsley

EQUIPMENT:	INGREDIENTS:
Knife	4 cups uncooked macaroni
Chopping boards	50g butter
Bowls	2 tablespoons plain flour
Serving spoon	2 cups milk
Measuring cups & spoons	2 cups cheese
Saucepan	Parsley
Wooden spoon	
Whisk	

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. Meanwhile, melt the butter in a medium saucepan and add the flour. Cook, stirring, for 1 minute over medium-low heat.
3. Gradually add the milk, stirring until smooth. Stir gently until the mixture comes just to the boil, then reduce heat and simmer for 2 minutes. Remove from the heat, add the grated cheese and stir until melted and smooth.
4. Drain pasta and return to the pan. Pour cheese sauce over the pasta and stir until well coated. Season with salt and white pepper to taste. Serve immediately sprinkled with chopped parsley.

Mini Apple Pie Wonton Cups

Type: Appetiser/Dessert

Serves: Tastes 24

Recipe source: recipetineats.com

From the garden: apples: apples

EQUIPMENT:

Muffin tins

Knife

Chopping Board

Saucepan

Tongs

Whisk

tsp = teaspoon

tbsp = tablespoon

INGREDIENTS:

18 wonton wrappers

Oil spray

Apple Pie Filling:

5 cups granny smith apples, diced

2 tbs butter

1/3 to 1/2 cup brown sugar

2 tsp cinnamon

1/4 cup water

Pinch of salt

Cream:

3/4 cup whipping cream

2 tbsp powdered sugar

Few drops vanilla essence

What to do:

1. Preheat oven to 200C.
2. Mould wonton wrappers into standard size muffin tin or cupcake trays. Spray lightly with oil (this helps them bake evenly golden) then bake for 10 to 15 minutes until crisp and golden. Remove from oven and let cool in the muffin tins.
3. Meanwhile, place apple pie filling ingredients in a large saucepan over high heat.
4. Bring to simmer, then turn the heat down to medium. Let simmer, stirring occasionally, until the apple is softened, around 8 minutes.
5. There should be no liquid left, just a syrupy coating on the apple. Adjust sweetness to taste.
6. The amount of sugar required differs depending on the tartness/sweetness of the apples.
7. Remove from heat and let cool until it is warm.
8. Meanwhile, whip cream and powdered sugar (icing sugar) until soft peaks form.
9. To serve, spoon still warm apple pie filling into wonton cups and top with a dollop of cream. Serve immediately.

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.