

Jam Rolls

Type: Dessert/Snack

Serves: 30 tastes **Recipe source:** taste.com

Fresh from the garden: eggs

EQUIPMENT:

Serving Bowl
Measuring spoons
Measuring cups
Wooden spoons
Bowls
Knives
Chopping boards
Spoons
Electric mixer

INGREDIENTS:

Melted butter, to grease
3 eggs
70g (1/3 cup) caster sugar
75g (1/2 cup) plain flour
160g (1/2 cup) strawberry jam

What to do:

1. Preheat oven to 180°C. Brush a 24 x 30cm (base measurement) Swiss roll pan with butter to grease. Line with non-stick baking paper, cutting the corners to fit.
2. Use an electric beater to beat eggs and sugar in a bowl until a ribbon trail forms when the beaters are lifted.
3. Sift one-third of the flour into the egg mixture and use a metal spoon to fold until just combined. Repeat with the remaining flour in 2 more batches.
4. Pour mixture into pan and smooth surface with the back of a spoon.
5. Bake in preheated oven for 15 minutes or until golden brown and cooked through. Remove sponge from oven and turn onto a clean surface. Use a serrated knife to cut sponge in half lengthways.
6. Place one half on a clean tea towel. Starting with the long side closest to you, roll up sponge. Repeat with the remaining sponge and another clean tea towel. Set aside for 20 minutes to cool.
7. Unroll sponges on a clean work surface. Spread evenly with jam and cream. Roll up sponges to enclose filling.
8. Cut into 5cm lengths and dust with icing sugar.

Spinach & Ricotta Ravioli

with Burnt Sage Sauce

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

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

TO SERVE:

Serving bowls
Serving spoons

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

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).

Italian Tossed Garden Salad

Type: Main/Side

Serves: 30 tastes

Recipe source: tasteofhome.com

Fresh from the garden: variety of vegetables & herbs

EQUIPMENT:

Jar
Measuring spoons
Measuring cups
Wooden spoons
Bowls
Knives
Chopping boards

INGREDIENTS:

For the Dressing

6 tablespoons olive oil
2 tablespoons vinegar
2 tablespoons lemon juice
1 garlic clove, minced
1/2 teaspoon salt
1/2 teaspoon sugar
1/4 teaspoon onion salt
1/4 teaspoon dried oregano
1/4 teaspoon ground mustard
1/4 teaspoon paprika
Dash dried thyme

For the Salad

8 cups torn salad greens
Sliced cucumbers, quartered cherry
tomatoes and shredded carrot

What to do:

1. In a jar with a tight-fitting lid, combine the first 11 ingredients.
2. Shake well.
3. Refrigerate for 2 hours.
4. Just before serving, combine the greens, cucumbers, tomatoes and carrots in a salad bowl.
5. Drizzle with dressing.
6. Toss to coat.

Summer Fruit Trifle

Type: Dessert

Serves: 30 tastes

Recipe source: taste.com

Fresh from the garden:

EQUIPMENT:

Serving Bowl
Measuring spoons
Measuring cups
Wooden spoons
Bowls
Knives
Chopping boards
Spoons
Electric mixer
Kettle

INGREDIENTS:

85g packet orange jelly crystals
85g packet mango jelly crystals
2 cups boiling water
300g jam roll, cut into 1cm-thick slices
1/3 cup orange juice
400g can peach slices in natural juice, drained
2 cups thick vanilla custard
425g can sliced mango in natural juice, drained, sliced
600ml thickened cream
2 teaspoons icing sugar mixture
Toasted flaked almonds, optional

What to do:

1. Place orange jelly crystals and mango jelly crystals in separate heatproof bowls. Divide boiling water between bowls.
2. Stir to dissolve.
3. Add 200ml cold water to each mixture. Stir each mixture to combine.
4. Refrigerate for 1 hour 30 minutes or until just set (it should be thick and syrupy).
5. Arrange jam roll over base of a serving bowl. Drizzle with orange juice.
6. Spoon over orange jelly.
7. Top with peach, then custard.
8. Spoon over mango jelly.
9. Top with mango.
10. Using an electric mixer, beat cream and icing sugar together until stiff peaks form.
11. Spoon over mango. Cover. Refrigerate overnight. Top with almonds. Serve.

Basic Bread Rolls

Type: Bread/Side

Serves: 30 tastes

Recipe source: SAKG.com

EQUIPMENT:

Bowls
Measuring spoons
Measuring cups
Wooden spoons
Knives
Chopping boards
Spoons
Pastry brush
Baking trays

INGREDIENTS:

600ml warm water
2 Tablespoons honey (or molasses)
800g plain flour
200g whole wheat flour
2 teaspoons salt
14b dry yeast
Olive oil for greasing

What to do:

1. Combine the water and honey and stir to dissolve the honey.
2. Tip the flour into a large mixing bowl and add the salt and yeast. Stir once or twice with the wooden spoon. Make a well in the centre.
3. Pour the water and honey mixture into the well.
4. Stir to mix the flour and water to a heavy dough.
5. Sprinkle flour on a clean, dry surface. Pat some flour onto your hands and sprinkle some flour on the dough in the bowl.
6. Tip out the dough and pat all the pieces into a pile.
7. Squash it down using your hands to gather it all together into one lump.
8. Knead the dough for 5 minutes.
9. If the dough feels sticky, sprinkle the dough with more flour.
10. Lightly oil a large bowl and put the dough inside.
11. Cover the bowl with a tea towel and leave for at least 30 minutes (half an hour), in a warm place.
12. Preheat the oven to 200 degrees celcius.
13. When the dough has doubled in size, make a fist and punch straight down once into the dough to release air.
14. Tip your dough onto the floured surface and knead again for 30 seconds.
15. Divide the dough into 30 pieces. Shape each piece into a round ball or knot and place it on a lined baking tray. Once all the dough has been shaped leave it in a warm place again for 20 minutes.
16. Put the tray in the oven and bake for 20 - 25 minutes.
17. The buns are ready if they sound hollow - like a muffled drum.

