

Turkish Bread (Pide)

Type: Entree/Appetiser

Serves: 24 Tastes

Recipe source: Taste.com

Fresh from the garden: eggs.

EQUIPMENT:

Measuring cups
Measuring spoons
Large bowl
Knife
Baking tray

TO SERVE:

2 serving trays

INGREDIENTS:

1 tbsp (2 x 7 g sachets) dried yeast
pinch of caster sugar
375 ml warm water
480 g strong bread flour
1 tsp salt
60 ml extra virgin olive oil
2 eggs
50 ml milk
sesame seeds

What to do:

1. Stir to dissolve the yeast and sugar in 125 ml of the warm water. Set aside in a warm place for about 10 minutes or until frothy. Use your fingers to work 90 g of the flour into the yeast to make a sloppy paste. Sprinkle lightly with a little more flour, then cover with a tea towel and set aside in a warm place for 30 minutes to form a "sponge".
2. Place the remaining flour and the salt into a large bowl. Make a well in the centre and add the yeast "sponge", oil and remaining water. Use your fingers to work it to a soft, sloppy dough. Don't panic: it is meant to be very sticky!
3. Transfer to an electric mixer fitted with a dough hook and knead on a low speed for 10-15 minutes or until very smooth and springy. Transfer to a lightly oiled bowl, then cover with a damp tea towel and leave to rest at room temperature for 1 hour or until doubled in size. (From this point you can proceed to bake the pide bread or filled pide boats. You can also refrigerate the dough until you are ready to use it. It will keep for around 24 hours, but take it out of the refrigerator a good 3 hours before you want to use it, to give it time to return to room temperature slowly.)
4. When ready to bake the bread, preheat the oven to its highest setting with two pizza stones or oiled baking sheets in it. Divide the dough in two, then form into rounds and leave, covered, to rest for 30 minutes. Mix the eggs and milk to make an egg wash. Place the dough on a lightly floured work surface. Use the heels of your hands to press and flatten each piece of dough out to a 20 cm oval.
5. Brush the surface liberally with the egg wash. Dip your fingertips into the egg wash and mark rows of deep indentations across and down the length of the dough, leaving a narrow border. Now comes the tricky bit.
6. Lightly flour the hot pizza stones or trays. Lift on the pides, stretching them gently and evenly. Sprinkle with sesame seeds and bake for 8-10 minutes or until crisp and golden brown.

Honey, Soy & Garlic Chicken Stir-Fry

Type: Main

Serves: 30 tastes

Recipe source:

Fresh from the garden: broccoli, garlic, chilli, cauliflower, shallots, capsicum, snow peas, bok choy, spinach, cabbage, carrots

EQUIPMENT:

Knife
Chopping boards
Bowls
Large frypan
Serving spoon
Measuring cups & spoons
Garlic press
Wooden spoon

INGREDIENTS:

2 tablespoons vegetable oil
1.5kg chicken thigh fillets, sliced thinly
2 cloves garlic, crushed
3 shallots, sliced thinly
4 carrots, julienne
1 capsicum, sliced thinly
2 cups cauliflower florets
2 cups broccoli florets
Snow peas, handful
1 cup sliced mushrooms
2 tablespoons soy sauce
3 tablespoons honey
1 tablespoon finely chopped ginger
Spinach, bok choy or cabbage
Pkt Hokkien noodles

What to do:

- 1.** Cut chicken into strips and place in wok or frypan and cook until lightly browned.
- 2.** Then add honey, shallots, capsicum and garlic.
- 3.** Add carrots straws and stir-fry for 2-3 minutes.
- 4.** Then add mushrooms, spinach/bok choy/cabbage and stir-fry for 2-3 minutes
- 5.** Mix soy sauce and honey together and mix together to make marinade.
- 6.** Add marinade mixture to frypan.
- 7.** Lastly add noodles and stir fry until vegetables are just cooked.
- 8.** Serve on a bed of rice.

ENJOY

Pastia - Almond Pasta Pudding

Type: Dessert

Serves: 30 tastes

Recipe source: Allrecipes.com

Fresh from the garden: eggs

This is a traditional Italian pudding served at Easter known as 'pastia.' It is very good and also very easy to make.

EQUIPMENT:	INGREDIENTS:
Saucepan	250g vermicelli pasta, cooked and drained
Measuring spoons	125g butter
Measuring cups	1 1/2 cups (330g) white sugar
Wooden spoons	1 litre milk
Bowls	400g thickened cream
Knives	30ml almond essence
Chopping boards	60ml vanilla essence
	12 eggs
	250g ricotta cheese

What to do:

- 1.** Preheat oven to 150 degrees C.
- 2.** In large mixing bowl, combine pasta, butter, sugar, milk, cream, almond essence, vanilla essence, eggs and ricotta.
- 3.** Spoon into 20x30cm baking dish and bake for 1 1/4 hours until golden and knife inserted in centre comes out clean.
- 4.** Cool and serve.

Caprese Salad

Type: Salad

Serves: 30 tastes

Recipe source: taste.com

Fresh from the garden: tomatoes, basil

EQUIPMENT:

Serving Bowl
Measuring spoons
Measuring cups
Wooden spoons
Bowls
Knives
Chopping boards

INGREDIENTS:

1 kg grape or cherry tomatoes
350g cherry bocconcini
1/3 cup (80ml) extra virgin olive oil
Basil leaves, shredded (or small leaves)

What to do:

1. Halve tomatoes and bocconcini and toss together in a bowl.
2. Drizzle with olive oil and shredded basil and season to taste.
3. Toss well and serve

Combination Fried Rice

Type: Main

Serves: 30 tastes

Recipe source: Coles

Fresh from the garden: peas, celery, flat leaf parsley, spring onions

EQUIPMENT:

Knife
Chopping board
Bowls
Frypan
Measuring cups & spoons
Saucepan
Colander
Wooden spoon

INGREDIENTS:

1 $\frac{1}{2}$ cups jasmine rice
1 tablespoon vegetable oil
2 celery sticks, sliced
4 spring onions, sliced
1 $\frac{1}{2}$ cups ham, diced
1 cup frozen peas, thawed (or fresh)
500g cooked prawns
2 tablespoons soy sauce, plus extra to season
1 teaspoon sesame oil
1 tablespoons flat leaf parsley, chopped
Sweet chilli sauce, to serve

What to do:

1. Cook the rice in a large saucepan of boiling water for 10 minutes, or until just tender. Drain well.
2. Heat the vegetable oil in a wok or frypan over medium to high heat.
3. Add the celery and spring onions. Stir-fry for 2-3 minutes until just soft.
4. Add the ham and stir-fry for 2 minutes or until heated through.
5. Add the rice, peas and prawns and stir-fry for 2 minutes or until heated through.
6. Add the soy sauce, sesame oil and parsley and toss to combine.
7. Season with extra soy sauce to taste.
8. Serve with sweet chilli sauce.